



From the
Kitchen to
the Table



EQUIPMENT CATALOG

Effective January 1, 2024

Catalog No. 352 CAT
Published January 1, 2024
Pricing published separately

A Tradition of Excellence



Our never-ending company mission is to be the industry experts and the brand of choice in holding, transport and specialty equipment. With this in mind it, gives us great pleasure to welcome you to Carter-Hoffmann's January 1, 2024 Equipment Catalog. We hope you like it and we thank you very much for your interest in our products.

Resources

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

- ⇒ Specification Sheets and Owner's Manuals
- ⇒ CAD and Revit Drawings for kitchen designers
- ⇒ Product videos
- ⇒ News via social media—follow us!
- ⇒ Find a Sales Representative, Equipment Dealer or Service Agent
- ⇒ Order Status for Dealers (secure access: call our customer service department to get your login information)

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

Find us:



GARDENCHEF® MICROGREEN GROWING CABINETS	Pages 4-5
HOTLOGIX®, VAPORPRO®, DOOR-FREE & ROLL-IN HOLDING CABINETS	Pages 6-18
MODULAR HOLDING CABINETS	Pages 19-22
CRISP 'N HOLD® FRIED FOOD STATIONS	Pages 23-26
PIE MERCHANDISERS / CHEESEMELTERS	Pages 27-28
CHIP WARMERS	Pages 29-30
PLATE, TRAY AND BASE DISPENSERS	Pages 31-38
PATIENT TRAY DELIVERY CARTS	Pages 39-46
AIR SCREEN REFRIGERATOR	Pages 47-48
DRYING RACKS / TRAY STARTERS STACKING TRAY TRANSPORT	Pages 49-52
BANQUET CARTS	Pages 53-64
SLOW COOK & HOLD OVENS	Pages 65-67
GRIDLESS® BANQUET & TRANSPORT CARTS	Pages 69-70
HEATED TRANSPORT CARTS	Pages 71-80
MOBILE REFRIGERATORS	Pages 81-84
UTILITY TRANSPORT QUEEN MARYS, RACKS & CABINETS	Pages 85-91
PARTS, SERVICE AND WARRANTY	Page 92
TERMS OF SALE AND FREIGHT DAMAGE CLAIMS	Page 93
INDEX BY MODEL NUMBER	Pages 94-96



BRING THE GARDEN INTO YOUR KITCHEN




GardenChef®



HERB AND MICRO GREEN GROWING CABINETS



GC42

Features & Benefits

- Grow your own herbs and micro greens for best flavor and the freshest presentation in as little as seven days!
- Make your kitchen a showcase for fresh food and locally grown ingredients
- Grow in potting soil or hydroponic media; growing flats and domes included
- Digitally controlled automated system regulates watering and light cycles, nutrients, air circulation and humidity for optimal growth cycles; separate growing zones with individual controls; lockout access code to prevent tampering with cycles
- Accepts 10"x20" growing flats and vented humidity domes up to 7" high
- Equipped with 18" T5 high output light fixtures, fans and an automatic filtered pump/aerator irrigation system; autofill reservoir with sensors to monitor pH and total dissolved solids for water quality
- Each cabinet includes one set of garden flats, propagation domes and grow pads
- **GC52:** 10 zones/20 trays; direct plumbed irrigation REQUIRED; reservoir for wastewater collection only. Not suitable for hydroponic growing.

GardenChef®

Model Number	Growing Flat Capacity 10"x20" Zones		Shelf Spacing in	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
					Height	Depth	Width		
GC52 (2-door, full height)	20	10	7-1/4	63 (1600)	79 (2007)	27-1/2 (699)	66-3/4 (1695)	3 (76)	450 (204)
GC42 (2-door, full height)	16	8	Top: 9 2nd Shelf: 11.5 3rd Shelf: 13 Bottom Shelf: 16	63 (1600)	79 (2007)	27-1/2 (699)	66-3/4 (1695)	3 (76)	450 (204)
GC41 (1-door, full height)	8	4	Top: 9 2nd Shelf: 11.5 3rd Shelf: 13 Bottom Shelf: 16	63 (1600)	79 (2007)	27-1/2 (699)	37-1/2 (953)	3 (76)	325 (147)
GC12 (2-door, under-counter)	4	2	16	16 (406)	33-1/4 (844)	27-1/2 (699)	66-3/4 (1695)	3 (76)	234 (106)
GC11 (1-door, under-counter)	2	1	16	16	33-1/4 (844)	27-1/2 (699)	37-12 (953)	3 (76)	150 (68)

OPTIONS AND ACCESSORIES

Starter Kit: includes 1 set of growing trays, domes and grow pads, soil sifter, TDS & pH calibration solutions, hydrogen peroxide, 20 gallon plastic tub and measuring syringe

Seismic legs with flanged feet instead of standard legs/casters

220-240 volt operation (CE)

Electrical Information

GC52: 120 volts, 4.4 Amps, NEMA 5-15P

GC42: 120 volts, 4.4 Amps, NEMA 5-15P

GC41: 120 volts, 2.5 Amps, NEMA 5-15P

GC12: 120 volts, 1.4 Amps, NEMA 5-15P

GC11: 120 volts, 1.0 Amps, NEMA 5-15P



FIND YOUR HOLDING CABINET

You need a holding cabinet, but 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

HL1	Non-Insulated Aluminum Heated Cabinets	PAGE 10
HL2	Non-Insulated Aluminum Heated and Humidified Cabinets	PAGE 10
HL3	Insulated Aluminum Heated Cabinets	PAGE 11
HL4	Insulated Aluminum Heated and Humidified Cabinets	PAGE 11
HL5	Insulated Aluminum Heated Cabinets	PAGE 12
HL6	Insulated Aluminum Heated and Humidified Cabinets	PAGE 12
HL7	Insulated Stainless Steel Heated Cabinets	PAGE 13
HL8	Insulated Stainless Steel Heated Cabinets	PAGES 14-15
HL9	Insulated Stainless Steel Heated and Humidified Cabinets	PAGE 16
VaporPro[®]	Insulated Stainless Steel Heated and Humidified Cabinets	PAGE 17
Find Your Holding Cabinet Chart		PAGE 18
DF	Door-Free Holding Cabinets	PAGE 19
RTB	Roll-in Holding Cabinets for Combi Oven Racks	PAGE 20

Features & Benefits HL1-HL4

- 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, with mechanical heat and humidity controls. Digital thermometer. Temperature range of 85° - 190°F
- Fixed wire universal pan slides
- Heavy-duty all swivel casters; front casters fitted with brakes
- Field reversible tempered glass door in heavy-duty extruded aluminum frame





Standard wire racks will accommodate lip hung
12"x20" pans with depths greater than 2.5"

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"x2.5"	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)	247 (112)

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"x2.5"	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)	247 (112)

Electrical Information NEMA Plug Type	Electrical Information NEMA Plug Type
1750 watts 120 volts 15.0 Amps 60 Hz Single Phase	2100 watts 120 volts 17.5 Amps 60 Hz Single Phase
	

HL1 &
HL3

HL2 &
HL4

INSULATED ALUMINUM MECHANICAL CONTROLS

HL3 and HL4



HL3 Heated Cabinets

Model Number	Pan/Tray Capacity* 12"x20"x2.5" 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)	247 (112)

HL4 Heated and Humidified Cabinets

Model Number	Pan/Tray Capacity* 12"x20"x2.5" 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)	247 (112)

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).

3-YEAR WARRANTY
on insulated hotLOGIX HL3 & HL4 Cabinets





HL5-1812



Mechanical control; dial temperature read-out



HL6-18

Shown with optional Dutch doors



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* 12"x20" 18"x26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height Depth Width			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
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)
HL5-1812 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

¹HL5-1812 spacing is 4.5" adjustable on 1-1/2" centers

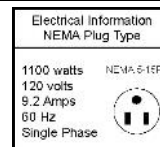
HL6 Heated and Humidified Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height Depth Width			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
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)

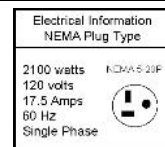
* Standard spacing at 3", adjustable on 1-1/2" centers



3-YEAR WARRANTY
on insulated **hotLOGIX** Holding Cabinets!



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



HL5-14 & HL5-18,
HL6-5, HL6-8, HL6-14 & HL6-18, HL7-14 & HL7-18, HL5-1812, HL7-1812

INSULATED STAINLESS STEEL MECHANICAL CONTROLS

HL7

Features & Benefits—HL5 & HL6 Insulated Aluminum Cabinets

- 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 (except pass-through cabinets)

Features & Benefits—HL7 Insulated Stainless Steel Cabinets

- 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 (except pass-through cabinets). 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

HL7 Heated Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height Depth Width in (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
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)
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)	468 (199)

*Standard spacing at 3", adjustable on 1-1/2" centers. ¹HL7-18-12 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) Note: pass-thru doors are not field reversible

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"); Note: pass-thru doors are not field reversible

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 (HL5, HL6, HL7-18-12)

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)

Stacking Kit: HL5-5/HL5-5 & HL5-5/HL5-8 models only



HL8-18



3-YEAR WARRANTY
on insulated hotLOGIX
Holding Cabinets!



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 (except pass-through cabinets). 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; HL8-125 & HL8-128 accommodate 12"x20"x2.5" pans only

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; self-latching, one-touch drawer closure
- Individual thermostatic temperature control for each drawer with adjustable front vents to for 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



NSF/ANSI 4

Electrical Information NEMA Plug Type	
1100 watts 120 volts 9.2 Amps 60 Hz Single Phase	NEMA 5-15P

HL8-5, HL8-8

Electrical Information NEMA Plug Type	
2100 watts 120 volts 17.5 Amps 60 Hz Single Phase	NEMA 6-20P

HL8-14, HL8-18

Electrical Information NEMA Plug Type	
1000 watts 120 volts 8.3 Amps 60 Hz Single Phase	NEMA 5-15P

HL8-125, HL8-128

Electrical Information NEMA Plug Type	
2000 watts 120 volts 16.7 Amps 60 Hz Single Phase	NEMA 6-20P

HL8-1816, HL8-12

INSULATED STAINLESS STEEL ELECTRONIC CONTROLS

HL8

HL8 Space-Savers

Model Number	Pan/Tray Capacity* 12"x20"x2.5"	Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height	Depth in (mm)	Width	Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
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 Height	Depth in (mm)	Width	Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kgs)
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"	Overall Dimensions Height	Depth in (mm)	Width	Caster Diameter in (mm)	Class 100 Shipping Weight
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:** 120V, 2000W, 16.7A, 1PH, 60Hz, NEMA 5-20P.10' rubber cord w/ 3 prong grounding plug.

