

# 1000-S 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.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Non-magnetic stainless steel interior resists corrosion.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Can be stacked with an identical unit or cook/hold oven to save space.
- Antimicrobial handle retards the growth of illness-causing pathogens.

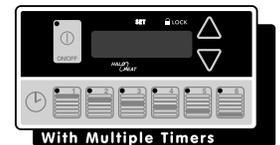
Single compartment holding cabinet with 22 gauge stainless steel door. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Included are two (2) chrome plated side racks spaced at 2-15/16" (75mm) centers, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

- MODEL 1000-S/STD:** Holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1000-S/HD:** Holding cabinet with heavy duty 20 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.



### 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] (NOT ENERGY STAR RATED)

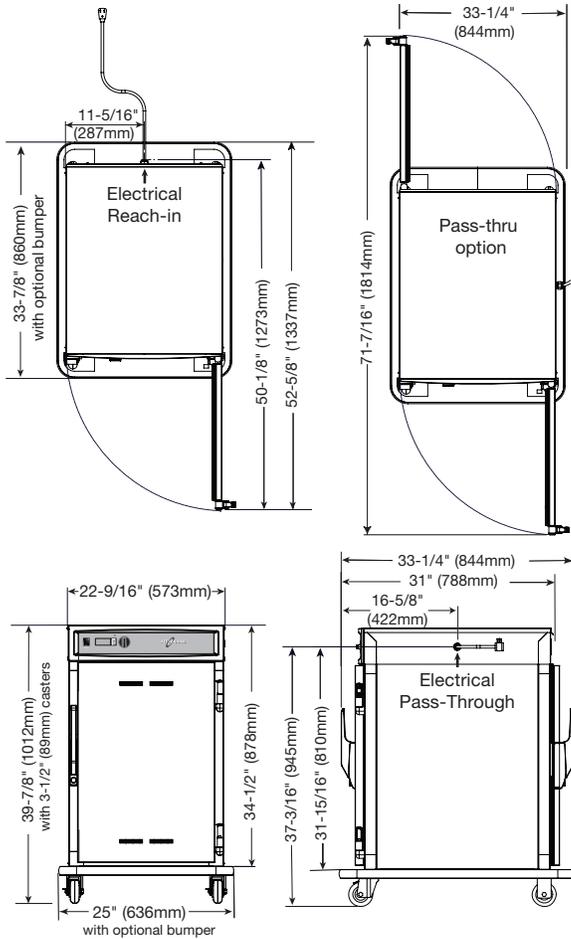
### ADDITIONAL FEATURES

- 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.
- **Stackable Design**
  - ➔ 1000-S with 1000-S holding cabinet, 1000-S with 1000-TH/III or 1000-TH-II/Split cook/hold oven. Order appropriate stacking hardware.



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\*38-7/8" (987mm) - with optional 2-1/2" (64mm) casters  
 \*41-1/4" (1047mm) - with optional 5" (127mm) casters  
 \*41-1/2" (1053mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D
<b>EXTERIOR:</b> 39-7/8" x 22-9/16" x 31" (1012mm x 573mm x 788mm)
<b>INTERIOR:</b> 26-7/8" x 18-7/8" x 26-1/4" (682mm x 479mm x 667mm)

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW		CORD & PLUG
120 (AGCY)	1	60	8.0	.96		NEMA 5-15P,
120	1	60	8.6	1.03		15A-125V PLUG
208-240 (AGCY)	1	60	4.0	.96		NEMA 6-15P,
at 208	1	60	3.7	.78		15A-250V
at 240	1	60	4.3	1.03		PLUG (USA ONLY)
230 (AGCY)	1	50	3.8	.88		CEE 7/7,
230	1	50	4.1	.95		220-230V PLUG

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

**INSTALLATION REQUIREMENTS**  
 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		
	1000-S/STD	1000-S/HD
NET	160 lb (63 kg) (EST.)	212 lb (68 kg) (EST.)
SHIP	180 lb (74 kg) (EST.)	235 lb (82 kg) (EST.)
CARTON DIMENSIONS: (H x W x D)		
50" x 35" x 35" (1270mm x 889mm x 889mm)		

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, FULL PERIMETER	5005103
<input type="checkbox"/> Carrying Handle Kit	55662
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
<input type="checkbox"/> 5" (127mm)	5004862
<input type="checkbox"/> 2-1/2" (64mm)	5008022
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Drip Pan, without Drain, 1-7/8" (48mm) deep	11906
<input type="checkbox"/> Drip Pan, extra deep, 2-7/16" (62mm) deep	1115
<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" PAN INSERT	PN-2115

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"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
<input type="checkbox"/> Shelf, Stainless Steel, REACH-IN	SH-2325
<input type="checkbox"/> Shelf, Stainless Steel, PASS-THROUGH	SH-2346
<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Water Reservoir Pan	1775
<input type="checkbox"/> Water Reservoir Pan Cover	1774