

# JZHR-40-HC: HEATED/REFRIGERATED CART





#### **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

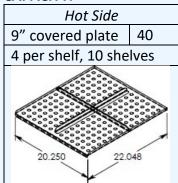
#### WARRANTY:

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

#### **DIMENSIONS/CAPACITY:**

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

#### **CAPACITY:**



Cold Side	
12x16 trays	40
14x18 trays	20
15x20 trays	20
1 or 2 trays per shelf 10 shelves per door 2 doors	

#### **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

Condensate pan with easy access to drain valve

com

Health Care Meal Delivery Systems

# Get HIGH SATISFACTION SCORES for perfect temperature meals

Hot Food at 155F

Convected air heating unit holds entrée / soup / hot

beverage at 155oF

# Cold Food at 38F 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

# **Error Proofing**

Four hot and four cold on the same level to pair up meals without error Easy Access condensate drain pan underneath





## **Bulk transport**

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

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