OPTIONS AND ACCESSORIES - HL8 Series

Tempered glass double pane door (add suffix "-G")

Pass-through (add suffix "-P") Note: pass-thru doors are not field reversible

Dutch doors (HL8-14 & HL8-18 only; add suffix "-D")

Dutch door, pass-thru (HL8-14 & HL8-18 only; add suffix "-DP") Note: pass-thru doors are not field reversible

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)

Marine Package: includes 6" seismic legs, locking door latch, reinforced cord grip, 430 stainless steel base frame (HL8-18 only)

Stacking kit: HL8-5/HL8-5 & HL8-8/HL8-5 models only



HL9-18-D
shown with optional
Dutch doors



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.



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

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 (except pass-through cabinets)

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



NSF/ANSI 4

See page 16 for Options and Accessories

Electrical Information NEMA Plug Type	
2100 watts 120 volts 17.5 Amps 60 Hz Single Phase	NEMA 5-20P

INSULATED STAINLESS STEEL ELECTRONIC CONTROLS



HL10-18-D
shown with optional 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

HL10 Heated and Humidified Cabinets

Model Number	Pan/Tray Capacity* 12"x20" 18"x26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions Height Depth Width			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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



NSF/ANSI 4

Electrical Information NEMA Plug Type	
2100 watts 120 volts 17.5 Amps 60 Hz Single Phase	NEMA 5-20P

See page 16 for Options and Accessories

Features & Benefits—VaporPro® Dual Warming Cabinet

- Get a humidified cabinet and a two-drawer warmer - all in one cabinet!
- 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
- 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	Width		
						in (mm)			
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.



NSF/ANSI 4

OPTIONS AND ACCESSORIES HL9 & VaporPro	
Tempered glass double pane door (add suffix "-G")	Additional slide pairs (universal models only)
Pass-through (add suffix "-P") Note: pass-thru doors are not field reversible	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") Note: pass-thru doors are not field reversible	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
Menu card holder - specify 5"x7" or 8.5"x11" (solid stainless steel door units only)	Vertical corner bumpers (HL10-10-RW only)

DOOR-FREE HOLDING

DOOR-FREE HEATED HOLDING CABINETS-CONDUCTION HEAT



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

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
- DF1818-3 includes individual shelf timers

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 2.5" deep	4	29-1/2 (749)	22-5/8 (575)	32 (813)	3 (76)	192 (87)
DF2620-5 Under-counter	10 5 2.5" deep	5	33-1/2 (851)	22-5/8 (575)	32 (813)	3 (76)	287 (130)
DF1220-4 Under-counter	4 - 2.5" deep	4	29-1/2 (749)	22-5/8 (575)	19 (483)	3 (76)	175 (79)
DF1220-5 Under-counter	5 - 2.5" deep	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)
DF1818-5 Under-counter	5	5	33-1/2 (648)	20-1/2 (521)	23-1/2 (597)	3 (76)	208 (94)

Cabinet for Pizza Boxes up to 18"x18" - Individual Shelf Timers

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		
DF1818-3 Counter-top	3	3	21-1/4 (540)	20-1/2 (521)	23-1/2 (597)	1" rubber feet	153 (69)

Model	Watts	Volts	Amps	NEMA Plug
DF2620-4	1500	120	12.5	5-20P
DF2620-5	1800	120	15.0	5-20P
DF1220-4	1000	120	8.3	5-15P
DF1220-5	1200	120	10.0	5-15P
DF1818-3	1000	120	8.3	5-15P
DF1818-4	1250	120	10.4	5-15P
DF1818-5	1500	120	12.5	5-15P

OPTIONS - DF Series

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

Electrical Specifications



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

**SPECIFY RACK MODEL AT
TIME OF ORDER**

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 Height Depth* Width in (mm)	Caster Diameter in (mm)	Class 100 Shipping Weight in (mm)
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)

Electrical Information: 3000 watts, 208V, 16A, single phase, 50/60Hz; NEMA 6-20P

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.**



Blodgett TC-20 rack



NSF/ANSI 4

Note: RTB201 models only



MODULAR HOLDING CABINETS

M Series—Top and Bottom Heat with USB Menu Assist

PAGE 20

MC Series—Bottom Heat

PAGE 21

MZ Series—Top and Bottom Heat

PAGE 22

MT Series—Top Access

PAGE 22

MODULAR HOLDING-M SERIES

COUNTERTOP - TOP & BOTTOM HEAT with USB MENU ASSIST
INDIVIDUAL PAN CONTROL



M223S-2T



M212S-2T



M243S-2T

M Series Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers—NEW DESIGN!
- Easy to program—manual and USB connection for menu updates; 4 character alphanumeric displays
- Temperature control in one degree increments up to 190°F (88°C) on top heaters and 250°F (121°C) on bottom heaters
- Up to 25 menu settings for each pan for temperature and time.
- Accommodate high temp plastic or stainless steel pans (not included)



M343S-2T

M Series with Top and Bottom Heat

Model Number	Pan Capacity 6-7/8" x 12-3/4" x 2-1/2" (1/3 Size Pans)	Pan Cavity Size Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
M223S-2T	4 (2 cavities, 4 controls, 4 timers)	3-1/4 14-1/2 (83) (368)	11-1/2 16-7/16 18-7/8 (292) (408) (479)	55 (30)	800 (6.7)
M212S-2T	6 (2 cavities, 6 controls, 6 timers)	3-1/4 21-3/4 (83) (552)	11-1/2 16-7/16 26-1/8 (292) (408) (664)	84 (38)	1050 (8.8)
M243S-2T	8 (2 cavities, 8 controls, 8 timers)	3-1/4 29 (83) (737)	11-1/2 16-7/16 33-1/8 (292) (408) (848)	90 (41)	1200 (10.0)
M343S-2T	12 (3 cavities, 12 controls, 12 timers)	3-1/4 14-1/2 (83) (368)	16-1/8 16-7/16 33-1/8 (410) (408) (848)	125 (57)	1800 (15.3)

OPTIONS AND ACCESSORIES - M Series

Change from single-sided to pass-through (substitute "P" for

Pans—specify size, type and quantity

Additional self-contained food covers

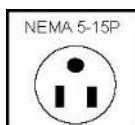
Models for 4" deep pans (substitute "-4T" for "-2T" in model number; M243S and M343S only)



1/3 size pans used in modular holding cabinets; note: pans w/ 2 handles should be used in optional 2-sided access cabinets only (PANS ARE NOT INCLUDED)



ELECTRICAL INFORMATION



All models operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. M223, M212 & M213 operate on 15 amps or less. M343 operates on 20 amps; NEMA 5-20P.



Individual pan covers



USB port

MODULAR HOLDING-MC SERIES

COUNTERTOP - BOTTOM HEAT

MC Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; easy-in, easy-out design
- 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



MC212GS-2T



MC1W4H

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 Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MC213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 7 (64) (178)	14-1/2 15-7/8 9-7/8 (368) (403) (251)	37 (17)	400 (3.3)
MC223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 14 (64) (355)	14-1/2 15-7/8 16-3/4 (368) (403) (425)	50 (23)	500 (4.2)
MC212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 21 (64) (533)	12-3/4 15-7/8 24-1/8 (324) (403) (613)	65 (29)	600 (5.0)
MC243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 28 (64) (711)	12-3/4 15-7/8 31-3/4 (324) (403) (806)	75 (34)	600 (5.0)
MC423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 14 (64) (355)	18-1/2 15-7/8 24-3/8 (470) (403) (619)	120 (54)	1000 (8.3)

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

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

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

OPTIONS AND ACCESSORIES - MC Modular Cabinets

Change from single-sided to pass-through access (MC213GS-2T, MC223GS-2T, MC212GS-2T, MC243GS-2T, MC423GS-2T)

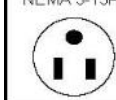
Change from pass-through to single-sided access (MC1W3H, MC1W4H, MC1W5H)

Pans—specify size, type and quantity

Additional self-contained food covers

ELECTRICAL INFORMATION

NEMA 5-15P



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



MODULAR HOLDING-MZ SERIES

COUNTER TOP - TOP AND BOTTOM HEAT



MZ223GS-2T

MZ Features & Benefits

- Models with single or dual-sided access
- Self-contained food covers; easy-in, easy-out design
- Easy to program—individually controlled zones; top and bottom heat for flexible food holding
- Temperature control in one degree increments up to 250°F (121°C) for top and bottom heaters
- 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)

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 Height Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)	Electrical Wattage (Amps)
MZ213GS-2T Single-sided	2 (2 cavities, 2 controls, 2 timers)	2-1/2 14 (64) (355)	17-7/16 15-7/8 9-7/8 (443) (403) (251)	38 (17)	800 (6.7)
MZ223GS-2T Single-sided	4 (2 cavities, 2 controls, 4 timers)	2-1/2 14 (64) (355)	17-7/16 15-7/8 16-3/4 (443) (403) (419)	52 (24)	1000 (8.3)
MZ212GS-2T Single-sided	6 (2 cavities, 2 controls, 6 timers)	2-1/2 21 (64) (533)	17-7/16 15-7/8 24-1/8 (443) (403) (595)	79 (36)	1200 (10)
MZ243GS-2T Single-sided	8 (2 cavities, 2 controls, 8 timers)	2-1/2 28 (64) (711)	17-7/16 15-7/8 31-3/4 (443) (403) (806)	83 (37)	1200 (10)
MZ423GS-2T Single-sided	8 (4 cavities, 4 controls, 8 timers)	2-1/2 14 (64) (355)	21-3/4 15-7/8 24-3/8 (552) (403) (619)	120 (54)	2000 (8.3)

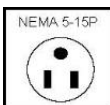
For dual-sided access, replace suffix "S" with suffix "P" when ordering.

OPTIONS AND ACCESSORIES - MZ Modular Cabinets

Change to pass-through

Pans—specify size, type and quantity

Additional self-contained food covers



All models, except MZ423GS-2T, operate on 120 volts, 60 Hz, single phase. Wattage varies by model number. All operate on 15 amps or less. MZ423GS-2T operates on 240 volts, 15 Amps (NEMA 6-15P).



MODULAR HOLDING-MT SERIES

COUNTER TOP - TOP ACCESS



MT23-6

Features & Benefits

- Compact counter-top alternative to dry-well holding. Hold any food warm with access from the top.
- Individually controlled silicone pad heaters under pans for direct warming of each pan
- Sanitary and durable stainless steel construction with removable pan shroud for easy cleaning.
- Electronic controller for each pan; 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* Volts / Phase / Hz / Amps / Watts	Overall Dimensions Height Depth Width in (mm)	Class 100 Shipping Weight lbs (kg)
MT23-6	2	120v / 1Ph / 60Hz / 3.3A / 400 Watts	10 17-1/2 15-3/4 (254) (445) (400)	14 (6.4)

*Other electrical configurations available. Contact factory.





