

Convect-Rite 3© Mini Cart, 24 Meal, Flat Tray, 3.1" Tray Spacing - CR3C24002010



Product Images



Description

These Convect-Rite carts are lightweight, durable, and designed to mate with the Convect-Rite docking station. These carts provide “front-of-the-house” appearance with “back-of-the-house” durability. The Convect-Rite cart design optimizes flexibility and simplicity of operation all in a sleek and sophisticated stainless steel cabinet. The snug fit of the Convect-Rite cart with the docking station ensures completely rethermalized and chilled meals within a 45 to 60 minute rethermalization cycle.

STANDARD FEATURES:

- Durable stainless steel tank, frame and doors
- High impact non-marking plastic top & base
- Molded-in galley rail in plastic cart top
- Accommodates an undivided tray
- Polished cast aluminum handle brackets, hinges & strike cover
- Directed airflow technology for uniform temperatures at each tray level
- Insulated walls, top, base, doors & center panel
- Gravity operated Auto-Therm seal when no tray is present

- 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
- Cart can be hose washed or placed into automatic cart wash (see Section III, page 7 of Owner's Manual, P/N 98893)
- Lift-out removable tray guides

Additional Information

Model #	CR3C24002010
Available Options	Directional Lock Casters
Capacity Type	Flat Trays
Tray Spacing	3.1" Tray Spacing
Caster Size	6.25"
Caster Type	Balloon, Non-Marking
Agency Listing	ETL
Warranty	1-yr parts, 1-yr labor
Technical Note	The addition of options may change the electrical requirements and/or equipment dimensions. Please refer to spec sheet for additional information.
Country of Manufacture	United States
Spec Sheet	View
GTIN	00849502003023