



Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 60-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, four fixed speeds plus a stir speed. Mixer has 2.7 HP output at the planetary shaft and gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls, power bowl lift and FastStop™ technology that stops rotation within 3 seconds. Mixer finished with a metallic gray hybrid powder coat and has the NoChipMAX™ package which includes an aluminum planetary, attachment hub with stainless steel insert, and stainless steel bowl guard.

MODEL

- HL600** 60-Quart Maximum Heavy-Duty Mixer
- HL600C** 60-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFD*advantage* variable frequency drive**
 - **Maximum capacity overheat protection**
 - **Reinforced planetary shaft system**
- + **NoChipMax™ System**
 - Metallic gray hybrid powder coat finish with **NoChip™ aluminum planetary**
 - **#12 taper attachment hub with stainless steel insert and dye-cast cover**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 2.7 HP motor
- + Gear transmission
- + Four fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **20-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + Power bowl lift
- + Open base
- + Stainless steel removable bowl guard
- + **FastStop™ interlock**

ACCESSORY PACKAGE

Featuring **Hobart Quick Release™ Agitators**

- HL600-1STD Standard Accessory Package includes:
 - + 60-quart stainless steel bowl
 - + 60-quart "B" beater
 - + 60-quart "D" wire whip
 - + 60-quart "ED" dough hook

HL600 LEGACY+ 60-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFDadvantage Variable Frequency Drive

- + Direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Five Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Power Bowl Lift

- + Electronic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

20-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

NoChip™ Aluminum Planetary

- + Prevents paint chipping

NoChip™ #12 Taper Attachment Hub with Stainless Steel Insert and Dye-Cast Cover

- + Prevents paint chipping

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

FastStop™

- + VFDadvantage brings all moving parts to a complete stop in less than 3 seconds

HL600 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL600
Capacity of Bowl (Qt. Liquid)		60
Egg Whites	D	2 qt.
Mashed Potatoes	B & C	40 lb.
Whipped Cream	D or C	12 qt.
Cakes		55 lb.
Cookies, Sugar		40 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	80 lb. ●
Dough, Heavy Bread 55% AR ★	ED	60 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	40 lb. ●
Dough, Thick Pizza 60% AR ★	ED	70 lb. ●
Dough, Whole Wheat 70% AR	ED	70 lb. ●
Icing, Fondant	B	36 lb.
Icing, Marshmallow	C or I	5 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	30 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: 2.7 HP high torque motor.

Electrical: 200-240/50/60/1; 18.0 amps, 200-240/50/60/3; 10.0 Amps, 380-460/50/60/3; 6.5 amps - UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed "Start-Stop" and Power Bowl Lift push buttons. Reduced voltage pilot circuit transformer is supplied for 380-460/50/60/3 machines. A 20-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** A rated 5.4 HP poly-V belt transfers power from motor to input shaft then geared down to desired reduction with a constant gear mesh. Gears and shafts are heat-treated hardened alloy steel along with anti-friction ball bearings. Circulating oil and grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	36	71
First	71	138
Second	123	241
Third	206	401
Fourth	362	707

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Power Bowl Lift: Powered by an electric motor, the bowl may be raised or lowered by fingertip control through the conveniently located switch. Bowl will remain in position until switch is activated.

Stir-on-Lift Feature: Allows the agitator to run in Stir Speed while the mixer bowl is being raised. Once the bowl is in the raised position, the mixer automatically shifts into the preselected speed.

Finish: Metallic gray hybrid powder coat finish.

Footpads: Neoprene footpads are standard.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Attachments and Accessories:



The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL60
"B" Flat Beater	BBEATER-HL60
"C" Wing Whip	CWHIP-HL60
"D" Wire Whip	DWHIP-HL60
"ED" Dough Hook	EDDOUGH-HL60
"E" Dough Hook	EDOUGH-HL60
"P" Pastry Knife	PPASTRY-HL60
"I" Heavy Duty Wire Whip	IWIRE-HL60
Bowl Splash Cover (lexan)	SPLASH-LEX060
Bowl Scraper**	SCRAPER-HL60**
Bowl Scraper	SCRAPER-HL60AP
Bowl Scraper, 40-Qt. Bowl**	SCRAPER-HL640**
Bowl Scraper, 40-Qt. Bowl	SCRAPER-HL64AP
Ingredient Chute	CHUTE-HL
Bowl Truck	TRUCK-HL1486
Bowl Extension Ring	EXTEND-SST60G
Deck Plate	DECK-LEG60
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
Additional 40 Quart Accessories	See HL400 spec sheet

**These scrapers are only for use with 60-qt. mixers with a serial number BEFORE #311681285

Plugs and Receptacles:

Hobart recommends that your machine be hardwired to the power source for optimal performance. Refer to the data plate on your machine and local power codes; cords not provided.

Machine Voltages			
HL600	200-240	200-240	380-460
Service Current Requirement if Plug Connected	200-240/50/60/3/1	230/60/3	460/60/3
	20 Amp.	20 Amp.	20 Amp.
Terminal Designation of Plug		3 Pole 4 Wire Grounding	3 Pole 4 Wire Grounding
NEMA Plug Configuration		L15-20P	L16-20P
Plug Configuration			
Molded Plug on Cord		No	No
Plug - Straight/Angle		Straight	Straight
NEMA Receptacle or Connector Configuration		L15-20R	L16-20R
Power Cord Included	No	No	No



