

# JZHR-44-HC: HEATED/REFRIGERATED CART



### DIMENSIONS/CAPACITY:

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

### CAPACITY:

Hot Side		Cold Side	
9" covered plate	44	12x16 trays	44
4 per shelf, 10 shelves		14x18 trays	22
		15x20 trays	22
		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)
- 3.75" spacing

#### Handles

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

#### Casters

- Six 8" casters mounted to 1/4" 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

**44 Hot Meals**  
11 perforated shelves sectioned off for four 9" covered entrees

**44 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