1200-S

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.
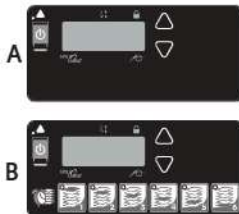

1200-S

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.

A

B

- ☐ 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

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
- ☐ 208–240V (1000W), 1 ph
- ☐ 230V (2000W), 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)

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ecosmart

ENERGY STAR Not for pass-through models

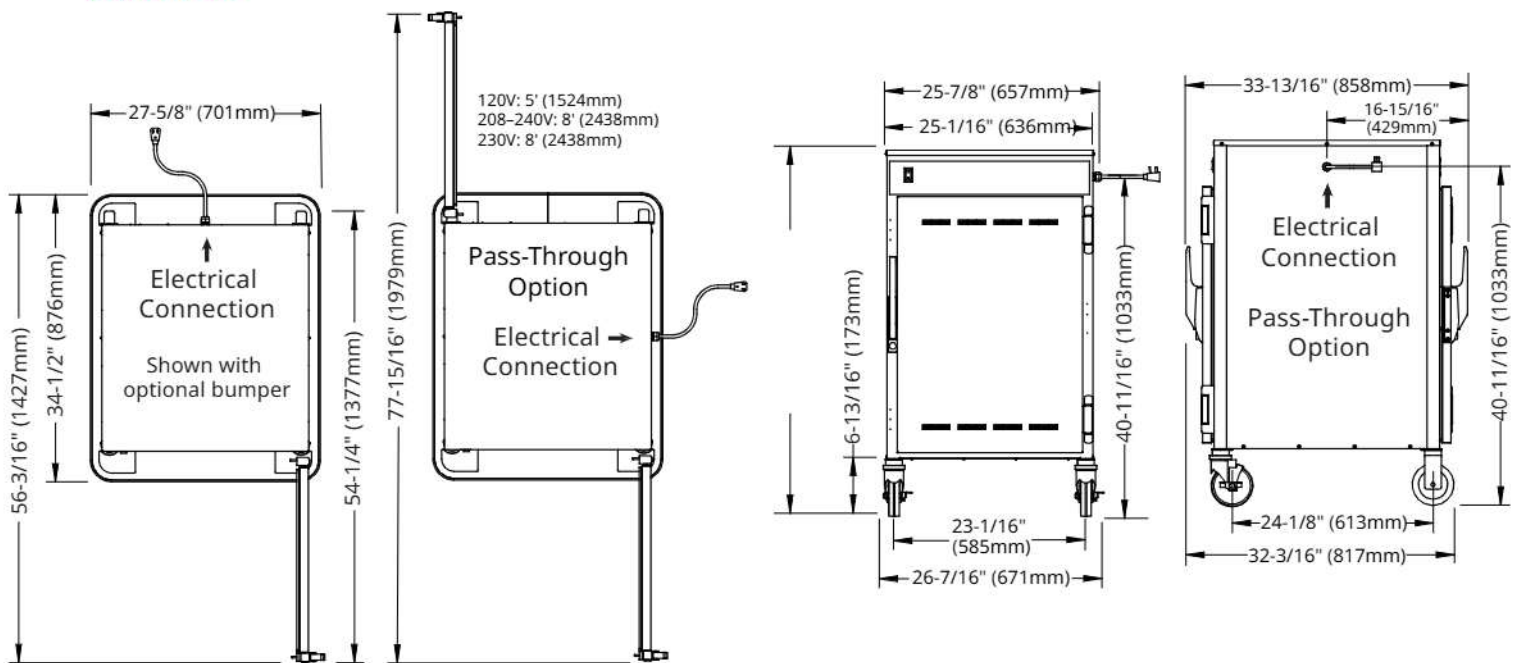**Capacities Guide**

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CAPACITY

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

27-5/8" (701mm)

120V: 5' (1524mm)
208–240V: 8' (2438mm)
230V: 8' (2438mm)

Electrical Connection
Shown with optional bumper

56-3/16" (1427mm)
34-1/2" (876mm)

77-15/16" (1979mm)
54-1/4" (1377mm)

Pass-Through Option
Electrical Connection

25-7/8" (657mm)
25-1/16" (636mm)

40-11/16" (1033mm)
6-13/16" (173mm)

23-1/16" (585mm)
26-7/16" (671mm)

33-13/16" (858mm)
16-15/16" (429mm)

Electrical Connection
Pass-Through Option

40-11/16" (1033mm)
24-1/8" (613mm)
32-3/16" (817mm)

DIMENSIONS

Model	Exterior (H x W x D)		Interior (H x W x D)
1200-S	44" x 26-7/16" x 32-3/16" (1117mm x 671mm x 817mm)		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)*

1200-S	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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- 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 [U.S.A. only]
	240 [1000W]	1	50/60	4.0	.96	
	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