



# 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.
- Non-magnetic stainless steel interior resists corrosion.
- Manual control with adjustable thermostat: 60° to 200°F (16° to 93°C).
- Holding temperature gauge monitors inside air temperature.
- Available in reach-in or pass-through design.

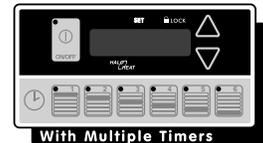
Single compartment holding cabinet with 22 gauge stainless steel door with magnetic catch. The cabinet includes one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. Included are two (2) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one set of 5" (127mm) heavy duty casters - 2 rigid and 2 swivel with brake.

- MODEL 1000-S/STD:** Holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1000-S/STD/PT:** Same as above in a pass-through design.
- MODEL 1000-S/HD:** Holding cabinet with heavy duty 22 gauge stainless steel exterior casing.
- MODEL 1000-S/HD/PT:** Same as above in a pass-through design.

### ELECTRONIC CONTROL OPTION



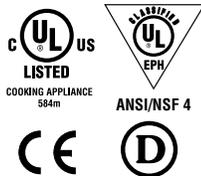
- Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- Electronic control is also available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



### ADDITIONAL FEATURES & OPTIONS

- Right-hand door swing is standard.
  - Specify left-hand door as a special order.

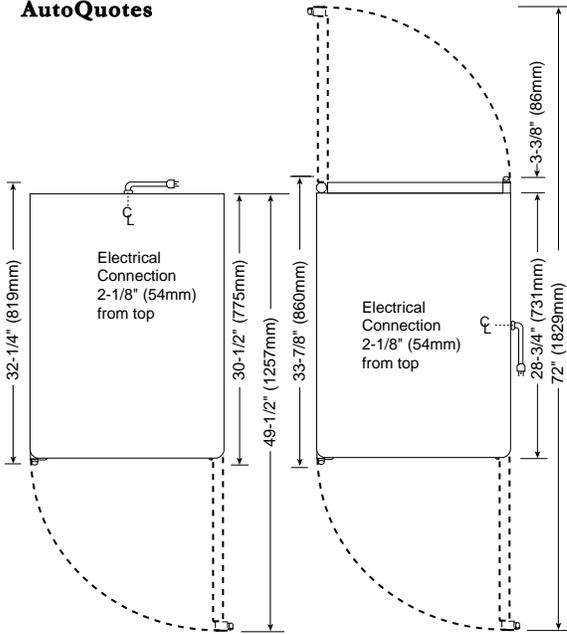
*Pass-through cabinets cannot have all doors hinged on the same side.*
- Available with window door, window size: 11-3/4" x 15-3/4" (299mm x 400mm)
  - ➔ Specify on order, FACTORY INSTALLATION ONLY.
- Can be stacked with an identical unit or cook/hold oven. *Top and bottom placement must be indicated.*
  - ➔ Stacking hardware and casters or legs are required.
- Optional HACCP Documentation software provides the ability to monitor, store, and print all relevant data through a Windows® based PC.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



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 WEBSITE: [www.alto-shaam.com](http://www.alto-shaam.com)

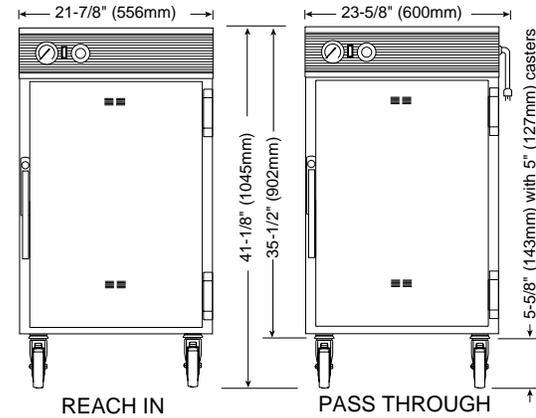
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## LOW TEMPERATURE HOT HOLDING CABINETS



<b>DIMENSIONS: H x W x D</b>	
<b>REACH-IN EXTERIOR:</b> 41-1/8" x 21-7/8" x 32-1/4" (1045mm x 556mm x 819mm)	
<b>REACH-IN INTERIOR:</b> 26-3/4" x 18-7/8" x 26-1/2" (680mm x 479mm x 673mm)	
<b>PASS-THROUGH EXTERIOR:</b> 41-1/8" x 23-5/8" x 35-1/2" (1045mm x 600mm x 902mm)	
<b>PASS-THROUGH INTERIOR:</b> 26-3/4" x 18-7/8" x 27" (680mm x 479mm x 686mm)	

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED	
120	at 120	1	50/60	8.3	1.00	NEMA 5-15P, 15A-125V PLUG
208 240	at 208	1	50/60	3.6	0.75	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	at 240	1	50/60	4.1	1.00	
230	at 230	1	50/60	3.9	0.90	CEE 7/7, 220-230V PLUG



PRODUCT \ PAN CAPACITY	
96 lbs (43.5kg) MAXIMUM VOLUME MAXIMUM: 60 QTS. (76 LITERS)	
<b>FULL-SIZE SHEET PANS:</b> Eight (8) 18" x 26" x 1" (457mm x 660mm x 25mm)	
<b>FULL-SIZE PANS:</b> Eight (8) 20" x 12" x 2-1/2" (530mm x 325mm x 65mm) GN/1/1 EIGHT (8) OPTIONAL WIRE SHELVES REQUIRED	

CLEARANCE REQUIREMENTS	
3-inches (76mm) at the back, 2-inches (51mm) at the top, 1-inch (25mm) at both sides	

INSTALLATION REQUIREMENTS	WEIGHT				
		1000-S/STD	1000-S/HD	1000-S/STD/PT	1000-S/HD/PT
	Appliance must be installed level. It 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.	141 lb (64 kg)	158 lb (72 kg)	151 lb (68 kg)	168 lb (76 kg)
	SHIP	163 lb (74 kg)	180 lb (82 kg)	180 lb (82 kg)	190 lb (86 kg)
	CARTON DIMENSIONS				
	(H x W x D): 39" x 26" x 34" (991mm x 660mm x 864mm)				

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper Assembly, FULL PERIMETER RUBBER W/CASTERS	44119
<input type="checkbox"/> Carrying Handle Kit	55662
<input type="checkbox"/> Casters, 3" (76mm) TWO RIGID, TWO SWIVEL W/BRAKE	14227
<input type="checkbox"/> Door with Window, FACTORY INSTALLATION ONLY	15148R
<input type="checkbox"/> Drip Pan, WITHOUT DRAIN	11906
<input type="checkbox"/> Drip Pan, WITH DRAIN	14824
<input type="checkbox"/> Legs, 6" (152mm)	5205
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire ↳ 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Pan, Water Reservoir	1775
<input type="checkbox"/> Pan Cover, Water Reservoir	1774
HACCP Network Options (ELECTRONIC CONTROL ONLY) REFER TO SPECIFICATION #9015, DATED 10/05 ON OR AFTER FOR APPLICABLE PART NUMBERS	
<input type="checkbox"/> HACCP Documentation	
<input type="checkbox"/> HACCP with Kitchen Management	
<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH	SH-2346
<input type="checkbox"/> Stacking Kit, 1000-TH/III OVER 1000-S	5000811
<input type="checkbox"/> Stacking Kit	5001359
1000-S OVER 1000-S, 1000-S OVER 1000-TH/III	
1000-TH/II-SPLIT OVER or UNDER 1000-S	