CRISP 'N HOLD[®] FRIED FOOD STATIONS

Counter-Top and Drop-In Stations

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

PAGE 24-25

PAGE 26

CRISP 'N HOLD®

COUNTER TOP FRIED FOOD STATIONS



CNH14



CNH18XD

Removable
product dividers



CNH28LPC
(low profile)

Features & Benefits

- Heating elements and components located away from oils and vapors
- Factory preset temperature of 190°F (88°C); adjustable thermostat (requires tools)
- 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
- CNH28LPC features low-profile design with removable/reversible heater
- CNH14, CNH14XD, CNH18 & CNH18XD: 120v, 1820 watts, 15.1 amps, 60 Hz, 1 Phase, NEMA 5-20P plug
- CNH28, CNH28XD, CNH28LPC & 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 Height	Overall Dimensions Depth in (mm)	Overall Dimensions Width	Class 100 Shipping Weight lbs (kg)
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)
CNH28LPC	6	1768	13-1/4 (337)	26-1/2 (724)	28 (711)	105 (48)

* 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®

COMPACT COUNTER-TOP AND DROP-IN FRIED FOOD STATIONS

Features & Benefits

- Compact, low-profile design for tight spaces
- Heating elements and components located away from oils and vapors
- Nested, lift-out landing zone with lift-out crumb pan below
- Factory preset temperature of 190°F (88°C); adjustable thermostat (requires tools)
- All stainless steel construction with removable product tray
- CNH10.5TB operates on 120v, 700 watts, 5.9A, 60Hz, single phase; NEMA 5-15P
- CNH12TB operates on 120v, 1400 watts, 11.8A, 60Hz, single phase, NEMA 5-15P

NEW!



CNH10.5TB

Crisp 'N Hold Series Fried Food Holding—Compact

Model Number	Sections	Overall Dimensions Height	Depth in (mm)	Width	Class 100 Shipping Weight lbs (kg)
CNH10.5TB	1	8-7/8 (228)	22 (559)	10-5/8 (270)	31 (14)
CNH12TB	1	8-7/8 (228)	30-1/8 (765)	12-5/8 (270)	47 (21)



CNH12TB

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; Factory preset temperature of 190°F (88°C); adjustable thermostat (requires tools)
- 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
- CNH12LP & CNH18LP operate on 120v, 1820 watts, 15.1 amps, 60Hz, single phase, NEMA 5-20P plug; CNH28LP operates on 208v, 2890 watts, 14 amps, 60 Hz, single phase, NEMA 6-20P plug



CNH12LP

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

Model Number	Sections*	Capacity (Volume) cubic inches	Overall Dimensions Height†	Depth in (mm)	Width	Class 100 Shipping Weight lbs (kg)
CNH12LP	Up to 3	910	5-1/2 (140)	21-3/4 (552)	26-5/16 (668)	67 (30)
CNH18LP	Up to 4	1271	5-1/2 (140)	21-3/4 (552)	32-5/16 (821)	79 (36)
CNH28LP	Up to 6	1381	5-1/2 (140)	28 (711)	28 (711)	98 (44)

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

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

OPTIONS AND ACCESSORIES - Drop-in Crisp 'N Hold

Additional product dividers

Alternate electrical configurations (contact factory)



CRISP 'N HOLD®

VERTICAL FRIED FOOD STATIONS

Features & Benefits

- Crisp 'N Hold technology in a counter-sized modular cabinet
- Programmable temperature up to 275°F (135°C); individual pan timers can be set for up to 9 hrs., 59 min.
- Small footprint for placement on counter or shelf
- USB port for menu downloads and programmable alphanumeric displays for menu items
- Operates on 120 volts, 15.1 Amps, 1820 watts, 60 Hz, 1 PH, NEMA 5-20P
- Removable pan covers for moist or crispy food holding



VCNH212S-2T

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

Model Number	Capacity¹		Overall Dimensions			Class 100 Ship Wt. lbs (kg)
	1/3 Size Steam Table Pan	1/2 Size Sheet Pan 13" x 18"	Height	Depth in (mm)	Width	
VCNH212S-2T Alpha-numeric display USB port	6 (2.5" deep; top shelf)	2 (one per shelf)	20-1/2 (476)	18-1/8 (460)	24-5/8 (625)	97 (44)

OPTIONS AND ACCESSORIES - Vertical Crisp 'N Hold

Pans—1/3 high temp amber plastic with handle; 2.5" deep

220-240v, CE electrical operation



Features & Benefits

- Crisp 'N Hold technology in a free-standing cabinet
- Programmable temperature up to 200°F (93°C)
- Under-counter height
- Under-counter design to fit into tight kitchens
- 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



VCNH2W3S

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

Model Number	Capacity¹ 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)	172 (78)
VCNH3W3S Free-standing	9	32-7/8 (835)	30-5/8 (778)	29 (737)	219 (99)



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

¹Pans not included

OPTIONS AND ACCESSORIES - Vertical Crisp 'N Hold

Reinforced top with angle brackets to stack CNH18XD on top of VCNH2W3S or CNH28XD on top of VCNH3W3S

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

False bottom trivet with divider

CE Electrical operation



FFSTKPKG

CNH18XD/VCNH2W3S Stack with accessories (CNH accessories detailed on page 24).

Complete package, including accessories, may be ordered with these model numbers:

FFSTKPKG: CNH18XD/VCNH2W3S

FFSTKPKG28: CNH28XD/VCNH3W3S





PIE MERCHANDISERS & **CHEESEMELTER**

Pie Merchandisers
Cheesemelter

PAGE 28
PAGE 28

PIE MERCHANDISERS

COUNTERTOP - CONVECTION HEAT



MDPM2



MDPM4

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



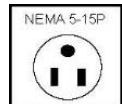
Heated Merchandising Cabinets

Model Number	Boxed Pie Capacity	Approximate Pie Box Dimensions	Overall Dimensions Height	Depth in (mm)	Width	Class 100 Shipping Weight lbs (kg)
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.



CHEESEMELTER

COUNTERTOP - INFRARED HEAT

Features & Benefits

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



Model Number	Finishing Cavity Dimensions	Overall Dimensions Height	Depth in (mm)	Width	Class 100 Shipping Weight lbs (kg)
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)





CHIP WARMERS

Chip Warmers

PAGE 30

CHIP WARMERS

CHIP WARMERS CONVECTION HEAT

CW1



CW1



CW2E



CW4E

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 & CW4E additional standard features include extended end panels to contain chips, expanded opening via top loading door and secure hinge pin

Chip Warmers

Model Number	Approximate Chip Capacity		Overall Dimensions			Legs	Class 100 Shipping Weight
	Cubic feet	Gallons	Height *	Depth in (mm)	Width	in (mm)	lbs (kg)
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)
CW4E	5.75	44	45-5/8 (1158)	27-7/8 (708)	30-1/8 (765)	4 (102)	248 (112)

*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 CW4E only)

Clear polycarbonate door (bottom door only)

Electrical Information NEMA Plug Type	
1040 watts 120 volts 8.7 Amps 60 Hz Single Phase	NEMA 5-15P

CW1

Electrical Information NEMA Plug Type	
1530 watts 120 volts 12.8 Amps 60 Hz Single Phase	NEMA 3-15P

CW2E & CW4E



NSF/ANSI 4



Optional rolling stand for CW2E or CW4E



PLATE, TRAY AND BASE DISPENSERS

Rotary Dish Carts	PAGE 32
Shelf Mounted Plate Warmers	PAGE 33
Enclosed Plate Dispensers	PAGE 34
Tray Dispensers	PAGE 35
Sheet Pan Dispensers	PAGE 36
Glass Rack Dispensers	PAGE 37
Base and Plate Heaters	PAGE 38

PLATE DISPENSERS

ROTARY DISH CARTS



CD260H

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)

Electrical Information NEMA Plug Type	
2100 watts 120 volts 17.5 Amps 60 Hz Single Phase	NEMA 5-20P

CD27

Electrical Information NEMA Plug Type	
1400 watts 120 volts 11.7 Amps 60 Hz Single Phase	NEMA 5-15P

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

Features & Benefits

- Double-wall, insulated stainless steel construction, with blue powder-coated flip-up door for easy access
- Can be mounted on a counter or on a shelf, including above a sauté or cooking station - keeps plates nearby for dishing and reduces labor
- 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; wash by hand or in dishwasher



HP58

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

Model Number	Capacity* lbs (kg)	Inside Working Dimensions Height Depth Width in (mm)	Overall Dimensions Height Depth Width in (mm)	Class 100 Ship- ping Weight lbs (kg)
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



Electrical Information NEMA Plug Type
1920 watts 120 volts 16 Amps 60 Hz Single Phase

HP Series



PLATE DISPENSERS

ENCLOSED PLATE DISPENSERS



EPDHT2S9
(shown with optional full
perimeter bumper)

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; all stainless steel construction
- Self-leveling spring action dispensing tubes; optional silo covers
- 21.5" deep silos
- 5" all-swivel casters, two with brakes; offset wheel-ahead caster pattern
- Full perimeter bumpers are not standard
- 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



UL applies to heated
models only; UL EPH
applies to all

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)	18 (457)	32 (813)	5 (127)	160 (73)	185 (84)
EPD2S10	EPDHT2S10	10" Plates	100 plates 72 bowls	2 silo	41-7/8 (1064)	18 (457)	32 (813)	5 (127)	162 (73)	189 (86)
EPD2S12	EPDHT2S12	12" Plates	100 plates 72 bowls	2 silo	41-7/8 (1064)	18 (457)	32 (813)	5 (127)	174 (79)	202 (92)
EPD3S9	EPDHT3S9	9" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	18 (587)	48 (1219)	5 (127)	187 (85)	222 (101)
EPD3S10	EPDHT3S10	10" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	18 (587)	48 (1219)	5 (127)	189 (86)	224 (102)
EPD3S12	EPDHT3S12	12" Plates	150 plates 108 bowls	3 silo	41-7/8 (1064)	18 (587)	48 (1219)	5 (127)	193 (88)	226 (103)
EPD4S9	EPDHT4S9	9" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	32 (812)	32 (812)	5 (127)	211 (96)	246 (112)
EPD4S10	EPDHT4S10	10" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	32 (812)	32 (812)	5 (127)	214 (97)	249 (113)
EPD4S12	EPDHT4S12	12" Plates	200 plates 144 bowls	4 silo	41-7/8 (1064)	32 (812)	32 (812)	5 (127)	219 (99)	252 (114)

