Health Care Meal Delivery Systems

JZHR-24-HC-RH- TALL: HEATED/REFRIGERATED CART

(with 3.75" spacing)



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

HEATING/REFRIGERATION/ELECTRICAL:

- Top-mounted refrigeration system
- Side-mount 1000w snap-in removable heating assembly left side
- 1764 Watts, 14.7 Amps 120 Volts
- NEMAPlug: 5-20P
- 12-gauge stainless steel cord wrap welded to cabinet

WARRANTY:

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

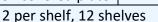
DIMENSIONS/CAPACITY:

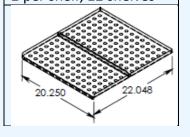
Height: 77" Width: 58"

Depth: 29.5"

CAPACITY: Hot Side

9" covered plate	24





Cold Side	
12x20 trays	24
Two trays per layer	

COMPONENTS:

Doors

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

Hot side shelves

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

Cold side tray channels

- Removable tray slides for 12x20 serving trays slide in/out on fixed tray slides (optional: perforated shelves)
- 3.75" spacing

Handles

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

Casters

- Six 8" JonesZylon premium casters mounted to ${\tt 14^{\prime\prime}}$ plates
- Turns on its own center caster radius (4 swivel w/brake, 2 rigid) Bumpers

• Full perimeter non-marking bottom bumper **Drain**

• Condensate pan with easy access to drain valve



PRODUCT SPECIFICATIONS

Health Care Meal Delivery Systems

Get HIGH SATISFACTION SCORES

for perfect temperature meals



Removable heater

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

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Hot Food at 155°F

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

24 Hot Meals

12 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

Error Proofing

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

Tray shelf slides out without tipping for tray assembly **Pan Drain** Easy Access condensate drain pan underneath

Cold Food at 38[°]F

Refrigerated compartment keeps salads and desserts crisp and frosty

24 Cold Trays

Two 12x20 trays fit widthwise into each set of tray channel slots. The slots hold tray edges to keep tray from tipping when pulled out partially.

> Optionally available are perforated shelving (shown below)



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