ALTO SHAAM®
HALO HEAT®

1200-S SERIES
LOW TEMPERATURE HOT HOLDING CABINETS

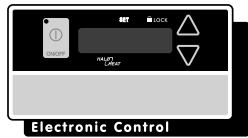1200-S/HD
Manual Control

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.

- Non-magnetic stainless steel interior resists corrosion

- Casters provide easy mobility.

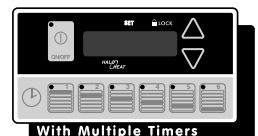- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment holding cabinet with 22 gauge stainless steel door. The cabinet includes one (1) ON/OFF adjustable thermostat, 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) holding temperature gauge to monitor inside air temperature. The compartment is equipped with four (4) sets of chrome plated universal pan slides. Pan supports are adjustable in sixteen (16) positions on 1-3/4" (44mm) centers. Includes one (1) set of 3-1/2" (89mm) heavy duty casters, two rigid and two swivel with brake.

☐ **MODEL 1200-S/ STD:** Holding cabinet with a .040" stucco aluminum exterior casing.

☐ **MODEL 1200-S/ HD:** Holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

ELECTRONIC CONTROL OPTION

Electronic Control

☐ 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.

With Multiple Timers

FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ☐ ➡ Specify pass-thru 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.

- ☐ Window Door [5005142].

- ☐ 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 racks.

ADDITIONAL FEATURES

- Optional HACCP Documentation software provides the ability to monitor, store, and print all relevant data through a Windows® based PC.

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

- Stackable design
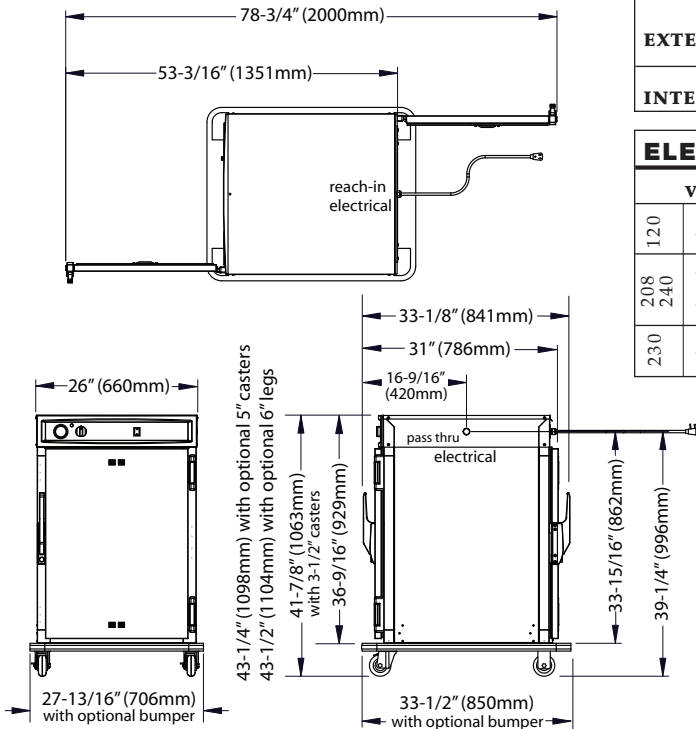 - ➡ 1200-S with 1200-S
    Order appropriate stacking hardware.

NAFEM DATA PROTOCOL COMPLIANT

UL® EPH
ANSI/NSF 4

c UL® us
LISTED
COOKING APPLIANCE
584m

C E

AutoQuotes

DIMENSIONS: H x W x D

EXTERIOR: 41-7/8" x 26" x 31" (1063mm x 660mm x 786mm)

INTERIOR: 28-7/8" x 22-1/4" x 26-1/2" (733mm x 565mm x 673mm)

ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG INCLUDED
120	at 120	1	60	8.3	1.0	NEMA 5-15P, 15A-125V PLUG
208 240	at 208	1	50/60	3.6	.75	NEMA 6-15P, 15A-250V PLUG (USA ONLY)
	at 240	1	50/60	4.1	1.0	
230	at 230	1	50/60	3.9	0.9	CEE 7/7, 220-230V PLUG

WEIGHT (EST.)

	1200-S/STD	1200-S/HD
NET	165 lb (75kg)	180 lb (82kg)
SHIP	205 lb (93kg)	225 lb (102kg)
CARTON DIMENSIONS: H x W x D	48" x 33" x 36" (1219mm x 838mm x 914mm)	

Figure labels (left diagram): 78-3/4" (2000mm) · 53-3/16" (1351mm) · reach-in electrical

Figure labels (lower diagrams): 26" (660mm) · 33-1/8" (841mm) · 31" (786mm) · 16-9/16" (420mm) · pass thru electrical · 43-1/4" (1098mm) with optional 5" casters · 43-1/2" (1104mm) with optional 6" legs · 41-7/8" (1063mm) with 3-1/2" casters · 36-9/16" (929mm) · 33-15/16" (862mm) · 39-1/4" (996mm) · 27-13/16" (706mm) with optional bumper · 33-1/2" (850mm) with optional bumper

PRODUCT\PAN CAPACITY

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

—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. The unit 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

3-inches (76mm) at the back, 2-inches (51mm) at the top, and 1-inch (25mm) at both sides

OPTIONS & ACCESSORIES

☐ Bumper, FULL PERIMETER	5004861
☐ Casters, 5" (127mm) Stem, 2 RIGID, 2 SWIVEL W/BRAKE	5004862
☐ Door Lock with Key	LK-22567

HACCP Network Options (ELECTRONIC CONTROL ONLY)

REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS

☐ HACCP Documentation
☐ HACCP with Kitchen Management

☐ Legs, 6" (152mm) Flanged (SET OF FOUR)	5004863
☐ Pan Grid, Wire, chrome plated	PN-2115

➡ PAN INSERT 18" x 26" (457mm x 660mm x 25mm)

☐ Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE

Universal Angle Configuration

☐ Pan Slides, Chrome Plated	SR-24447
☐ Pan Slides, Stainless Steel	SR-24762

Side Rack Configuration

☐ Side Rack, Chrome Plated	SR-22445
☐ Side Rack, Stainless Steel	SR-23739
☐ Shelf, Stainless Steel	SH-23738
☐ Shelf, Chrome Plated	SH-2733
☐ Stacking Hardware	5004864
☐ Water Reservoir Pan	1775
☐ Water Reservoir Pan Cover	1774