

The leader
in food holding and
transporting...



Equipment Catalog



CARTER-HOFFMANN

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A Tradition of Excellence



Our never-ending company mission is to be the industry leader and the brand of choice in holding and transport equipment. With this in mind it gives me great pleasure to welcome you to Carter-Hoffmann's **NEW Catalog!** It contains exciting new products such as our **HumiServe™** ENERGY STAR approved humidified transport cart, **VaporPro™**, the best vapor controlled cabinet on the market today, the latest in **Modular Holding** and **Crisp 'N Hold®** technology, and back by popular demand, **Door-Free Holding** Cabinets! We hope you like it and we thank you very much for your interest in our products.

Sincerely,

Bob Fortmann, President
Carter-Hoffmann, LLC

Resources

WWW.CARTER-HOFFMANN.COM is your resource for product information:

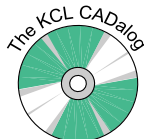
- ⇒ Specification Sheets and Owner's Manuals: see Product Pages
- ⇒ Product Line Brochures: see Product Pages
- ⇒ Culinary Resources: Food Holding Guide, Cook & Hold Cook Book, Banquet Planning information
- ⇒ CAD and Revit Drawings for kitchen designers
- ⇒ Product videos via link to our YouTube page
- ⇒ News via Twitter—Follow us!
- ⇒ Find a Sales Representative or Service Agent
- ⇒ Order Status for Dealers (secure access: call our customer service department to get your login information)
- ⇒ Parts, Service and Warranty Information: page 90 of this catalog
- ⇒ Terms of Sale and Freight Damage Claims: page 91 of this catalog



To speak with a Carter-Hoffmann Customer Service Representative, call us at 847-362-5500 or toll free at 800-323-9793

All orders must be received in writing via fax at 847-367-8981 or email customerservice@carter-hoffmann.com

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FIND YOUR CABINET

If you need a holding cabinet, which one? Carter-Hoffmann offers the largest line of holding cabinets, from basic budget-friendly, to cabinets with all the bells and whistles... and everything in-between. The choice is yours!

Use this chart to find the cabinet that's right for you!

FEATURE	HL1	HL2	HL3	HL4	HL5	HL6	HL7	HL8	HL9	VaporPro
HEATED Holding	●	●	●	●	●	●	●	●	●	●
HUMIDIFIED Holding & Proofing		●		●		●			●	●
3-YEAR WARRANTY			●	●	●	●	●	●	●	●
INSULATED			●	●	●	●	●	●	●	●
TOP-MOUNT HEAT					●	●	●	●	●	●
FIXED UNIVERSAL SLIDES	●	●	●	●						
ADJUSTABLE UNIVERSAL SLIDES	optional	optional	optional	optional	●	●	●	●	●	●
TOP-MOUNT RESERVOIR						●			●	●
STAINLESS STEEL							●	●	●	●
ELECTRONIC CONTROLS								●		●
PRECISE HUMIDITY										●

The following numbers added to each series indicate cabinet size:

Under-Counter: "-5" 1/2 Height: "-8" 3/4 Height: "-14" Full Height: "-18"



HOTLOGIX[®], VAPORPRO[™] DOOR-FREE & ROLL-IN HOLDING CABINETS

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HL1-18



HL2-18

Features & Benefits

- Precision-engineered removable bottom mount heating system
- HL1 & HL3 cabinets are heated; Mechanical temperature control with digital thermometer. Temperature range of 85° - 190°F
- HL2 & HL4 cabinets are heated and humidified, and they can proof; mechanical heat and humidity controls. Digital thermometer. Temperature range of 85° - 190°F
- Four sizes; with fixed wire universal pan slides (optional adjustable universal or fixed angle slides)
- Heavy-duty all swivel casters; front casters fitted with brakes
- Field reversible tempered glass door in heavy-duty extruded aluminum frame



HL1 Heated Cabinets

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"		Height	Depth in (mm)	Width		
HL1-5 (under-counter)	10	5	5	31-5/8 (803)	29-1/2 (749)	24-11/16 (627)	5 (127)	104 (47)
HL1-8 (1/2 size)	16	8	8	40-5/8 (1032)	29-1/2 (749)	24-11/16 (627)	5 (127)	147 (67)
HL1-14 (3/4 size)	28	14	14	58-5/8 (1489)	29-1/2 (749)	24-11/16 (627)	5 (127)	170 (77)
HL1-18 (full size)	36	18	18	70-5/8 (1794)	29-1/2 (749)	24-11/16 (627)	5 (127)	218 (99)

HL2 Heated and Humidified Cabinets

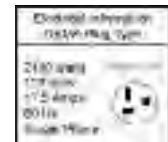
Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"		Height	Depth in (mm)	Width		
HL2-5 (under-counter)	10	5	5	31-5/8 (803)	29-1/2 (749)	24-11/16 (627)	5 (127)	104 (47)
HL2-8 (1/2 size)	16	8	8	40-5/8 (1032)	29-1/2 (749)	24-11/16 (627)	5 (127)	147 (67)
HL2-14 (3/4 size)	28	14	14	58-5/8 (1489)	29-1/2 (749)	24-11/16 (627)	5 (127)	170 (77)
HL2-18 (full size)	36	18	18	70-5/8 (1794)	29-1/2 (749)	24-11/16 (627)	5 (127)	218 (99)



HL1 & HL3



HL2 & HL4



INSULATED ALUMINUM MECHANICAL CONTROLS

HL3 and HL4

3-YEAR WARRANTY
on insulated **hotLOGIX** HL3 &
HL4 Cabinets

HL3-18



HL4-18

HL3 Heated Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
				Height	Depth in (mm)	Width		
HL3-5 (under-counter)	10	5	5	31-5/8 (803)	31-1/2 (800)	26-1/2 (673)	5 (127)	104 (47)
HL3-8 (1/2 size)	16	8	8	40-5/8 (1032)	31-1/2 (800)	26-1/2 (673)	5 (127)	147 (67)
HL3-14 (3/4 size)	28	14	14	58-5/8 (1489)	31-1/2 (800)	26-1/2 (673)	5 (127)	170 (77)
HL3-18 (full size)	36	18	18	70-5/8 (1794)	31-1/2 (800)	26-1/2 (673)	5 (127)	218 (99)

HL4 Heated and Humidified Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
				Height	Depth in (mm)	Width		
HL4-5 (under-counter)	10	5	5	31-5/8 (803)	31-1/2 (800)	26-1/2 (673)	5 (127)	104 (47)
HL4-8 (1/2 size)	16	8	8	40-5/8 (1032)	31-1/2 (800)	26-1/2 (673)	5 (127)	147 (67)
HL4-14 (3/4 size)	28	14	14	58-5/8 (1489)	31-1/2 (800)	26-1/2 (673)	5 (127)	170 (77)
HL4-18 (full size)	36	18	18	70-5/8 (1794)	31-1/2 (800)	26-1/2 (673)	5 (127)	218 (99)

OPTIONS AND ACCESSORIES - HL1, HL2, HL3 & HL4 Series

Solid aluminum door

Dutch doors (HL1-18, HL2-18, HL3-18 & HL4-18 only; specify glass or solid aluminum)

Adjustable universal slides for 12"x20" or 18"x26" pans; standard spacing at 3"; adjustable on 1-1/2" centers

Fixed angle slides for 18"x26" lip loaded sheet pans; fixed spacing on 1-1/2" centers

Additional slide pairs (universal models only)

Alternate electrical configurations

Low wattage options: 120v, 1550w, 13A, NEMA 5-15P (USA); 120v, 1400w, 12A, NEMA 5-15P (Canada).



HL5-18-12



Mechanical control; dial temperature read-out



HL6-18



Off-the-shelf standard size is easy to clean and inexpensive to replace. 4" deep pan on 3/4 and full size cabinets.

Top-mounted, enclosed water reservoir cannot be contaminated by food debris.



Mechanical controls: dial in heat and humidity; dial temperature read-out

HL5 Heated Cabinets

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL5-5 (under-counter)	10	5	5	16-15/16 (430)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	261 (118)
HL5-8 (1/2 size)	16	8	8	26-1/2 (673)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	312 (141)
HL5-14 (3/4 size)	28	14	14	45-7/16 (1164)	64-3/8 (1635)	33-1/16 (840)	28 (711)	5 (127)	413 (189)
HL5-18 (full size)	36	18	18	57-7/16 (1459)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	485 (220)
HL5-18-12 ¹ (full size)	24	12	12	57-7/16 (1459)	76-3/8 (1940)	36-5/8 (930)	31-3/8 (797)	5 (127)	468 (199)

*Standard spacing at 3", adjustable on 1-1/2" centers

¹HL5-18-12 spacing is 4.5" adjustable on 1-1/2" centers

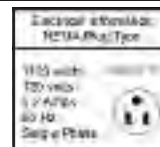
HL6 Heated and Humidified Cabinets

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL6-5 (under-counter)	10	5	5	16-15/16 (430)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	261 (118)
HL6-8 (1/2 size)	16	8	8	26-1/2 (673)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	312 (141)
HL6-14 (3/4 size)	28	14	14	45-7/16 (1164)	64-3/8 (1635)	33-1/16 (840)	28 (711)	5 (127)	413 (189)
HL6-18 (full size)	36	18	18	57-7/16 (1459)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	485 (220)

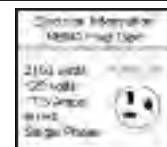
* Standard spacing at 3", adjustable on 1-1/2" centers



3-YEAR WARRANTY
on insulated hotLOGIX Holding Cabinets!



HL5-5 & HL5-8,
HL6-5 & HL6-8,
HL7-5 & HL7-8



HL5-14 & HL5-18,
HL6-14 & HL6-18,
HL7-14 & HL7-18

INSULATED STAINLESS STEEL MECHANICAL CONTROLS



Features & Benefits—HL5 & HL6

- HL5: Precision-engineered heat ducts with blower for active, even heat throughout cabinet. Simple temperature control with dial temperature read-out
- HL5-18-12 standard features include 12 slide pairs at 4.5" spacing, Dutch doors, transport latches and wrap-around bumper (not included on other models in HL5 series)
- HL6: Precision-engineered heat ducts with top mounted element and blower for active, even heat and humidity throughout cabinet and easy service. Temperature stratification throughout cabinet during preheat and hold is less than 2°F. Easy color match dials to set temperature and humidity. 90% humidity attainable at any temperature. Temperature range of 85° - 200°F. Can be operated with or without humidity. Low water indicator light
- Field-reversible, insulated aluminum doors

Features & Benefits—HL7

- Precision-engineered heat ducts with blower for active, even heat throughout cabinet.
- Simple temperature control with dial temperature read-out
- Heavy-duty casters, two swivel with brake, two rigid
- Field reversible stainless steel doors. Clear glass doors are optional.
- HL7-18-12 standard features include 12 slide pairs at 4.5" spacing, Dutch doors, transport latches and wrap-around bumper (not included on other models in HL7 series)



HL7-18
shown with optional clear door and
fixed angle slides

HL7 Heated Cabinets

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL7-5 (under-counter)	10	5	5	16-15/16 (430)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	261 (118)
HL7-8 (1/2 size)	16	8	8	26-1/2 (673)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	312 (141)
HL7-14 (3/4 size)	28	14	14	45-7/16 (1164)	64-3/8 (1635)	33-1/16 (840)	28 (711)	5 (127)	413 (189)
HL7-18 (full size)	36	18	18	57-7/16 (1459)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	485 (220)
New! HL7-18-12 ¹ (full size)	24	12	12	57-7/16 (1459)	76-3/8 (1940)	36-5/8 (930)	31-3/8 (797)	5 (127)	438 (199)

*Standard spacing at 3", adjustable on 1-1/2" centers

¹HL718-12 spacing is 4.5" adjustable on 1-1/2" centers

OPTIONS AND ACCESSORIES - HL5, HL6 & HL7 Series	
Tempered glass double pane door (add suffix "-G")	(n/a on HL5-18-12, HL7-18-12)
Pass-through (add suffix "-P")	(n/a on HL5-18-12), HL7-18-12
Dutch doors (HL5-14, HL5-18, HL6-14 & HL6-18, HL7-14 & HL7-18 only; add suffix "-D)	
Dutch door, pass-thru (HL5-14, HL5-18, HL6-14, HL6-18, HL7-14 & HL7-18 only; add suffix "-DP")	
Fixed angle slides for 18"x26" lip loaded sheet pans; fixed spacing on 1-1/2" centers	
Additional slide pairs (universal models only)	
Alternate electrical configurations	
Digital controls in lieu of mechanical controls	
Correctional Package: Includes reinforced cord grip, locking control panel cover, Universal slides welded to ducts, duct hold downs, tamper-resistant fasteners, stainless steel finger pull grips (HL7 only; excludes HL7-18-12)	



HL8-8-GP
shown with optional clear
pass-thru doors

HL8-18-GD
shown with optional clear
Dutch doors

HL8-125

HL8-12
shown with optional
clear doors

HL8-10-RW
shown with optional double-pane tempered glass
door & vertical corner bumpers

Features & Benefits—HL8

- Precision-engineered heat ducts with blower fan for active, even heat throughout
- Digitally controlled and monitored temperature, with digital temperature read-out
- Four sizes; with solid stainless steel universal pan slides (optional fixed angle slides)
- Field reversible stainless steel doors. Double pane tempered glass doors are optional.
- Adjustable universal pan slides for 18"x26" and 12"x20" pans; (optional fixed angle slides for 18"x26" pans)

3-YEAR WARRANTY
on insulated hotLOGIX Holding Cabinets!

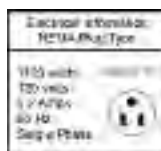
Features & Benefits—HL8-10-RW

- Top holding cabinet has precision-engineered top mount heating system with digital controls and temperature read-out; blower heat for active, even, fast heat-up and recovery
- Two drawer warmer built into bottom of unit; accommodates 12"x20" steam table pans up to 6" deep, end-loaded (Wells Mfg Model # RWN-26); self-latching, one-touch drawer closure
- Individual thermostatic temperature control for each drawer with adjustable front vents to allow humidity control

HL8 Heated Cabinets

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL8-5 (under-counter)	10	5	5	16-15/16 (430)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	261 (118)
HL8-8 (1/2 size)	16	8	8	26-1/2 (673)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	312 (141)
HL8-14 (3/4 size)	28	14	14	45-7/16 (1164)	64-3/8 (1635)	33-1/16 (840)	28 (711)	5 (127)	413 (189)
HL8-18 (full size)	36	18	18	57-7/16 (1459)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	485 (220)

* Standard spacing at 3", adjustable on 1-1/2" centers



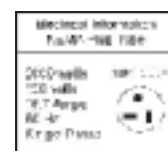
HL8-8, HL8-8



HL8-14, HL8-18



HL8-125, HL8-128



HL8-1818, HL8-12

INSULATED STAINLESS STEEL ELECTRONIC CONTROLS



HL8 Space-Savers

Model Number	Pan/Tray Capacity* 12"x20"x2.5"	Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
				Height	Depth in (mm)	Width		
HL8-125 (under-counter)	5	5	15-3/4 (400)	30-5/8 (778)	24-3/4 (629)	18-3/8 (467)	5 (127)	152 (69)
HL8-128	8	8	24 (610)	38-7/8 (987)	24-3/4 (629)	18-3/8 (467)	5 (127)	210 (95)

* Channel slides spaced on 2-3/4" centers.

HL8 Dual Compartment Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Inside Working Height	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
					Height	Depth in (mm)	Width		
HL8-12	24 ¹	12	12	22 ¹ (559)	72-5/8 (1845)	30-3/4 (781)	26-5/8 (676)	5 (127)	430 (195)
HL8-1816	16 ²	-	16	24 ¹ (610)	72-5/8 (1845)	30-3/4 (781)	23-1/4 (591)	5 (127)	430 (195)

¹Two compartments—6 slide pairs per compartment. Inside working height is for each compartment. *Universal slides at 3-1/2" spacing, adjustable on 1-3/4" centers.

²Two compartments — 8 slide pairs per compartment. Inside working height is for each compartment. * Spacing on 2-3/4" centers.

HL8 Dual Warming Cabinet with Two-Drawer Warmer

Model Number	Cabinet Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Drawer Warmer Pan Capacity 12"x 20" (up to 6" deep)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
					Height	Depth in (mm)	Width		
HL8-10-RW	20	10	10	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)

* Standard spacing at 3", adjustable on 1-1/2" centers.

Electrical Information:

120 volt, 2000 watts, 16.7A, 1PH, 60Hz, NEMA 5-20P plug. Ten foot rubber cord with 3 prong grounding plug.

OPTIONS AND ACCESSORIES - HL8 Series
Tempered glass double pane door (add suffix "-G")
Pass-through (add suffix "-P")
Dutch doors (HL8-14 & HL8-18 only; add suffix "-D")
Dutch door, pass-thru (HL8-14 & HL8-18 only; add suffix "-DP")
Menu card holder - specify 5"x7" or 8.5"x11" (solid stainless steel door units only)
Fixed angle slides for 18"x26" lip loaded sheet pans; fixed spacing on 1-1/2" centers (standard feature on HL8-1816; n/a on HL8-12)
Additional slide pairs (HL8-5, HL8-8, HL8-14, HL8-18 only)
Alternate electrical configurations
Correctional Package: Includes reinforced cord grip, locking control panel cover, Universal slides welded to ducts, duct hold downs, tamper-resistant fasteners, stainless steel finger pull grips (excludes HL8-10-RW)
Shelf/racks for GN 1/1 pans (HL8-12 only)
°C temperature display in lieu of °F temperature display (HL8-125, HL8-128, HL8-1816 & HL8-12)
Vertical corner bumpers (HL8-10-RW only)



**INSULATED STAINLESS STEEL
MECHANICAL CONTROLS**



HL9-18-D
shown with optional Dutch doors



Mechanical controls; dial in heat and humidity,
dial temperature read-out

Top-mounted enclosed water reservoir cannot be contaminated by food debris. Off-the-shelf standard size pan is easy to clean and inexpensive to replace; larger capacity 4" deep pan on 3/4 and full size cabinets.

3-YEAR WARRANTY
on insulated hotLOGIX Holding Cabinets!

