ALTO-SHAAM®

Cook & Hold Oven
Model 1200-TH

Original Cook & Hold Ovens produce better food quality and higher yields with built-in savings.

Gentle, radiant Halo Heat® technology evenly surrounds food without the use of extremely hot elements, added humidity or fans. This controlled, uniform heat maintains precise temperatures throughout the cooking and holding process—improving food quality and extending hold times.

Cook by time or probe with Simple or Deluxe controls. Probes sense internal product temperature and automatically convert the oven from cook mode to hold mode once set parameters have been reached.

Labor-free, overnight cooking and effortless operation reduces labor costs and increases productivity.

Place anywhere with a ventless, waterless design. Lower costs with energy efficient operation and no water hookups or traditional kitchen hood required. All Alto-Shaam Cook & Hold Ovens are EPA 202 Certified ventless.

Advanced controls – designed intentionally simple – feature an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook.

ChefLinc™, cloud-based remote oven management software, streamlines processes and maximizes profits with data-driven insights (Deluxe model only).

ISO 9001:2015-certified

Standard Features

- Casters (two (2) rigid, two (2) swivel with brake)
- Single-point, straight removable probe
- Drip tray and drip pan with drain
- Programmable, touchscreen control on Deluxe model
- Programmable control on Simple model
- HACCP data collection on Deluxe model
- Easy recipe upload/download via USB port
- SureTemp™ heat recovery on Deluxe model
- Two (2) stainless steel side racks with fifteen (15) pan positions spaced 37mm on centers
- Removable exterior drip tray

8 GN 1/1 — 530mm x 325mm x 65mm
16 GN 1/2 — 265mm x 325mm x 65mm

Maximum weight per cavity: 54 kg
Volume maximum per cavity: 56.8 liters
Six (6) shelves included (3 per cavity). Additional shelves required for maximum capacity.

CE EAC IP X4 ecosmart® Lifetime Warranty
On all Cook & Hold heating elements (excludes labor)

Shown with Deluxe control **Shown with Simple control**

1200-TH

Configurations (select one each)

Models
- ☐ Simple
  - ☐ HACCP option
- ☐ Deluxe
  - ☐ Ethernet option (5032090)

Door Choice
- ☐ Right hinged, solid door, standard
- ☐ Right hinged, window door
- ☐ Left hinged, solid door
- ☐ Left hinged, window door

Electrical
- ☐ 230V, 1PH
- ☐ 80-415V, 3PH

Casters and Legs
- ☐ 89mm casters, two (2) rigid two (2) swivel with brake, option (5027133)
- ☐ 127mm casters, two (2) rigid two (2) swivel with brake, option, (5027112)
- ☐ 152mm legs, set of four (4) (5032092)
- ☐ 152mm seismic legs, set of four (4) (5032093)

Optional Accessories (select all that apply)
- ☐ Full perimeter bumper
- ☐ Push/Pull handle kit

Additional Probes
- ☐ Sous vide probe (PR-36576)
- ☐ T-handle probe, up to six (6) with Deluxe per cavity (PR-46998)
- ☐ Straight probe, up to six (6) with Deluxe per cavity (qty two (2) included
- ☐ with oven) (PR-46999)

Additional Probes
- ☐ Drip pan with drain (5025893)
- ☐ Drip pan, without drain (1034371)
- ☐ Increased capacity exterior drip pan (5030659)
- ☐ Shelf, stainless steel (SH-2325)
- ☐ Carving holder, prime rib (HL-2635)

Cleaners
- ☐ Alto-Shaam, non-caustic cleaner one (1) 1-liter bottle (CE-46828)
- ☐ Alto-Shaam, non-caustic cleaner six (6) 1-liter bottles (CE-46829)

### Accessories, misc.
- ☐ Door lock with key (5028755)

comcater

ALTO-SHAAM.

