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 $^{\text{IM}}$ heat recovery system. SureTemp $^{\text{IM}}$ 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 range: 60°F to 200°F (16°C to 93°C)

TEMPERATURE



- 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















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
- □ 230V, 1 ph

□ 208-240V, 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

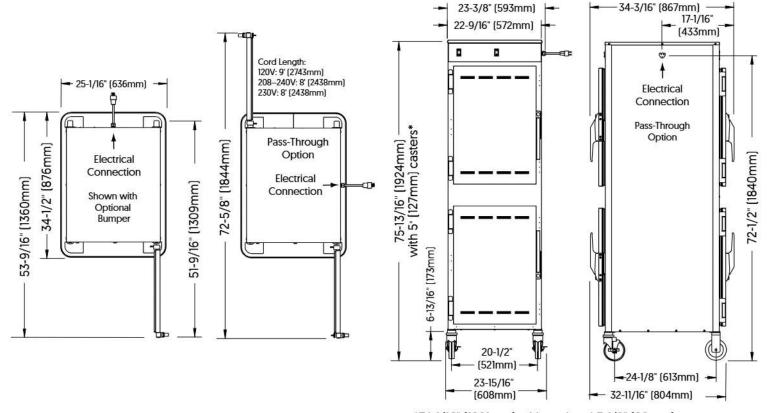
Shelves

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

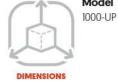
1000-UP, 1000-UP/P







*74-1/16" (1881mm) with optional 3-1/2" (89mm) casters *75-5/8" (1921mm) with optional 6" (152mm) legs



Model Exterior (H x W x D)

75-13/16" x 23-15/16" x 32-11/16" [1924mm x 608mm x 804mm]

Pass-Through Exterior

75-13/16" x 23-15/16" x 34-3/16" [1924mm x 608mm x 867mm]

Ship Dimensions (L x W x H)*

1000-UP 35" x 35" x 82" [889mm x 889mm x 2083mm]

Interior-each compartment (H x W x D)

26-7/8" x 18-7/8" x 26-1/2" [682mm x 479mm x 673mm]

Net Weight 282 lb [128 kg]

Ship Weight*

360 lb [163 kg]

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

1000-UP, 1000-UP/P





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.



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



1000-UP	V	Ph	Hz	Α	kW	Cord & Plug	J
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	
	240	1	50/60	8.0	1.9	15A-250V plug [U.S.A. only]	
230V	230	1	50/60	7.7	1.8	Plugs rated 250V CEE 7/7	٩
						CH2-16p	
						BS 1363 [U.K. only]	
						AS/NZS 3112	



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