



Quote

07/03/2024

To:
Travel Food Services Pvt Ltd
Sandeep Bhat
Shivsagar Estate A-Block , 1st floor
Dr A.B Road , Worli -
Mumbai , Maharashtra 400018

Project:
Travel Food Services Pvt Ltd

From:
Alto-Shaam India PVT LTD
Dipali Shevate
GB 410 (B), Survey No. 12,
Talegaon Industrial Parks Pvt. Ltd. -
GREENBASE
Village Badhalwadi, Taluka
Maval, Talegaon MIDC , Pune .
GSTIN - 27AATCA3539N1ZY
Pune, Maharashtra 410507

Job Reference Number: 32543

This quote renders all prior versions null and void. Valid for 30 days.

Please review all submitted quotes. All quantities reflected represent pricing per each unit. Verify that quantity matches final quantity on purchase order. Units quoted based on information provided to Alto-Shaam. Voltage quoted as standard voltage. Alternate voltages and door hinging may require an additional charge. Alto-Shaam will not be held responsible for additional charges or quantities not reflected on this quote. Alto-Shaam reserves the right to modify this quote if necessary to match required equipment specifications and quantities. It is the responsibility of the dealer and purchaser to review the quote and request any necessary changes and/or additions.

Taxes-Extra At Actual.

Lead time - Six weeks from the date PO and 100% payment transferred to our Account.

Payment: Bank Transfers – 100% advance with Purchase order.

HSN CODE – 84198190

Incoterms - EXW Pune Plant, MH, India

Send your Purchase Order to globalsales@alto-shaam.com

Wire Transfer Instructions-

HSBC India - Pune Branch

Account Name: Alto-Shaam India PVT LTD

Account Number: 106-245251-001


IFSC: HSBC0411002

Swift No: HSBCINBB

Shipment Pick up Address-
 ALTO-SHAAM INDIA PRIVATE LIMITED.
 GB 410 (B), Survey No. 12,
 Talegaon Industrial Parks Pvt. Ltd. - GREENBASE
 Village Badhalwadi, Taluka Maval
 Talegaon MIDC ,Pune 410507
CIN : U74994PN2020FTC190138
GSTIN - 27AATCA3539N1ZY
PAN - AATCA3539N

Item	Qty	Description	Sell	Sell Total
1	3 ea	HEATED HOLDING CABINET Alto-Shaam Model No. 1200-UP Halo Heat® Low Temperature Holding Cabinet, double compartment, on/off simple controller with adjustable thermostats, indicator light, (2) sets of chrome plated universal side rails, (4) sets of pan slides, (16) 20" x 12" x 2-1/2" full size pan capacity, heavy stainless steel exterior, 5" casters; 2 rigid, 2 swivel with brakes, EcoSmart®, cULus, UL EPH Classified, CE, IPX4, TUV NORD, EAC	Rs.446,381.25	Rs.1,339,143.75
	3 ea	NOTE: Subject to Manufacturer's Terms & Conditions. See Documents Section		
	3 ea	230v/50/60/1-ph, 7.7 amps, 1.8kW, 1850W, 8' cord, CEE 7/7		
	6 ea	Reach-in design, standard		
	6 ea	Solid door, hinged on right, standard		
	3 ea	Side rack kit, with chrome shelves (3 per compartment) (NOTE: no charge at time of order)		
ITEM TOTAL:			Rs.1,339,143.75	
Total				Rs.1,339,143.75

THIS QUOTE AND THE SALE OF GOODS BY SELLER TO BUYER ARE SUBJECT TO THE ALTO-SHAAM, INC. TERMS AND CONDITIONS OF SALE, WHICH ARE AVAILABLE AT WWW.ALTO-SHAAM.COM AND INCORPORATED HEREIN BY THE REFERENCE. SELLER'S AGREEMENT TO SELL GOODS IS EXPRESSLY CONDITIONED UPON BUYER'S ASSENT TO ALL OF SUCH TERMS AND CONDITIONS. ALL OTHER TERMS AND CONDITIONS ARE REJECTED.

 This product can expose you to chemicals including Formaldehyde, which are known to the state of California to cause cancer. For more information, go to www.p65warnings.ca.gov.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: Rs.1,339,143.75

1200-UP

Low Temperature Hot Food Holding Cabinet



Keeping food that has been cooked to perfection hot and fresh until the moment it is served demands the gentle precision of Alto-Shaam's exclusive Halo Heat® technology. With controlled temperatures and a closed environment free from forced air, harsh heating elements and added humidity, food is kept warm and flavorful, just as intended.

