ALTO-SHAAM

ITEM NO. _____

1200-TH/III

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN

- HALO HEAT . . . a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function. Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of work loads.
- Cooks by time or by probe to sense internal product temperature and automatically converts from cook mode to hold mode once the set parameters have been reached.
- Oven hoods, outside venting, and fire extinguisher systems are not required (IN MOST AREAS). Emission of grease laden air are less than U.L. established standards.
- Eight programmable menu buttons stores favorite recipes into memory (COOK/HOLD/TIME/PROBE SET-POINTS). Reduces operational requirements to simply loading the oven, pushing the power button, the preset menu button, and start.
- Clear, easy-to-read LED display indicates cook time remaining or the full range of programmed operating parameters.
- When cooking by probe, the oven maintains a record of the highest and lowest temperatures sensed by the food probe to assure foods are cooked to the temperature required.
- Oven includes the patented SureTemp™ heat recovery system to assure immediate compensation for any heat loss whenever the door is opened and provides an audible reminder if the door has been left open for more than three minutes.
- Antimicrobial handle retards the growth of illness-causing pathogens.

Two (2) individually controlled oven compartments enclosed in one 20 gauge stainless steel exterior cabinet. Each door is furnished with a magnetic door latch. Each compartment is equipped with two (2) stainless steel side racks with eight (8) pan positions spaced on 2-5/16" (59mm) centers, three (3) stainless steel wire shelves, and one (1) stainless steel drip pan with drain. Oven includes one (1) external drip tray and one (1) set of 5" (127mm) heavy duty casters — 2 rigid, and 2 swivel with brake.

A single Deluxe control includes individual settings for upper and lower cavity and consists of a 4 digit L.E.D. display, ON/OFF key for each compartment; cook temperature key with an adjustable cook range from 200°F to 325°F (93°C to 162°C); time control key with set-points from 1 minute to 24 hours; probe control key with adjustable set-points between 50°F and 195°F (10°C to 91°C); and hold temperature key with an adjustable hold range from 60°F to 205°F (15°C to 96°C). Control includes eight (8) programmable menu keys with locking capability along with the ability to set individual cook and hold parameters; hold mode count-up timer, indicator lights for operation status; and start key. The control has a built-in lock out feature and is equipped with a voltage conversion feature to match the line voltage provided by the electric power supplier.

☐ **MODEL 1200-TH/III** Double compartment low temperature Cook & Hold oven with Deluxe control

ANSI/NSF 4

LISTED COOKING APPLIANCE 584m

FACTORY INSTALLED OPTIONS

➥ Specify Cabinet:
☐ Reach-In, standard
☐ Pass-Through, optional

➥ 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.

➥ Specify Voltage:
☐ 208-240
☐ 230

Lifetime Warranty

On all Cook & Hold heating elements (EXCLUDES LABOR).

HALO HEAT

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.

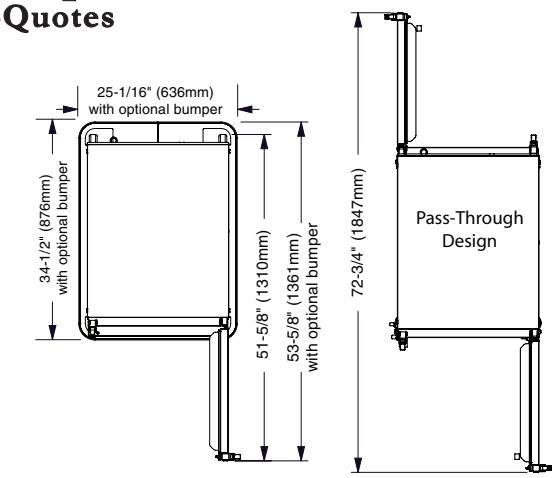
PHONE: 262.251.3800 800.558.8744 U.S.A./CANADA FAX: 262.251.7067 800.329.8744 U.S.A. ONLY

