

JZHR-40-HC: HEATED/REFRIGERATED CART



DIMENSIONS/CAPACITY:

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

CAPACITY:

Hot Side		Cold Side	
9" covered plate	40	12x16 trays	40
4 per shelf, 10 shelves		14x18 trays	20
		15x20 trays	20
		1 or 2 trays per shelf	
		10 shelves per door	
		2 doors	

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 top, bottom and sides of cart

HEATING/REFRIGERATION/ELECTRICAL:

- Top mount heater
- 1/2 HP air-cooled closed refrigeration system, Non-CFC 134A refrigerant system
- NEMAPlug: 5-20P
- 120 Volts, 2100 Watts, 17.5 Amps

WARRANTY:

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

COMPONENTS:

Doors

- Cabinet-mounted triple panel doors open 270°
- Three heavy-duty 12-gauge stainless steel hinges
- 12-gauge lockable stainless steel transport latch

Hot side shelves

- Removable perforated shelves slide out without tipping when partially pulled out
- 4" spacing
- Cross bracket to separate 4 entrees

Cold side tray channels

- Removable tray slides for 12x16 serving trays (optional perforated shelving)
- 4" spacing

Handles

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

Casters

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

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
Convected air heating unit holds entrée / soup / hot beverage at 155oF

Cold Food at 38°F
Two refrigerated compartments keep salads and desserts crisp and frosty

40 Hot Meals
10 perforated shelves sectioned off for four 9" covered entrees

40 Cold Trays
Two 12x16 trays fit widthwise into each set of tray channel slots. The slots hold tray edges to keep tray from tipping when pulled out partially.
(Optional: Perforated Shelving)



Easy to Maneuver
8" swivel casters on each end with 8" rigid casters in the middle so you can turn on its own length

Pan Drain
Easy Access condensate drain pan underneath

Error Proofing
Four hot and four cold on the same level to pair up meals without error



Bulk transport
Can also be used to transport bulk food for 'spoken menu' or room service