HL600 LEGACY+ 60-Quart Maximum Heavy-Duty Mixer

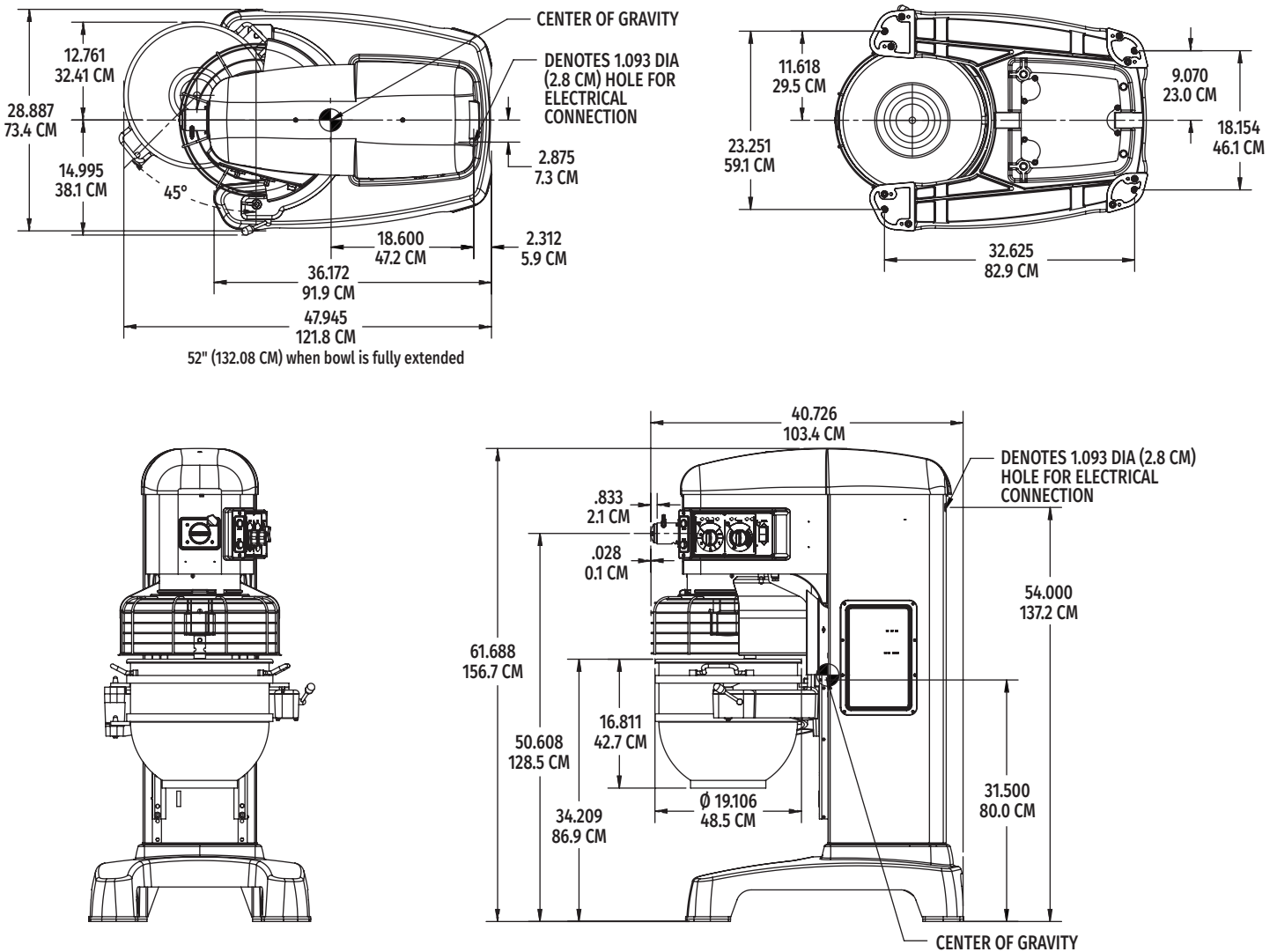
SPECIFICATIONS

Electrical: 200-240/50/60/1, 200-240/50/60/3 and 380-460/50/60/3 – UL Listed.

Weight: Net – 866 lbs.; Shipping – 916 lbs.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

NOTE:
Net Weight (Bowl Included): 905 lbs. (411.4 kg)
Domestic Shipping Weight (Bowl Included): 955 lbs. (434.1 kg)
Bowl Weight: 39 lbs. (17.7 kg) - Ref



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HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer



SPECIFIER STATEMENT

Specified mixer will be an NSF rated 20-quart maximum heavy-duty, all-purpose mixer with Hobart PLUS System, three fixed speeds plus a stir speed. Mixer has 1/2 HP output at the planetary shaft and all-gear transmission. Features include automatic time recall, swing-out bowl, Shift-on-the-Fly™ controls and manual bowl lift. Mixer finished with a metallic gray hybrid powder coat and has a stainless steel bowl guard.

MODEL

- HL200** 20-Quart Maximum Heavy-Duty Countertop Mixer
- HL200-10STD** 20-Quart Maximum Heavy-Duty Floor Mixer
- HL200C** 20-Quart Maximum Heavy-Duty Mixer with Maximum Security Correctional Package

STANDARD FEATURES

Features in bold are exclusive to Hobart

- + **PLUS System**
 - **VFDadvantage variable frequency drive**
 - **Maximum capacity overheat protection**
 - **Reinforced planetary shaft system**
- + **Triple interlock system with MagnaLock technology**
- + Heavy-duty 1/2 HP motor
- + Gear transmission
- + Three fixed speeds, plus stir speed
- + **Shift-on-the-Fly™ controls**
- + Soft start agitation technology
- + **15-minute SmartTimer™**
- + Automatic time recall
- + Large, easy-to-reach controls
- + **Single point bowl installation**
- + **Ergonomic swing-out bowl**
- + #12 taper attachment hub
- + Open base
- + Metallic gray hybrid powder coat finish
- + Stainless steel removable bowl guard

ACCESSORY PACKAGE

Featuring Hobart Quick Release™ Agitators

- HL200-1STD Standard Accessory Package includes:
 - + 20-quart stainless steel bowl
 - + 20-quart "B" beater
 - + 20-quart "D" wire whip
 - + 20-quart "ED" dough hook

