



Food Holding Cabinet

Electric



1000-UP/HD

Models:
1000-UP
1200-UP

Manual Control

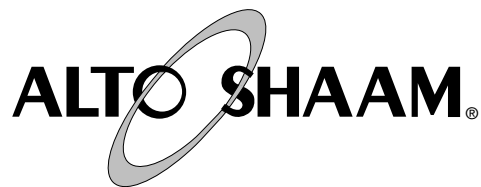


1200-UP/HD

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**



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PHONE: 262.251.3800 • 800.558.8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
WEBSITE: www.alto-shaam.com



DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. *See Transportation Damage and Claims section located in this manual.*

This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

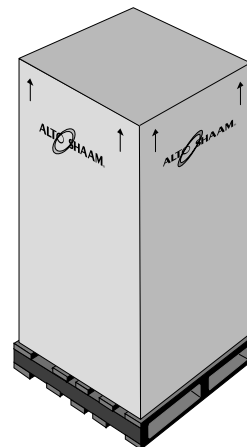
This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING

1. Carefully remove the appliance from the carton or crate.

NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.



2. Read all instructions in this manual carefully before initiating the installation of this appliance.

DO NOT DISCARD THIS MANUAL.

This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. *Additional manuals are available from the Alto-Shaam service department.*

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.



DANGER

Used to indicate the presence of a hazard that **will** cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



WARNING

Used to indicate the presence of a hazard that **can** cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.



CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

CAUTION

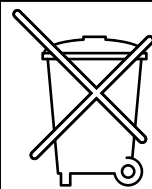
Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE:

Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE

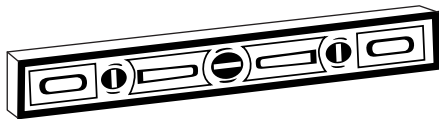


For equipment delivered for use in any location regulated by the following directive:
DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

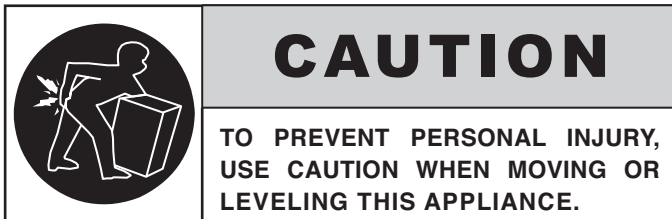
INSTALLATION

SITE INSTALLATION

1. This appliance is designed for the purpose of maintaining hot food at a temperature for safe consumption. The unit must be installed on a level surface in a location that will permit the equipment to function for its intended purpose and allow adequate access for proper cleaning and maintenance.
2. The appliance must not be installed in any area where it will be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. Level the appliance from side-to-side and front-to-back using a spirit level.



4. In order to maintain standards established by the National Sanitation Foundation, all equipment must be equipped with casters or 6" (152mm) legs to provide minimum unobstructed space beneath the unit; or secured flush at the bottom and the entire base sealed with NSF approved sealant. Warranty will become null and void if these directions are not followed.



DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.

CLEARANCE REQUIREMENTS

3-inches (76mm) at the back, 2-inches (51mm) at the top,
1-inch (25mm) at both sides

WEIGHT

	1000-UP/STD	1000-UP/HD
NET	241 lb (109 kg)	270 lb (122kg)
SHIP	275 lb (125kg)	303 lb (137kg)
CARTON	80" x 30" x 37"	
DIMENSIONS:	(2032mm x 762mm x 940mm)	
	H x W x D (EST.)	

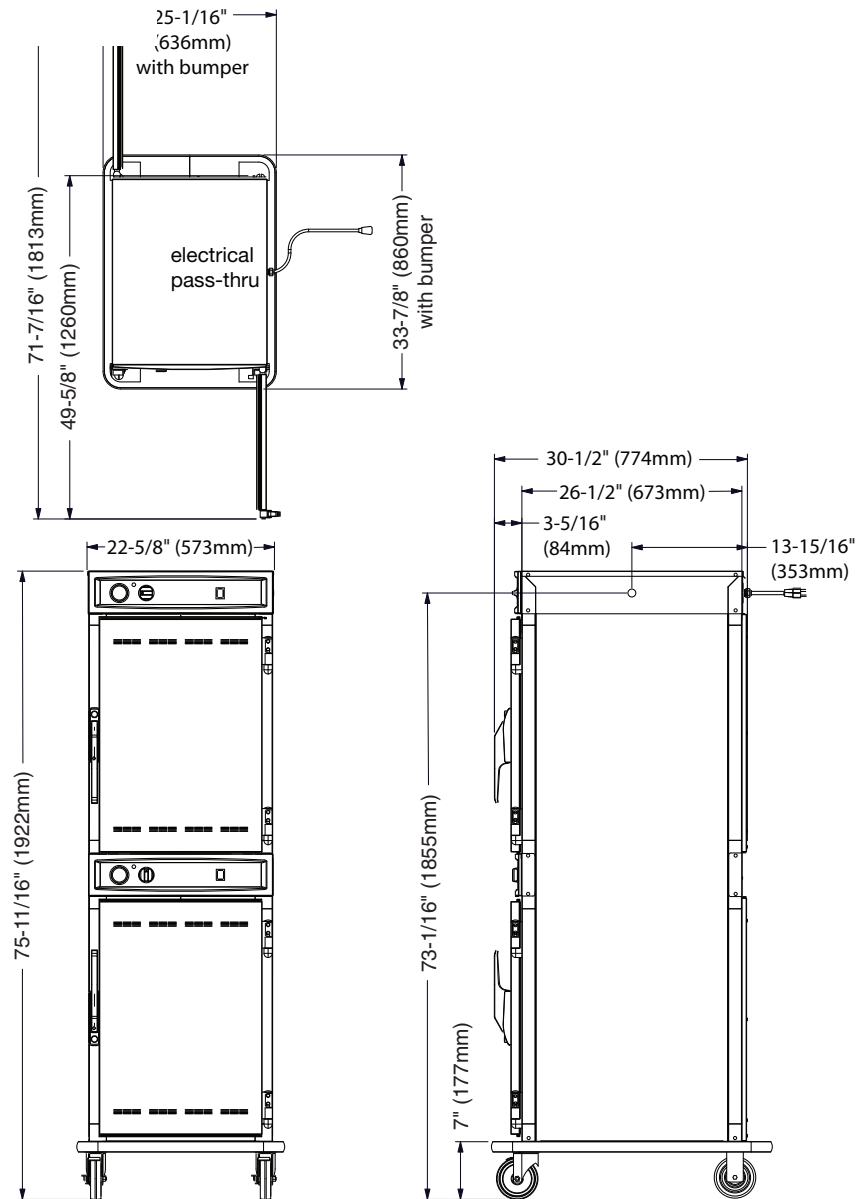
WEIGHT

	1200-UP/STD	1200-UP/HD
NET	276 lb (125kg)	301 lb (137kg)
SHIP	315 lb (142kg)	350 lb (159kg)
CARTON	85" x 30" x 37"	
DIMENSIONS:	(2159mm x 762mm x 940mm)	
	H x W x D (EST.)	