Features & Benefits

- Precision-engineered heat ducts with top mounted element and blower for active even heat and humidity throughout cabinet and easy service. Temperature stratification throughout cabinet during preheat and hold is less than 2°F.
- Analog heat and humidity levels. Easy color match dials to set proper temperature and humidity. 90% humidity attainable at high temperatures. Low water indicator light. Temperature range of 85° - 200°F
- Can be operated with or without humidity
- Four sizes; with solid stainless steel universal pan slides (optional fixed angle slides)
- Field-reversible, insulated stainless steel door

HL9 Heated and Humidified Cabinets

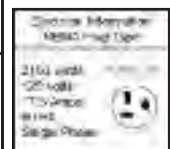
Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
	12"x20"	18"x26"			Height	Depth	Width		
HL9-5 (under-counter)	10	5	5	15-5/16 (389)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	271 (123)
HL9-8 (1/2 size)	16	8	8	24-15/16 (634)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	322 (146)
HL9-14 (3/4 size)	28	14	14	44 (1118)	65-7/8 (1673)	33-1/16 (840)	28 (711)	5 (127)	423 (192)
HL9-18 (full size)	36	18	18	54-1/2 (1384)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	495 (225)

* Standard spacing at 3", adjustable on 1-1/2" centers

OPTIONS AND ACCESSORIES HL9 & HL10 Series	
Tempered glass double pane door (add suffix "-G")	Additional slide pairs (universal models only)
Pass-through (add suffix "-P")	Alternate electrical configurations
Dutch doors (HL9-14, HL9-18, HL10-14 and HL10-18 only; add suffix "-D")	Fixed angle slides for 18"x26" lip loaded sheet pans; fixed spacing on 1-1/2" centers
Dutch door, pass-thru (HL9-14, HL9-18, HL10-14 & HL10-18 only; add suffix "-DP")	Vertical corner bumpers (HL10-10 only)
Menu card holder - specify 5"x7" or 8.5"x11" (solid stainless steel door units only)	Correctional Package: Includes reinforced cord grip, locking control panel cover, Universal slides welded to ducts, duct hold downs, tamper-resistant fasteners, stainless steel finger pull grips



NSF/ANSI 4



INSULATED STAINLESS STEEL ELECTRONIC CONTROLS



HL10-18-GD
shown with optional clear
Dutch doors

Features & Benefits

- Precision-engineered heat ducts with top mounted element and blower for active, even heat & humidity throughout cabinet and easy service. Temperature variance throughout cabinet during preheat and hold is less than 2°F
- Digitally controlled & monitored heat and humidity levels. 90% humidity attainable at high temperatures. Temperature range of 85° - 200°F
- Can be operated with or without humidity
- Four sizes; with solid stainless steel universal pan slides (optional fixed angle slides)
- Field reversible stainless steel doors are standard: optional clear doors
- Autofill water connection
- Low water indicator light, low temperature alarm, and view actual setting buttons



Top-mounted enclosed water reservoir cannot be contaminated by food debris. Off-the-shelf standard size pan is easy to clean and inexpensive to replace

Cabinets with Universal Slides for 12"x20" Pans, 18" x 26" Trays and Gastronorm Pans

Model Number	Pan/Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL10-5 (under-counter)	10	5	5	15-5/16 (389)	33-1/2 (851)	33-1/16 (840)	28 (711)	3 (76)	271 (123)
HL10-8 (1/2 size)	16	8	8	24-15/16 (634)	45-1/2 (1156)	33-1/16 (840)	28 (711)	5 (127)	322 (146)
HL10-14 (3/4 size)	28	14	14	44 (1118)	65-7/8 (1673)	33-1/16 (840)	28 (711)	5 (127)	423 (192)
HL10-18 (full size)	36	18	18	54-1/2 (1384)	76-3/8 (1940)	33-1/16 (840)	28 (711)	5 (127)	495 (225)

* Standard spacing at 3", adjustable on 1-1/2" centers

Features & Benefits—VaporPro Dual Warming Cabinet

- Get a humidified cabinet and a two-drawer warmer - all in one cabinet; save space!
- All stainless steel, insulated construction; field-reversible door
- Top holding cabinet has precision-engineered top mount heating system with digital temperature & humidity controls; active heat and humidity
- Adjustable universal pan slides for 18"x26" and 12"x20" pans (optional fixed angle slides for 18"x26" pans)
- Two drawer warmer built into bottom of unit; accommodates 12"x20" steam table pans up to 6" deep, end-loaded (Wells Mfg Model # RWN-26)
- Individual thermostatic temperature control for each drawer with adjustable front vents to allow humidity control; self-latching, one-touch drawer closure



shown with optional double-pane tempered glass door & vertical corner bumpers

VaporPro Dual Warming Cabinet with Two-Drawer Warmer

Model Number	Cabinet Pan/Tray Capacity*		Slide Pairs Provided	Drawer Warmer Pan Capacity 12"x 20" (up to 6" deep)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
	12"x20"	18"x26"			Height	Depth in (mm)	Width		
HL10-10-RW	20	10	10	2 (one per drawer)	76-3/8 (1940)	32-5/8 (829)	28-1/4 (718)	5 (127)	458 (208)

* Standard spacing at 3", adjustable on 1-1/2" centers.

Electrical Information: 120 volt, 2900 watts, 24.2Amps, 1PH, 60Hz, NEMA 5-30P plug. Ten foot rubber cord with 3 prong grounding plug.

DOOR-FREE HOLDING

DOOR-FREE HEATED HOLDING CABINETS-CONDUCTION HEAT



DF1818-5 for pizza boxes up to 18"x18"



DF2620 cabinets accommodate 12x20 and 18x26 pans

Hold fried or crispy food, moist food and boxed pizza, all in one cabinet!

Features & Benefits

- Unique design with individually heated shelves allows for a variety of holding environment capabilities in a single cabinet, i.e. moisture sensitive, fried/crispy foods and boxed pizza
- Doorless design for easy access and improved traffic flow in kitchen; pass-through for easy transfer of products from cooking area to serving area
- Stainless steel exterior with individually heated shelves
- Models for 12"x20" steam table pans and/or 18"x26" sheet pans as well as boxed pizza up to 18"x18"
- Removable lids (except pizza cabinets): when in place, seal in moisture; when removed, allow warm air to maintain crispness
- Electronic controls with digital display for temperature and time; multiple zone holding
- Units are field stackable, without the use of a stacking kit. Stack two four-shelf units, two five-shelf units or stack a 4-shelf on top of a five shelf unit.

OPTIONS - DF Series
230 volt operation
Shelves for 4" deep pans
Rolling stand for (adds 16-3/8" to height)

Electrical Specifications

Model	Watts	Volts	Amps	NEMA Plug
DF2620-4	1500	120	12.5	5-15P
DF2620-5	1800	120	15.0	5-15P
DF1220-4	1000	120	8.3	5-15P
DF1220-5	1200	120	10.0	5-15P
DF1818-4	1250	120	10.4	5-15P
DF1818-5	1500	120	12.5	5-15P



DOOR-FREE HOLDING

DOOR-FREE HEATED HOLDING CABINETS-CONDUCTION HEAT



Cabinets for 12" x 20" Pans and 18" x 26" Trays

Model Number	Pan/Tray Capacity 12"x20" 18"x26"		Number of Shelves	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
DF2620-4 Under-counter	8	4	4	29-1/2 (749)	22-5/8 (575)	32 (813)	3 (76)	192 (87)
DF2620-5 Under-counter	10	5	5	33-1/2 (851)	22-1/2 (575)	32 (813)	3 (76)	287 (130)

Cabinets for 12" x 20" x 2.5" Pans

Model Number	Pan/Tray Capacity 12"x20"	Number of Shelves	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
DF1220-4 Under-counter	4	4	29-1/2 (749)	22-5/8 (575)	19 (483)	3 (76)	175 (79)
DF1220-5 Under-counter	5	5	33-1/2 (851)	22-5/8 (575)	19 (483)	3 (76)	194 (88)

Cabinets for Pizza Boxes up to 18"x18"

Model Number	Pizza Box Capacity (up to 18"x18")	Number of Shelves	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
DF1818-4 Under-counter	4	4	29-1/2 (749)	20-1/2 (521)	23-1/2 (597)	3 (76)	177 (80)
DF1818-3 Under-counter	5	5	33-1/2 (648)	20-1/2 (521)	23-1/2 (597)	3 (76)	208 (94)

ROLL-IN HOLDING

FOR COMBI OVEN RACKS



Features & Benefits

- Roll-in holding cabinet for use with cooking systems oven racks
- High-performance convection heating system for fast heat up and recovery
- 3000 watt, lift-off heater for easy access to electrical components
- 2" high-density insulation in top, bottom and sides
- Precision-engineered heat ducts for even heating
- Digital controls
- Field reversible doors
- All stainless steel construction

RTB201M
Shown with rack (not included)

Cabinets for Oven Racks

Model Number	Accommodates Roll-in Rack Model*	Inside Working Dimensions HxDxW in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight in (mm)
			Height	Depth*	Width		
RTB201S (cabinet on legs)	Rational 201 SCC, 201 CM, 202 SCC, 202 CM Electrolux 202 Size	60 x 32 x 29 (1524) x (813) x (737)	82-1/4 (2089)	37-3/4 (959)	36 (914)	6" legs (152)	450 (204)
RTB201M (cabinet on casters)	Rational 201 SCC, 201 CM, 202 SCC, 202 CM Electrolux 202 Size	60 x 32 x 29 (1524) x (813) x (737)	82-1/4 (2089)	37-3/4 (959)	36 (914)	6" casters (152)	450 (204)
RTB202S (cabinet on legs)	Blodgett TC-10, TC-14 & TC-20 Houno C202 Eloma rack for 20-21 ovens	60 x 32 x 29 (1524) x (813) x (737)	84 (2134)	37-3/4 (959)	35-1/2 (902)	6" legs (152)	450 (204)
RTB202M (cabinet on casters)	Blodgett TC-10, TC-14 & TC-20 Houno C202 Eloma rack for 20-21 ovens	60 x 32 x 29 (1524) x (813) x (737)	84 (2134)	37-3/4 (959)	35-1/2 (902)	6" casters (152)	450 (204)

OPTIONS AND ACCESSORIES - RTB Holding Cabinets

Pass-through; Dutch doors on front, single solid door on rear

Pass-through; single door on front, Dutch doors on rear

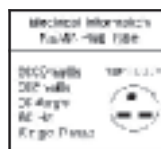
Pass-through; Dutch doors on front and rear

Racks not sold by Carter-Hoffmann. Contact individual manufacturers to purchase racks.



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Note: RTB201 only.
Agency approvals pending for RTB202



Blodgett TC-20 rack





MODULAR HOLDING CABINETS

Modular Holding Cabinets—Bottom Heat

Modular Holding Cabinets—Top Access

Modular Holding Cabinets—Universal Top and Bottom Heat

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PAGE 20

MODULAR HOLDING

COUNTERTOP - MC BOTTOM HEAT



MC213S-2T



MC223S-2T



MC212S-2T



MC243S-2T

MC Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers
- Easy to program—individually controlled zones
- Temperature control in one degree increments up to 195°F (91°C)
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)
- Bottom heat for gentle moist food holding
- Other models available on a volume basis (contact factory)



MC423S-2T

MC Series with Bottom Heat for 1/3 Size Pans (single-sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size		Overall Dimensions			Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
		Height in (mm)	Width in (mm)	Height in (mm)	Depth in (mm)	Width in (mm)		
MC213S-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 (64)	14 (355)	14-7/8 (378)	14-11/16 (373)	10-1/4 (260)	37 (17)	400 (3.3)
MC223S-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 (64)	14 (355)	14-1/8 (359)	14-11/16 (373)	17-1/4 (439)	50 (23)	500 (4.2)
MC212S-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 (64)	14 (355)	12-1/2 (318)	14-11/16 (373)	23-7/8 (606)	65 (29)	600 (5.0)
MC243S-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 (64)	28 (711)	14-1/8 (359)	14-11/16 (373)	31-1/4 (794)	75 (34)	600 (5.0)
MC423S-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 (64)	14 (355)	18-1/4 (464)	14-11/16 (375)	31-1/4 (616)	120 (54)	1000 (8.3)

For dual-sided access, replace suffix "S" with suffix "P" when ordering.

OPTIONS AND ACCESSORIES - MC Modular Cabinets

Change from single-sided to pass-through access (MC213S-2T, MC223S-2T, MC212S-2T, MC243S-2T, MC423S-2T)

Change from pass-through to single-sided access (MC1W3H, MC1W4H, MC1W5H)

Pans—specify size, type and quantity

Additional self-contained food covers

ELECTRICAL INFORMATION



All MC models operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. All operate on 15 amps or less.



MODULAR HOLDING

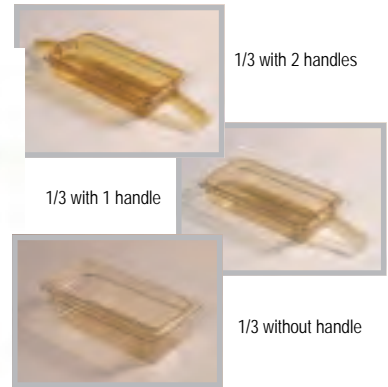
COUNTERTOP - MC BOTTOM HEAT



MC1W4H



MC1W5H



1/3 size pans used in MC & MZ units; note: pans w/ 2 handles should be used in optional 2-sided access cabinets only

(PANS ARE NOT INCLUDED)

MC Series with Bottom Heat for 1/3 Size Pans (dual sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size		Overall Dimensions			Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
		Height in (mm)	Width in (mm)	Height	Depth in (mm)	Width		
MC1W3H Pass-thru	3	2-1/2 (64)	7 (178)	16-5/8 (422)	15-1/4 (387)	9-1/2 (241)	42 (19)	600 (5)
MC1W4H Pass-thru	4	2-1/2 (64)	7 (178)	21-5/8 (543)	15-1/4 (387)	9-1/2 (241)	58 (26)	800 (6.7)
MC1W5H Pass-thru	5	2-1/2 (64)	7 (178)	26-5/8 (676)	15-1/4 (387)	9-1/2 (241)	64 (29)	1000 (8.3)

For single-sided access, replace suffix "H" with suffix "S" when ordering.



MT23-6

Features & Benefits

- Compact counter-top alternative to dry-well holding. Hold any food warm with access from the top easy for serving
- Individually controlled silicone pad heaters under pans for direct warming of each pan
- Removable pan shroud for easy cleaning.
- Stainless steel construction
- Electronic controller, one for each pan; temperature programmable in 1° increments up to 225°F; individual pan timers
- 6" deep pans with hinged, notched lids for ladles (2 pans and 2 ladles included)

MT Top Access Modular Holding Station - for 6" Deep 1/3 Size Pans

Model Number	Pan Capacity 1/3 size 6-3/4" x 12-1/2" x 6"	Electrical Requirements	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
		Volts / Phase / Hz / Amps / Watts	Height	Depth in (mm)	Width	
MT23-6	2	120v / 1Ph / 60Hz / 3.3A / 400 Watts	10	17-1/2	15-3/4	14

OPTIONS & ACCESSORIES - MT Series
Alternate electrical configurations
Covered high temp amber pans (1/3 size; 6" deep)



MODULAR HOLDING

COUNTER TOP - MZ UNIVERSAL HEAT



MZ213S-2T



MZ223S-2T



MZ212S-2T



MZ243S-2T

MZ Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers
- Easy to program—individually controlled zones
- Temperature control in one degree increments up to 250°F (121°C)
- Countdown timers for each pan—up to 9 hours, 59 minutes per zone; programmable for up to six pre-set times per timer
- Accommodate high temp plastic or stainless steel pans (not included)
- Top and bottom heat for flexible food holding
- Other models available on a volume basis (contact factory)



MZ423S-2T

MZ Series with Top and Bottom Heat for 1/3 Size Pans (single sided access)

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size		Overall Dimensions			Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
		Height in (mm)	Width in (mm)	Height in (mm)	Depth in (mm)	Width in (mm)		
MZ213S-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 (64)	14 (355)	17-3/16 (436)	14-11/16 (373)	10-1/4 (260)	38 (17)	800 (6.7)
MZ223S-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 (64)	14 (355)	17-3/16 (436)	14-11/16 (373)	17-1/4 (438)	52 (24)	1000 (8.3)
MZ212S-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 (64)	21 (533)	17-3/16 (394)	14-11/16 (373)	24-1/4 (616)	79 (36)	1200 (10)
MZ243S-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 (64)	28 (711)	17-3/16 (394)	14-11/16 (373)	31-3/8 (797)	83 (37)	1200 (10)
MZ423S-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 (64)	14 (355)	20-1/4 (514)	14-11/16 (373)	28-1/2 (724)	120 (54)	2000 (16.7)

For dual-sided access, replace suffix "S" with suffix "P" when ordering.

ELECTRICAL INFORMATION



All models, except MZ423S-2T, operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. All operate on 15 amps or less. MZ423S-2T operates on 208 volts, 20 Amps (NEMA 6-20P).

OPTIONS AND ACCESSORIES - MZ Modular Cabinets

Change to pass-through

Pans—specify size, type and quantity

Additional self-contained food covers



20



1.800.323.9793





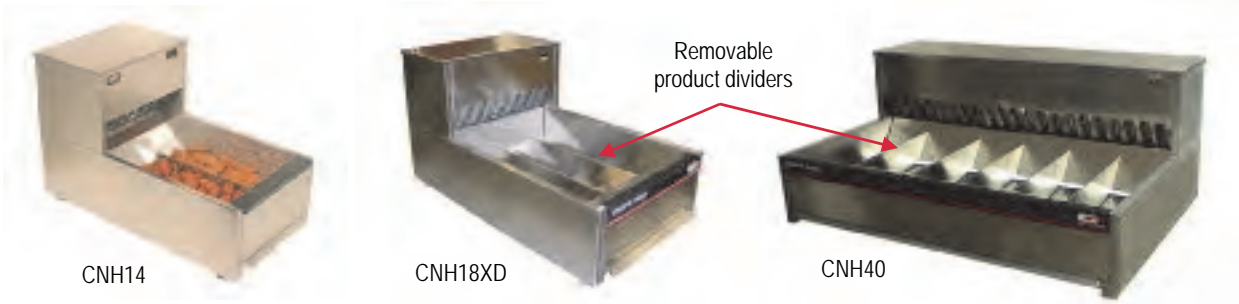
CRISP 'N HOLD[®] FRIED FOOD STATIONS

Counter-Top and Drop-In Stations
Vertical Crisp 'N Hold Counter-Top and Floor-Standing Cabinets

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PAGE 23-24

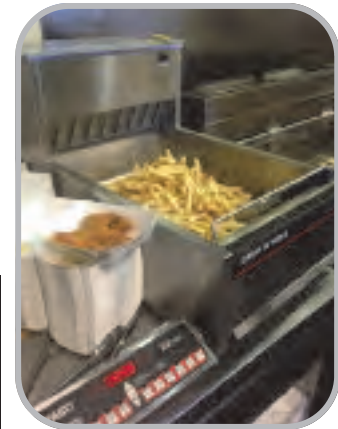
CRISP 'N HOLD®

FRIED FOOD STATIONS



Features & Benefits

- Heating elements and components located away from oils and vapors
- Large landing zone with adjustable and removable dividers for flexible product holding
- All stainless steel construction with removable product tray and grease filter for easy cleaning
- CNH14 & CNH18: 120v, 1820 watts, 15.1 amps, 60 Hz, 1 Phase, NEMA 5-20P plug
- CNH28 & CNH40: 208v, 2890 watts, 14 amps, 60 Hz, 1 Phase, NEMA 6-20P plug



Crisp 'N Hold® Series for Crispy Fried Food Holding

Model Number	Sections*	Capacity (Volume) cubic inches	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width	
CNH14	2	837	18 (457)	29 (737)	14-1/4 (362)	60 (25)
CNH18	3	1050	18 (457)	29 (737)	17-9/16 (446)	67 (30)
CNH28	4	1780	21 ¹ (533)	29 (737)	28-1/8 (714)	98 (44)
CNH40	6	2540	21 ¹ (533)	29 (737)	40 (1016)	140 (64)
CNH14XD	2	1045	18 (457)	33 (838)	14-1/4 (362)	65 (29)
CNH18XD	3	1306	18 (457)	33 (838)	17-9/16 (446)	72 (33)
CNH28XD	4	2196	21 ¹ (533)	33 (838)	28-1/8 (714)	103 (47)

* Maximum number of sections. Number of sections can be altered with product dividers. ¹Height includes 4" legs.



OPTIONS AND ACCESSORIES - CNH Crisp 'N Hold

208 or 240 volt electrical configuration

Additional product dividers

Fry scoop holder

Fry bag holder

Fryer gap cover/shield

Fry bag ribbon insert

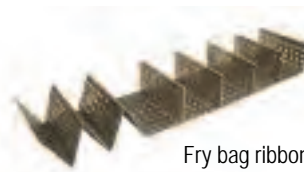
Rolling product stand (counter-top models only)



Fry scoop holder



Fry bag holder



Fry bag ribbon insert



Fryer gap cover/shield

CRISP 'N HOLD[®]

FRIED FOOD STATIONS

Features & Benefits

- Drop-in, low profile design with removable heating system that can be placed on either side
- Heating elements and components located away from oils and vapors; removable heater makes unit easy to clean and service
- Large landing zone with adjustable and removable dividers for flexible product holding
- All stainless steel construction with removable product tray and grease filter for easy cleaning
- Operates on 120v, 1820 watts, 15.1 amps, 60Hz, single phase; NEMA 5-20P plug



CNH12LP

Crisp 'N Hold[®] Series for Crispy Fried Food Holding—Drop-in

Model Number	Sections*	Capacity (Volume) cubic inches	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
			Height ¹	Depth in (mm)	Width	
CNH12LP	Up to 6	1460	5-1/2 (140)	21-3/4 (552)	26-5/16 (668)	67 (30)
CNH18LP	Up to 9	2190	5-1/2 (140)	21-3/4 (552)	32-5/16 (821)	79 (36)

*Maximum number of sections with all dividers installed. Number of sections can be altered with product dividers.

¹Height above counter. 7-7/8" below counter.



