

# JZHR-44-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

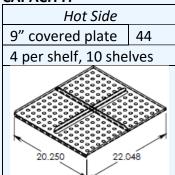
#### **WARRANTY:**

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

### **DIMENSIONS/CAPACITY:**

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

### CAPACITY:



Cold Side	
12x16 trays	44
14x18 trays	22
15x20 trays	22
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)
- 3.75" 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

Full perimeter non-marking bottom bumper

Condensate pan with easy access to drain valve

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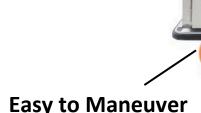


# **Get HIGH SATISFACTION SCORES** for perfect temperature meals

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

# 44 Hot Meals

11 perforated shelves sectioned off for four 9" covered entrees



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

# **Cold Food at**

Two refrigerated compartments keep salads and desserts crisp and frosty

## **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)

### **Pan Drain**

Easy Access condensate drain pan underneath





## **Bulk transport**

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

www.joneszylon.com