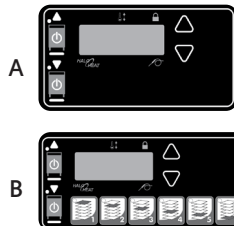
Standard features

- Simple and intuitive pushbutton control that commands all appliance functions with easily identifiable icons
- Halo Heat—a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life
- Stainless steel interior resists corrosion
- Digital control senses temperature drops faster, providing quick heat recovery time
- Close temperature tolerance and even heat application maintain ideal serving temperature throughout the cabinet
- Door venting holds crispy food better

Deluxe control option (select one)

Deluxe control features SureTemp™ heat recovery system. SureTemp™ reacts immediately to compensate for any loss of heat whenever the door is opened.

- Deluxe control (A)
- Deluxe control with probe (A)
- Deluxe control with six (6) independent shelf timers (B)
- Deluxe control with probe and shelf timers (B)



Side rack model

- As an alternative to universal pan slides, this unit can be ordered as a "side rack" model which is equipped with two (2) side racks and three (3) chrome plated wire shelves. It will accommodate full and half size US hotel and European gastronorm pans on the side racks or shelves, or sheet pans on shelves.



Temperature range: 60°F to 200°F [16°C to 93°C]

TEMPERATURE



IP X4



1200-UP

Configurations (select one)

Door choices

- Solid door, standard
- Window door, optional

Door swing

- Right hinged, standard
- Left hinged, optional

Electrical

- 120V, 1 ph
- 208–240V [4000W], 1 ph
- 230V [4000W], 1 ph
- 208–240V [2000W], 1 ph
- 230V [2000W], 1 ph

Cabinet choices

- Reach-in, standard
- Pass-through, optional—doors hinged on opposite sides
- Pass-through, optional—doors hinged on same side. Requires factory installed counterweight. Add 110lbs [50kg] to net and shipping weight.

Accessories (select all that apply)

- Bumper, full perimeter [5012932]
- Handle kit, push/pull—set of four [55662]
- Door lock with key—each handle [LK-22567]
- Security panel with lock—requires door lock [LK-22567] [5013934]
- Pan grid, wire, 16-3/8" x 24-3/4" [416mm x 619mm] [PN-2115]
- Legs, 6" [152mm], flanged—set of four [5011149]
- Drip pan with drain, 1-11/16" [43mm] deep [5014448]
- Water reservoir pan—for proofing [1775]
- Water reservoir pan cover [1774]
- Universal pan slides—2 required
- Chrome plated [SR-24447]
- Stainless steel [SR-24762]

Casters, stem—2 rigid, 2 swivel w/ brake

- 3-1/2" [89mm] [5008017]

Shelves

- Stainless steel [SH-23738]
- Chrome plated [SH-2733]

Additional features

- Side rack model—as an alternative to pan slides, this unit can be ordered as a "side rack" model

