

1200-UP MARINE

LOW TEMPERATURE HOT HOLDING CABINET



- Halo Heat ... a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Non-magnetic stainless steel interior resists corrosion.
- Low energy usage.
- Fully insulated and concealed electrical components.
- Holding temperature gauge monitors inside air temperature.
- Available in reach-in or pass-through design.
- Casters provide easy mobility.
- Separately controlled compartments hold hot food at precise temperatures.

Double compartment holding cabinet with a holding temperature range of 60° to 200°F (16° to 93°C). Oven includes 22 gauge stainless steel exterior, a top and bottom full perimeter bumper, two (2) stainless steel doors with magnetic catch, and is supported by four (4) 3" (76mm) heavy duty casters — two rigid and two swivel with brake. Each separately controlled compartment includes three (3) stainless steel shelves and two (2) non-magnetic stainless steel side racks with rungs spaced at 1-9/16" (39mm) centers.

Deluxe control includes a 4-digit LED display, ON/OFF key, and UP/DOWN arrow keys for temperature adjustment. Cabinet features a patented SureTemp™ heat recovery system. SureTemp reacts immediately to compensate for any loss of heat whenever the door is opened. If the door has been left open for more than three minutes, the control will beep as a reminder.

MODEL 1200-UP MARINE: Double compartment holding cabinet with Deluxe control.

MODEL 1200-UPS MARINE: Same as above in a pass-through design.

FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V
 - 208-240V
 - 230V
- Right-hand door swing is standard.
 - Specify left-hand doors as a special order.
 - Pass-through cabinets cannot have all doors hinged on the same side.
- Door Choices
 - Solid Door, standard
 - Window Door, optional
- Push Handles (factory installation only)
 - Order four (4) push handles - HD-26792
- Side Racks are standard
 - As an alternative to side racks, this unit can be ordered as a "Universal Angle" model which is equipped with two (2) pan slide rails and four (4) sets of universal angles per compartment. It will accommodate full size US hotel and European Gastronorm pans or sheet pans on angle supports. Specify the "Universal Angle" model as required.

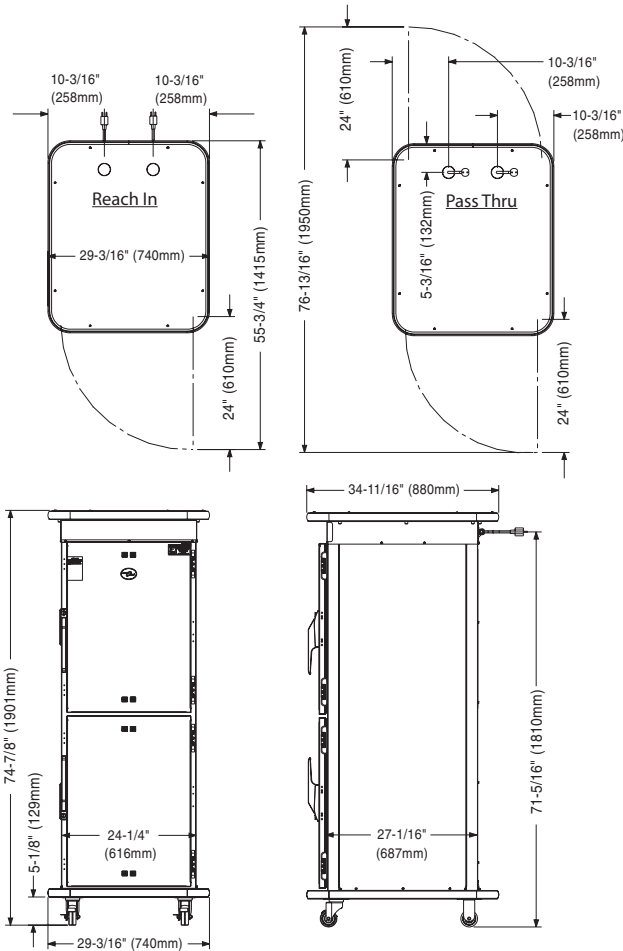


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www.alto-shaam.com



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DIMENSIONS: H x W x D	
EXTERIOR:	74-7/8" x 29-3/16" x 34-11/16" (1901mm x 740mm x 880mm)
INTERIOR:	28-7/8" x 21-3/8" x 26-1/2" (733mm x 543mm x 673mm)

ELECTRICAL (EACH COMPARTMENT)						
VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG	
120	1	50/60	16.0	1.9		NEMA 5-20P 20A-125V PLUG
208	1	50/60	7.2	1.5		NEMA 6-15P 15A-250V PLUG
240	1	50/60	8.3	2.0		NEMA 6-15P 15A-250V PLUG
230	1	50/60	7.7	1.8		CEE 7/7, 220-230V PLUG

PRODUCT PAN CAPACITY (EACH COMPARTMENT)	
192 lbs (87kg) MAXIMUM VOLUME MAXIMUM: 120 QUARTS (152 LITERS)	
FULL SIZE PANS:	GASTRONORM 1/1: WITH ADDITIONAL SHELVES
Six (6) 20" x 12" x 2-1/2" (530mm x 325mm x 65mm)	up to 16 pans
Six (6) 20" x 12" x 4" (530mm x 325mm x 100mm)	up to 10 pans
GASTRONORM 2/1:	
Three (3) 20" x 24" x 2-1/2" (530mm x 650mm x 65mm)	up to 8 pans
Three (3) 20" x 24" x 4" (530mm x 650mm x 100mm)	up to 5 pans
FULL SIZE SHEET PANS:	
Three (3) 18" x 26" x 1"	up to 16 pans

INSTALLATION REQUIREMENTS		WEIGHT	
Appliance must be installed level. The unit 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.			
CLEARANCE REQUIREMENTS		1200-UP	1200-UPS
BACK	3" (76mm)	NET	301 lb (137 kg)
TOP	2" (51mm)	SHIP	393 lb (178 kg)
EACH SIDE	1" (25mm)	CARTON DIMENSIONS: (L x W x H)	
		35" x 35" x 81" (889mm x 889mm x 2057mm)	

ACCESSORIES			
<input type="checkbox"/> Push Handles (FACTORY INSTALLATION ONLY)	HD-26792	<input type="checkbox"/> Pan Cover, Water Reservoir	1774
<input type="checkbox"/> Legs, Flanged, 6" (152mm) - 4 REQUIRED	LG-23067	<input type="checkbox"/> Shelf, Stainless Steel Wire	SH-23738
<input type="checkbox"/> Pan Grid, 18" x 26" pan insert	PN-2115	<input type="checkbox"/> Universal Pan Slide - 8 REQUIRED PER COMPARTMENT	SR-24762
<input type="checkbox"/> Pan, Water Reservoir	1775	<input type="checkbox"/> Universal Pan Slide Rail - 4 REQUIRED PER COMPARTMENT	16046



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