

ALTO-SHAAM®
HALO
HEAT®

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.
- Non-magnetic stainless steel interior resists corrosion.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.

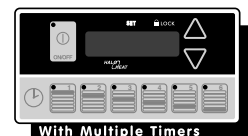
Double compartment holding cabinet with 22 gauge stainless steel doors with magnetic catch. Each compartment has one (1) ON/OFF power switch; one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. Each compartment is equipped with two (2) sets of chrome plated universal side rails and four (4) sets of 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/STD:** Double compartment holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1200-UP/HD:** Double compartment holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

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-through doors as a special order.
- Right-hand door swing is standard.
 - ➔ Specify left-hand door as a special order.
Pass-through cabinets cannot have all doors hinged on the same side.
 - Window Door [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.*

ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.



ANSI/NSF 4



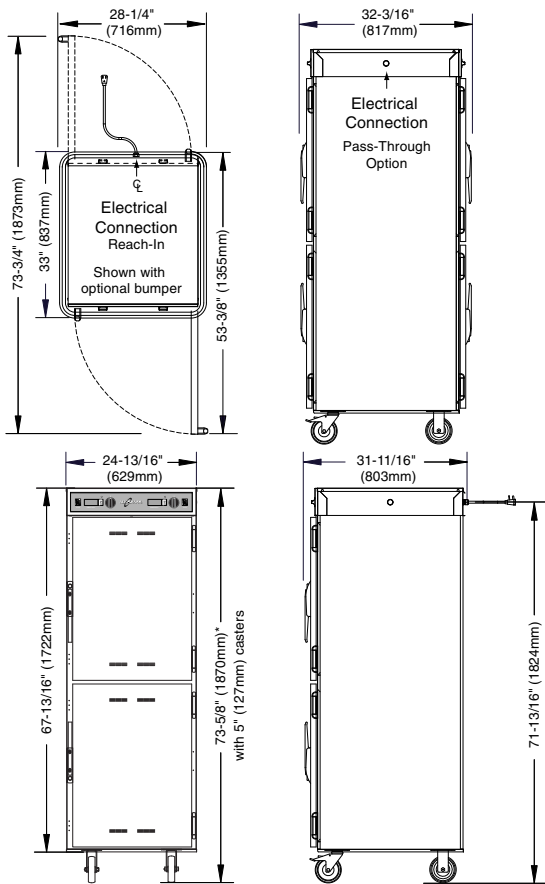
ALTO-SHAAM®

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www.alto-shaam.com

1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*72-15/16" (1834mm) - with optional 3" (76mm) casters
 *74-9/16" (1894mm) - with optional 6" (152mm) legs

DIMENSIONS:	H x W x D
EXTERIOR:	73-5/8" x 24-13/16" x 31-11/16" (1870mm x 629mm x 803mm)
PASS-THROUGH:	73-5/8" x 24-13/16" x 32-3/16" (1870mm x 629mm x 817mm)
INTERIOR EACH COMPARTMENT:	28-7/8" x 22-1/4" x 26-1/2" (733mm x 565mm x 673mm)

ELECTRICAL - 1200-UP						
	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 4000W	208-240 (AGENCY) at 208	1	60	9.6	2.0	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	at 240	1	60	9.6	2.0	
	208-240 (AGENCY) at 208	1	60	16.7	4.0	NO CORD NO PLUG
	at 240	1	60	16.7	4.0	
230	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 (EST.)		
	1200-UP/STD	1200-UP/HD
NET	276 lb (125kg)	301 lb (137kg)
SHIP	315 lb (142kg)	350 lb (159kg)
CARTON DIMENSIONS: (H x W x D) 82" x 35" x 35" (2083mm x 889mm x 889mm)		

PRODUCT/PAN CAPACITY (PER COMPARTMENT)			
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 10 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 16 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	
Ten (10)	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	44088	<input type="checkbox"/> Pan Grid, chrome plated, wire	PN-2115
<input type="checkbox"/> Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	14227	<input type="checkbox"/> PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL)	AVAILABLE
HACCP Network Options (ELECTRONIC CONTROL ONLY)		<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS			
<input type="checkbox"/> HACCP Documentation		<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> HACCP with Kitchen Management		<input type="checkbox"/> Universal Pan Slides, Chrome Plated	SR-24447
<input type="checkbox"/> Handle Kit, Push/Pull (SET OF FOUR)	55662	<input type="checkbox"/> Universal Pan Slides, Stainless Steel	SR-24762
<input type="checkbox"/> Legs, 6" (152mm) (SET OF FOUR)	5205	<input type="checkbox"/> Water Reservoir Pan	1775
		<input type="checkbox"/> Water Reservoir Pan Cover	1774

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