ALTO-SHAAM®

1200-S SERIES
LOW TEMPERATURE HOT HOLDING CABINETS

ecosmart®

FOODSERVICE Alto-Shaam OVERALL BEST IN CLASS 2012

- 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.

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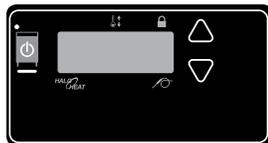
☐ Solid state electronic control option simplifies temperature setting and has a clear, easy-to-read LED display and includes our patented SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ 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 CLASSIFIED EPH

ANSI/NSF 4

UL c US LISTED COOKING APPLIANCE 584m

CE

TÜV NORD TÜV NORD CERT GmbH Type Tested
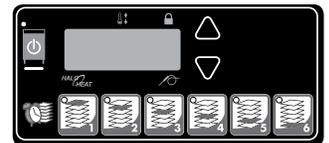
IP X3

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

ADDITIONAL FEATURES

- Stackable design

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

HALO HEAT®

DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

#41 - 11/12

Cord Length:
120 - 5' (1524 mm)
208-240V - 8' (2438 mm)
230V - 8' (2438 mm)

27-5/8" (701mm)

Electrical Connection

Shown with optional bumper

56-3/16" (1427mm)
34-1/2" (876mm)

77-15/16" (1979mm)
54-1/4" (1377mm)

Pass-Through Option
Electrical → Connection

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

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

Electrical Connection
Pass-Through Option

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

40-11/16" (1033mm)

40-11/16" (1033mm)

23-1/16"

24-1/8" (613mm)
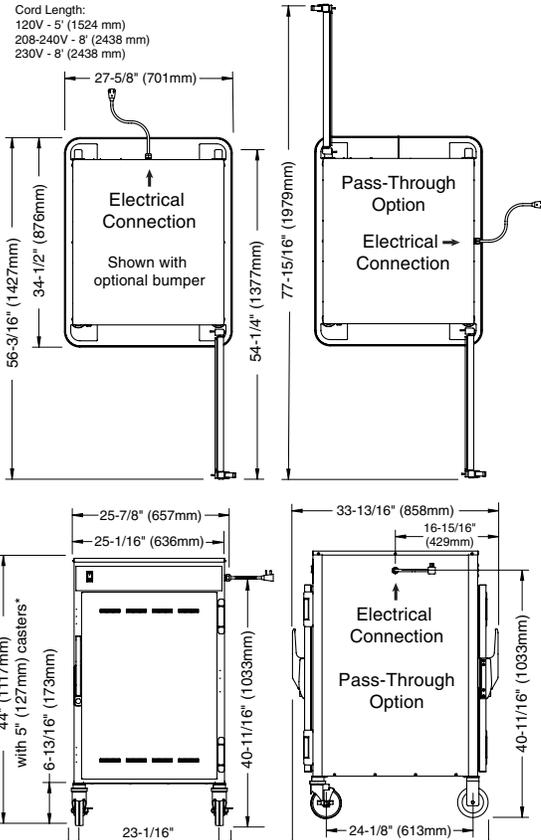
PRODUCT\PAN CAPACITY

192 lbs (87kg) MAXIMUM • VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

Pan slides (2 per set) - 1-3/4 (44mm) centers

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
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
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 SHEET PANS: 18" x 26" x 1"	Three (3) pans - 1 per shelf	Eight (8) pans with 5 additional shelves

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)

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.

CLEARANCE REQUIREMENTS

BACK: 3" (76mm)	TOP: 2" (51mm)	SIDES: 1" (25mm)

ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	120	1	60	8.0	.96	NEMA 5-15P, 15A-125V PLUG
208 - 240 1000W	208	1	60	3.5	.72	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	240	1	60	4.0	.96	
208 - 240 2000W	208	1	60	6.9	1.4	NO CORD OR PLUG
	240	1	60	8.0	1.9	
230	230 1000W	1	50/60	3.9	.88	CEE 7/7, 220-230V PLUG
	230 2000W	1	50/60	7.7	1.8	

WEIGHT

NET: 179 lb (81kg) EST.	SHIP: 240 lb (109kg)

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

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5012932
☐ Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
☐ Door Lock with Key	LK-22567
☐ Drip Pan with Drain, 1-11/16" (43mm)	5014448
☐ 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)	
☐ Security Panel with Lock	5013936
☐ 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

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