INSTALLATION

EXTERIOR DIMENSIONS

1000-UP



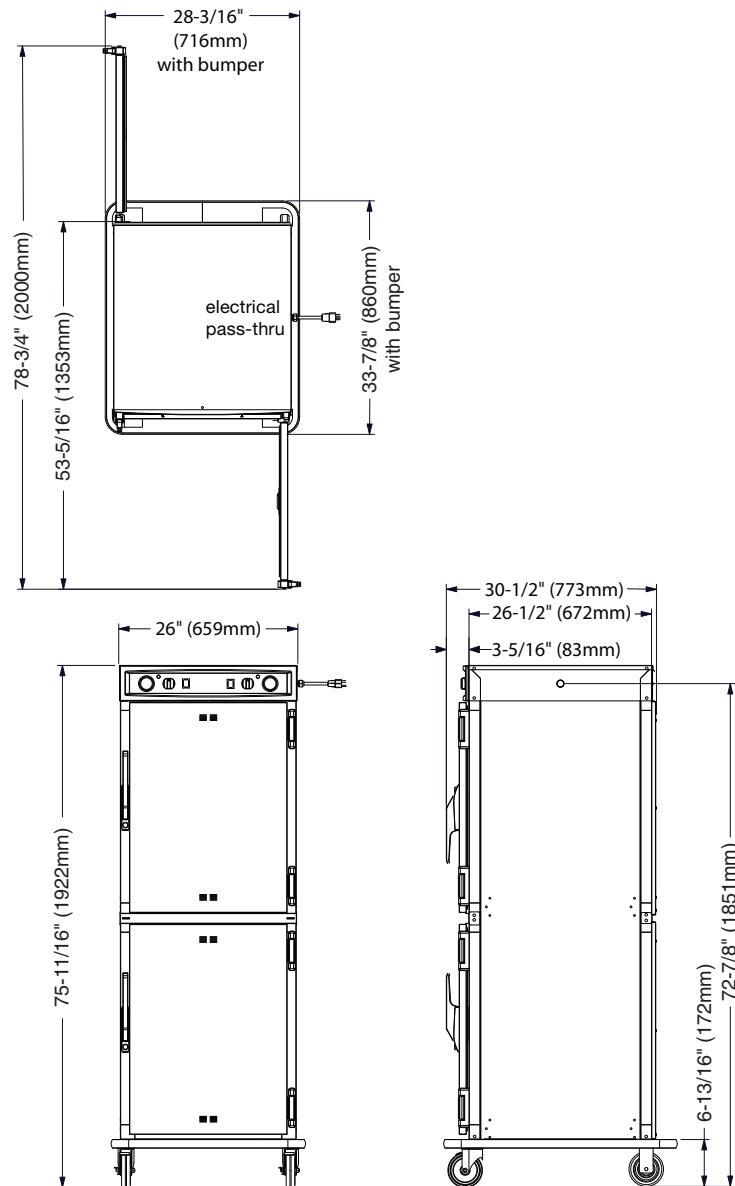
OPTIONS & ACCESSORIES

Bumper, FULL PERIMETER	5005103	Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863
Casters, 3-1/2" (89mm) 2 RIGID,	CS-25674	Pan Grid, Wire, chrome plated	PN-2115
Casters, 3-1/2" (89mm) 2 SWIVEL W/BRAKE	CS-25675	➤ PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
Door Lock with Key	LK-22567	Probe, Internal Temperature (ELECTRONIC CONTROL)	AVAILABLE
HACCP Network Options (ELECTRONIC CONTROL ONLY)		Shelf, Stainless Steel, REACH-IN	SH-2325
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS		Shelf, Stainless Steel, PASS-THROUGH	SH-2346
➤ HACCP Documentation		Water Reservoir Pan (INCLUDED WITH PROOFING CABINET)	1775
➤ HACCP with Kitchen Management		Water Reservoir Pan Cover*	1774

INSTALLATION

EXTERIOR DIMENSIONS

1200-UP



OPTIONS & ACCESSORIES

Bumper, FULL PERIMETER	5004861	Probe, Internal Temperature (ELECTRONIC CONTROL)	AVAILABLE
Casters, 3-1/2" (89mm) 2 RIGID,	CS-25674	Universal Angle Configuration	
Casters, 3-1/2" (89mm) 2 SWIVEL W/BRAKE	CS-25675	➤ Pan Slides, Chrome Plated	SR-24447
Door Lock with Key	LK-22567	➤ Pan Slides, Stainless Steel	SR-24762
HACCP Network Options (ELECTRONIC CONTROL ONLY)		Side Rack Configuration	
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS		➤ Side Rack, Chrome Plated	SR-22445
➤ HACCP Documentation		➤ Side Rack, Stainless Steel	SR-23739
➤ HACCP with Kitchen Management		➤ Shelf, Stainless Steel	SH-23738
Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863	➤ Shelf, Chrome Plated	SH-2733
Pan Grid, chrome plated, wire	PN-2115	Water Reservoir Pan	1775
➤ PAN INSERT 18" x 26" (457mm x 660mm x 25mm)		Water Reservoir Pan Cover	1774

INSTALLATION

ELECTRICAL INSTALLATION



! DANGER

ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.



! DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE



! DANGER

To avoid electrical shock, this appliance **MUST** be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

1. An identification tag is permanently mounted on the cabinet.
2. Plug cabinet into a properly grounded receptacle ONLY, positioning the unit so the power supply cord is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.
3. If necessary, a proper receptacle or outlet configuration as required for this unit, must be installed by a licensed electrician in accordance with applicable, local electrical codes.

For 230V:

To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol.



NOTE:

The appliance must be connected to an electrical circuit that is protected by an external GFCI outlet.

ELECTRICAL • 1000-UP						
	VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	
120	at 120	1	60	16.0	2.0	 NEMA 5-20P, 20A-125V PLUG
208 240	at 208	1	50/60	7.2	1.5	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	at 240	1	50/60	8.3	2.0	
230	at 230	1	50	7.8	1.8	 CEE 7/7, 220-230V PLUG

! DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.

ELECTRICAL • 1200-UP						
	VOLTAGE	PHASE	CYCLE/ HZ	AMPS	kW	
120	at 120	1	60	16.0	2.0	 NEMA 5-15P, 20A-125V PLUG
208 - 240	at 208	1	50/60	7.2	1.5	 NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	at 240	1	50/60	8.3	2.0	
	at 208	1	50/60	14.4	3.0	NO CORD
	at 240	1	50/60	16.0	4.0	NO PLUG
230	at 230	1	50	7.8	1.8	 CEE 7/7, 220-230V PLUG

INSTALLATION

USER SAFETY INFORMATION

This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.

1. Check that the unit is connected to the appropriate power source.
2. Use hand protection when handling hot items.
3. Preheat the unit for 30 minutes before use.
4. Be certain only hot foods are placed into the unit.

BEFORE INITIAL USE:

1. Clean both the interior and exterior of the unit with a damp, clean cloth and mild soap solution. Rinse carefully.
2. Clean and install the cabinet side racks. Shelves should be positioned with the curved end up and toward the back of the unit (reach-in models).

HEATING CHARACTERISTICS

The cabinet is equipped with a special heating cable. Through this Halo Heat concept, the heating cable is mounted against the walls of the unit to provide an evenly applied heat source controlled by a thermostat. The design and operational characteristics of the unit eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the quality of food products is maintained up to several hours or more.

PROCEDURE FOR PROOFING DOUGH

With the addition of a pan of water, warming cabinets can be used for proofing dough. A water reservoir pan (#1775) and pan cover (#1774) are available from Alto-Shaam.

1. Remove dough from retarder or refrigerator, and allow covered product to set up at room temperature.
2. Set holding thermostat to 95°F (35°C).
3. Pour approximately 2 quarts (c. 2 liters) of hot water, 140-180°F (60-82°C) into a pan on the bottom surface of the holding compartment.
4. Preheat cabinet for 45-60 minutes.
5. Remove covering and place product in preheated cabinet.
6. Allow dough to remain in the cabinet until it approximately doubles in size.
7. Remove product from cabinet, and bake according to product manufacturer's directions. Brush with eggwash if desired.

NOTE: The above proofing procedure is suggested as a general guideline only. Due to variations in product, product quality, and weight, adherence to the product manufacturer's instructions are recommended.