1200-UP

ALTO-SHAAM

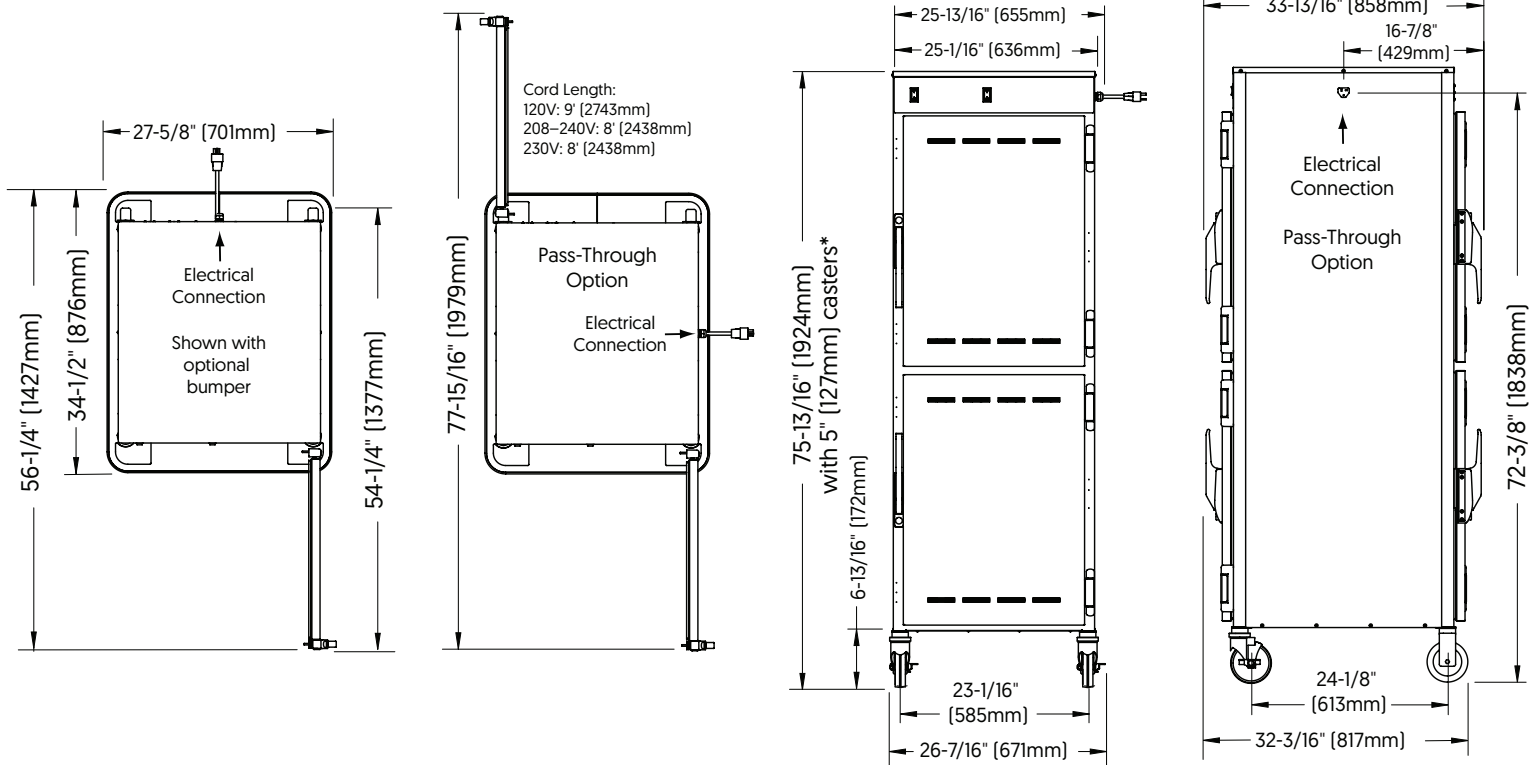


CAPACITY

- Pan Slides (2 per set)—1-3/4" (44mm) centers**
- 8** Per compartment
- 8** Eight full-size or GN 1/1 pans 2-1/2" (65mm) deep—two per set of pan slides, sixteen full-size or GN 1/1 pans 2-1/2" (65mm) deep—with four additional sets of pan slides
- 8** Eight full-size or GN 1/1 pans 4" (100mm) deep—two per set of pan slides, no additional capacity with additional pan slides
- 8** Eight full-size or GN 1/1 pans 6" (150mm) deep—two per set of pan slides, no additional capacity with additional pan slides
- 4** Four full-size sheet pans—one per set of pan slides, sixteen full-size sheet pans with twelve additional pan slides
- 192 lb (87kg) product maximum
120 qt (152 L) volume maximum

- Side Racks and Shelves**
- 16** Per compartment
- 8** Sixteen full-size or GN 1/1 pans 2-1/2" (65mm) deep—two per shelf, no additional capacity with additional shelves
- 8** Eight full-size or GN 1/1 pans 4" (100mm) deep—two per shelf, no additional capacity with additional shelves
- 8** Eight full-size or GN 1/1 pans 6" (150mm) deep—two per shelf, no additional capacity with additional shelves
- 3** Three full-size sheet pans—one per shelf, eight full-size sheet pans with five additional shelves
- 192 lb (87kg) product maximum
120 qt (152 L) volume maximum

Specification



DIMENSIONS

Model
1200-UP

Exterior (H x W x D)
75-13/16" x 26-7/16" x 32-3/16" [1924mm x 671mm x 817mm]

Interior—each compartment (H x W x D)
28-3/4" x 21-5/16" x 26-1/2" [730mm x 541mm x 673mm]

Pass-Through Exterior
75-13/16" x 26-7/16" x 33-13/16" [1924mm x 671mm x 858mm]

Net Weight
333 lb (151 kg)

Ship Dimensions (L x W x H)*
1200-UP 35" x 35" x 82" [889mm x 889mm x 2083mm]

Ship Weight*
393 lb (178 kg)

*Domestic ground shipping information. Contact factory for export weight and dimensions.

1200-UP



- Appliance must be installed level.
- Appliance 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.
- Appliances with casters and no cord or plug must be secured to the building structure with a flexible connector. Not factory supplied.



Top: 2" [51mm]
 Left: 1" [25mm]
 Right: 1" [25mm]
 Back: 3" [76mm]



Heat of rejection		
1200-UP	Heat Gain qs, BTU/hr	Heat Gain qs, kW
	770	0.23



1200-UP	V	Ph	Hz	A	kW	Cord & Plug
120V	120	1	50/60	16.0	1.9	NEMA 5-20p 20A-125V plug
208-240V	208 [2000W]	1	50/60	7.0	1.4	NEMA 6-15p 15A-250V plug (U.S.A. only)
	240 [2000W]	1	50/60	8.0	1.9	
	208 [4000W]	1	50/60	14.0	2.9	No cord or plug
	240 [4000W]	1	50/60	16.0	3.8	
230V	230 [2000W]	1	50/60	7.7	1.8	plugs rated 250V CEE 7/7
						CH2-16p
	230 [4000W]	1	50/60	15.4	3.5	BS 1363 [U.K. only]
						AS/NZS 3112

CONTACT US

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