VCNH3W2S-CVR

Features & Benefits

- Crisp 'N Hold technology in a counter-sized modular cabinet
- Removable pan caddy for easy cleaning
- Small footprint for placement on counter or shelf
- Operates on 120 volts, 60 Hz, 1600 watts, 14.3 Amps; NEMA 5-20P
- Removable pan covers for moist or crispy food holding

Vertical Crisp 'N Hold[®] - 1/3 Size Steam Table Pans or 1/2 Size Sheet Pans

Model Number	Capacity ¹		Overall Dimensions			Class 100 Ship Wt. lbs (kg)
	1/3 Size Steam Table Pan 6-3/4" x 12-1/2" x 2.5"	1/2 Size Sheet Pan 13" x 18"	Height	Depth in (mm)	Width	
VCNH3W2S-CVR Counter-top	6 (3 per shelf)	2 (one per shelf)	15-5/8 (397)	16-1/2 (419)	25-5/8 (651)	82 (37)

¹Pans not included



OPTIONS AND ACCESSORIES - Vertical Crisp 'N Hold

Reinforced top with angle brackets to stack CNH18XD on top of VCNH2W3S

Pans—1/3 high temp amber plastic with handle

CE Electrical operation

CRISP 'N HOLD[®]

FRIED FOOD STATIONS



VCNH2W3S

Features & Benefits

- Crisp 'N Hold technology in a free-standing cabinet
- Under-counter height
- 3" casters to serve where you want to
- Pull-out wire racks for easy access to pans; shields maintain heat inside cabinet
- Removable pan caddy for easy cleaning
- Operates on 120 volts, 60 Hz, 1800 watts, 15.2 Amps; NEMA 5-20P

Vertical Crisp 'N Hold[®]— 1/2 Size Long Steam Table Pans

Model Number	Capacity ¹ 1/2 size long amber plastic pans 6-3/4" x 20-1/2" x 4"	Overall Dimensions			Class 100 Ship Wt. lbs (kg)
		Height	Depth in (mm)	Width	
VCNH2W3S Free-standing	6	30-1/2 (775)	30-5/8 (778)	20 (508)	150 (68)

¹Pans not included

OPTIONS AND ACCESSORIES - Vertical Crisp 'N Hold

Reinforced top with angle brackets to stack CNH18XD on top of VCNH2W3S

Pans—1/2 size long, 4" deep high temp amber pan

False bottom trivet with divider

CE Electrical operation



1/2 size long, 4" deep high temp
amber pan



CNH18XD/VCNH2W3S Stack with accessories
(CNH accessories detailed on page 22)

Complete package, including accessories, may
be ordered, using model number FFSTKPKG





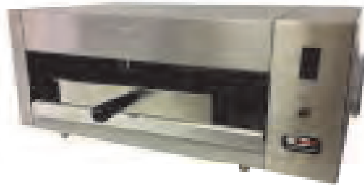
PIE MERCHANDISERS / FINISHING CABINET

Pie Merchandisers
Finishing Cabinet

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FINISHING CABINET

HEAT-XPRESS



Features & Benefits

- Heats instantly for fast finishing of entrees and appetizers; plate paddle included
- Infrared quartz element emits nearly pure radiant heat with less energy than halogen elements
- Small footprint for placement on counter or shelf
- Easy conversion to pass-through access
- Operates on 208 volts, 60 Hz, 2280 watts, 11 Amps; NEMA 6-20P

Heat-Xpress Finishing Cabinet

Model Number	Finishing Cavity Dimensions	Overall Dimensions			Class 100 Ship Wt. lbs (kg)
		Height	Depth in (mm)	Width	
CGM24	14" deep x 18" wide x 3-3/8" high	10 (254)	14-3/8 (365)	23-3/16 (605)	33-1/2 (15.2)

OPTIONS AND ACCESSORIES - Finishing Cabinet

Electrical Options: 240V, 2280 watts, 9.5 A



PIE MERCHANDISERS

COUNTERTOP - CONVECTION HEAT



MDPM2



Features & Benefits

- Designed to hold cooked, individually boxed pies or other portion packed food at serving temperature (i.e. warm dipping sauces, chicken nuggets, etc.)
- Product dispensed at bottom of the cabinet with viewing holes at base of door to indicate low product level
- Removable caddy for easy cleaning; small upright footprint
- Double-panel stainless steel construction illuminated graphic panel
- Programmable controller with low temperature alarm. Factory preset for 165°F (74°C)
- Forced air heating system for even heating



Heated Merchandising Cabinets

Model Number	Boxed Pie Capacity	Approximate Pie Box Dimensions	Overall Dimensions			Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width	
MDPM2	28 (2 columns)	3" wide x 6" deep x 1.25" high	26-3/8 (670)	10 (254)	9-1/2 (241)	40 (18)
MDPM4	42 (3 columns)	3" wide x 6" deep x 1.25" high	26-3/8 (670)	10 (254)	12-3/16 (310)	45 (20)

Electrical Options

VOLTS	WATTS	AMPS
120 (standard)	500	4.2
200-208*	413/416	2.1 - 2.2
220-240*	500/595	2.3 - 2.5

*International versions: specify plug type by destination country.





CHIP WARMERS

Chip Warmers

PAGE 28

CHIP WARMERS

CHIP WARMERS CONVECTION HEAT



CW1



CW2E



CW4

Features & Benefits

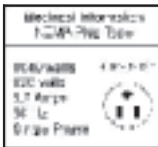
- Gentle, even heating—our exclusive heat duct and baffle system forces air down rear wall duct and up through the chips. Hot spots, cold spots, cold chips and burned chips are eliminated.
- Top-mounted heating system — all components easily accessible for service and located away from chip dust, crumbs & oils. Factory pre-set temperature of 175°F (79°C). Adjustable thermostat.
- FIFO product rotation
- Pull-out crumb pan, removable air duct and chip grates for easy cleaning.
- CW2E additional standard features include extended end panels to contain chips, expanded opening via top loading door, see-through window on serving door, unique secure hinge pin

Chip Warmers

Model Number	Approximate Chip Capacity		Overall Dimensions			Legs in (mm)	Class 100 Shipping Weight lbs (kg)
	Cubic feet	Gallons	Height *	Depth in (mm)	Width		
CW1	2.75	20	27-1/4 (692)	25-1/2 (648)	28-3/8 (721)	4 (102)	135 (61)
CW2E	3.00	22	38-3/4 (984)	23 (584)	22-3/4 (578)	4 (102)	165 (75)
CW4	5.75	44	45-1/2 (1156)	28 (711)	29-5/8 (752)	4 (102)	245 (111)

*Height includes 4" for legs. Ordering optional casters (CW1), or rolling stands (CW2, CW4) will alter height.

OPTIONS AND ACCESSORIES - Chip Warmers	
220 or 240 volt operation	
2" casters (CW1 only)	
Rolling stand (CW2E and CW4 only)	
Clear polycarbonate door (bottom door only; CW1 & CW4)	



CW1



CW2E & CW4





PLATE, TRAY AND BASE DISPENSERS

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Base and Plate Heaters	PAGE 36

PLATE DISPENSERS

ROTARY DISH CARTS



CD260H shown with optional full perimeter, close-fit bumper

Features & Benefits

- Lazy Susan style platform with wire guides to hold plates in place
- Powerful 1400 watt blower heater for fast heat-up and recovery (CD252H & CD260H)
- Heat directed up center of cart for even heat throughout (CD252H & CD260H)
- Stainless steel unibody construction
- Hinged cover with lift handles allows for easy loading and unloading
- Under-counter height

Heated and Ambient Enclosed Rotary Dish Carts - Non-Insulated Stainless Steel

Model Number	Plate Capacity* Maximum diameter		Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	11"	12"	Height	Depth inches (mm)	Width		
CD252H heated	252	-	32 (813)	28 (711)	28 (711)	5 (127)	236 (107)
CD260H heated	-	252	32 (813)	32 (813)	32 (813)	5 (127)	320 (145)
CD252 ambient	252	-	32 (813)	28 (711)	28 (711)	5 (127)	190 (86)
CD260 ambient	-	252	32 (813)	32 (813)	32 (813)	5 (127)	270 (123)

*Estimate based on common plate thickness. Due to the variety of thickness in plates, capacity may vary.



CD27

Features & Benefits

- Lazy Susan style platform with wire guides to hold plates in place
- Powerful 2100 watt blower heater for fast heat-up and recovery
- Heat directed up center of cart for even heat throughout
- Double-wall stainless steel unibody construction with fiberglass insulation
- Sliding top lid allows for easy loading and unloading
- Under-counter height

Heated Enclosed Rotary Dish Cart - Insulated Stainless Steel

Model Number	Plate/Bowl Capacity Maximum diameter	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
		Height	Depth inches (mm)	Width		
CD27	160	32-1/2 (826)	27 (686)	27 (686)	5 (127)	272 (123)



CD27



CD252H
CD260H



OPTIONS AND ACCESSORIES - Rotary Dish Carts

Full perimeter, close-fit bumper (CD252, CD252H CD260 & CD260H only)

Corner bumpers

Alternate electrical configurations

Alternate caster sizes and treads

PLATE DISPENSERS

HP SHELF-MOUNTED WARMERS



HP58

Features & Benefits

- Double-wall, insulated stainless steel construction, with blue powder-coated flip-up door for easy access
- Can be mounted above sauté or cooking station - keeps plates nearby for dishing and reduces labor; removable grease filters
- High-performance, even heating; factory pre-set temperature of 155°F (68°C)
- Filters protect heater components from oil accumulation and can be removed for cleaning; filters can be washed by hand or in dishwasher

Plate Warmers for Plates up to 12-3/4" Diameter

Model Number	Capacity* lbs (kg)	Inside Working Dimensions			Overall Dimensions			Class 100 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width	Height	Depth in (mm)	Width	
HP38	183 (83)	10-1/4 (260)	14 (356)	35 (889)	22 (560)	18-1/2 (470)	38 (965)	202 (91)
HP40	193 (88)	10-1/4 (260)	14 (356)	37 (940)	22 (560)	18-1/2 (470)	40 (1016)	238 (108)
HP42	203 (92)	10-1/4 (260)	14 (356)	39 (991)	22 (560)	18-1/2 (470)	42 (1067)	242 (110)
HP58	280 (127)	10-1/4 (260)	14 (356)	55 (1397)	22 (560)	18-1/2 (470)	58 (1473)	265 (120)
HP65	314 (142)	13-1/4 (337)	14 (356)	63 (1600)	25 (635)	18-1/2 (470)	65-1/8 (1654)	320 (145)

*Maximum weight capacity. Number of plates depends on plate size and thickness. Refer to inside working dimensions and the size of your plates to determine plate capacity.

OPTIONS AND ACCESSORIES - HP Series

Sliding doors in lieu of flip-up door: HP65 & HP58 only



HP Series



PLATE DISPENSERS

ENCLOSED PLATE DISPENSERS



EPDHT2S9

Features & Benefits—Plate Dispensers

- Enclosed plate dispensers offered as heated and non-heated with 2, 3 and 4 silo configurations; 9", 10" & 12" plate sizes
- Heated and unheated cabinets
- Stainless steel construction with aluminum wrap-around bumper and red non-marking vinyl insert
- Self-leveling spring action dispensing tubes; optional silo covers
- 5" all-swivel casters, two with brakes; offset wheel-ahead caster pattern
- Electrical specifications for heated dispensers:
 - 2 Silo: 120 volts, 1000 watts, 8.4 amps, 1 Ph, NEMA 5-15P plug
 - 3 Silo: 120 volts, 1500 watts, 12.5 amps, 1 Ph, NEMA 5-20P plug
 - 4 Silo: 120 volts, 2000 watts, 16.7 amps, 1 Ph, NEMA 5-30P plug

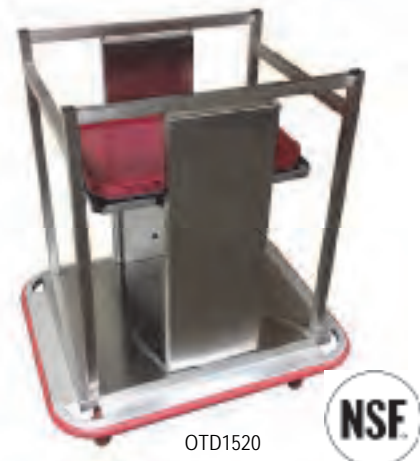


Enclosed Plate Dispensers

Model Number Unheated	Model Number Heated	Plate Size	Approx. Capacity	Type	Overall Dimensions			Caster Dia. in (mm)	Shipping Wt. Unheated lbs (kg)	Shipping Wt. Heated lbs (kg)
					Height	Depth in (mm)	Width			
EPD2S9	EPDHT2S9	9" Plates	100 plates 72 bowls	2 silo	41-7/8 (1064)	23-1/8 (587)	37-1/8 (943)	5 (127)	181 (82)	206 (93)
EPD2S10	EPDHT2S10	10" Plates	100 plates 72 bowls	2 silo	41-7/8 (1064)	23-1/8 (587)	37-1/8 (943)	5 (127)	183 (83)	210 (95)
EPD2S12	EPDHT2S12	12" Plates	100 plates 72 bowls	2 silo	41-7/8 (1064)	23-1/8 (587)	37-1/8 (943)	5 (127)	195 (88)	223 (101)
EPD3S9	EPDHT3S9	9" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	23-1/8 (587)	53-1/8 (1349)	5 (127)	208 (94)	243 (110)
EPD3S10	EPDHT3S10	10" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	23-1/8 (587)	53-1/8 (1349)	5 (127)	210 (95)	245 (111)
EPD3S12	EPDHT3S12	12" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	23-1/8 (587)	53-1/8 (1349)	5 (127)	214 (109)	247 (112)
EPD4S9	EPDHT4S9	9" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	37-1/8 (943)	37-1/8 (943)	5 (127)	232 (105)	267 (121)
EPD4S10	EPDHT4S10	10" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	37-1/8 (943)	37-1/8 (943)	5 (127)	235 (107)	270 (122)
EPD4S12	EPDHT4S12	12" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	37-1/8 (943)	37-1/8 (943)	5 (127)	240 (109)	273 (124)

Features & Benefits—Tray Dispensers

- Open, cantilever and enclosed styles; in single and double stack configurations
- Full perimeter, wrap-around bumper with non-marking vinyl insert
- Models for the most common tray sizes; adjustable to accommodate different tray types
- All feature spring action self leveling system
- 5" all swivel casters; 2 fitted with brakes
- Enclosed dispensers have a sleek all stainless steel exterior for easy cleaning
- Cantilever dispensers are stainless steel with stainless steel bottom and tray platform
- Open dispensers have a high strength stainless steel tubular frame with solid stainless steel bottom and tray platform



OTD1520

TRAY DISPENSERS

CANTILEVER, ENCLOSED AND OPEN STYLES

Cantilever Tray Dispensers

Model Number	Tray Size In (mm)	Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
CTD1222	12" x 22" (305 x 559)	Cantilever, single stack	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)
CTD1321	13" x 21" (330 x 533)	Cantilever, single stack	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)
CTD1418	14 x 18 (356 x 457)	Cantilever, single stack	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)
CTD1520	15 x 20 (381 x 508)	Cantilever, single stack	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)
CTD1622	16 x 22 (406 x 559)	Cantilever, single stack	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)
CTDRS	13.5 x 23 (343 x 584)	Cantilever tray dispenser for room service trays	37-5/8 (956)	23 (584)	29-3/4 (756)	5 (127)	150 (68)

Enclosed Tray Dispensers

Model Number	Tray Size in (mm)	Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
ETD1418	14 x 18 (356 x 457)	Single stack	38 (965)	26-1/8 (664)	32-1/8 (816)	5 (127)	150 (68)
ETD1520	15 x 20 (381 x 508)	Single stack	38 (965)	26-1/8 (664)	32-1/8 (816)	5 (127)	150 (68)
ETD1622	16 x 22 (406 x 559)	Single stack	38 (965)	26-1/8 (664)	32-1/8 (816)	5 (127)	150 (68)
ETD2S1418	14 x 18 (356 x 457)	Double stack	38 (965)	46-1/8 (1172)	32-1/8 (816)	5 (127)	300 (136)
ETD2S1520	15 x 20 (381 x 508)	Double stack	38 (965)	46-1/8 (1172)	32-1/8 (816)	5 (127)	300 (136)
ETD2S1622	16 x 22 (406 x 559)	Double stack	38 (965)	46-1/8 (1172)	32-1/8 (816)	5 (127)	300 (136)

Open Tray Dispensers

Model Number	Tray Size in (mm)	Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
OTD1418	14 x 18 (356 x 457)	Single stack	36 (953)	26-1/8 (664)	32-1/8 (816)	5 (127)	140 (64)
OTD1520	15 x 20 (381 x 508)	Single stack	36 (953)	26-1/8 (664)	32-1/8 (816)	5 (127)	140 (64)
OTD1622	16 x 22 (406 x 559)	Single stack	36 (953)	26-1/8 (664)	32-1/8 (816)	5 (127)	140 (64)
OTD2S1418	14 x 18 (356 x 457)	Double stack	36 (953)	48-1/8 (1222)	32-1/8 (816)	5 (127)	150 (68)
OTD2S1520	15 x 20 (381 x 508)	Double stack	36 (953)	48-1/8 (1222)	32-1/8 (816)	5 (127)	150 (68)
OTD2S1622	16 x 22 (406 x 559)	Double stack	36 (953)	48-1/8 (1222)	32-1/8 (816)	5 (127)	150 (68)

SHEET PAN DISPENSERS

ENCLOSED AND OPEN STYLES



NEW!



Features & Benefits—Pan Dispensers

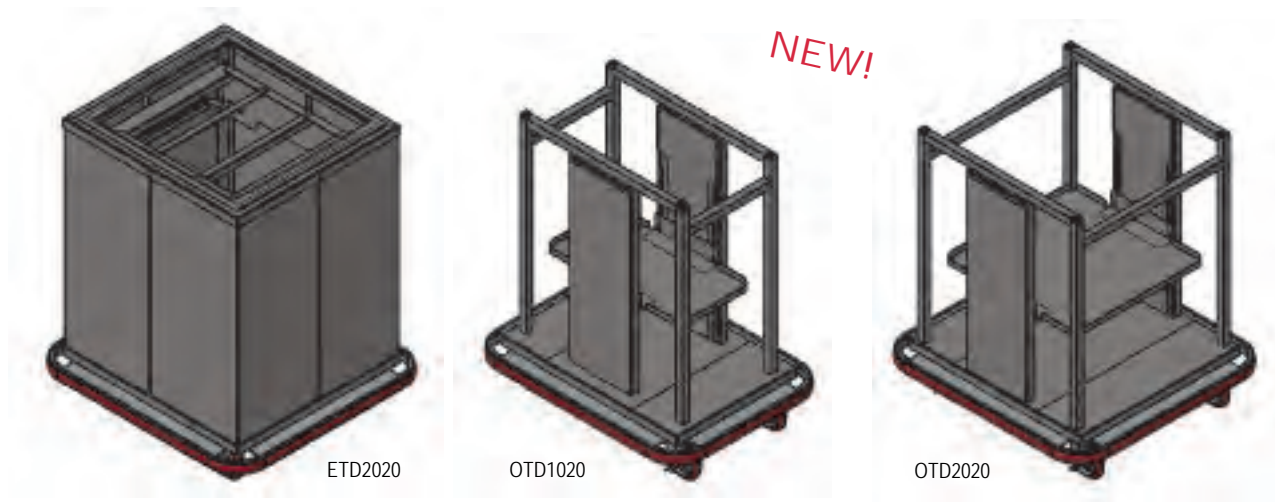
- Open and enclosed styles; in single and double stack configurations
- Full perimeter, wrap-around bumper with non-marking vinyl insert
- All feature spring action self leveling system
- 5" all swivel casters; 2 fitted with brakes
- Enclosed dispensers have a sleek all stainless steel exterior for easy cleaning
- Open dispensers have a high strength stainless steel tubular frame with solid stainless steel bottom and tray platform

Sheet Pan Dispensers

Model Number	Pan Size in (mm)	Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
ETD1826	18 x 26 (457X660)	Enclosed single stack	38 1/8 (968)	28-1/4 (718)	33 (838)	5 (127)	170 (77)
OTD1826	18 x 26 (457X660)	Open single stack	36 1/4 (921)	28-1/4 (718)	38-1/8 (968)	5 (127)	132 (62)

GLASS RACK DISPENSERS

ENCLOSED AND OPEN STYLES



Features & Benefits—Glass Rack Dispensers

- Open and enclosed styles
- Full perimeter, wrap-around bumper with non-marking vinyl insert
- All feature spring action self leveling system
- 5" all swivel casters; 2 fitted with brakes
- Enclosed dispensers feature completely welded cabinet construction with sleek, sanitary exterior
- Open dispensers have a high strength stainless steel tubular frame with solid stainless steel bottom and tray platform

