



## 1000-S SERIES

### LOW TEMPERATURE HOT HOLDING CABINETS

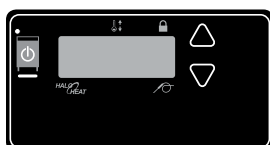


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures 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.

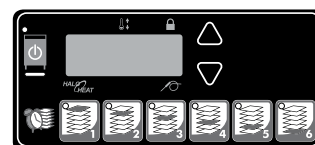
Single compartment holding cabinet with a 20 gauge stainless steel exterior cabinet and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); indicator light; temperature display key, and digital display. Included are four (4) chrome plated side racks 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



#### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - ➔ Specify Voltage:
    - ☐ 120
    - ☐ 208-240
    - ☐ 230
- Cabinet Choices
  - ➔ Specify Cabinet:
    - ☐ Reach-In, standard
    - ☐ Pass-Through, optional

- Door Choices
  - ➔ Specify Door:
    - ☐ Solid Door, standard
    - ☐ Window Door, optional
  - ➔ Specify Door Swing:
    - ☐ 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, or 1000-SK/II or 1000-SK/III Smoker. Order appropriate stacking hardware



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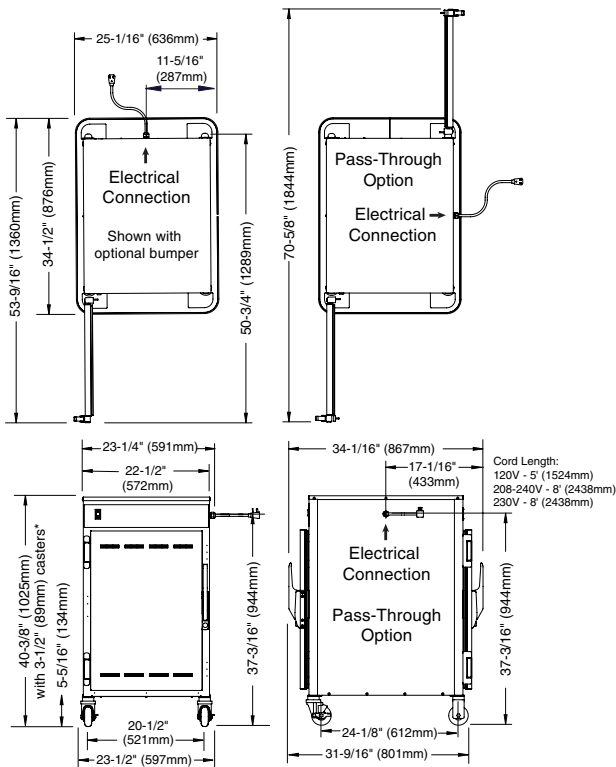
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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# 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 22-1/2\" x 31-9/16\" (1025mm x 572mm x 801mm)

#### PASS-THROUGH:

40-3/8\" x 23-1/4\" x 34-1/16\" (1025mm x 591mm 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 (AGCY)	1	60	8.0	.96	NEMA 5-15P, 15A-125V PLUG
120	1	60	8.0	.96	
208-240 (AGCY)	1	60	4.0	.96	NEMA 6-15P, 15A-250V PLUG
at 208	1	60	3.5	.72	(USA ONLY)
at 240	1	60	4.0	.96	
230 (AGCY)	1	50	3.9	.88	CEE 7/7, 220-230V PLUG
230	1	50	3.9	.88	

### 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)
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### 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"/> Drip Tray - External	5009716
<input type="checkbox"/> Carrying Handle Kit	55662	<input type="checkbox"/> Legs, 6\" (152mm) Flanged (SET OF FOUR)	5011149
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Pan Grid, Wire, - 18\" x 26\" PAN INSERT	PN-2115
<input type="checkbox"/> 5\" (127mm)	5004862	<input type="checkbox"/> Security Panel with Lock	5013934
<input type="checkbox"/> 2-1/2\" (64mm)	5008022	<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN	SH-2325
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH	SH-2346
<input type="checkbox"/> Drip Pan with Drain, 1-11/16\" (43mm) deep	5005616	<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Drip Pan without Drain, 1-7/8\" (48mm) deep	11906	<input type="checkbox"/> Water Reservoir Pan	1775
<input type="checkbox"/> Extra Deep Drip Pan w/o Drain, 2-7/16\" (62mm)	1115	<input type="checkbox"/> Water Reservoir Pan Cover	1774