

HEATED MEAL DELIVERY CART FOR TRAY SERVICE

Maintain Safe Food Temperatures and Quality



New!

- Holds up to twenty 38 x 51,5 cm (VT1520 or 1520 Camtray®) trays.
- Use as a station for hot food with ample space for staging trays, Camtainer® beverage servers, utensils and condiments.
- Tough, polyethylene cart is easy to clean and won't rust, dent, crack, chip or break.



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Heated Meal Delivery Cart

- Designed for both electric hot holding and non-electric transport.
- Gentle, 65° to 73°C non-radiant heat will not cook food and maintains food moisture.
- One hour preheat time from room temperature.
- Energy consumption is substantially less than comparable metal cabinets.
- Will not rust or dent like metal carts, is more economical, and is easy to maneuver.
- Digital thermometer on the doors for checking internal temps, without opening the door to keep food at safe temperatures.
- Doors open to approximately 180 degrees to allow for easy access.
- Doors are made of polyethylene with thick polyurethane foam insulation.
- Wheel configuration offers lead in casters and a tight turning radius which makes the cart highly maneuverable.
- This Meal Delivery Cart uses 220V.

Electrical Specifications Per Door Heater

REQUIRED VOLTAGE	200 - 230 VAC
MAXIMUM AMP.	2,3a
WATTS	506w
HERTZ	50/60
PLUG TYPE	CEE7/7 to C15RA
POWER CORD LENGTH	2,7 m



Patent # D697, 685 S

MODEL	MDCH1520S202
Specifications	
TRAY SIZE*	38 x 51,5 cm
TRAYS PER CART / PER COMPARTMENT	20 / 10
RAILS PER COMPARTMENT	5
TRAYS PER RAIL / RAIL SPACING	2/14 cm
NUMBER OF COMPARTMENTS / MENU CLIPS	2 / 2
MENU CLIPS – LOCATION	1 per door
HANDLES - TYPE AND LOCATION	Molded in, each end
STAINLESS STEEL CASTER TYPE	15,2 cm, 2 swivel w/brake; 2 rigid
LATCHES	2 external chrome plated zinc alloy
EXTERNAL DIMENSIONS W X D X H	140,01 x 96,52 x 109,86 cm
INTERNAL DIMENSIONS W X D X H	52,07 x 76,84 x 69,85 cm
REQUIRED DOOR WIDTH	97,79 cm
UNIT WEIGHT KG	81,9
CASE KG. (M ³)	93 (1,58)
PRICE (US DOLLARS)	\$ 6,765.50



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Camwear® Polycarbonate Camcovers®

Food stays hot without re-heating when covered by these light-weight, virtually unbreakable polycarbonate covers. These covers won't dent, scratch or require polishing and are ideal for use in heated carts.



Camwear® Polycarbonate Dinnerware

This dinnerware is made of virtually unbreakable polycarbonate which resists stains and odor. Textured surface minimizes appearances of scratches. The dinnerware is ideal for hospitals, cafeterias, self-serve restaurants, schools and universities.



Versa Trays (VT1520)

These smooth surface polyester trays are ideal for intensive use in hospitals, cafeterias, self-serve restaurants, schools, universities and the military. These trays have reinforced corners and edges for strength and stacking lugs for fast drying and perfect stacking. These trays can be washed as often as needed and are dishwasher safe up to 140°C.



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