

Convect-Rite 3© Senior Cart, 26 Meal, Flat Tray, 3.5" Tray Spacing - CR3C26000010



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" slamlatch 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 # | CR3C26000010 |
|------------------------|--|
| Available Options | Directional Lock Casters |
| Capacity Type | Flat Trays |
| Tray Spacing | 3.5" Tray Spacing |
| Caster Size | 6.25" |
| Caster Type | Balloon, Non-Marking |
| Agency Listing | NSF |
| 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 | 00849502003108 |