ITEM NO.

1200-S SERIES

LOW TEMPERATURE

HOT HOLDING CABINETS





SHOWN WITH UNIVERSAL ANGLES

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• 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.

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<sup>TM</sup> heat recovery system. SureTemp<sup>TM</sup> 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
- $\hfill\square$  Deluxe control with internal temperature probe.



I ISTED

COOKING APPLIANCE

## FACTORY INSTALLED OPTIONS

- Electrical Choices
   ⇒ Specify Voltage:

   □ 120
   □ 208-240 (1000W)
   □ 208-240 (2000W)
   □ 230 (1000W)
   □ 230 (2000W)
- CE



Pass-Through, optional
 Door Choices
 Specify Door:
 Solid Door, standard

Specify Cabinet:

□ Reach-In, standard

• Cabinet Choices

□ 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 on the side racks or shelves, or sheet pans on shelves.



Stackable design

 Swith 1200-S Holding
 Cabinet Order appropriate
 stacking hardware.



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← 27-5/8° (701mm) — ←	PRODUCT\PAN CAPACITY (PER COMPARTMENT)								
	192 lbs (87kg) maximum • volume maximum: 120 quarts (152 liters)								
	Pan slides (2 per set) - 1-3/4 (44mm) centers								
Image: Weight optional bumper     Image: Weight optional bumper     Image: Weight optional bumper     Image: Weight optional bumper       Image: Weight optional bumper     Image: Weight optional bumper     Image: Weight optional bumper     Image: Weight optional bumper	Pan Size			Four (4) sets of pan slides provided		Maximum capacity with additional pan slides			
	FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm			Eight (8) pans - 2 per set of slides		Sixteen (16) pans - with 4 additional sets of pan slides			
	FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm			Eight (8) pans - 2 per set of slides		NO ADDITIONAL CAPACITY			
	FULL SIZE: 20" x 12" x 6" 530mm x 325mm x 150mm			Eight (8) pans - 2 per set of slides		NO ADDITIONAL CAPACITY			
-25-7/8' (657mm) -25-7/8' (657mm) -25-7/8' (657mm) -25-7/8' (657mm) -25-7/8' (657mm) -25-7/16' (429mm) -25-7/16' (429mm) -25-7/16' (429mm) -25-7/16' (429mm) -25-7/16' (429mm) -28-240V - 8' (2438 mm) -28-240V - 8' (2438 mm)	FULL SIZE SHEET PANS: 18" x 26" x 1"			Four (4) pans - 1 per set of slides		Sixteen (16) pans - with 12 additional sets of pan slides			
	Side Racks and Shelves								
	Pan Size			Three (3) shelves provided		Maximum capacity with additional shelves			
	FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm			Sixteen (16) pans - 2 per shelf		NO ADDITIONAL CAPACITY			
	FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm			Eight (8) pans - 2 per shelf		NO ADDITIONAL CAPACITY			
*45-11/16" (1161mm) - with optional 3-1/2" (89mm) casters *43-7/8" (1113mm) - with optional 6" (152mm) legs	FULL SIZE: 20" x 12" x 6" GN1/1: 530mm x 325mm x 150mm		Eight (8) pans - 2 per shelf		NO ADDITIONAL CAPACITY				
	FULL SIZE SHEE	JLL SIZE SHEET PANS: $18" \times 26" \times 1"$		Three (3) pans - 1 per shelf		Eight (8) pans with 5 additional shelves			
DIMENSIONS: H x W x D		EL	ECTRICAL						
EXTERIOR: 44" x 25-1/16" x 32-3/16"			VOLTAGE PHASE CYCLE/HZ AMPS KW CORD & PLUG						
(1117mm x 636mm x 817mm) PASS-THROUGH: 44" x 25-7/8" x 33-13/16" (1117mm x 657mm x 859mm)			120 (agcy) 120	1 60 1 60	8.0 8.0	.96 .96	NEMA 5-15P, 15A-125V PLUG		
(1117mm x 657mm x 858mm)           INTERIOR:         28-3/4" x 21-5/16" x 26-1/2"           (730mm x 541mm x 673mm)		240 1000W	208-240 (AGCY) at 208 at 240	$ \begin{array}{cccc} 1 & 60 \\ 1 & 60 \\ 1 & 60 \end{array} $	4.0 3.5 4.0	.96 .72 .96	NEMA 6-15P, 15A-250V PLUG (USA ONLY)		
INSTALLATION REQUIREMENTS			208 240 (4600)	1 60	8.0	1.9	NO CORD		
<ul> <li>Oven must be installed level.</li> <li>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.</li> </ul>		2000W	at 208 at 240	1 60 1 60	6.9 8.0	1.4 1.9	OR PLUG		
		230	230 1000W (AGCY) 230 2000W (AGCY)		3.9 7.7		CEE 7/7, 220-230v plug		
<ul> <li>Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. NOT FACTORY SUPPLIED.</li> </ul>			WEIGHT						
							P: (EST.) 224 lb (102kg)		
CLEARANCE REQUIREMENTS			CARTON DIMENSIONS: (L x w x h) 35" x 35" x 50" (889mm x 889mm x 1270mm)						
BACK: 3" (76mm) TOP: 2" (51mm) SIDES:	1" (25mm)		35" X 35"	x 50" (889mr	n x 88	9mm	x 1270mm)		
OPTIONS & ACCESSORIES									
□ Bumper, Full Perimeter 5012932			□ Shelf, Stainless Steel				SH-23738		
Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE 5008017			Shelf, Chrome		SH-2733				
□ Door Lock with Key         LK-22567           □ Drip Pan with Drain, 1-11/16" (43mm)         5014448			□ Stacking Hardware 5004864						
$\Box \text{ Drip Pan with Drain, 1-11/16 (43mm)} 5014448$ $\Box \text{ Handle Kit, Push/Pull (SET OF FOUR)} 55662$			□ Universal Pan Slides, Chrome Plated SR-24447						
$\Box \text{ Legs, 6" (152mm), Flanged (SET OF FOUR)} \qquad 53002$			□ Universal Pan Slides, Stainless Steel SR-24762						
$\Box$ Pan Grid, Chrome Plated, Wire PN-2115			□ Water Reservoir Pan (FOR PROOFING) 1775						
PAN INSERT 18" x 26" (457mm x 660mm x 25mm	□ Water Reservoir Pan Cover 1774								
		-							

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