

1000-S

Low-Temperature Hot-Food Holding Cabinet

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
- Antimicrobial handle retards the growth of illness-causing pathogens
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

- Deluxe control (A)
- Deluxe control with probe (A)
- Deluxe control with six (6) independent shelf timers (B)
- Deluxe control with probe and shelf timers (B)



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 optional wire shelves only]
 - 8** Eight full-size sheet pans
- Two 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

ALTO-SHAAM



1000-S

Configurations (select one)

Door choices

- Solid door, standard
- Window door, optional

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
- 208–240V, 1 ph
- 230V, 1 ph

Accessories (select all that apply)

- Bumper, full perimeter [5009767]—not available with 2-1/2" casters
- Handle, push/pull [55662]
- Door lock with key [LK-22567]
- Security panel with lock—requires door lock [LK-22567][5013934]
- Drip tray—external [5009716]
- Pan grid, wire—18" x 16" [457mm x 406mm] 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]
- Extra deep drip pan without drain, 2-7/16" [62mm] deep [1115]
- Water reservoir pan [1775]
- Water reservoir pan cover [1774]

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

- 5" [127mm] [5004862]
- 2-1/2" [64mm] [5008022]
- 3-1/2" [89mm] [5008017]—standard

Shelves

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

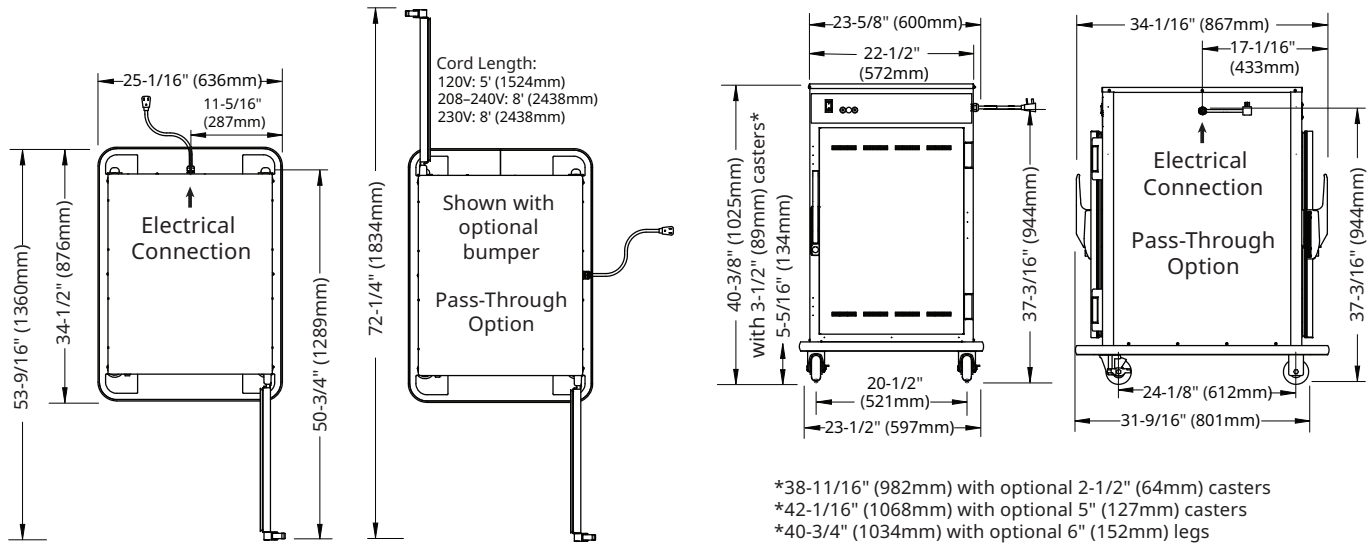
Stacking hardware

- Over or under TH, SK, S-Series [5004864]
- Under CTX4-10 Combitherm® [5019679]



1000-S

DIMENSIONS



DIMENSIONS

Model
1000-S

Exterior (H x W x D)
40-3/8" x 23-1/2" x 31-9/16" [1025mm x 597mm x 801mm]

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

Pass-Through Exterior
40-3/8" x 23-5/8" x 34-1/16" [1025mm x 600mm x 867mm]

Net Weight
175 lb [79 kg]

Ship Dimensions (L x W x H)*
1000-S 35" x 35" x 50" [889mm x 889mm x 1270mm]

Ship Weight*
223 lb [101 kg]

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



REQUIREMENTS

- 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]



ELECTRIC

1000-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	8.0	.96	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	3.5	.72	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240	1	50/60	4.0	.96	
230V	230	1	50/60	3.9	.88	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 [U.K. only]
						AS/NZS 3112



HEAT

Heat of rejection	Heat Gain	Heat Gain
1000-S	qs, BTU/hr	qs, kW
	195	0.06

CONTACT US

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