CAPACITY • 1000-UP (PER COMPARTMENT)			
120 lbs (54kg) MAXIMUM			
VOLUME MAXIMUM: 60 QTS (76 LITERS)			
	FULL-SIZE PANS:	GASTRONORM 1/ 1:	
Eight (8)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm	
	FULL-SIZE SHEET PANS:	(WITH SHELVES)	
Eight (8)	18" x 26" x 1"		

CAPACITY • 1200-UP (PER COMPARTMENT)			
192 lbs (87kg) MAXIMUM			
VOLUME MAXIMUM: 120 QUARTS (152 LITERS)			
—WITH PAN SLIDES PROVIDED:		—WITH ADDT'L PAN SLIDES:	
	FULL-SIZE PANS:	GASTRONORM 1/ 1:	
Eight (8)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)	up to 16 Pans
Eight (8)	20" x 12" x 4"	(530mm x 325mm x 100mm)	up to 10 Pans
Eight (8)	20" x 12" x 6"	(530mm x 325mm x 150mm)	
	FULL-SIZE SHEET PANS:		
Four (4)	18" x 26" x 1"	up to 16 Pans	
UNIVERSAL PAN SLIDES - 1-3/4" (44mm) CENTERS		with additional shelves	
—WITH OPTIONAL SIDE RACKS FOR SHELVES			
	FULL-SIZE PANS:	GASTRONORM 1/ 1:	
Sixteen (16)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)	
Ten (10)	20" x 12" x 4"	(530mm x 325mm x 100mm)	
Eight (8)	20" x 12" x 6"	(530mm x 325mm x 150mm)	

OPERATION

MANUAL CONTROL

1. Preheat at 200°F (93°C) for 30 minutes.

Press the ON key. The ON key will illuminate. Turn the thermostat clockwise. The indicator light will illuminate and will remain lit as long as the unit is calling for heat. Allow a minimum of 30 minutes of preheating before loading the holding cabinet with food. Closing the vents on the inside of the door will speed up the process. The indicator light will go OUT after approximately 30 minutes, or when the air temperature inside the unit reaches the temperature set by the operator.

2. Load the cabinet with hot food only.

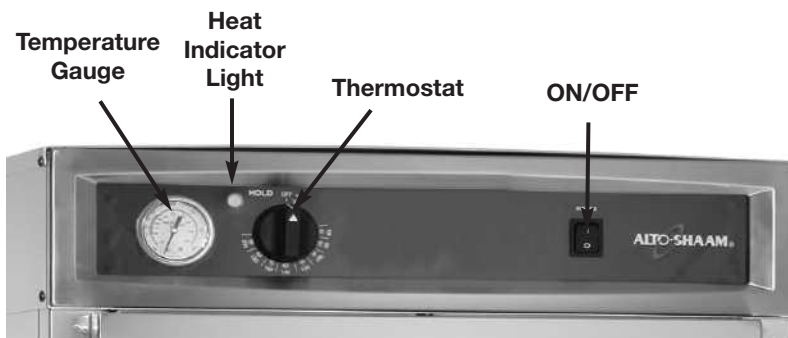
The purpose of the holding cabinet is to maintain hot food at proper serving temperatures. Only hot food should be placed into the cabinet. Before loading the unit with food, use a food thermometer to make certain all food products are at an internal temperature range of 140° to 160°F (60° to 71°C). All food not within the proper temperature range should be heated before loading into the holding cabinet.

3. Reset the thermostat to 160°F (71°C).

Check to make certain the cabinet door is securely closed, and reset the thermostat to 160°F (71°C).

THIS WILL NOT NECESSARILY BE THE FINAL SETTING.

The proper temperature range for the food being held will depend on the type and quantity of product. Whether or not the door vents should be open or closed will also depend on the type of food being held. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item to assure maintenance of the proper temperature range.



1000-UP

1200-UP



BOTTOM CONTROLS

TOP CONTROLS

OPERATION

GENERAL HOLDING GUIDELINES

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

When product is removed from a high temperature cooking environment for immediate transfer into equipment with the lower temperature required for hot food holding, condensation can form on the outside of the product and on the inside of plastic containers used in self-service applications. Allowing the product to release the initial steam and heat produced by high temperature cooking can alleviate this condition. To preserve the safety and quality of freshly cooked foods however, a maximum of 1 to 2 minutes must be the only time period allowed for the initial heat to be released from the product.

Most Halo Heat holding equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE

MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
POULTRY		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
FISH/ SEAFOOD		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
BAKED GOODS		
BREADS/ROLLS	120° — 140°F	49° — 60°C
MISCELLANEOUS		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS — Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C
The holding temperatures listed are suggested guidelines only.		

CARE and CLEANING

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES



It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the

protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

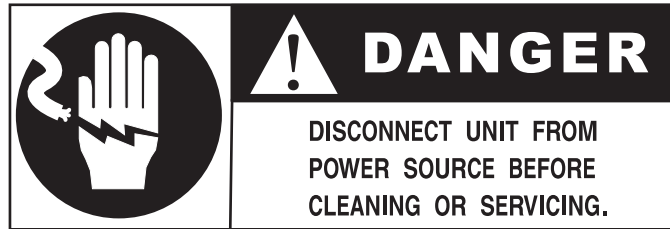
The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

	CAUTION TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.
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CARE and CLEANING



The cleanliness and appearance of this unit will contribute considerably to operating efficiency and savory, appetizing food. Good equipment kept clean works better and lasts longer.



THOROUGHLY CLEAN THE UNIT DAILY

1. Disconnect unit from power source, and let cool.
2. Remove all detachable items such as shelves, side racks, and drip pan. Clean these items separately with a good grease solvent or commercial detergent. Rinse well and dry.
3. Clean interior metal surfaces of the unit with a damp, clean cloth and any good commercial detergent or grease solvent at the recommended strength. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes, then remove soil with a plastic scouring pad. Rinse by wiping with a sponge and clean warm water to remove all residue. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Replace side racks and shelves.
4. Clean control panel, door vents, door handles, and door gaskets thoroughly since these areas harbor food debris. Rinse by wiping with sponge and clean warm water. Wipe dry with a clean cloth.
5. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
6. To help maintain the protective film coating on polished stainless steel, clean the exterior of the unit with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.
7. Clean any glass with window cleaner.



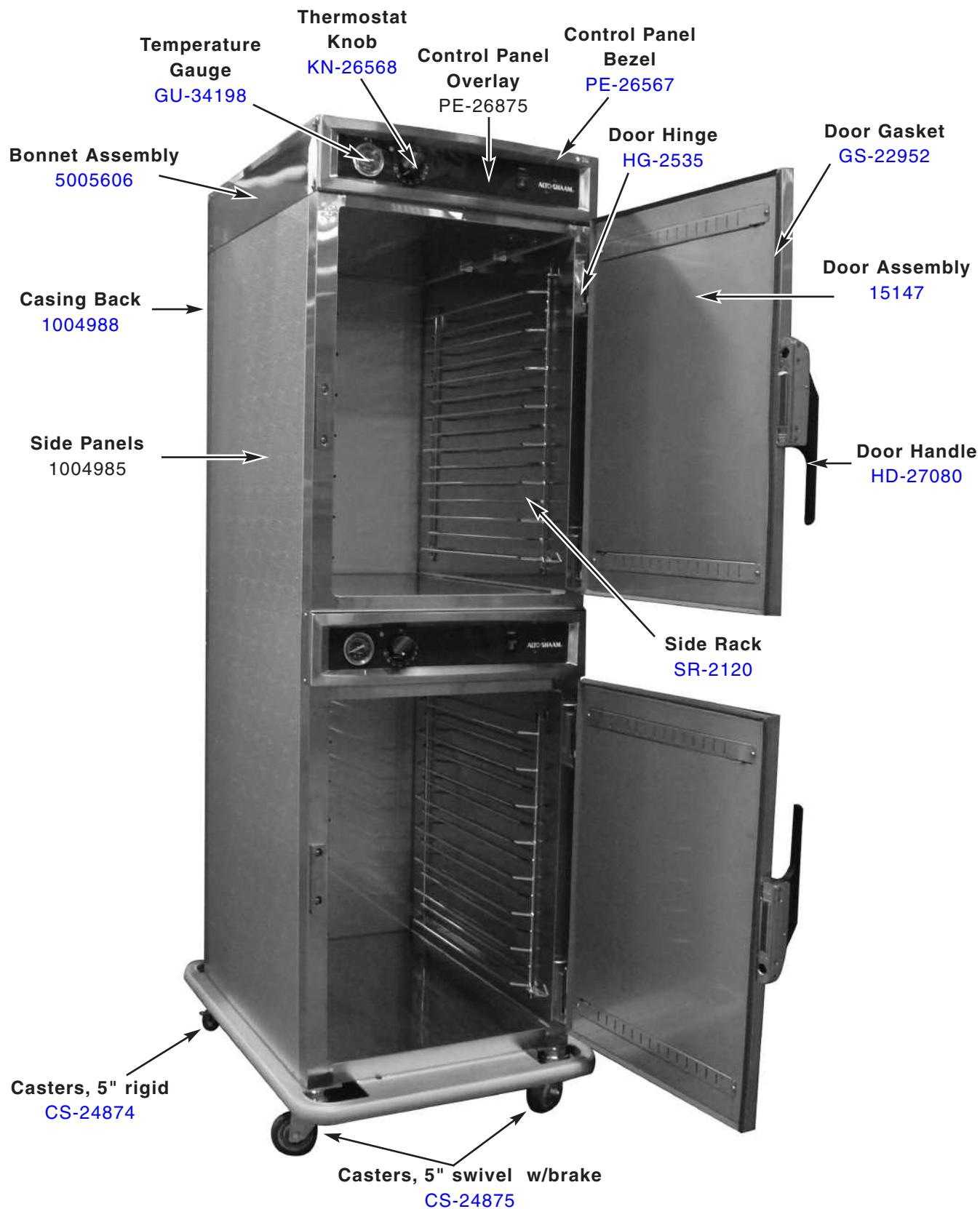
NOTE: Avoid the use of abrasive cleaning, compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.



