

## 1000-S SERIES LOW TEMPERATURE HOT HOLDING CABINETS

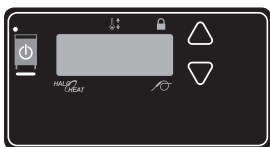


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- 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.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

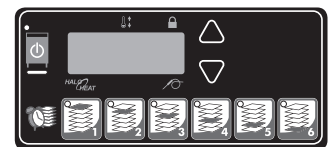
Single compartment holding cabinet with a 20 gauge stainless steel exterior cabinet and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); indicator light; temperature display key, and digital display. Included are two (2) chrome plated side racks with eleven (11) pan positions spaced at 1-3/8" (35mm) centers, two chrome plated wire shelves, and one (1) set of 3-1/2" (89mm) heavy duty casters – 2 rigid and 2 swivel with brake.

### MODEL 1000-S Holding Cabinet

#### DELUXE 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.
- 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.



ANSI/NSF 4



#### FACTORY INSTALLED OPTIONS

- Electrical Choices
  - ➔ Specify Voltage:
    - 120
    - 208-240
    - 230
- Cabinet Choices
  - ➔ Specify Cabinet:
    - Reach-In, standard
    - Pass-Through, optional

- Door Choices
  - ➔ Specify Door:
    - Solid Door, standard
    - Window Door, optional
  - ➔ Specify Door Swing:
    - Right-hand swing, standard
    - Left-hand swing, optional

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

#### ADDITIONAL FEATURES

- Stackable design
  - 1000-S with 1000-S Holding Cabinet, 1000-TH-II or 1000-TH/III Cook & Hold, or 1000-SK/II or 1000-SK/III Smoker. Order appropriate stacking hardware



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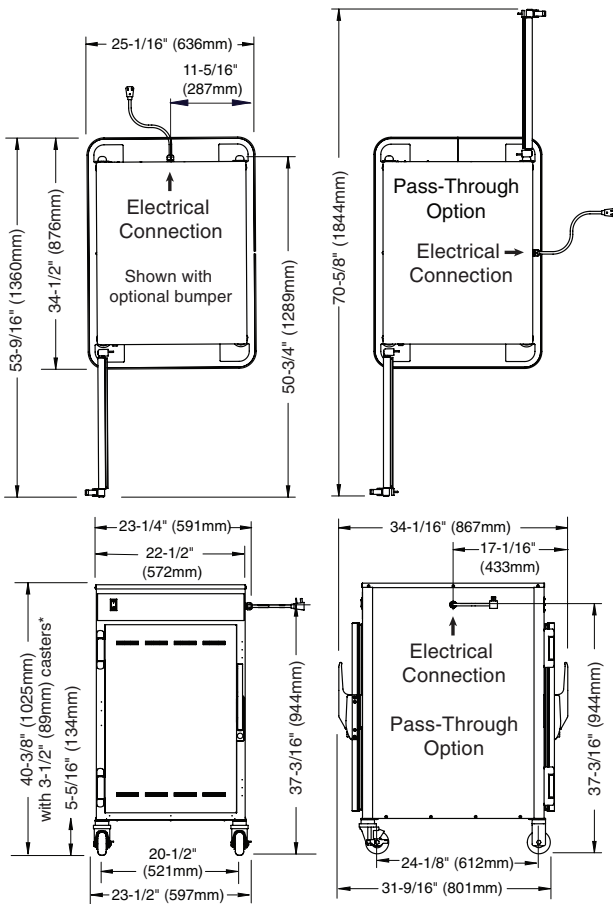
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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# 1000-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*38-11/16" (982mm) - with optional 2-1/2" (64mm) casters  
 \*42-1/16" (1068mm) - with optional 5" (127mm) casters  
 \*40-3/4" (1034mm) - with optional 6" (152mm) legs

<b>DIMENSIONS: H x W x D</b>	
<b>EXTERIOR:</b>	40-3/8" x 22-1/2" x 31-9/16" (1025mm x 572mm x 801mm)
<b>PASS-THROUGH:</b>	40-3/8" x 23-1/4" x 34-1/16" (1025mm x 591mm x 867mm)
<b>INTERIOR:</b>	26-7/8" x 18-7/8" x 26-1/2" (682mm x 479mm x 673mm)

<b>1000-S</b>						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120 (AGCY)	1	60	8.0	.96	NEMA 5-15P,	
120	1	60	8.0	.96	15A-125V PLUG	
208-240 (AGCY)	1	60	4.0	.96	NEMA 6-15P,	
at 208	1	60	3.5	.72	15A-250V PLUG	
at 240	1	60	4.0	.96	(USA ONLY)	
230 (AGCY)	1	50	3.8	.88	CEE 7/7,	
230	1	50	3.8	.88	220-230V PLUG	

<b>PRODUCT/PAN CAPACITY</b>		
120 lbs (54kg) MAXIMUM		
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)		
Four (4)	FULL-SIZE PANS: 20" x 12" x 2-1/2"	GASTRONORM 1/1: 530mm x 325mm x 65mm
ON OPTIONAL WIRE SHELVES ONLY		
Eight (8)	FULL-SIZE SHEET PANS: 18" x 26" x 1"	

<b>CLEARANCE REQUIREMENTS</b>	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)
<b>WEIGHT</b>	
NET: (EST.) 175 lb (79 kg)	SHIP: (EST.) 223 lb (101 kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 50" (889mm x 889mm x 1270mm)	

<b>INSTALLATION REQUIREMENTS</b>	
— 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.	

<b>OPTIONS &amp; ACCESSORIES</b>		
<input type="checkbox"/> Bumper, Full Perimeter (NOT AVAILABLE WITH 2-1/2" CASTERS)	5009767	
<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 with Drain, 1-11/16" (43mm) deep	5005616	
<input type="checkbox"/> Drip Pan without Drain, 1-7/8" (48mm) deep	11906	
<input type="checkbox"/> Extra Deep Drip Pan w/o Drain, 2-7/16" (62mm)	1115	
<input type="checkbox"/> Drip Tray - External	5009716	
<input type="checkbox"/> Legs, 6" (152mm) Flanged (SET OF FOUR)	5011149	
<input type="checkbox"/> Pan Grid, Wire, - 18" x 26" PAN INSERT	PN-2115	
<input type="checkbox"/> Security Panel with Lock	5005776	
<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	