

MODULAR SERVING SYSTEMS

□ ALUMINUM - CA

HOT FOOD UNIT Electrically Heated Single Control



CAH-4

Shown with accessories,
Tray Slide, Undershef, End Panels, Protector Case

Item No. _____

Quantity _____

CAH-2

CAH-3

CAH-4

CAH-5

CAH-6



DESCRIPTION:

The Hot Food Cart is an attractive, functional unit designed to keep hot foods hot - at their peak of serving perfection. The modular cart base, with its drop-in bain marie style heated pan will accommodate standard 12" x 20" steam table pans and can be used either wet or dry.

The attractive streamlined design, plus the variety of laminates give you a wide range of choices to complement any decor. The unmatched feature of the CA-Cart Line is the self-locking device which eliminates loose fasteners or molding strips to lock units together. Simply push the units together; the carts will automatically lock and the top will be flush and level, regardless of the floor's condition. It's the right cart for your serving line needs.

FEATURES:

- Fully insulated to retain heat- open, bain marie construction with single thermostat control

- Positive self-locking device - keeps tops level and equipment in place
- Fully mobile - each unit is provided with 5" dia. swivel casters, two with brakes
- Versatile - available in a wide range of sizes and a wide variety of finishes and colors
- NSF certified; UL and CSA recognized



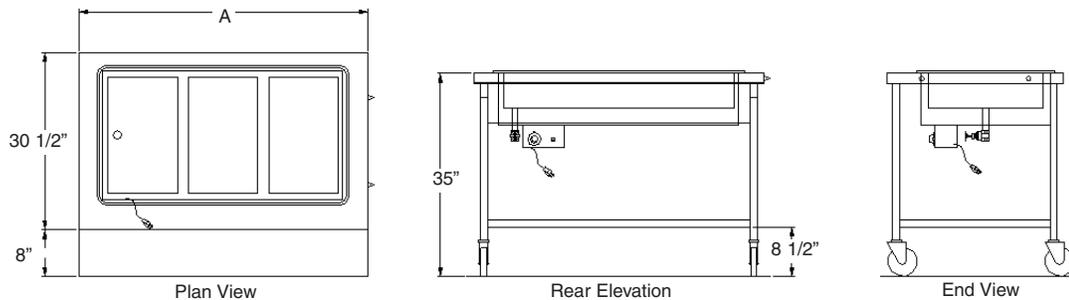
a subsidiary of Mercury Aircraft
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Tel: (305) 625-2451 or (800) 762-7565 • Fax: (305) 623-0475

HOT FOOD UNIT

Electrically Heated Single Control

MODEL	"A"	FOOD WELLS	ELECTRICAL CHARACTERISTICS	NEMA CONFIGURATION	SHIP WT. (lbs.)
<input type="checkbox"/> CAH-2	36-1/4"	2	1.7 KW - 14.2 amps. 120 V	5-20P	125
<input type="checkbox"/> CAH-3	50"	3	2.55 KW - 12.3 amps. 208 V	L6-20P	165
<input type="checkbox"/> CAH-4	63-3/4"	4	3.4 KW - 16.3 amps. 208 V	L6-30P	205
<input type="checkbox"/> CAH-5	77-1/2"	5	4.25 KW - 20.4 amps. 208 V	L6-30P	245
<input type="checkbox"/> CAH-6	91-1/4"	6	5.1 KW - 24.5 amps. 208 V	L6-50P	300

All 208 volt units are available in 240 volts; CAH-2. CAH-3 is also available in 120 volts - contact factory for electrical specifications.



SPECIFICATIONS:

TOP: Constructed of 16 gauge, type 304 stainless steel, die-formed, welded, ground and polished. Top is provided with an opening to receive the appropriate sized drop-in hot serving unit. An integral locking device shall be provided to align and retain cart positioning when two or more carts are joined.

BODY: Frame construction shall be of hi-tensile aluminum square tubing, 1-1/4" x 1-1/4". Frame sections are welded construction, ground and polished to a uniform finish. Body is complete with front panel of plastic laminate on .050 aluminum. Owner to specify finish.

HOT SERVING UNIT: The cart is complete and includes a WH series drop-in hot serving unit installed in the top. Constructed of 18 gauge, type 304 stainless steel, open bain marie style with raised perimeter bead and solid vinyl gasket. The pan is fully insulated with high density fiberglass insulation, 1" thick on all sides, 2" thick on the bottom, and enclosed by a 22 gauge galvanized steel outer liner.

The interior liner is fabricated with 1/4" radius covered corners and provided with a 3/4" dia. drain, with strainer, brass nipple, and valve.

CASTERS: The casters shall be 5" diameter, non-marking rubber tired, swivel type with ball bearings in both swivel and axle raceways, and provided with grease fittings. Both casters on operator's side have toe activated brakes.

ELECTRICAL: The unit is provided with 850 watt heating elements, pre-wired to a single thermostat control, with a pilot light. A 6' long, 3-wire cord and plug is provided, extending from the control box located under the unit, on operator's left. Available for single phase power only.

Specifications subject to change without notice.

ACCESSORIES:

- SL - Tray Slide, 11-1/4" wide, stainless steel, 2-rail, fold down
- SLT - Tray Slide, 11-1/4" wide, stainless steel, 3-rail, fold down
- SLS - Tray Slide, 11-1/4" wide, stainless steel, solid, ribbed, fold down
- SLF - Tray Slide, 11-1/4" wide, plastic laminate with S/S runners, fold down
- SH - Work Shelf, 8" wide, stainless steel, fold down
- CB - Work Shelf, 8" wide, hardwood maple, fold down
- CR - Work Shelf, 8" wide, Richlite, fold down
- PRC - Protector Case

- PRLC* - Protector Case with fluorescent lights
- PRHC* - Protector Case with food warmer
- PRHLC* - Protector Case, 18" high, with heat lamps
- PRVC - Protector Case, sneeze guard only
- OSC-X/OSDC-X - Buffet style overshelf,
 - single/ dual service
- OSC/OSDC* - Buffet style overshelf with fluorescent light,
 - single / dual service
- OSHC/OSDHC - Buffet style overshelf with heat lamps,
 - single / dual service
- Plexiglas end guards for protector case and buffet canopy
- SG - Plexiglas sneeze guard
- S - Stainless steel front panel
- EP - End panel,
 - plastic laminate /
 - stainless steel
- RP - Removable rear panel
- RPS - Rear sliding doors
- US - Stainless steel undershelf, removable
- Front skirt with recessed casters
- End skirt
- Rear skirt
- Stainless steel adapter bars
- Stainless steel adapter plate - specify openings
- Apron mounted remote controls
- CSG - Food Guard



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