HL200 LEGACY+ 20-QUART MAXIMUM HEAVY-DUTY MIXER

Approved by _____ Date _____ Approved by _____ Date _____



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

SOLUTIONS/BENEFITS

PERFORMANCE

VFDadvantage Variable Frequency Drive

- + All-gear, direct drive system
- + Ensures superior mixing consistency, motor protection and long life

Quick Release™ Agitators

- + Eliminates the up/down play of bayonet-style agitators
- + Consistent agitator-to-bowl ratio delivers superior mixing performance

Four Mixing Speeds

- + Can handle virtually any mixing job
- + Includes stir speed

Reinforced Planetary Shaft System

- + Rugged durability under the most challenging mixing conditions

Maximum Capacity Overheat Protection

- + Extreme-duty wiring and connections handle more power, reducing thermal cycling impact

EASE OF USE

Ergonomic Swing-Out Bowl

- + Easily swing bowl to the side to remove/add ingredients
- + Adds convenience and saves time

Single-Point Bowl Installation

- + Easy-to-mount bowl uses only one point to install
- + Reduces risk of spills, speeds up mixing process

Bowl Lift

- + Ergonomic, smoothly moves bowl into mixing position

Shift-on-the-Fly™ Controls

- + Allows safe, convenient speed changes while the motor is running
- + Pulse and jog as needed

15-Minute SmartTimer™

- + Automatic recall of time and speed

SANITATION & CLEANING

Stainless Steel Removable Bowl Guard

- + Easy to remove without tools for cleaning
- + Dishwasher-safe for easy cleaning and sanitizing

Soft Start Agitation Technology

- + Gradually delivers electricity to the mixer
- + Minimizes the risk of ingredient splash out

OPERATOR ASSURANCE

Triple Interlock System with MagnaLock Technology

- + Prevents mixer from operating unless the bowl is fully up and locked in place and the bowl guard is secured

HL200 MIXER CAPACITY CHART

Recommended Maximum Capacities – dough capacities based on 70°F water and 12% flour moisture.

Product	Agitators Suitable for Operation	HL200
Capacity of Bowl (Qt. Liquid)		20
Egg Whites	D	1 qt.
Mashed Potatoes	B & C	15 lb.
Whipped Cream	D or C	4 qt.
Cakes	B	21 lb.
Cookies, Sugar		15 lb.
Dough, Bread or Roll ★ (Lt.-Med.) 60% AR	ED	25 lb. ●
Dough, Heavy Bread 55% AR ★	ED	15 lb. ●
Dough, Thin Pizza 40% AR ★ (max. mix time 5 min.)	ED	9 lb. ●
Dough, Thick Pizza 60% AR ★	ED	20 lb. ●
Dough, Whole Wheat 70% AR	ED	20 lb. ●
Icing, Fondant	B	12 lb.
Icing, Marshmallow	C or I	2 lb.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	5 lb. ●

Note: % AR (% Absorption Ratio) – Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

● 1st Speed

■ 2nd Speed

▲ 3rd Speed

★ If high gluten flour is used, reduce above dough batch size by 10%.

2nd speed should never be used on 50% AR or lower products.

Use of ice requires a 10% reduction in batch size.

1 gallon of water weighs 8.33 lbs.

Note: Attachment hub should not be used while mixing.



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

SPECIFICATIONS

Motor: ½ HP high torque, 3-phase motor.

100-120/50/60/1 – 8.0 Amps

200-240/50/60/1 – 5.0 Amps

Electrical: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

Controls: Magnetic contactor and thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes:

- **Automatic Time Recall**, which remembers the last time set for each speed.
- **Transmission:** Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

Speeds	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

Bowl Guard: Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

Bowl Lift: Ergonomic style, manual operated, self-locking in top and bottom position.

Finish: Metallic gray hybrid powder coat finish.

Attachment Hub: Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

Warranty: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.



Attachments and Accessories:

The following are available at extra cost:

Attachment / Accessory	Device #
Stainless Steel Bowl	BOWL-HL20P
“B” Flat Beater	BBEATER-HL20
“C” Wing Whip	CWHIP-HL20
“D” Wire Whip	DWHIP-HL20
“E” Dough Hook	DOUGH-HL20
“ED” Dough Hook	EDDOUGH-HL20
“P” Pastry Knife	PPASTRY-HL20
Mixer Table	TABLEHW-HL2012
Bowl Splash Cover (lexan)	SPLASH-LEX020
Bowl Scraper	SCRAPER-HL20
Ingredient Chute	CHUTE-HL20
9" Vegetable Slicer	VS9
Meat Chopper Attachment	12TIN-C/EPAN
Attachment Tray Support	TRAY-HL2012
12 Quart Accessories	See HL120 spec sheet

Plugs and Receptacles:

