



Job: Item No.:

Notes:

Model Number:  PH1200  PH1215  
 PH1225  PH1250

## Heated Transport Carts

## SPECIFICATIONS



PH1250

### FEATURES

- Bottom mounted, removable convection heating system
- Dial thermometer with remote sensing bulb
- Capable of heating to 200°F (93°C); pre-heat to 160°F (71°C) in approximately 25 minutes
- All welded, turned-in seam, stainless steel construction
- High-density 1" thick insulation
- Stainless steel caster bolsters; perimeter tube supports welded to bolsters
- Two heavy-duty aluminum vertical push handles bolted to sides with reinforced back-up plates
- Double panel door with vinyl gasket
- Concealed, stainless steel pin hinge; 270° door swing (except center door on PH1250)
- Sliding latch with finger grip
- High temperature magnetic door gasket
- 5" diameter polyurethane casters; two fitted with brakes
- Offset wheel-ahead caster pattern
- Non-marking gray vinyl bumper set in heavy-duty extruded aluminum frame
- Removable tray racks with channel slides on 2.75" centers
- Accommodates 12"x20" steam table pans

### OPTIONS AND ACCESSORIES

- Menu card holder
- Stainless steel tubular handles
- Polycarbonate thermometer cover
- Transport latch with padlock hasp
- Locking paddle latch with key
- Rack & heater hold down devices
- Tamper-resistant fasteners
- Stainless steel push handles
- Alternate electrical configuration
- Alternate caster sizes and types
- Removable canned fuel holder
- Filler plate (no heating unit)
- Lift-up pull handle (n/a: PH1200)
- Reinforced cord strain relief grip
- Correctional package

### DESCRIPTION

PH Series Heated Food Transport Cabinets are designed to hold and transport cooked food warm and ready for serving. They are constructed of sanitary stainless steel and feature a bottom-mounted lift-out heating system with dial controls and blower heat for even air flow throughout the cabinet. 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, welded, turned-in seam stainless steel construction with side-mounted push handles and flush-mounted transport latch with finger grip. Lift-out, convection heater. Stainless steel tray racks with channel slides. Standard 2.75" spacing for 12"x20" steam table pans. Non-marking gray vinyl wrap-around bumper. Polyurethane casters set in wheel-ahead caster pattern. 120V, 60Hz, 1Ph. 10', 3 wire rubber cord with 3-prong grounding plug. NEMA 5-15P. PH1200: 1530 watts, 12.8A. PH1215, PH1225 & PH1250: 1650 watts, 13.7A.

### CERTIFICATIONS



### WARRANTY

One-year warranty for parts and labor.



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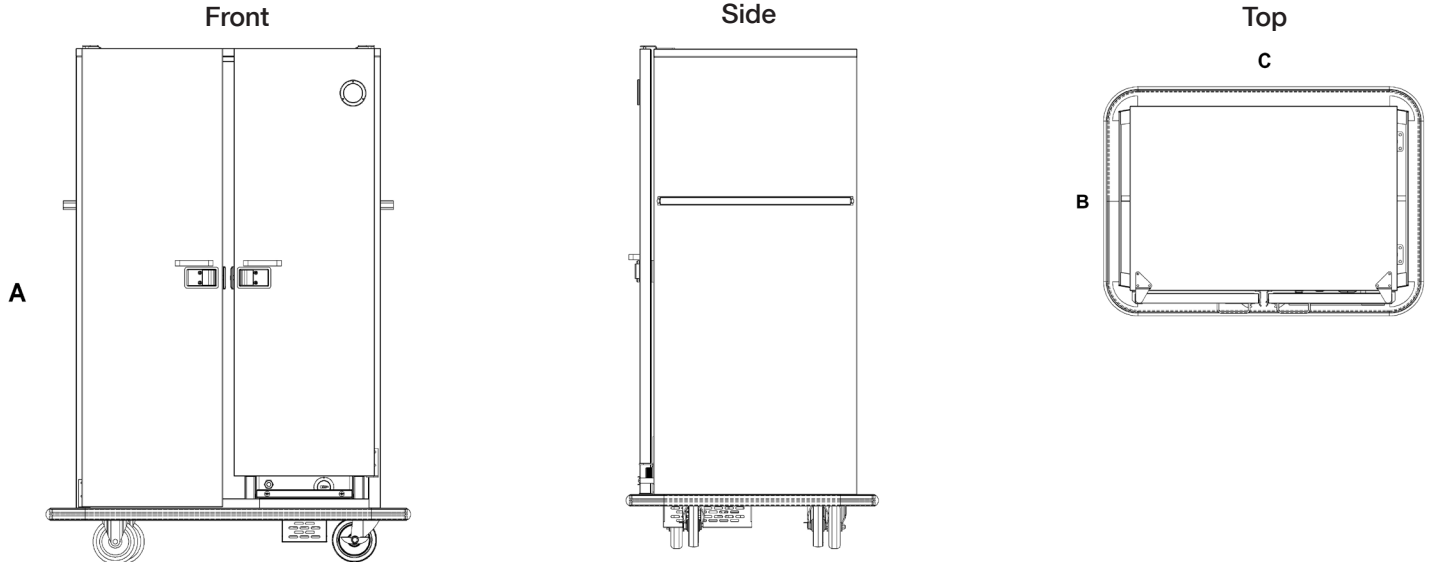




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## Heated Transport Carts

## SPECIFICATIONS



### CLEARANCES

A clearance of at least 2" from any wall or combustible material. A clearance of least 36" at the front of the cabinet is required to open the door. Cabinet must be placed on a solid level floor.

### ELECTRICAL DATA

Single electrical connection.

PH1200: 120 Volts, 1530 Watts, 12.8 Amps, 60Hz, single phase. 10' three wire rubber cord with 3-prong grounding plug. NEMA 5-15P

PH1215, PH1225, PH1250: 120 Volts, 1650 Watts, 13.7 Amps, 60Hz, single phase. 10' 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	
	12"x20"	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kg
PH1200 (single door)	16	46	1168	58	1473	28	711	24	610	5	127	280	127
PH1215 (two doors)	21	30	762	42	1067	28	711	46 <sup>3/4</sup>	1187	5	127	325	147
PH1225 (two doors)	33	46	1168	58	1473	28	711	46 <sup>3/4</sup>	1187	5	127	350	159
PH1250 (three doors)	50	46	1168	58	1473	28	711	65 <sup>1/4</sup>	730	5	127	450	204

\*Pan spacing at 2.75" (89mm). Standard pan depth of 2.5". Cart will accommodate deeper pans, but at reduced capacity. Will also accommodate 12"x10" pans.

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