

1200-UP SERIES LOW TEMPERATURE HOT HOLDING CABINETS



SHOWN WITH UNIVERSAL
PAN SLIDES

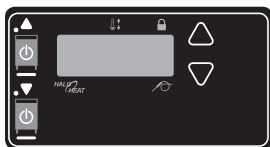


- HALO HEAT...a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Holds hot food hot...meat, poultry, fish, potatoes, casseroles, vegetables, rolls, etc.
- Dual purpose — both a holding cabinet and dough proofer.
- Universal rack design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

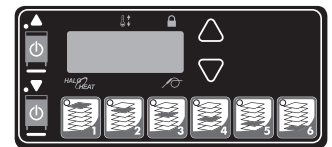
Two (2) individually controlled oven compartments are enclosed in one 20 gauge stainless steel exterior and doors. Each controlled compartment has one (1) Simple Control with ON/OFF power switch; Up and Down Arrow Keys with a temperature range of 60° to 200°F (16° to 93°C); indicator light, and digital 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



IP X4



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 120V
 - 208-240V (2000W)
 - 208-240V (4000W)
 - 230V (2000W)
 - 230V (4000W)
- Cabinet Choices
 - Reach-In, standard
 - Pass-Through, optional
- Door Choices
 - Solid Door, standard
 - Window Door, optional

- Door Swing Choices
 - Right-hand swing, standard
 - Left-hand swing, optional

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

- Handle Kit, Push/Pull - SET OF FOUR (55662)

ADDITIONAL FEATURES

- Side Rack Model
 - As an alternative to 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 on the side racks, or sheet pans on shelves.



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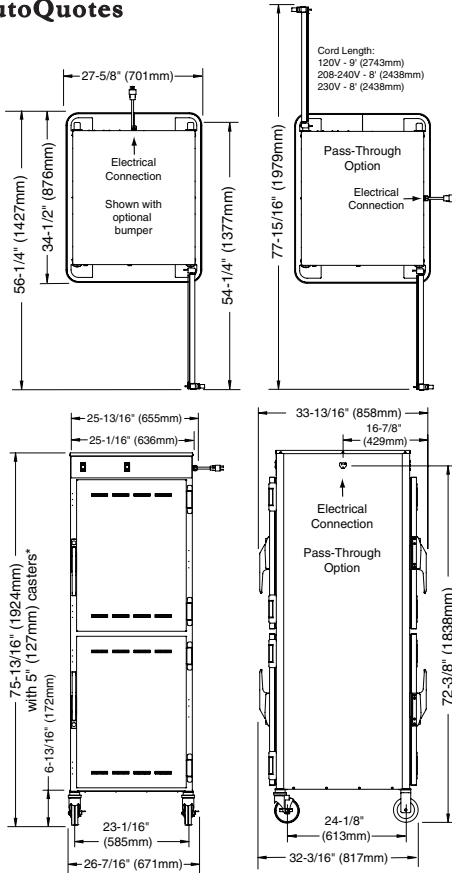
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1200-UP SERIES

LOW TEMPERATURE HOT HOLDING CABINETS



*74-1/16" (1881mm) - with optional 3-1/2" (89mm) casters
 *75-5/8" (1921mm) - with optional 6" (152mm) legs

PRODUCT \ PAN CAPACITY (PER COMPARTMENT)		
192 lbs (87kg) MAXIMUM • VOLUME MAXIMUM: 120 QUARTS (152 LITERS)		
Pan slides (2 per set) - 1-3/4 (44mm) centers		
Pan Size	Four (4) sets of pan slides provided	Maximum capacity with additional pan slides
FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm	Eight (8) pans - 2 per set of slides	Sixteen (16) pans - with 4 additional sets of pan slides
FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 6" 530mm x 325mm x 150mm	Eight (8) pans - 2 per set of slides	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18" x 26" x 1"	Four (4) pans - 1 per set of slides	Sixteen (16) pans - with 12 additional sets of pan slides
Side Racks and Shelves		
Pan Size	Three (3) shelves provided	Maximum capacity with additional shelves
FULL SIZE: 20" x 12" x 2-1/2" GN1/1: 530mm x 325mm x 65mm	Sixteen (16) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 4" GN1/1: 530mm x 325mm x 100mm	Eight (8) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE: 20" x 12" x 6" GN1/1: 530mm x 325mm x 150mm	Eight (8) pans - 2 per side rack	NO ADDITIONAL CAPACITY
FULL SIZE SHEET PANS: 18" x 26" x 1"	Three (3) pans - 1 per shelf	Eight (8) pans with 5 additional shelves

ELECTRICAL							
VOLTAGE	PHASE	CYCLE/HZ	AMPS	KW	CORD & PLUG		
120	1	60	16.0	1.9	NEMA 5-20P, 20A-125V PLUG		
208 (2000W)	1	60	7.0	1.4	NEMA 6-15P, 15A-250V PLUG		
240 (2000W)	1	60	8.0	1.9	(USA ONLY)		
208 (4000W)	1	60	14.0	2.9	NO CORD		
240 (4000W)	1	60	16.0	3.8	OR PLUG		
230 (2000W)	1	50/60	7.7	1.8	PLUGS RATED		
230 (4000W)	1	50/60	15.4	3.5	250V		
	CEE 7/7		CH2-16P		BS 1363		AS/NZS 3112

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)	

DIMENSIONS: H x W x D	
EXTERIOR:	75-13/16" x 26-7/16" x 32-3/16" (1924mm x 671mm x 817mm)
PASS-THROUGH:	75-13/16" x 26-7/16" x 33-13/16" (1924mm x 671mm x 858mm)
INTERIOR EACH COMPARTMENT:	28-3/4" x 21-5/16" x 26-1/2" (730mm x 541mm x 673mm)

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.

CLEARANCE REQUIREMENTS		
BACK: 3" (76mm)	TOP: 2" (51mm)	SIDES: 1" (25mm)

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Bumper, Full Perimeter	5012932
<input type="checkbox"/> Casters, 3-1/2" (76mm) - 2 RIGID, 2 SWIVEL W/ BRAKE	5008017
<input type="checkbox"/> Door Lock with Key (EACH HANDLE)	LK-22567
<input type="checkbox"/> Legs, 6" (152mm), Flanged (SET OF FOUR)	5011149
<input type="checkbox"/> Pan Grid, Chrome Plated, Wire	PN-2115
PAN INSERT 18" x 26" (457mm x 660mm x 25mm)	
<input type="checkbox"/> Drip Pan with Drain 1-11/16" (43mm)	5014448
<input type="checkbox"/> Security Panel with Lock	5013936

<input type="checkbox"/> Shelf, Stainless Steel	SH-23738
<input type="checkbox"/> Shelf, Chrome Plated	SH-2733
Universal Pan Slides (2 REQUIRED)	
<input type="checkbox"/> Chrome Plated	SR-24447
<input type="checkbox"/> Stainless Steel	SR-24762
<input type="checkbox"/> Water Reservoir Pan (FOR PROOFING)	1775
<input type="checkbox"/> Water Reservoir Pan Cover	1774