

Job: Item No.

Notes:

Model Number: ☐ PH1815 ☐ PH1835

## **Heated Transport Carts**

# **SPECIFICATIONS**



## **DESCRIPTION**

PH Series heated food transport carts are designed to hold and transport cooked food warm and ready for serving. They are constructed of sanitary stainless steel and feature a top-mounted, lift-off heating system with dial controls and blower heat for even air flow throughout the cart. Transport features include wrap-around bumper, wheel-ahead caster pattern and insulated turned-in seam construction

## SHORT FORM SPECIFICATIONS

Heated food transport cart, electric. Insulated and welded, with turned-in seam, stainless steel construction, sidemounted push handles and flush-mounter transport latch with finger grip. Lift-off, top mounted, convection heater. Stainless steel tray racks with universal adjustable tray slides at 3.5" spacing; adjustable at 1.75" increments. Accommodates 12"x20" and 18"x26" pans. Non-marking, gray vinyl wrap-around bumper. Polyurethane casters set in wheel-ahead caster pattern. 120V, 60Hz, 1Ph, 1500 watts, 13A, ten foot 3 wire rubber cord with 3-prong grounding plug. NEMA 5-15P.

### **WARRANTY**

One year warranty for parts and labor.

### **FEATURES**

- Top mounted heating system with blower heat with full range thermostat control knob
- Dial thermometer with remote sensing bulb
- Max. temperature: 200°F (93°C); pre-heat to 160°F (71°C) in approx. 25 minutes
- All-welded, turned-in seam, double-wall, stainless steel construction
- 14 ga. stainless steel caster bolsters; 1"x1"x14 ga. perimeter tube supports welded to bolsters
- Two heavy-duty aluminum vertical push handles bolted to sides with reinforced back-up plates
- Double panel, insulated door
- Adjustable edge-mounted hinges with chrome plated finish
- Heavy-duty edge mounted latch
- Heavy-duty vinyl door gasket
- Offset, wheel-ahead caster pattern
- Non-marking gray vinyl bumper set in heavy-duty extruded aluminum frame
- Removable tray racks with adjustable tray slides at 1.75" spacing; standard spacing at 3.5"
- Accommodates 18"x26" sheet pans, 12"x20" steam table pans, GN 1/1 and GN 2/1 pans, and 20"x20" alass racks

#### **OPTIONS AND ACCESSORIES**

- Menu card holder
- Polycarbonate thermometer
- Side-mounted transport latch
- Locking door latch
- Rack hold down device
- Heater hold down device
- Tamper-resistant fasteners
- PH1835 only: pass-through, Dutch doors, passthrough Dutch doors (Dutch on front; solid on back

#### **CERTIFICATIONS**







Alternate electrical

Close-fit bumper

Marine package

Alternate caster sizes

Correctional package

configuration

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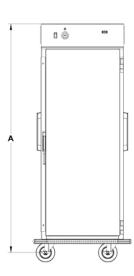
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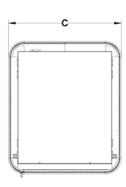
## **SPECIFICATIONS**

**Front** 





Side



Top

## **CLEARANCES**

A clearance of at least 2" from any wall or combustible material. A clearance of at least 36" at the front of the cabinet is required to open the door.

### **ELECTRICAL DATA**

Single electrical connection: 120 volts, 1500 watts, 13 A, 60Hz, single phase. Ten foot, three wire rubber cord with 3-prong grounding plug. NEMA 5-15P.

Model Number	Pan Capacity		Inside Working Height		Height [A]		Depth [B]		Width [C]		Caster Diameter		Shipping Weight	
	18"x26"	12"x20"	in	mm	in	mm	in	mm	in	mm	in	mm	in	mm
PH1815	12	24	45 <sup>3</sup> / <sub>4</sub>	1162	61 <sup>1</sup> / <sub>2</sub>	1562	38	965	31 <sup>1</sup> / <sub>2</sub>	800	6	152	452	193
PH1835	15	30	57 <sup>1</sup> / <sub>2</sub>	1461	75 <sup>1</sup> / <sub>4</sub>	1911	38	965	31 <sup>1</sup> / <sub>2</sub>	800	6	152	532	241

<sup>\*</sup>Pan spacing at 3.5" (89mm). Tray slides are adjustable at 1.75" increments.

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