



Job: \_\_\_\_\_ Item No.: \_\_\_\_\_  
 Notes: \_\_\_\_\_  
 Model Number:  PH1815  PH1835

## Heated Transport Carts

## SPECIFICATIONS



PH1835

### 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-off, top-mounted, convection heater. Stainless steel tray racks with universal adjustable tray slides on 1.75" centers. Standard 3.5" spacing for 18"x26" sheet pans and 12"x20" steam table 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.

### FEATURES

- Top mounted, 1500 watt, 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
- 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 door with 1" thick high-density fiberglass insulation
- Adjustable edge-mounted hinges with chrome plated finish
- Heavy-duty edge-mounted latch
- Heavy-duty vinyl door gasket
- All-swivel 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 adjustable tray slides on 1.75" centers; 3.5" standard spacing
- Accommodates 18"x26" sheet pans, 12"x20" steam table pans, GN 1/1 and GN 2/1 pans and 20"x20" glass racks

### OPTIONS AND ACCESSORIES

- Menu card holder
- Polycarbonate thermometer cover
- Side-mounted transport latch
- Locking door latch
- Rack hold down device
- Heater hold down device
- Tamper-resistant fasteners
- PH1835 only: pass-through, Dutch doors, Pass-through Dutch doors (Dutch on front, full solid on back)
- Alternate electrical configuration
- Alternate caster sizes and types
- Close-fit bumper
- Marine package
- Correctional package

### CERTIFICATIONS



### WARRANTY

One-year warranty for parts and labor.



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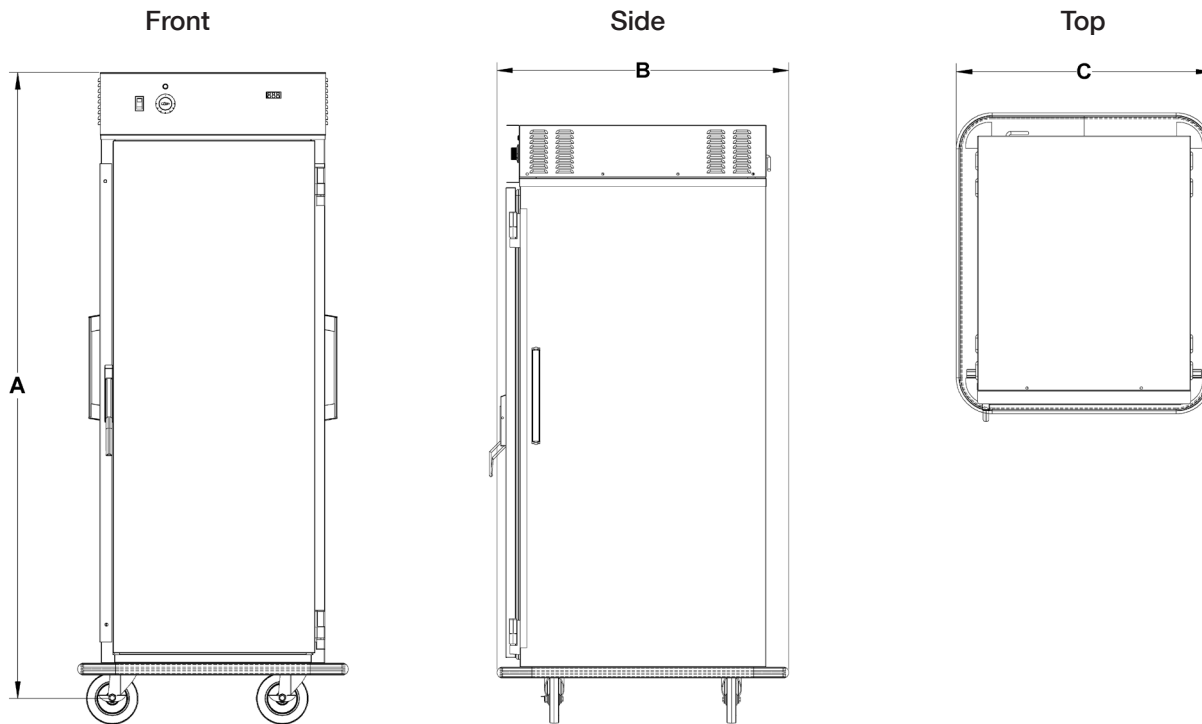




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### CLEARANCES

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.  
 120 Volts, 1500 Watts, 13 Amps, 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	lbs	kg
PH1815	12	24	45 <sup>3/4</sup>	1162	61 <sup>1/2</sup>	1562	38	965	31 <sup>1/2</sup>	800	6	152	452	193
PH1835	15	30	57 <sup>1/2</sup>	1461	75 <sup>1/4</sup>	918	38	965	31 <sup>1/2</sup>	800	5	127	532	241

\*Pan spacing at 3.5" (89mm). Tray slides adjustable at 1.75" increments.

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