Features & Benefits—Tray Dispensers

- Open, cantilever and enclosed styles; in single and double stack configurations
- Models for common tray sizes; adjustable to accommodate different tray types
- 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
- Full perimeter bumpers are not standard



OTD1520
(shown with optional full
perimeter bumper)

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)	21 (533)	27 (686)	5 (127)	150 (68)
ETD1520	15 x 20 (381 x 508)	Single stack	38 (965)	21 (533)	27 (686)	5 (127)	150 (68)
ETD1622	16 x 22 (406 x 559)	Single stack	38 (965)	21 (533)	27 (686)	5 (127)	150 (68)
ETD2S1418	14 x 18 (356 x 457)	Double stack	38 (965)	41 (1041)	27 (686)	5 (127)	300 (136)
ETD2S1520	15 x 20 (381 x 508)	Double stack	38 (965)	41 (1041)	27 (686)	5 (127)	300 (136)
ETD2S1622	16 x 22 (406 x 559)	Double stack	38 (965)	41 (1041)	27 (686)	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	36-1/4 (921)	21 (533)	27 (686)	5 (127)	140 (64)
OTD1520	15 x 20 (381 x 508)	Single stack	36-1/4 (921)	21 (533)	27 (686)	5 (127)	140 (64)
OTD1622	16 x 22 (406 x 559)	Single stack	36-1/4 (921)	21 (533)	27 (686)	5 (127)	140 (64)
OTD2S1418	14 x 18 (356 x 457)	Double stack	36-1/4 (921)	43 (1092)	27 (686)	5 (127)	150 (68)
OTD2S1520	15 x 20 (381 x 508)	Double stack	36-1/4 (921)	43 (1092)	27 (686)	5 (127)	150 (68)
OTD2S1622	16 x 22 (406 x 559)	Double stack	36-1/4 (921)	43 (1092)	27 (686)	5 (127)	150 (68)

SHEET PAN DISPENSERS

ENCLOSED AND OPEN STYLES



ETD1826
(shown with optional full perimeter bumper)



OTD1826
(shown with optional full perimeter bumper)

Features & Benefits—Pan Dispensers

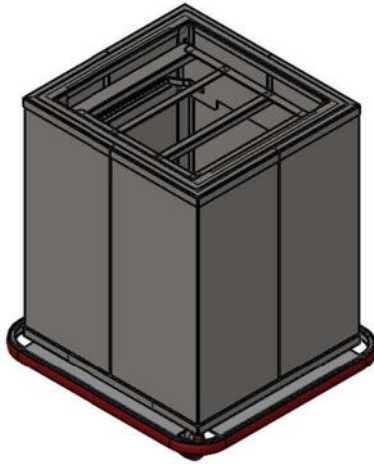
- Open and enclosed styles
- All feature spring action self leveling system
- 5" all swivel casters; 2 fitted with brakes
- Enclosed dispensers have a sleek all stainless steel exterior for easy cleaning
- Open dispensers have a high strength stainless steel tubular frame with solid stainless steel bottom and tray platform
- Full perimeter bumper is not standard

Sheet Pan Dispensers

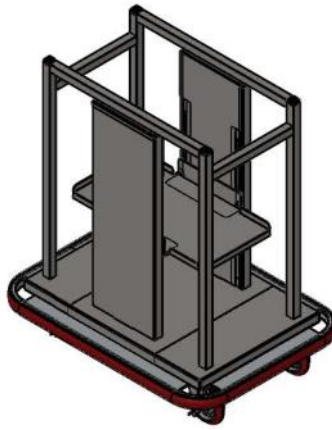
Model Number	Pan Size in (mm)	Description	Overall Dimensions			Caster Diameter in (mm)	Class 110 Shipping Weight lbs (kg)
			Height	Depth in (mm)	Width		
ETD1826	18 x 26 (457 x 660)	Enclosed single stack	38 1/8 (968)	23 (584)	33 (838)	5 (127)	170 (77)
OTD1826	18 x 26 (457 x 660)	Open single stack	36 1/4 (921)	23 (584)	33 (838)	5 (127)	132 (62)

GLASS RACK DISPENSERS

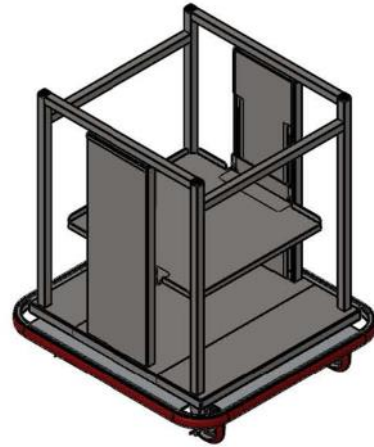
ENCLOSED AND OPEN STYLES



ETD2020
(shown with optional full perimeter bumper)



OTD1020
(shown with optional full perimeter bumper)



OTD2020
(shown with optional full perimeter bumper)

Features & Benefits—Glass Rack Dispensers

- Open and enclosed styles
- 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
- Full perimeter bumpers are not standard

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)	25 (635)	27 (686)	5 (127)	182 (83)
OTD1020	10 x 20	(254 x 508)	Open single stack	36 1/4 (921)	18-3/8 (467)	27 (686)	5 (127)	100 (46)
OTD2020	20 x 20	(508 x 508)	Open single stack	36 1/4 (921)	25 (635)	27 (686)	5 (127)	140 (64)

OPTIONS AND ACCESSORIES - Plate, Tray and Rack Dispensers

Four corner bumpers; models beginning with EPD, CTD, ETD & OTD

Wrap-around full perimeter bumper with non-marking gray or red vinyl insert (specify); models beginning with EPD, ETD & OTD only (CTD excluded)

Aluminum silo plate cover ; plate dispensers only (specify for 9", 10" or 12" tubes)

PLATE & BASE HEATERS

CONVECTION HEATED

Hospitality™
SERIES



Features & Benefits

- 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 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. 21.5" deep.
- All stainless steel construction.
- 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
- Full perimeter bumpers are not standard

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)	23 (584)	35-1/4 (895)	3.5 (89)	295 (134)
BH2S ¹	2 silo Base heater	120 bases (60 per silo) 150 plates (75 per silo)	45 (1143)	23 (584)	35-1/4 (895)	3.5 (89)	295 (134)
PH2S ²	2 silo Plate heater	120 bases (60 per silo) 150 plates (75 per silo)	45 (1143)	23 (584)	35-1/4 (895)	3.5 (89)	295 (134)
BH3S ¹	3 silo Base heater	180 bases (60 per silo) 225 plates (75 per silo)	45 (1143)	23 (584)	46-3/8 (1178)	3.5 (89)	345 (156)
PH3S ²	3 silo Plate heater	180 bases (60 per silo) 225 plates (75 per silo)	45 (1143)	23 (584)	46-3/8 (1178)	3.5 (89)	345 (156)

¹Factory preset for bases, ²Factory preset for plates

OPTIONS AND ACCESSORIES - Plate, Tray and Rack Dispensers

Four corner bumpers

Wrap-around full perimeter bumper with non-marking gray or red vinyl insert (specify)





*Hospitality*TM SERIES

PATIENT TRAY DELIVERY CARTS

Economy Series Tray Delivery Carts
Performance Series Quiet Carts
Cart Specification Tips

PAGE 40-41
PAGE 42-45
PAGE 46

PATIENT TRAY CARTS

ECONOMY SERIES



ESDTT16

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 Room Service Cart—Single Door; One Tray Per Slide 14"x18", 15"x20", 12"x19", 12"x20" & 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	Width					
in (mm)	in (mm)	in (mm)					
ESDST6	6	34-1/2 (876)	42 (1067)	25-7/8 (657)	18-1/8 (460)	5 (127)	150 (68)
ESDST8	8	46 (1168)	52-1/2 (1334)	25-7/8 (657)	18-1/8 (460)	5 (127)	205 (93)

Stainless Steel Patient Tray Cart—Single Door; Two Trays Per Slide 14"x18", 15"x20", 12"x19", 12"x20" & 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	Width					
in (mm)	in (mm)	in (mm)					
ESDTT10	10	28-3/4 (730)	36-3/4 (937)	35-1/2 (902)	24-7/8 (631)	5 (127)	308 (140)
ESDTT12	12	34-1/2 (876)	42 (1067)	35-1/2 (902)	24-7/8 (631)	5 (127)	328 (149)
ESDTT14	14	40-1/4 (1022)	47-1/4 (1200)	35-1/2 (902)	24-7/8 (631)	5 (127)	338 (153)
ESDTT16	16	46 (1168)	52-1/2 (1334)	35-1/2 (902)	24-7/8 (631)	5 (127)	348 (158)
ESDTT20	20	51-1/4 (1302)	63 (1600)	35-1/2 (902)	24-7/8 (631)	5 (127)	368 (167)
ESDTT24	24	56-1/2 (1435)	68-1/4 (1734)	35-1/2 (902)	24-7/8 (631)	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
- Offset wheel-ahead caster pattern for movement over thresholds and uneven surfaces



ETD TT24

Stainless Steel Patient Tray Cart—Two Doors; Two Trays Per Slide For 14"x18", 15"x20", 12"x19", 12"x20" & 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		
ETD TT20	20	28-3/4 (730)	38-7/8 (987)	35-1/2 (902)	48-1/2 (1232)	5 (127)	525 (238)
ETD TT24	24	34-1/2 (876)	45-1/8 (1146)	35-1/2 (902)	48-1/2 (1232)	5 (127)	545 (247)
ETD TT28	28	40-1/4 (1022)	50-3/8 (1280)	35-1/2 (902)	48-1/2 (1232)	5 (127)	565 (256)
ETD TT32	32	46 (1168)	55-5/8 (1413)	35-1/2 (902)	48-1/2 (1232)	5 (127)	585 (265)

OPTIONS AND ACCESSORIES - Stainless Steel Economy Series

Pass-through doors

Alternate caster sizes and types: 6" & 8"

6-caster configuration (2 door carts only)

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)

Anti-static strips



Coffee & tea service airpots and rack



Coffee & tea service condiment organizer



Mini Dome chillable condiment bin



PATIENT TRAY CARTS

PERFORMANCE SERIES

Ultra-Quiet



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
- PSDST models have corner bumpers to protect cart and minimize footprint
- PSDTT models have a full perimeter aluminum bumper with non-marking red vinyl insert protects cart and facility walls from damage

