

# 1000-S Series

## Low Temperature Hot Food Holding Cabinets



• Halo Heat...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.



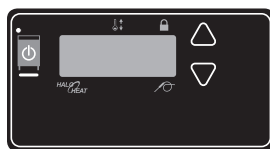
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- 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.

### Short Form Spec

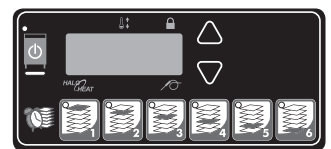
Alto-Shaam single compartment 1000-S hot food holding cabinet is constructed with a stainless steel exterior and stainless steel door with magnetic latch. The cabinet includes a Simple Control that consists of an on/off power switch; up and down arrow buttons with a temperature range of 60°F to 200°F (16°C to 93°C), indicator light, temperature display button, and digital display. Cabinet includes two (2) chrome-plated side racks with eight (8) pan positions 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** Hot food 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



IP X3



### Factory-Installed Options

- Electrical Choices
  - 120V
  - 208-240V
  - 230V
- Cabinet Choices
  - Reach-In, standard
  - Pass-Through, optional

- Door Choices
  - Solid Door, standard
  - Window Door, optional
- Door Swing Choices
  - 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  
Stackable with 1000 Series single compartment ovens and holding cabinets, or CTX4-10 Combitherm®. Order appropriate stacking hardware.

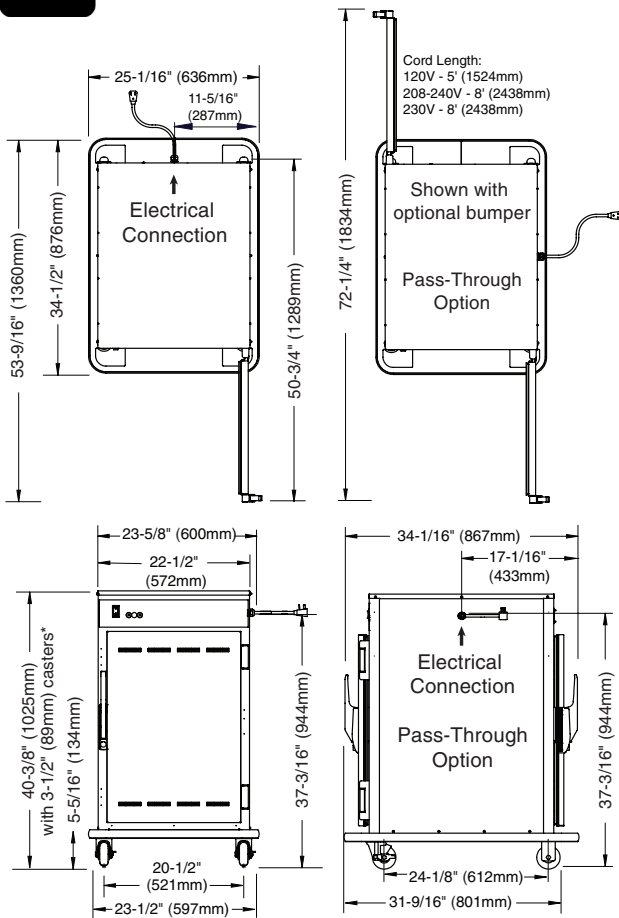


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# 1000-S Series

## Low Temperature Hot Food 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

<b>Dimensions: H x W x D</b>
<b>Exterior:</b> 40-3/8" x 23-1/2" x 31-9/16" (1025mm x 597mm x 801mm)
<b>Pass-through exterior:</b> 40-3/8" x 23-5/8" x 34-1/16" (1025mm x 600mm x 867mm)
<b>Interior:</b> 26-7/8" x 18-7/8" x 26-1/2" (682mm x 479mm x 673mm)

Electrical						
V	Ph	Hz	A	kW		
120	1	60	8.0	.96		NEMA 5-15P, 15A-125V PLUG
208 240	1 1	60 60	3.5 4.0	.72 .96		NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
230	1	50/60	3.9	.88		PLUGS RATED 250V CEE 7/7 CH2-16P BS 1363 AS/NZS 3112

Product/Pan Capacity		
120 lbs (54kg) maximum		
Volume maximum: 60 quarts (76 liters)		
Four (4) on optional wire shelves only	<b>Full-size pans:</b> 20" x 12" x 2-1/2"	<b>Gastronorm 1/1:</b> 530mm x 325mm x 65mm
Eight (8)	<b>Full-size sheet pans:</b> 18" x 26" x 1"	

Clearance Requirements	
<b>Rear</b>	3" (76mm)
<b>Top</b>	2" (51mm)
<b>Left, Right</b>	1" (25mm)
Weight	
<b>Net:</b> (Est.) 175 lb (79 kg)	<b>Ship:</b> (Est.) 223 lb (101 kg)
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.	
<b>Not factory supplied.</b>	

Accessories	
<input type="checkbox"/> Bumper, Full Perimeter (not available with 2-1/2" casters)	5009767
<input type="checkbox"/> Carrying Handle Kit	55662
Casters, Stem - 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	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" (48mm) deep	11906
<input type="checkbox"/> Extra Deep Drip Pan w/o Drain, 2-7/16" (62mm)	1115
<input type="checkbox"/> Drip Tray - External	5009716

<input type="checkbox"/> Legs, 6" (152mm) Flanged (set of four)	5011149
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" pan insert	PN-2115
<input type="checkbox"/> Security Panel with Lock	5013934
<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
Stacking Hardware	
<input type="checkbox"/> Over or under TH, SK, S-Series	5004864
<input type="checkbox"/> Under CTX4-10 Combitherm®	5019679



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