

Alto-Shaam pioneered the solutions that are essential to profitable foodservice and retail operations around the world. We partner with our customers to innovate and develop new products that will provide high-quality food while reducing energy, food shrinkage and labor costs. We focus on giving our customers a higher return on their investment.

Alto-Shaam was founded in 1955 by Jerry Maahs, who recognized hot holding needs within his own business. Alto-Shaam remains a recognized leader in the foodservice industry, offering commercial cooking solutions and systems such as the original Cook & Hold oven, Combitherm ovens, Quickchiller blast chillers, convection ovens, smokers, rotisserie ovens, holding cabinets, heated display cases, merchandisers, food wells and fryers.

Alto Shaam 1200-UP

Keeping hot foods hot is a big priority in any restaurant kitchen, and owning Alto-Shaam's 1200-UP low temperature hot holding cabinet will ensure that happens. The unit is both a holding cabinet and a dough proofer, where dough rises and rests before it is ready to bake. It contains a Halo Heat source that gives food a better appearance and taste. A universal rack design accommodates full-size gastronorm or sheet pans, and can be converted with side racks to accommodate shelves for the pans. An anti-microbial handle stunts the growth of harmful bacteria

Product Details:

- Serves as holding cabinet and dough proofer
- Keeps foods like meats, seafood, vegetables, and bread hot
- Universal rack design accommodates full-size sheet pans
- Corrosion-resistant stainless steel interior
- Heavy duty casters provide easier mobility
- 2 individually-controlled oven compartments
- 60 – 200 degrees F temperature range
- Easy-to-operate controls include On/Off switch, Up and Down arrow keys, indicator light, and a digital display
- Door venting controls moisture to better hold crispy products
- Anti-microbial handle slows the growth of harmful bacteria

- LED display, deluxe control with internal temperature probe
- SureTemp system provides immediate heat recovery when the door is opened
- Overall Dimensions: 25 1/16-in. W x 32 3/16-in. D x 75 13/16-in. H
- 120 V/60 Hz/1-ph, 16 A, 1.9 kW, NEMA 5-20 plug and cord included