



UL Listed to Canadian safety standards
Classified by UL to NSF Std. #4

Specifications

Wittco Model 1200-IS Cook and Hold Oven with capacity for sixteen 18 "x26 " sheet pans on 3 " centers or thirty-two 12 "x20 "x2½ " steam table pans. Solid state controls capable of cooking at temperatures up to 350°F and holding at temperatures up to 250°F. Unit can also be used to rethermalize products. Knob style controls set the cooking time, cooking temperature, and holding temperature. Digital display shows time in minutes, cooking temperature, holding temperature, and oven temperature. Controls may also be programmed with nine custom programs. The low speed fan provides even heat distribution and natural browning of meat products. Ovens come with 10 pairs of removable universal tray slides and 4 wire pan cooking grids. Unit comes with 20 gauge stainless steel inside and out, a welded tubular steel frame, full insulation, a removable control/power module, 5 " heavy duty casters (2 swivel with brakes and 2 rigid), magnetic action keyed door latch plus a life time warranty on heating elements. Dual voltage 208/240 volt, single phase, 50/60 hz, complete with cord and plug (NEMA 6-50).

Item# _____

MODEL 1200-IS

Cook and Hold Oven

Standard Features

- Cook and hold oven with capacity for
 - Sixteen 18 " x26 " sheet pans on 3 " centers
 - Or thirty-two 12 "x20 "x2½ " steam table pans
- Cook at temperatures up to 350°F (177°C)
- Hold at temperatures up to 250°F (121°C)
- Unit can also be used to rethermalize products
- Knob style controls set the cooking time, cooking temperature, and holding temperature
- Digital LED display shows: time in minutes, hold temperature, cook temperature, and cabinet temperature
- Controls may also be programmed with nine custom programs
- Low speed fan provides even heat distribution and natural browning of meat products
- Removable control/power module
- Provided with 10 pairs of removable universal tray slides adjustable on 1½ " centers
- Provided with 4 wire pan grid cooking racks
- Interior and exterior are both constructed out of 20 gauge stainless steel
- Life time warranty on heating elements
- Welded tubular steel frame for maximum strength
- Fully insulated 2 " in top and 1 " in sides and bottom
- Magnetic action keyed door latch and heavy duty hinges secured to internal frame
- 5 " Heavy duty casters (2 swivel with brakes and 2 rigid)
- Dual voltage 208/240 volt, single phase, 50/60 hz.
- Complete with cord and plug (NEMA 6-50)

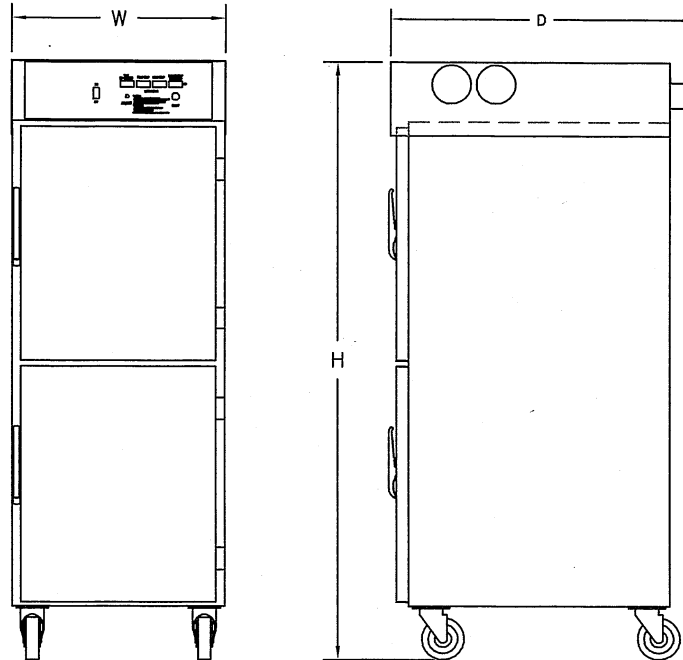
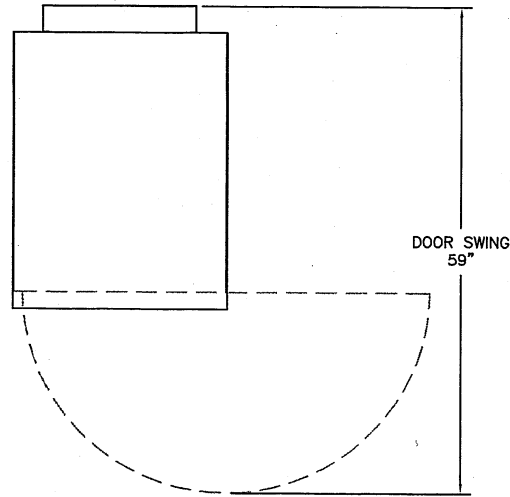
Options

- Left hand hinged door
- Additional universal tray slides
- Additional cooking racks
- Full perimeter bumper
- Stacking kit

Approved by: _____

Date: _____

Wittco Foodservice Equipment 7737 N 81st
Street Milwaukee, WI 53223 USA



Model No	Capacity 18 "x26 "	Capacity 12 "x20 "x2½ "	High	Deep	Wide	Shipping Weight	Volts	Watts	Amps
1200-IS	16	32	63 " 1600mm	38 " 965mm	26 " 660mm	434# 197kg	208 240	5700 7590	28 32

Note: In line with its policy to continually improve its products, Wittco Foodservice Equipment reserves the right to change materials and specifications without notice.

Wittco Foodservice Equipment 7737 N 81st Street Milwaukee, WI 53223 USA

414-354-3080 800-367-8413 FAX 414-354-2821