ALTO-SHAAM®

# 1200-S SERIES
LOW TEMPERATURE HOT HOLDING CABINETS

ecosmart®

- 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.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

ENERGY STAR

SHOWN WITH UNIVERSAL ANGLES

Single compartment holding cabinet with a 20 gauge stainless steel exterior 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); heat indicator light; temperature display key, and digital display. The compartment is equipped with two (2) stainless steel universal side rails and four (4) sets of chrome plated pan slides designed to accommodate standard full-size pans. Pan supports are adjustable in sixteen (16) positions on 1-3/4" (44mm) centers. Includes one (1) set of 5" (127mm) heavy duty casters, two rigid and two swivel with brake.

☐ **MODEL 1200-S** Holding Cabinet

DELUXE CONTROL OPTION
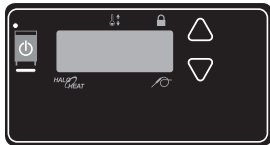
☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ 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.

UL EPH

ANSI/NSF 4

c UL us LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD GS geprüfte Sicherheit
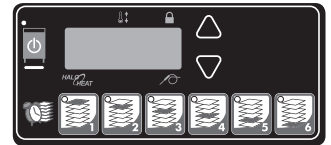
FACTORY INSTALLED OPTIONS
- Electrical Choices
  ➥ Specify Voltage:
    ☐ 120
    ☐ 208-240 (1000W)
    ☐ 208-240 (2000W)
    ☐ 230 (1000W)
    ☐ 230 (2000W)
- Cabinet Choices
  ➥ Specify Cabinet:
    ☐ Reach-In, standard
    ☐ Pass-Through, optional
- Door Choices
  ➥ Specify Door:
    ☐ Solid Door, 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.

- Side Rack Model
  ☐ *As an alternative to universal pan slides, this unit can be ordered as a "side rack" model which is equipped with two (2) side racks and three (3) chrome plated wire shelves. It will accommodate full and half size US hotel and European gastronorm pans or sheet pans on the side rack.*

ADDITIONAL FEATURES
- Stackable design

  1200-S with 1200-S Holding Cabinet Order appropriate stacking hardware.

HALO HEAT®

PRINTED IN U.S.A.   DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.   #41 - 04/11

AutoQuotes

27-5/8" (701mm)

Electrical Connection

Shown with optional bumper

34-1/2" (876mm)

56-3/16" (1427mm)

Pass-Through Option

Electrical → Connection

77-15/16" (1979mm)

54-1/4" (1377mm)

25-7/8" (657mm)
25-1/16" (636mm)

44" (1117mm) with 5" (127mm) casters*
6-13/16" (173mm)

23-1/16" (585mm)
26-1/2" (672mm)

33-13/16" (858mm)
16-15/16" (429mm)

Electrical Connection

Pass-Through Option

40-11/16" (1033mm)

24-1/8" (613mm)
32-3/16" (817mm)
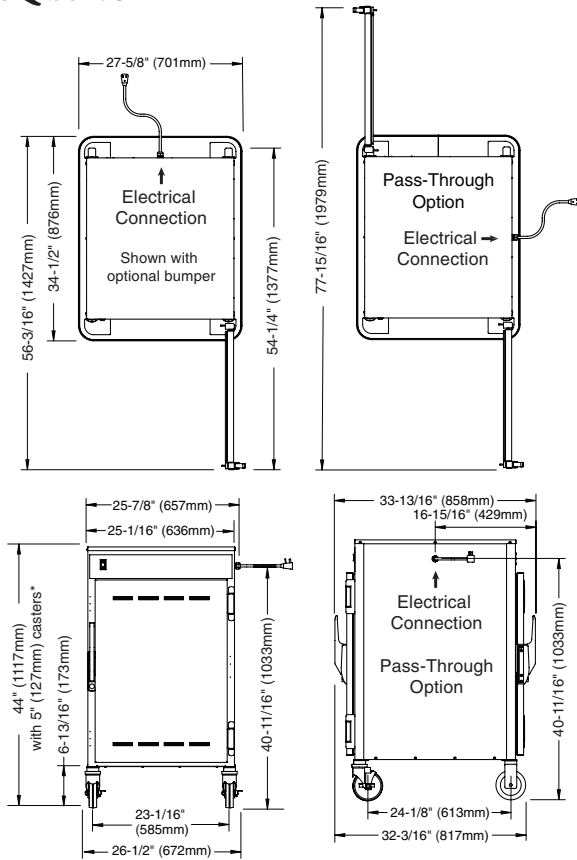
*45-11/16" (1161mm) - with optional 3-1/2" (89mm) casters
*43-7/8" (1113mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:	44" x 25-1/16" x 32-3/16" (1117mm x 636mm x 817mm)
PASS-THROUGH:	44" x 25-7/8" x 33-13/16" (1117mm x 657mm x 858mm)
INTERIOR:	28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)

ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	at 120	1	60	8.0	.96	NEMA 5-15P, 15A-125V PLUG
208 - 240 1000W	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)
208 - 240 2000W	208-240 (AGCY)	1	60	8.0	1.9	NO CORD
	at 208	1	60	6.9	1.4	NO PLUG
	at 240	1	60	8.0	1.9	
230	at 230 1000W	1	50	3.8	.88	CEE 7/7,
	at 230 2000W	1	50	7.7	1.8	220-230V PLUG

PRODUCT\PAN CAPACITY

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 8 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 8 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
Eight (8)	20" x 12" x 4"	530mm x 325mm x 100mm
Eight (8)	20" x 12" x 6"	530mm x 325mm x 150mm

INSTALLATION REQUIREMENTS

— 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.

WEIGHT

NET: (EST.) 179 lb (81kg)	**SHIP:** (EST.) 224 lb (102kg)

CARTON DIMENSIONS: (L X W X H)
35" x 35" x 50" (889mm x 889mm x 1270mm)

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5012932
☐ Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
☐ Door Lock with Key	LK-22567
☐ Handle Kit, Push/Pull (SET OF FOUR)	55662
☐ Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
☐ Pan Grid, Chrome Plated, Wire	PN-2115
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	

☐ Shelf, Stainless Steel	SH-23738
☐ Shelf, Chrome Plated	SH-2733
☐ Stacking Hardware	5004864
☐ Universal Pan Slides, Chrome Plated	SR-24447
☐ Universal Pan Slides, Stainless Steel	SR-24762
☐ Water Reservoir Pan (FOR PROOFING)	1775
☐ Water Reservoir Pan Cover	1774