

ALTO SHAAM® Volume Holding Cabinets

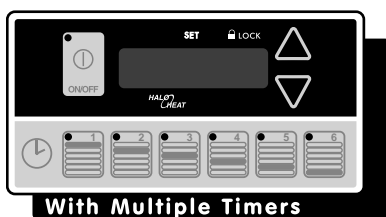
1200-UP/SR SERIES



- ◆ **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.
- ◆ Siderack design accommodates standard full-size (gastronorm) pans or full-size sheet pans.
- ◆ Separately controlled compartments hold hot food at precise temperatures.
- ◆ Non-magnetic stainless steel interior resists corrosion.
- ◆ Manual controls with adjustable thermostats: — 60° to 200°F (16° to 93°C).
- ◆ Holding temperature gauges monitor inside air temperature.
- ◆ Available in a pass-through or reach-in design.
- ◆ Double wattage option provides faster heat recovery for operations which require extremely frequent door access.
- ◆ Casters provide easy mobility.

Electronic Control Options

- ◆ 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. If the door has been left open for more than three minutes, the control will beep as a reminder.
- ◆ Electronic control is also available with six independent multiple timers for each compartment to facilitate “first-in, first-out” concept.



HALO HEAT
#40



Sizes and Specifications

MODEL 1200-UP/SR/STD HOLDING CABINET

Double compartment holding cabinet with a .040" stucco aluminum exterior casing and two (2) 20 gauge stainless steel doors. Each compartment is separately controlled. The cabinet includes two (2) ON/OFF adjustable thermostats, 60° to 200°F (16° to 93°C); two (2) indicator lights; and two (2) holding temperature gauges to monitor inside air temperature. Each compartment is equipped with two (2) stainless steel side racks designed to accommodate standard full-size pans, and three (3) chrome plated wire shelves for full-size sheet pans. Each cabinet includes one (1) set of 5" (127mm) heavy duty casters, two rigid and two swivel with brake.

1200-UPS/SR/STD is the same cabinet as above in a pass-through design.

1200-UP/SR/HD includes all the features and specifications of the 1200-UP/SR cabinet with heavy duty 20 gauge stainless steel exterior casing.

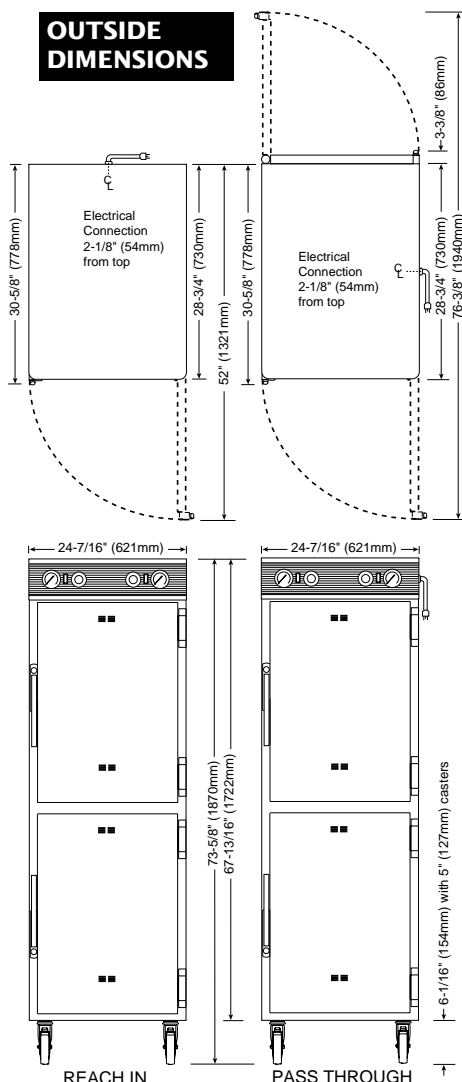
1200-UPS/SR/HD is the same cabinet as above in a pass-through design.

SPECIAL INFORMATION:

- ◆ Right-hand door swing is standard. Left-hand doors are available as a special order.
- ◆ Pass-through cabinets cannot have all doors hinged on the same side.



MODEL	REACH-IN		PASS-THROUGH	
	1200-UP/SR/STD	1200-UP/SR/HD	1200-UPS/SR/STD	1200-UPS/SR/HD
INTERIOR	22 gauge non-magnetic (non-corrosive) stainless steel — Four (4) stainless steel side racks spaced at 1-17/32" (39mm) centers — Six (6) chrome plated wire shelves			
INSIDE DIMENSIONS	W x D x H per compartment: 21-3/8" x 26-1/2" x 28-7/8" (543mm x 673mm x 733mm)		W x D x H per compartment: 21-3/8" x 27" x 28-7/8" (543mm x 686mm x 733mm)	
PAN CAPACITY (EACH COMPARTMENT)	FULL-SIZE PANS: 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) FULL-SIZE SHEET PANS (ON WIRE SHELVES PROVIDED): Three (3) 18" x 26" x 1" up to Sixteen (16) Pans		GASTRONORM 1/1: up to Sixteen (16) Pans	
ELECTRICAL	120 V.A.C. — 60 Hz, 1 ph 2000 Watts, 16.0 Amps			NEMA 5-20P 20A - 125V Plug
	208-240 V.A.C. — 50/60 Hz, 1 ph ➔ at 208V: 1500 Watts, 7.2 Amps ➔ at 240V: 2000 Watts, 8.3 Amps			NEMA 6-15P 15A - 250V Plug
	208-240 V.A.C. — 50/60 Hz, 1 ph, Double Wattage Option ➔ at 208V: 3000 Watts, 14.4 Amps ➔ at 240V: 4000 Watts, 16.0 Amps		NO CORD NO PLUG	
	230 V.A.C. — 50/60 Hz, 1 ph 1800 Watts, 7.8 Amps			CEE 7/7 220-230V Plug
NET WEIGHT	300 lb (136 kg)	337 lb (153 kg)	328 lb (149 kg)	340 lb (154 kg)
SHIP WEIGHT	334 lb (151 kg)	371 lb (168 kg)	364 lb (165 kg)	376 lb (171 kg)
OPTIONS & ACCESSORIES	Electronic Control Specify on order as required Electronic Control with multiple timers . . . Specify on order as required Bumper, Full-perimeter Rubber Shelf Assembly with Stem Casters . 44088 ➔ Chrome Plated Wire . . . SH-2733 Casters, 3" (76mm) 14227 ➔ Stainless Steel Wire . . . SH-23738 Door, Window 55068 Water Reservoir <small>(FACTORY INSTALLATION ONLY)</small> ➔ Pan 1775 Legs, 6" (152mm) 5205 ➔ Pan Cover 1774 Pan Grid, Stainless Steel Wire ➔ 18" x 26" Pan Insert PN-2115			



ALTO SHAAM HALO HEAT COOK/HOLD/SERVE SYSTEMS

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