

1000-UP, 1000-UP/P

ALTO-SHAAM

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

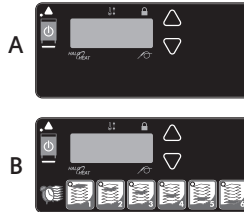
Model 1000-UP/P

- 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



Not for pass-through models



Capacities Guide



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

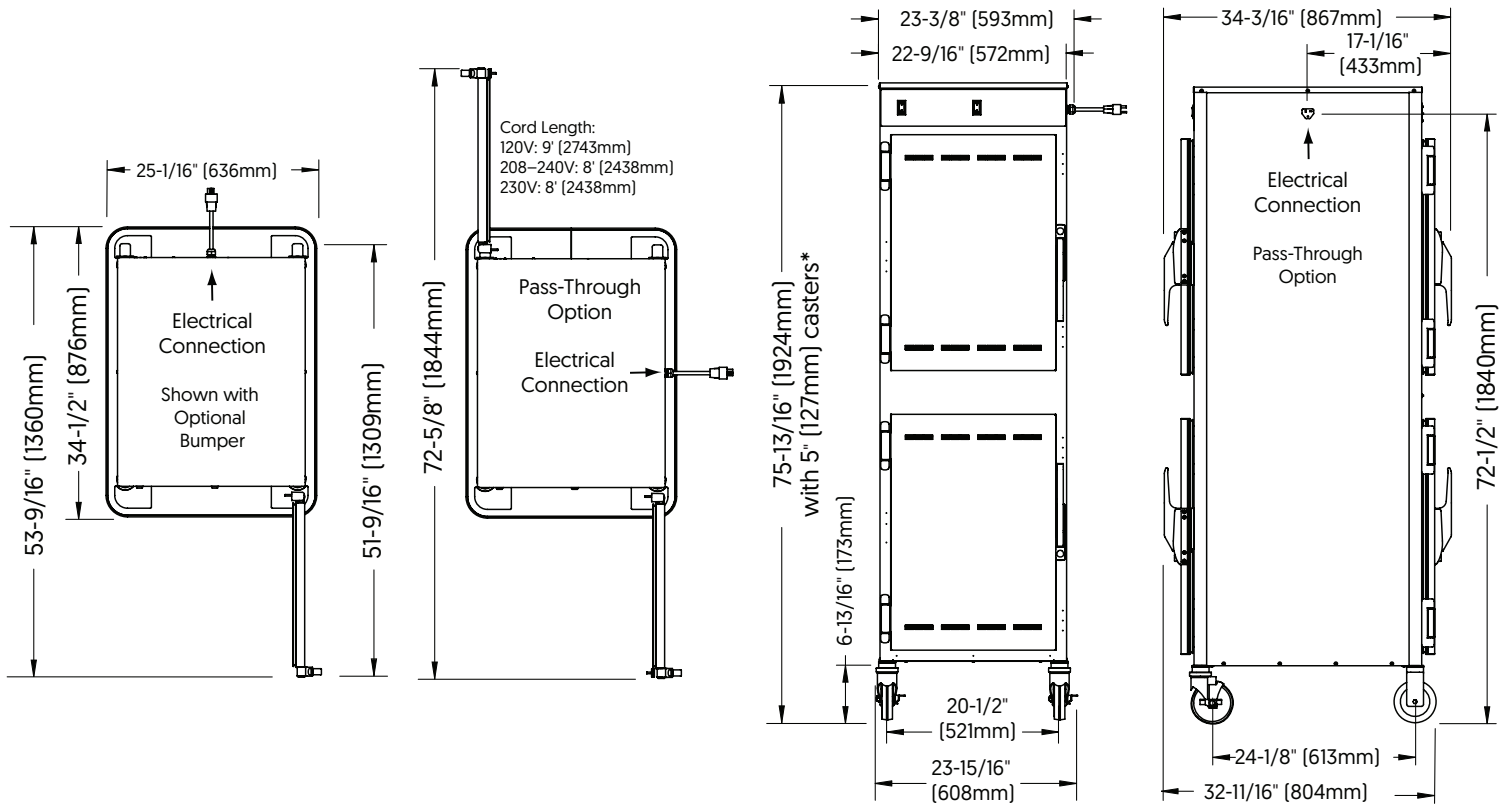
- 3-1/2" [89mm] [5008017]
- 5" [127mm] [5004862]—standard

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 {U.S.A. only} 
	240	1	50/60	8.0	1.9	
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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