1200-UP

Low-Temperature Hot-Food Holding Cabinet

ALTO-SHAAM

Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements, and added humidity, food is kept warm and flavorful, just as intended.

Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Antimicrobial handle retards the growth of illness-causing pathogens
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

☐ Deluxe control **(A)**
☐ Deluxe control with probe **(A)**
☐ Deluxe control with six (6) independent shelf timers **(B)**
☐ Deluxe control with probe and shelf timers **(B)**

A

B

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 shelves, or sheet pans on shelves.

Temperature range: 60°F to 200°F (16°C to 93°C)

TEMPERATURE

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Configurations (select one)

Door choices
☐ Solid door, standard
☐ Window door, optional

Door swing
☐ Right hinged, standard
☐ Left hinged, optional

Electrical
☐ 120V, 1 ph
☐ 208–240V (4000W), 1 ph
☐ 230V (4000W), 1 ph
☐ 208–240V (2000W), 1 ph
☐ 230V (2000W), 1 ph

Cabinet choices
☐ Reach-in, standard
☐ Pass-through, optional—doors hinged on opposite sides
☐ Pass-through, optional—doors hinged on same side. Requires factory installed counterweight. Add 110lbs (50kg) to net and shipping weight.

Accessories (select all that apply)
☐ Bumper, full perimeter (5012932)
☐ Handle kit, push/pull—set of four (55662)
☐ Door lock with key—each handle (LK-22567)
☐ Security panel with lock—requires door lock (LK-22567) (5013934)
☐ Pan grid, wire, 16-3/8" x 24-3/4" (416mm x 619mm) (PN-2115)
☐ Legs, 6" (152mm), flanged—set of four (5011149)
☐ Drip pan with drain, 1-11/16" (43mm) deep (5014448)
☐ Water reservoir pan—for proofing (1775)
☐ Water reservoir pan cover (1774)
☐ Universal pan slides—2 required
☐ Chrome plated (SR-24447)
☐ Stainless steel (SR-24762)

Casters, stem—2 rigid, 2 swivel w/ brake
☐ 3-1/2" (89mm) (5008017)

Shelves
☐ Stainless steel (SH-23738)
☐ Chrome plated (SH-2733)

Additional features
☐ Side rack model—as an alternative to pan slides, this unit can be ordered as a "side rack" model
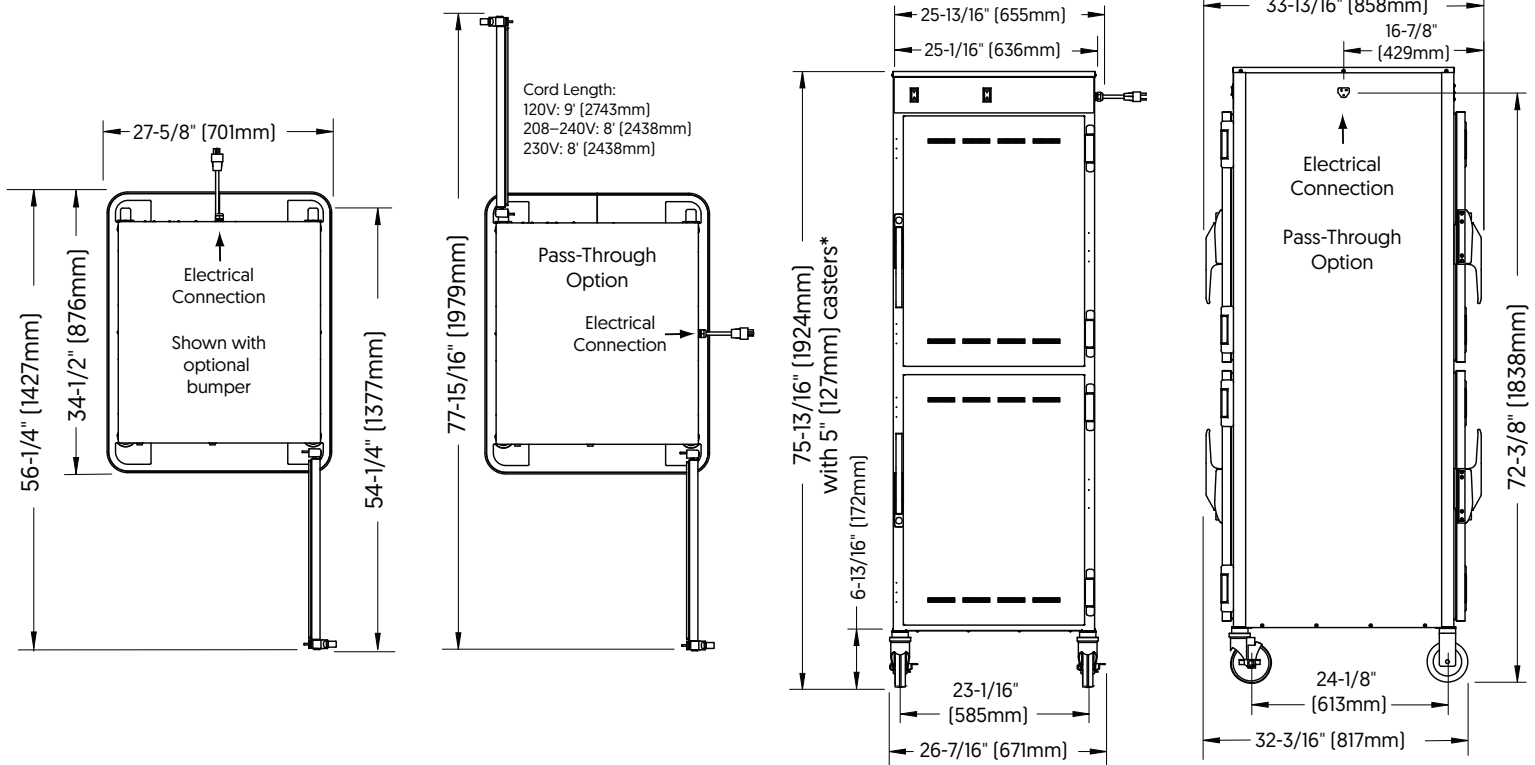
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CAPACITY

