

Cook & Hold Oven

Model 1200-TH

ALTO-SHAAM

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].

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 36mm on centers
- Removable exterior drip tray



**CAPACITY
per Cavity**

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.



1200-TH

Shown with Deluxe control

Configurations (select one each)

Models

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

Door Choice

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

Special Probe Configuration (if applicable)

- ☐ Multi-point probe (5017133)

Electrical

- ☐ 120V, 1Ph
- ☐ 208-240V, 1Ph
- ☐ 230V, 1PH

Casters and Legs

- ☐ 64mm casters, two (2) rigid two (2) swivel with brake, standard (5027134) – not available with bumper
- ☐ 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)
- ☐ 152mm seismic legs, set of four (4)

Optional Accessories (select all that apply)

Bumper and Handles

- ☐ 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)

Drip Pans, Shelves, Holders

- ☐ 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)
- ☐ Carving holder, steamship (cafeteria round) (4459)

Cleaners

- ☐ Alto-Shaam, non-caustic cleaner one (1) 32-ounce bottle (CE-46828)
- ☐ Alto-Shaam, non-caustic cleaner six (6) 32-ounce bottles (CE-46829)

Accessories, misc.

- ☐ Door lock with key (5028755)
- ☐ HACCP data logger, for Simple control (standard on Deluxe control)



IP X4

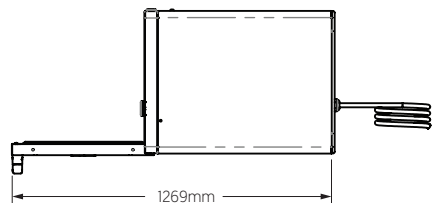


Lifetime Warranty

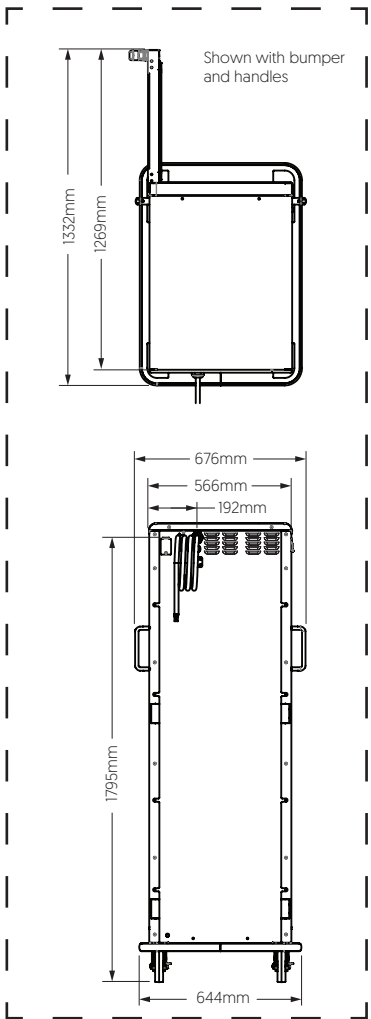
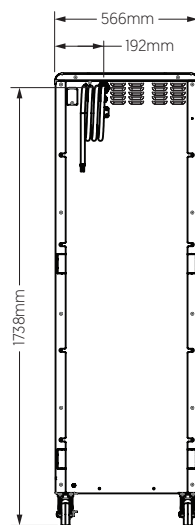
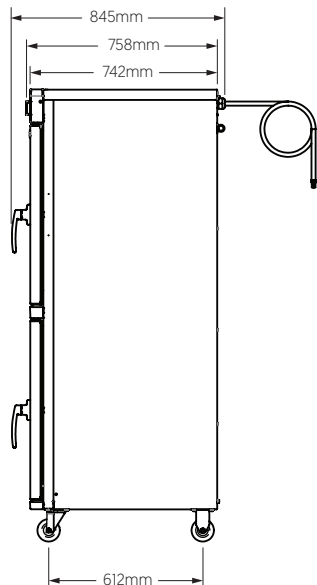
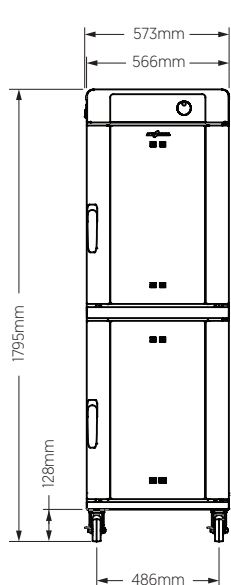
On all Cook & Hold heating elements [excludes labor]

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Shown with Simple control and 89mm casters



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



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



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.

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



Cooking temperature range:
94°C–163°C

Holding temperature range:
29°C–96°C



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	No cord, no plug	 
	240	1	60	8	—	34	50	8.2		
230V	230	1	50/60	8	—	33	63	7.6	Various options available. Contact factory.	  
	230	1	50/60	8	—	22	32	5.0		
380-415V	380	3	50/60	10	2.5	18	32	6.9	Various options available. Contact factory.	  
	415	3	50/60	10	2.5	20	32	8.2		

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

*Additional cord and plug configurations available from factory.

**Dedicated circuit required.

CONTACT US

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