Dependent on local power codes

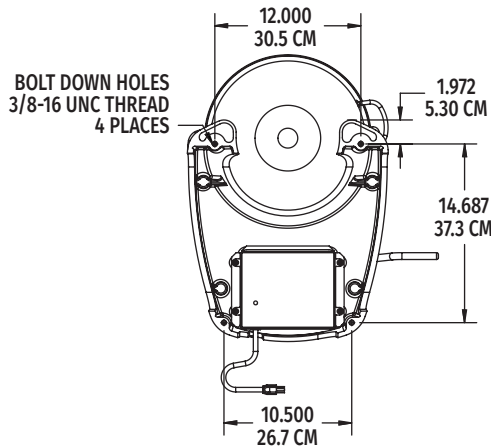
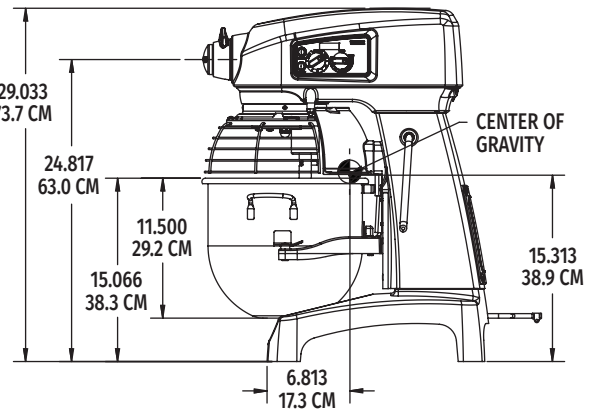
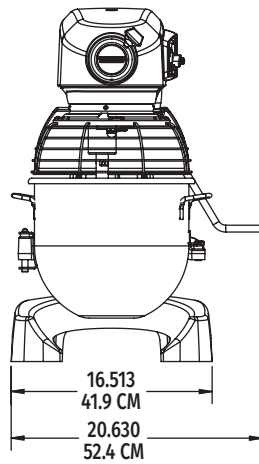
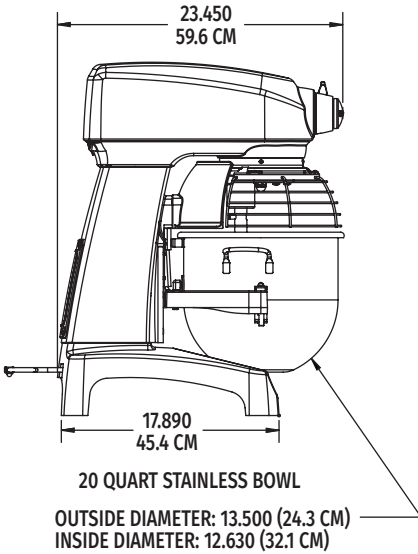
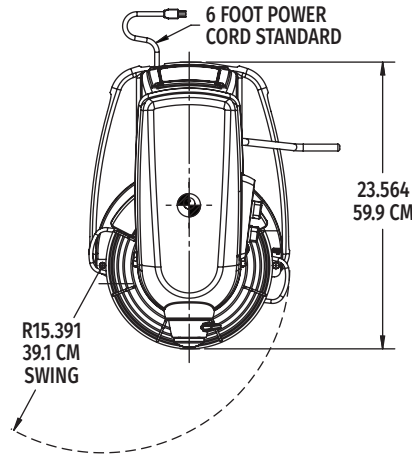
	Machine Voltages		
	HL200	120/60/1	230/60/1
Service Current Requirement if Plug Connected	120/60/1	230/60/1	
	15 Amp.	15 Amp.	
Terminal Designation of Plug	2 Pole 3 Wire Grounding	2 Pole 3 Wire Grounding	
NEMA Plug Configuration	5-15P	6-15P	
Plug Configuration			
Molded Plug on Cord	Yes	Yes	
Plug - Straight/Angle	Straight	Straight	
NEMA Receptacle or Connector Configuration	5-15R	6-15R	
Power Cord Included	Yes	Yes	



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS

HL200



WARNING: Electrical and grounding connections must comply with the applicable portions of the National Electrical Code and/or other codes in force.

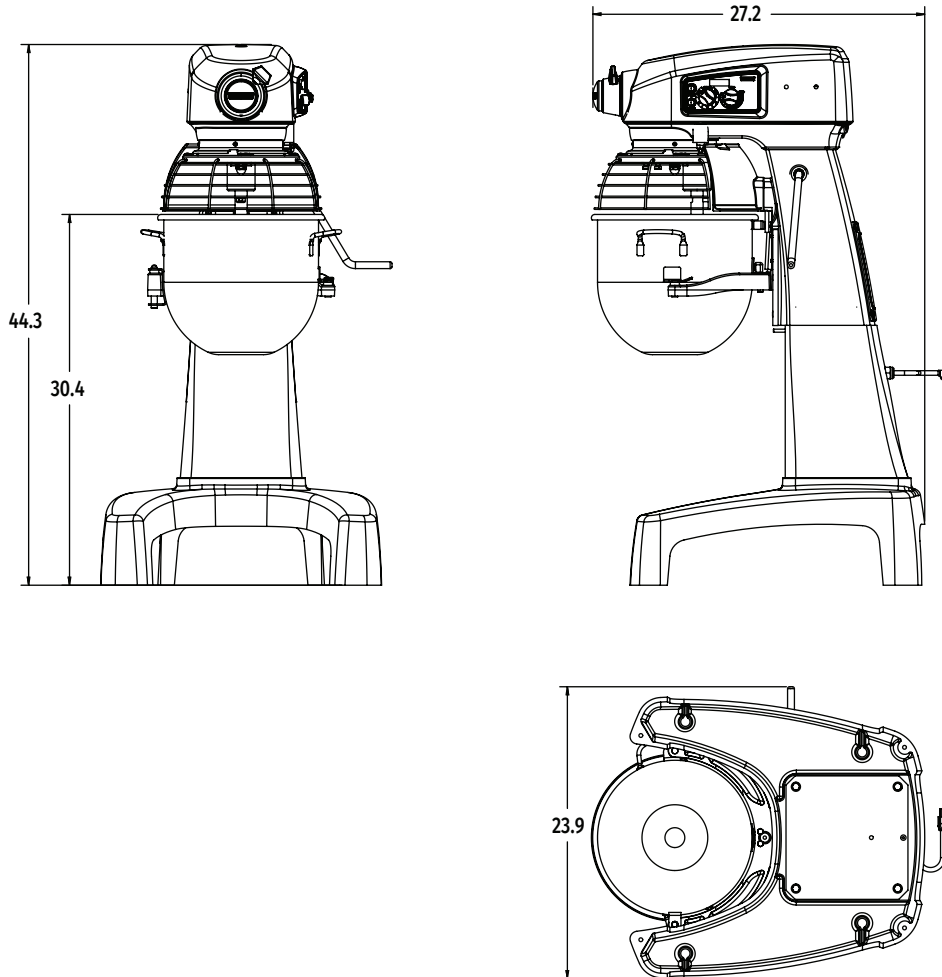
NOTE:
Machine Weight (Less Bowl): 189 lbs. (85.7 kg)
Shipping Weight: 204 lbs. (92.5 kg)
Bowl Weight: 9 lbs. (4.1 kg)



HL200 LEGACY+ 20-Quart Maximum Heavy-Duty Mixer

DETAILS AND DIMENSIONS

HL200-10STD



NOTE:

Machine Weight (Less Bowl): 320 lbs. (145.2 kg)

Shipping Weight: 337 lbs. (152.9 kg)

Bowl Weight: 9 lbs. (4.1 kg)



STEAMERS

HYPERSTEAM PRESSURELESS ELECTRIC MODEL HY-3E/EF

Steamer shall be a Groen Model HY-3E stainless steel pressureless steamer with a self-contained atmospheric 8KW electric steam generator.

