

JZHR-40-HC: HEATED/REFRIGERATED CART

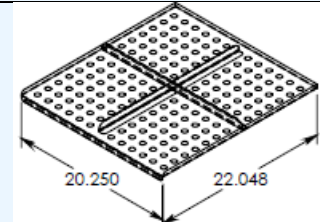


DIMENSIONS/CAPACITY:

Height: 70.5" Width: 72.2" Depth: 30.5"

CAPACITY:

<i>Hot Side</i>	
9" covered plate	40
4 per shelf, 10 shelves	



<i>Cold Side</i>	
12x16 trays	40
14x18 trays	20
15x20 trays	20
1 or 2 trays per shelf	
10 shelves per door	
2 doors	

CONSTRUCTION/MATERIAL:

- All exterior surfaces 20-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 mount heater
- 1500 Watts, 120 Volts
- 1/4 HP air-cooled closed refrigeration system
- Non-CFC 134A refrigerant system
- NEMAPlug: 5-20P

WARRANTY:

- 2-year parts and 1-year labor warranty

COMPONENTS:

Doors

- Cabinet-mounted triple panel doors open 270°
- Three heavy-duty 12-gauge stainless steel hinges
- 12-gauge lockable stainless steel transport latch

Hot side shelves

- Removable perforated shelves
- 4" spacing
- Cross bracket to separate 4 entrees

Cold side tray channels

- Channel slots that trays slide into. The slots hold top and bottom of tray edges to keep tray from tipping when pulled out partially (optional perforated shelving) – 4" spacing

Handles

- Recessed tubular handle on both sides

Casters

- Six 8" casters – 360° turning radius
- EZ Roll (4 swivel with brake, 2 rigid)

Bumpers

- Full perimeter non-marking bottom bumper

Get HIGH SATISFACTION SCORES

for perfect temperature meals

Hot Food at 155° F

Convected air 1500w heating unit holds entrée / soup / hot beverage at 155°F

40 Hot Meals

10 perforated shelves sectioned off for four 9" covered entrees

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

Four hot and four cold on the same level to pair up meals without error

Tray shelves slide out without tipping for tray assembly

Cold Food at 36° F

Two refrigerated compartments keep salads and desserts crisp and frosty

40 Cold Trays

Two 12x16 trays fit widthwise into each set of tray channel slots. (or one 14x18 or one 15x20). The slots hold tray edges to keep tray from tipping when pulled out partially.

Optionally available are perforated shelving



Bulk transport

Can also be used to transport bulk food for 'spoken menu' or room service