Glass Rack Dispensers

Model Number	Glass Rack Size		Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
	in	(mm)		Height	Depth in (mm)	Width		
ETD2020	20 x 20	(508 x 508)	Enclosed single stack	38 1/8 (968)	30-1/4 (768)	32 1/8 (816)	5 (127)	182 (83)
OTD 1020	10 x 20	(254 x 508)	Open single stack	36 1/4 (921)	23-1/2 (597)	32-1/8 (816)	5 (127)	100 (46)
OTD2020	20 x 20	(508 x 508)	Open single stack	36 1/4 (921)	30-1/8 (765)	32-1/8 (816)	5 (127)	140 (64)

PLATE & BASE HEATERS



COMBO DISPENSERS



BH2S



PBH2S

Features & Benefits

- Combination base/plate heaters dispense plates and/or bases
- PBH2S combination cabinet features independently controlled silos to accommodate 1) both silos to hold plates, 2) both silos to hold bases or 3) plates in one silo and bases in the other silo
- Other models offer can accommodate either bases or plates in all silos with a flip of a switch: BH2S and BH3S are shipped from the factory preset for bases; PH2S and PH3S are shipped from the factory preset for plates. Field convertible for plates or bases.
- Versatile design to hold bases or plates with the flip of a switch; mechanical thermostat with 3-way toggle switch for easy temperature selection. Individual switches for each silo on PHB2S.
- Removable lowerators with pulley-style leveling system and adjustable springs for plate weight vs. base weight
- All stainless steel construction with full perimeter aluminum wrap-around bumper with non-marking red vinyl insert to protect cabinet and facility walls
- Removable lids and hooks on cabinet ends for storage during tray make-up
- All swivel casters, two with brakes; offset wheel-ahead caster pattern
- PBH2S, BH2S & PH2S: 208 volts, 3200 watts, 60 Hz, 15.4 Amps, NEMA 6-20P plug
- BH3S & PH3S: 208 volts, 4800 watts, 60 Hz, 23.1 Amps, NEMA 6-30P
- 10 foot power cord and cord winding bracket

Base/Plate Heaters

Model Number	Type	Capacity wax bases or plates 7" - 10.25" diameter	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
PBH2S	2 silo Combo base/plate heater	60 bases per silo 75 plates per silo	45 (1143)	27 (686)	37-1/8 (943)	3.5 (89)	295 (134)
BH2S ¹	2 silo Combo base/plate heater	120 bases (60 per silo) 150 plates (75 per silo)	45 (1143)	27 (686)	37-1/8 (943)	3.5 (89)	295 (134)
PH2S ²	2 silo Combo base/plate heater	120 bases (60 per silo) 150 plates (75 per silo)	45 (1143)	27 (686)	37-1/8 (943)	3.5 (89)	295 (134)
BH3S ¹	3 silo Combo base/plate heater	180 bases (60 per silo) 225 plates (75 per silo)	46-1/2 (1143)	27 (686)	48-1/4 (943)	5 (127)	345 (156)
PH3S ²	3 silo Combo base/plate heater	180 bases (60 per silo) 225 plates (75 per silo)	46-1/2 (1143)	27 (686)	48-1/4 (943)	5 (127)	345 (156)

¹Factory preset for bases

²Factory preset for plates



Hospitality™ SERIES



PATIENT TRAY DELIVERY CARTS

Economy Series Tray Delivery Carts
Performance Series Quiet Carts

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PAGE 40-42

PATIENT TRAY CARTS

ECONOMY SERIES



ESDST16

Features & Benefits

- All stainless steel construction with recessed door latch and tubular push handle
- Hinged door with magnetic closure
- Adjustable pin position racks with adjustable tray slides on 5.25" centers; adjustable on 1.75" increments; accommodate a variety of tray sizes
- 5" Performa rubber casters: 2 rigid, 2 swivel with brakes; 6 caster configuration on 2-door carts with 2 center rigid casters and 4 swivel corner casters with brakes
- Soft durometer corner bumpers protect facility walls
- Offset wheel-ahead caster pattern for movement over thresholds and uneven surfaces
- Pass-through is optional

Stainless Steel Patient Tray Cart—Single Door; One Tray Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Capacity Trays at 5-1/4" Spacing	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
			Height	Depth in (mm)	Width		
ESDST6	6	34-1/2 (876)	42 (1067)	27-7/8 (708)	19-1/8 (486)	5 (127)	150 (68)
ESDST8	8	46 (1168)	52-1/2 (1334)	27-7/8 (708)	19-1/8 (486)	5 (127)	205 (93)

Stainless Steel Patient Tray Cart—Single Door; Two Trays Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Capacity Trays at 5-1/4" Spacing	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
			Height	Depth in (mm)	Width		
ESDST10	10	28-3/4 (730)	36-3/4 (937)	37-1/2 (952)	26-7/8 (683)	5 (127)	308 (140)
ESDST12	12	34-1/2 (876)	42 (1067)	37-1/2 (952)	26-7/8 (683)	5 (127)	328 (149)
ESDST14	14	40-1/4 (1022)	47-1/4 (1200)	37-1/2 (952)	26-7/8 (683)	5 (127)	338 (153)
ESDST16	16	46 (1168)	52-1/2 (1334)	37-1/2 (952)	26-7/8 (683)	5 (127)	348 (158)
ESDST20	20	51-1/4 (1302)	63 (1600)	37-1/2 (952)	26-7/8 (683)	5 (127)	368 (167)
ESDST24	24	56-1/2 (1435)	68-1/4 (1734)	37-1/2 (952)	26-7/8 (683)	5 (127)	388 (176)



PATIENT TRAY CARTS

ECONOMY SERIES

Features & Benefits

- All stainless steel construction with recessed door latches and tubular push handle
- Hinged doors with magnetic closure
- Adjustable pin position racks with adjustable tray slides on 5.25" centers; adjustable on 1.75" increments; accommodate a variety of tray sizes
- 5" Performa casters: 2 rigid center casters, 4 swivel corner casters with brakes
- Soft durometer corner bumpers protect facility walls
- Two door design for higher capacity and lower profile
- Pass-through is optional



ETDTT24

Stainless Steel Patient Tray Cart—Two Doors; Two Trays Per Slide

For 14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Tray Capacity Trays at 5-1/4" Spacing	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
ETDTT20	20	28-3/4 (730)	38-7/8 (987)	37-1/2 (952)	52-1/2 (1334)	5 (127)	525 (238)
ETDTT24	24	34-1/2 (876)	45-1/8 (1146)	37-1/2 (952)	52-1/2 (1334)	5 (127)	545 (247)
ETDTT28	28	40-1/4 (1022)	50-3/8 (1280)	37-1/2 (952)	52-1/2 (1334)	5 (127)	565 (256)
ETDTT32	32	46 (1168)	55-5/8 (1413)	37-1/2 (952)	52-1/2 (1334)	5 (127)	585 (265)

OPTIONS AND ACCESSORIES - Stainless Steel Economy Series

Pass-through doors

3-sided top rail

4-sided top rail

Menu card holder

Dry erase board

Floor drain with plug and tether

3 thermal airpots with rack for coffee and tea service (16"H x 20-1/2"W x 12"D)

2 thermal airpots with rack for coffee service (16"H x 14-1/4"W x 12"D)

Mini Dome chillable condiment bin—includes two 1 pint condiment trays (7"H x 6-7/8"W x 7"D)

Coffee and tea service condiment bin with adjustable compartments for stir sticks, creamer packs, sugar, tea bags and other coffee service items (4-5/8"H x 8"W x 11-7/8"D)

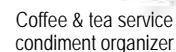
Anti-slip mat for top of cart (specify single or two door cart)



Coffee & tea service airpots and rack



Mini Dome chillable condiment bin



Coffee & tea service condiment organizer



PATIENT TRAY CARTS

PERFORMANCE SERIES



PSDTT10

Features & Benefits

- Ultra-Quiet cart features all stainless steel, sound dampening construction with vented end panels
- Marine edge top is a standard feature
- 3-sided top rail is standard; 4-sided is optional
- Hinged door with magnetic closure; recessed push handles
- Full length, integrated, ergonomic door handle
- Ultra-quiet rack system; adjustable pin position racks with tray slides on 5.25" centers; accommodate a variety of tray sizes
- 6" Performa rubber casters with noise suppression bearing covers; 2 rigid, 2 swivel with brakes
- Offset wheel-ahead caster pattern for movement over thresholds and uneven surfaces
- Full perimeter aluminum bumper with non-marking red vinyl insert protects cart and facility walls from damage

Stainless Steel Patient Tray Cart—Single Door; One Tray Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Tray Capacity	Tray Spacing in (mm)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
PSDST6	6	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	28-3/8 (720)	26-1/8 (664)	6 (152) 2 swivel, 2 rigid	239 (108)
PSDST8	8	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	28-3/8 (720)	26-1/8 (664)	6 (152) 2 swivel, 2 rigid	252 (114)

Stainless Steel Patient Tray Cart—Single Door; Two Trays Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Tray Capacity	Tray Spacing in (mm)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
PSDTT10	10	5-1/4 (133)	26-3/8 (670)	42-3/8 (1076)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	290 (132)
PSDTT12	12	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	318 (144)
PSDTT14	14	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	325 (147)
PSDTT16	16	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	332 (151)
PSDTT18	18	5-1/4 (133)	47-3/8 (1023)	63-3/8 (1609)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	360 (163)
PSDTT20	20	5-1/4 (133)	52-5/8 (1337)	68-5/8 (1743)	38-3/8 (975)	32-1/8 (816)	6 (152) 2 swivel, 2 rigid	370 (168)

See page 42 for Options and Accessories





PATIENT TRAY CARTS

PERFORMANCE SERIES

Features & Benefits

- Ultra-Quiet cart features all stainless steel, sound dampening construction with vented end panels
- Marine edge top is a standard feature
- 3-sided top rail is standard; 4-sided is optional
- Hinged doors with magnetic closure
- Top rail doubles as push handle on short carts; taller carts have stainless steel push handles recessed into swivel end
- Full length integrated ergonomic door handle
- Ultra-quiet rack system; adjustable pin position racks with tray slides on 5.25" centers; accommodate a variety of tray sizes
- 6" Performa rubber casters with noise suppression bearing covers; 2 rigid, 2 swivel with brakes
- Offset wheel-ahead caster pattern for movement over thresholds and uneven surfaces
- Full perimeter aluminum bumper with non-marking red vinyl insert protects cart and facility walls from damage



Stainless Steel Patient Tray Cart—Two Doors; One Tray Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Tray Capacity	Tray Spacing in (mm)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
PTDST10	10	5-1/4 (133)	26-3/8 (670)	42-3/8 (1076)	28-3/8 (721)	43-1/2 (1105)	6 (152) 2 swivel, 2 rigid	341 (155)
PTDST12	12	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	28-3/8 (721)	43-1/2 (1205)	6 (152) 2 swivel, 2 rigid	351 (159)
PTDST14	14	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	28-3/8 (721)	43-1/2 (1205)	6 (152) 2 swivel, 2 rigid	369 (167)
PTDST16	16	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	28-3/8 (721)	43-1/2 (1205)	6 (152) 2 swivel, 2 rigid	379 (172)
PTDST18	18	5-1/4 (133)	47-3/8 (1023)	63-3/8 (1609)	28-3/8 (721)	43-1/2 (1205)	6 (152) 2 swivel, 2 rigid	397 (180)
PTDST20	20	5-1/4 (133)	52-5/8 (1337)	68-5/8 (1743)	28-3/8 (721)	43-1/2 (1205)	6 (152) 2 swivel, 2 rigid	407 (185)



See page 42 for Options and Accessories



PATIENT TRAY CARTS

PERFORMANCE SERIES



PTDTT24

Features & Benefits

- Ultra-Quiet cart features all stainless steel, sound dampening construction; marine edge top; vented end panels; floor drain with plug and tether
- 3-sided top rail is standard; 4-sided is optional
- Hinged doors with magnetic closure; recessed push handles
- Full length integrated ergonomic door handle
- Ultra-quiet rack system; adjustable pin position racks with tray slides on 5.25" centers; accommodate a variety of tray sizes
- 6" Performa casters with noise suppression bearing covers; rigid casters and swivel casters with brakes for easy steering
- Full perimeter aluminum bumper with non-marking red vinyl insert protects cart and facility walls from damage
- Large capacity models—up to 36 trays per cart

Stainless Steel Patient Tray Cart—Two Doors; Two Trays Per Slide

14"x18", 15"x20", 16"x22", 12"x19", 12"x20", 12"x22", 13"x21" & Room Service Trays

Model Number	Tray Capacity	Tray Spacing in (mm)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
PTDTT20	20	5-1/4 (133)	26-3/8 (670)	42-3/8 (1076)	38-3/8 (975)	49-3/8 (1254)	6 (152) 2 swivel, 2 rigid	461 (209)
PTDTT24	24	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	38-3/8 (975)	49-3/8 (1254)	6 (152) 2 swivel, 2 rigid	497 (225)
PTDTT28	28	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	38-3/8 (975)	49-3/8 (1254)	6 (152) 2 swivel, 2 rigid	507 (230)
PTDTT32	32	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	38-3/8 (975)	49-3/8 (1254)	6 (152) 2 swivel, 2 rigid	533 (242)
PTDTT36	36	5-1/4 (133)	47-3/8 (1023)	63-3/8 (1609)	38-3/8 (975)	49-3/8 (1254)	6 (152) 2 swivel, 2 rigid	538 (244)

OPTIONS AND ACCESSORIES - Performance Patient Tray Carts

Pass-through doors
4-sided top rail
Alternate caster sizes and types
3 thermal airpots with rack for coffee and tea service (16"H x 20-1/2"W x 12"D)
2 thermal airpots with rack for coffee service (16"H x 14-1/4"W x 12"D)
Mini Dome chillable condiment bin—includes two 1 pint condiment trays (7"H x 6-7/8"W x 7"D)
Coffee and tea service condiment organizer with adjustable compartments for stir sticks, creamer packs, sugar, tea bags and other coffee service items (4-5/8"H x 8"W x 11-7/8"D)
Menu card holder, 5"x7" or 8.5"x11"
Dry erase board
Push handle
Anti-slip mat for top of cart (specify single or two-door cart)
Eliminate top rail



Coffee & tea service airpots and rack



Coffee & tea service condiment organizer

Mini Dome chillable condiment bin





AIR SCREEN REFRIGERATORS

Air Screen Tray Line Refrigerators

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AIR SCREEN REFRIGERATORS

1/2 and 3/4 HORSEPOWER COMPRESSOR



Horizontal air screen created by precision engineered left air outflow and right air intake holes - does not affect air screen if pan is partially pulled out.

Door-mounted switch activates air screen when door is opened



Features & Benefits

- PHB15 has a 3/4 HP compressor to maintain safe internal air temperature of 40°F for **four hours** with the door open
- PHB495 has a 1/2 HP compressor to maintain an internal air temperature of 40°F for up to two hours with the door open
- Quad fan horizontal air screen maintains cabinet interior temperature - even with pans partially pulled out
- “No tip” tray slides on 3” spacing: Trays will not tip—even when pulled out half way. Enables easy access to contents without affecting air screen
- Non-marking “floating” style bumper protects cabinet and facility walls
- Offset wheel-ahead caster pattern for easy transport over uneven surfaces
- Field-reversible tempered glass door
- Automatic defrost cycle has no impact on air screen performance
- Digital thermometer display

Air Screen Refrigerators with Channel Slides for 18"x26" and 14" x 18" Trays

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)
	18"x26"	14"x18"			Height	Depth in (mm)	Width		
PHB15	15	30	15	45-3/4 (1162)	80-5/8 (2048)	38-1/2 (978)	31-1/2 (854)	6 (152)	598 (271)
PHB495	15	30	15	45-3/4 (1162)	78 (1981)	38-1/2 (978)	31-1/2 (854)	6 (152)	568 (258)

OPTIONS AND ACCESSORIES - Reach-in Air Screen Refrigerators

5-Year compressor warranty
Alternate electrical configurations
Locking door latch with key
Rack hold down device
Solid stainless steel door
Pass-through doors—tempered glass or stainless steel
Menu card holder - specify 5"x7" or 8.5"x11" (only with optional stainless steel door)
Field-reversible Dutch doors: stainless steel or glass available

Electric Information NEMA Plug Type NEMA 5-20P 120 volts 60 Hz Single Phase 13.5 running amps PHB15	Electric Information NEMA Plug Type NEMA 5-20P 120 volts 60 Hz Single Phase 11 running amps PHB495
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Hospitality[™]
SERIES

DRYING RACKS / TRAY STARTERS
STACKING TRAY TRANSPORT

Dome and Base Racks
Starter Stations
Induction Tables
Stacking Tray Transport
Utility Carts

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DRYING RACKS

DOME AND BASE RACKS

Features & Benefits

- Fully welded all stainless steel construction
- Stainless steel wire drying cradles; capacity 10 domes or 20 underliners per cradle
- 5" stem mounted red Performa rubber casters; all swivel, 2 with brakes



DMR100

Dome Racks

Model Number	Capacity	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width		
DMR50	50 Domes 100 Underliners	73-5/8 (1870)	19-3/4 (502)	22 (559)	5 (127)	76 (34)
DMR80	80 Domes 160 Underliners	60-5/8 (1540)	19-3/4 (502)	38-1/2 (978)	5 (127)	71 (32)
DMR100	100 Domes 200 Underliners	73-5/8 (1870)	19-3/4 (502)	40 (1016)	5 (127)	98 (44)

Features & Benefits

- Fully welded all stainless steel construction
- Stainless steel wire drying cradles; capacity 10 induction bases per cradle
- 5" stem mounted red Performa rubber casters; all swivel, 2 with brakes



BSR180

Induction Base Racks

Model Number	Capacity	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width		
BSR90	90 Induction Bases	69-1/2 (1765)	19-3/4 (502)	22 (559)	5	81 (37)
BSR180	180 Induction Bases	69-1/2 (1765)	19-3/4 (502)	40 (1016)	5	108 (49)
BSR270	270 Induction Bases	69-1/2 (1765)	19-3/4 (502)	58 (1473)	5	130 (59)

OPTIONS AND ACCESSORIES - Dome and Induction Base Racks

Replacement wire cradle for domes and underliners (DMR racks only)

Replacement wire cradle for induction bases (BSR racks only)



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STARTER STATIONS

STARTER STATIONS & INDUCTION TABLES



SS60

Features & Benefits

- All stainless steel, fully welded, square tube construction; horizontal supports welded and polished to vertical supports to form a one-piece rigid cart
- Design allows for cantilever or straddle use for rolling over a conveyor
- Accommodate 14.75 x 8.25 x 7" storage bins with dividers (included)
- Stem mounted all swivel 5" Performa rubber casters; 2 with brakes

Starter Stations

Model Number	Capacity of Storage Bins w/ Divider 14.75" x 8.25" x 7"	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width		
SS36	8	67-3/8 (1711)	31 (787)	37-1/2 (953)	5 (127)	115 (52)
SS48	10	67-3/8 (1711)	31 (787)	49-1/2 (1257)	5 (127)	125 (57)
SS60	14	67-3/8 (1711)	31 (787)	61-1/2 (1562)	5 (127)	135 (61)
SS72	16	67-3/8 (1711)	31 (787)	73-1/2 (1867)	5 (127)	145 (66)

OPTIONS AND ACCESSORIES—Starter Stations

Plastic bin

Plastic bin divider



IT3024



IT3024M

Features & Benefits

- All stainless steel construction, fully welded, with marine counter top and under-shelf
- IT3024: stainless steel tubular vertical and horizontal supports, adjustable stainless steel bullet feet
- IT3024M: stainless steel tubular vertical and horizontal supports; stem mounted all swivel, 5" Performa rubber casters; 2 with brakes

Induction Tables

Model Number	Type	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
		Height	Depth in (mm)	Width		
IT3024	Induction Table	30-3/8 (771)	24 (588)	30 (762)	N/A	71 (32)
IT3024M	Mobile Induction Table	30-3/8 (771)	24-7/8 (632)	30-7/8 (784)	5 (127)	68 (31)



TRAY TRANSPORT

STACKING TRAY CARTS



TT104

Features & Benefits

- All stainless steel welded tubular construction with stainless steel push handles
- For delivery of stacking meal trays from the preparation line to the serving area
- Includes 96" tray straps with buckles

