

ALTO SHAAM 1200-UP-HD

LOW TEMPERATURE HOT HOLDING CABINETS

Double compartment holding cabinet with 20 gauge stainless steel exterior and door. Each compartment has one (1) ON/OFF power switch; one (1) adjustable temperature knob with a temperature range of 16° to 93°C; one (1) indicator light; and one (1) digital display. Pan supports are adjustable in sixteen (16) positions on 44mm centers. Cabinet includes one (1) set of 127mm heavy duty casters, two rigid and two swivel with brake.



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.

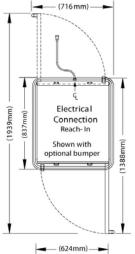
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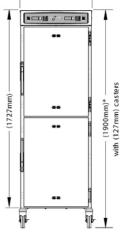
From the world of Concater!

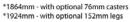


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(859 mm)



DIMENSIONS

External Dimension: 19007H x 624W x 799D mm

Internal Dimensions: 733H x 565W 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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