

# 1000-UP SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



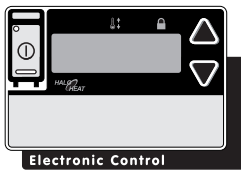
- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Two separately controlled, insulated warming compartments give the benefit of using two different temperatures.
- Non-magnetic 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.

Double compartment holding cabinet with 22 gauge stainless steel doors with magnetic catch. Each compartment has one (1) ON/OFF power switch; one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) 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.

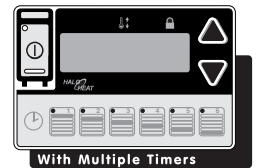
- MODEL 1000-UP/ STD:** Double cavity holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1000-UP/ HD:** Double cavity holding cabinet with heavy duty 20 gauge stainless steel exterior casing.
- MODEL 1000-UP/ P\*:** Double cavity proofing cabinet with window doors, .040" stucco aluminum exterior casing.

\*NOT ENERGY STAR RATED

### 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



#### FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ➔ Specify pass-through doors as a special order. *Pass-through 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 [15148R].  
*Window is standard on proofing cabinet.*

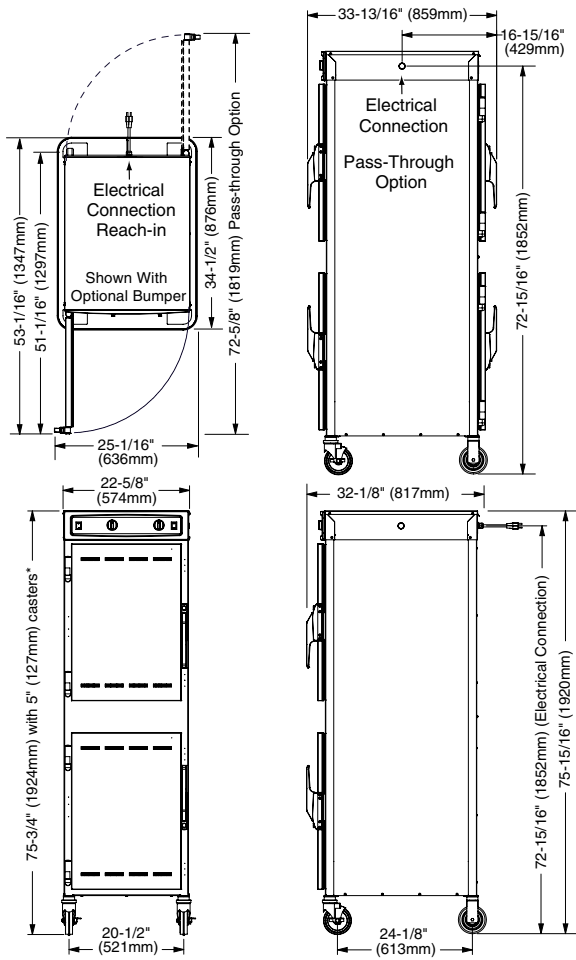
#### ADDITIONAL FEATURES

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



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\*74-3/8" (1889mm) - with optional 3-1/2" (89mm) casters  
 \*76" (1929mm) - with optional 6" (152mm) legs

### DIMENSIONS: H x W x D

#### EXTERIOR:

75-3/4" x 22-5/8" x 32-1/8" (1924mm x 574mm x 817mm)




#### PASS-THROUGH EXTERIOR (OPTION):

75-3/4" x 22-5/8" x 33-13/16" (1924mm x 574mm x 859mm)

#### INTERIOR EACH COMPARTMENT:

26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

### ELECTRICAL - 1000-UP

VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	CORD & PLUG
120 (AGCY)	1	60	16.0	1.9	 NEMA 5-20P, 20A-125V PLUG
120	1	60	16.0	1.9	
208-240 (AGCY)	1	60	8.6	2.1	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
at 208	1	60	7.4	1.6	
at 240	1	60	8.6	2.1	
230 (AGCY)	1	50	8.3	1.9	 CEE 7/7, 220-230V PLUG
230	1	50	8.2	1.9	

### PRODUCT/PAN CAPACITY (PER COMPARTMENT)

120 lbs (54kg) MAXIMUM		
VOLUME MAXIMUM: 60 QTS (76 LITERS)		
Eight (8)	<b>FULL-SIZE PANS:</b> 20" x 12" x 2-1/2" ON OPTIONAL WIRE SHELVES ONLY	<b>GASTRONORM 1/ 1:</b> 530mm x 325mm x 65mm
Eight (8)	<b>FULL-SIZE SHEET PANS:</b> 18" x 26" x 1"	

### INSTALLATION REQUIREMENTS

This appliance must be installed level. It 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 (EST.)

	1000-UP/STD	1000-UP/HD	1000-UP/P
NET	241 lb (109 kg)	270 lb (122 kg)	273 lb (124 kg)
SHIP	275 lb (125kg)	303 lb (137 kg)	358 lb (162 kg)

#### CARTON DIMENSIONS: (H x W x D)

82" x 35" x 35" (2083mm x 889mm x 889mm)

### OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter	5009767	<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE		<input type="checkbox"/> Pan Grid, Wire, Chrome Plated	PN-2115
<input type="checkbox"/> 3-1/2" (89mm)	5008017	 PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
<input type="checkbox"/> Drip Pan with Drain, 1-11/16" (43mm)	5005616	<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN	SH-2325
HACCP Network Options (ELECTRONIC CONTROL ONLY)		<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH	SH-2346
REFER TO SPECIFICATION # 9015 FOR APPLICABLE PART NUMBERS		<input type="checkbox"/> Water Reservoir Pan*	1775
<input type="checkbox"/> HACCP Documentation		<input type="checkbox"/> Water Reservoir Pan Cover*	1774
<input type="checkbox"/> HACCP with Kitchen Management		*included with proofing cabinet	

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