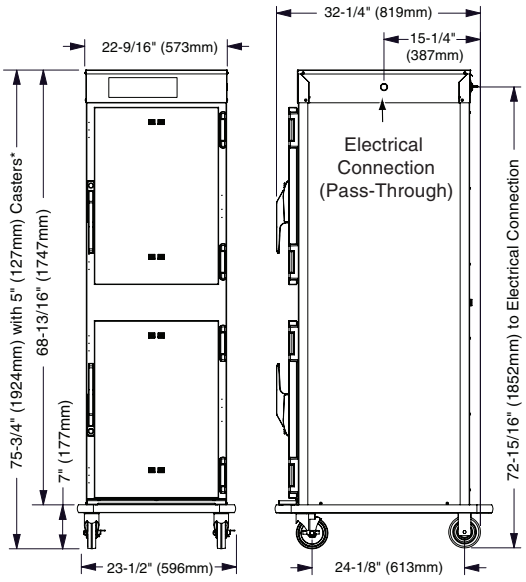
www.alto-shaam.com

AutoQuotes

1200-TH/III

ELECTRONIC COOK & HOLD OVEN





*74-3/8" (1889mm) - with optional 3-1/2" (89mm) casters
*75-3/4" (1924mm) approx. - with optional 6" (152mm) legs

DIMENSIONS: H x W x D

EXTERIOR:

75-3/4" x 22-9/16" x 32-1/4"
(1924mm x 573mm x 819mm)

INTERIOR PER COMPARTMENT:

26-7/8" x 18-7/8" x 26-1/2"
(683mm x 479mm x 673mm)

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	CORD & PLUG
208-240 (AGCY)	1	60	30	7.2	NO CORD OR PLUG
at 208	1	60	28.9	6.0	
at 240	1	60	33.3	8.0	
230	1	50	28.7	6.6	NO CORD OR PLUG

PRODUCT\PAN CAPACITY (PER COMPARTMENT)

120 lb (54 kg) MAXIMUM
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)

	FULL-SIZE PANS*:	GASTRONORM 1/1:
Four (4)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)

*ON OPTIONAL WIRE SHELVES ONLY

	FULL-SIZE SHEET PANS:
Eight (8)	18" x 26" x 1"

CLEARANCE REQUIREMENTS

18" (457mm) minimum clearance at the back from heat producing equipment. To protect the electronic control, maintain sufficient side clearance to prevent the control area from reaching any temperature at or above 140°F (60°C).

WEIGHT

NET: 387 lb (176 kg) EST. | SHIP: 432 lb (196 kg)

CARTON DIMENSIONS: (L x W x H)
35" x 35" x 81" (889mm x 889mm x 2057mm)

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.

— A flexible connector must be installed and secured to the building structure. NOT FACTORY SUPPLIED.

OPTIONS & ACCESSORIES

☐ Bumper, Full Perimeter	5009767
☐ Carving Holder, Prime Rib	HL-2635
☐ Carving Holder, Steamship (Cafeteria) Round	4459
Casters, Stem - 2 RIGID, 2 SWIVEL W/BRAKE	
☐ 3-1/2" (89mm)	5008017
☐ Door Lock with Key (EACH HANDLE)	LK-22567
☐ Drip Pan without Drain, 1-7/8" (48mm) deep	11906
☐ Legs, 6" (152mm), Stemmed - SET OF FOUR	5011149
☐ Pan Grid, Wire - 18" x 26" SHEET PAN INSERT	PN-2115
☐ Shelf, Stainless Steel, Flat Wire, REACH-IN	SH-2325
☐ Shelf, Stainless Steel, Flat Wire, PASS-THROUGH	SH-2346
☐ Shelf, Stainless Steel, Rib Rack	SH-2773

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DUE TO ONGOING PRODUCT IMPROVEMENT, SPECIFICATIONS ARE SUBJECT TO CHANGE WITHOUT NOTICE.
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