SERVICE

SERVICE PARTS - MANUAL CONTROL

1000-UP



SERVICE

SERVICE PARTS - MANUAL CONTROL

Description	1000-UP	1200-UP
Bonnet Assembly	5005606	5005046
Bottom Assembly	1003680	1006332
Casing Back, heavy duty, top	1007439	1007474
Casing Back, heavy duty, bottom	1006697	1006704
Casing Back, standard	1004988	1006711
Casters, 5" (127mm) rigid (each)	CS-24874	CS-24874
Casters, 5" (127mm) swivel w/brake (each)	CS-24875	CS-24875
Control Panel, Bezel	PE-26567	PE-27268
Control Panel, Overlay, Manual	PE-26875	PE-27995
Door Assembly, slab	15147	5005140
Door Gasket, ea.	GS-22952	GS-23796
Door Handle	HD-27080	HD-27080
Door Hinge, ea.	HG-2535	HG-22338
Side Panels, heavy duty	1003742	1006716
Side Panels, standard	1004985	1006714
Side Rack	SR-2120	SR-24447
Temperature Gauge	GU-34198	GU-34198
Thermostat Knob, Manual	KN-26568	KN-26568
Electrical		
Cordset, 125V	CD-33824	CD-33824
Cordset, 208/240V	CD-3551	CD-3551
Cordset, 230V	CD-3922	CD-3922
Indicator Light, 125V	LI-3027	LI-3027
Indicator Light, 208/240V & 230V	LI-3951	LI-3951
Line Filter, 230V only	FI-33225	FI-33225
Switch, Rocker, 125V	SW-34375	SW-34375
Switch, Rocker, 208V & 230V	SW-34351	SW-34351
Terminal Block	BK-3019	BK-3019
Thermostat, Manual	TT-3057	TT-33432

CABLE HEATING SERVICE KIT No. 4874 1000-UP

includes:

CB-3044	Cable Heating Element . . .108 feet
CR-3226	Ring Connector4
IN-3488	Insulation Corner1 foot
BU-3105	Shoulder Bushing4
BU-3106	Cup Bushing4
ST-2439	Stud4
NU-2215	Hex Nut8
SL-3063	Insulating Sleeve4
TA-3540	Electrical Tape1 roll

CABLE HEATING SERVICE KIT No. 4881 1200-UP

(ONE KIT PER CABINET COMPARTMENT)

No. 4878 for all except 4000W cabinets

INCLUDES:

CB-3045	Cable Heating Element85 feet)
CR-3226	Ring Connector4
IN-3488	Insulation Corner1 foot
BU-3105	Shoulder Bushing4
BU-3106	Cup Bushing4
ST-2439	Stud4
NU-2215	Hex Nut8
SL-3063	Insulating Sleeve4
TA-3540	Electrical Tape1 roll

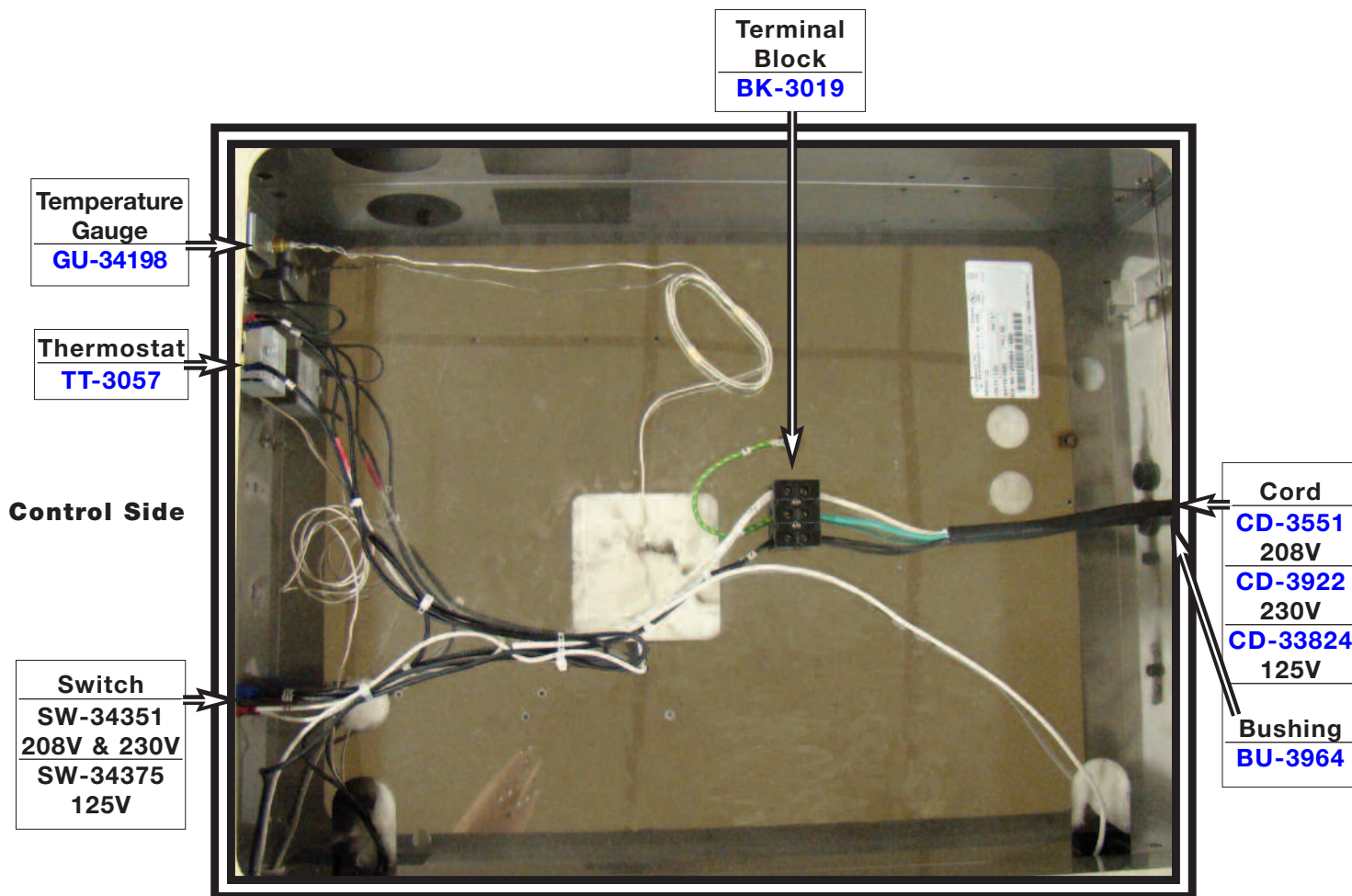
No. 4881 for 4000W cabinets

INCLUDES:

