

ALTO SHAAM 1200-UP

LOW TEMPERATURE HOT HOLDING CABINETS

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 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.

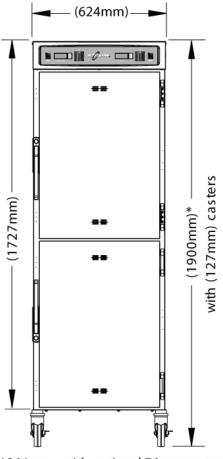
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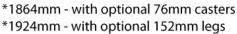
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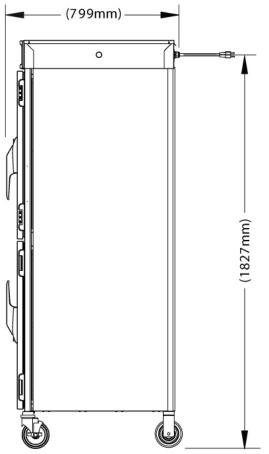


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DIMENSIONS

External Dimension: 19007H 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	8
kW	1.85

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