Certifications:

PROJECT NAME:	
LOCATION:	
ITEM NO:	
QTY:	
MODEL NO:	
AIA NO:	
SIS NO:	
CSI SECTION:	11400



Model HY-3E shown

AVAILABLE MODELS:

- HY-3E (table top)
- HY-3EF (stand-mounted)

CONSTRUCTION: Steamer cavity and cabinet shall be all stainless steel construction, with removable right and left-side panels providing access to internal components. Steamer door are all stainless steel with a strong continuous hinge and are field-reversible for left or right swing. Door shall be air insulated and provided with a one-piece, replaceable seal. Easy-open handle and latch shall provide positive lock and seal when door is pushed or slammed shut. Hidden magnetic door switch cuts power to blower and to generator when the door is opened. Pan support racks shall be polished stainless steel and removable for easy cleaning. A stainless steel condensate collection tray is positioned under cavity door.

FINISH: Cabinet exterior, including door, shall be finished to a #3 uniform finish. Cavity interiors are polished stainless steel. Control panel face plates shall be smudge-resistant polyester film, ensuring maximum ease in cleaning and maintaining an attractive appearance.

UL & CUL LISTING: Steamer shall be UL and Canadian UL listed.

SANITATION: Unit shall be designed and manufactured to meet NSF codes and be NSF listed. Unit shall allow operator to delime steam generator through access port on top, without tools or service call. Push button auto-clean feature is standard.

CONTROLS: Steamer controls shall include an ON-OFF power button; 60-minute mechanical timer, with continuous steam setting; and READY light which indicates when cavity is ready for steaming. Auto-clean button initiates deliming cycle.

PERFORMANCE FEATURES: Steamer cavity shall have a powerful side-mounted blower, which increases steam velocity and provides efficient steam distribution throughout cavity and between loaded pans. Steam generator delivers 2.6 KW power input per 2-1/2" deep steam pan. Heat-up time to READY shall be 10 minutes or less under normal conditions. Cavity is kept warm and ready for instant steam between loads. No cavity warm up required, after READY light comes on. Delime indicator light warns operator of need to delime steam generator. Unit will shut off if water level is low. When power is turned off, unit automatically blows down the steam generator, to reduce sediment build-up.

ATMOSPHERIC STEAM GENERATOR: Unit shall have an electric-heated rear-mounted steam generator, to provide atmospheric steam to the chamber at a temperature of approximately 212°F. Steam generator has an electric water sensor and electric heating element that is replaceable from the side.

PAN CAPACITY:

Pan Size/Type	Number
12 x 20 x 1"	6
12 x 20 x 2-1/2"	3
12 x 20 x 4"	2

INSTALLATION: Unit requires 208, 240 or 480 Volt, single or three-phase electric service. Unit requires two 3/4" NH cold water supply lines and 1-1/2" free venting drain.

WATER QUALITY REQUIREMENTS:

Containment	Water Supply
pH	7 to 9
Total Dissolved Solids (TDS)	30 to 60 ppm
Hardness	less than 60 ppm
Chlorine and Chloramine	less than .1 ppm
Chlorides	less than 30 ppm
Silica	less than 12 ppm
Undissolved Solids	less than 5 microns

CONTINUED ON BACK...

OPTIONS/ACCESSORIES:

- Groen PureSteam™ Water Treatment System
- Factory stacking kit
- Stainless steel support stand
- Pan racks for support stand
- 4" adjustable legs
- Single water connection (cold water)

ADDITIONAL RESOURCES:

[Request A Quote](#)

[Sales Tools](#)

[Find A Rep](#)

HyPerSteam
160185 RevE

02/25

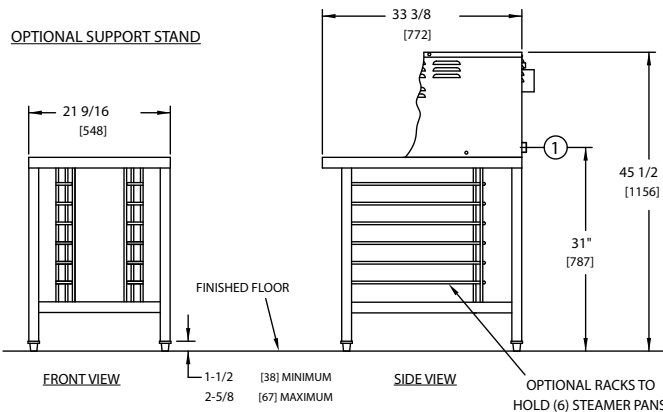
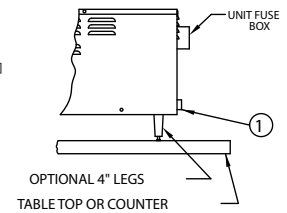
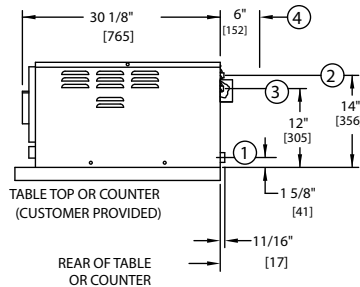
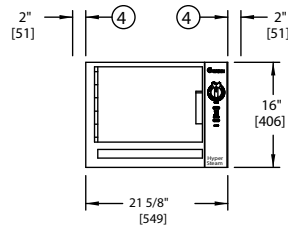
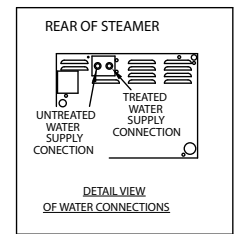
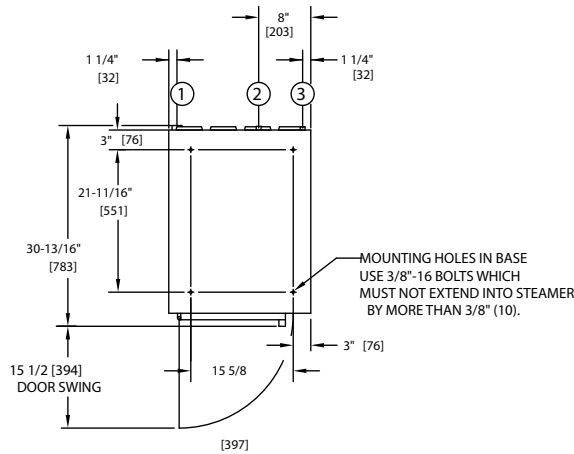
In order to accurately choose the correct water treatment solution, a water quality test must be performed. If a "Free Start-up" is requested, the ASA will perform a water quality test and Groen will be able to suggest the best solution for your water quality. If it isn't, your local manufacturing representative can coordinate this for you.

