

1000-UP, 1000-UP/P

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

Model 1000-UP/P

- ☐ Double cavity proofing cabinet with window doors.

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 hotel pans or GN 1/1 pans 2-1/2" (65mm) deep (per cavity, on optional shelves)
- 4** Four full-size hotel pans or GN 1/1 pans 4" (102mm) deep (per cavity, on optional shelves)
- 8** Eight full-size sheet pans (per cavity)
See pan capacity guide for maximums
- 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



Capacities Guide

ALTO-SHAAM



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
- ☐ 208–240V, 1 ph
- ☐ 230V, 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

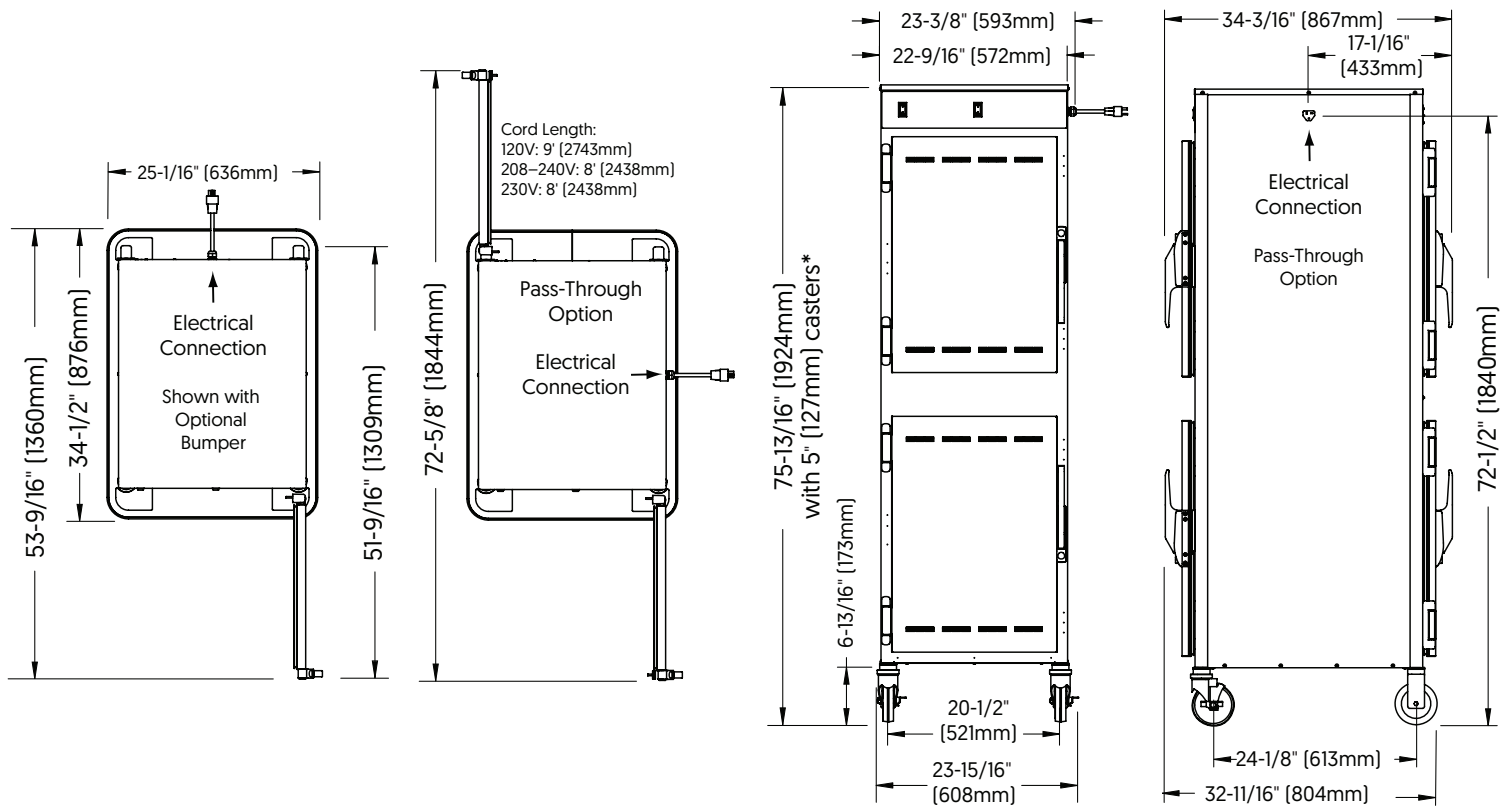
- ☐ 3-1/2" (89mm) (5008017)
- ☐ 5" (127mm) (5004862)—standard

Shelves

- ☐ Stainless steel, reach-in (SH-2325)
- ☐ Stainless steel, pass-through (SH-2346)

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DIMENSIONS



*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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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.



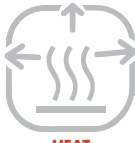
CLEARANCE

- Top: 2" (51mm)
- Left: 1" (25mm)
- Right: 1" (25mm)
- Back: 3" (76mm)



ELECTRIC

1000-UP	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	16.0	1.9	NEMA 5-20p 20A-125V plug
208-240V	208	1	50/60	7.0	1.4	NEMA 6-15p 15A-250V plug
	240	1	50/60	8.0	1.9	[U.S.A. only]
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



HEAT

Heat of rejection

1000-UP	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	385	0.11

CONTACT US

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