

# **1200-S** 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.
- 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 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. The compartment is equipped with four (4) 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. Includes one (1) set of 5" (127mm) 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**



- □ 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-thru 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].
- □ 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.



- 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. NAFEM DATA PROTOCOL
- Stackable design
  - ⇒ 1200-S with 1200-S Order appropriate stacking hardware.



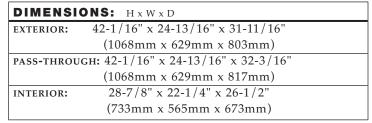
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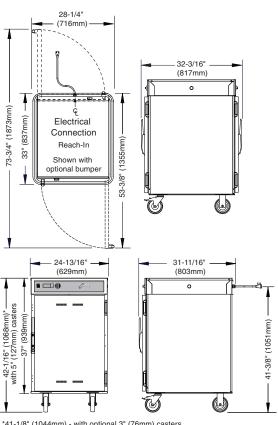
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### LOW TEMPERATURE HOT HOLDING CABINETS



EL	ELECTRICAL							
	VOLTAGE	PHASE	CYCLE/HZ	AMPS	кW			
120	at 120	1	60	8.3	1.0 NEMA 5-15P, 15A-125V PLUG			
>	208-240 (AGENCY)	) 1	60	4.2	1.0 NEMA 6-15P,			
M000	at 208	1	60	3.6	.75 (1) 15A-250v Plug			
24(	at 240	1	60	4.2	1.0 (USA ONLY)			
208 .W	208-240 (AGENCY)	) 1	60	8.4	2.0 NO CORD			
2000W	at 208	1	60	7.2	1.5 NO PLUG			
20	at 240	1	60	8.4	2.0			
230	at 230 1000v	w 1	50	3.9	.90 © CEE 7/7,			
	at 230 2000v	w 1	50	7.8	1.8 220-230v PLUG			

WEIGHT (EST	1200-S/STD	1200-S/HD			
NET	165 lb (75kg)	180 lb (82kg)			
SHIP	205 lb (93kg)	225 lb (102kg)			
CARTON DIM	ENSIONS: (H X W X D)				
50" x 35" x 35" (1270mm x 889mm x 889mm)					



\*41-1/8" (1044mm) - with optional 3" (76mm) casters \*42-11/16" (1084mm) - with optional 6" (152mm) legs

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				
	20" x 12" x 4"	530mm x 325mm x 100mm	up to 10 Pans				
		530mm x 325mm x 150mm	•				
	FULL-SIZE SHEET PA	NS:					
Four (4)	18" x 26" x 1"		up to 16 Pans				
UNIVERSAL PAN SLIDES - 1-3/4" (44mm) CENTERS with additional shelves							
—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					
	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						
☐ Bumper, Full Perimeter 44088		☐ Pan Grid, Chrome Plated, Wire	PN-2115			
☐ Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	➡ PAN INSERT 18" x 26" (457mm x 660mm x 25mm)					
□ Door Lock with Key LK-22567		☐ Probe, Internal Temperature (electronic control) available				
HACCP Network Options (ELECTRONIC CONTROL ONLY) REFER TO SPECIFICATION # 9015 FOR APPLICABLE PART NUMBERS		☐ Shelf, Stainless Steel	SH-23738			
		☐ Shelf, Chrome Plated	SH-2733			
		☐ Stacking Hardware	5009000			
☐ HACCP Documentation		☐ Universal Pan Slides, Chrome Plated	SR-24447			
☐ HACCP with Kitchen Management		☐ Universal Pan Slides, Stainless Steel	SR-24762			
☐ Handle Kit, Push/Pull (SET OF FOUR)	55662	☐ Water Reservoir Pan	1775			
☐ Legs, 6" (152mm) (SET OF FOUR)	5205	☐ Water Reservoir Pan Cover	1774			



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