

# 1200-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



• 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.
- Non-magnetic stainless steel interior resists corrosion
- Casters provide easy mobility.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Single compartment holding cabinet with 22 gauge stainless steel door. The cabinet includes one (1) ON/OFF power switch, one (1) adjustable temperature knob with a temperature range of 60° to 200°F (16° to 93°C); one (1) indicator light; and one (1) digital display. The compartment is equipped with four (4) sets of chrome plated universal side rails and four (4) sets of 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/STD:** Holding cabinet with a .040" stucco aluminum exterior casing.
- MODEL 1200-S/HD:** Holding cabinet with heavy duty 20 gauge stainless steel exterior casing.

### ELECTRONIC CONTROL OPTION



Electronic Control

- 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.
- Electronic control is also available with six independent multiple timers for each compartment to facilitate "first-in, first-out" concept.



With Multiple Timers

### FACTORY INSTALLED OPTIONS

- Reach-in compartment is standard.
  - ➔ Specify pass-thru doors as a special order.
- Right-hand door swing is standard.
  - ➔ Specify left-hand door as a special order.

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

- Window Door [55068R].
- 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) stainless steel wire shelves. It will accommodate full and half size US hotel and European gastronorm pans or sheet pans on the side racks.*

### ADDITIONAL FEATURES

- Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.
- Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.
- Stackable design
  - ➔ 1200-S with 1200-S
  - Order appropriate stacking hardware.

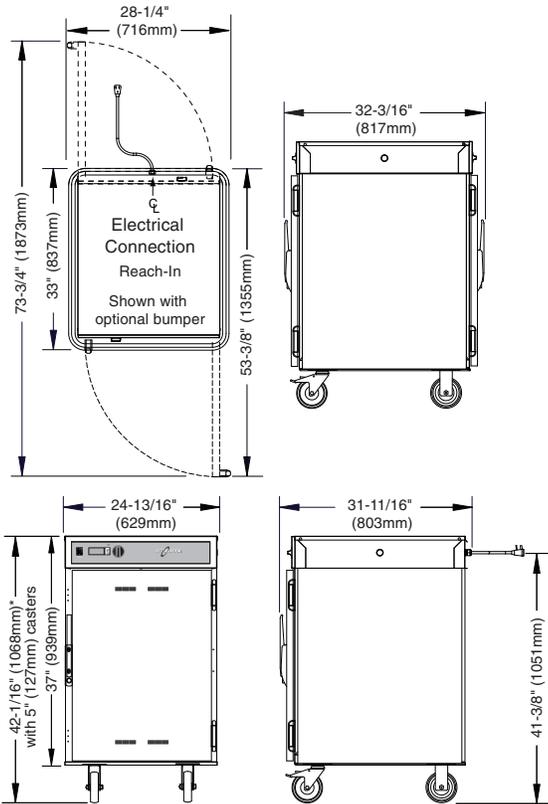


ANSI/NSF 4



# 1200-S SERIES

## LOW TEMPERATURE HOT HOLDING CABINETS



\*41-1/8" (1044mm) - with optional 3" (76mm) casters  
 \*42-11/16" (1084mm) - with optional 6" (152mm) legs

<b>DIMENSIONS:</b> H x W x D	
<b>EXTERIOR:</b>	42-1/16" x 24-13/16" x 31-11/16" (1068mm x 629mm x 803mm)
<b>PASS-THROUGH:</b>	42-1/16" x 24-13/16" x 32-3/16" (1068mm x 629mm x 817mm)
<b>INTERIOR:</b>	28-7/8" x 22-1/4" x 26-1/2" (733mm x 565mm x 673mm)

<b>ELECTRICAL</b>		VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	
120	at 120	1	60	8.3	1.0		NEMA 5-15P, 15A-125V PLUG
	208-240 (AGENCY)	1	60	4.2	1.0		NEMA 6-15P, 15A-250V PLUG (USA ONLY)
208 - 240 1000W	at 208	1	60	3.6	.75		
	at 240	1	60	4.2	1.0		
2000W	208-240 (AGENCY)	1	60	8.4	2.0		NO CORD
	at 208	1	60	7.2	1.5		NO PLUG
230	at 240	1	60	8.4	2.0		
	at 230 1000W	1	50	3.9	.90		CEE 7/7, 220-230V PLUG
	at 230 2000W	1	50	7.8	1.8		

<b>WEIGHT (EST.)</b>		
	<b>1200-S/STD</b>	<b>1200-S/HD</b>
<b>NET</b>	165 lb (75kg)	180 lb (82kg)
<b>SHIP</b>	205 lb (93kg)	225 lb (102kg)

<b>CARTON DIMENSIONS:</b> (H x W x D)	
50" x 35" x 35" (1270mm x 889mm x 889mm)	

<b>PRODUCT/PAN CAPACITY</b>			
192 lbs (87kg) MAXIMUM			
VOLUME MAXIMUM: 120 QUARTS (152 LITERS)			
<b>—WITH PAN SLIDES PROVIDED:</b>		<b>—WITH ADDT'L PAN SLIDES:</b>	
	<b>FULL-SIZE PANS:</b>	<b>GASTRONORM 1/1:</b>	
Eight (8)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm	up to 16 Pans
Eight (8)	20" x 12" x 4"	530mm x 325mm x 100mm	up to 10 Pans
Eight (8)	20" x 12" x 6"	530mm x 325mm x 150mm	
	<b>FULL-SIZE SHEET PANS:</b>		
Four (4)	18" x 26" x 1"		up to 16 Pans
UNIVERSAL PAN SLIDES - 1-3/4" (44mm) CENTERS		<i>with additional shelves</i>	
<b>—WITH OPTIONAL SIDE RACKS FOR SHELVES</b>			
	<b>FULL-SIZE PANS:</b>	<b>GASTRONORM 1/1:</b>	
Sixteen (16)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm	
Ten (10)	20" x 12" x 4"	530mm x 325mm x 100mm	
Eight (8)	20" x 12" x 6"	530mm x 325mm x 150mm	

<b>INSTALLATION REQUIREMENTS</b>	
Appliance must be installed level. It must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.	

<b>CLEARANCE REQUIREMENTS</b>	
BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

<b>OPTIONS &amp; ACCESSORIES</b>			
<input type="checkbox"/> Bumper, Full Perimeter	44088	<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115
<input type="checkbox"/> Casters, 3" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	14227	<input checked="" type="checkbox"/> PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Door Lock with Key	LK-22567	<input type="checkbox"/> Probe, Internal Temperature (ELECTRONIC CONTROL) AVAILABLE	
HACCP Network Options (ELECTRONIC CONTROL ONLY)		<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
REFER TO SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS		<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> HACCP Documentation		<input type="checkbox"/> Stacking Hardware	5009000
<input type="checkbox"/> HACCP with Kitchen Management		<input type="checkbox"/> Universal Pan Slides, Chrome Plated	SR-24447
<input type="checkbox"/> Handle Kit, Push/Pull (SET OF FOUR)	55662	<input type="checkbox"/> Universal Pan Slides, Stainless Steel	SR-24762
<input type="checkbox"/> Legs, 6" (152mm) (SET OF FOUR)	5205	<input type="checkbox"/> Water Reservoir Pan	1775
		<input type="checkbox"/> Water Reservoir Pan Cover	1774

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