



HOSPITALITY TRANSPORT CART COMBINATION HEATED & REFRIGERATED

for Covered Plates and/or Bulk Food Pans

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED TRANSPORT CARTS

SPECIFICATIONS

Printed in U.S.A. BHR144 1212
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CAPACITY

Plates and Pans	Size	Capacity (each side)
Covered plates up to 11" dia.; max. plate/cover height of 2.5"	8.75 to 11" diameter	60
Steam table pans	12"x20"x2.5"	30
Sheet pans	18"x26"x1"	15

Model Number	Plate Shelves Included (each side)	Pan Slides (each side)	Capacity (see chart above) Inside Working Height in (mm)	Overall Dimensions			Caster Diameter in mm	Shipping Weight (est.) lbs kg
				Height in mm	Width in mm	Depth in mm		
BHR144LV	3 at 14" spacing	12 pair at 3" spacing	47 1/2 (1207mm)	77 1/8 1959	60 1524	31 1/2 800	8 203	550 250

CONSTRUCTION... Completely welded cabinet construction and top corners, with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges. Heavy-duty features for rugged conditions. Cabinet divided into two parts with insulated divider between the sections.

CABINET MATERIAL... all stainless steel construction; 18 gauge polished exterior and 18 gauge interior.

BASE FRAME... 12 gauge stainless steel full depth bolsters with 1"x1" 16 gauge stainless steel perimeter tube supports welded to bolsters.

CASTERS... Four 8" diameter, industrial grade semi-pneumatic casters. Shielded roller bearing and double ball bearing swivel. Zerk grease fittings. Plate mounted and secured to base with tamper-resistant fasteners and hub threads. Offset wheel-ahead pattern. 2 swivel with brakes; 2 rigid.

BUMPER... Heavy-duty 1/8 aluminum base with non-marking gray vinyl insert. Reinforced with brackets bolted and welded to body of cabinet. Additional reinforcements from bottom of bumper welded to base of cabinet.

INSULATION... Heated side: 2" thick high density fiberglass insulation in top, bottom and sides. Refrigerated side: 1" thick foam board and 1" thick high density fiberglass in top, bottom, sides and center wall.

DOORS... Welded double panel stainless steel; 18 gauge polished exterior and 18 gauge interior. Filled with fiberglass insulation. 270° door swing. Flush mounted heavy-duty sliding latch.

HINGES... Heavy-duty 12 gauge stainless steel strap hinges with 3/8" stainless steel pins welded to each door and cabinet

TRANSPORT LATCH... Welded-on 12 gauge stainless steel transport latch with padlock provision.

PUSH HANDLES... Two 3/4" recessed horizontal full width stainless steel tubular push handles with back up plates. Set in 18 gauge recessed housing, reinforced and welded in place.

DUAL HOLDING CAPACITY... Cabinet comes with tray racks and plate shelves for versatile transport of both covered plates and bulk food pans. 24 pairs of adjustable universal tray slides and six removable/adjustable nickel-plated wire shelves included.

THERMOMETERS... Heated and refrigerated sections feature digital display with remote sensing bulb.

HEATING MODULE... Removable top mounted heating system with blower motor. Digital temperature control and display. Reinforced cord grip. Inconel-sheathed heating element. High impedance, internally cooled fan motor. Full range thermostat concealed for tamper-resistance. Power indicating light. Recessed controls.

HEATER ELECTRICAL INFORMATION... Operates on 120 volts, 60 Hz, 1Ph, 1000 watts, 8 amps.

HEATER PERFORMANCE... Baffle system to assure uniform heat distribution. Factory pre-set temperature of 175°F (79°C). Capable of heating to 200° F (94° C). Preheat to 175° F (79° C) in approximately 25 minutes.

REFRIGERATION MODULE... Removable top mounted self-contained refrigeration system. Digital temperature control and display. Concealed thermostat. Recessed controls. Power indicating light. Self-contained evaporator coil and blower refrigeration system. 1/3 H.P. air cooled high torque condensing unit, thermal expansion valve, filter/dehydrator, large capacity exchanger. Temperature set point of 34° to 40°F (1° to 4°C). Refrigerant charge of 25 oz. CFC-Free R134a.

