

# 1000-UP Series

## Low Temperature Hot Food Holding Cabinets



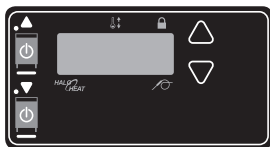
- Halo Heat...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Two individually controlled, insulated warming compartments give the benefit of holding at two different temperatures.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

### Short Form Spec

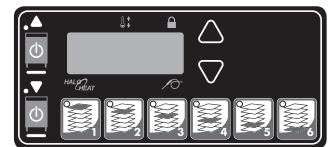
Alto-Shaam double compartment 1000-UP hot food holding cabinet is constructed with a stainless steel exterior and stainless steel doors with magnetic latch. Each compartment has a Simple control with on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); heat indicator light; temperature display buttons, and digital display. Included are four (4) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- Model 1000-UP** Double cavity hot food holding cabinet
- Model 1000-UP/P** Double cavity proofing cabinet with window doors

### Deluxe Control Option



- Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Deluxe control is also available with six independent multiple timers for each compartment to facilitate “first-in, first-out” concept.
- Deluxe control with internal temperature probe.



ANSI/NSF 4



IP X4



### Factory-Installed Options

- Electrical Choices
  - 120V
  - 208-240V
  - 230V
- Cabinet Choices
  - Reach-In, standard
  - Pass-Through, optional
- Door Choices
  - Solid Door, standard
  - Window Door, optional

**Note:** Window standard on proofing cabinet
- Door Swing Choices
  - Right-hand swing, standard
  - Left-hand swing, optional

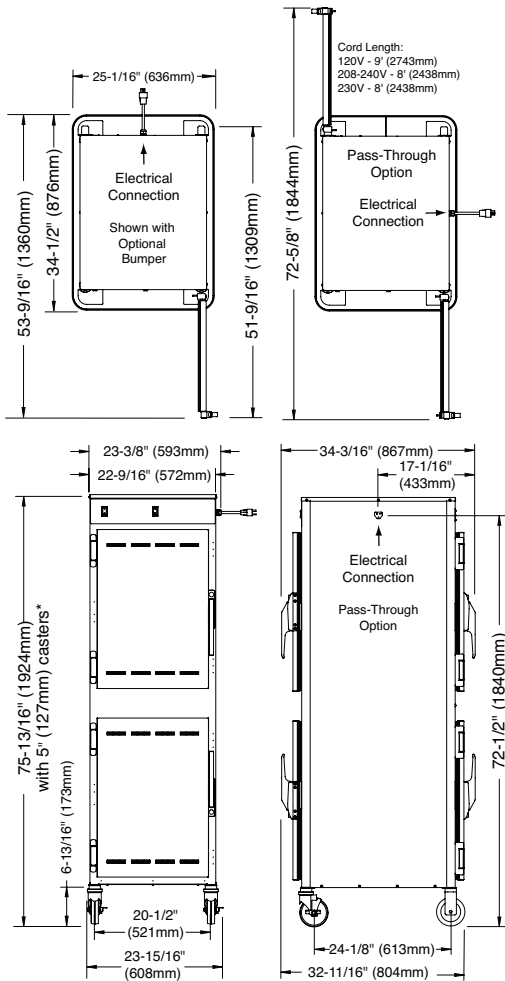
**Note:** Pass-through cabinets cannot have all doors hinged on the same side.

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 Phone: 262.251.3800 800.558.8744 U.S.A./CANADA Fax: 262.251.7067 800.329.8744 U.S.A. only  
[www.alto-shaam.com](http://www.alto-shaam.com)



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## Low Temperature Hot Food Holding Cabinets



\*74-1/16" (1881mm) - with optional 3-1/2" (89mm) casters  
 \*75-5/8" (1921mm) - with optional 6" (152mm) legs

<b>Dimensions:</b> H x W x D
<b>Exterior:</b> 75-13/16" x 23-15/16" x 32-11/16" (1924mm x 608mm x 804mm)
<b>Pass-Through Exterior (Option):</b> 75-13/16" x 23-15/16" x 34-3/16" (1924mm x 608mm x 867mm)
<b>Interior (each compartment):</b> 26-7/8" x 18-7/8" x 26-1/2" (682mm x 479mm x 673mm)

Electrical							
V	Ph	Hz	A	kW			
120	1	60	16.0	1.9		NEMA 5-20P, 20A-125V Plug	
208	1	60	7.0	1.4		NEMA 6-15P, 15A-250V Plug (U.S.A. only)	
240	1	60	8.0	1.9			
230	1	50/60	7.7	1.8	Plugs rated 250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

Product\Pan Capacity (per compartment)	
120 lbs (54kg) maximum	
Volume maximum: 60 qts (76 liters)	
<b>Full-Size Pans:</b>	<b>Gastronorm 1/1:</b>
Four (4) on optional wire shelves only	20" x 12" x 2-1/2" 530mm x 325mm x 65mm
<b>Full-Size Sheet Pans:</b>	
Eight (8)	18" x 26" x 1"

Clearance Requirements	
Back	3" (76mm)
Top	2" (51mm)
Right Side, Left Side	1" (25mm)
Weight	
<b>Net:</b> 282 lb (128g)	<b>Ship:</b> (est.) 360 lb (163 kg)
Carton Dimensions: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	

Installation Requirements	
– Appliance must be installed level.	
– The appliance must not be installed in any area where it may be affected by steam, grease, dripping water, extreme temperatures, or any other severely adverse conditions.	
– Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.	

Accessories	
<input type="checkbox"/> Bumper, Full Perimeter	5009767
<input type="checkbox"/> Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<input type="checkbox"/> Security Panel with Lock – requires door lock LK-22567	5013934
<input type="checkbox"/> Door Lock with Key (each handle)	LK-22567
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	5005616
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906
<input type="checkbox"/> Legs, 6" (152mm), Flanged - set of four	5011149
<input type="checkbox"/> Pan Grid, Wire, Chrome Plated	PN-2115
<input type="checkbox"/> Pan Insert 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Shelf, Stainless Steel, Reach-In	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, Pass-Through	SH-2346
<input type="checkbox"/> Water Reservoir Pan*	1775
<input type="checkbox"/> Water Reservoir Pan Cover*	1774
* Included with proofing cabinet	



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