

500-1D MARINE
500-2D MARINE
500-3D MARINE

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.
- Extra large pans for additional capacity, or can be adapted to accept standard full-size pans.
- ON/OFF adjustable thermostat.
- Can be built into cabinets or counters. Built-in trim kits are available.

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. Individual drawer warmers can be mounted on a 5" (127mm) Caster Stand Assembly for mobility.

- MODEL 500-1D MARINE:** One drawer warmer
- MODEL 500-2D MARINE:** Two drawer warmer
- MODEL 500-3D MARINE:** 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.

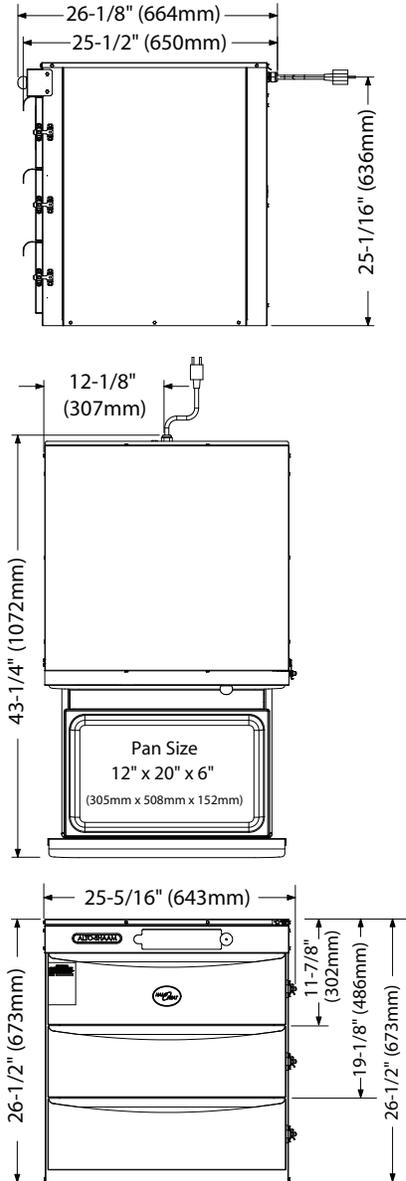


ADDITIONAL FEATURES & OPTIONS

- Built-in Trim kit
- Caster Stand Assembly
- Oversize drawer pan
- Perforated pan grid (to elevate product from bottom of drawer)

500-1D, 500-2D, 500-3D MARINE

DRAWER WARMERS



| DIMENSIONS: H x W x D | |
|---|--|
| 500-1D EXTERIOR: | 11-7/8" x 25-5/16" x 26-1/8" (302mm x 643mm x 664mm) |
| 500-2D EXTERIOR: | 19-1/8" x 25-5/16" x 26-1/8" (486mm x 643mm x 664mm) |
| 500-3D EXTERIOR: | 26-1/2" x 25-5/16" x 26-1/8" (673mm x 643mm x 664mm) |
| Pan size: (EACH DRAWER) | |
| 12" x 20" x 6" (305mm x 508mm x 152mm) GN 1/1 | |

| ELECTRICAL | | | | |
|------------|-------|-----------|------|------|
| VOLTAGE | PHASE | CYCLE/ HZ | AMPS | kW |
| 230 | 1 | 50/60 | 4.2 | 0.97 |

 CEE 7/7, 220-230V PLUG

| PRODUCT CAPACITY |
|---|
| 20 lbs (9 kg) MAXIMUM • EACH DRAWER (34 BAKED POTATOES, 50 DINNER ROLLS) |

| 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) |
| CRATE DIMENSIONS: (H x W x D) | | | |
| | 16" x 27" x 30" (406mm x 686mm x 762mm) | 23" x 27" x 30" (584mm x 686mm x 76mm) | 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-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides. On-site venting for proper airflow must also be provided for built-in counter installations. |

| OPTIONS & ACCESSORIES | | | |
|---------------------------------|---------|--|---------|
| Built-in Trim Kit | | | |
| <input type="checkbox"/> 500-1D | 1004234 | <input type="checkbox"/> Caster Stand Assembly | 5004099 |
| <input type="checkbox"/> 500-2D | 1004251 | <input type="checkbox"/> Pan, oversize, 15" x 20" x 5" (381 x 508 x 127mm) | PN-2123 |
| <input type="checkbox"/> 500-3D | 1004571 | <input type="checkbox"/> Perforated pan grid, 15" x 20" (381 x 508mm) | 1231 |
| | | <input type="checkbox"/> Perforated pan grid, 12" x 20" (305 x 508mm) | 16642 |