

# 500-1D 500-2D 500-3D

## DRAWER WARMERS



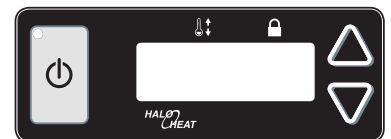
- HALO HEAT . . . a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Product moisture is retained without adding water.
- Holding temperature gauge monitors inside air temperature.
- Dual wattage control on the one and two drawer 120V cabinets for more precise control of hard-to-hold products.
  - 500 watts for breads, rolls, biscuits
  - 1000 watts for meat, potatoes, and vegetables
- Extra large pans for additional capacity, or can be adapted to accept standard full-size pans.
- Canted thermostat knob and indicator light.
  - Protects controls from damage
  - User safety feature
- ON/OFF adjustable thermostat.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.

Exterior of 20 gauge non-magnetic stainless steel with one set of removable 16 gauge stainless steel drawer rail supports per drawer. Each cabinet is controlled by one (1) ON/OFF adjustable thermostat with a range of 60° to 200°F (16° to 93°C) and includes one (1) holding temperature gauge to monitor inside air temperature. Each drawer includes one (1) 12" x 20" x 6" (305mm x 508mm x 152mm) stainless steel pan. The drawer assembly is easily adapted to accept an oversized pan that is 15" x 20" x 5" (381mm x 508mm x 127mm) for greater capacity. Drawer warmers are designed with four (4) stacking projections, located on the top of each cabinet, to allow stacking in any combination without the need of additional hardware. Individual drawer warmers, or stacked combinations, can be mounted on 3" (76mm) or 5" (127mm) casters and Caster Stand Assembly for mobility, or a 6" (152mm) Leg Stand Assembly for stationary placement.

- MODEL 500-1D:** one drawer warmer
- MODEL 500-2D:** two drawer warmer
- MODEL 500-3D:** three drawer warmer

### ELECTRONIC CONTROL OPTION

- Solid state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and is adjustable in increments of 1 degree.



### ADDITIONAL FEATURES

- Stack units without additional hardware
- Individual or stacked units can be mounted on:
  - 3" (76mm) casters and Caster Stand Assembly
  - 5" (127mm) casters and Caster Stand Assembly
  - 6" (152mm) Leg Stand Assembly

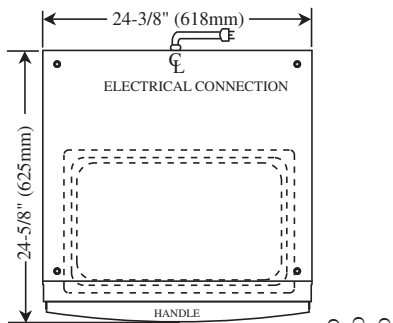
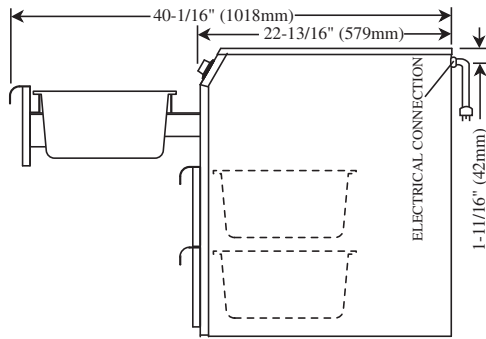


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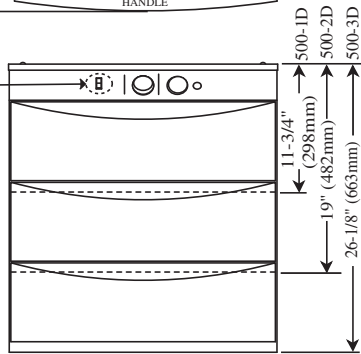
# 500-1D, 500-2D, 500-3D

## DRAWER WARMERS



HI-LO Switch available only on 500-1D and 500-2D.

6-3/4" (171mm) FOR LEG STAND OR 5" (127mm) FOR CASTER STAND ASSEMBLY WITH 3" (76mm) CASTERS



### DIMENSIONS H X W X D

<b>500-1D EXTERIOR:</b>
11-3/4" x 24-3/8" x 24-5/8" (298mm x 618mm x 625mm)
<b>500-2D EXTERIOR:</b>
19" x 24-3/8" x 24-5/8" (482mm x 618mm x 625mm)
<b>500-3D EXTERIOR:</b>
26-1/8" x 24-3/8" x 24-5/8" (663mm x 618mm x 625mm)
Pan size: (EACH DRAWER)
12" x 20" x 6" (305mm x 508mm x 152mm) GN 1/1
<b>CUT OUT DIMENSIONS: (FOR UNITS WITH BUILT-IN TRIM)</b>
Add 3/4" (19mm) to unit height and 1-1/2" (38mm) to unit width

### ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		
120	1	60 LOW	4.0	0.5		NEMA 5-15P 15A, 125V PLUG
		HIGH	8.5	1.05		
208-240V	1	50/60	4.0	0.8		NEMA 6-15P 15A, 250V PLUG (USA ONLY)
		50/60	4.5	1.05		
		50/60	4.2	0.97		

### PRODUCT CAPACITY

36 lbs (16 kg) MAXIMUM • EACH DRAWER (34 BAKED POTATOES, 50 DINNER ROLLS)
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### WEIGHT

	500-1D	500-2D	500-3D
NET	80 lb (36 kg)	115 lb (52 kg)	150 lb (68 kg)
SHIP	90 lb (41 kg)	125 lb (57 kg)	165 lb (75 kg)
CARTON DIMENSIONS: (L x W x H)			
	30" x 27" x 16" (762mm x 686mm x 406mm)	30" x 27" x 23" (762mm x 686mm x 584mm)	30" x 27" x 30" (762mm x 686mm x 762mm)

### INSTALLATION REQUIREMENTS

Drawer warmer must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

### CLEARANCE REQUIREMENT (FOR VENTILATION)

Minimum: 3" (76mm) at the back, 2" (51mm) at the top, and 1" (25mm) at both sides. On-site venting for proper airflow must also be provided for built-in counter installations.

### OPTIONS & ACCESSORIES

Option	Part Number	Description	Part Number
Built-in Trim Kit			
<input type="checkbox"/> 500-1D	44224	<input type="checkbox"/> Caster Stand Assembly w/ 5" (127mm) casters	15379
<input type="checkbox"/> 500-2D	44226	<input type="checkbox"/> Caster Stand Assembly w/ 3" (76mm) casters	5010920
<input type="checkbox"/> 500-2D for BU2-48, BU2-72	55532	<input type="checkbox"/> Drawer Assembly with vents	55536
<input type="checkbox"/> 500-2D for BU2-96	44231	<input type="checkbox"/> Leg Stand Assembly	15380
<input type="checkbox"/> 500-3D	44228	<input type="checkbox"/> Pan, oversize, 15" x 20" x 5" (381mm x 508mm x 127mm) PN-2123	1231
		<input type="checkbox"/> Perforated pan grid, 15" x 20" (381mm x 508mm)	16642
		<input type="checkbox"/> Perforated pan grid, 12" x 20" (305mm x 508mm)	