



Item no. _____

1000-UP Series

**Low Temperature
Hot Food Holding Cabinets**



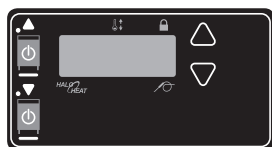
- Halo Heat...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance 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

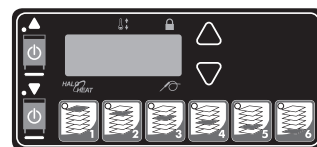
Alto-Shaam double compartment 1000-UP hot food holding cabinet is constructed with a stainless steel exterior and stainless steel doors with magnetic latch. Each compartment has a Simple control with on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C); 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

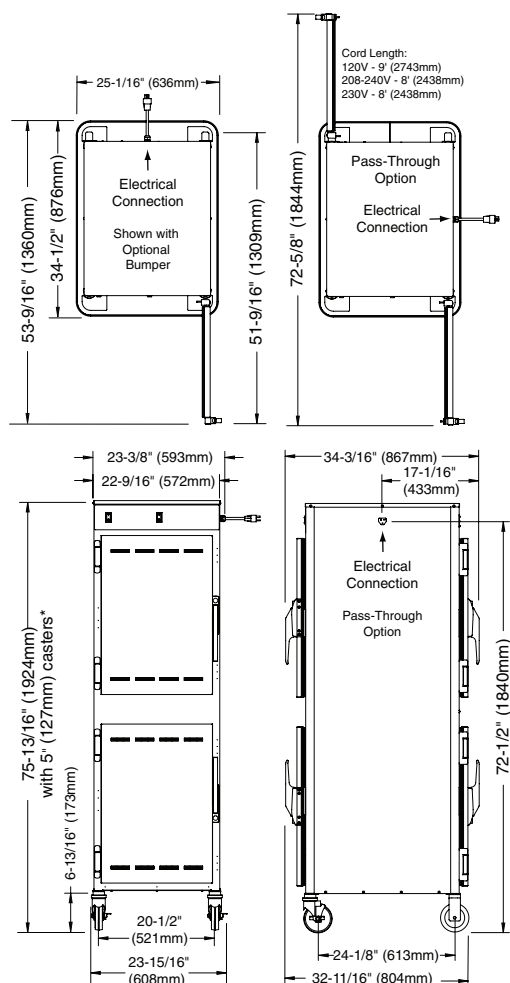
Note: Pass-through cabinets cannot have all doors hinged on the same side.

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www.alto-shaam.com



1000-UP Series

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

Dimensions: H x W x D

Exterior:

75-13/16" x 23-15/16" x 32-11/16" (1924mm x 608mm x 804mm)

Pass-Through Exterior (Option):

75-13/16" x 23-15/16" x 34-3/16" (1924mm x 608mm x 867mm)

Interior (each compartment):

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
208 240	1 1	60 60	7.0 8.0	1.4 1.9		NEMA 6-15P, 15A-250V Plug (U.S.A. only)
230	1	50/60	7.7	1.8		Plugs rated 250V
						CH2-16P
						BS 1363
						AS/NZS 3112

Product/Pan Capacity (per compartment)

120 lbs (54kg) maximum

Volume maximum: 60 qts (76 liters)

	Full-Size Pans:	Gastronorm 1/1:
Four (4)	20" x 12" x 2-1/2" on optional wire shelves only	530mm x 325mm x 65mm
Eight (8)	18" x 26" x 1"	

Clearance Requirements

Back	3" (76mm)
Top	2" (51mm)
Right Side, Left Side	1" (25mm)

Weight

Net: 282 lb (128g) **Ship:** (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"/> Pan Grid, Wire, Chrome Plated	PN-2115
Casters, Stem - 2 rigid, 2 swivel w/brake		Pan Insert 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> 3-1/2" (89mm)	5008017	<input type="checkbox"/> Security Panel with Lock	5013934
<input type="checkbox"/> Door Lock with Key (each handle)	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, Reach-In	SH-2325
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm) deep	5005616	<input type="checkbox"/> Shelf, Stainless Steel, Pass-Through	SH-2346
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906	<input type="checkbox"/> Water Reservoir Pan*	1775
<input type="checkbox"/> Legs, 6" (152mm), Flanged - set of four	5011149	<input type="checkbox"/> Water Reservoir Pan Cover*	1774
		* Included with proofing cabinet	



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