

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.
- 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.

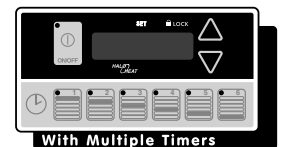
Single compartment holding cabinet with 22 gauge stainless steel door with magnetic catch. The cabinet has one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. Included are two (2) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 3-1/2" (89mm) 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/HD:** Holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

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.



FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - ☐ ➔ Specify pass-through doors as a special order. *Pass-through cabinets cannot have all doors hinged on the same side.*
- Right-hand door swing is standard.
 - ☐ ➔ Specify left-hand door as a special order.
- ☐ Window door [15148R]

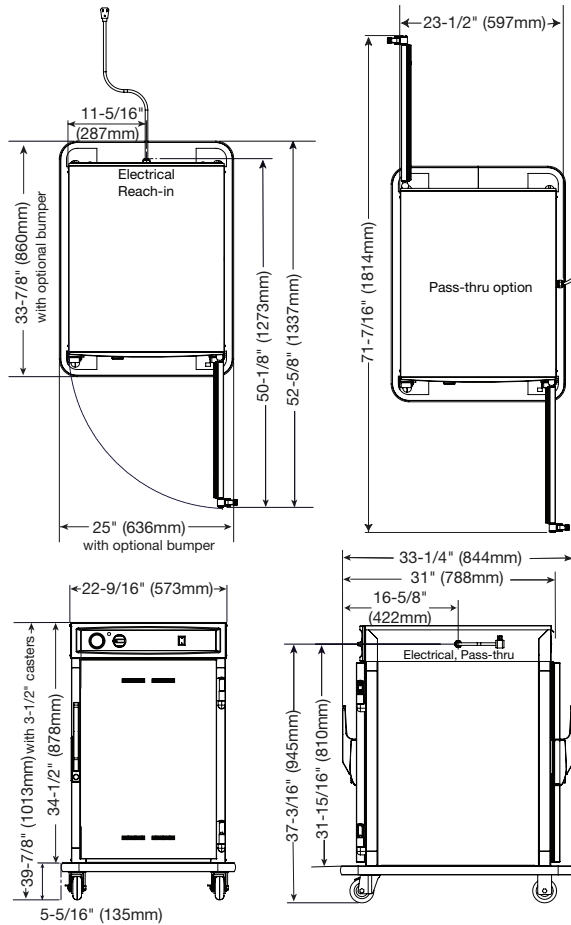
ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.
- Stackable Design.
 - ➔ 1000-S with 1000-S holding cabinet, 1000-S with 1000-TH/III or 1000-TH-II/Split cook/hold oven. Order appropriate stacking hardware.



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*34-5/8" (878mm) - with optional 5" casters
 *32-3/16" (817mm) - with optional 2-1/2" casters
 *34-13/16" (884mm) - with optional 6" legs

DIMENSIONS: H x W x D

EXTERIOR:

39-7/8" x 22-5/8" x 31" (1013mm x 573mm x 787mm)

INTERIOR:

26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120	1	60	8.0	.96	NEMA 5-15P, 15A-125V PLUG
208-240 (UL)	1	60	4.0	.96	NEMA 6-15P, 15A-250V
at 208	1	60	3.5	.72	PLUG (USA ONLY)
at 240	1	60	4.0	.96	PLUG (USA ONLY)
230	1	50	3.85	.88	CEE 7/7, 220-230V PLUG

PRODUCT/PAN CAPACITY

120 lbs (54kg) MAXIMUM		
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)		
Eight (8)	FULL-SIZE PANS:	GASTRONORM 1/ 1:
	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Eight (8)	FULL-SIZE SHEET PANS:	(WITH SHELVES)
	18" x 26" x 1"	

INSTALLATION REQUIREMENTS

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.

CLEARANCE REQUIREMENTS

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

WEIGHT

	1000-S/STD	1000-S/HD
NET	138 lb (63 kg) (EST.)	150 lb (68 kg) (EST.)
SHIP	163 lb (74 kg) (EST.)	180 lb (82 kg) (EST.)
CARTON DIMENSIONS: (H x W x D)		
50" x 35" x 35" (1270mm x 889mm x 889mm)		

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, FULL PERIMETER	5005103	HACCP Network Options (ELECTRONIC CONTROL ONLY)
<input type="checkbox"/> Carrying Handle Kit	55662	REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE		<input type="checkbox"/> HACCP Documentation
<input type="checkbox"/> 5" (127mm)	5004862	<input type="checkbox"/> HACCP with Kitchen Management
<input type="checkbox"/> 2-1/2" (64mm)	5008022	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN SH-2325
<input type="checkbox"/> Drip Pan, without Drain, 1-7/8" (48mm) deep	11906	<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH SH-2346
<input type="checkbox"/> Drip Pan, without Drain, 2-7/16" (62mm) deep	1115	<input type="checkbox"/> Stacking Hardware 5004864
<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863	<input type="checkbox"/> Water Reservoir Pan 1775
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" PAN INSERT	PN-2115	<input type="checkbox"/> Water Reservoir Pan Cover 1774