CB-3045	Cable Heating Element210 feet
CR-3226	Ring Connector12
IN-3488	Insulation Corner1 foot
BU-3105	Shoulder Bushing12
BU-3106	Cup Bushing12
ST-2439	Stud12
NU-2215	Hex Nut24
SL-3063	Insulating Sleeve12
TA-3540	Electrical Tape1 roll

Service View

MANUAL CONTROL - 1000-UP

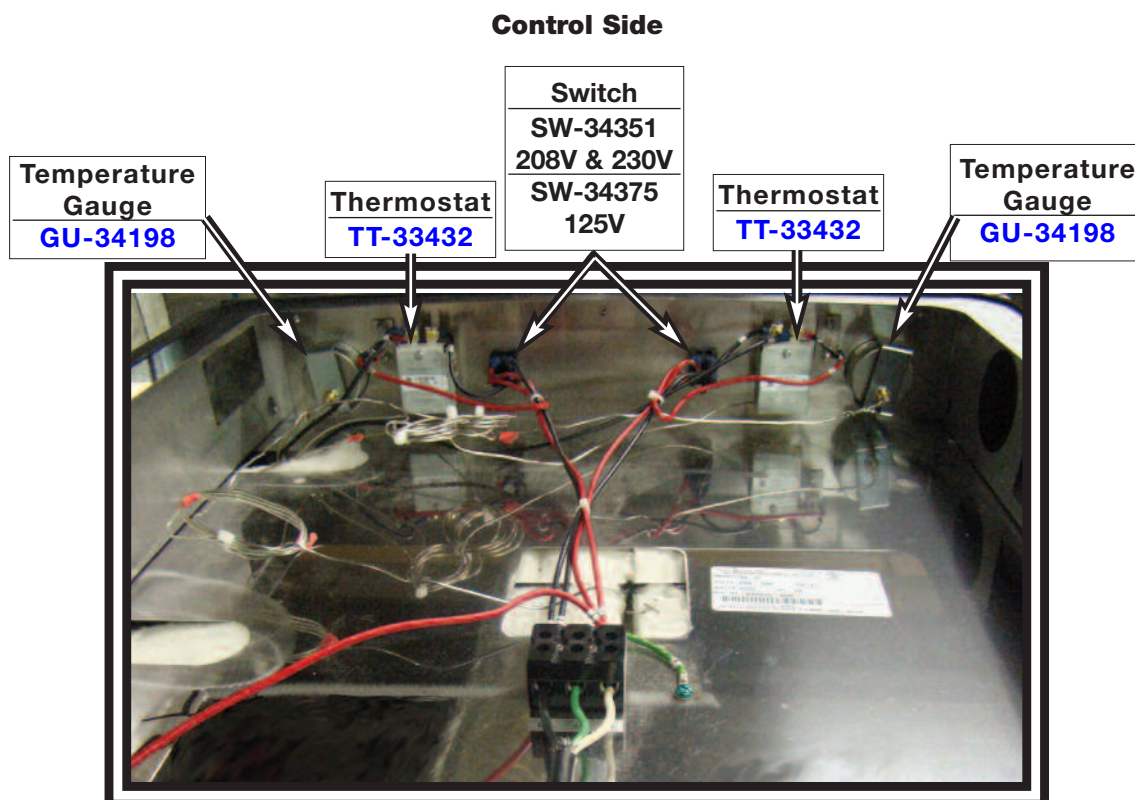
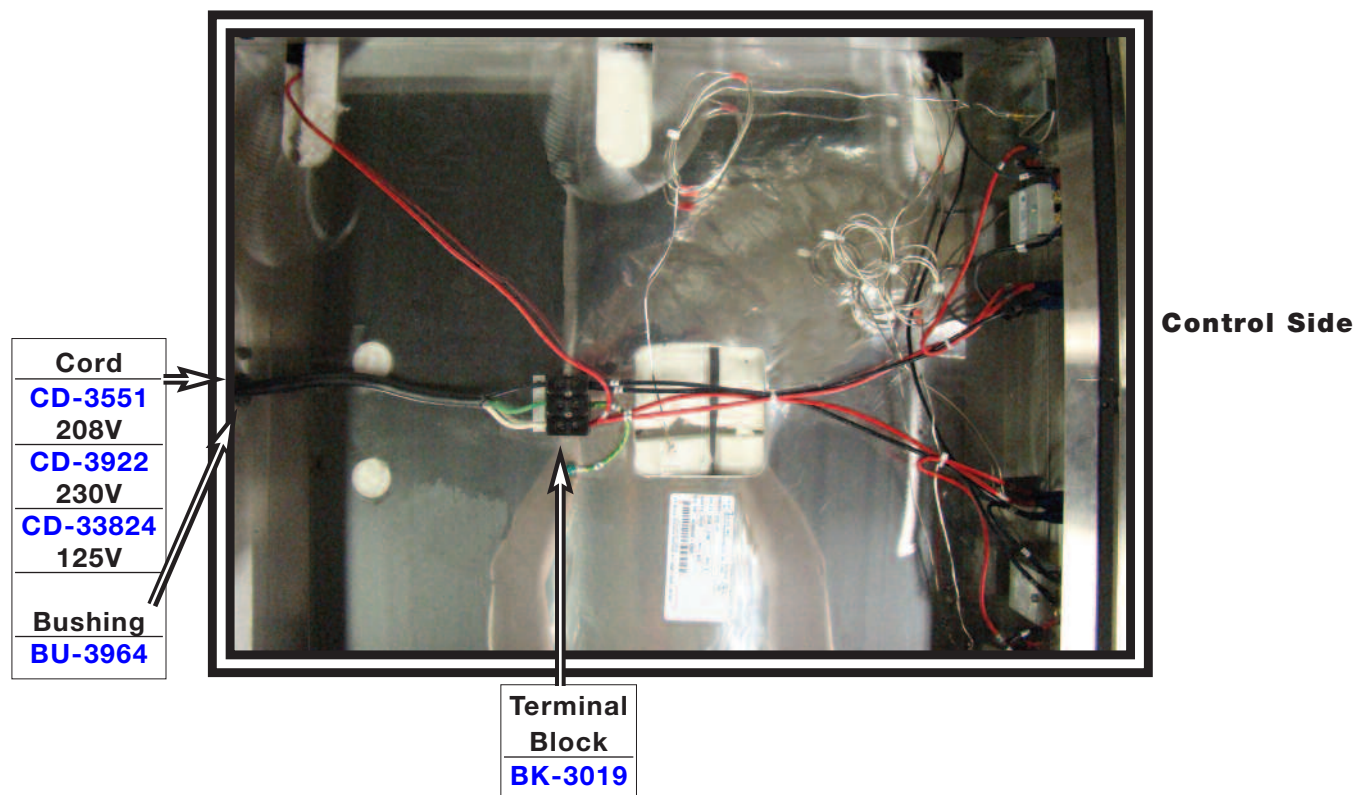