After the "Free Start-up" is performed, Groen will add an additional 1-year parts and labor warranty. If Groen suggests a water treatment system, the system is purchased from Groen, installed, and maintained. Water related service issues will be covered for the duration of the warranty period.

SERVICE CONNECTIONS & NOTES:

- ① DRAIN CONNECTION: 1 1/2" TUBE (DRAIN FREE VENTING).
- ② COLD WATER SUPPLY AT 30 TO 60 PSIG WITH A FLOW RATE OF 0.50-1.00 GPM AND WITH TWO 3/4" NH CONNECTIONS
- ③ ONE ELECTRICAL CONNECTION: 3/4" CONDUIT FITTING. [SEE ELECTRICAL REQUIREMENT TABLE]
- ④ MINIMUM SIDE AND REAR CLEARANCE.
- ⑤ DIMENSIONS IN BRACKETS [] ARE MM.

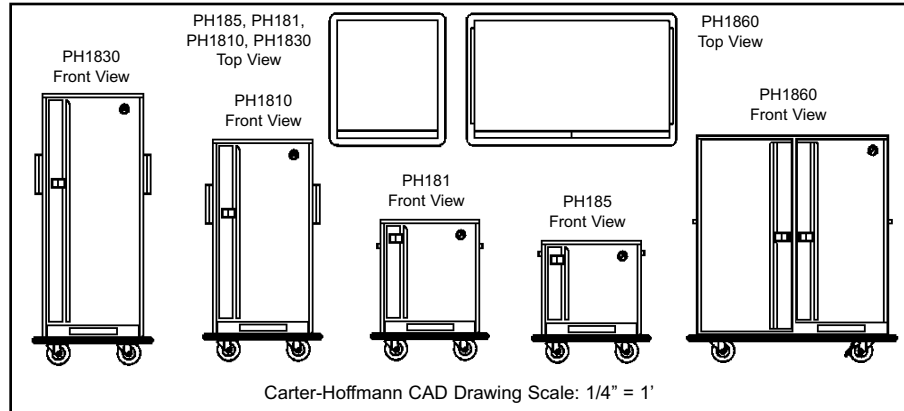
ELECTRICAL REQUIREMENTS			
VOLTAGE	PHASE	AMPS	MAX. KW
208	1	39	8
	3	23	8
240	1	33	8
	3	20	8
480	1	17	8
	3	10	8





PH185, PH181, PH1810, PH1830 & PH1860 HEATED TRANSPORT CARTS

(bottom mounted heating system)
Universal Slides



Model Number	Tray/Pan Capacity*		Slide Pairs Standard	Inside Working Height		Overall Dimensions						Caster Diameter		Shipping Weight	
	18"x26"	12"x20"		in	mm	Height		Depth		Width		in	mm	lbs	kgs
						in	mm	in	mm	in	mm				
<input type="checkbox"/> PH185	5	10	5	207/8	530	30 1/2	775	36	914	30 5/8	778	3	76	225	102
<input type="checkbox"/> PH181	6	12	6	23 1/2	597	36 1/8	918	36	914	30 5/8	778	5	127	240	109
<input type="checkbox"/> PH1810	13	26	13	46	1168	58	1473	36	914	30 5/8	778	5	127	385	175
<input type="checkbox"/> PH1830	16	32	16	57 1/4	1454	71	1803	36	914	30 5/8	778	6	152	425	193
<input type="checkbox"/> PH1860	26	52	26	46	1168	59 1/4	1505	36	914	55 7/8	1419	6	152	568	258

* Capacity shown at 3 1/2" spacing. Tray slides adjustable on 1 3/4" increments.

CONSTRUCTION... Completely welded cabinet construction and top corners, with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL... All stainless steel construction; 20 gauge polished exterior and 24 gauge interior.

BASE FRAME... 12 gauge stainless steel full depth bolsters with 1"x1" 14 gauge stainless steel perimeter tube supports welded to bolsters.

CASTERS... PH185: 3" rubber tread. PH181, PH1810, PH1830, PH1860: 5" & 6" diameter polyurethane tread. All swivel on PH185, PH181, PH1820 and PH1830. Two swivel and two rigid on PH1860. Sealed roller bearing and double ball bearing swivel. Zerk grease fittings. Plated mounted and bolted to base in offset wheel-ahead pattern. Two casters fitted with brakes.

BUMPER... Non-marking gray vinyl bumper set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cut-outs.

INSULATION... High density fiberglass, full 1" thick continuous wrap-around type insulation.