Stacking Tray Transport

Model Number	Description	Capacity (dimensions)	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
TT48	Two shelf stacking cart for insulated trays	48 (19.25" x 13" x 2.38")	40-3/8 (1025)	30 (762)	36-3/4 (933)	5 (127)	150 (68)
TT84	Extra long two shelf stacking cart for insulated trays	72-84 (19.25" x 13" x 2.38")	40-3/8 (1025)	30 (762)	55-3/4 (1416)	5 (127)	170 (77)
TT104	Two shelf stacking cart correctional	104 (assorted)	46 1/2 (1181)	28 (711)	49 (1245)	5 (127)	367 (166)
TT136	Two shelf stacking cart correctional	136 (assorted)	46 1/2 (1181)	28 (711)	64-1/2 (1638)	5 (127)	457 (207)

OPTIONS AND ACCESSORIES - Utility Tray Transport

96" tray strap



UC2S2433

Features & Benefits

- All welded stainless steel welded tubular construction with stainless steel push handles
- Top shelf flanged on three sides
- Non-marking rubber casters prevent scuffing
- 700 lb capacity

Utility Carts

Model Number	Description	Distance Between Shelves	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
UC2S2433	Two Shelf	24-3/4	36 (914)	26 (660)	36-3/4 (933)	5 (127)	94 (43)
UC3S2433	Three shelf	11-3/4	36 (914)	26 (660)	36-3/4 (933)	5 (127)	109 (49)





BANQUET CARTS

Plate Capacity Guide
EnduraHeat Carters
EquaHeat Carters
Energy Saver Carters
Value Carters
Classic Carters
Convertible Carters

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Banquet Carts - Plate Capacity Guide

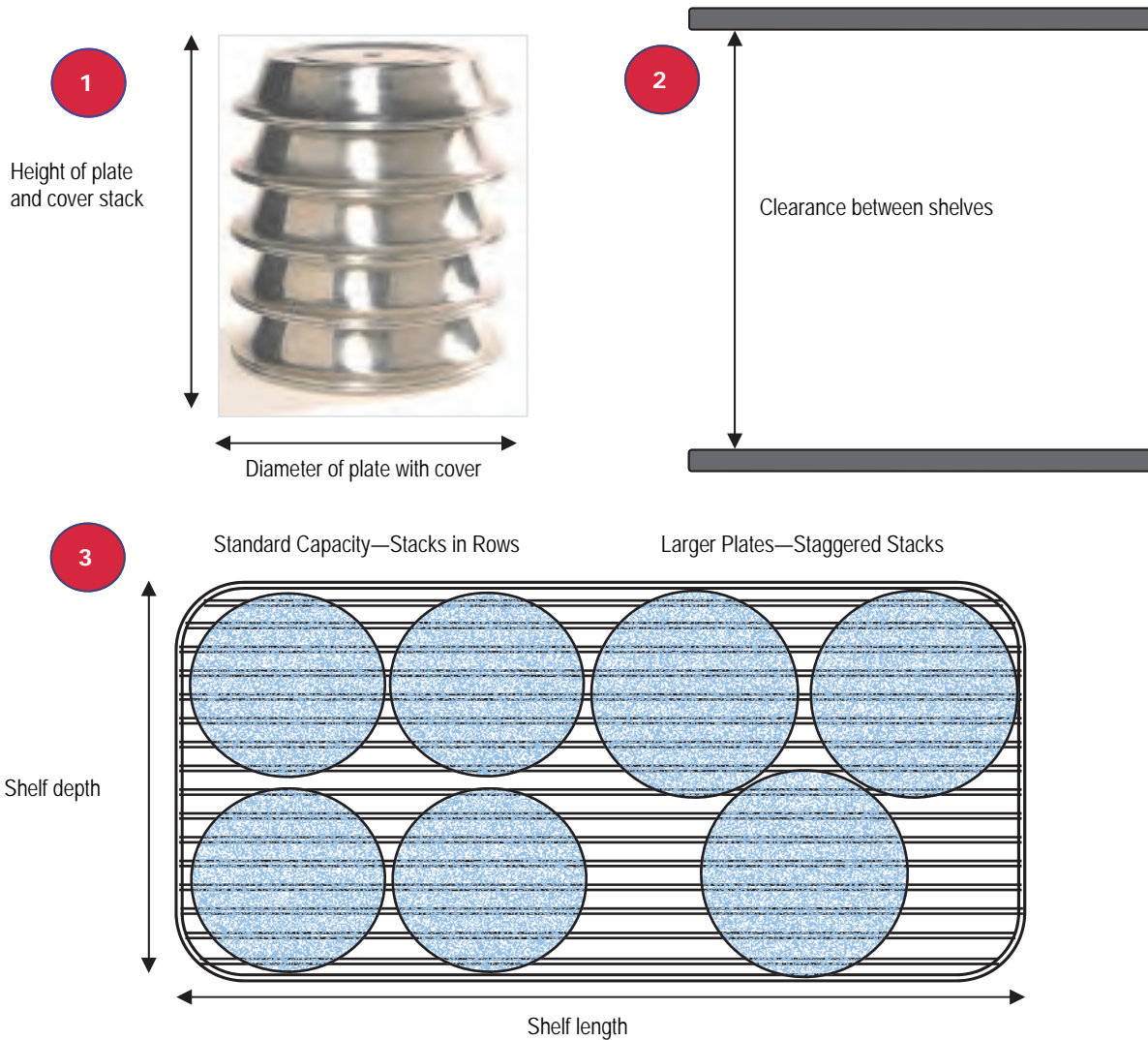
While our banquet carts have standard capacities, listed in the tables on the following pages, you may have a plate size that is larger or smaller than the range in the table. Because there is such a variety of plate sizes and cover heights, use the capacities listed in this catalog as a general rule, not the final word.

HOW TO ACCURATELY FIGURE BANQUET CART CAPACITY:

EASY AS 1-2-3: Reference the clearance between shelves and the shelf length and depth in the tables on the following product pages.

- 1) Stack plates with covers 4 or 5 high and measure the height of the entire stack.
- 2) Then, determine how many in a stack will fit in the space between the shelves.
- 3) Next, figure out how many stacks of plates you can fit within the dimensions of the shelf size. **NOTE:** If you have large plates and are considering a smaller cart, stacks can be staggered for the best use of space.

Cart Capacity = number of plates per stack x number of stacks per shelf x number of shelves in cart



Banquet Carts - Plate Capacity Guide

The tables for our models on the following pages list capacities for common plate sizes with a standard cover height of 2.5". If you have a different plate diameter, the chart below can be used as a guide to find approximate plate capacity.

Model Number	Plates per Stack	Number of Shelves	Diameter of plate with cover (inches)									
			10 ½	10 ¾	11	11 ¼	11 ½	12	12 ¼	12 ½	12 ¾	
EquaHeat	BB700	5	3	60	60	60	60	45	45	45	30	30
	BB1100	4	3	96	96	96	96	96	72	60	60	60
	BB1300	5	3	120	120	120	120	120	90	75	75	75
	BB1600	5	3	150	150	150	135	135	120	120	105	105
	BB1300XX	5	3	180	150	150	150	150	150	150	150	120
Classic Carters	BB40	6	2	48	48	48	48	48	36	24	24	24
	BB48	5	3	60	60	60	60	60	45	30	30	30
	BB60	5	2	72	72	60	60	48	48	48	48	36
	BB64	5	4	80	80	80	80	80	60	60	60	60
	BB72	5	3	90	90	75	75	60	60	60	60	45
	BB90	3	5	90	75	75	75	75	60	60	45	45
	BB96/BB96E	5	3	120	120	105	90	90	90	75	75	75
	BB100	5	4	120	120	120	120	100	100	100	80	80
	BB120/BB120E	6	3	144	126	126	108	108	90	90	72	72
	BB150/BB150E	6	3	180	162	162	144	144	144	126	108	108
	BB200D	5	4	200	200	180	180	160	160	120	120	100
	BB96X	5	3	120	120	120	120	120	120	120	105	105
	BB120X	6	3	144	144	144	144	144	144	144	126	126
	BB150X	6	3	198	180	180	180	180	180	162	144	144
	BB96XX	5	3	135	135	135	135	120	120	120	120	120
BB120XX	6	3	162	162	162	162	144	144	144	144	144	
BB150XX	6	3	234	216	198	198	180	180	180	180	180	
Convertibles	BB1000	4	3	120	120	120	120	108	96	96	96	96
	BB1200	5	3	150	150	150	135	120	120	120	120	120
	BB1824	3	2	24	24	24	18	18	12	12	12	12
	BB1848	4	3	48	48	48	27	27	18	18	18	18
	BB1864	4	4	64	64	64	36	36	24	24	24	24
EnduraHeat	BR96	4	3	96	96	96	96	96	72	60	60	60
	BR120	5	3	120	120	120	120	120	90	75	75	75
	BR150	5	3	150	150	150	135	135	120	120	105	105
	BR1000	4	3	120	120	120	120	108	96	96	96	96

NOTE: Capacities based on common plate depth and combined plate/cover height of 2.5". Due to the wide variety of plate thicknesses and depths as well as plate cover heights, actual capacities may vary.



BR120

US Patent Nos. 7,102,103 B2 & 7,394,042 B2

Unplug your banquet service and eliminate the expense, hassle and risk of open flame in your carts. EnduraHeat® keeps food at serving temperature for up to two hours with a patented heat retention system.

Features & Benefits

- Use EnduraHeat® system or standard convection heat at the flip of a switch. 3-way toggle switch with Enduraheat, Convection and Off position
- The risk of fire hazard and injury associated with canned fuel is eliminated
- Double-door access for easy loading and unloading
- Heavy-duty hinges, transport latches, stainless steel tubular handles, cord strain relief, cord wrap, reinforced bumper and menu card holder are standard features
- 6" diameter balloon casters for easy transport
- Double insulated—two times more than a standard banquet cart
- Eliminate the cost of canned fuel

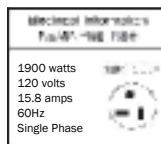
EnduraHeat® Series for Pre-plated Banquet Meals—Plates up to 11" Diameter

Model Number	Plate Capacity (diameter) 8-3/4" - 11"		Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
						Height	Depth	Width		
BR96	96		3	13-1/4 (337)	47 x 22-1/8 (1194 x 546)	60 (1524)	32-1/2 (826)	57-5/8 (1464)	6 (152)	549 (249)
BR120	120		3	16-1/2 (419)	47 x 22-1/8 (1194 x 546)	69-3/4 (1524)	32-1/2 (826)	57-5/8 (1464)	6 (152)	602 (273)
BR150	150		3	16-1/2 (419)	58-1/2 x 22-1/8 (1486 x 546)	69-3/4 (1524)	32-1/2 (826)	69-3/8 (1762)	6 (152)	627 (284)

EnduraHeat® Series for Pre-plated Banquet Meals—Plates up to 12-3/4" Diameter

Model Number	Plate Capacity (diameter) 8-3/4" - 11" 11-1/8"-12-3/4"		Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
						Height	Depth	Width		
BR1000	120	96	3	14-5/16 (364)	59 x 27-5/8 (1499 x 702)	68-3/8 (1610)	37-7/8 (962)	69-3/8 (1762)	6 (152)	653 (296)

See page 54 for Options and Accessories



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EQUAHEAT

EQUAL PERFORMANCE WITH ELECTRIC OR CANNED FUEL



BB1300

shown with optional heavy-duty Las Vegas package
(see options and accessories page on page 54 for details)

Features & Benefits

- Equal performance using canned or electric heat
- UL approved for use with canned fuel: drawer latches with safety stops; high-temp wiring and electrical components; passes 15° tip test and combustion test for safe transport of canned fuel
- Lift-off heater for easy service and cleaning
- Canned fuel drawers accessible from outside the cabinet. Fuel can cut-outs set back to keep drawer handle cool and minimize burn risk
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces
- Wrap-around non-marking floating bumper attached to the base absorbs shocks and minimizes damage to cart and facility walls
- Double wall insulated stainless steel unibody construction - forms rigid frame for durable wear and long life

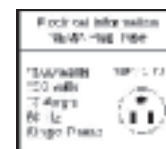
EquaHeat Series for Pre-plated Banquet Meals — Plates up to 11" Diameter

Model Number	Plate Capacity (diameter) 8-3/4" - 11"	Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth inches (mm)	Width		
BB700	60	3	16-1/2 (419)	24-3/8 x 21-7/16 (619 x 544)	74-3/4 (1899)	32 (813)	33 (838)	6 (152)	378 (171)
BB1100	96	3	13-1/4 (337)	47 x 22-1/8 (1194 x 546)	65 (1651)	32 (813)	55-5/8 (1413)	6 (152)	498 (226)
BB1300	120	3	16-1/2 (419)	47 x 22-1/8 (1194 x 546)	74-3/4 (1899)	32 (813)	55-5/8 (1413)	6 (152)	507 (230)
BB1600	150	3	16-1/2 (419)	58-1/2 x 22-1/8 (1486 x 546)	74-3/4 (1899)	32 (813)	67-1/8 (1705)	6 (152)	658 (298)

EquaHeat Series for Pre-plated Banquet Meals — XXL Plates 11-1/4" - 12-3/4" Diameter

Model Number	Plate Capacity (diameter) 11-1/4" - 12-3/4"	Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth inches (mm)	Width		
BB1300XX	150	3	16-1/2 (419)	63.75 x 25-5/8 (1619 x 651)	74-3/4 (1899)	38 (965)	74 (1880)	6 (152)	678 (307)

See page 54 for Options and Accessories



NSF/ANSI 4



ENDURAHEAT / EQUAHEAT

OPTIONS AND ACCESSORIES

OPTIONS AND ACCESSORIES - EnduraHeat and EquaHeat Banquet Carts
Transport latch with padlock hasp (standard on EnduraHeat)
Locking door latch with key (EquaHeat only)
Lexan thermometer protector
Cord wrap (standard on EnduraHeat)
Menu card holder — specify 5"x7" or 8.5"x11"
Reinforced cord strain relief grip (standard on EnduraHeat)
Alternate electrical configurations
Tow hitch or bar - specify ball or pin type (not available on BB700)
Alternate caster sizes and types (changing caster size will alter height of cart)
Heavy-duty Las Vegas package: includes top mounted transport latch(es), thermometer protector cover, menu card holder, reinforced bumper and mullion, extra heavy-duty hinges, reinforced cord grip, cord wrap and door bumpers (EquaHeat only)
Marine Package: includes transport latch(es), 6" poly casters with roller bearings, thermometer protector, reinforced cord grip, tubular stainless steel handles, on/off switch protector, tray/rack hold downs, reinforced base frame, silicone bulb gasket, PVC breaker strip, specify 120, 220, 208 or 240 volt operation (EquaHeat only)
Lift-up pull handle
Donut style door bumpers
Close-fit bumper (EquaHeat only)
Corner bumpers in lieu of wrap-around bumper
Swivel-lock casters



Menu card holder



Lift-up pull handle



Tow bar (ball type), close fit bumper, heavy-duty hinge and semi-pneumatic casters



Cord wrap and strain relief grip

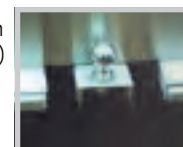
Lexan thermometer protector



Top-mount transport latch with padlock hasp

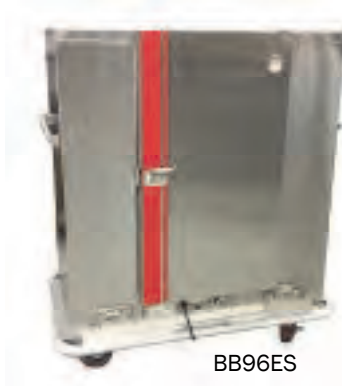


Tow hitch (ball type)



ENERGY SAVER & VALUE CARTERS

BANQUET CARTS



BB96ES

Features & Benefits

- The first banquet cart to be certified under the new ENERGY STAR guidelines; extra thick insulation with super sealed cavity
- Powerful 1650 watt heater for fast heat-up and recovery; lifts out for easy cleaning and service
- Same capacity as our popular BB96 banquet cart
- BONUS—drawers for canned fuel



Energy Saver Carters for Pre-plated Banquet Meals — Plates up to 10-1/2" Diameter

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves* in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions in (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	open	covered				Height	Depth	Width		
BB96ES	96	120	3	13 (330)	42-1/2 x 22 (1080 x 559)	57-1/2 (1460)	32-1/2 (826)	52-3/4 (1340)	6 (152)	427 (194)

*Specify "P" or "C" type carrier type if ordering (see page 60 Options and Accessories table)



BB150E

Features & Benefits

- Built for low volume operations, but still feature heavy-duty unibody construction, insulation and heating of our standard Classic Carters
- Powerful 1650 watt heater for fast heat-up and recovery, factory pre-set temperature for optimal heated holding; lifts out for easy cleaning and service
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces
- Corner bumpers

Value Carters for Pre-plated Banquet Meals — Plates up to 10-1/2" Diameter

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves* in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions in (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	open	covered				Height	Depth	Width		
BB96E	96	120	3	13 (330)	42-1/2 x 22 (1080 x 559)	53-7/8 (1368)	28-1/2 (724)	48-1/8 (1222)	5 (127)	358 (162)
BB120E	120	144	3	16 (406)	42-1/2 x 22 (1080 x 559)	63-3/8 (1610)	28-1/2 (724)	48-1/8 (1222)	5 (127)	390 (177)
BB150E	150	180	3	16 (406)	53-1/4 x 22 (1353 x 559)	63-3/8 (1610)	28-1/2 (724)	58-1/2 (1486)	5 (127)	442 (200)

*Specify "P" or "C" type carrier type if ordering (see page 60 Options and Accessories table)

*NOTE: 13" shelf clearance will accommodate 8C or 8P (4 high stack) carriers and 16" shelf clearance will accommodate 10C or 10P (5 high stack) carriers



CLASSIC CARTERS

STANDARD PLATE SIZES



BB96

Features & Benefits

- Powerful 1650 watt heater for fast heat-up and recovery; lifts out for easy cleaning and service
- Double wall insulated stainless steel unibody construction - forms rigid frame for durable wear and long life
- Wrap-around, non-marking floating bumper absorbs shocks and minimizes damage to cart and facility walls
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces

Classic Carter Series for Pre-plated Banquet Meals—Plates up to 10-1/2" Diameter

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves* in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	open	covered				Height	Depth	Width		
BB40	40	48	2	16 (406)	24 x 22 (610 x 559)	46-1/4 (1175)	30-1/2 (775)	32 (813)	6 (152)	230 (105)
BB48	48	60	3	13 (330)	24 x 22 (610 x 559)	54 (1372)	30-1/2 (775)	32 (813)	6 (152)	265 (120)
BB60	60	72	2	16 (406)	32 x 22 (838 x 559)	46-1/4 (1175)	30-1/2 (775)	40-1/2 (1029)	6 (152)	290 (132)
◆ BB64 ²	64	80	4	13 (330/406)	26-1/2 x 22-3/4 (673 x 578)	70-3/4 (1797)	36 (914)	30-3/4 (781)	6 (152)	336 (153)
BB72	72	90	3	13 (330)	32 x 22 (838 x 559)	54 (1372)	30-1/2 (775)	40-1/2 (1029)	6 (152)	310 (141)
◆ BB90	N/A	90	5	10 (254)	22-1/2 x 30 (572 x 762)	63-1/8 (1603)	42 (1069)	31 (787)	6 (152)	350 (159)
BB96	96	120	3	13 (330)	42-1/2 x 22 (1080 x 559)	54 (1372)	30-1/2 (775)	50-3/4 (1289)	6 (152)	356 (161)
◆ BB100	96	120	4	13 (330)	33 x 26-9/16 (830 x 673)	69-1/2 (1765)	34 (863)	41-1/2 (1054)	6 (152)	324 (147)
BB120	120	144	3	16 (406)	42-1/2 x 22 (1080 x 559)	64-3/4 (1645)	30-1/2 (775)	50-3/4 (1289)	6 (152)	420 (191)
BB150	150	180	3	16 (406)	53-1/4 x 22 (1353 x 559)	64-3/4 (1645)	30-1/2 (775)	61-1/2 (1562)	6 (152)	472 (215)
Dutch Door BB200D	160	200	4	13 (330)	53-1/4 x 22 (1353 x 559)	71-1/2 (1816)	30-1/2 (775)	61-1/2 (1562)	6 (152)	546 (248)

◆ Space-savers for banquet operations with minimal available floor space. Maximum plate/cover diameter 11"

*"C" carriers only available for plates up to 10-1/2" diameter. Carriers not available for BB90.

