

ALTO SHAAM 1200-S

LOW TEMPERATURE HOT HOLDING CABINETS

Single and double compartment holding cabinets with stainless steel exterior and door. The cabinet includes

ON/OFF power switch, adjustable temperature knob with a temperature range of 16° to 93°C, indicator light and digital display.



STANDARD FEATURES

- 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 fullsize 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.

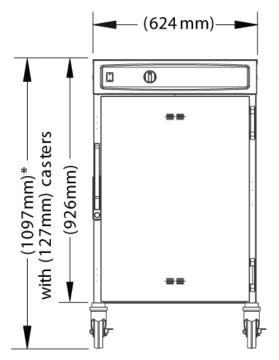
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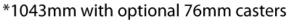
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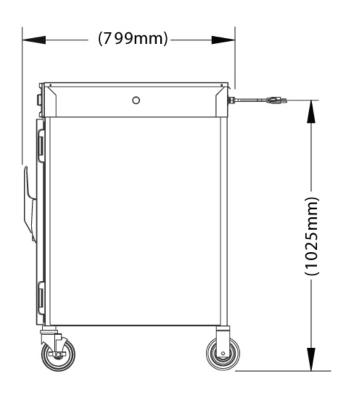
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^{*1099}mm with optional 152mm legs



DIMENSIONS

External Dimension: 1097H x 624W x 799D mm

Internal Dimensions: 733H x 565W x 673D mm

TECHNICAL DATA

Power Supply	10 amp single phase. 240 Volts
Voltage	240
Phase	1
Hertz	50
Amps	3.9
kW	0.90

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