Stainless Steel Room Service Cart—Single Door; One Tray Per Slide 14"x18", 15"x20" 12"x19", 12"x20" & 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)	48-1/2 (1232)	26-3/8 (670)	25-1/8 (638)	6 (152) 2 swivel, 2 rigid	239 (108)
PSDST8	8	5-1/4 (133)	42-1/8 (1070)	59 (1499)	26-3/8 (670)	25-1/8 (638)	6 (152) 2 swivel, 2 rigid	252 (114)

Stainless Steel Patient Tray Cart—Single Door; Two Trays Per Slide 14"x18", 15"x20" 12"x19", 12"x20" & 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)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	290 (132)
PSDTT12	12	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	318 (144)
PSDTT14	14	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	325 (147)
PSDTT16	16	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1483)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	332 (151)
PSDTT18	18	5-1/4 (133)	47-3/8 (1203)	63-3/8 (1609)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	360 (163)
PSDTT20	20	5-1/4 (133)	52-5/8 (1337)	68-5/8 (1743)	36-3/8 (924)	31-1/8 (790)	6 (152) 2 swivel, 2 rigid	370 (168)

See page 46 for Specification Tips

See page 47 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



PTDST12

Stainless Steel Patient Tray Cart—Two Doors; One Tray Per Slide 14"x18", 15"x20", 12"x19", 12"x20" & 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)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	341 (155)
PTDST12	12	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	351 (159)
PTDST14	14	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	369 (167)
PTDST16	16	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	379 (172)
PTDST18	18	5-1/4 (133)	47-3/8 (1203)	63-3/8 (1609)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	397 (180)
PTDST20	20	5-1/4 (133)	52-5/8 (1337)	68-5/8 (1743)	26-3/8 (670)	41-1/2 (1054)	6 (152) 2 swivel, 2 rigid	407 (185)

See page 45 for Options and Accessories



PATIENT TRAY CARTS

PERFORMANCE SERIES

Ultra-Quiet



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

Stainless Steel Patient Tray Cart—Two Doors; Two Trays Per Slide 14"x18", 15"x20", 12"x19", 12"x20" & 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)	36-3/8 (924)	45-3/8 (1152)	6 (152) 2 swivel, 2 rigid	461 (209)
PTDTT24	24	5-1/4 (133)	31-5/8 (803)	47-5/8 (1209)	36-3/8 (924)	45-3/8 (1152)	6 (152) 2 swivel, 2 rigid	497 (225)
PTDTT28	28	5-1/4 (133)	36-1/4 (921)	52-7/8 (1343)	36-3/8 (924)	45-3/8 (1152)	6 (152) 2 swivel, 2 rigid	507 (230)
PTDTT32	32	5-1/4 (133)	42-1/8 (1070)	58-1/8 (1476)	36-3/8 (924)	45-3/8 (1152)	6 (152) 2 swivel, 2 rigid	533 (242)
PTDTT36	36	5-1/4 (133)	47-3/8 (1203)	63-3/8 (1609)	36-3/8 (924)	45-3/8 (1154)	6 (152) 2 swivel, 2 rigid	538 (244)

See page 46 for Specification Tips





PATIENT TRAY CARTS

PERFORMANCE SERIES

Hospitality™

SERIES



Coffee & tea service
condiment organizer



Mini Dome chillable
condiment bin



Coffee & tea service airpots and rack

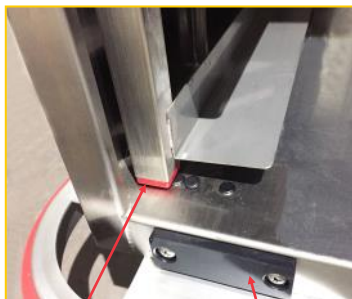
OPTIONS AND ACCESSORIES - Performance Patient Tray Carts	
Pass-through doors	
4-sided top rail	
Alternate caster sizes and types: 6" & 8"	
6-caster configuration (2 door carts only)	
3 thermal airpots with rack for coffee and tea service (16"H x 20-1/2"W x 12"D)	
2 thermal airpots with rack for coffee 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	
Anti-static strips	

PATIENT TRAY CARTS

PERFORMANCE SERIES

Ultra-Quiet

Standard specification features that set us apart from the crowd...



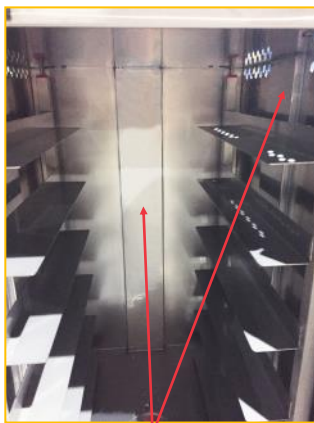
- Noise suppression caps on top and bottom of tray racks
- Noise suppression pad for quiet door closure



- Tray racks are adjustable for several tray sizes
- Marine edge top to contain spills
- 3-sided top rail



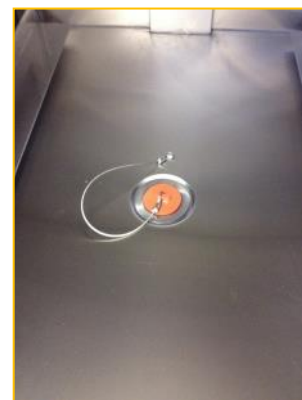
- Noise suppression caster pad
- Noise suppression Performa casters with glacier grease for easy, quiet ride



- Reinforcement channels on rear and side walls for rigid frame



- Non-marking floating full perimeter bumper protects cabinet, contents and facility walls
- Wheel-ahead caster pattern for easy travel over uneven surfaces



- Drain with tethered plug

Performance Series Cart Specification Tips

- Durable and sanitary all stainless steel construction with reinforced channels in the side walls and rear of cart
- "Free-floating" bumper: bolted to the bottom of the cart—not an extension of the base like some. This design protects the integrity of the cart, the meals and the facility walls
- When specifying carts remember to walk the walk of the person who will be handling the cart and note everywhere the cart will travel:
 - Measure doorways, elevators, tight corners
 - Consider the space where the carts will be stored when not in use



PSDST8 (and PSDST6, not shown) are ideal for room service application



Hospitality™
SERIES

AIR SCREEN REFRIGERATOR

Air Screen Tray Line Refrigerator

PAGE 48

AIR SCREEN

TRAY LINE REFRIGERATOR

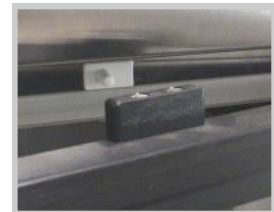


Horizontal air screen created by precision engineered left air outflow and right air intake holes - does not affect air screen if pan is partially pulled out.



Features & Benefits

- Foamed in place insulation
- Efficient energy management system: condensate evaporator and fan operation engineered to operate with lower energy requirement
- 1 HP compressor maintains an internal air temperature of 40 ° F for up to two hours with the door open; 1/2 ton expansion valve; hot gas condensate evaporator; R134a refrigerant
- Horizontal air screen maintains cabinet interior temperature - even with pans partially pulled out
- "No tip" tray slides on 3" spacing. Enables easy access to contents without affecting air screen
- Non-marking "floating" style bumper with grey vinyl insert protects cabinet and facility walls
- Offset wheel-ahead caster pattern for easy transport over uneven surfaces
- Field-reversible solid, insulated stainless steel door
- Automatic defrost cycle has no impact on air screen performance
- Digital thermometer display



Door-mounted switch activates air screen when door is opened

Air Screen Refrigerator 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		
PHB495HE	15	30	15	45-3/4 (1162)	80 (2032)	39-7/8 (1013)	31-1/2 (800)	6 (152)	517 (226)

OPTIONS AND ACCESSORIES - Reach-In Air Screen Refrigerator

- 5-Year compressor warranty
- Alternate electrical configurations
- Locking door latch with key
- Rack hold down device
- Red bumper vinyl in lieu of standard gray vinyl
- 4.5" tray slide spacing (reduces capacity to 10 18"x26" and 20 14"x18" trays)

Electrical Information NEMA Plug Type	
NEMA 5-15P	
120 volts 60 Hz Single Phase 7 running amps	

PHB495HE



Meets DOE 10 CFR 431 Subpart C-Commercial Refrigerators, Freezers and Refrigerator-Freezers standard.



Hospitality™
SERIES

DRYING RACKS / TRAY STARTERS
STACKING TRAY TRANSPORT

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

PAGE 50
PAGE 51
PAGE 51
PAGE 52
PAGE 52

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)



50



1.800.323.9793

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

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)



IT3024M



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	Class 110
			Height	Depth in (mm)	Width	Diameter in (mm)	Shipping Weight lbs (kg)
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
Gridless® Heated Banquet Cart