REFRIGERATION PERFORMANCE... Capable of cooling cabinet to 34°F (1°C). Approximate pull down time to 40°F is 30 minutes.

REFRIGERATOR ELECTRICAL INFORMATION... 120 volts, Hz, 1 Ph, 830 watts 9 running amps.

SINGLE POWER CORD... Refrigeration and heating system connect to covered junction box. Single ten foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-20P.

ACCESSORIES/OPTIONS...

- 6" extended width tray slides
- Tow hitch or bar; specify ball or pin type

Specifications subject to change through product improvement & innovation

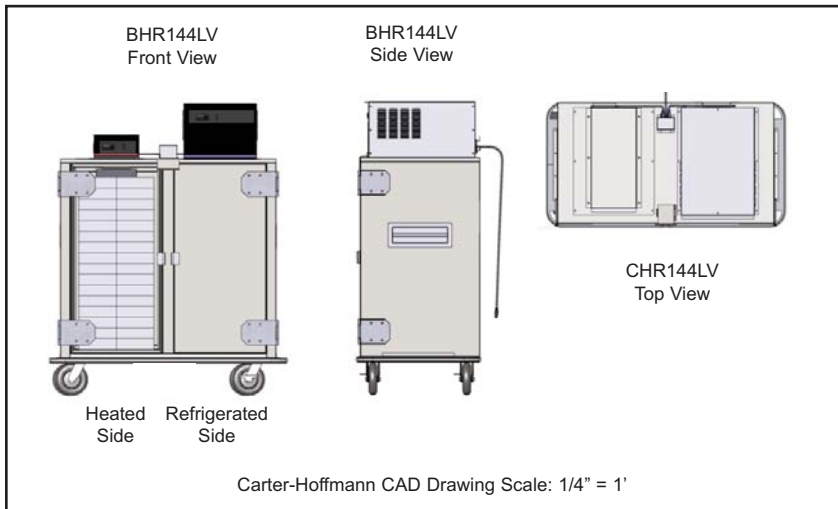
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FEATURES & BENEFITS

HOSPITALITY TRANSPORT CART COMBINATION HEATED & REFRIGERATED

for Plated Meals or Bulk Food Pans

Since 1947, Foodservice Equipment That Delivers!



LIFT-OFF HEATER AND REFRIGERATION MODULES...

Removable with tools; secured in place with fasteners. Electric from each module connected to junction box located between the two systems. Power is combined into single 20 amp power cord.



DURABLE DESIGN FOR RUGGED ENVIRONMENT...

Heavy-duty features include, all-welded construction, with strap hinges, recessed controls and reinforced bumper. Transport latch with padlock provision.

RECESSED PUSH HANDLES...

Welded and bolted to cabinet. Flush with cabinet exterior for safety.



HEATER & REFRIGERATION MODULE CONTROLS...

Electronic controls with digital display. Programmable temperature settings. Refrigeration control has manual override for defrost cycle.



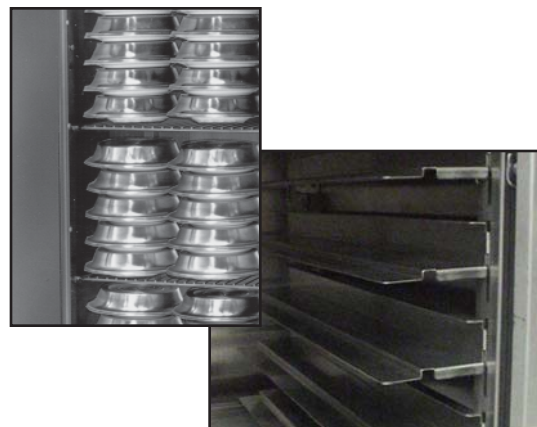
FULL PERIMETER BUMPER...

All aluminum with non-marking gray vinyl insert to protect cart and facility walls. Reinforced with angle brackets and bolted on to cabinet. Additional brackets attached to base.



WHEEL-AHEAD CASTER CONFIGURATION...

For easy moving over thresholds and uneven surfaces. Four semi-pneumatic 8" large diameter casters for cushioned ride.



PAN RACKS AND SHELVES INCLUDED...

Versatile holding on hot or cold side for both bulk food pans and plated meals. Pan slides and shelves are adjustable.

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