DIMENSIONS

OVERALL HEIGHT: 1200-TH	
Accessory	mm
127mm caster	1821
89mm caster	1795
152mm leg (min)	1767
152mm leg (max)	1824
152mm seismic leg (min)	1791
152mm seismic leg (max)	1853

1269mm

Shown with bumper and handles
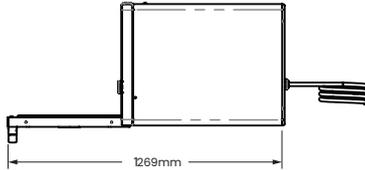
Shown with Simple control and 89mm casters

573mm
566mm
1795mm
128mm
486mm

845mm
758mm
742mm
612mm

566mm
192mm
1738mm

1332mm
1269mm

676mm
566mm
192mm
1795mm
644mm
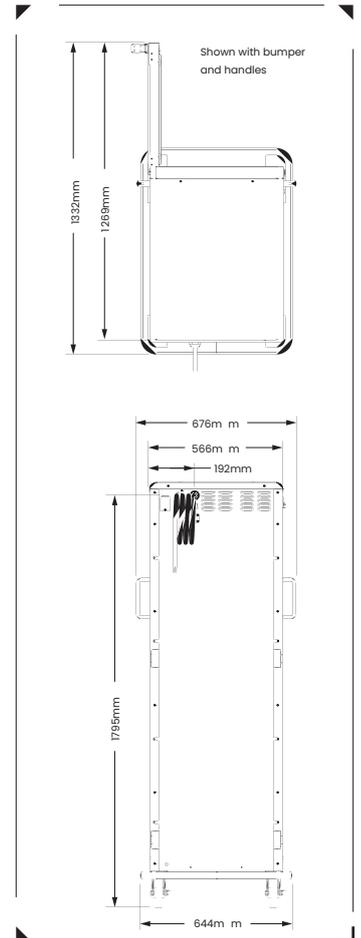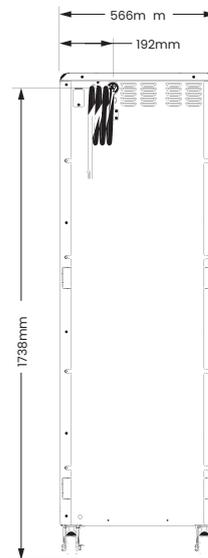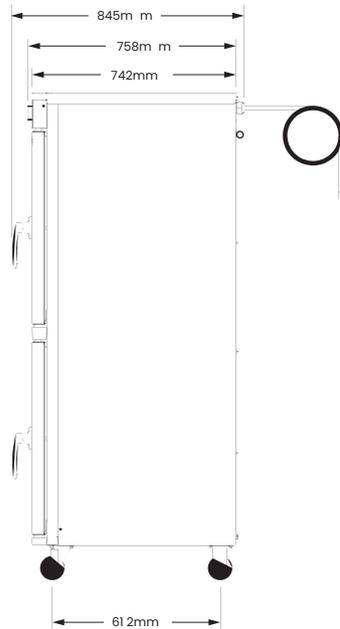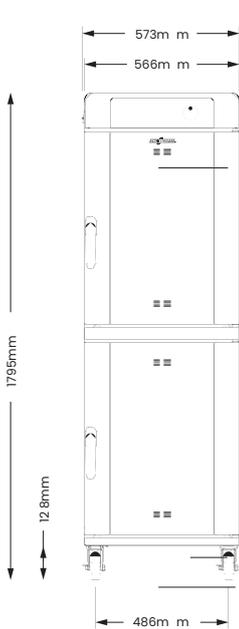
Interior (H x W x D) Per Cavity	Net Weight	Ship Dimensions (L x W x H)	Ship Weight
683mm x 479mm x 673mm	204 kg	991mm x 991mm x 1372mm	234 kg

CLEARANCE

Top: 51mm
Left: 51mm
Right:..........51mm
Back:..........76mm

CHECK FIRST

The oven must be installed level.

The oven must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.

comcater

ALTO-SHAAM

HEAT

Heat of rejection

1200-TH	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	1,662	0.49

TEMPERATURE

Cooking temperature range:
94ºC–163ºC

Holding temperature range:
29ºC–96ºC

ELECTRIC

1200-TH	V	Ph	Hz	Awg	IEC	A	Breaker (A)	kW	Plug Configuration	Certification
208–240V**	208	1	60	8	—	29	30 UL | 50 CSA	6.2	Alto-Shaam offers a number of readily available cord and plug configurations. Contact factory for options.	
	240	1	60	8	—	34	50	8.2		
230V	230	1	50/60	8	—	33	63	7.6		
	230	1	50/60	8	—	22	32	5.0*		
380-415V	380	3	50/60	10	2.5	18	32	6.9		
	415	3	50/60	10	2.5	20	32	8.2		

Electrical connections must meet all applicable federal, state, and local codes.

*Reduced wattage configuration.

**Dedicated circuit required.

comcater