

## Convect-Rite® Select Carts

Models: CR3POS20, CR3POS24

The Convect-Rite® Select system was created to maximize flexibility and simplicity in a variety of dining settings, including family-style congregate dining and point-of-service selection. The Select system works well in cook-chill rethermalization and cook-serve boost applications.

Designed specifically to pair with Convect-Rite® docking stations, Select carts are engineered to rethermalize or boost bulk food and/or pre-plated meals, while simultaneously providing refrigeration for cold products such as fruits, salads, desserts and beverages. They're fully insulated to ensure that hot and cold food temperatures are properly maintained, even when carts are on the go.

Select carts have two internal sides (chambers) separated by a stationary, insulated, solid-center panel. The "cold" side is refrigerated with forced-convection cold air and includes space for storing and transporting cold food items. The "hot" side is multi-functional, and can be programmed to provide either convected heat or a split refrigerated-heat cycle, ideal for cook-serve or cook-chill applications.

### Configure Select carts to meet your needs

Whether you need shelves, drawers, or both, you can easily configure the inside of Aladdin's Convect-Rite® Select carts to meet your dining needs.



*Shelves slide out easily for fast access to product. Drawers have clear Lexan® fronts for visibility to food type and supply, and provide extra temperature holding.*

Regardless of configuration, Convect-Rite® Select carts offer greater flexibility to serve patients in family-style dining settings, or to customize patient meals right on the patient floor.

With any option, the end result is delicious, appetizing meals served at ideal temperatures. Aladdin Temp-Rite's advanced technology makes the process safe, simple and highly cost effective.

Project _____	Item No. _____
Model _____	Quantity _____



*Convect-Rite® combines precision convection heat and refrigeration—all in one unit. Junior cart is shown.*

### Standard Features

#### Design/Construction

- Durable stainless steel tank, frame and doors
- Divided hot and cold chambers (sides)
- High impact, non-marking polymer top and base
- Molded-in galley rail included in polymer cart top
- Polished cast-aluminum handle brackets, hinges, latch and strike covers

#### Performance

- Patented, directed airflow technology for uniform temperatures at each level
- Insulated walls, top, base, doors and center panel
- Stationary center panel insulation ensures temperature integrity
- Thermal break built into cart tank prevents temperature migration

#### Ease of Use

- Configure with stainless steel pull-out drawers with clear Lexan® fronts, or shelves in cold chamber
- Stainless steel pull-out shelves in hot chamber
- Large 6.25" (15.88cm) non-marking casters provide easy pushing and maneuverability (2 fixed and 2 swivel with locks)
- Flush-mounted paddle latches provide "hands-free" slam-latch door closing

#### Cleaning

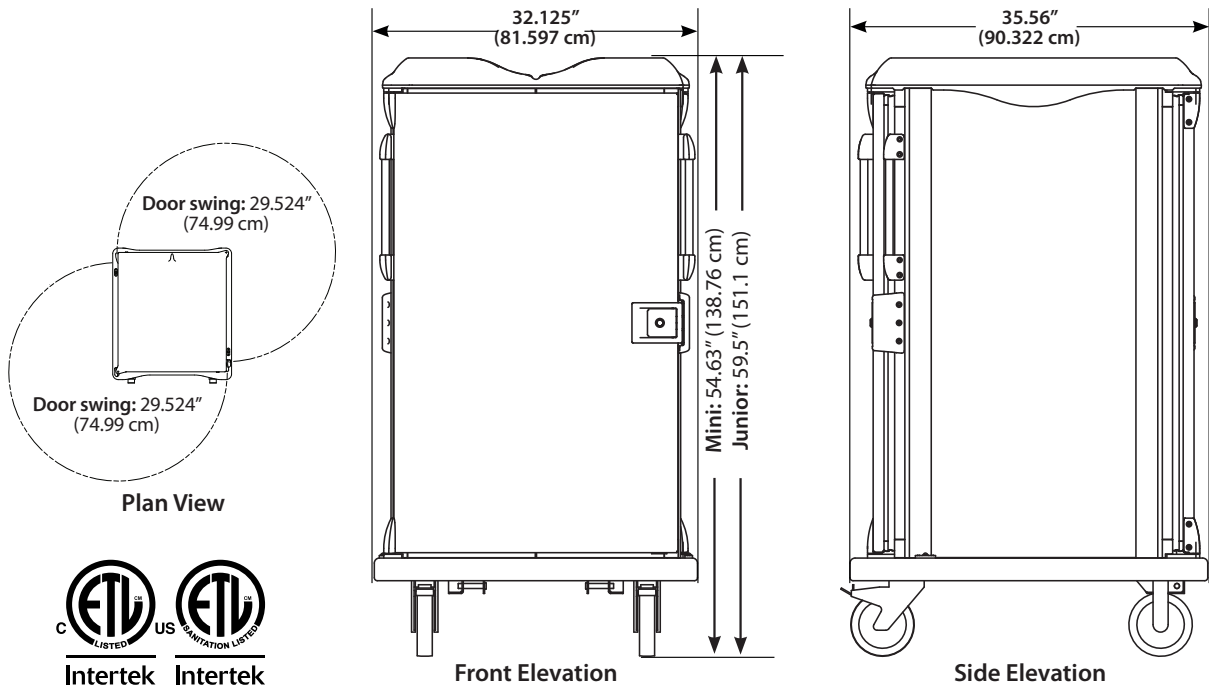
- Can be hand or hose-washed or placed into automatic cart wash (see Section III, page 7 of Owner's Manual)
- Lift-out, easily removable tray guides





Convect-Rite® Rethermalization system U.S. Patent No. 7,025,121

*Note: Specifications are subject to change without notice.*

## Convect-Rite® Select Carts

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Convect-Rite® Cart Features, Dimensions and Weight Data							
Cart Model Number¹	Shelves @ Tray Spacing	Hot-Side Capacity	Length	Width	Height	Weight	Shipping Weight
 CR3CPOS201006 Mini Cart	10 hot @ 3.5" (8.9 cm)	Thirty (30) 9" plates/high-heat domes	35.56" (90.3 cm)	32.13" (81.6 cm)	54.63" (138.8 cm)	337 lbs. (152 kg)	357 lbs. (162 kg)
	6 cold @ 5" (12.7 cm)	Twenty (20) half-size, 2"-deep steam pans					
 CR3CPOS241208 Junior Cart	12 hot @ 3.5" (8.9 cm)	Thirty-six (36) – 9" plates/high-heat domes	35.56" (90.3 cm)	32.13" (81.6 cm)	59.5" (151.13 cm)	390 lbs. (177 kg)	410 lbs. (186 kg)
	8 cold @5" (12.7 cm)	Twenty-four (24) half-size 2"-deep steam pans					
Order Separately to Customize: Cart Drawers and Shelves Select carts can be configured with stainless steel drawers or shelves for maximum flexibility							
Model Number	Description	Use	Length	Width	Height		
 POSCT	Stainless-steel drawer with clear Lexan® drawer front	Cold side	29.18" (74.1 cm)	10.58" (26.9 cm)	4.90" (12.5 cm)		
 POSHT	Stainless-steel shelf	Hot side/Cold side	29.18" (74.1 cm)	10.58" (26.9 cm)	0.53" (1.42 cm)		

### Other cart options:

- ☐ Cart wash caster configuration ☐ Retractable tow hitch ☐ Locking door latches