

# 1000-UP, 1000-UP/P

## Low Temperature

## Hot Food Holding Cabinet

ALTO-SHAAM

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.

### Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better

### Model 1000-UP/P

- Double cavity proofing cabinet with window doors.

### Deluxe control option (select one)

- 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.



TEMPERATURE

Temperature range: 60°F to 200°F [16°C to 93°C]



CAPACITY

**4** Four full-size or GN 1/1 pans 2-1/2" [65mm] deep (on wire shelves only)

**8** Eight full-size sheet pans (optional)

**4** Four side racks with eight pan positions spaced on 2-15/16" [75mm] centers

120 lb [54 kg] product maximum

60 qt [76 L] volume maximum



1000-UP

### Configurations (select one)

#### Door choices

- Solid door, standard
- Window door, optional—window standard on proofing cabinet

#### Door swing

- Right hinged, standard
- Left hinged, optional

#### Cabinet choices

- Reach-in, standard
- Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

#### Electrical

- 120V, 1 ph
- 230V, 1 ph
- 208–240V, 1 ph

### Accessories (select all that apply)

- Bumper, full perimeter [5009767]
- Door lock with key—each handle [LK-22567]
- Security panel with lock—requires door lock [LK-22567] [5013934]
- Pan grid, wire, chrome plated—18" x 26" [457mm x 660mm] pan insert [PN-2115]
- Legs, 6" [152mm], flanged—set of four [5011149]
- Drip pan with drain, 1-11/16" [43mm] deep [5005616]
- Drip pan without drain, 1-7/8" [48mm] deep [11906]
- Water reservoir pan—included with proofing cabinet [1775]
- Water reservoir pan cover—included with proofing cabinet [1774]

### Casters, stem—2 rigid, 2 swivel w/ brake

- 3-1/2" [89mm] [5008017]
- 5" [127mm] [5004862]—standard

### Shelves

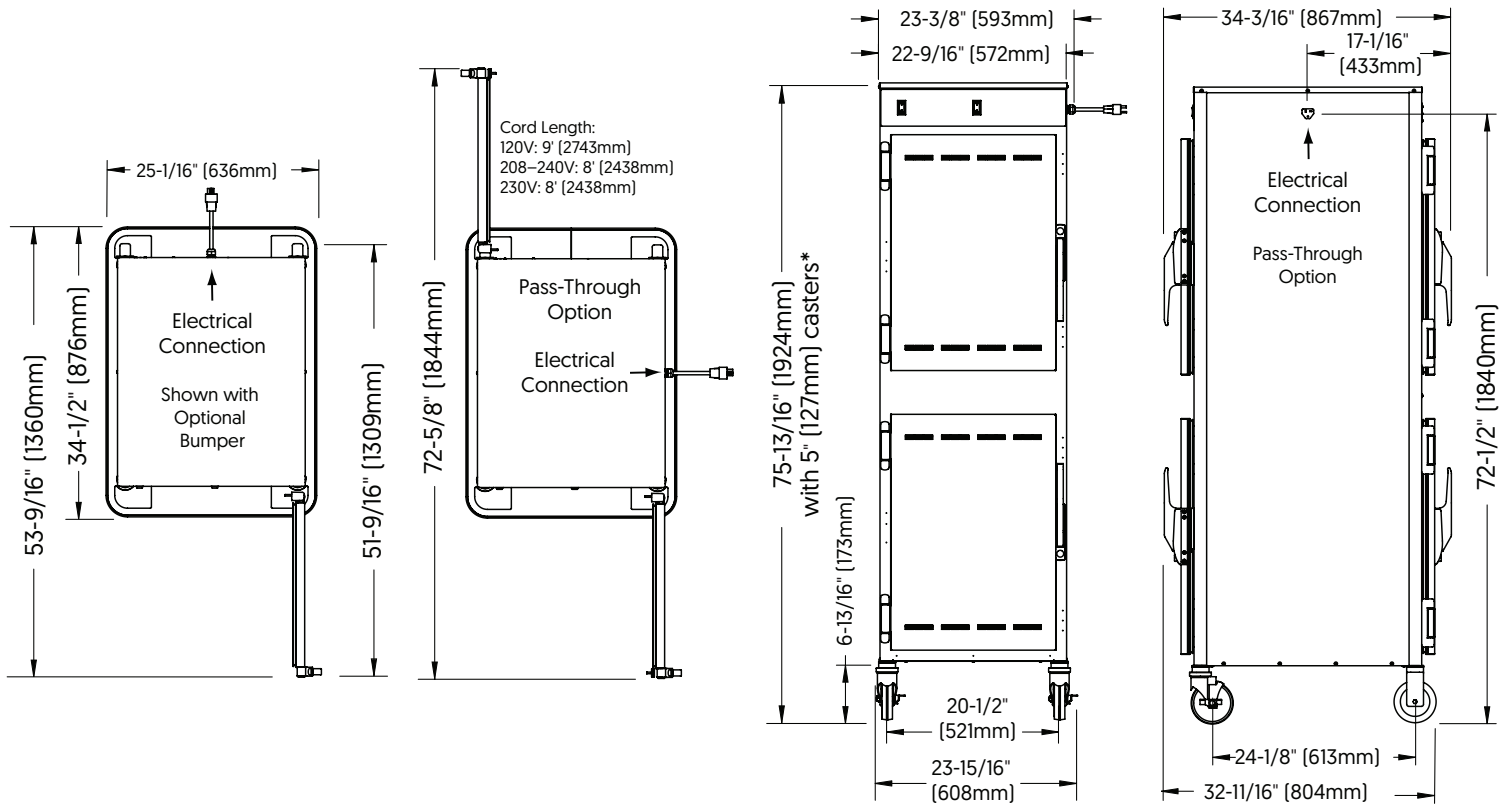
- Stainless steel, reach-in [SH-2325]
- Stainless steel, pass-through [SH-2346]



ANSI/NSF 4

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## Specification



\*74-1/16" (1881mm) with optional 3-1/2" (89mm) casters  
 \*75-5/8" (1921mm) with optional 6" (152mm) legs



### DIMENSIONS

**Model**  
1000-UP

**Exterior (H x W x D)**  
75-13/16" x 23-15/16" x 32-11/16" [1924mm x 608mm x 804mm]

**Interior—each compartment (H x W x D)**  
26-7/8" x 18-7/8" x 26-1/2" [682mm x 479mm x 673mm]

**Pass-Through Exterior**  
75-13/16" x 23-15/16" x 34-3/16" [1924mm x 608mm x 867mm]

**Net Weight**  
282 lb [128 kg]

**Ship Dimensions (L x W x H)\***  
1000-UP 35" x 35" x 82" [889mm x 889mm x 2083mm]

**Ship Weight\***  
360 lb [163 kg]

\*Domestic ground shipping information. Contact factory for export weight and dimensions.

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**CHECK FIRST**

- Appliance must be installed level.
- 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.



**CLEARANCE**

Top: 2" [51mm]  
 Left: 1" [25mm]  
 Right: 1" [25mm]  
 Back: 3" [76mm]



**HEAT**

### Heat of rejection

1000-UP	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	385	0,11



**ELECTRIC**

1000-UP	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	60	16.0	1.9	NEMA 5-15p 15A-125V plug
208-240V	208	1	60	7.0	1.4	NEMA 6-15p 15A-250V plug [U.S.A. only]
	240	1	60	8.0	1.9	
230V	230	1	50/60	7.7	1.8	plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]
						AS/NZS 3112

## CONTACT US

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