ALTO-SHAAM®

1200-UP SERIES
LOW TEMPERATURE
HOT HOLDING CABINETS

ecosmart®

- 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

Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each controlled compartment has 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); indicator light, and 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, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 1200-UP** Double compartment 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

c UL us LISTED
COOKING APPLIANCE
584m

CE

TÜV NORD
TÜV NORD CERT GmbH
Type Tested

IP X4

FACTORY INSTALLED OPTIONS

- Electrical Choices
  ➡ Specify Voltage:
    ☐ 120
    ☐ 208-240 (2000W)
    ☐ 208-240 (4000W)
    ☐ 230 (2000W)
    ☐ 230 (4000W)

- 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.

ADDITIONAL FEATURES

- 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 sheet pans on shelves.*

HALO HEAT®

1200-UP SERIES
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Cord Length:
120V - 9' (2743mm)
208-240V - 8' (2438mm)
230V - 8' (2438mm)

27-5/8" (701mm)

56-1/4" (1427mm)
34-1/2" (876mm)

Electrical Connection

Shown with optional bumper

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

Pass-Through Option

Electrical Connection

25-13/16" (655mm)
25-1/16" (636mm)

33-13/16" (858mm)
16-7/8" (429mm)
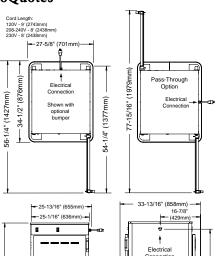
75-13/16" (1924mm) with 5" (127mm) casters*

6-13/16" (172mm)

Electrical Connection

Pass-Through Option

72-3/8" (1838mm)

23-1/16" (585mm)
26-1/2" (672mm)

24-1/8" (613mm)
32-3/16" (817mm)

*74-1/16" (1881mm) - with optional 3-1/2" (89mm) casters
*75-5/8" (1921mm) - with optional 6" (152mm) legs

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

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 side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 6" GN1/1: 530mm x 325mm x 150mm	Eight (8) pans - 2 per side rack	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: 75-13/16" x 25-1/16" x 32-3/16"
(1924mm x 636mm x 817mm)

PASS-THROUGH: 75-13/16" x 25-13/16" x 33-13/16"
(1924mm x 655mm x 858mm)

INTERIOR EACH COMPARTMENT:
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	16.0	1.9	NEMA 5-20P, 20A-125V PLUG
208 - 240 2000W	208	1	60	7.0	1.4	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	240	1	60	8.0	1.9	
208 - 240 4000W	208	1	60	14.0	2.9	NO CORD OR PLUG
	240	1	60	16.0	3.8	
230	230 2000W	1	50/60	7.7	1.8	CEE 7/7, 220-230V PLUG
	230 4000W	1	50/60	15.4	3.5	

WEIGHT

NET: 333 lb (151g)	**SHIP:** (EST.) 393 lb (178 kg)

CARTON DIMENSIONS: (L x W x H)
35" x 35" x 82" (889mm x 889mm x 2083mm)

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5012932
☐ Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
☐ Door Lock with Key (EACH HANDLE)	LK-22567
☐ 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)	

☐ Drip Pan with Drain 1-11/16" (43mm)	5014448
☐ Security Panel with Lock	5013936
☐ Shelf, Stainless Steel	SH-23738
☐ Shelf, Chrome Plated	SH-2733
☐ 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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