1000-S

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.
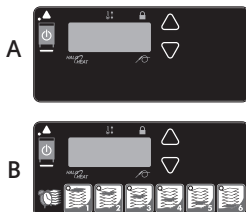
Standard features

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

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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.

A

- ☐ 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)**

B

TEMPERATURE

Temperature range: 60°F to 200°F (16°C to 93°C)

CAPACITY

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

4 Four full-size hotel pans or GN 1/1 pans 4" (100mm) deep (on optional wire shelves only)

8 Eight full-size sheet pans

See pan capacities guide for maximums

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

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)
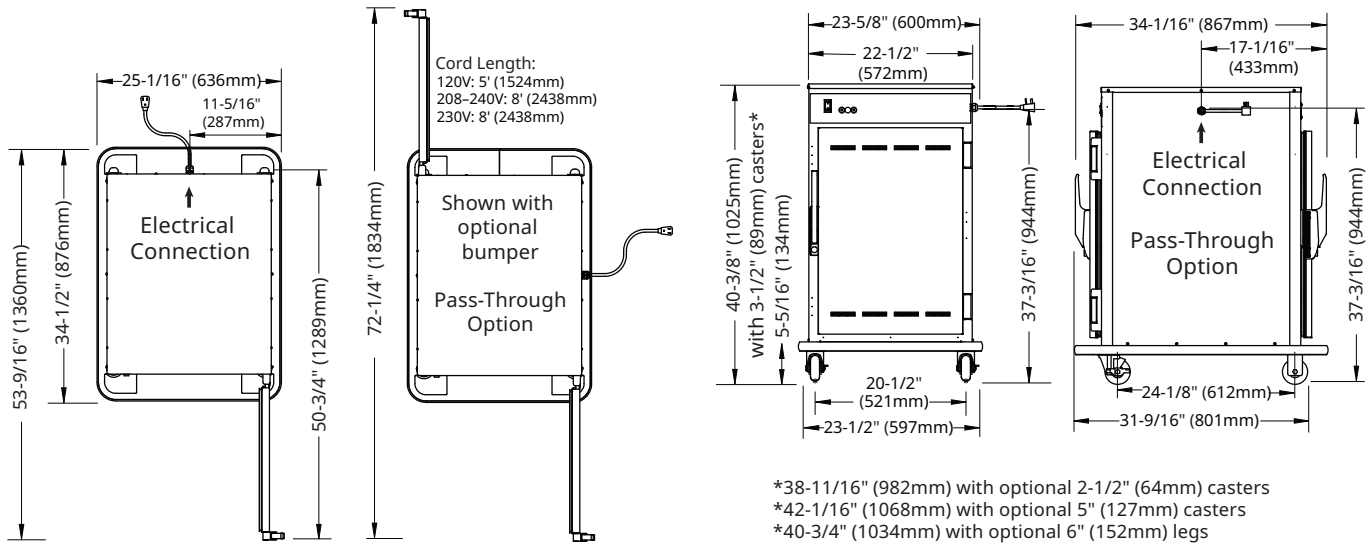- ☐ 3-1/2" (89mm) (5008017)—standard

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)

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DIMENSIONS

ALTO-SHAAM

Cord Length:
120V: 5' (1524mm)
208–240V: 8' (2438mm)
230V: 8' (2438mm)

25-1/16" (636mm)
11-5/16" (287mm)

Electrical Connection

53-9/16" (1360mm)
34-1/2" (876mm)

72-1/4" (1834mm)

Shown with optional bumper

Pass-Through Option

50-3/4" (1289mm)

23-5/8" (600mm)
22-1/2" (572mm)

40-3/8" (1025mm) with 3-1/2" (89mm) casters*
5-5/16" (134mm)
37-3/16" (944mm)

20-1/2" (521mm)
23-1/2" (597mm)

34-1/16" (867mm)
17-1/16" (433mm)

Electrical Connection

Pass-Through Option

37-3/16" (944mm)

24-1/8" (612mm)
31-9/16" (801mm)

*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

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)

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

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

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

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

Net Weight
175 lb (79 kg)

Ship Weight*
223 lb (101 kg)

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	0.96	NEMA 5-15p 15A-125V plug
208-240V	208	1	50/60	3.5	0.72	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240	1	50/60	4.0	0.96	
230V	230	1	50/60	3.9	0.88	Plugs rated 250V CEE 7/7
						CH2-16p
						BS 1363 (U.K. only)
						AS/NZS 3112

HEAT

Heat of rejection

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