¹Specify "P" or "C" type carrier if ordering (see page 60 Options & Accessories table)

²All swivel casters

*NOTE: 13" shelf clearance will accommodate 8C or 8P (4 high stack) carriers and 16" shelf clearance will accommodate 10C or 10P (5 high stack) carriers



See page 60 for Options & Accessories



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CLASSIC CARTERS

EXTRA LARGE PLATE SIZES



BB96X

Drop-in 1650 watt heating system



Classic Carter Series for Pre-plated Banquet Meals — XL Plates 10-1/2" - 12" Diameter

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves* in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	open	covered				Height	Depth	Width		
BB96X	96	120	3	13 (330)	48 x 25 (1219 x 635)	54-7/8 (1393)	33-1/2 (851)	56-1/2 (1435)	6 (152)	480 (218)
BB120X	120	144	3	16 (406)	48 x 25 (1219 x 635)	64-3/8 (1635)	33-1/2 (851)	56-1/2 (1435)	6 (152)	505 (229)
BB150X	150	180	3	16 (406)	59-5/8 x 25 (1514 x 635)	64-3/8 (1635)	33-1/2 (851)	68-1/2 (1740)	6 (152)	515 (233)

Classic Carter Series for Pre-plated Banquet Meals — XXL Plates 12-1/4" - 12-3/4" Diameter

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves* in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	open	covered				Height	Depth	Width		
BB96XX	96	120	3	13 (330)	51 x 26-1/2 (1295 x 673)	54 (1372)	35 (889)	59-1/2 (1511)	6 (152)	545 (247)
BB120XX	120	144	3	16 (406)	51 x 26-1/2 (1295 x 673)	64-3/4 (1645)	35 (889)	59-1/2 (1511)	6 (152)	575 (261)
BB150XX	150	180	3	16 (406)	63-3/8 x 26-1/2 (1610 x 673)	64-3/4 (1645)	35 (889)	72-1/4 (1835)	6 (152)	615 (279)

*Specify "P" or "C" carrier type when ordering (see page 60 Options and Accessories table)

*13" shelf clearance will accommodate 8C or 8P (4 high stack) carriers and 16" shelf clearance will accommodate 10C or 10P (5 high stack) carriers

NOTE: Carts are deeper and wider than standard carts. Verify widths of door openings and elevators prior to ordering.

See page 60 for Options & Accessories



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CONVERTIBLE CARTERS

PLATED MEALS AND BULK FOOD TRANSPORT



Features & Benefits—Space Saver Convertibles

- 1650 watt bottom-mounted, lift-out heater for service and cleaning
- Comes with complete set of shelves and pan slides for combination serving options
- Upright, space-saving footprint
- 1/2, 3/4 and full height cabinets for plates up to 11" diameter
- All swivel casters, 2 with brakes

BB1864 Space-Saver

Classic Carter Space-Saver Convertibles for Pre-plated Meals

Model Number	Plate Capacity covered only	Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth	Width		
BB1824 ¹	24	2	9 (229)	20-3/4 x 26 (527 x 660)	36 (914)	36 (914)	30-5/8 (778)	5 (127)	290 (132)
BB1848 ²	48	3	12-1/2 (318)	20-3/4 x 26 (527 x 660)	58 (1473)	36 (914)	30-5/8 (778)	5 (127)	355 (161)
BB1864 ³	64	4	12-1/2 (318)	20-3/4 x 26 (527 x 660)	71 (1803)	36 (914)	30-5/8 (778)	6 (152)	410 (186)

¹Standard with 2 wire shelves and 6 pairs of universal tray slides. Capacity: (6) 18"x26" or (12) 12"x20" pans

²Standard with 3 wire shelves and 10 pairs of universal tray slides. Capacity: (10) 18"x26" or (20) 12"x20" pans

³Standard with 4 wire shelves and 12 pairs of universal tray slides. Capacity: (12) 18"x26" or (24) 12"x20" pans

Tray slides accommodate wire shelves, 12"x20" pans and 18"x26" trays for combination use. Tray slides are adjustable on 1-3/4" increments



See page 60 for Options & Accessories



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1.800.323.9793



NSF/ANSI 4

CONVERTIBLE CARTERS

PLATED MEALS AND BULK FOOD TRANSPORT



BB1200 Convertible

Features & Benefits—Classic Convertibles

- 1650 watt bottom-mounted, lift-out heater for service and cleaning
- Large capacity carts can accommodate extra large plates up to 12-3/4" diameter
- Optional racks for 12"x20 or Gastronorm 2/1 pans
- Canned fuel drawers

Classic Carter Convertible Carters for Pre-plated Meals

Model Number	Plate Capacity		Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth (per door) in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	Up to 11-1/4"	11-1/2" - 12-3/4"				Height	Depth	Width		
BB1000 (2-door cart)	120	96	6 (3 per door)	14-5/16 (364)	27-3/4 x 22 (705 x 559)	59 (1499)	32-1/2 (826)	64-1/4 (1632)	6 (152)	620 (281)
BB1200 (2-door cart)	150	120	6 (3 per door)	17-11/16 (449)	27-3/4 x 22 (705 x 559)	70 (1499)	32-1/2 (826)	64-1/4 (1632)	6 (152)	691 (313)



See page 60 for Options & Accessories

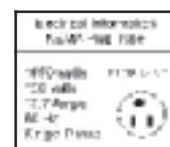


On July 15, 1974, Kim Nelson's first task was to uncrate the new Carter-Hoffmann banquet carts. More than 39 years later, both Nelson and those banquet carts are still in service. "They are a testament to Carter-Hoffmann's product quality, dedication to service and a long-standing commitment to the hospitality industry."

*Kim Nelson, GM & COO
Kelber Catering
Minneapolis Convention Center*



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CLASSIC & CONVERTIBLE CARTERS

OPTIONS AND ACCESSORIES

OPTIONS AND ACCESSORIES - Classic & Convertible Banquet Carters	
Open plate "P" carriers, specify 8P (4 high) or 10P (5 high) carrier, depending on shelf spacing (excludes Space-Savers); due to the wide variety of plate designs and sizes, contact factory for plate sizing assistance	
Covered plate "C" carriers, specify 8C (4 high) or 10C (5 high) carrier, depending on shelf spacing; specify standard or XXL size (excludes BB90 & Space-Savers); due to the wide variety of plate designs and sizes, contact factory for plate sizing assistance	
FH-90 drop-in heating system	
Add On/Off switch to FH90 heating system	
Canned fuel holder (excludes BB1000 & BB1200)	
Transport latch with padlock hasp	
Locking door latch with key	
Lexan thermometer protector	
Menu card holder — specify 5"x7" or 8.5"x 11"	
Reinforced cord strain relief grip	
Alternate electrical configurations	
Tow hitch or bar - specify ball or pin type (BB96, BB120, BB150, BB200D, BB96X, BB120X, BB150X, BB1000, BB1200 only)	
Alternate caster sizes and types (changing size will alter height of cart)	
Lift-up pull handle (not available on BB64, BB90, BB1824, BB1848, BB1864)	
Close-fit bumper	
Corner bumpers in lieu of wrap-around bumper (standard on BB96E, BB120E, BB150E)	
Heavy-duty Las Vegas package: includes top mounted transport latch(es), thermometer protector cover, menu card holder, reinforced bumper and mullion, extra heavy-duty hinges, reinforced cord grip, cord wrap and door bumpers.	
Marine Package: includes transport latch(es), 6" poly casters with roller bearings, thermometer protector, reinforced cord grip, tubular stainless steel handles, on/off switch protector, tray/rack hold downs, reinforced base frame, silicone bulb gasket, PVC breaker strip, specify 120, 220, 208 or 240 volt operation.	
Swivel lock casters	
Filler plate (convert cart from heated to ambient by removing FH90 heater and covering hole with stainless steel filler plate)	
Additional slide pairs, BB1824, BB1848 & BB1864 only	
Dutch Door, BB1864 only	
Optional tray racks for 12"x20" or 2/1 Gastronorm pans (BB1000 & BB1200 only)	NOTE: TWO PAIRS WILL FIT IN ONE CART—ONE PAIR PER DOOR



Transport latch with padlock hasp



Menu card holder



Tow bar (ball type), close fit bumper and fully pneumatic casters



FH90 heating system



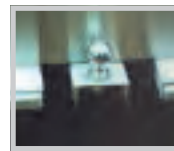
Lexan thermometer protector



Open plate "10P" carrier



Covered plate "8C" carrier



Tow hitch (ball type)



Lift-up Pull Handle



SLOW COOK & HOLD OVENS

Slow Cook & Hold Ovens

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COOK & HOLD OVENS

GENTLE CONVECTION FOR PERFECT ROASTING



CH1600

NOW INCLUDES
MEAT PROBE!



CH600

Cook and Hold Cabinets

Model Number	Tray Capacity 18" x 26"	Tray Spacing in (mm)	Approx. Meat Capacity lbs (kg)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
CH600	6	3 (76)	80 (36)	18-1/8 (460)	38-1/2 (948)	32-3/4 (832)	26-1/8 (664)	5 (127)	275 (125)
CH800	8	2-3/4 (70)	120 (54)	22 (559)	39-3/8 (1000)	32-3/4 (832)	26-1/8 (664)	3 (76)	312 (142)
CH900	9	3 (76)	120 (54)	27-1/4 (692)	47-1/2 (1207)	32-3/4 (832)	26-1/8 (664)	5 (127)	344 (156)
CH1600 (2 cavity)	16 (8 per cavity)	2-3/4 (70)	240 (109)	22 ¹ (559)	76-3/8 (1940)	32-3/4 (832)	26-1/8 (664)	5 (127)	420 (191)
CH1800	18	3 (76)	240 (109)	54-1/2 (1384)	78 (1981)	32-3/4 (832)	26-1/8 (664)	5 (127)	460 (209)

*12"x20"x2.5" pans may be placed on optional wire shelves. Capacities:

CH600: 3 (end-loaded; 1 per shelf)

CH800: 4 (end-loaded; 1 per shelf)

CH900: 5 (end-loaded; 1 per shelf)

CH1600: 8 (4 per cavity; end loaded, 1 per shelf)

CH1800: 9 (end loaded; 1 per shelf)

¹Inside working height—each cavity

Cook and Hold Cabinets- Universal Under-Counter

Model Number	Pan Capacity* 12"x20"	Tray Spacing in (mm)	Approx. Meat Capacity lbs (kg)	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
CH750	10	2-3/4	100	13-3/4	33-1/2	32-3/4	28-3/4	2	265

*18"x26" sheet pans may be placed on optional wire shelves. Capacity: CH750: 5 (end-loaded; 1 per shelf)

COOK & HOLD OVENS

GENTLE CONVECTION FOR PERFECT ROASTING



CH1800

3-YEAR WARRANTY
on Cook & Hold Cabinets!



Features & Benefits

- Now includes meat probe—cook to time or temperature
- Electronic controls for easy setting of time and temperature
- Gentle air circulation caramelizes meat and seals in juices for perfect roasts and more portions
- Browning occurs naturally, without the need for gravies, rubs and sauces
- Easy-to-use controls with precise electronic settings
- Precision engineered heat duct system for optimal air flow and even heating
- Hoods not required in most areas—installation is easy and inexpensive (check local codes)

OPTIONS AND ACCESSORIES - CH Series Cook & Hold Ovens

Alternate electrical configurations: 208 volt; 230 volt CE operation

120 volt electrical service (CH600, CH900, CH750 & CH800 only)

Locking control cover

Menu card holder - specify 5"x7" or 8.5"x11"

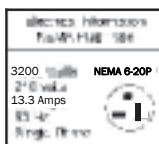
Wire shelves to accommodate 12"x20" pans (CH600, CH800, CH900, CH1600, CH1800)

Wire shelves to accommodate 18"x26" sheet pans (CH750)

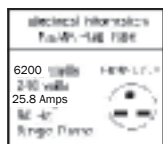
Locking door latch with key

Adjustable legs in lieu of casters

Smoker box



CH600
CH750
CH800
CH900



CH1600
CH1800



When the Lenten Friday evening fish fundraiser suppers cooked by the *St. Mary of Vernon Men's Club* became so popular they had trouble keeping up with demand. Enter hotLOGIX holding cabinets! Says *Ed Zych*, "We were holding fish in the oven and it was staying in there too long. Now with our cabinet, we're able to control it. There's moisture in there and it makes for a better presentation."

*Ed Zych, Men's Club
St. Mary of Vernon Catholic Church
Vernon Hills, IL*



On July 15, 1974, Kim Nelson's first task was to uncrate the new Carter-Hoffmann banquet carts. More than 39 years later, both Nelson and those banquet carts are still in service. "They are a testament to Carter-Hoffmann's product quality, dedication to service and a long-standing commitment to the hospitality industry."

*Kim Nelson, GM & COO
Kelber Catering,
Minneapolis Convention Center*



Donley's Wild West Town has used Carter-Hoffmann banquet carts for both on-site events and off-site catering for more than 15 years and they continue to be trouble-free. "We've not just used those carts, we've abused them. They're used in our kitchen, and they're rolled to other locations on our very large property for banquets and company picnics. For offsite catering we roll the carts onto trucks, with Sterno™ to keep them warm until we can plug them in at the location. The Carter-Hoffmann carts have never given us a bit of trouble."

*Mike Donley, Owner
Donley's Wild West Town / Village Hall Banquets, Union, IL*





HEATED TRANSPORT CARTS

PH Heated Transport
Humidified Transport
Non-Insulated Aluminum
ST Satellite Transport
EnduraHeat® Transport
PH Correctional Transport

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HEATED TRANSPORT CARTS

FOR 12"x20" STEAM TABLE PANS

Features & Benefits

- Models available with top or bottom mounted forced air heating
- Models with channel, angle or universal slides for a variety of pan sizes
- Under-counter, 1/2 height, 3/4 height and full height cabinets
- All heating systems feature convection air heating for fast heat-up and recovery as well as even heating
- All stainless steel, welded unibody construction for durable long life
- Non-marking floating style wrap-around bumper is standard (except PH125, PH128 & PH129). Absorbs shocks and minimizes damage to cart and facility walls.
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces (except PH125, PH128 & PH129)

Heated Transport Carts with Channel Slides for 12"x20" Pans - Top-Mount Heat



PH129

Model Number	Pan Capacity* 12"x20"x2.5"	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
			Height	Depth in (mm)	Width		
PH125 (under-counter)	5	20-1/2 (521)	28-1/2 (724)	25-1/8 (638)	17-7/8 (454)	3 (76)	110 (50)
PH128	8	23-5/8 (600)	37-3/4 (946)	25-1/8 (638)	17-7/8 (454)	4 (102)	128 (58)
PH129	9	26 (660)	40-1/2 (1029)	25-1/8 (638)	17-7/8 (454)	4 (102)	134 (61)

*Spacing is fixed on 2-3/4"centers

Heated Transport Carts with Channel Slides for 12"x20" Pans - Bottom-Mount Heat



PH1200

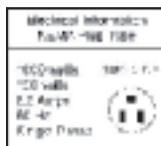
Model Number	Pan Capacity* 12" x 20"x2.5"	No. of Doors	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
				Height	Depth in (mm)	Width		
PH1200	16	1	46 (1168)	58 (1473)	28 (711)	24 (610)	5 (127)	280 (127)
PH1215	21	2	30 (762)	42 (1067)	28 (711)	46-3/4 (1187)	5 (127)	325 (147)
PH1225	33	2	46 (1168)	58 (1473)	28 (711)	46-3/4 (1187)	5 (127)	350 (159)
PH1250	50	3	46 (1168)	58 (1473)	28 (711)	65-1/4 (1658)	5 (127)	450 (204)

*Channel slides with spacing fixed on 2-3/4"centers. Specify pan/tray size when ordering.

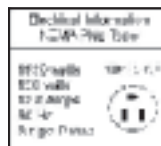


PH1215
PH1225
PH1250

See page 69 for Options and Accessories



PH125
PH128
PH129



PH1200



PH1215
PH1225
PH1250



HEATED TRANSPORT CARTS

FOR 18" X 26" SHEET PANS



Heated Transport Carts Channel Slides for 18" x 26" Trays - Bottom-Mount Heat

Model Number	Tray Capacity* 18" x 26"	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
PH1800	29	46 (1168)	58 (1168)	36 (918)	27-7/8 (708)	5 (127)	260 (118)
PH1825	36	57-1/4 (1454)	71 (1803)	36 (918)	27-7/8 (708)	6 (152)	328 (149)

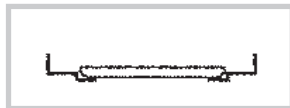
*Capacity shown at 1-1/2" spacing.

See page 69 for Options and Accessories

Pan Slide Configurations



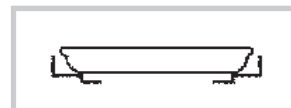
18"x26" pan lip hung on channel slide. End loaded.



18"x26" sheet pan on universal slide. End loaded.



12"x20" pan lip hung on channel slide. End loaded.



12"x20" pan on universal slide. Side loaded.



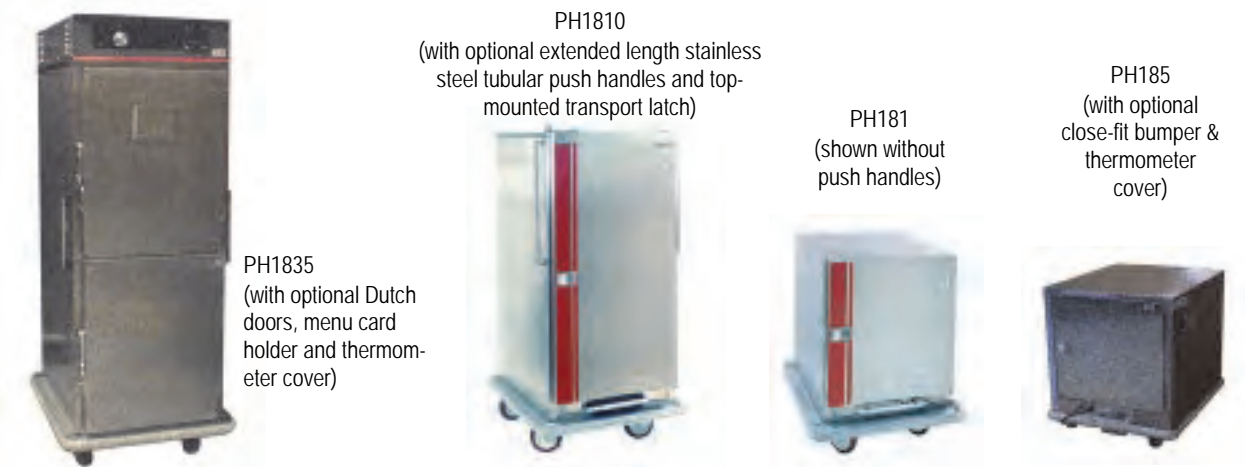
PH1800
PH1825



NSF/ANSI 4

HEATED TRANSPORT CARTS

UNIVERSAL SLIDES



PH1835
(with optional Dutch doors, menu card holder and thermometer cover)

PH1810
(with optional extended length stainless steel tubular push handles and top-mounted transport latch)

PH181
(shown without push handles)

PH185
(with optional close-fit bumper & thermometer cover)

Heated Transport Carts with Universal Slides for 12"x20" Pans and 18"x26" Trays Top-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
PH1815	24	12	12	45-3/4 (1162)	61-1/2 (1562)	38 (965)	31-1/2 (800)	6 (152)	425 (193)
PH1835	30	15	15	57-1/2 (1461)	75-1/4 (1911)	38 (965)	31-1/2 (800)	6 (152)	532 (241)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

Heated Transport Carts with Universal Slides for 12"x20" Pans and 18"x26" Trays Bottom-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
PH185 (under-counter)	10	5	5	20-7/8 (530)	30-1/2 (775)	36 (914)	30-5/8 (778)	3 (76)	225 (102)
PH181 (1/2 size)	12	6	6	23-1/2 (597)	36-1/8 (918)	36 (914)	30-5/8 (778)	5 (127)	240 (109)
PH1810 (3/4 size)	26	13	13	46 (1168)	58 (1803)	36 (914)	30-5/8 (778)	5 (127)	385 (175)
PH1830 (full size)	32	16	16	57-1/4 (1454)	71 (1473)	36 (914)	30-5/8 (778)	6 (152)	425 (193)
PH1860 (full size, 2-door)	52	26	26	46 (1168)	59-1/4 (1505)	36 (914)	55-7/8 (1419)	6 (152)	568 (258)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

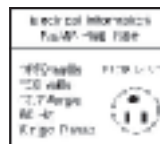
See next page for Options and Accessories



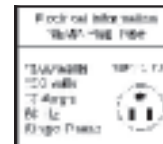
68



1.800.323.9793



PH185
PH181
PH1810
PH1830
PH1860



PH1815
PH1835

HEATED TRANSPORT CARTS

OPTIONS AND ACCESSORIES

OPTIONS AND ACCESSORIES - PH Series Heated Transport Carts
Additional stainless steel slide pairs for universal models
6" extended width tray slides for universal models
Transport latch - top or side mounted, depending on model of cart
Stainless steel tubular push handles in lieu of aluminum handles
Locking door latch with key
Tamper-resistant fasteners
Thermometer protector cover
Rack and heater security hold downs
Menu card holder—specify 5"x7" or 8.5"x11"
Reinforced cord strain relief grip
Alternate electrical configurations
Tow hitch or bar — specify ball or pin type, (ph1225, PH1250 or PH1860 only)
Alternate caster sizes & types (changing size will alter height of cart); not all size casters will fit all carts—consult factory for available option
Swivel-lock casters
Lift-up pull handle (2 and 3 door carts only)
FH-90 heating system (bottom-mount carts only); FH100 heating system (PH1200 only)
Heavy-duty correctional package: includes transport latch, heater hold downs, tamper-resistant fasteners, stainless steel push handles, bumper reinforcement brackets, reinforced cord grip, thermostat knob protector, Lexan thermometer cover, rack hold downs
Dutch door (PH1835, PH1830 & PH1825 only)
Pass-through (PH1830, PH1835 only)
Close-fit bumper
Corner bumpers in lieu of wrap-around bumper
Marine Package: includes transport latch(es), 6" poly casters with roller bearings, thermometer protector, reinforced cord grip, tubular stainless steel handles, on/off switch protector, tray/rack hold downs, reinforced base frame, silicone bulb gasket, PVC breaker strip, specify 120, 220, 208 or 240 volt operation (PH1800, PH181, PH1810, PH1830 & PH1860 only)
Filler plate (convert cart from heated to ambient by removing FH90 heater and covering hole with stainless steel filler plate)



Tow Bar (ball type), close fit bumper, heavy-duty hinge and fully pneumatic casters



Menu card holder



Lift-up pull handle



FH-90 heating system



Tow hitch (ball type)



Top-mount transport latch with padlock hasp



Lexan thermometer protector

HEATED & HUMIDIFIED TRANSPORT

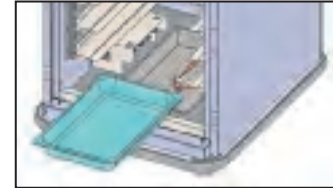
STAINLESS STEEL

NEW!



