

# JZHR-40-HC: HEATED/REFRIGERATED CART



### DIMENSIONS/CAPACITY:

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

### CAPACITY:

Hot Side	
9" covered plate	40
4 per shelf, 10 shelves	

Cold Side	
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
- NEMA Plug: 5-20P (15 amp option available, contact factory for details)

### WARRANTY:

- 1-year parts and 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



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