ALTO SHAAM® HALO HEAT®

1200-TH/III

LOW TEMPERATURE ELECTRONIC COOK & HOLD OVEN

ecosmart™

● 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 are enclosed in one 20 gauge, non-magnetic stainless steel or stucco aluminum 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 electronic 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/HD:** Double compartment low temperature cook and hold oven with stainless steel exterior.

☐ **MODEL 1200-TH/III/STD:** Double compartment low temperature cook and hold oven with stucco aluminum exterior.

FACTORY INSTALLED OPTIONS

● Reach-in compartment is standard.
  ☐ ➡Specify pass-through design as a special order.
    * PASS-THROUGH DOORS CANNOT BE HINGED ON THE SAME SIDE
● Right-hand door swing is standard.
  ☐ ➡Specify left-hand doors as a special order.
● Temperature display in Fahrenheit is standard.
  ☐ ➡Specify degrees Celsius on order as required.
● Cooking thermostat limit set at 250°F for restricted areas of the U.S.A.
  ☐ ➡Specify on order as required.
● Solid door is standard. Specify door with window as a special order.
  ☐ ➡Right-hand door with window. [15879R]
  ☐ ➡Left-hand door with window. [15881R]

ADDITIONAL FEATURES

● Optional HACCP Documentation web-based software provides the ability to monitor, store, and print all relevant data.

● Optional HACCP with Kitchen Management web-based software provides the ability to program, control, monitor, and store all relevant data.
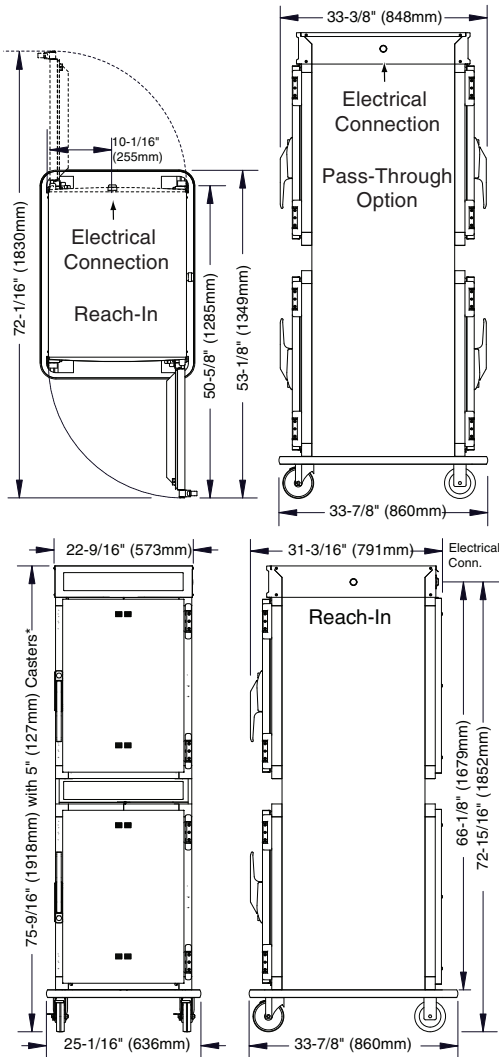
NAFEM DATA PROTOCOL COMPLIANT

5-Year Limited Warranty... on all cook and hold heating elements (EXCLUDES LABOR).

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LISTED
COOKING APPLIANCE
584m

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ALTO SHAAM®

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Electrical Connection

Pass-Through Option

33-3/8" (848mm)

10-1/16" (255mm)

Electrical Connection

Reach-In

72-1/16" (1830mm)

53-1/8" (1349mm)

50-5/8" (1285mm)

33-7/8" (860mm)

22-9/16" (573mm)

31-3/16" (791mm)

Electrical Conn.

Reach-In

75-9/16" (1918mm) with 5" (127mm) Casters*

66-1/8" (1679mm)

72-15/16" (1852mm)

25-1/16" (636mm)

33-7/8" (860mm)

*74-3/16" (1883mm) - with optional 3-1/2" (89mm) casters

DIMENSIONS: H x W x D

EXTERIOR:

75-9/16" x 22-9/16" x 31-3/16"

(1918mm x 573mm x 791mm)

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 (UL)	1	60	30	7.2	NO CORD
at 208	1	60	28.9	6.0	& PLUG
at 240	1	60	33.3	8.0	
230	1	50	28.7	6.6	NO CORD & PLUG

PRODUCT\PAN CAPACITY (PER COMPARTMENT)

120 lb (54 kg) MAXIMUM		
VOLUME MAXIMUM: 60 QUARTS (76 LITERS)		
	FULL-SIZE PANS:	GASTRONORM 1/1:
Six (6)	20" x 12" x 2-1/2"	(530mm x 325mm x 65mm)
	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: 420 lb (191 kg) EST. | **SHIP:** 475 lb (215 kg) EST.

CARTON DIMENSIONS: (H x W x D)

82" x 35" x 35" (2083mm x 889mm x 889mm)

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 — 5005103

☐ 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

HACCP Network Options — * REFER TO HACCP SPECIFICATION #9015 FOR APPLICABLE PART NUMBERS.

☐ HACCP Documentation*

☐ HACCP with Kitchen Management*

☐ Door Lock with Key (EACH HANDLE) — LK-22567

☐ Drip Pan with Drain, 1-7/8" (48mm) deep — 14824

☐ Drip Pan, Extra Deep, 2-7/16" (62mm) deep — 1115

☐ Legs, 6" (152mm), Flanged (set of four) — 5004863

☐ 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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