PAGE 54-55
PAGE 56, 58
PAGE 57-58
PAGE 59, 64
PAGE 59, 64
PAGE 60-61 64
PAGE 62-64
PAGE 70

Banquet Carts - Plate Capacity Guide

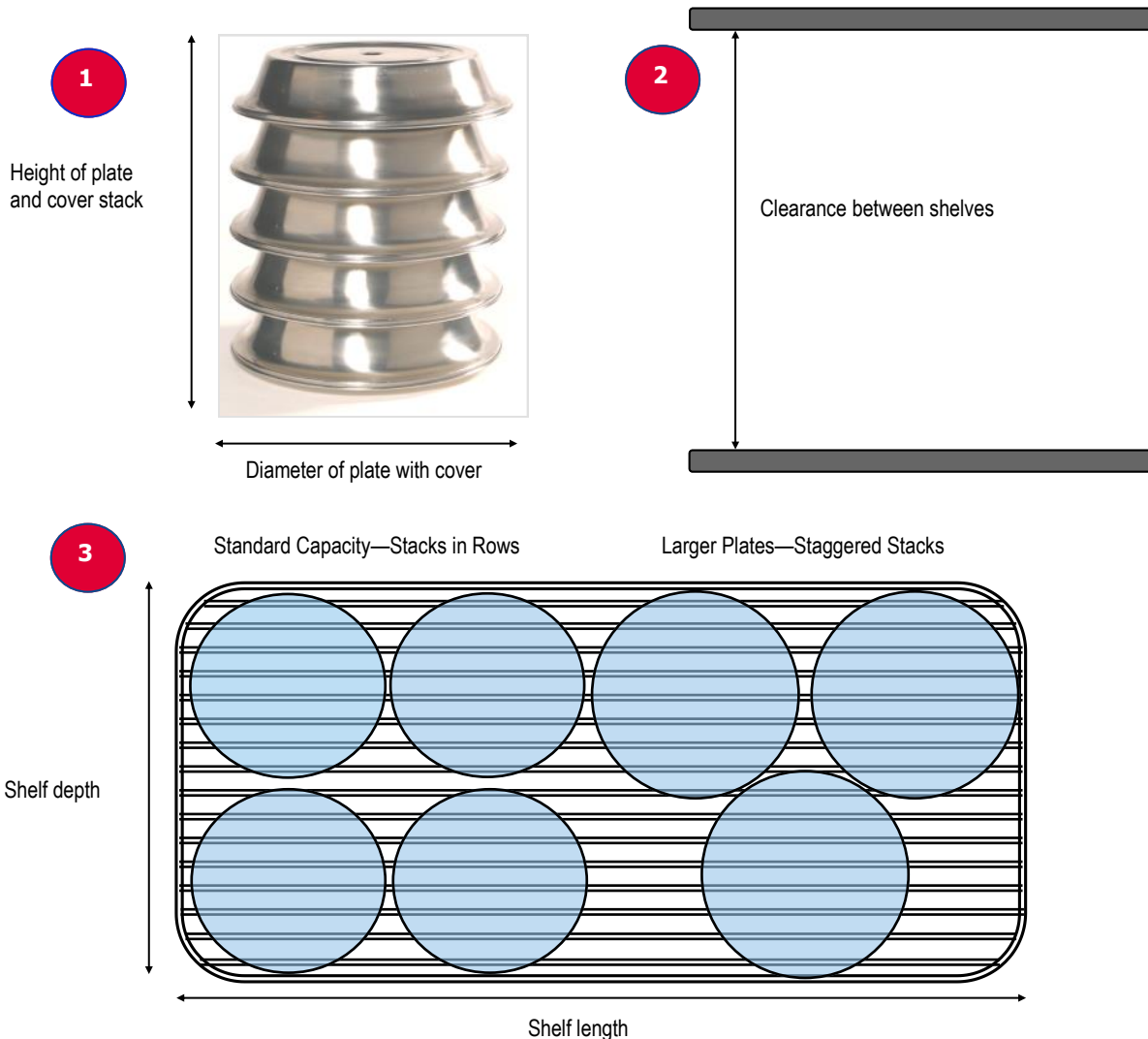
While our banquet carts have standard capacities, listed in the tables on the following pages, you may have a plate size that is larger or smaller than the range in the table. Because there is such a variety of plate sizes and cover heights, use the capacities listed in this catalog as a general rule, 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
	GTH120	5	3	120	120	120	120	120	90	75	75	75

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

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

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

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 Height Depth Width inches (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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 Height Depth Width inches (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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)

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

See page 58 for Options and Accessories

Electrical Information NEMA Plug Type	
1950 watts 120 volts 16.3 amps 60Hz Single Phase	18/16/15 20/20

56



1.800.323.9793



EQUAHEAT

EQUAL PERFORMANCE WITH ELECTRIC OR CANNED FUEL



BB1300

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

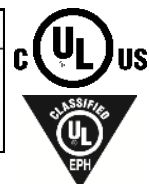
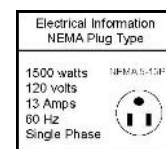
Model Number	Plate Capacity* (diameter) 8-3/4" - 11"	Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions Height Depth Width inches (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
BB700	60	3	16-1/2 (419)	24-3/8 x 21-7/16 (619 x 544)	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 Height Depth Width inches (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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)

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

See page 58 for Options and Accessories



NSF/ANSI 4

1.800.323.9793



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



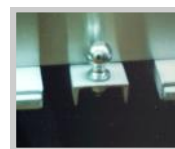
Cord wrap and strain relief grip

Lexan thermometer protector



Top-mount transport latch with padlock hasp

Tow hitch (ball)



VALUE CARTERS

BANQUET CARTS



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			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

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15™ 



CLASSIC CARTERS

STANDARD PLATE SIZES



BB200D

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 in (mm)			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 64 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

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15"

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

See page 66 for Options & Accessories



NSF/ANSI 4



CLASSIC CARTERS

EXTRA LARGE PLATE SIZES



BB150X

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.

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

Electrical Information: NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15P 

See page 64 for Options & Accessories



NSF/ANSI 4

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* Up to 11" dia. covered only	Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth in (mm)	Overall Dimensions Height Depth Width in (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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

***Note:** plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15 

See page 64 for Options & Accessories



NSF/ANSI 4



CONVERTIBLE CARTERS

PLATED MEALS AND BULK FOOD TRANSPORT



BB1200

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 food drawers

Classic Carter Convertible Carts for Pre-plated Meals

Model Number	Plate Capacity* Up to 11-1/4" 11-1/2" - 12-3/4"		Number of Shelves	Clearance Between Shelves in (mm)	Shelf Size Length x Depth (per door) in (mm)	Overall Dimensions Height Depth Width in (mm)			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
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)	64-1/8 (1628)	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)	69-1/8 (1755)	32-1/2 (826)	64-1/8 (1628)	6 (152)	691 (313)

*Note: plate capacity reflects the diameter of the plate with cover with a total height of 2.5". See page 54-55.

See page 64 for Options & Accessories



Electrical Information NEMA Plug Type	
1650 watts	NEMA 5-167
120 volts	
13.7 Amps	
60 Hz	
Single Phase	

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 opening with stainless steel filler plate)
Additional slide pairs, BB1824, BB1848 & BB1864 only
Dutch Door, BB1864 only
Tray racks for 12"x20" or 2/1 GN pans, BB1000, BB1200 only (BB1000:13 slides/door; BB1200: 17 slides/door)

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



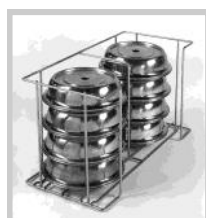
FH90 heating system



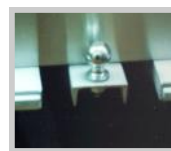
Lexan thermometer protector



Open plate "10P" carrier



Covered plate "8C" carrier



Tow hitch (ball type)



Lift-up Pull Handle



SLOW COOK & HOLD OVENS

Slow Cook & Hold Ovens

PAGE 66-67

COOK & HOLD OVENS

GENTLE CONVECTION FOR PERFECT ROASTING



CH1600



CH800



CH750

INCLUDES MEAT
PROBE!

3-YEAR WARRANTY
on Cook & Hold Cabinets!

Cook and Hold Cabinets—For 18"x26" Sheet pans

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	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)	23-7/8 (606)	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)	22-5/8 (575) ¹ per cavity	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 For 12x20 & GN Pans (CH750 & CH1600U only)

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	Width		
CH750*	10	2-3/4 (70)	100 (45)	15-3/16 (386)	30-1/2 (775)	32-3/4 (832)	28-3/4 (730)	2 (51)	265 (122)
CH1600U*	32**	2-3/4 (70)	240 (109)	22-5/8 (575) per cavity	76-3/8 (1940)	32-5/8 (829)	29-3/8 (746)	5 (127)	420 (191)

*18"x26" sheet pans may be placed on optional wire shelves. Capacity: CH750: 5 (end-loaded; 1 per shelf); CH1600U 16 (end-loaded; 1 per shelf)

** CH750 & CH1600U also accommodate GN pans: CH750 capacity 5 GN 2/1 or 10 GN 1/1; CH1600U capacity 16 GN 2/1 (8 per cavity) or 32 GN 1/1 (16 per cavity)

COOK & HOLD OVENS

GENTLE CONVECTION FOR PERFECT ROASTING



CH1800



CH1600U with universal slides to accept GN pans, 12x20 pans and 18"x26" sheet pans (on optional wire shelves)



Features & Benefits

- 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
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, CH1600U)	
Locking door latch with key	
Adjustable legs in lieu of casters	
Compatible with Blodgett FlavorSmoke 450 smoker box; contact Blodgett at 802-658-6600	

Electrical Information NEMA Plug Type	
3200 watts 240 volts 13.3 Amps 60 Hz Single Phase	NEMA 6-20P

CH600
CH750
CH800
CH900

Electrical Information NEMA Plug Type	
6200 watts 240 volts 25.8 Amps 60 Hz Single Phase	NEMA 6-30P

CH1600
CH1600U
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 41 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



GO ANYWHERE
with
GRIDLESS™!



GRIDLESS™ TRANSPORT CARTS

Gridless™ Banquet Cart
Gridless™ Heated Transport

PAGE 70
PAGE 70

GRIDLESS® HEATED TRANSPORT

ELECTRIC OR BATTERY POWER



GTH120

Features & Benefits

- Runs on standard 120 volt electric or two 12 volt on-board batteries; 4-hour charge time
- GTH120: Two to three hour battery operation on a single charge
- GTH7 & GTH12: four to six hour battery operation on a single charge
- Runs off the grid with full operation of all electrical components on the battery
- Digital control with bright LED adjustable display for indoor or outdoor light
- Battery life of 3-5 years, depending on number of charge cycles
- Heavy-duty hinges, latches and casters; wheel-ahead caster pattern for travel over thresholds and uneven surfaces; wrap-around bumper with non-marking red vinyl insert.
- 120 volts, 1300 watts, 10.8 Amps, 60 Hz, single phase; NEMA 5-20P



GTH12

Gridless™ Heated Banquet Cart

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		
					inches (mm)	inches (mm)	inches (mm)		
GTH120	120	3	16-1/2 (419)	47 x 22-1/8 (1194 x 546)	78-5/8 (1997)	32-1/2 (826)	61-1/2 (1562)	6 (152)	623 (282)

OPTIONS AND ACCESSORIES—Gridless Banquet Cart

Alternate caster sizes and types

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

Non-marking grey bumper vinyl in lieu of red vinyl



US Patent No. 10,408,885

Gridless™ Heated 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	Width		
					in (mm)	in (mm)	in (mm)		
GTH7	14	7	7	26-1/8 (664)	57-3/8 (1457)	37-3/8 (949)	32-5/8 (829)	6 (152)	610 (277)
GTH12	24	12	12	43-5/8 (1108)	74-7/8 (1901)	37-3/8 (949)	32-5/8 (829)	6 (152)	675 (306)

OPTIONS AND ACCESSORIES—Gridless Banquet Cart

Alternate caster sizes and types

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

Four wheel brakes

6" extended width tray slides

Non marking grey bumper vinyl in lieu of red vinyl



HEATED TRANSPORT CARTS

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

PAGE 72-75
PAGE 76
PAGE 77
PAGE 78
PAGE 79-80
PAGE 70

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)
- Optional full perimeter wrap-around bumper (PH125, PH128 & PH129)



PH1250

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 Height Depth Width in (mm)	Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
PH125 (under-counter)	5	20-1/2 (521)	28-1/2 (724)	3 (76)	110 (50)
PH128	8	23-5/8 (600)	37-3/4 (946)	4 (102)	128 (58)
PH129	9	26 (660)	40-1/2 (1029)	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
				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.

