

1000-S SERIES LOW TEMPERATURE HOT HOLDING CABINETS

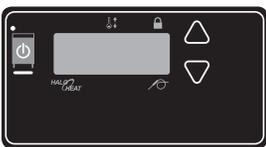


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- 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.

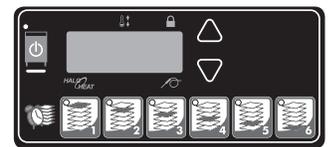
Single compartment holding cabinet with stainless steel exterior and door. Simple Control consists of an ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C), indicator light, temperature display key, and digital display. Cabinet includes two (2) chrome-plated side racks with eight (8) pan positions spaced at 2-15/16" (75mm) centers, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

MODEL 1000-S Holding Cabinet

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 X3



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
- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional

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

ADDITIONAL FEATURES

- Stackable design
 - 1000-S with 1000-S Holding Cabinet; 1000-TH-II or 1000-TH/III Cook & Hold; 1000-SK/II or 1000-SK/III Cook/Hold/Smoke; XL-300 Xcelerate®; or CTX4-10 Combitherm®. Order appropriate stacking hardware



W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

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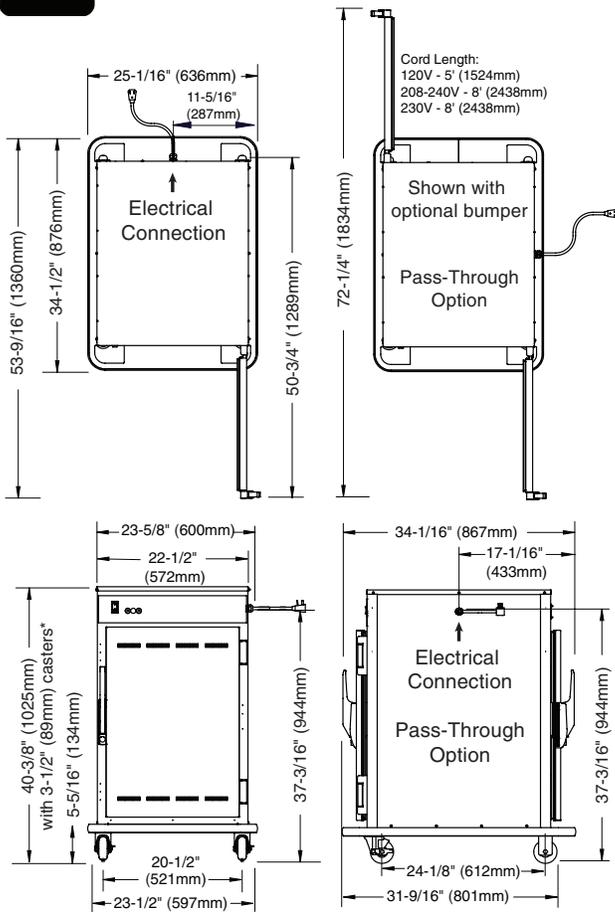
www.alto-shaam.com





1000-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*38-11/16" (982mm) - with optional 2-1/2" (64mm) casters
 *42-1/16" (1068mm) - with optional 5" (127mm) casters
 *40-3/4" (1034mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D
EXTERIOR: 40-3/8" x 23-1/2" x 31-9/16" (1025mm x 597mm x 801mm)
PASS-THROUGH: 40-3/8" x 23-5/8" x 34-1/16" (1025mm x 600mm x 867mm)
INTERIOR: 26-7/8" x 18-7/8" x 26-1/2" (682mm x 479mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW		CORD & PLUG
120	1	60	8.0	.96		NEMA 5-15P, 15A-125V PLUG
208 240	1	60	3.5 4.0	.72 .96		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
230	1	50/60	3.9	.88		CEE 7/7 PLUG RATED 250V
						CH2-16P PLUG RATED 250V
						BS 1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT/PAN CAPACITY	
120 lbs (54kg) MAXIMUM	
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)	
Four (4)	FULL-SIZE PANS: 20" x 12" x 2-1/2" ON OPTIONAL WIRE SHELVES ONLY
	GASTRONORM 1/1: 530mm x 325mm x 65mm
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"

CLEARANCE REQUIREMENTS	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
WEIGHT	
NET: (EST.) 175 lb (79 kg)	SHIP: (EST.) 223 lb (101 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 50" (889mm x 889mm x 1270mm)	

INSTALLATION REQUIREMENTS	
— Oven must be installed level.	
— The oven 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.	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5009767
<input type="checkbox"/> Carrying Handle Kit	55662
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	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"/> Extra Deep Drip Pan w/o Drain, 2-7/16" (62mm)	1115
<input type="checkbox"/> Drip Tray - External	5009716

<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" PAN INSERT	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013934
<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
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under XL-300 Xcelerate®	5019677
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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