

1000-UP SERIES LOW TEMPERATURE HOT HOLDING CABINETS

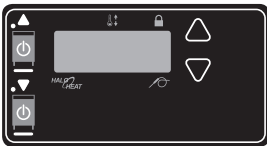


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance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

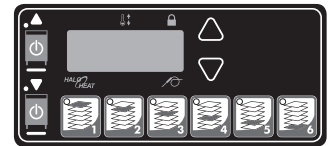
Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each compartment has one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are four (4) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- MODEL 1000-UP Double cavity holding cabinet
- MODEL 1000-UP/P Double cavity proofing cabinet with window doors - NOT ENERGY STAR RATED

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

Note: Window standard on proofing cabinet

- Specify Door Swing:
 - Right-hand swing, standard
 - Left-hand swing, optional

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



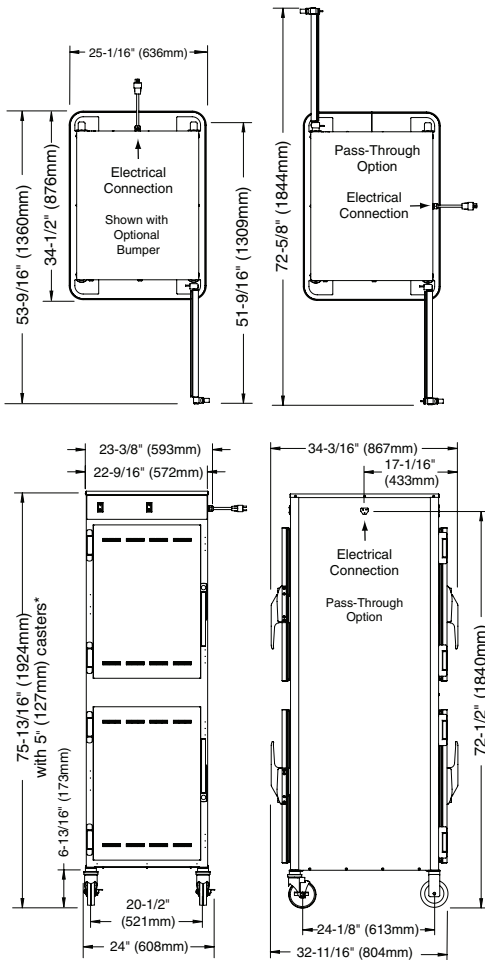
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PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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
1000-UP SERIES

LOW TEMPERATURE HOT 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 22-9/16" x 32-11/16" (1924mm x 572mm x 804mm)
PASS-THROUGH EXTERIOR (OPTION): 75-13/16" x 23-3/8" x 34-3/16" (1924mm x 593mm x 867mm)
INTERIOR EACH COMPARTMENT: 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	16.0	1.9	NEMA 5-20P, 20A-125V PLUG	
208-240 (AGCY)	1	60	8.0	1.9	NEMA 6-15P,	
at 208	1	60	7.0	1.4	15A-250V PLUG	
at 240	1	60	8.0	1.9	(USA ONLY)	
230 (AGCY)	1	50	7.7	1.8	CEE 7/7,	
230	1	50	7.7	1.8	220-230V PLUG	

PRODUCT\PAN CAPACITY (PER COMPARTMENT)		
120 lbs (54kg) MAXIMUM		
VOLUME MAXIMUM: 60 QTS (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: 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
— 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	5009767
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 3-1/2" (89mm)	5008017
<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" (62mm) deep	11906
<input type="checkbox"/> Legs, 6" (152mm), Stemmed - SET OF FOUR	5011149

<input type="checkbox"/> Pan Grid, Wire, Chrome Plated	PN-2115
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Security Panel with Lock	5005776
<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	