

1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



SHOWN WITH UNIVERSAL ANGLES

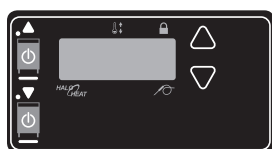


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design 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.

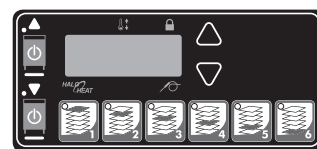
Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each controlled compartment has one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); indicator light, and digital display. Each compartment is equipped with two (2) 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, and one (1) set of 5" (127mm) heavy duty casters – 2 rigid and 2 swivel with brake.

☐ **MODEL 1200-UP** Double compartment 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



COOKING APPLIANCE
584m



FACTORY INSTALLED OPTIONS

- **Electrical Choices**
 - ➔ Specify Voltage:
 - ☐ 120
 - ☐ 208-240 (2000W)
 - ☐ 208-240 (4000W)
 - ☐ 230 (2000W)
 - ☐ 230 (4000W)
- **Cabinet Choices**
 - ➔ Specify Cabinet:
 - ☐ Reach-In, standard
 - ☐ Pass-Through, optional

- **Door Choices**
 - ➔ Specify Door:
 - ☐ Solid Door, standard
 - ☐ Window Door, optional
 - ➔ Specify Door Swing:
 - ☐ Right-hand swing, standard
 - ☐ Left-hand swing, optional

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

ADDITIONAL FEATURES

- **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 or sheet pans on the side rack



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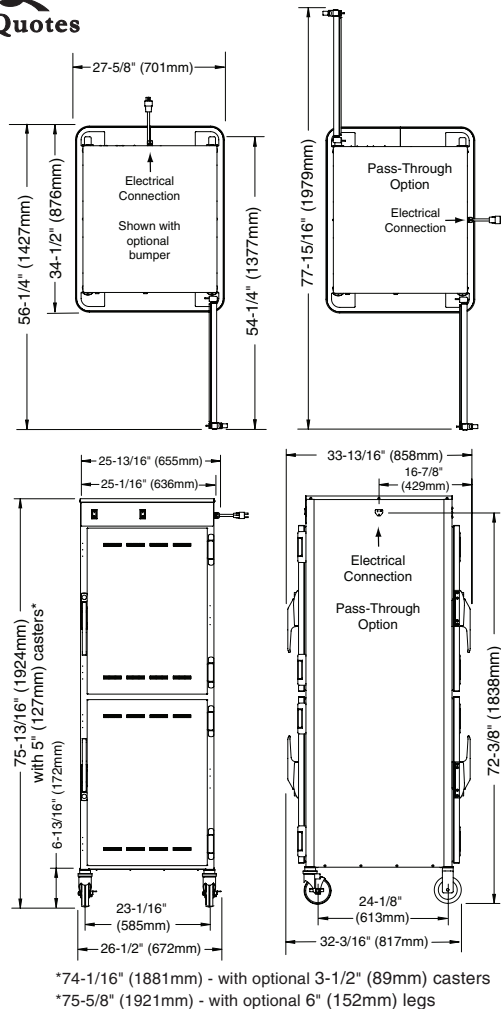
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DIMENSIONS: H x W x D

EXTERIOR: 75-13/16" x 25-1/16" x 32-3/16"
(1924mm x 636mm x 817mm)

PASS-THROUGH: 75-13/16" x 25-13/16" x 33-13/16"
(1924mm x 655mm x 858mm)

INTERIOR EACH COMPARTMENT:
28-3/4" x 21-5/16" x 26-1/2"
(730mm x 541mm x 673mm)

ELECTRICAL

	VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
120	at 120	1	60	16.0	1.9	NEMA 5-20P, 20A-125V PLUG
208 - 240 2000W	208-240 (AGCY)	1	60	8.0	1.9	NEMA 6-15P, 15A-250V PLUG
	at 208	1	60	7.0	1.4	(USA ONLY)
	at 240	1	60	8.0	1.9	
	208-240 (AGCY)	1	60	16.0	3.8	NO CORD
208 - 240 4000W	at 208	1	60	14.0	2.9	NO PLUG
	at 240	1	60	16.0	3.8	
230	at 230 2000W	1	50	7.7	1.9	CEE 7/7, 220-230V PLUG
	at 230 4000W	1	50	15.4	3.5	

PRODUCT/PAN CAPACITY (PER COMPARTMENT)

192 lbs (87kg) MAXIMUM

VOLUME MAXIMUM: 120 QUARTS (152 LITERS)

—WITH PAN SLIDES PROVIDED:

	FULL-SIZE PANS:	GASTRONORM 1/1:
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 8 Pans
Eight (8)	20" x 12" x 6"	530mm x 325mm x 150mm

FULL-SIZE SHEET PANS:

Four (4)	18" x 26" x 1"	up to 8 Pans
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UNIVERSAL PAN SLIDES - 1-3/4" (44mm) CENTERS

with additional shelves

—WITH OPTIONAL SIDE RACKS FOR SHELVES

	FULL-SIZE PANS:	GASTRONORM 1/1:
Sixteen (16)	20" x 12" x 2-1/2"	530mm x 325mm x 65mm
Eight (8)	20" x 12" x 4"	530mm x 325mm x 100mm
Eight (8)	20" x 12" x 6"	530mm x 325mm x 150mm

CLEARANCE REQUIREMENTS

BACK	3" (76mm)
TOP	2" (51mm)
EACH SIDE	1" (25mm)

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.

WEIGHT

NET:	333 lb (151g)	SHIP: (EST.) 393 lb (178 kg)
CARTON DIMENSIONS: (L x W x H)	35" x 35" x 82" (889mm x 889mm x 2083mm)	

OPTIONS & ACCESSORIES

<input type="checkbox"/> Bumper, Full Perimeter	5012932	<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
<input type="checkbox"/> Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017	<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567	<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), Flanged (SET OF FOUR)	5011149	<input type="checkbox"/> Water Reservoir Pan (FOR PROOFING)	1775
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115	<input type="checkbox"/> Water Reservoir Pan Cover	1774
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)			