

# 1200-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



SHOWN WITH UNIVERSAL ANGLES

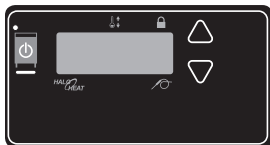


- HALO HEAT ... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design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

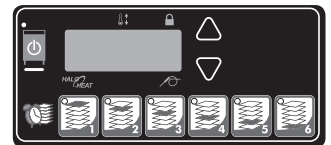
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. 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™ 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.



ANSI/NSF 4



### 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 or sheet pans on the side rack.

### ADDITIONAL FEATURES

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



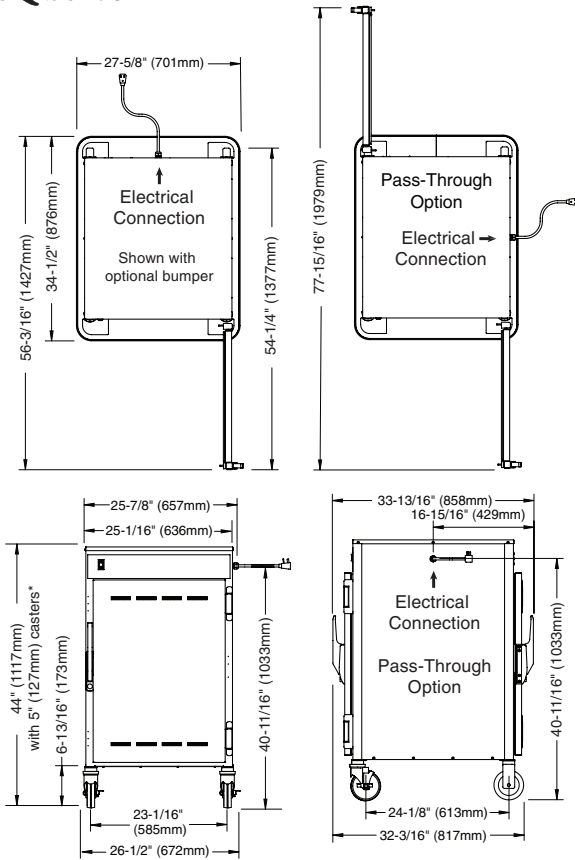
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PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

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## LOW TEMPERATURE HOT HOLDING CABINETS



\*45-11/16" (1161mm) - with optional 3-1/2" (89mm) casters  
 \*43-7/8" (1113mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	44" x 25-1/16" x 32-3/16" (1117mm x 636mm x 817mm)
<b>PASS-THROUGH:</b>	44" x 25-7/8" x 33-13/16" (1117mm x 657mm x 858mm)
<b>INTERIOR:</b>	28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)

<b>ELECTRICAL</b>							
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG	
120	at 120	1	60	8.0	.96	NEMA 5-15P, 15A-125V PLUG	
	208-240 (AGCY)	1	60	4.0	.96	NEMA 6-15P, 15A-250V PLUG	
208 - 240 2000W	at 208	1	60	3.5	.72	(USA ONLY)	
	at 240	1	60	4.0	.96		
230	at 230 1000W	1	50	3.8	.88	CEE 7/7,	
	at 230 2000W	1	50	7.7	1.8	220-230V PLUG	

<b>PRODUCT/PAN CAPACITY</b>	
192 lbs (87kg) MAXIMUM	
VOLUME MAXIMUM: 120 QUARTS (152 LITERS)	
—WITH PAN SLIDES PROVIDED: —WITH ADDT'L PAN SLIDES:	
	<b>FULL-SIZE PANS: GASTRONORM 1/1:</b>
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
	<b>FULL-SIZE SHEET PANS:</b>
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	
	<b>FULL-SIZE PANS: GASTRONORM 1/1:</b>
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
	<b>FULL-SIZE SHEET PANS:</b>
Sixteen (16)	18" x 26" x 1" ON OPTIONAL SHELVES

<b>INSTALLATION REQUIREMENTS</b>	
— 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.	

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

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

<b>OPTIONS &amp; ACCESSORIES</b>	
<input type="checkbox"/> Bumper, Full Perimeter	5012932
<input type="checkbox"/> Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
<input type="checkbox"/> Door Lock with Key	LK-22567
<input type="checkbox"/> Handle Kit, Push/Pull (SET OF FOUR)	55662
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	

<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> Stacking Hardware	5004864
<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 (FOR PROOFING)	1775
<input type="checkbox"/> Water Reservoir Pan Cover	1774