

# 1200-S

## 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.

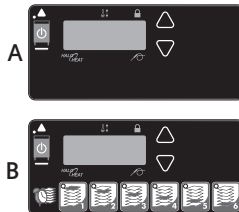
### Standard features

- 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)



### 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

ALTO-SHAAM



1200-S

### Configurations (select one)

#### Door choices

- ☐ Solid door, standard
- ☐ Window door, optional

#### Door swing

- ☐ Right hinged, standard
- ☐ Left hinged, optional

#### Cabinet choices

- ☐ Reach-in, standard
- ☐ Pass-through, optional—note: pass-through cabinets cannot have doors hinged on the same side

#### Electrical

- ☐ 120V, 1 ph
- ☐ 208–240V [2000W], 1 ph
- ☐ 230V [2000W], 1 ph
- ☐ 208–240V [1000W], 1 ph
- ☐ 230V [1000W], 1 ph

### 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, chrome plated—18" x 26" [457mm x 660mm] pan insert [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, chrome plated [SR-24447]
- ☐ Universal pan slides, stainless steel [SR-24762]
- ☐ Stacking hardware 1200-S with 1200-S[5004864]

### Casters, stem—2 rigid, 2 swivel w/ brake

- ☐ 3-1/2" [89mm] [5008017]
- ☐ 5" [127mm] [5004862]—standard

### Shelves

- ☐ Stainless steel [SH-23738]
- ☐ Chrome plated [SH-2733]



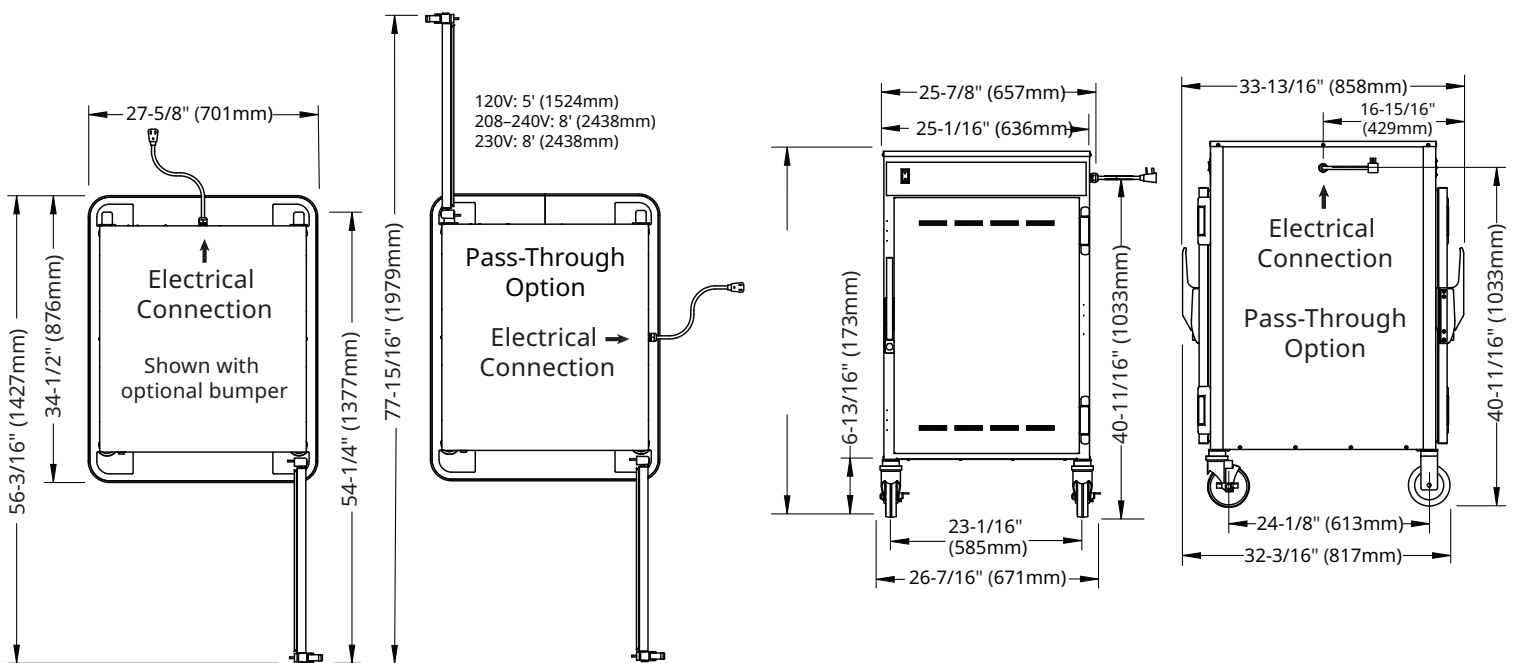
Capacities Guide



- Pan Slides (2 per set)—1-3/4" (44mm) centers**
- 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. See pan capacity guide for maximum
  - 6** 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 sets of additional pan slides  
192 lb (87kg) product maximum  
120 qt (152 L) volume maximum

- Side Rack and Shelves**
- 10** Ten full-size or GN 1/1 pans 2-1/2" (65mm) deep—two per shelf. See pan capacity guide for maximum
  - 8** Eight full-size or GN 1/1 pans 4" (100mm) deep—two per shelf. See pan capacity guide for maximum
  - 6** Six full-size or GN 1/1 pans 6" (150mm) deep—two per shelf. See pan capacity guide for maximum
  - 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

## DIMENSIONS



**Model**  
1200-S

**Exterior (H x W x D)**  
44" x 26-7/16" x 32-3/16" [1117mm x 671mm x 817mm]

**Interior (H x W x D)**  
28-3/4" x 21-5/16" x 26-1/2" [730mm x 541mm x 673mm]

**Pass-Through Exterior**  
44" x 26-7/16" x 33-13/16" [1117mm x 671mm x 858mm]

**Net Weight**  
179 lb (81 kg)

**Ship Dimensions (L x W x H)\***  
35" x 35" x 50" [889mm x 889mm x 1270mm]

**Ship Weight\***  
240 lb (109 kg)

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

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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-S	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	8.0	.96	NEMA 5-15p 15A-125V plug 
208-240V	208 [1000W]	1	50/60	3.5	.72	NEMA 6-15p 15A-250V plug 
	240 [1000W]	1	50/60	4.0	.96	[U.S.A. only]
	208 [2000W]	1	50/60	6.9	1.4	No cord or plug
	240 [2000W]	1	50/60	8.0	1.9	
230V	230 [1000W]	1	50/60	3.9	.88	Plugs rated 250V CEE 7/7 
						CH2-16p 
	230 [2000W]	1	50/60	7.7	1.8	BS 1363 (U.K. only) 
						AS/NZS 3112 



## HEAT

### Heat of rejection

1200-S	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	385	0.11

## CONTACT US

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