Features & Benefits

- Heat and humidity system: up to 190°F and 95% relative humidity with easy dial controls
- Stainless steel drip trough to catch condensation; easy to empty and clean
- Full perimeter, wrap-around bumper to protect facility walls and cabinet
- Pull-out 1.75 gallon water reservoir; steam table pan is easy to clean and inexpensive to replace
- Operates on 120 volts, 60Hz, single phase, 1685 watts, 14 amps, NEMA 5-15P 3-prong grounded plug



Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
PHW1830	24	12	12	60 (1524)	74-3/4 (1899)	36-3/8 (924)	29-7/8 (759)	5 (127)	281 (127)

*Capacity shown at 4-1/2" spacing. Tray slides adjustable on 1-1/2" increments. Will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide).

OPTIONS AND ACCESSORIES - PHW1830

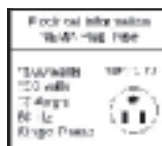
Additional stainless steel slide pairs for universal models	Menu card holder—specify 5"x7" or 8.5"x11"
Stainless steel tubular push handles in lieu of aluminum handles	Reinforced cord strain relief grip
Locking door latch with key	Alternate electrical configurations
Sliding transport latch with finger grip in lieu of edgemount latch	Thermometer protector cover
Transport latch with padlock provision	Swivel-lock casters
Alternate caster sizes & types (changing size will alter height of cart); consult factory for available options	Door options: Dutch door; pass-through; Dutch door/pass-through

HEATED TRANSPORT CARTS

NON-INSULATED ALUMINUM



E8639H



Features & Benefits

- Extra sturdy construction and heavy gauge aluminum for extended life under rugged conditions
- 5" casters, all swivel, for easy maneuvering
- Blower heating system lifts out for easy cleaning and service

Heated Storage Cabinets for 18"x26" Trays—Channel Slides

Model Number	Tray Capacity* 18" x 26"	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
E8623H	18	27-3/4 (705)	45-3/8 (1153)	30 (762)	23-3/4 (603)	5 (127)	131 (59)
E8631H	26	39-3/4 (1010)	57-3/8 (1457)	30 (762)	23-3/4 (603)	5 (127)	141 (64)
E8639H	34	51-3/4 (1314)	69-3/8 (1762)	30 (762)	23-3/4 (603)	5 (127)	151 (68)

*Tray spacing is fixed on 1-1/2" centers. Optional pass through on E8631 & E8639



HEATED TRANSPORT CARTS

HEAVY-DUTY SATELLITE TRANSPORT

Features & Benefits

- Ideal for transporting long distance
- Extra push handles for easy maneuvering and tie-down in trucks
- Heavy-duty features for rugged applications are standard:
 - › Flush-mounted door
 - › Transport latch
 - › Thermometer cover
 - › Flush-mounted latches
 - › Heavy-duty hinges
 - › Stainless steel tubular push handles



Heated Transport Carts with Universal Slides for 12"x20" Pans and 18"x26" Trays Top-Mount Heat

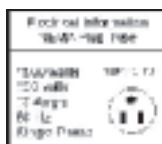
Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
ST188	12	6	6	23-1/4 (591)	41-1/8 (1045)	38 (965)	31-1/2 (800)	6 (152)	315 (142)
ST1820	24	12	12	45-3/4 (1162)	64 (1626)	38 (965)	31-1/2 (800)	6 (152)	432 (196)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

Heated Transport Carts with Universal Slides for 12"x20" Pans and 18"x26" Trays Bottom-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
ST181	12	6	6	23-1/4 (591)	37 (940)	36 (914)	31-1/2 (800)	6 (152)	252 (114)
ST1811	26	13	13	45-1/2 (1156)	59 (1499)	36 (914)	31-1/2 (800)	6 (152)	397 (180)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.



ST188
ST1820



ST181
ST1811



ST181
ST1811



NSF/ANSI 4



EnduraHeat®

HEAT RETENTION SYSTEM

Features & Benefits

- Ideal for transporting long distance
- Maintains holding temperatures for 2 hours after charging the heater and unplugging
- Use EnduraHeat® system or standard convection heat at the flip of a switch
- 4 handles for easy tie-down on trucks; gasketless door with magnetic closure
- EnduraHeat® module is removable for service and cleaning
- 6" diameter balloon casters for easy rolling on a variety of surfaces
- Double insulated—two times more than a standard transport cart

**US Patent Nos.
7,102,103 B2 &
7,394,042 B2**



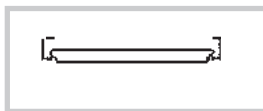
EnduraHeat® Transport Carts with Universal Slides for 12"x20" Pans & 18"x26" Trays

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
SR188	12	6	6	23-1/2 (597)	45-1/8 (1146)	35 (889)	31-3/4 (806)	6 (152)	285 (130)
SR1820	24	12	12	45-3/4 (1162)	67-1/2 (1715)	35 (889)	31-3/4 (806)	6 (152)	495 (224)

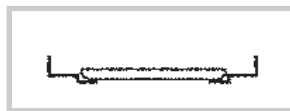
*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide).

OPTIONS AND ACCESSORIES - ST & SR Series Heated Transport
Additional stainless steel slide pairs - SR Series only
6" extended width tray slides for universal models
Additional universal wire slide pairs - ST Series only
Alternate electrical configurations
Alternate caster sizes and types (changing size will alter height of cart)
Swivel-lock casters

Pan Slide Configurations



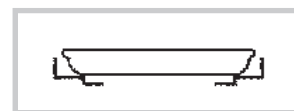
18"x26" pan lip hung on channel slide. End loaded.



18"x26" sheet pan on universal slide. End loaded.



12"x20" pan lip hung on channel slide. End loaded.



12"x20" pan on universal slide. Side loaded.

<p>Medical Information Fusible-Link Fuse</p> <p>1500 watts 120 volts 12.5 amps 60Hz Single Phase</p>	
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SR188
SR1820

72



1.800.323.9793



HEATED TRANSPORT CARTS

HEAVIEST-DUTY CORRECTIONAL

Features & Benefits

- Heaviest-duty for correctional environment
- All welded turned-in seam stainless steel construction
- Prison-grade, welded-on transport latches for padlock security
- Flush-mounted door design
- Recessed controls with protective covers
- Tamper resistant fasteners
- For 18"x26" sheet pans and 12"x20" steam table pans

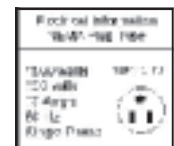


Carts with Universal Slides for 12"x20" Pans & 18"x26" Trays, Top-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth	Width		
PH188	12	6	6	23-1/4 (591)	40-1/4 (1022)	38 (965)	31-1/2 (800)	5 (127)	335 (152)
PH1820	24	12	12	45-3/4 (1162)	62-3/4 (1594)	38 (965)	31-1/2 (800)	6 (152)	440 (200)
PH1840	30	15	15	57-1/2 (1461)	75-7/8 (1927)	38 (965)	31-1/2 (800)	6 (152)	500 (227)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

OPTIONS AND ACCESSORIES—PH Series Heavy-Duty Correctional Transport Carts
Additional stainless steel slide pairs for universal models
6" extended width tray slides for universal models
Alternate electrical configurations
Tow hitch or bar - specify ball or pin type (PH1470, PH1490, PH1420 & PH1430 only)
Waterproof heating unit (PH1470 & PH1490 only)
Alternate caster sizes and types (changing caster size will alter height of cart)
Swivel-lock casters



HEATED TRANSPORT CARTS

HEAVIEST-DUTY CORRECTIONAL



PH1420

Features & Benefits

- Heaviest-duty for correctional environment
- All welded turned-in seam stainless steel construction
- Prison-grade, welded-on transport latches for padlock security
- Flush-mounted door design
- Recessed controls with protective covers
- Tamper resistant fasteners
- Rack security and heater hold down devices
- Reinforced cord strain relief
- For compartment meal trays (TRAY SAMPLE REQUIRED WITH ORDER)



PH1470

**OPTIONAL
WATER-
RESISTANT
HEATER**
PH1470 & PH1490

Heated Transport Carts for Compartment Trays - Top-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	10" x 14"	14" x 18" or 15" x 20"			Height	Depth in (mm)	Width		
PH1470 (2-door cart)	60	30	30	49 (1245)	69-1/4 (1759)	31-3/4 (806)	50-1/2 (1283)	8 (203)	449 (204)
PH1490 (3-door cart)	90	45	45	49 (1245)	69-1/4 (1759)	31-3/4 (806)	70-3/8 (1283)	8 (203)	640 (290)

*Tray slide spacing is fixed on 3" centers. TRAY SAMPLE REQUIRED WITH ORDER.

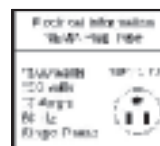
Heated Transport Carts for Compartment Trays - Bottom-Mount Heat

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
	10" x 14"	14" x 18" or 15" x 20"			Height	Depth in (mm)	Width		
PH1410 (1-door cart)	30	15	15	49 (1245)	61-7/8 (1572)	29-1/2 (749)	30-5/8 (778)	8 (203)	220 (98)
PH1420 (2-door cart)	60	30	30	49 (1245)	61-7/8 (1572)	29-1/2 (749)	50-1/2 (1283)	8 (203)	479 (217)
PH1430 (3-door cart)	90	45	45	49 (1245)	61-7/8 (1572)	29-1/2 (749)	70-3/8 (1788)	8 (203)	759 (344)

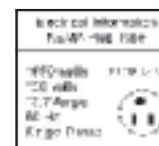
*Tray slide spacing is fixed on 3" centers. TRAY SAMPLE REQUIRED WITH ORDER.



NSF/ANSI 4



PH1470
PH1490



PH1410
PH1420
PH1430



REFRIGERATED TRANSPORT CARTS

Mobile Refrigerators
Mobile Freezers

PAGE 76
PAGE 77

REFRIGERATED TRANSPORT CARTS

MOBILE REFRIGERATORS



PHB480



PHB650

Features & Benefits

- Heavy-duty refrigeration components stand up to the rigors of transport
- All welded turned-in seam stainless steel construction
- Flush-mounted door design keeps door in alignment
- Earth-safe CFC-free R134a refrigerant
- Wrap-around non-marking floating bumper attached to the base absorbs shocks and minimizes damage to cart and facility walls
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces

Refrigerators with Universal Slides for 12" x 20" Pans, 18" x 26" Trays & Gastronorm Pans

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)
	12" x 20"	18" x 26"			Height	Depth in (mm)	Width		
PHB480 (1-door cart)	24	12	12	45-3/4 (1162)	73-1/2 (1867)	37-1/8 (943)	31-1/2 (800)	6 (152)	470 (213)
PHB975 (2-door cart)	48	24	24	45-3/4 (1162)	73-1/2 (1867)	37-1/8 (943)	56-1/8 (1426)	6 (152)	805 (365)

*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

Refrigerators with Channel Slides for 18" x 26" Trays

Model Number	Tray Capacity* 18" x 26"	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
PHB450 (1-door cart)	30	45-3/4 (1162)	73-1/2 (1867)	35-1/8 (892)	28-5/8 (727)	6 (152)	442 (200)
PHB650 (2-door cart)	60	45-3/4 (1162)	73-1/2 (1867)	35-1/8 (892)	51-7/8 (1318)	6 (152)	598 (271)

*Tray slide spacing is fixed on 1-1/2" centers.



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See page 78 for Options and Accessories

1.800.323.9793

REFRIGERATED TRANSPORT CARTS

MOBILE FREEZERS



PHF825

Features & Benefits

- Heavy-duty refrigeration components stand up to the rigors of transport
- All welded turned-in seam stainless steel construction with flush-mounted door
- Earth-safe CFC-free R404a refrigerant
- Wrap-around non-marking floating bumper attached to the base absorbs shocks and minimizes damage to cart and facility walls
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces

Mobile Freezers—Universal Slides or Fixed Angle Slides

Model Number	Tray Capacity*		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)
	12"x20"	18" x 26"			Height	Depth in (mm)	Width		
PHF825 (1-door cart)	24	12	12	45-3/4 (1162)	74-1/8 (1882)	37-1/2 (952)	33-5/8 (854)	6 (152)	538 (244)
PHF900 (1-door cart)	-	30	30	45-3/4 (1162)	74-1/8 (1882)	35-1/2 (902)	30-3/4 (781)	6 (152)	448 (203)

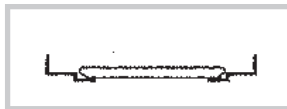
*PHF825 capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks. PHF900 capacity shown at 1-1/2" centers on fixed angle slides.

See page 78 for Options and Accessories

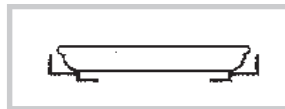
Pan Slide Configurations



18"x26" on channel slide. End loaded.



18"x26" sheet pan on universal slide. End loaded.



12"x20" pan on universal slide. Side loaded.



PHF Series



REFRIGERATED TRANSPORT CARTS

OPTIONS AND ACCESSORIES

OPTIONS AND ACCESSORIES - PHB & PHF Series Refrigerators & Freezers
5-Year compressor warranty
Additional stainless steel slide pairs for universal models
6" extended width tray slides for universal models
Alternate electrical configurations
Tow hitch or bar - specify ball or pin type (PHB650 & PHB975 only)
Transport latch with padlock hasp
Locking door latch with key
Tamper-resistant fasteners
Thermometer protector cover
Rack security hold downs
Menu card holder - specify 5"x7" or 8.5"x11"
Marine Package: includes transport latch(es), 6" poly casters with roller bearings, thermometer protector, reinforced cord grip, tubular stainless steel handles, on/off switch protector, tray/rack hold downs, reinforced base frame, silicone bulb gasket, PVC breaker strip, specify 120, 220, 208 or 240 volt operation
Correctional Package: includes transport latch w/padlock hasp, tamper-resistant fasteners, rack security hold-downs, Lexan thermometer cover, welded-on stainless steel tubular handles
Alternate caster sizes and types (changing caster size will alter height of cart)
Swivel-lock casters
Polyiso insulation for high ambient temperature operation (ambient temperatures up to 105°F)



Maintain food quality and improve serving efficiency!

Carter-Hoffmann mobile refrigerators and freezers ensure higher food quality by providing on-site holding for banquets and other catered events. They're also perfect for instant back-up capacity in buffets and cafeterias!



HOT/COLD TRANSPORT CARTS

Hospitality Transport
Correctional Transport

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HOT/COLD TRANSPORT CARTS

HOSPITALITY SERIES FOR PLATED MEALS AND BULK FOOD PANS



Features & Benefits

- Heated and refrigerated holding and transport in the same cart for true versatility
- Electrical for heated and refrigerated modules combined in junction box with single cord to power entire cart
- All heating and refrigeration systems feature convection air circulation
- All stainless steel, welded unibody construction for durable long life
- Heavy-duty "Las Vegas" Package for rugged transport conditions; includes reinforced bumper, transport latch, recessed door and push handles, and strap hinges
- Non-marking floating style wrap-around bumper is standard. Absorbs shocks and minimizes damage to cart and facility walls.
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces; four 8" diameter industrial grade semi-pneumatic casters: 2 rigid and 2 swivel with brakes
- Includes racks with adjustable universal slides for 12"x20" or 18"x26" pans and shelves for plated meals (3 shelves on each side)

Heated/Refrigerated

Model Number	Inside Working Height in (mm)	Plate Shelves Included (each side)	Pan Slides* (each side)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)	Electrical Specifications
				Height	Depth in (mm)	Width			
BHR144LV	47-1/2 (1207)	3 shelves at 14" spacing	12 pair at 3" spacing	77-1/8 (1959)	31-1/2 (800)	60 (1524)	8 (203)	550 (250)	Heated: 120v, 60Hz, 1Ph, 1000watts Refrigerated: 120v, 60Hz, 1Ph, 830 watts Plug: NEMA 5-20P

*Standard spacing at 3"; adjustable at 1.5" intervals.

