

1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS

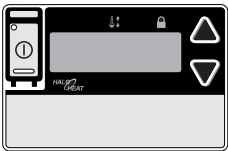


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design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

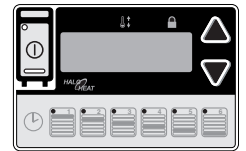
Double compartment holding cabinet with 20 gauge stainless steel exterior and doors. Each individually controlled compartment has one (1) ON/OFF power switch; one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Each compartment is equipped with two (2) 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. Cabinet includes one (1) set of 5" (127mm) heavy duty casters, two rigid and two swivel with brake.

MODEL 1200-UP Double compartment 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.



ANSI/NSF 4



FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
 - ➔ Specify pass-through 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].
NOT ENERGY STAR RATED.
- 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.

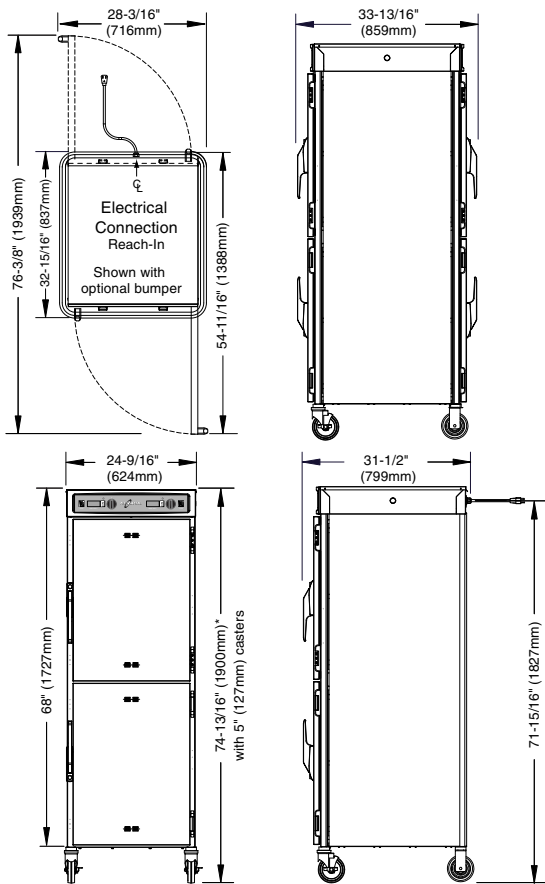


W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
 PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*73-7/16" (1864mm) - with optional 3" (76mm) casters
 *75-3/4" (1924mm) - with optional 6" (152mm) legs

DIMENSIONS: H x W x D	
EXTERIOR:	74-13/16" x 24-9/16" x 31-1/2" (1900mm x 624mm x 799mm)
PASS-THROUGH:	74-13/16" x 24-9/16" x 33-13/16" (1900mm x 624mm x 859mm)
INTERIOR EACH COMPARTMENT:	28-7/8" x 22-1/4" x 26-1/2" (733mm x 565mm x 673mm)

		VOLTAGE	PHASE	CYCLE/ HZ	AMPS	KW	CORD & PLUG
120	at 120	1	60	16.0	1.92		NEMA 5-20P, 20A-125V PLUG
	208-240 (AGCY)	1	60	9.6	2.0		NEMA 6-15P, 15A-250V PLUG (USA ONLY)
208 - 240 4000W	at 208	1	60	7.2	1.5		
	at 240	1	60	9.6	2.0		
	208-240 (AGCY)	1	60	16.7	4.0		NO CORD
	at 208	1	60	14.4	3.0		NO PLUG
230	at 240	1	60	16.7	4.0		
	at 230 2000W	1	50	8.0	1.85		CEE 7/7, 220-230V PLUG
	at 230 4000W	1	50	16.0	3.7		

WEIGHT	
NET (EST.)	348 lb (158kg)
SHIP	393 lb (178kg)
CARTON DIMENSIONS: (L x W x H)	
35" x 35" x 82" (889mm x 889mm x 2083mm)	

PRODUCT\PAN CAPACITY (PER COMPARTMENT)	
192 lbs (87kg) MAXIMUM	
VOLUME MAXIMUM: 120 QUARTS (152 LITERS)	
—WITH PAN SLIDES PROVIDED: —WITH ADDT'L PAN SLIDES:	
Eight (8)	FULL-SIZE PANS: 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
Four (4)	FULL-SIZE SHEET PANS: 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	
Sixteen (16)	FULL-SIZE PANS: 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"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	AVAILABLE
<input type="checkbox"/> Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5010293	<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567	<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> Handle Kit, Push/Pull (SET OF FOUR)	55662	<input type="checkbox"/> Universal Pan Slides, Chrome Plated	SR-24447
<input type="checkbox"/> Bottom Leg Assembly, 6" (152mm)	5010294	<input type="checkbox"/> Universal Pan Slides, Stainless Steel	SR-24762
<input type="checkbox"/> Pan Grid, chrome plated, wire	PN-2115	<input type="checkbox"/> Water Reservoir Pan (FOR PROOFING)	1775
<input checked="" type="checkbox"/> PAN INSERT 18" x 26" (457mm x 660mm x 25mm)		<input type="checkbox"/> Water Reservoir Pan Cover	1774