

# JZHR-18-HC RH: HEATED/REFRIGERATED CART

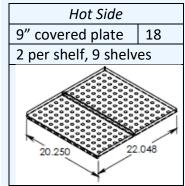




#### **DIMENSIONS/CAPACITY:**

Height: 66.25" Width: 62.9" Depth: 32.5"

#### **CAPACITY:**



Cold Side	
14x18 trays	18
Two trays per layer	

#### **CONSTRUCTION/MATERIAL:**

- All exterior surfaces 18-gauge stainless steel
- Base frame 16-gauge stainless steel with reinforced cross channels
- Top latch, top corners, hinge screws, and casters given extra reinforcement for added durability
- Fully insulated in top, bottom and sides of cart

### **HEATING/REFRIGERATION/ELECTRICAL:**

- Top-mounted refrigeration right side
- Side-mount 1000w snap-in removable heating assembly left side
- 120 volts / 1764 watts / 14.7 Amps
- NEMAplug 5-15P
- Stainless steel strain relief on electrical cord. 12-gauge cord wrap on heat box

#### **WARRANTY / MAINTENANCE:**

- 1-year parts and labor warranty
- Available Uptime Maintenance Kit (optional)

#### COMPONENTS:

#### **Doors**

- Magnetic closure double door open 270°
- Three heavy-duty 12-gauge stainless steel hinges
- Drop down padlocking door latch

Solar-powered digital thermometer

#### Hot side shelves

- Removable perforated shelves slide out without tipping when pulled out partially, 4" spacing
- Cross bracket to separate 2 entrees / soups, etc.

#### Cold side tray channels

 Removable tray slides for 14x18 serving tray (optional perforated shelving), 4" spacing

#### **Handles**

- · Cold-side recessed tubular handle
- Hot-side Ergo Handle to easily pull cart

#### **Casters**

- Six 8" Premium casters mounted to ¼" plates
- Turns on its own center caster radius (4 swl w/brake, 2 rigid)

#### **Bumpers**

 Full perimeter non-marking bottom bumper Drain

Condensate pan with easy access to drain valve



# **Get HIGH SATISFACTION SCORES**

# for perfect temperature meals

# Hot Food at 155°F

Convection heating unit holds entrée / soup / hot beverage at 155°F



### Removable heater

Features snap-in removable heater for easy maintenance and maximum up-time

#### Cold Food at

# 38°F

Refrigerated compartment keeps salads and desserts crisp and frosty

# **Error Proofing**

Two hot and two cold on the same level to pair up meals without error.

### **18 Cold Trays**

Two 14x18 trays fit widthwise per layer. (Optional upgrade- perforated shelving for cold side also)



# 18 Hot Meals

9 perforated shelves sectioned off for two 9" covered entrees and soup or hot beverage

## **Easy to Maneuver**

8" swivel casters on each end with 8" rigid casters in the middle so you can turn on its own length

Short enough to see over top while transporting

### **Bulk transport**

Can also be used to transport bulk food to remote dining areas



Pan Drain

Easy Access condensate

drain pan underneath