See page 75 for Options and Accessories

Electrical Information NEMA Plug Type
1000 watts 120 volts 8.3 Amps 60 Hz Single Phase

PH125
PH128
PH129

Electrical Information NEMA Plug Type
1530 watts 120 volts 12.8 Amps 60 Hz Single Phase

PH1200

Electrical Information NEMA Plug Type
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase

PH1215
PH1225
PH1250



NSF/ANSI 4

HEATED TRANSPORT CARTS

FOR 18" X 26" SHEET PANS



PH1825



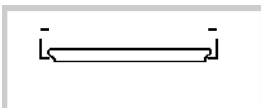
Heated Transport Carts Channel Slides for 18"x26" Trays - Bottom-Mount Heat

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 (1473)	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)

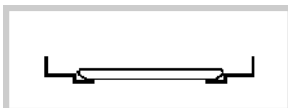
*Capacity shown at 1-1/2" spacing.

See page 75 for Options and Accessories

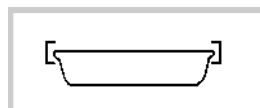
Pan Slide Configurations



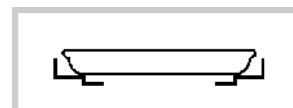
18"x26" pan lip hung on channel slide. End loaded.



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.

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15P

PH1800
PH1825



NSF/ANSI 4

1.800.323.9793



HEATED TRANSPORT CARTS

UNIVERSAL SLIDES



PH1835

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* 12"x20" 18" x 26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Weight lbs (kg)
					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* 12"x20" 18" x 26"		Slide Pairs Provided	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 100 Shipping Wt. lbs (kg)
					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 (1473)	36 (914)	30-5/8 (778)	5 (127)	385 (175)
PH1830 (full size)	32	16	16	57-1/4 (1454)	71 (1803)	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



NSF/ANSI 4

74



1.800.323.9793

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15P

PH185
PH181
PH1810
PH1830
PH1860

Electrical Information NEMA Plug Type	
1500 watts 120 volts 13 Amps 60 Hz Single Phase	NEMA 5-15P

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
Wire shelf -sits on tray slides (PH181, PH1810, PH1830 & PH1860 only)
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)
On/off switch for FH-90 heater
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
Wrap-around bumper (PH125, PH128 & PH129)
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, PH1825, PH1830 & PH1860 only)
Filler plate (convert cart from heated to ambient by removing FH90 heater and covering opening with stainless steel filler plate)



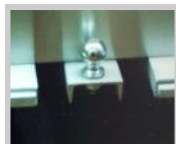
Tow Bar (ball type), close fit bumper, heavy-duty hinge and fully pneumatic casters



Menu card holder



Lift-up pull handle



Tow hitch (ball type)



FH-90 heating system

Lexan thermometer cover



Top-mount transport latch with padlock hasp

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	Width		
E8623H	18	27-3/4 (705)	38 (965)	30 (762)	23-3/4 (603)	5 (127)	131 (59)
E8631H	26	39-3/4 1010	56 (1422)	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

Electrical Information
NEMA Plug Type

1650 watts
120 volts
13.7 Amps
60 Hz
Single Phase

NEMA 5-15P

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.

See page 78 for Options and Accessories



Electrical Information NEMA Plug Type	
1500 watts 120 volts 13 Amps 60 Hz Single Phase	ST188 ST1820

ST188
ST1820

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	ST181 ST1811

ST181
ST1811

1.800.323.9793



ENDURAHEAT HEATED TRANSPORT

HEAT RETENTION CARTS



SR1820

EnduraHeat®

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
- 1500 watts, 120 volts, 12.5 Amps, 60 Hz, single phase, NEMA 5-20P

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)

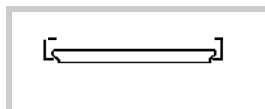
*Capacity shown at 3-1/2" spacing. Tray slides adjustable on 1-3/4" increments. Universal models will accommodate Gastronorm 2/1 pans (1 per slide), 1/1 pans (2 per slide).

OPTIONS AND ACCESSORIES - ST & SR Series Heated Transport

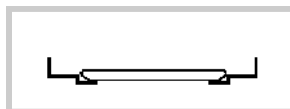
Additional stainless steel slide pairs - SR Series only
6" extended width tray slides for universal models
Additional universal wire slide pairs - ST Series only
Alternate electrical configurations
Alternate caster sizes and types (changing size will alter height of cart)
Swivel-lock casters



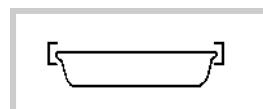
Pan Slide Configurations



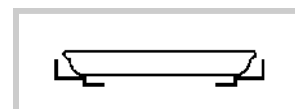
18"x26" pan lip hung on channel slide. End loaded.



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.

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



PH188

PH1820

PH1840

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)

Water-resistant heating unit (PH1470 & PH1490 only)

Alternate caster sizes and types (changing caster size will alter height of cart)

Swivel-lock casters



Electrical Information NEMA Plug Type	
1500 watts	NEMA 5-15P
120 volts	
13 Amps	
60 Hz Single Phase	

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	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	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



80

Electrical Information NEMA Plug Type	
1500 watts 120 volts 13 Amps 60 Hz Single Phase	NEMA 5-15P

PH1470
PH1490

Electrical Information NEMA Plug Type	
1650 watts 120 volts 13.7 Amps 60 Hz Single Phase	NEMA 5-15P

PH1410
PH1420
PH1430



MOBILE REFRIGERATORS

Mobile Refrigerators

PAGE 82-84

REFRIGERATED TRANSPORT CARTS

HEAVY-DUTY MOBILE REFRIGERATORS



PHB450HE

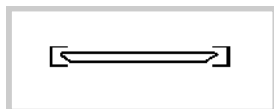


Energy Savers

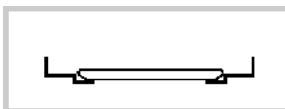
Features & Benefits—Heavy-Duty Mobile Refrigerators and Freezers

- 2" thick combination of foam and high-density fiberglass insulation
- Efficient energy management system: condensate evaporator and fan operation engineered to operate with lower energy requirement
- 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 in refrigerators and R404a refrigerant in freezers
- 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

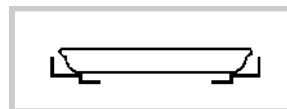
Pan Slide Configurations



18"x26" on channel slide. End loaded.



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



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

Meets DOE 10 CFR 431 Subpart C-Commercial Refrigerators, Freezers and Refrigerator-Freezers standard. Efficiency results based on PHB480 vs. PHB480HE according to DOE test protocol and results.

REFRIGERATED TRANSPORT CARTS

HEAVY-DUTY MOBILE REFRIGERATORS



PHB650HE

Refrigerators with Universal Slides for 12"x20" Pans, 18"x26" 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"x20"	18" x 26"			Height	Depth in (mm)	Width		
PHB480HE (1-door cart)	24	12	12	45-3/4	75-7/8	37-1/8	34-1/8	6	470
PHB975HE (2-door cart)	48	24	24	45-3/4 (1162)	75-7/8 (1927)	37-1/4 (943)	58-3/4 (1492)	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"x26" 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		
PHB450HE (1-door cart)	30	45-3/4 (1162)	75-7/8 (1927)	35 (889)	31-3/8 (797)	6 (152)	442 (200)
PHB650HE (2-door cart)	60	45-3/4 (1162)	75-7/8 (1927)	35 (889)	53-1/4 (1353)	6 (152)	598 (271)

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

Electrical Information NEMA Plug Type
120 volts 60 Hz Single Phase 8.5 running amps



See page 84 for Options and Accessories

See page 48 for Air Screen Tray Line Refrigerator

REFRIGERATED TRANSPORT CARTS

OPTIONS AND ACCESSORIES

OPTIONS AND ACCESSORIES - Heavy-Duty PHB Series Refrigerators	
5-Year compressor warranty	
Additional stainless steel slide pairs for universal models	
6" extended width tray slides for universal models	
Wire shelf; sits on universal tray slides (PHB480HE and PHB975HE only)	
Alternate electrical configurations	
Tow hitch or bar - specify ball or pin type (PHB650HE & PHB975HE only)	
Close-fit bumper	
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, 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	



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!





UTILITY TRANSPORT

QUEEN MARYS, PAN RACKS & UNHEATED TRANSPORT CABINETS

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

PAGE 86
PAGE 87
PAGE 88-89
PAGE 90
PAGE 91

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



T724

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
			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)

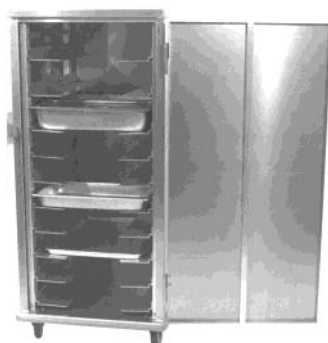
*Tray spacing is fixed on 1-1/2" centers. Optional pass through on E8631 & E8639

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

Full perimeter bumper

Corner bumpers (set of four)

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* 18"x26" 12"x20"		Slide Pairs Standard	Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in (mm)	Class 125 Shipping Weight lbs (kg)
					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
Corner bumpers (set of four)	Vertical pan stop
Wheel brakes (set of four)	

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
- O8620D: Extra depth to accommodates 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"x26" 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	Width					
in (mm)	in (mm)	in (mm)					
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	Width					
in (mm)	in (mm)	in (mm)					
O1610	10	6 (152)	70 (1778)	30 (762)	26-1/2 (673)	5 (127)	99 (45)
O1620	20 (double width rack)	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)
Height	Depth	Width						
in (mm)	in (mm)	in (mm)						
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"x26" 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 93)

Caster locks (set of four)

Corner bumpers (set of four)

Pan stop

Perimeter bumper

Vertical bumpers

Solid base (except O8631V and extruded side panel racks)

Solid top (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 4-7/8" 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	100 (45)
AL20	20	4 7/8 (123)	59-3/8 (1508)	33 (838)	25-1/4 (641)	5 (127) All swivel, 2 with brakes	130 (59)
AL24	24	4 7/8 (123)	69-3/8 (1762)	33 (838)	25-1/4 (641)	5 (127) All swivel, 2 with brakes	150 (68)

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 installation, not to exceed 18 months from the product manufacture date, extends as follows: **to component parts and labor for 12 months. The warranty for the refrigeration compressor unit is 1 year** (limited to replacement of the unit only—not to include the labor for removal, repair or placement.)