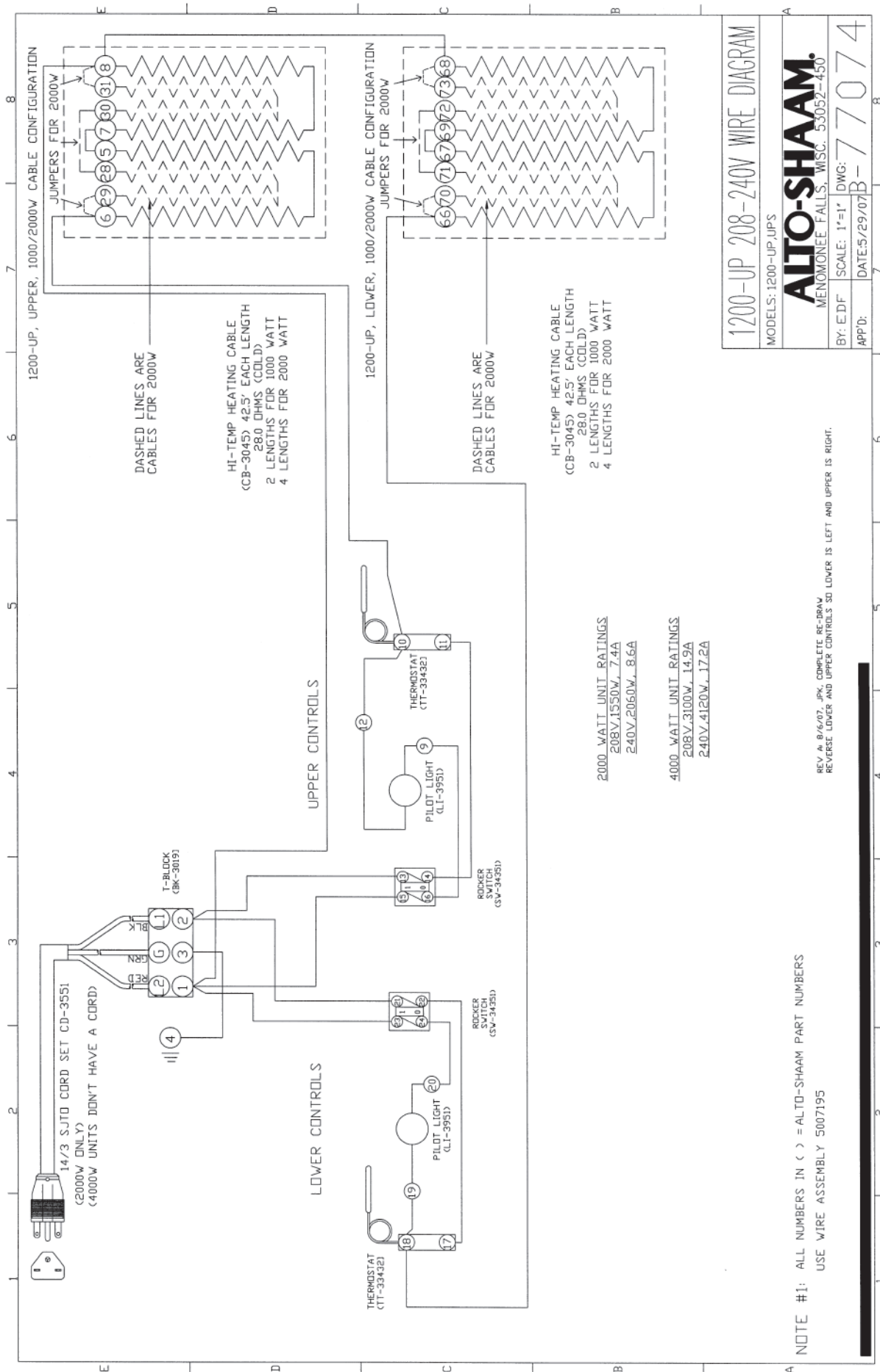
DANGER

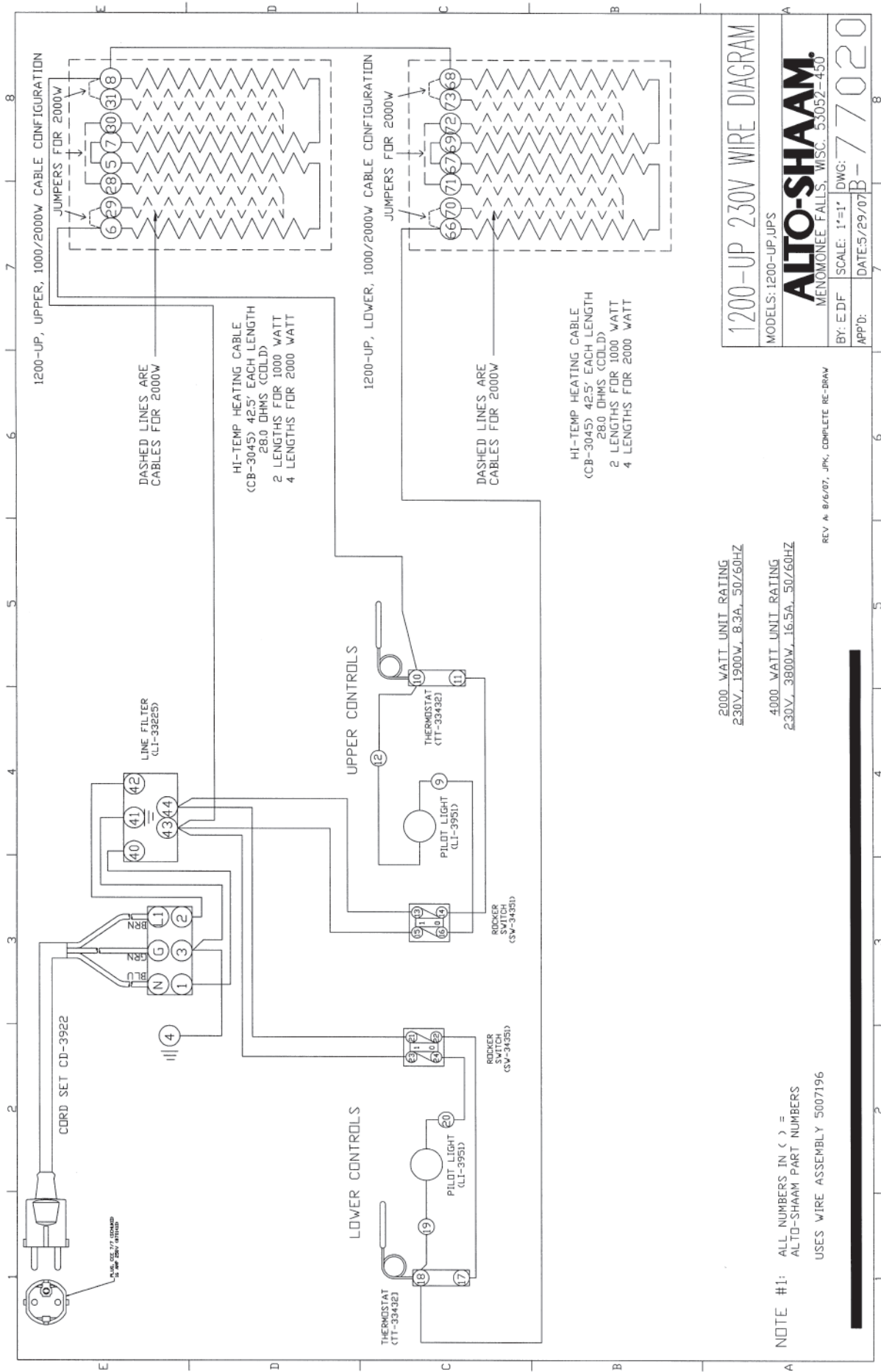
DISCONNECT UNIT FROM
POWER SOURCE BEFORE
CLEANING OR SERVICING.

