



Commercial Kitchen Equipment Parts

ALTO SHAAM 1000-UP

Alto Shaam 1000-UP Specification Sheet

Provided by PartHubz

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1000-UP SERIES

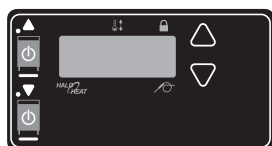
LOW TEMPERATURE HOT HOLDING CABINETS

- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Two individually controlled, insulated warming compartments give the benefit of holding at two different temperatures.
- Stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each compartment has one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. Included are four (4) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- ☐ **MODEL 1000-UP** Double cavity holding cabinet
- ☐ **MODEL 1000-UP/P** Double cavity proofing cabinet with window doors

DELUXE CONTROL OPTION

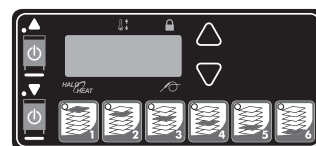


ANSI/NSF 4



IP X4

- ☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.
- ☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
- ☐ Deluxe control with internal temperature probe.



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V
 - ☐ 230V
- Cabinet Choices
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional
- Door Choices
 - ☐ Solid Door, standard
 - ☐ Window Door, optional

Note: Window standard on proofing cabinet
- Door Swing Choices
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.



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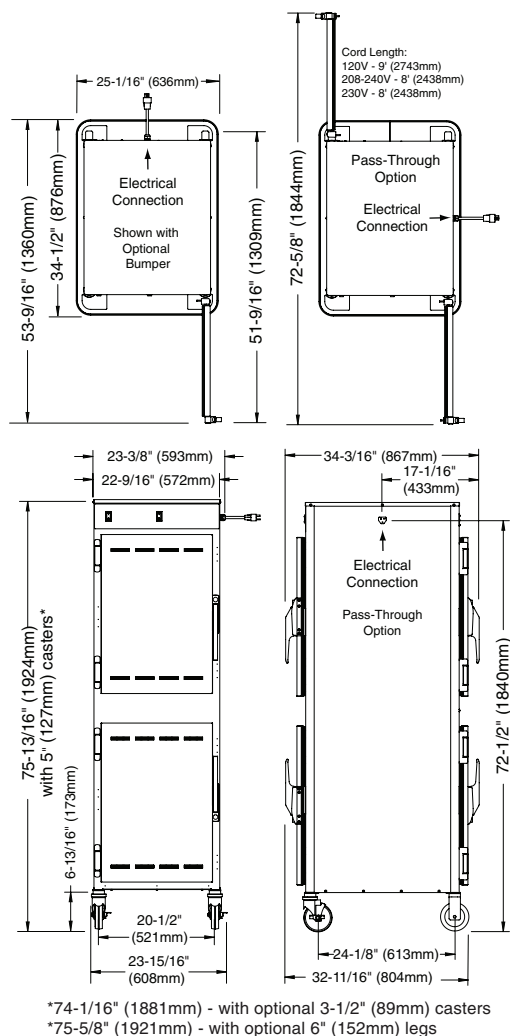
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1000-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



DIMENSIONS: H x W x D

EXTERIOR:

75-13/16" x 23-15/16" x 32-11/16" (1924mm x 608mm x 804mm)

PASS-THROUGH EXTERIOR (OPTION):

75-13/16" x 23-15/16" x 34-3/16" (1924mm x 608mm x 867mm)

INTERIOR EACH COMPARTMENT:

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

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	1	60	16.0	1.9	 NEMA 5-20P, 20A-125V PLUG
208 240	1 1	60 60	7.0 8.0	1.4 1.9	 NEMA 6-15P, 15A-250V PLUG (U.S.A. ONLY)
230	1	50/60	7.7	1.8	 CEE 7/7 PLUG RATED 250V  CH2-16P PLUG RATED 250V  BS 1363 (U.K. ONLY) PLUG RATED 250V

PRODUCT\PAN CAPACITY (PER COMPARTMENT)

120 lbs (54kg) MAXIMUM

VOLUME MAXIMUM: 60 QTS (76 LITERS)

	FULL-SIZE PANS:	GASTRONORM 1/1:
Four (4)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
	ON OPTIONAL WIRE SHELVES ONLY	
	FULL-SIZE SHEET PANS:	
Eight (8)	18" x 26" x 1"	

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

WEIGHT

NET: 282 lb (128g)	SHIP: (EST.) 360 lb (163 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	

INSTALLATION REQUIREMENTS

- Oven must be installed level.
- The oven 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.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5009767	☐ Pan Grid, Wire, Chrome Plated	PN-2115
Casters, Stem - 2 RIGID, 2 SWIVEL W/ BRAKE		PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
☐ 3-1/2" (89mm)	5008017	☐ Security Panel with Lock	5013934
☐ Door Lock with Key (EACH HANDLE)	LK-22567	☐ Shelf, Stainless Steel, REACH-IN	SH-2325
☐ Drip Pan with Drain, 1-11/16" (43mm) deep	5005616	☐ Shelf, Stainless Steel, PASS-THROUGH	SH-2346
☐ Drip Pan without Drain, 1-7/8" (48mm) deep	11906	☐ Water Reservoir Pan*	1775
☐ Legs, 6" (152mm), Flanged - SET OF FOUR	5011149	☐ Water Reservoir Pan Cover*	1774
*included with proofing cabinet			



Commercial Kitchen Equipment Parts

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Need parts or service?

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