

JZHR-16-HC RH: HEATED/REFRIGERATED CART



DIMENSIONS/CAPACITY:

Height: 62.25" Width: 62" Depth: 32.5"

CAPACITY:

Hot Side		Cold Side	
9" covered plate	16	14x18 trays	16
2 per shelf, 8 shelves		Two trays per shelf 8 shelves	

CONSTRUCTION/MATERIAL:

- All exterior surfaces 18-gauge stainless steel
- Base frame 16-gauge stainless steel with reinforced cross channels
- Top latch, top corners, hinge screws, and casters given extra reinforcement for added durability
- Fully insulated in top, bottom and sides of cart

HEATING/REFRIGERATION/ELECTRICAL:

- Top-mounted refrigeration right side
- Side-mount 1000w snap-in removable heating assembly left side
- 120 volts / 1764 watts / 14.7 Amps
- NEMAplug 5-15P
- Stainless steel strain relief on electrical cord. 12-gauge cord wrap on heat box

WARRANTY / MAINTENANCE:

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

COMPONENTS:

Doors

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

Display

- Solar-powered digital thermometer

Hot side shelves

- Removable perforated shelves slide out without tipping when pulled out partially, 4" spacing
- Cross bracket to separate 2 entrees / soups, etc.

Cold side tray channels

- Removable tray slides for 14x18 serving tray (optional perforated shelving), 3.75" spacing

Handles

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

Casters

- Six 8" Premium casters mounted to ¼" plates
- Turns on its own center caster radius (4 swl w/brake, 2 rigid)

Bumpers

- Full perimeter non-marking bottom bumper

Drain

- Condensate pan with easy access to drain valve

Get HIGH SATISFACTION SCORES

for perfect temperature meals

Hot Food at 155°F

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



Removable heater

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

Cold Food at

38°F

Refrigerated compartment keeps salads and desserts crisp and frosty



Error Proofing

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

16 Hot Meals

8 perforated shelves sectioned off for two 9" covered entrees and soup or hot beverage

Easy to Maneuver

8" swivel casters on each end with 8" rigid casters in the middle so you can turn on its own length
Short enough to see over top while transporting

Pan Drain

Easy Access condensate drain pan underneath

16 Cold Trays

Two 14x18 trays fit widthwise onto each set of tray slides. (Optionally available- perforated shelving for cold side also)



Bulk transport

Can also be used to transport bulk food to remote dining areas

