

## ALTO SHAAM 1000-S

### LOW TEMPERATURE HOT HOLDING CABINETS

Single 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.



### 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.
- 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.

SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

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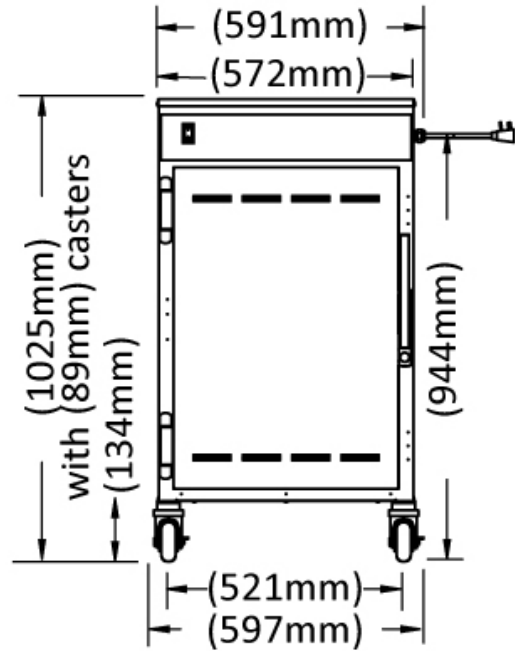
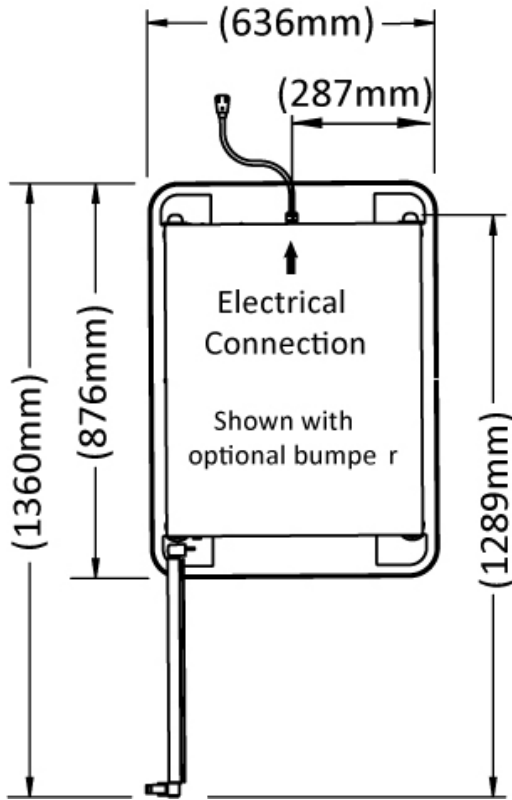
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# ALTO SHAAM 1000-S



## DIMENSIONS

External Dimension: 1012H x 573W x 788D mm

Internal Dimensions: 682Hx 479W x 673D mm

## TECHNICAL DATA

Power Supply	10 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50
Amps	4.3
kW	0.9

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