

1000-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



1000-UP/STD
WITH OPTIONAL
FULL-PERIMETER
BUMPER ASSEMBLY



• 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. — or use as a proofing cabinet.
- Two separately controlled, insulated warming compartments offer closer control over a wider variety of products.
- Product moisture is retained without adding water.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout each cabinet.
- Manual control with adjustable thermostat: 60 ° to 200°F (16° to 93°C).
- Non-magnetic stainless steel interior resists corrosion.
- Holds up to 8 sheet pans in each compartment for a total capacity of 16 full-size sheet pans.
- Available in reach-in or pass-through design.

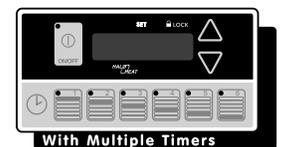
Double compartment holding cabinet with 22 gauge stainless steel doors with magnetic catch. Each compartment is separately controlled with one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. 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/STD: Double cavity holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1000-UP/HD: Double cavity holding cabinet with heavy duty 22 gauge stainless steel exterior casing.

ELECTRONIC CONTROL OPTION



- 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.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



ANSI/NSF 4



OPTIONS

- Reach-in compartment is standard.
 - Specify pass-thru doors as a special order. Passthrough cabinets cannot have all doors hinged on the same side.
- Right-hand door swing is standard.
 - Specify left-hand door as a special order.
 - Window door.

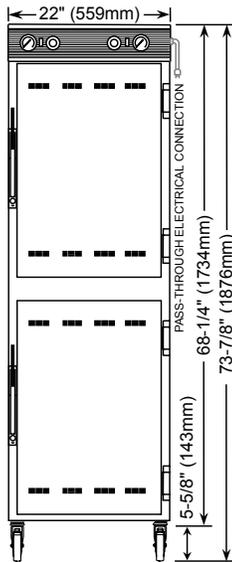
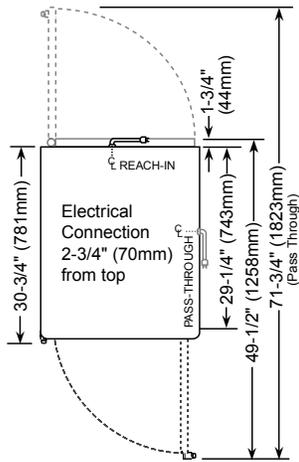
ADDITIONAL FEATURES

- Optional HACCP Documentation software provides the ability to monitor, store, and print all relevant data through a Windows ® based PC.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



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DIMENSIONS: H x W x D
EXTERIOR: 73-7/8" x 22" x 32-1/2" (1876mm x 559mm x 826mm)
INTERIOR EACH COMPARTMENT: 26-3/4" x 18-7/8" x 26-1/2" (680mm x 479mm x 673mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE /HZ	AMPS	kW		
120	at 120	1	60	16.0	2.0	NEMA 5-20P, 20A-125V PLUG
208-240	at 208	1	50/60	7.2	1.5	(USA ONLY)
	at 240	1	50/60	8.3	2.0	NEMA 6-15P, 15A-250V PLUG
230	at 230	1	50/60	7.8	1.8	CEE 7/7, 220-230V PLUG

PRODUCT/PAN CAPACITY		
120 lbs (54kg) MAXIMUM • EACH COMPARTMENT		
VOLUME MAXIMUM : 75QTS (71 LITERS) • EACH COMPARTMENT		
FULL-SIZE SHEET PANS:		
Eight (8)	18" x 26" x 1"	TOTAL: 16 pans
HALF-SIZE SHEET PANS:		
Sixteen (16)	18" x 13" x 1"	TOTAL: 32 pans

INSTALLATION REQUIREMENTS
Appliance must be installed level. The unit must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
CLEARANCE REQUIREMENTS
3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

WEIGHT	1000-UP/STD	1000-UP/HD
NET	241 lb (109 kg)	270 lb (122kg)
SHIP	275 lb (125kg)	303 lb (137kg)
CARTON DIMENSIONS :	80" x 28" x 35" (3032mm x 711mm x 889mm) H x W x D	

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, FULL PERIMETER ASSEMBLY WITH CASTERS	44119
<input type="checkbox"/> Casters, 3" (76mm) 2RIGID, 2 SWIVEL WITH BRAKE	14227
<input type="checkbox"/> Door with Window	15148
<input type="checkbox"/> Legs, 6" (152mm)	5205
<input type="checkbox"/> Pan Grid, chrome plated, wire	PN-2115
<input type="checkbox"/> ? Sheet pan insert 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	

HACCP Network Options (ELECTRONIC CONTROL ONLY)	
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS	
<input type="checkbox"/> HACCP Documentation	
<input type="checkbox"/> HACCP with Kitchen Management	
<input type="checkbox"/> Shelf, Stainless Steel REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel PASS-THROUGH	SH-2346
<input type="checkbox"/> Water Reservoir Pan (FOR PROOFING DOUGH)	1775
<input type="checkbox"/> Water Reservoir Pan Cover	1774