Pan Slides (2 per set)—1-3/4" (44mm) centers

8 Eight full-size hotel pans or GN 1/1 pans 2-1/2" (65mm) deep—per cavity. Sixteen full-size or GN 1/1 pans 2-1/2" (65mm) deep—with four additional sets of pan slides per cavity

8 Eight full-size hotel pans or GN 1/1 pans 4" (102mm) deep—per cavity. See pan capacity guide for maximums

6 Six full-size or GN 1/1 pans 6" (150mm) deep—two per set of per cavity. See pan capacity guide for maximums

4 Four full-size sheet pans—per cavity; sixteen full-size sheet pans with twelve sets of additional pan slides. See pan capacity guide for maximums

192 lb (87kg) product maximum

120 qt (152 L) volume maximum

Side Rack and Shelves

10 10 full-size hotel pans or GN 1/1 pans 2-1/2" (65mm) deep—per cavity. Requires two optional shelves. See pan capacity guide for maximums

8 Eight full-size hotel pans or GN 1/1 pans 4" (102mm) deep—per cavity. See pan capacity guide for maximums

6 Six full-size hotel pans or GN 1/1 pans 6" (150mm) deep—per cavity. See pan capacity guide for maximums

3 Three full-size sheet pans—per cavity, with included shelves. See pan capacity guide for maximums

192 lb (87kg) product maximum

120 qt (152 L) volume maximum

DIMENSIONS

27-5/8" (701mm)

56-1/4" (1427mm)

34-1/2" (876mm)

Electrical Connection

Shown with optional bumper

54-1/4" (1377mm)

Cord Length:
120V: 9' (2743mm)
208–240V: 8' (2438mm)
230V: 8' (2438mm)

77-15/16" (1979mm)

Pass-Through Option

Electrical Connection

25-13/16" (655mm)

25-1/16" (636mm)

75-13/16" (1924mm) with 5" (127mm) casters*

6-13/16" (172mm)

23-1/16" (585mm)

26-7/16" (671mm)

33-13/16" (858mm)

16-7/8" (429mm)

Electrical Connection

Pass-Through Option

72-3/8" (1838mm)

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

DIMENSIONS

Model
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Exterior (H x W x D)
75-13/16" x 26-7/16" x 32-3/16" (1924mm x 671mm x 817mm)

Pass-Through Exterior
75-13/16" x 26-7/16" x 33-13/16" (1924mm x 671mm x 858mm)

Ship Dimensions (L x W x H)*
35" x 35" x 82" (889mm x 889mm x 2083mm)

*Domestic ground shipping information. Contact factory for export weight and dimensions.

Interior—each compartment (H x W x D)
28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)

Net Weight
333 lb (151 kg)

Ship Weight*
393 lb (178 kg)

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REQUIREMENTS

- Appliance must be installed level.
- Appliance 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

Top:	2" (51mm)
Left:	1" (25mm)
Right:	1" (25mm)
Back:	3" (76mm)

ELECTRIC

1200-UP	V	Ph	Hz	A	kW	Cord & Plug	
120V	120	1	50/60	16.0	1.9	NEMA 5-20p 20A-125V plug	
208-240V	208 [2000W]	1	50/60	7.0	1.4	NEMA 6-15p 15A-250V plug (U.S.A. only)	
	240 [2000W]	1	50/60	8.0	1.9		
	208 [4000W]	1	50/60	14.0	2.9	No cord or plug	
	240 [4000W]	1	50/60	16.0	3.8		
230V	230 [2000W]	1	50/60	7.7	1.8	Plugs rated 250V CEE 7/7	
						CH2-16p	
	230 [4000W]	1	50/60	15.4	3.5	BS 1363 (U.K. only)	
						AS/NZS 3112	

HEAT

Heat of rejection

1200-UP	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	770	0.23