Capacity Chart

Capacity	Size	Capacity (each side)
Covered Plates: up to 11" diameter; maximum plate/cover height of 2.5"	8-3/4" to 11" Diameter	60
Steam Table Pans: 12"x20"x2.5"	12 x 20 x 2.5	30
Sheet Pans: 18"x26"	18" x 26" x 1"	15

OPTIONS AND ACCESSORIES - BHR Series Transport Carts

6" extended width tray slides for universal models

Alternate electrical configurations

Tow hitch or bar - specify ball or pin type



HOT/COLD TRANSPORT CARTS

DUAL ENVIRONMENT CORRECTIONAL TRAY CARTS



Features & Benefits

- Models available with all heated, all refrigerated or a combination of heated, refrigerated and ambient sections
- Electrical for heated and refrigerated modules combined in junction box with single cord to power entire cart
- All heating and refrigeration systems feature convection air heating for fast heat-up and recovery as well as even heating; protective control covers
- All stainless steel, welded unibody construction for durable long life; correctional features include welded-on strap hinges, tamper-proof fasteners, control covers
- Double wall insulated construction for maximum efficiency
- Non-marking floating style wrap-around bumper is standard. Absorbs shocks and minimizes damage to cart and facility walls.
- Offset wheel-ahead caster configuration for a smoother ride over uneven surfaces; six 8" diameter industrial grade semi-pneumatic casters: 4 swivel (corners), 2 rigid (center)

See capacity chart on page 82

Heated/Heated

Model Number	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)	Electrical Specifications
		Height	Depth in (mm)	Width			
CHH120	40-3/4 (1035)	61-1/2 (1562)	31-1/2 (800)	60 (1524)	8 (203)	500 (227)	Each Heater Module: 120v, 60Hz, 1Ph, 1000watts Plug: NEMA 5-20P
CHH144	47-1/2 (1207)	68-3/8 (1736)	31-1/2 (800)	60 (1524)	8 (203)	530 (240)	

Heated/Refrigerated

Model Number	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)	Electrical Specifications
		Height	Depth in (mm)	Width			
CHR120	40-3/4 (1035)	69-1/2 (1765)	31-1/2 (800)	60 (1524)	8 (203)	520 (236)	Heated: 120v, 60Hz, 1Ph, 1000watts Refrigerated: 120v, 60Hz, 1Ph, 830 watts Plug: NEMA 5-20P
CHR144	47-1/2 (1207)	77-1/8 (1959)	31-1/2 (800)	60 (1524)	8 (203)	550 (250)	

Refrigerated/Refrigerated

Model Number	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 150 Shipping Weight lbs (kg)	Electrical Specifications
		Height	Depth in (mm)	Width			
CRR120	40-3/4 (1035)	69-1/2 (1765)	31-1/2 (800)	60 (1524)	8 (203)	540 (246)	Each Refrigerated Module: 120v, 60Hz, 1Ph, 830 watts Plug: NEMA 5-20P
CRR144	47-1/2 (1207)	77-1/8 (1959)	31-1/2 (800)	60 (1524)	8 (203)	570 (250)	

HOT/COLD TRANSPORT CARTS

DUAL ENVIRONMENT CORRECTIONAL TRAY CARTS

Heated/Ambient

Model Number	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Specifications
		Height	Depth in (mm)	Width			
CHA120	40-3/4 (1035)	61-1/2 (1562)	31-1/2 (800)	60 (1524)	8 (203)	450 (204)	120v, 60Hz, 1Ph, 1000watts Plug: NEMA 5-15P
CHA144	47-1/2 (1207)	68-3/8 (1736)	31-1/2 (800)	60 (1524)	8 (203)	480 (218)	

Ambient/Ambient

Model Number	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Specifications
		Height	Depth in (mm)	Width			
CAA120	40-3/4 (1035)	55-5/8 (1412)	31-1/2 (800)	60 (1524)	8 (203)	400 (181)	No Electric
CAA144	47-1/2 (1207)	62-3/8 (1584)	31-1/2 (800)	60 (1524)	8 (203)	430 (195)	

OPTIONS AND ACCESSORIES - CHR Series Transport Carts

Pan racks for 18"x26" or 12"x20" pans (144 size only); pan racks for T-500 trays

6" extended width tray slides for universal models

Tow hitch or bar - specify ball or pin type



Tray Capacity Chart

Note: capacity varies according to tray size. **TRAY SAMPLE REQUIRED WITH ORDER**

Manufacturer	Tray Model	Covered Tray Size L x W x H (in)	Approx. Capacity* (120 size)		Approx. Capacity* (144 size)	
			Heated	Refrigerated	Heated	Refrigerated
Jones-Zylon	5000 Series	9.4 x 6.8 x 2.7	90	90	102	102
Jones Zylon	9000 Series	11 x 8.88 x 2.3	68	68	80	80
Design Specialties	E-300	8.63 x 6.63 x 2	162	153	207	207
Design Specialties	T-500	14 x 10.5 x 1.13	46 ¹	46 ¹	50 ¹	50 ¹
Design Specialties	FC-431	10.63 x 9.56 x 2.63	56	56	64	64
Design Specialties	FC-442	10.63 x 9.56 x 2.63	56	56	64	64
Plastocon	9113	11.19 x 9.19 x 2.75	56	56	68	68
Plastocon	9114	11.19 x 9.19 x 2.75	60	60	68	68
Temp Tech	T3	6.81 x 9.19 x 1.94	120	120	144	144
Temp Tech	TK3	11.19 x 9.31 x 2.19	72	72	84	84
Temp Tech	T3M	8.56 x 6.56 x 2.06	171	171	207	207
Temp Tech	TVN3	9.44 x 6.81 x 2.5	96	96	108	108
Temp Tech	TKM5	11.19 x 9.31 x 3.06	52	52	60	60
Cambro	853FCW	8.88 x 6.5 x 2.06	114	171	138	207
Cambro	853FHP	8.88 x 6.5 x 2.06	114	171	138	207
Cambro	853FH	8.88 x 6.5 x 2.06	114	171	138	207
Various	Steam Table Pan	12 x 20 x 2.5	24 ¹	24 ¹	30 ¹	30 ¹
Various	Bun Pan	18 x 26 x 1"	12 ¹	12 ¹	15 ¹	15 ¹

*Approximate capacity for each side of the cabinet. Trays not included. Contact individual manufacturers for trays.

¹Custom pan racks required at extra charge.





UTILITY TRANSPORT QUEEN MARYS, PAN RACKS & UNHEATED TRANSPORT CABINETS

Queen Marys
Unheated Transport Cabinets
Open Tray Racks
Extruded Side Panel Racks
Specialty Tray Racks

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QUEEN MARYS

CLEAN DISH TRANSPORTING



T610

Features & Benefits

- All-welded heavy gauge stainless steel and aluminum models for rugged use
- Ideal for transport and storage of dishes, silverware, trays... or just about anything that needs moving for banquet service
- 8" casters, two swivel and two rigid, for easy transport



T545

Queen Mary China and Silver Transporters - Stainless Steel

Model Number	Number of Shelves	Shelf Clearance in (mm)	Capacity lbs (kgs)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
T600 ¹	6	9 (229)	1200 (544)	57 x 23-3/8 (1448 x 594)	64-1/8 (1629)	25-3/4 (654)	67-3/4 (1721)	8 (203)	364 (165)
T610 ²	6	9 (229)	1200 (544)	57 x 23-3/8 (1448 x 594)	65-1/8 (1664)	25-3/4 (654)	67-3/4 (1721)	8 (203)	369 (167)
T660 ³	6	10 (254)	1200 (544)	63 x 27 (1600 x 686)	69-1/8 (1756)	29 (737)	74 (1880)	8 (203)	471 (214)

¹ Flanged down on all four sides

² 1-1/2" flange up on 3 sides, flanged down on one side

³ 4" flange up on 3 sides, flanged down on one side

T600, T610 & T660 only



Queen Mary China and Silver Transporters - Aluminum

Model Number	Number of Shelves	Shelf Clearance in (mm)	Capacity lbs (kgs)	Shelf Size Length x Depth in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
					Height	Depth in (mm)	Width		
T543 ¹	3	25-1/2 (648)	1800 (817)	60 x 27 (1524 x 686)	66-1/4 (1683)	29 (737)	62 (1575)	8 (203)	201 (91)
T544 ¹	4	16-1/2 (419)	2500 (1134)	60 x 27 (1524 x 686)	66-1/4 (1683)	29 (737)	62 (1575)	8 (203)	213 (97)
T545 ¹	5	12 (305)	3000 (1360)	60 x 27 (1524 x 686)	66-1/4 (1683)	29 (737)	62 (1575)	8 (203)	225 (102)
T546 ¹	6	9-1/4 (235)	3000 (1360)	60 x 27 (1524 x 686)	66-1/4 (1683)	29 (737)	62 (1575)	8 (203)	243 (110)
T723 ¹	3	25-1/2 (648)	1500 (680)	73 x 27 (1854 x 686)	66-1/4 (1683)	29 (737)	75 (1904)	8 (203)	259 (117)
T724 ¹	4	16-1/2 (419)	2000 (907)	73 x 27 (1854 x 686)	66-1/4 (1683)	29 (737)	75 (1904)	8 (203)	275 (125)
T725 ¹	5	12 (305)	2500 (1134)	73 x 27 (1854 x 686)	66-1/4 (1683)	29 (737)	75 (1904)	8 (203)	292 (132)
T726 ¹	6	9-1/4 (235)	2500 (1134)	73 x 27 (1854 x 686)	66-1/4 (1683)	29 (737)	75 (1904)	8 (203)	307 (139)

¹ Flanged down on all four sides

TRANSPORT CABINETS

NON-INSULATED AMBIENT



E8639

Features & Benefits

- Extra sturdy construction and heavy gauge aluminum for extended life under rugged conditions
- 5" casters, all swivel for easy maneuvering

Unheated Storage Cabinets for 18"x26" Trays—Channel Slides

Model Number	Tray Capacity* 18" x 26"	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
E8623	23	36-3/4 (933)	45-3/8 (1153)	30 (762)	23-3/4 (603)	5 (127)	113 (51)
E8631	31	48-3/4 (1238)	57-3/8 (1457)	30 (762)	23-3/4 (603)	5 (127)	123 (56)
E8639	39	60-3/4 (1543)	69-3/8 (1762)	30 (762)	23-3/4 (603)	5 (127)	133 (60)

*Tray spacing is fixed on 1-1/2" centers. Optional pass through on E8631 & E8639

OPTIONS AND ACCESSORIES - Aluminum Series Cabinets for 18"x26" Trays

Full perimeter bumper

Corner bumpers

Swing door catch



E8610V

Features & Benefits

- Extra sturdy construction and heavy gauge aluminum for extended life under rugged conditions
- 5" casters, all swivel for easy maneuvering
- Heavy-duty universal slides, adjustable on 1-1/2" centers

Unheated Storage Cabinets for 12"x20" Pans and 18"x26" Trays—Universal Slides

Model Number	Tray Capacity*		Slide Pairs Standard	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
	18"x26"	12"x20"			Height	Depth in (mm)	Width		
E8610V	10	20	10	50-1/4 (933)	59-1/2 (1511)	31 (787)	26 (660)	5 (127)	151 (68)
E8612V	12	24	12	56-1/4 (1238)	65-1/2 (1664)	31 (787)	26 (660)	5 (127)	162 (73)

*Standard capacity at 4-1/2" spacing. Tray slides in universal models are adjustable on 1-1/2" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

OPTIONS AND ACCESSORIES - E8610V & E8612V

Full perimeter bumper	3-sided top rail
Polyurethane tread casters	Top mounted transport latch with padlock hasp
Floor lock	Additional slide pairs

PAN RACKS

STANDARD FIXED ANGLE & WIDE OPENING

Features & Benefits

- Extra sturdy construction and heavy gauge aluminum for extended life under rugged conditions
- 5" casters, all swivel, for easy transport
- NEW Model O8620D: Extra depth to accommodate 18"x14" half size trays with no overhang

Standard Fixed Angle Racks for 18"x26" Trays - End Loaded

Model Number	Tray Capacity 18" x 26"	Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
O8609	9	5-1/16 (129)	55 (1397)	26-1/4 (667)	20-5/8 (524)	5 (127)	77 (35)
O8611	11	5-1/16 (129)	64-3/16 (1630)	26-1/4 (667)	20-5/8 (524)	5 (127)	80 (36)
O8612	12	5-1/16 (129)	69-5/16 (1761)	26-1/4 (667)	20-5/8 (524)	5 (127)	82 (37)
O8616	16	3 (76)	57-3/16 (1453)	26-1/4 (667)	20-5/8 (524)	5 (127)	85 (39)
O8618	18	3 (76)	64-3/16 (1630)	26-1/4 (667)	20-5/8 (524)	5 (127)	87 (40)
O8620	20	3 (76)	69-5/16 (1761)	26-1/4 (667)	20-5/8 (524)	5 (127)	90 (41)
O8620D	20	3 (76)	69-5/16 (1761)	28-1/4 (718)	20-5/8 (524)	5 (127)	92 (42)
O8622	22 (double width rack)	5-1/16 (129)	64-3/16 (1630)	26-1/4 (667)	40-1/8 (1019)	5 (127)	154 (70)
O8624	24 (double width rack)	5-1/16 (129)	69-5/16 (1761)	26-1/4 (667)	40-1/8 (1019)	5 (127)	157 (71)
O8636	36 (double width rack)	3 (76)	64-3/16 (1630)	26-1/4 (667)	40-1/8 (1019)	5 (127)	159 (72)
O8640	40 (double width rack)	3 (76)	69-5/16 (1761)	26-1/4 (667)	40-1/8 (1019)	5 (127)	165 (75)

Wide Opening Fixed Angle Racks for 18"x26" Trays - Side Loaded

Model Number	Tray Capacity 18" x 26"	Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
O8609W	9	5-1/16 (129)	55 (1397)	18-5/8 (473)	28-5/8 (727)	5 (127)	77 (35)
O8611W	11	5-1/16 (129)	64-3/16 (1630)	18-5/8 (473)	28-5/8 (727)	5 (127)	80 (36)
O8612W	12	5-1/16 (129)	69-5/16 (1761)	18-5/8 (473)	28-5/8 (727)	5 (127)	82 (37)
O8616W	16	3 (76)	57-3/16 (1453)	18-5/8 (473)	28-5/8 (727)	5 (127)	85 (39)
O8618W	18	3 (76)	64-3/16 (1630)	18-5/8 (473)	28-5/8 (727)	5 (127)	87 (40)
O8620W	20	3 (76)	69-5/16 (1761)	18-5/8 (473)	28-5/8 (727)	5 (127)	90 (41)

PAN RACKS

STANDARD, OVAL AND UNIVERSAL TRAY RACKS



Standard Rack for 18" x 26" Trays, Lip-Loaded

Model Number	Tray Capacity 18" x 26"	Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
O1838C	38	1-1/2 (38)	69-3/4 (1772)	26 (660)	20-3/8 (517)	5 (127)	56 (25)

Tray Racks for 20-3/4" x 25-1/2" or 22-3/4" x 27-5/8" Oval Trays

Model Number	Tray Capacity*	Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
O1610	10	6 (152)	70 (1778)	30 (762)	26-1/2 (673)	5 (127)	99 (45)
O1620 (double width rack)	20	6 (152)	71-5/8 (1819)	30 (762)	51-3/4 (1314)	5 (127)	182 (83)

* Tray size from 20-3/4" x 25-1/2" to 22-3/4" x 27-5/8"

Universal Racks for 12" x 20" Pans and 18" x 26" Trays

Model Number	Tray Capacity*		Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
	18" x 26"	12" x 20"		Height	Depth in (mm)	Width		
O8631V	12	24	4-1/2" (114)	64 1626	26 (660)	24-1/2 (622)	5 (127)	86 (39)

*Capacity shown at 4-1/2" spacing. Tray slides in universal models are adjustable on 1-1/2" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide) and 20"x20" glass racks.

PAN RACKS

EXTRUDED PANEL TRAY RACKS



O8639W



Extruded Side Panel Racks for 18" x 26" Trays

Model Number	Tray Capacity 18" x 26"	Tray Slide Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
O8619	19	1-1/2 (38)	39-7/16 (1002)	26-1/4 (667)	20-1/2 (521)	5 (127)	43 (20)
O8631	31	1-1/2 (38)	57-7/16 (1459)	26-1/4 (667)	20-1/2 (521)	5 (127)	57 (26)
O8639	39	1-1/2 (38)	69-7/16 (1764)	26-1/4 (667)	20-1/2 (521)	5 (127)	66 (30)
O8678	78 (double width rack)	1-1/2 (38)	69-7/16 (1764)	26-1/4 (667)	40-1/2 (1029)	5 (127)	116 (53)
O8639W	39 (side loaded)	1-1/2 (38)	69-7/16 (1764)	18-1/4 (464)	28-1/2 (724)	5 (127)	52 (24)

OPTIONS AND ACCESSORIES—Tray Racks (does not apply to Specialty Tray Racks on page 89)

Caster locks (2)
Corner bumpers (4)
Pan stop
Perimeter bumper
Vertical bumpers
Solid base (except O8631V and extruded side panel racks)



RACKS

SPECIALTY TRAY RACKS



Features & Benefits

- Rigid, all welded aluminum construction
- Lightweight, open style
- For room service or immediate tray delivery
- Plate style casters, all swivel, two with brakes
- 32"L x 6"W tray slides

Specialty Tray Racks

For 14"x18", 15"x20", 16"x22", Room Service Trays

Model Number	Tray Capacity Trays at 5-1/4" Spacing	Tray Spacing in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
AL12	12	4 7/8 (123)	38-3/8 (899)	33 (838)	25-1/4 (641)	5 (127) All swivel, 2 with brakes	46 (21)
AL20	20	4 7/8 (123)	59-3/8 (1508)	33 (838)	25-1/4 (641)	5 (127) All swivel, 2 with brakes	56 (25)
AL24	24	4 7/8 (123)	69-3/8 (1762)	33 (838)	25-1/4 (641)	5 (127) All swivel, 2 with brakes	66 (30)

PARTS, SERVICE AND WARRANTY INFORMATION

PARTS AND SERVICE INFORMATION

Carter-Hoffmann contracts with a large service network. Please call us for all parts and service related issues and we will set up a service call with a provider in your area.

FOR PARTS AND SERVICE CALL
PHONE 847.362.5500
or
TOLL FREE 800.323.9793
or email
technicalservice@carter-hoffmann.com



CARTER-HOFFMANN WARRANTY

Carter-Hoffmann warrants to the initial purchaser of its standard Carter Line Products that Carter-Hoffmann will, at its option, repair or replace, during the warranty period set forth below, any part of such products made necessary due to a defect in material or workmanship which is present when the product leaves the factory and which manifests itself during the warranty period under normal use and service.

This warranty applies only to original equipment owned and possessed by the initial purchaser and the warranty begins on the date of original shipment from the Carter-Hoffmann factory and extends as follows: **to component parts and labor for 12 months (36 months on hotLOGIX insulated holding cabinet levels 3 through 10 and cook & hold cabinets); to refrigeration compressor unit for 1 year** (limited to replacement of the unit only—not to include the labor for removal, repair or placement).

Repair or replacement under this warranty will be performed, unless authorized in writing by Carter-Hoffmann, at its factory. All parts or components to be repaired or replaced under this warranty are to be shipped prepaid to Carter-Hoffmann, with reimbursement credit for such part or component to be given if found by Carter-Hoffmann to be defective.

Carter-Hoffmann neither makes nor assumes and does not authorize any other person to make or assume any obligation or liability in connection with its products other than that covered in this warranty. This warranty applies only within the continental United States and Canada.

WARRANTY EXCLUSIONS AND LIMITATIONS

ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE IS HEREBY SPECIFICALLY DISCLAIMED BY CARTER-HOFFMANN. There are no warranties, express or implied, which extend beyond the description on the face thereof.

This warranty does not cover and Carter-Hoffmann shall not under any circumstances be liable for any incidental, consequential or other damages (such as injury to persons or property, loss of time, inconvenience, loss of use, loss of business or profits, or other matters not specifically covered) arising in connection with the use of, inability to use, or failure of these products.

NOTE: Due to our continuous process of product improvement and innovation, all listed specifications are subject to change.

The company reserves the right to make corrections due to typographical errors.

TERMS AND CONDITIONS OF SALE

1. All orders must be in writing and are subject to acceptance by Carter-Hoffmann. Deliveries subject to acts of God, strikes and other factors beyond the control of Carter-Hoffmann.
2. When ordering, be sure to give complete information: Model Number, Size, Specifications and Accessories, if any.
3. Contact factory to determine lead time upon placing order. Custom or non-standard products will extend lead time. Carter-Hoffmann reserves the right to change lead time when necessary. This includes shipment of RapidShip items.
4. All prices are F.O.B., Mundelein, IL
5. Sight draft bill of lading is required unless prior arrangements are made before acceptance of order by Carter-Hoffmann.
6. Open account terms: net 30, subject to credit department approval.
7. Any applicable Federal, State or Municipal taxes will be added to our prices.
8. All goods are shipped at buyer's risk. Any claims for damage must be filed promptly with delivering carrier by the consignee. (See freight damage procedure below)
9. Minimum order: \$50.00
10. All invoices are payable in U.S. Funds only. All prices are subject to change without prior notification.
11. Late payments are subject to penalty based on the invoice subtotal in the following manner:
 - 15 days past due - 1.0%
 - 30 days past due - 1.5%
 - 45 days past due - 2.0%
 - 60 or more days past due - 10.0%
12. Returns: contact Customer Service for Carter-Hoffmann's policy on returned product: Call 800.323.9793 (outside the US and Canada, call 1.847.362.5500). All requests for returns must be in writing and require a written authorization from Carter-Hoffmann.

NOTE: Quoted pricing and specification descriptions generated via external sources such as AutoQuotes, must be verified with Carter-Hoffmann. While we make every effort to provide correct information to these external sources, accuracy cannot be assured. Any errors generated as a result of using these external sources are not the responsibility of Carter-Hoffmann. Users of these external quote systems should verify pricing and specifications with the factory before submitting orders. Carter-Hoffmann reserves the right to make any and all necessary corrections.

FREIGHT DAMAGE PROCEDURE

NOTE: For your protection, equipment is inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of the shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of damage. **Contact your dealer immediately.**
3. **CONCEALED DAMAGE:** If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and then file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. **Be sure to retain the container for inspection.**

Carter-Hoffmann cannot assume liability for damage or loss incurred in transit, **freight damage is not covered under warranty.** We will, however, at your request, supply you with the necessary documents to support your claim.

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