

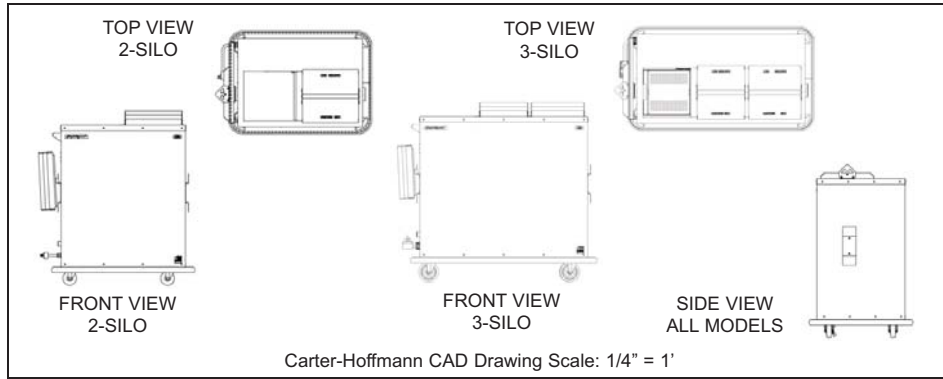


COMBINATION PLATE AND BASE HEATERS Two- and Three-Silo Mobile Carts

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
PLATE & BASE HEATERS



Model Number	Type	Capacity* Wax Bases or Plates 7" - 10.25" Diameter	Overall Dimensions			Caster Diameter in mm	Class 100 Shipping Weight	
			Height in mm	Depth in mm	Width in mm		lbs	kg
<input type="checkbox"/> PBH2S	2 independently controlled silos combo base and/or plate heater	60 bases per silo 75 plates per silo	45 1143	27 686	37 ¹ / ₈ 943	3 ¹ / ₂ 89	295	134
<input type="checkbox"/> BH2S	2 silo combo base or plate heater	120 bases (60 per silo) 150 plates (75 per silo)	45 1143	27 686	37 ¹ / ₈ 943	3 ¹ / ₂ 89	295	134
<input type="checkbox"/> PH2S	2 silo combo base or plate heater	120 bases (60 per silo) 150 plates (75 per silo)	45 1143	27 686	37 ¹ / ₈ 943	3 ¹ / ₂ 89	295	134
<input type="checkbox"/> BH3S	3 silo combo base or plate heater	180 bases (60 per silo) 225 plates (75 per silo)	46 ¹ / ₂ 1181	27 686	48 ¹ / ₄ 1225	5 127	345	156
<input type="checkbox"/> PH3S	3 silo combo base or plate heater	180 bases (60 per silo) 225 plates (75 per silo)	46 ¹ / ₂ 1181	27 686	48 ¹ / ₄ 1225	5 127	345	156

*Due to varying thickness of plates and bases, capacity noted is approximate. Actual capacity may vary.

CONSTRUCTION... All seams turned in to eliminate raw edges. Wrap-around, single piece exterior panel. Stainless steel, full width, 1" tubular push handle located on swivel end. Hooks on each end to hang lids when dispensing.

CABINET MATERIAL... All finished stainless steel construction exterior. 18 gauge 300 stainless steel. All sides, top and bottom are insulated for heat retention and energy efficiency.

BASE FRAME... 12 gauge stainless steel caster base with 1"x1" 14 gauge stainless steel channels welded to bolsters.

CASTERS... 2-silo cabinets: 3.5" diameter; 3-silo cabinets: 5" diameter. Plate mounted, all swivel ball bearing type casters, plate mounted and bolted to frame. Offset, wheel-ahead pattern for easy transport over uneven surfaces. Two rigid and two swivel casters with brakes.

BUMPER... Non-marking, full perimeter, red vinyl bumper set in heavy-duty extruded aluminum frame with reinforced corner cutouts.

STYLING... All stainless steel with red custom colored matching casters and bumper vinyl.

DISPENSER PLATFORMS... Heavy-duty stainless steel drop-in tubes for plates and bases up to 10.25" in diameter; pulley and cable leveling system with field adjustable springs to accommodate plates or bases. Number of connected springs can be increased or decreased to change the platform tension. Disconnected springs remain in place and out of the way. Engineered hole pattern to facilitate air flow. Cantilevered spring cables to extend life of springs.

SILLO LIDS... Completely removable lids; Gasketless stainless steel construction with stainless steel 1" tubular handles and strap. Hang safely on the side of the cabinet and out of the way during dispensing.

ON/OFF SWITCH... Toggle switch with guard. BH & PH heaters can heat plates or bases with the flip of a switch. PBH heaters have two independently controlled silos to heat plates and/or bases at the same time. Center position

is OFF. Red indicator lamp when ON.

HEATING SYSTEM... High velocity blower air system; thermostatically controlled to heat bases or plates. Thermally, protected fan motor with long-life bearings. High limit overheat protection, base/off/plate toggle switch and pilot/cycle light.

ELECTRICAL CHARACTERISTICS... BH2S and PH2S operate on 208 volts, 3230 watts, 60 Hz, 15.4 Amps, NEMA 6-20P plug. BH3S and PH3S operate on 208 volts, 4800 watts, 60 Hz, 23.1 Amps, NEMA 6-30P plug. PBH2S operates on 3200 watts, 60 Hz, 15.4 Amps, NEMA 60-20P plug. Ten foot 3-wire rubber cord with 3 prong grounding plug.

PERFORMANCE... Factory pre-set; does not require adjusting. Base heating temperature set at 325°F (162°C). Plate heating temperature set at 230°F (110°C).

OPTIONS & ACCESSORIES...

- Corner bumpers (4) in lieu of wrap-around bumper

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN

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SPECIFICATIONS

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COMBINATION BASE AND PLATE HEATERS

Since 1947, foodservice equipment that delivers!



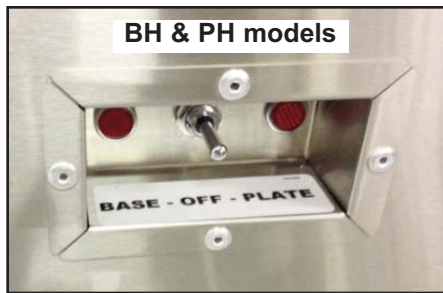
BH2S

COMPLETELY WELDED TURNED-IN SEAM CONSTRUCTION... All stainless steel construction. Wrap-around single piece exterior panel for cleaner design, easier maintenance and structural rigidity.

REMOVABLE SILO COVERS... All stainless steel gasketless design with straps to hang on hooks when dispensing. Hang safely out of the way and reduce risk of burns.

FULL PERIMETER BUMPER... Non-marking bumper set in heavy-duty extruded aluminum frame protects doorways, walls and cart from damage.

HEAVY-DUTY STAINLESS STEEL BASE FRAME... 12 gauge base to withstand heavy loads and harsh transport conditions.



BH & PH models

HEAT PLATES OR BASES... Dual switches and thermostats to heat bases or plates. BH & PH cabinets have one toggle switch to heat bases or plates. PBH cabinet has a switch for each silo to heat bases and/or plates at the same time.



PBH models

SELF-LEVELING DISPENSER PLATFORMS... Individually heated tubes for efficient and consistent plate warming. Adjustable spring tension to accommodate plates or bases. Vented elevator for efficient air flow and even of heating bases and plates.

Cantilever spring cables extend life of springs.



CORD WRAP... Keeps cord out of the way during transport or when not in use. Mounted to end of cabinet.

