

1200-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS

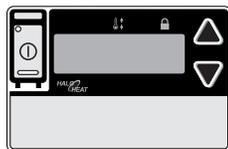


- HALO HEAT ... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design 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.

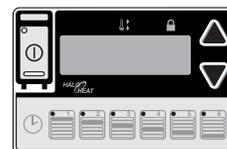
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. The compartment is 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

ELECTRONIC 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.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate “first-in, first-out” concept.



FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - ➔ Specify pass-thru doors as a special order.
Pass-through cabinets cannot have all doors hinged on the same side.
- Right-hand door swing is standard.
 - ➔ Specify left-hand door as a special order.
- Solid door is standard.
 - ➔ Specify window door as special order [55068R].
- 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) stainless steel wire shelves. It will accommodate full and half size US hotel and European gastronorm pans or sheet pans on the side racks.

ADDITIONAL FEATURES

- Stackable design
 - ➔ 1200-S with 1200-S
Order appropriate stacking hardware.



ANSI/NSF 4

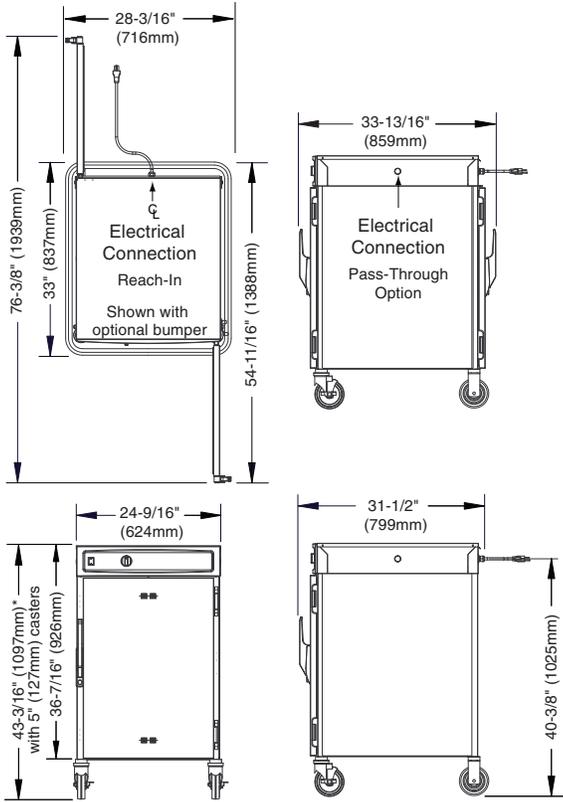


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www.alto-shaam.com

1200-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*41-1/16" (1043mm) - with optional 3" (76mm) casters
 *43-5/16" (1099mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D	
EXTERIOR:	43-3/16" x 24-9/16" x 31-1/2" (1097mm x 624mm x 799mm)
PASS-THROUGH:	43-3/16" x 24-9/16" x 33-13/16" (1097mm x 624mm x 859mm)
INTERIOR:	28-7/8" x 22-1/4" x 26-1/2" (733mm x 565mm x 673mm)

ELECTRICAL	
	VOLTAGE PHASE CYCLE/ HZ AMPS kW
120	at 120 1 60 8.3 1.0  NEMA 5-15P, 15A-125V PLUG
	208-240 (AGCY) 1 60 4.2 1.0 NEMA 6-15P, 15A-250V PLUG
	at 208 1 60 3.6 .75  (USA ONLY)
	at 240 1 60 4.2 1.0
208 - 240 1000W	208-240 (AGCY) 1 60 8.4 2.0 NO CORD
	at 208 1 60 7.2 1.5 NO PLUG
	at 240 1 60 8.4 2.0
	2000W
230	at 230 1000W 1 50 3.9 .90  CEE 7/7, 220-230V PLUG
	at 230 2000W 1 50 7.8 1.8

WEIGHT	
NET (EST.)	179 lb (81kg)
SHIP	224 lb (102kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 50" (889mm x 889mm x 1270mm)	

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 <i>with additional shelves</i>			
—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	
Appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.	

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

OPTIONS & ACCESSORIES			
<input type="checkbox"/>	Bumper, Full Perimeter	5010335	
<input type="checkbox"/>	Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5010293	
<input type="checkbox"/>	Door Lock with Key	LK-22567	
<input type="checkbox"/>	Handle Kit, Push/Pull (SET OF FOUR)	55662	
<input type="checkbox"/>	Bottom Leg Assembly, 6" (152mm)	5010294	
<input type="checkbox"/>	Pan Grid, Chrome Plated, Wire	PN-2115	
<input type="checkbox"/>	PAN INSERT 18" x 26" (457mm x 660mm x 25mm)		
<input type="checkbox"/>	Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE		
<input type="checkbox"/>	Shelf, Stainless Steel		SH-23738
<input type="checkbox"/>	Shelf, Chrome Plated		SH-2733
<input type="checkbox"/>	Stacking Hardware		5010295
<input type="checkbox"/>	Universal Pan Slides, Chrome Plated		SR-24447
<input type="checkbox"/>	Universal Pan Slides, Stainless Steel		SR-24762
<input type="checkbox"/>	Water Reservoir Pan		1775
<input type="checkbox"/>	Water Reservoir Pan Cover		1774