

Double compartment holding cabinets with stainless steel exterior and door. The cabinet includes ON/OFF power switch, adjustable temperature knob with a temperature range of 16° to 93°C, indicator light and digital display.

## **ALTO SHAAM 1000-UP** LOW TEMPERATURE HOT HOLDING CABINETS



## **STANDARD FEATURES**

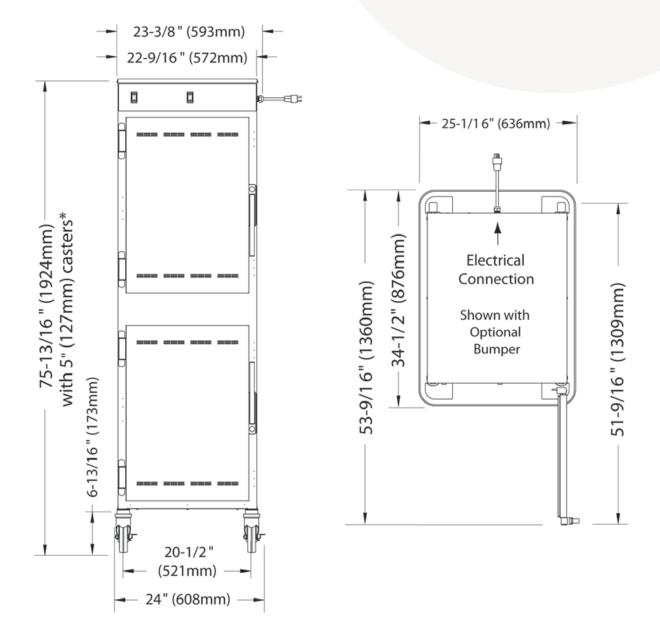
- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose both a holding cabinet and dough proofer.
- Universal rack design accommodates standard full-size (gastronorm) pans or full-size sheet pans.
- Can be converted with side racks to accommodate shelves for full size gastronorm pans or full size sheet pans.
- Stainless steel interior resists corrosion.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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## DIMENSIONS

External Dimension: 1924H x 574W x 817D mm Internal Dimensions: 682H x 479W x 673D mm

## **TECHNICAL DATA**

Power Supply	10 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50
Amps	8
kW	1.85

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