ALTO-SHAAM® HALO HEAT®

1200-UP 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.

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

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

ANSI/NSF 4

c(UL)us LISTED
COOKING APPLIANCE
584m

CE

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.
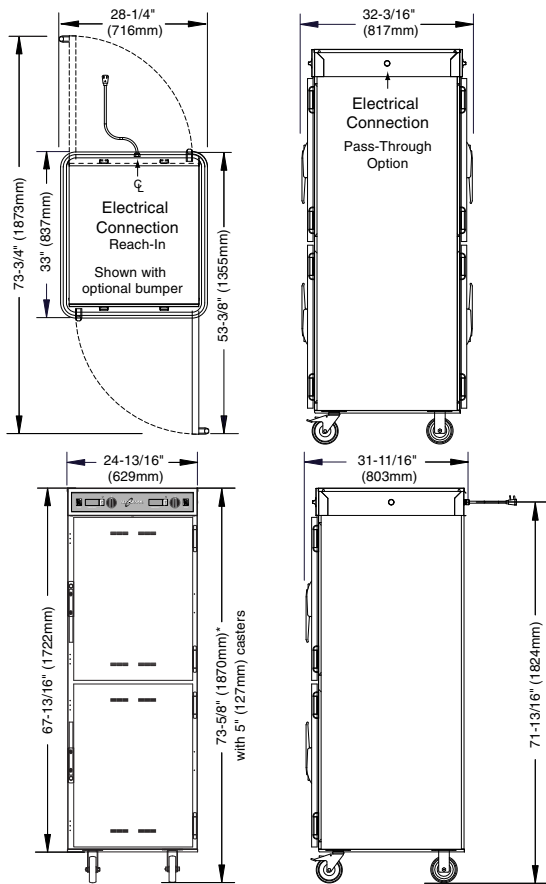
NAFEM DATA PROTOCOL COMPLIANT

1200-UP SERIES
LOW TEMPERATURE HOT HOLDING CABINETS

28-1/4" (716mm)

32-3/16" (817mm)

Electrical Connection
Pass-Through Option

Electrical Connection
Reach-In

Shown with optional bumper

73-3/4" (1873mm)

33" (837mm)

53-3/8" (1355mm)

24-13/16" (629mm)

31-11/16" (803mm)

67-13/16" (1722mm)

73-5/8" (1870mm)* with 5" (127mm) casters

71-13/16" (1824mm)

*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 2000W	208-240 (AGENCY)	1	60	9.6	2.0	NEMA 6-15P,
	at 208	1	60	7.2	1.5	15A-250V PLUG
	at 240	1	60	9.6	2.0	(USA ONLY)
208 - 240 4000W	208-240 (AGENCY)	1	60	16.7	4.0	NO CORD
	at 208	1	60	14.4	3.0	NO PLUG
	at 240	1	60	16.7	4.0	
230	at 230 2000W	1	50	8.0	1.85	CEE 7/7,
	at 230 4000W	1	50	16.0	3.7	220-230V PLUG

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   *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
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

☐ Bumper, Full Perimeter	44088	
☐ Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	14227	
☐ 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		
☐ Handle Kit, Push/Pull (SET OF FOUR)	55662	
☐ Legs, 6" (152mm) (SET OF FOUR)	5205	

☐ Pan Grid, chrome plated, wire	PN-2115
➡ PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
☐ Probe, Internal Temperature (ELECTRONIC CONTROL)	AVAILABLE
☐ Shelf, Stainless Steel	SH-23738
☐ Shelf, Chrome Plated	SH-2733
☐ Universal Pan Slides, Chrome Plated	SR-24447
☐ Universal Pan Slides, Stainless Steel	SR-24762
☐ Water Reservoir Pan	1775
☐ Water Reservoir Pan Cover	1774