

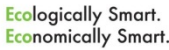








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| | | | | | |
|---|--|------------|------------------------------------|------------|-----------|
|  | BRAND: ALTO-SHAAM | | | | |
| | MODEL: 1200-UP | | | | |
| | CATEGORY: Mobile Holding cabinet | | | | |
| | ORIGIN: USA | | | | |
| | PRICE: | | | | |
| PRODUCT FUNCTION | Low temperature holding cabinet | | | | |
| TECHNOLOGY | Alto-Shaam HALO HEAT™ technology | | | | |
| DIMENSIONS (H x W x D - mm) | Standard 1924 x 636 x 817mm | | Pass-through 1924 x 655 x 858mm | | |
| | Casters: 127mm (2 rigid, swivels w/brake) | | Optional casters: 76mm | | |
| WEIGHT | Net: 151kg // Ship: 178kg | | | | |
| ELECTRICAL | Voltage 230 | Phase 1 | Cycle (Hz) 50/60 | AMP 7.7 | KW 1.8 |
| SPECIFICATIONS | <ul style="list-style-type: none"> • HALO HEAT™ technology... a controlled, uniform heat source that gently holds, and surrounds food for better appearance, taste, and longer holding life. • Low energy consumption – 230v / 1-ph unit • No oven hoods or outside venting required. • Stainless steel construction. • 1 set of 127mm heavy duty casters – 2 rigid and 2 swivel with brake | | | | |
| APPLICATION | <ul style="list-style-type: none"> • Product moisture is retained without adding water. • Will hold the food at the required temperature for 2 to 4 hours • Temperature fluctuation: is the same throughout the cavity stays the same for the first hour. drops by 1°C to 3°C from the second hour | | | | |
| CAPACITY | <ul style="list-style-type: none"> • 16 x GN 1/1 (65mm deep) ** per compartment • 8 x GN 2/1 (65mm deep) ** per compartment • Maximum weight: 87 kg ** per compartment • Maximum volume: 152 liters ** per compartment | | | | |
| TEMPERATURE RANGE | • Holding: 15°C to 96°C | | | | |
| APPLICATION | <ul style="list-style-type: none"> • Holding mode = tenderization • Door venting holds crispy food better. | | | | |
| STANDARD ACCESSORIES | <ul style="list-style-type: none"> • 2 stainless steel side racks (16-pan positions) ** per compartment • 4 chrome plated wire shelves ** per compartment • Patented SureTemp™ heat recovery system | | | | |
| OPTIONAL ACCESSORIES | <ul style="list-style-type: none"> • Left-hand swing • Pass-through door • Window door • Exterior Panel Color Choices | | | | |
| WARRANTY | • One (1) year warranty from installation date | | | | |
|       | | | | | |

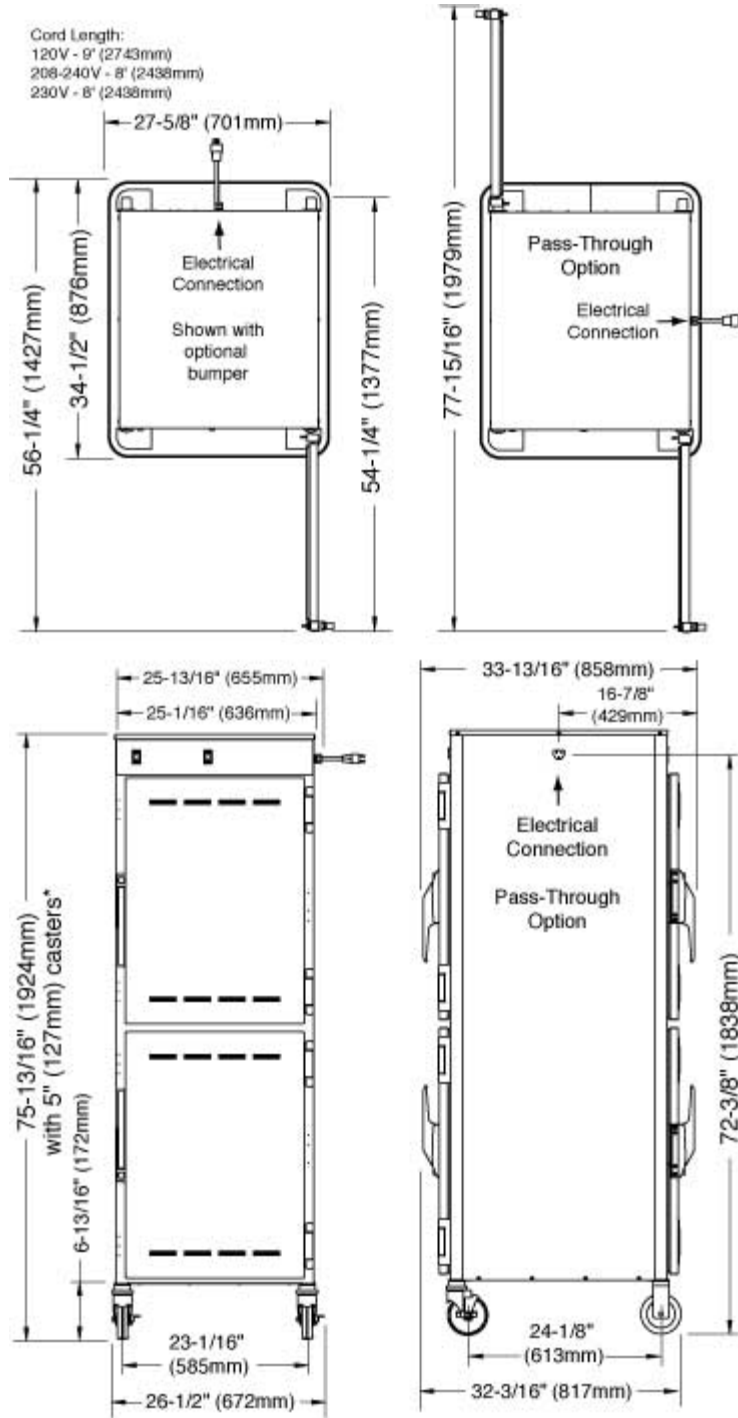


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*74-1/16" (1881mm) - with optional 3-1/2" (89mm) casters

*75-5/8" (1921mm) - with optional 6" (152mm) legs