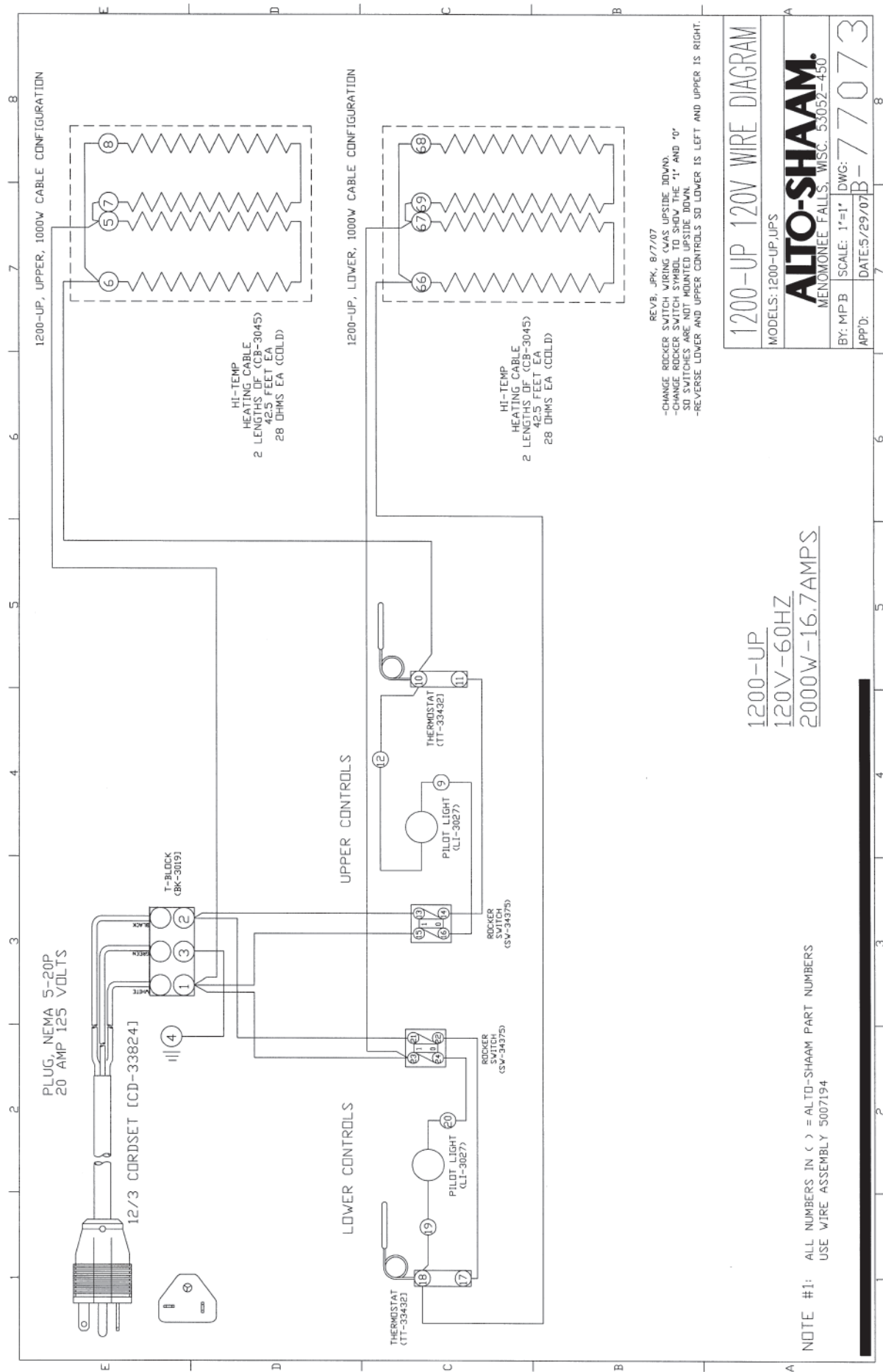
SERVICE VIEW

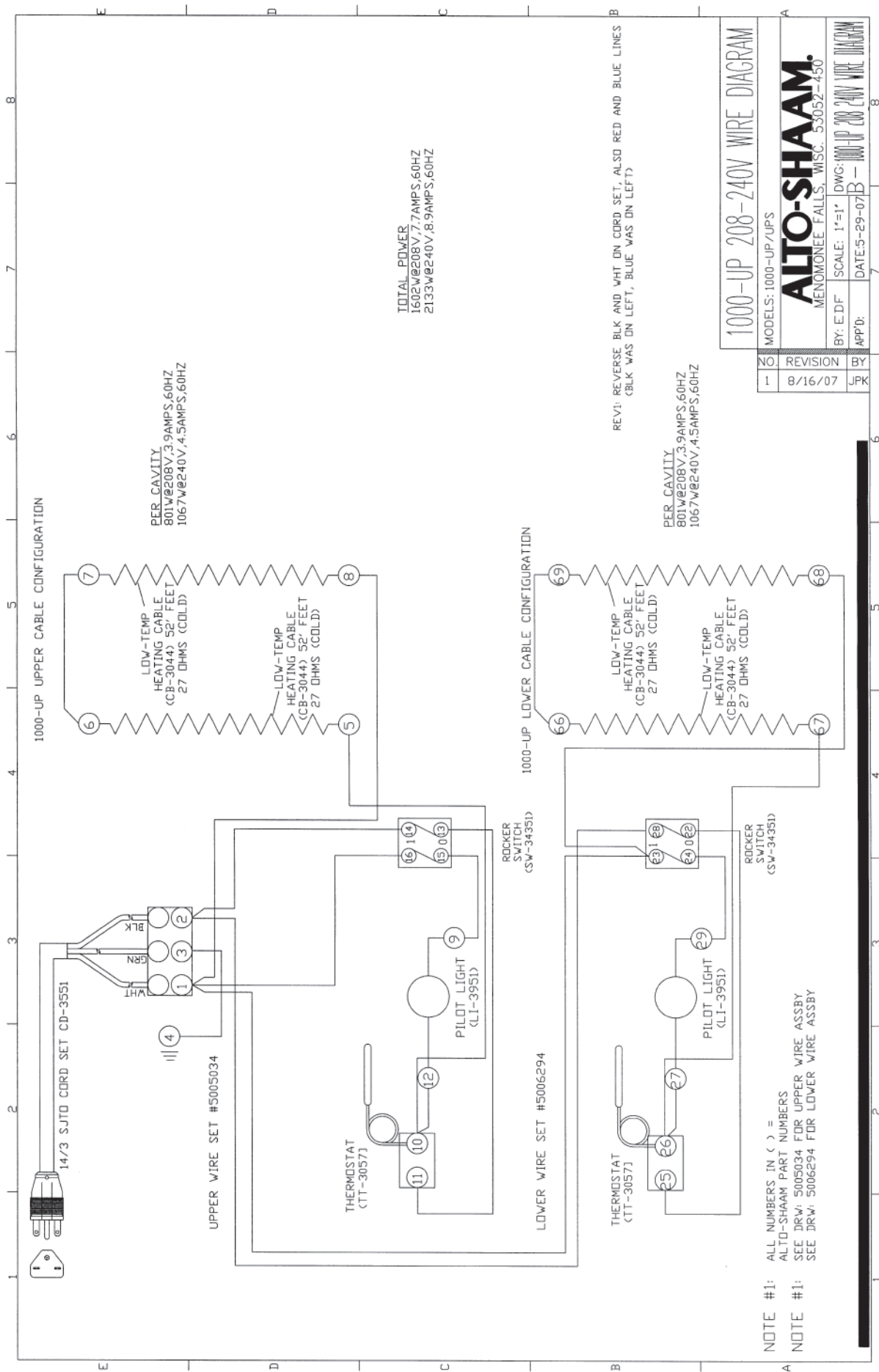
MANUAL CONTROL - 1200-UP

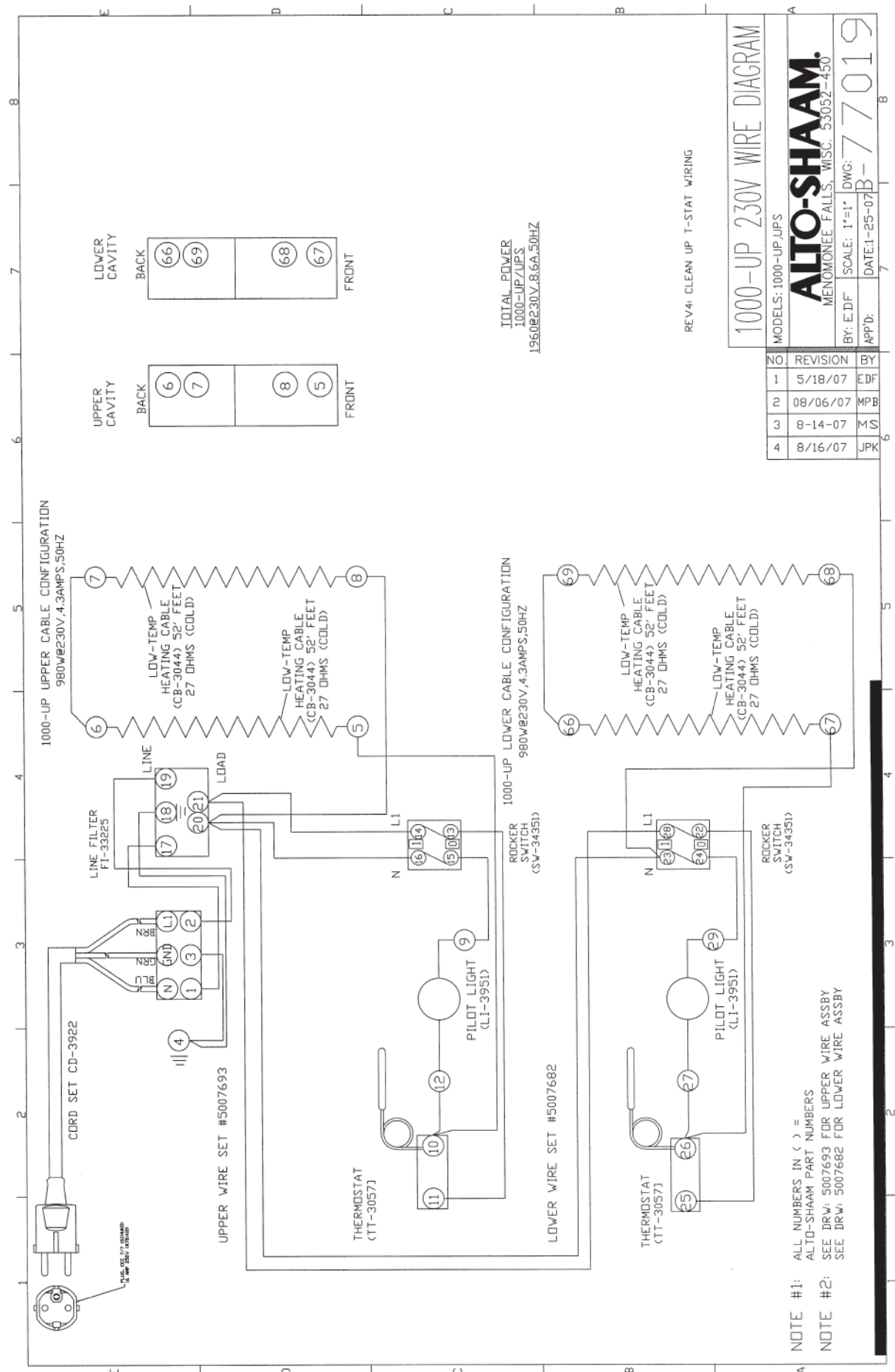


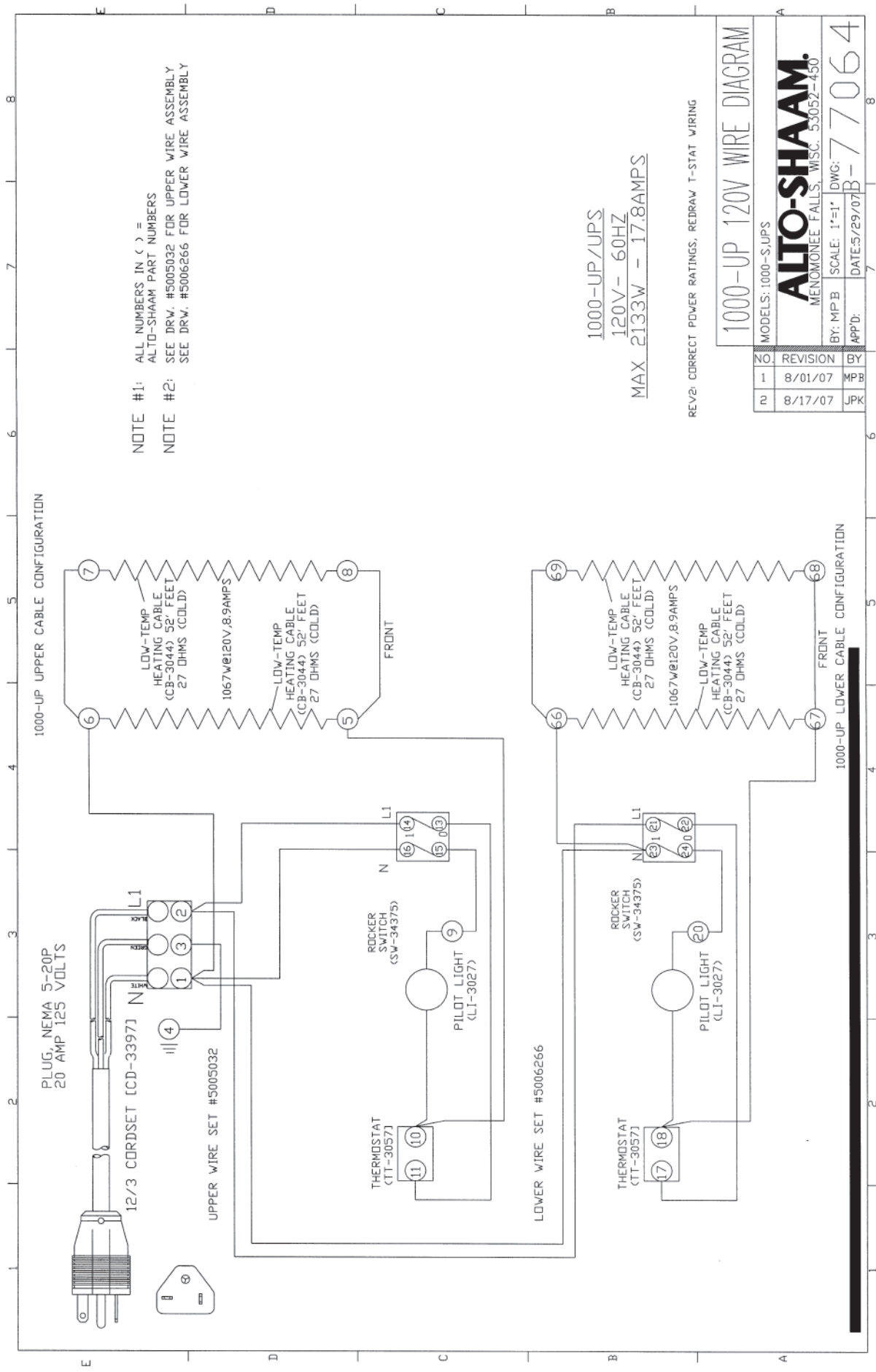












NOTE #1: ALL NUMBERS IN () = ALTO-SHAM PART NUMBERS
 NOTE #2: SEE DRW. #5005032 FOR UPPER WIRE ASSEMBLY
 SEE DRW. #5006266 FOR LOWER WIRE ASSEMBLY

1000-UP/UPS
 120V - 60HZ
 MAX 2133W - 17.8AMPS

REV2: CORRECT POWER RATINGS, REDRAW T-STAT WIRING

1000-UP 120V WIRE DIAGRAM

MODELS: 1000-S, UPS		
NO.	REVISION	BY
1	8/01/07	MPB
2	8/17/07	JKP

ALTO-SHAM
 MENOMONEE FALLS, WISC. 53052-450

BY: MPB
 DATE: 5/29/07
 DWG: B-77064

TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:
Driver refuses to allow inspection of containers for visible damage.
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO SHAAM[®] LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first. Alto-Shaam will bear normal labor charges performed during standard business hours, and excluding overtime, holiday rates or any additional fees.

The parts warranty remains in effect for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

However, the heating element on Halo Heat[®] cook/hold ovens and the refrigeration compressor on Alto-Shaam Quickchillers[™] are warranted for a period of five (5) years from installation. The labor warranty is the same as stated above; namely, for one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions including, but not limited to, equipment subjected to harsh or inappropriate chemicals including, but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm[®] Cleaner including, but not limited to, damage due to chlorine or other harmful chemicals. Use of Alto-Shaam's Combitherm[®] Cleaner on Combitherm[®] ovens is highly recommended.
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____

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