

1200-S SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



SHOWN WITH UNIVERSAL ANGLES

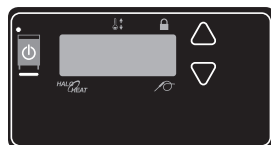


- HALO HEAT ... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design 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.
- Stainless steel interior resists corrosion.
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.
- Digital control senses temperature drops faster, providing quick heat recovery time.
- Door venting holds crispy food better.

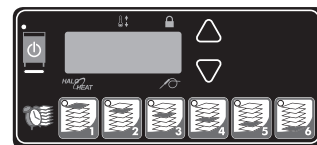
Single compartment holding cabinet with a 20 gauge stainless steel exterior and door. The cabinet includes one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); heat indicator light; temperature display key, and digital display. The compartment is equipped with two (2) stainless steel universal side rails and four (4) sets of chrome plated pan slides designed to accommodate standard full-size pans. Pan supports are adjustable in sixteen (16) positions on 1-3/4" (44mm) centers. Includes one (1) set of 5" (127mm) heavy duty casters, two rigid and two swivel with brake.

☐ MODEL 1200-S Holding Cabinet

DELUXE CONTROL OPTION



- ☐ 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.



ANSI/NSF 4



IP X3



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - ☐ 120V
 - ☐ 208-240V (1000W)
 - ☐ 208-240V (2000W)
 - ☐ 230V (1000W)
 - ☐ 230V (2000W)
- Cabinet Choices
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional
- Door Choices
 - ☐ Solid Door, standard
 - ☐ Window Door, optional

- Door Swing Choices
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional

Note: Pass-through cabinets cannot have all doors hinged on the same side.

- 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.

ADDITIONAL FEATURES

- Stackable design
1200-S with 1200-S Holding Cabinet Order appropriate stacking hardware.



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PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA

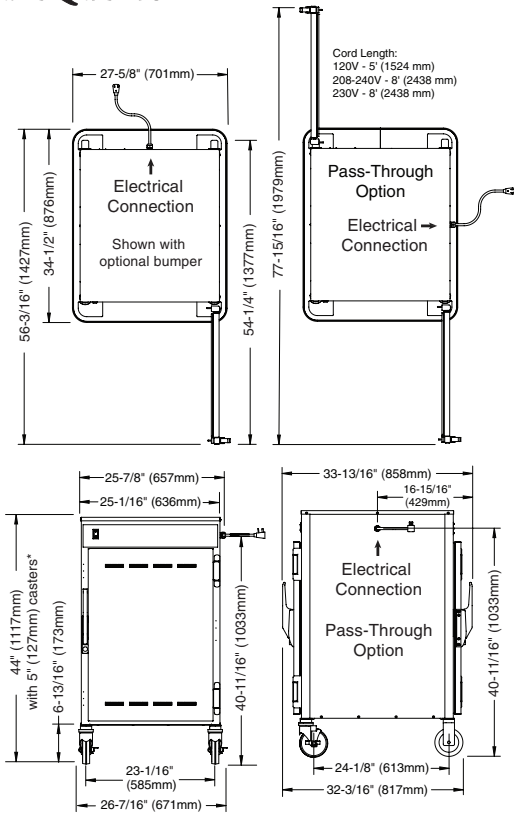
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*45-11/16\" (1161mm) - with optional 3-1/2\" (89mm) casters
 *43-7/8\" (1113mm) - with optional 6\" (152mm) legs

PRODUCT \ PAN CAPACITY

192 lbs (87kg) MAXIMUM • VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

Pan slides (2 per set) - 1-3/4 (44mm) centers

Pan Size	Four (4) sets of pan slides provided	Maximum capacity with additional pan slides
FULL SIZE: 20\" x 12\" x 2-1/2\" GN1/1: 530mm x 325mm x 65mm	Eight (8) pans - 2 per set of slides	Sixteen (16) pans - with 4 additional sets of pan slides
FULL SIZE: 20\" x 12\" x 4\" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE: 20\" x 12\" x 6\" 530mm x 325mm x 150mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18\" x 26\" x 1\"	Four (4) pans - 1 per set of slides	Sixteen (16) pans - with 12 additional sets of pan slides

Side Racks and Shelves

Pan Size	Three (3) shelves provided	Maximum capacity with additional shelves
FULL SIZE: 20\" x 12\" x 2-1/2\" GN1/1: 530mm x 325mm x 65mm	Sixteen (16) pans - 2 per shelf	NO ADDITIONAL CAPACITY
FULL SIZE: 20\" x 12\" x 4\" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per shelf	NO ADDITIONAL CAPACITY
FULL SIZE: 20\" x 12\" x 6\" GN1/1: 530mm x 325mm x 150mm	Eight (8) pans - 2 per shelf	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18\" x 26\" x 1\"	Three (3) pans - 1 per shelf	Eight (8) pans with 5 additional shelves

DIMENSIONS: H x W x D

EXTERIOR:	44\" x 26-7/16\" x 32-3/16\" (1117mm x 671mm x 817mm)
PASS-THROUGH:	44\" x 26-7/16\" x 33-13/16\" (1117mm x 671mm x 858mm)
INTERIOR:	28-3/4\" x 21-5/16\" x 26-1/2\" (730mm x 541mm x 673mm)

INSTALLATION REQUIREMENTS

- Oven must be installed level.
- The oven 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 REQUIREMENTS

BACK: 3\" (76mm)	TOP: 2\" (51mm)	SIDES: 1\" (25mm)
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OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter	5012932	<input type="checkbox"/> Security Panel with Lock	5013936
<input type="checkbox"/> Casters, 3-1/2\" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017	<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> Drip Pan with Drain, 1-11/16\" (43mm)	5014448	<input type="checkbox"/> Stacking Hardware	5004864
<input type="checkbox"/> Handle Kit, Push/Pull (SET OF FOUR)	55662	<input type="checkbox"/> Universal Pan Slides, Chrome Plated	SR-24447
<input type="checkbox"/> Legs, 6\" (152mm), Flanged (SET OF FOUR)	5011149	<input type="checkbox"/> Universal Pan Slides, Stainless Steel	SR-24762
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115	<input type="checkbox"/> Water Reservoir Pan (FOR PROOFING)	1775
PAN INSERT 18\" x 26\" (457mm x 660mm x 25mm)		<input type="checkbox"/> Water Reservoir Pan Cover	1774

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG
120	1	60	8.0	.96	NEMA 5-15P, 15A-125v PLUG
208 (1000W)	1	60	3.5	.72	NEMA 6-15P, 15A-250V PLUG
240 (1000W)	1	60	4.0	.96	15A-250V PLUG
(USA ONLY)					
208 (2000W)	1	60	6.9	1.4	NO CORD
240 (2000W)	1	60	8.0	1.9	OR PLUG
230 (1000W)	1	50/60	3.9	.88	PLUGS RATED
230 (2000W)	1	50/60	7.7	1.8	250V
	CEE 7/7		CH2-16P		BS 1363
	AS/NZS 3112				

WEIGHT

NET: 179 lb (81kg) EST.	SHIP: 240 lb (109kg)
CARTON DIMENSIONS: (L x W x H) 35\" x 35\" x 50\" (889mm x 889mm x 1270mm)	

