Commercial Kitchen Equipment Parts

ALTO SHAAM 1200-UP

Alto Shaam 1200-UP Specification Sheet

Provided by PartHubz

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1200-UP
Low Temperature Hot Food Holding Cabinet

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.

1200-UP

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
- Door venting holds crispy food better

Deluxe control option (select one)

☐ 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.
☐ Deluxe control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.
☐ Deluxe control with internal temperature probe.

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

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

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—note: pass-through cabinets cannot have doors hinged on the same side

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

c UL us LISTED COOKING APPLIANCE 564m
ANSI/NSF 4
IP X4
N11942

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CAPACITY

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

Per compartment

8 Eight full-size or GN 1/1 pans 2-1/2" (65mm) deep—two per set of pan slides, sixteen full-size or GN 1/1 pans 2-1/2" (65mm) deep—with four additional sets of pan slides

8 Eight full-size or GN 1/1 pans 4" (100mm) deep—two per set of pan slides, no additional capacity with additional pan slides

8 Eight full-size or GN 1/1 pans 6" (150mm) deep—two per set of pan slides, no additional capacity with additional pan slides

4 Four full-size sheet pans—one per set of pan slides, sixteen full-size sheet pans with twelve additional pan slides

192 lb (87kg) product maximum

120 qt (152 L) volume maximum

Side Racks and Shelves

Per compartment

16 Sixteen full-size or GN 1/1 pans 2-1/2" (65mm) deep—two per shelf, no additional capacity with additional shelves

8 Eight full-size or GN 1/1 pans 4" (100mm) deep—two per shelf, no additional capacity with additional shelves

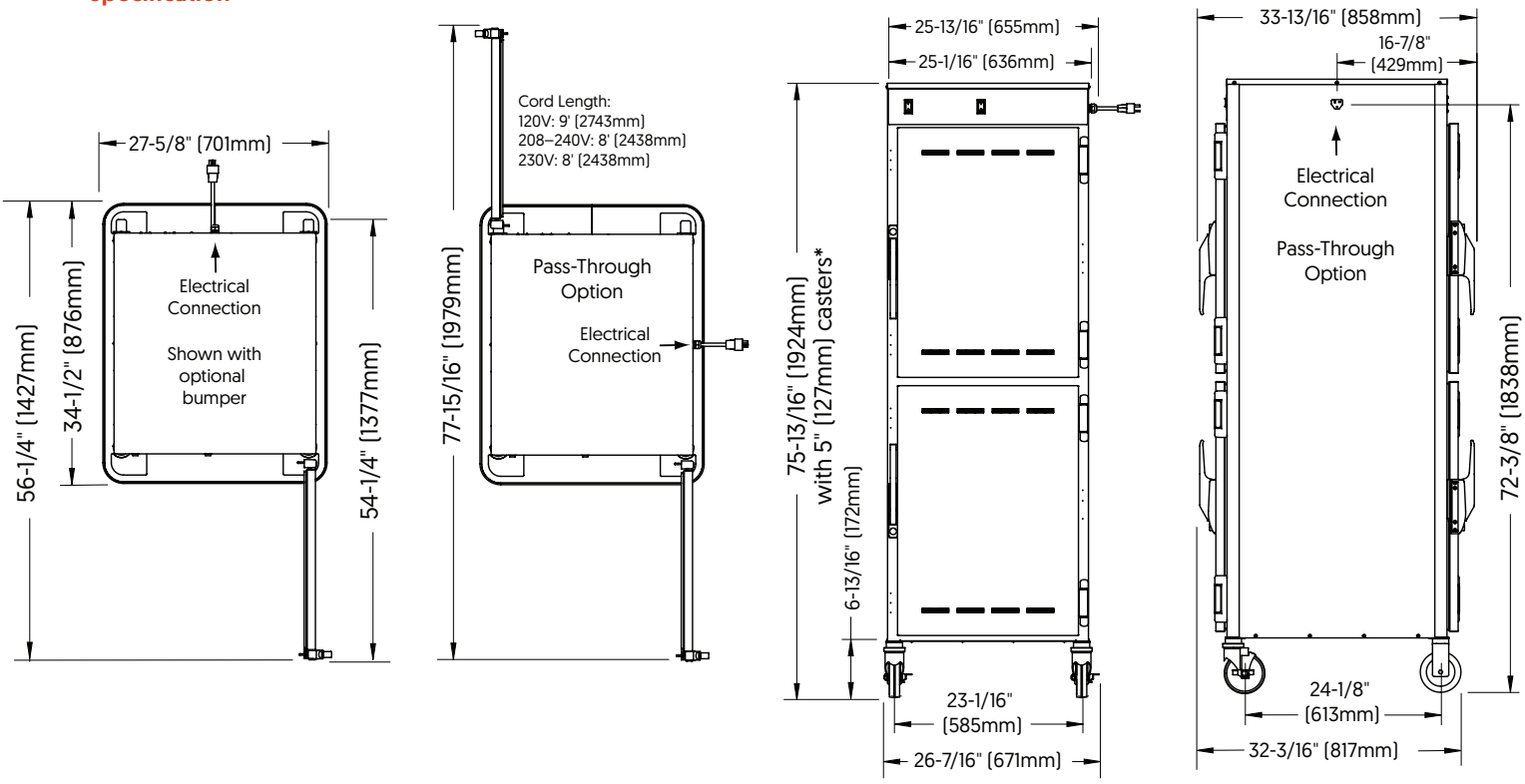
8 Eight full-size or GN 1/1 pans 6" (150mm) deep—two per shelf, no additional capacity with additional shelves

3 Three full-size sheet pans—one per shelf, eight full-size sheet pans with five additional shelves

192 lb (87kg) product maximum

120 qt (152 L) volume maximum

Specification



*74-1/16" (1881mm) with optional 3-1/2" (89mm) casters
*75-5/8" (1921mm) with optional 6" (152mm) legs

DIMENSIONS

Model	Exterior (H x W x D)	Interior—each compartment (H x W x D)
1200-UP	75-13/16" x 26-7/16" x 32-3/16" (1924mm x 671mm x 817mm)	28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)
	Pass-Through Exterior	**Net Weight**
	75-13/16" x 26-7/16" x 33-13/16" (1924mm x 671mm x 858mm)	333 lb (151 kg)
	Ship Dimensions (L x W x H)*	**Ship Weight***
1200-UP	35" x 35" x 82" (889mm x 889mm x 2083mm)	393 lb (178 kg)

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

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CHECK FIRST

- 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)

HEAT

Heat of rejection

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

ELECTRIC

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

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Due to ongoing product improvement, specifications are subject to change without notice.

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