DOOR(S)... Double panel welded stainless steel with heavy-duty vinyl gasket. 20 gauge polished exterior and 24 gauge interior. Filled with 1" thick high density fiberglass insulation.

HINGES... Concealed, stainless steel hinge with 5/15" pin. 180 degree door swing.

LATCH... Flush mounted heavy-duty sliding latch for positive closing of door. Easy grip handle bolted to door.

HANDLES... Two heavy-duty aluminum push handles mounted to each end of cabinet.

TRAY RACK ASSEMBLIES... 16 gauge universal slides, fully adjustable at 1 3/4" spacing, placed into 18 gauge stainless steel rack post. Standard spacing at 3 1/2".

THERMOMETER... Dial type with remote sensing bulb. Located on side of cabinet. Protected by lexan thermometer cover.

HEATING SYSTEM... Bottom-mounted, all stainless steel construction. Removable without tools. 1600 watt inconel-sheathed heating element. High impedance protected, internally cooled fan motor. Full range thermostat, remote sensing bulb & power indicating light.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1650 watts, 13.7 amps. Ten foot 3 wire rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE... Capable of heating to 200° F (94° C). Preheat to 160° F (71° C) in approximately 25 minutes.

ACCESSORIES/OPTIONS...

- Transport latch with padlock hasp
- Side mounted transport latch (not available on PH1860)
- Stainless steel tubular handle(s)
- Locking door latch
- Tamper resistant fasteners
- Alternate caster sizes and types
- Rack & heater security hold downs
- Menu card colder
- Correctional package
- Alternate Electrical Configurations
- High temperature stainless steel door gaskets
- Protective Lexan thermometer cover
- Removable canned heat unit

Specifications subject to change through product improvement & innovation.

CARTER-HOFFMANN
FOOD SERVICE EQUIPMENT
HEATED TRANSPORT CARTS

SPECIFICATIONS

Printed in U.S.A. F25 0412
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CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981



FEATURES & BENEFITS

PH185, PH181, PH1810, PH1830 & PH1860 HEATED TRANSPORT CARTS

Since 1947, foodservice equipment that delivers!

FLUSH MOUNTED SLIDING DOOR LATCH... Exclusively designed for transport applications. Door remains closed during transport. Flush design protects latch from damage.

HEAVY-DUTY STAINLESS STEEL BASE FRAME... 12 gauge caster bosters with 1"x1" stainless steel perimeter channel supports to withstand heavy loads and harsh transport conditions.



PH1830

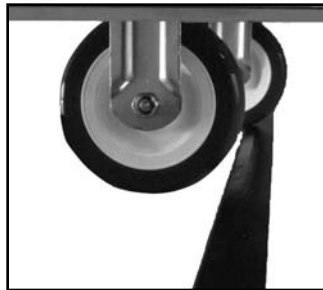
COMPLETELY WELDED TURNED-IN SEAM CONSTRUCTION... Outer cabinet formed and welded to base. All seams turned in the eliminate raw edges. Adds rigidity to entire cabinet.

NON-MARKING GRAY VINYL BUMPER... Set in heavy-duty 3/16" thick extruded aluminum frame with reinforced corner cut-outs. Protects doorways, walls and cart from damage.

POLYURETHANE TREAD CASTERS WITH SEALED ROLLER BEARING... Long lasting, easy rolling for maximum load and minimum maintenance.



HIGH PERFORMANCE HEATER... Blower heating system with side mounted interior heat ducts for fast heat up, recovery and even heat distribution throughout cabinet. Removable without tools for easy maintenance and cleaning.



OFFSET "WHEEL AHEAD" PATTERN... Only one wheel can pass over uneven surfaces at a time for easy handling and steering.



UNIVERSAL TRAY/PAN SLIDES... Heavy-duty stainless steel slides are adjustable on 1-3/4" centers (standard spacing at 3-1/2"). Accommodate 12"x20" steam table pans, 18"x26" sheet pans, 1/1 and 2/1 gastronorm pans, and 20"x20" glass racks.

1551 McCormick Avenue, Mundelein, Illinois 60060
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www.carter-hoffmann.com



SOLID TOP CHEST FREEZERS

MODEL: MXSH9.6SHC MXSH12.7SHC MXSH15.9SHC



MXSH9.6SHC



MXSH12.7SHC



MXSH15.9SHC

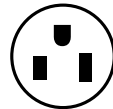
Maxx Cold Select Series Chest Freezers with a solid hinged lid top is ideal for safely storing frozen food products such as meat, packaged foods, ice cream, vegetables, desserts and bagged ice. Interior storage basket(s) allow you to organize your products and quickly retrieve what you need. The oversized refrigeration system keeps your products safely stored even in extreme low or high ambient temperatures.

FEATURES AND CONSTRUCTION

- White powder coated steel exterior and aluminum interior
- Locking hinged top lid with integrated handle
- Environmentally friendly, CFC-free urethane foam insulation helps store contents safely for up to 2 days in the event of a power outage
- Equipped with one (1) or two (2) heavy-duty coated wire storage basket(s)
- Equipped four (4) with 1.3" rollers for mobility
- Adjustable wire shelves (one per section/door)
- Integrated condensate evaporator pan eliminates the need for a floor drain connection
- Manual defrost

ELECTRIC

115V / 60Hz / 1Ph
 (230V / 50-60Hz / 1Ph is available as an option)
 6' (2m) NEMA 5-15P cord set included



NEMA 5-15P

3RD PARTY APPROVALS



Intertek

Certified to ANSI NSF 7



Intertek

Certified to ANSI UL 471



DOE 2017 Compliant

MAXX COLD WARRANTY (USA / CANADA)