The warranty for hotLOGIX insulated holding cabinets levels 3 through 10 and cook & hold cabinets is 36 months, and begins on the date of the original installation, not to exceed 42 months from the product manufacture date.

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.

Rev. 04/22

TERMS AND CONDITIONS OF SALE

Carter-Hoffmann is committed to continuous improvement of the Customer experience. With that in mind, the following Terms & Conditions are for clarification to ensure smooth business transactions. If you need to return items, refer to the below for specific guidelines.

Terms and Method of Payment

All orders are subject to approval and acceptance by SELLER. No order accepted by SELLER shall be subject to cancellation, termination, suspension, change, reduction, cutback or other modification except with SELLER'S prior written consent based upon the Returns and Cancellations Policy below (section 4).

SELLER'S standard terms of payment are for net 30 days from invoice date, with approved credit. The terms of credit, if extended, may be changed or credit may be withdrawn by SELLER at any time. Cash in advance (CIA) may be required on payments that are late more than twice during the calendar year or for new unestablished customers. No orders will be shipped on a Cash on Demand (COD) basis.

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%

Prices do not include federal, state or local taxes, duties or other levies, now or hereafter enacted, applicable to the items deliverable under the sales order or invoice (hereinafter called ITEMS), which taxes, duties or other levies will be added by SELLER to the sales price and will be paid by BUYER unless BUYER provides SELLER with a proper exemption certificate.

Packing for commercial shipment is included in contract price. Any special packaging, crating, or shipping instructions must be noted on BUYER'S original order and acknowledged by SELLER.

Title and Delivery

ITEMS shall be delivered FOB SELLER'S facility, and title thereto shall pass to BUYER, upon SELLER'S delivery of the ITEMS to a common carrier for shipment to BUYER.

Any pre-paid freight must be acknowledged by SELLER.

Orders qualifying for pre-paid freight, SELLER has the right to select the means of transportation.

Any accessorial charges incurred because of Customer request will be the responsibility of the requester.

Inspection and Acceptance

Thoroughly inspect all shipments. Do not accept a damaged or short shipment until exception is noted on the freight bill and pictures have been taken. BUYER will be held responsible for all shipments with freight bills signed free and clear.

If concealed damage is discovered, contact the freight company immediately for inspection and file a claim. Concealed damage must be reported to the carrier within 7 days of receipt.

All damaged goods and shortages that are not properly documented and reported upon receipt become the sole responsibility of the BUYER.

Returns and Cancellations

No returns will be accepted without an authorization number from Carter-Hoffman Customer Service, utilizing the following criteria:

Stock/Catalog Items Only:

Order Changes & Cancellations 14 days prior to shipping may incur a 15% fee.

Approved returns must be within 60 Days of Order Shipment Date, with a 30% Restocking Fee, Customer pays freight and is responsible for any damage enroute. Subject to pre-approval for new/unused equipment only.

No Returns after 60 Days of Order Shipment Date.

Custom/Built-To-Order Items:

No Order Changes will be accepted after 7 Days.

No Returns Accepted

Warranty Issue

Please contact technicalservice@carter-hoffmann.com for all Carter-Hoffmann related warranty issues.

General

All prices are subject to change without notice. Orders from authorized accounts will be accepted with the understanding that prices are those in effect at time of shipment. These prices are exclusive of all sales taxes with may be levied by State, Federal, or City governments.

SELLER'S "Terms and Conditions" as set forth above shall govern all transactions.

SELLER reserves the right to change or discontinue the color, design, component content or price of any ITEMS in SELLER'S catalog or published price lists without prior notice at any time.

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.

Index by Model Number

Model	Page
AL12	91
AL20	91
AL24	91
BB100	60
BB1000	63
BB1100	57
BB120	60
BB1200	63
BB120E	59
BB120X	61
BB120XX	61
BB1300	57
BB1300XX	57
BB150	60
BB150E	59
BB150X	61
BB150XX	61
BB1600	57
BB1824	62
BB1848	62
BB1864	62
BB200D	60
BB40	60
BB48	60
BB60	60
BB64	60
BB700	57
BB72	60
BB90	60
BB96	60
BB96E	59
BB96X	61
BB96XX	61
BH2S	38
BH3S	38
BR1000	56
BR120	56
BR150	56
BR96	56

Model	Page
BSR180	50
BSR270	50
BSR90	50
CD252	32
CD252H	32
CD260	32
CD260H	32
CD27	32
CH1600	66
CH1600U	66
CH1800	66
CH600	66
CH750	66
CH800	66
CH900	66
CGM24	28
CNH10.5TB	25
CNH12TB	25
CNH12LP	25
CNH14	24
CNH14XD	24
CNH18	24
CNH18LP	25
CNH18XD	24
CNH28	24
CNH28LP	25
CNH28LPC	24
CNH28XD	24
CNH40	24
CTD1222	35
CTD1321	35
CTD1418	35
CTD1520	35
CTD1622	35
CTDRS	35
CW1	30
CW2E	30
CW4E	30
DF1220-4	17
DF1220-5	17

Model	Page
DF1818-3	17
DF1818-4	17
DF1818-5	17
DF2620-4	17
DF2620-5	17
DMR100	50
DMR50	50
DMR80	50
E8610V	87
E8612V	87
E8623	87
E8623H	76
E8631	87
E8631H	76
E8639	87
E8639H	76
EPD2S10	34
EPD2S12	34
EPD2S9	34
EPD3S10	34
EPD3S12	34
EPD3S9	34
EPD4S10	34
EPD4S12	34
EPD4S9	34
EPDHT2S10	34
EPDHT2S12	34
EPDHT2S9	34
EPDHT3S10	34
EPDHT3S12	34
EPDHT3S9	34
EPDHT4S10	34
EPDHT4S12	34
EPDHT4S9	34
ESDST6	40
ESDST8	40
ESDST10	40
ESDST12	40
ESDST14	40
ESDST16	40

Index by Model Number

Model	Page
ESDTT20	40
ESDTT24	40
ETD1418	35
ETD1520	35
ETD1622	35
ETD1826	36
ETD2020	37
ETD2S1418	35
ETD2S1520	35
ETD2S1622	35
ETDTT20	41
ETDTT24	41
ETDTT28	41
ETDTT32	41
FFSTKPKG	24,26
FFSTKPKG28	24,26
GC11	5
GC12	5
GC41	5
GC42	5
GC52	5
GTH7	70
GTH12	70
GTH120	70
HL10-10-RW	16
HL10-14	15
HL10-18	15
HL10-5	15
HL10-8	15
HL1-14	8
HL1-18	8
HL1-5	8
HL1-8	8
HL2-14	8
HL2-18	8
HL2-5	8
HL2-8	8
HL3-14	9
HL3-18	9
HL3-5	9

Model	Page
HL3-8	9
HL4-14	9
HL4-18	9
HL4-5	9
HL4-8	9
HL5-14	10
HL5-18	10
HL5-1812	10
HL5-5	10
HL5-8	10
HL6-14	10
HL6-18	10
HL6-5	10
HL6-8	10
HL7-14	11
HL7-18	11
HL7-1812	11
HL7-5	11
HL7-8	11
HL8-10-RW	13
HL8-12	13
HL8-125	13
HL8-128	13
HL8-14	12
HL8-18	12
HL8-1816	13
HL8-5	12
HL8-8	12
HL9-14	14
HL9-18	14
HL9-5	14
HL9-8	14
HP38	33
HP40	33
HP42	33
HP58	33
HP65	33
IT3024	51
IT3024M	51
M212S-2T	20

Model	Page
M223S-2T	20
M243S-2T	20
M343S-2T	20
MC1W3H	21
MC1W4H	21
MC1W5H	21
MC212GS-2T	21
MC213GS-2T	21
MC223GS-2T	21
MC243GS-2T	21
MC423GS-2T	21
MDPM2	28
MDPM4	28
MT23-6	22
MZ212GS-2T	22
MZ213GS-2T	22
MZ223GS-2T	22
MZ243GS-2T	22
MZ423GS-2T	22
O1610	89
O1620	89
O1838C	89
O8609	88
O8609W	88
O8611	88
O8611W	88
O8612	88
O8612W	88
O8616	88
O8616W	88
O8618	88
O8618W	88
O8619	90
O8620	88
O8620D	88

Index by Model Number

Model	Page
O8620W	88
O8622	88
O8624	88
O8631	90
O8631V	89
O8636	88
O8639	90
O8639W	90
O8640	88
O8678	90
OTD1020	37
OTD1418	35
OTD1520	35
OTD1622	35
OTD1826	36
OTD2020	37
OTD2S1418	35
OTD2S1520	35
OTD2S1622	35
PBH2S	38
PH1200	72
PH1215	72
PH1225	72
PH125	72
PH1250	72
PH128	72
PH129	72
PH1410	80
PH1420	80
PH1430	80
PH1470	80
PH1490	80
PH1800	73
PH181	74
PH1810	74
PH1815	74
PH1820	79
PH1825	73
PH1830	74
PH1835	74

Model	Page
PH1840	79
PH185	74
PH1860	74
PH188	79
PH2S	38
PH3S	38
PHB495HE	48
PHB450HE	83
PHB480HE	83
PHB650HE	83
PHB975HE	83
PSDST6	42
PSDST8	42
PSDST10	42
PSDST12	42
PSDST14	42
PSDST16	42
PSDST18	42
PSDST20	42
PTDST10	43
PTDST12	43
PTDST14	43
PTDST16	43
PTDST18	43
PTDST20	43
PTDST24	44
PTDST28	44
PTDST32	44
PTDST36	44
RTB201M	18
RTB201S	18
RTB202M	18
RTB202S	18
SR1820	78
SR188	78

Model	Page
SS36	51
SS48	51
SS60	51
SS72	51
ST181	77
ST1811	77
ST1820	77
ST188	77
T543	86
T544	86
T545	86
T546	86
T600	86
T610	86
T660	86
T723	86
T724	86
T725	86
T726	86
TT104	52
TT136	52
TT48	52
TT84	52
UC2S2433	52
UC3S2433	52
VCNH212S-2T	26
VCNH2W3S	26
VCNH3W3S	26

Notes

1551 McCormick Ave.
Mundelein, IL 60060 USA
800.323.9793



800.323.9793 | sales@carter-hoffmann.com | www.carter-hoffmann.com