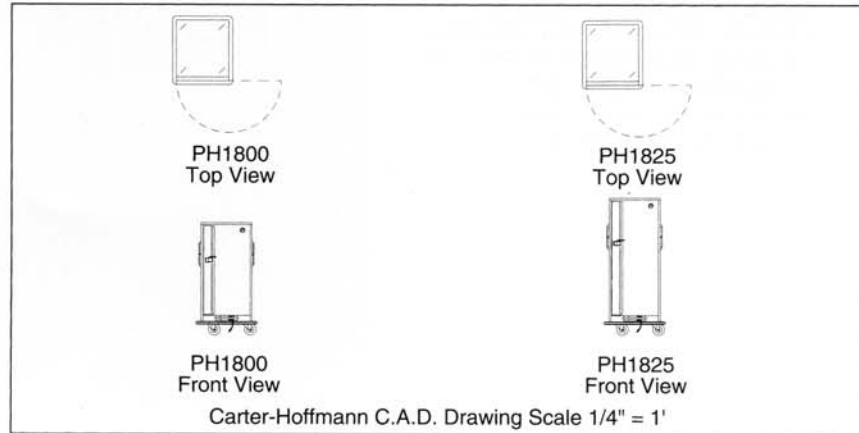




PH1800 & PH1825 MOBILE HEATED SERVERS FOR BULK FOODS



CARTER-HOFFMANN
11 FOOD SERVICE EQUIPMENT
HEATED TRANSPORT CARTS

Model Number	Pan Capacity* 18" x 26"	Inside Working Height in mm		Overall Dimensions						Caster Diameter in mm		Class 100 Shipping Weight lbs kgs	
				Height		Depth		Width					
		in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kgs
<input type="checkbox"/> PH1800	29	46	1168	58	1473	36	914	27 3/4	708	5	127	260	118
<input type="checkbox"/> PH1825	36	57 1/8	1454	71	1803	36	914	27 3/4	708	6	152	288	131

*Tray slide spacing is fixed on 1 1/2" centers.

CONSTRUCTION...Completely welded cabinet construction and top corners, with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIALS...Nickel-bearing type 300 series stainless steel, 20 gauge polished exterior wall, 24 gauge interior.

BASE FRAME...12 gauge stainless steel full depth bolsters with 1" x 1" stainless steel perimeter channel supports.

CASTERS...5" (PH1800) and 6" (PH1825) diameter, all swivel, polyurethane tread. Sealed roller bearing and double ball bearing swivel. Zerk grease fittings. Plated mounted and bolted to base in offset wheel ahead pattern. Two casters fitted with brakes.

Bumper...Non-marking gray vinyl bumper set in heavy duty 3/16" extruded aluminum frame with reinforced corner "cut-outs."

INSULATION...High Density fiberglass insulation, full 1" thick continuous wrap-around type. Extra thickness in top.

DOOR...Double panel welded stainless steel door with heavy-duty vinyl gasket. 20 gauge polished exterior and 24 gauge interior. Filled with 1" thick high density fiberglass insulation.

LATCH...Flush mounted, heavy duty sliding latch with exclusive grip handle.

HINGES...Concealed, stainless steel hinge with 5/16" pin.

HANDLES...Two heavy-duty aluminum push handles mounted on each end of cabinet.

PAN/TRAY SLIDES...(Angle type) Removable, extruded aluminum. Angle slides fixed at 1 1/2" centers.

THERMOMETER...Dial type with sensing bulb and sensing bulb protector.

HEATING SYSTEM...Bottom mounted heater. Stainless steel construction. Removable without tools. 1600 watt inconel-sheathed heating element. High impedance protected, internally cooled fan motor. Full range thermostat and power indicating light.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1650 watts, 13.7 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE...Capable of heating to 200°F (94°C). Preheat to 160°F (71°C)—approximately 25 minutes.

ACCESSORIES/OPTIONS...

- 120 volt, 2200 watt, 60 Hz
- 240 volt, 2500 watt, 50/60 Hz
- 220 volt, 2100 watt, 50/60 Hz
- 220 volt, 1700 watt, 50/60 Hz
- 240 volt, 1785 watt, 50/60 Hz
- Menu Card Holder
- Side Mounted Transport Latch
- Top Mounted Transport/ Security Latch
- Lexan Thermometer Cover
- Rack Hold Down Device
- Heater Hold Down Device
- Stainless Steel Push Handles
- High Temperature Stainless Steel Door Gaskets
- Removable Canned Heat Unit

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.

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