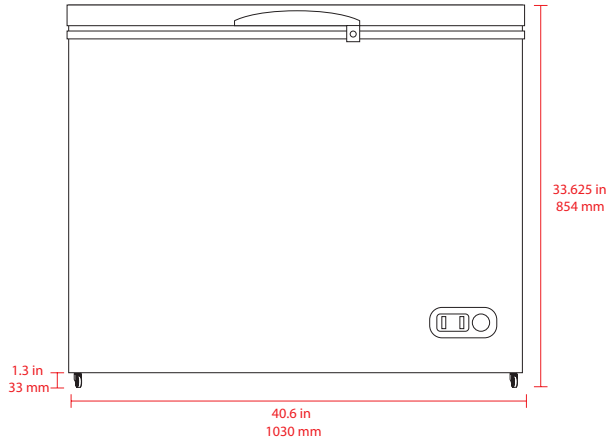
Contact Maxx Cold for warranty statement at
 TechnicalServices@TheLegacyCompanies.com or 877.368.2797

TEMPERATURE

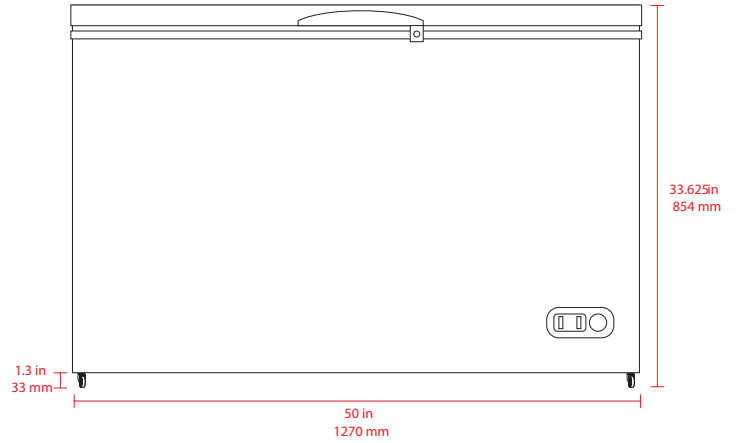
Holding temperature -11.2°F to -1°F (-24°C to -18°C)

- Efficient, cold wall system delivers even temperature regulation throughout the storage compartment
- Easily adjustable control system
- Oversized refrigeration and efficient foam insulation provides rapid recovery and excellent temperature regulation

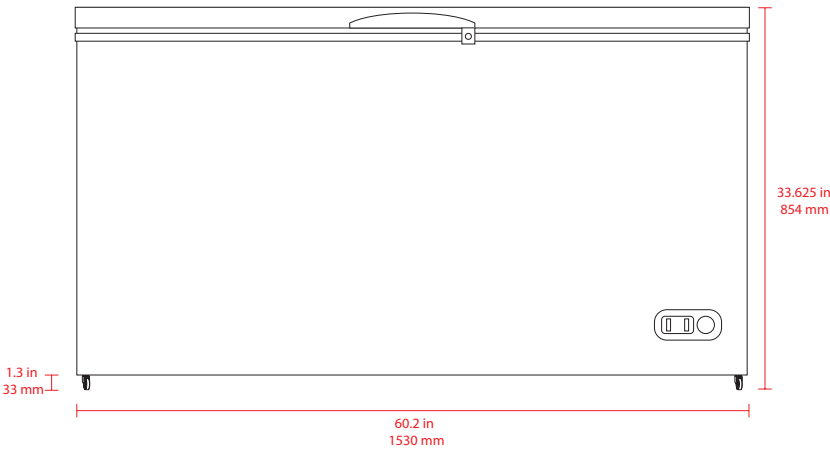
MXSH9.6SHC



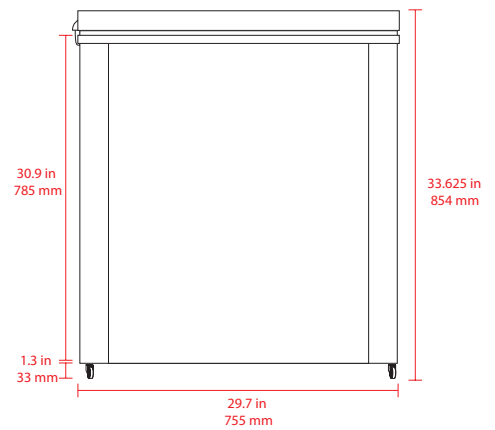
MXSH12.7SHC



MXSH15.9SHC



SIDE VIEW
(ALL MODELS)



MODEL	EXTERNAL DIMENSIONS	INTERNAL DIMENSIONS (W x D x H / Compressor Height)	CAPACITY	HOLDING TEMPERATURE RANGE	AMP DRAW	SHIPPING WEIGHT	REFRIGERANT AND CHARGE SIZE	LIDS/ BASKETS	ELECTRICAL
MXSH9.6SHC	40.6" x 29.7" x 33.625" 1030 x 755 x 854 mm	34.64 x 19.72 x 26.58 / 10.24 880 x 501 x 675 / 260 mm	9.6 Cu Ft (272 L)	-11.2°F to -1°F (-24°C to -18°C)	1.5A	136.7 lbs (62 kg)	R-600a 2.65 oz (75 g)	1 / 1	115V / 60Hz / 1Ph
MXSH12.7SHC	50" x 29.7" x 33.625" 1270 x 755 x 854 mm	44.10 x 19.72 x 26.58 / 10.24 1120 x 501 x 675 / 260 mm	12.7 Cu Ft (360 L)	-11.2°F to -1°F (-24°C to -18°C)	1.5A	152.1 lbs (69 kg)	R-600a 3.0 oz (85 g)	1 / 1	115V / 60Hz / 1Ph
MXSH15.9SHC	60.2" x 29.7" x 33.625" 1530 x 755 x 854 mm	54.33 x 19.72 x 26.58 / 10.24 1380 x 501 x 675 / 260 mm	15.9 Cu Ft (450 L)	-11.2°F to -1°F (-24°C to -18°C)	2.6A	185.2 lbs (84 kg)	R-290a 3.2 oz (91 g)	1 / 2	115V / 60Hz / 1Ph

INSTALLATION

- Unit may be installed in a non-air conditioned space such as a garage or basement without effecting performance