

## HEALTHCARE PRODUCT

category **Meal Delivery Systems**

system **MealPro Carts**

product **JZHR-10-HC**



**The JZHR-10-HC is a small meal delivery cart with one hot and one cold compartment and has a capacity for 10 meals.**

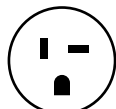
### DIMENSIONS / CAPACITY

- Size: H 50.5" x W 62.9" x D 32.5"
- Cold Side: 5-10 trays (depending on tray size), 2 trays per shelf, 5 shelves
- Hot Side: 5-10 covered plates (9"), 2 per shelf, 5 shelves.

### ELECTRICAL

- Plugs into a standard 120V, 20-amp outlet

PLUG  
CONFIGURATION



NEMA 5-20P



Capacity / 3.75" spacing

**JZHR-10-HC**

**10**  
**MEALS**

**MP**  
**mealPRO**  
CARTS

**Our system is designed to deliver impeccable temperature control, enabling high satisfaction scores for every meal.**

Whether meals are plated in a central kitchen or served from multiple satellite kitchens, the challenge is the same: how do you keep food hot and cold at the same time? Traditional pellet systems fall short—they dry out entrées and lose heat too quickly. Meanwhile, cold items are often overlooked. The answer is a single solution: heated & refrigerated meal delivery carts that maintain both hot and cold meals with ease.



### OPTIMAL TEMPERATURES

Our convection heating unit keeps meals at an ideal 155°F, ensuring hot, delicious food every time. Perforated shelves accommodate two 9" covered entrées and soup or hot beverages. Meanwhile, the refrigerated compartment maintains a consistent 38°F, keeping milk, salads, desserts, and other cold items fresh. Two 12" x 20" trays fit widthwise on each tray slide, with optional perforated shelving available for added flexibility on the cold side.



### MANEUVERABILITY

Featuring 8" swivel casters on both ends and 8" rigid casters in the middle, the MealPro cart turns easily, even in small spaces, ensuring smooth navigation throughout your facility.



### SIMPLICITY

Positioning trays for hot and cold items at the same level guarantees accurate meal pairing, minimizing errors during service. The easy-access condensate drain pan makes maintenance quick and hassle-free, maximizing uptime and keeping operations running smoothly.



**FIND YOUR PERFECT  
MEALPRO CART**

## HEALTHCARE PRODUCTS

### Meal Delivery Systems • MealPro Carts • JZHR-10-HC



#### CONSTRUCTION/MATERIAL

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

#### HEATING/REFRIGERATION/ELECTRICAL

- Bottom-mounted refrigeration system on the right side
- 1/2 HP air-cooled closed refrigeration system
- Non-CFC 134A refrigerant system
- Bottom-mounted forced air heating system on the left side
- NEMAPlug: 5-20P
- 120 Volts / 1800 Watts / 15 Amps
- Available as all heated, all refrigerated, heated/refrigerated and heated/ambient

#### WARRANTY/UPTIME MAINTENANCE KIT

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

#### COMPONENTS:

##### Doors

- Magnetic closure double doors open 270°
- Three heavy-duty 12-gauge stainless steel hinges

##### Hot Side Shelves

- Removable perforated shelves slide out without tipping when pulled out partially
- 3.75" spacing
- Cross bracket to separate two entrées, soups, etc.

##### Cold Side Tray Channels

- Removable tray slides for 12" x 20" trays (optional perforated shelving)
- 3.75" spacing

##### Handles

- Cold-side recessed tubular handle
- Hot-side ergo handle to easily pull cart
- Anti-microbial door pulls

##### Casters

- Six 8" casters mounted to 1/4" plates
- JonesZylon Premium casters (4 swivel with brake, 2 rigid)
- Turns on its own axis on center casters

##### Bumpers

- Full perimeter non-marking bottom bumper

##### Drain

- Condensate pan with easy access to drain valve