



SteamCraft® Ultra 3

COUNTER TYPE DESIGN, PRESSURELESS CONVECTION
STEAMER, ELECTRIC STEAM GENERATOR, 8 KW

Project _____
Item _____
Quantity _____
FCSI Section 11400 _____
Approved _____
Date _____

Steamcraft® Generator Style High Speed Convection Steamers

Models

- 21-CET-8



Standard Features

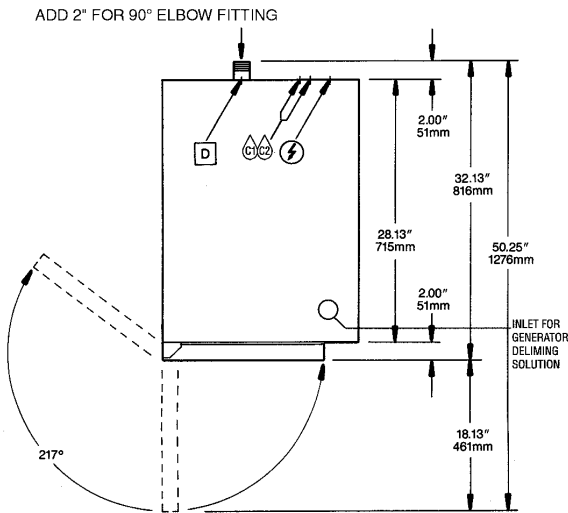
- Cooking Capacity for up to three 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Innovative PowerPak Electric Steam Generator: One Special Stainless Steel Fire Bar Heating Element. Strong 14 Gauge Stainless Steel Construction. Large 3.5 gallon generator reservoir for fast steam cooking production. Fully insulated rear mounted steam generator.
- Easy Access Generator Cleaning Port: Generator Cleaning Port located on the outside, top of the unit. Not necessary to remove hot panels or rack guides to access.
- Instant Steam Stand By Mode: Hold generator at a steaming temperature. Allows unit to start cooking instantly.
- Durable 14 Gauge, Stainless Steel Construction: For compartment door, cavity and steam generator.
- One 60 Minute Electro-Mechanical Timer and Switch for manual operation: Audible signal for cooking time completion.
- Main Power On/Off Switch: With Automatic Water Fill.
- Exclusive Steam Cooking Distribution System: Maintenance Free Exclusive Brass Steam Jets produce a high velocity convection steam without fans. Coved Corner design in cooking compartment distributes heat evenly, and is easy to keep clean. Creased top & bottom enhance drainage. Cold water condenser behind drain maintains a dry steam. Fully insulated cooking compartment for thermal efficiency. Removable Stainless Steel Slide Racks for easy cleaning.
- Automatic Generator Drain: Contains a "Water Jet" Spray Rinse Drain Cleaning Cycle to keep drain clear.
- Exclusive Automatic Remote Probe Type Water Level Control: Separate from the generator for easy access.
- Exclusive "Cool to the Touch" Two-Piece Compartment Door Design: Free floating inner door with reversible gasket provides an air tight seal. Stainless Steel Slam/Latch Door Latch mechanism for reliability.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Available in most voltages, single or three phase only.
- Compartment Door Steam Shut Off Switch (SCS)
- 4" Adjustable Legs

Short Form Specifications

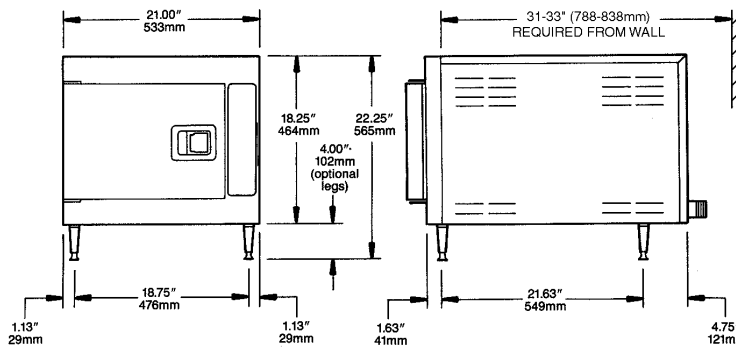
Shall be CLEVELAND, SteamCraft® Ultra 3, one compartment, Counter-Type Steamer, Model 21-CET-8, ___ volts, 8.5 KW, ___ Hz. Heavy duty all Stainless Steel construction. Rear mounted, insulated Steam Generator with Remote Probe Type Water Level Controls and Automatic Steam Generator Blowdown with "Water Jet" Drain Cleaning feature.

Options & Accessories

- Right hand Door Hinging, Controls on the Left (DHR)
- Electronic Timer with Compensating Load Feature (ETC)
- 34" (864mm) High Stainless Steel Economy Stand, for one 21-CET-8 (UniStand34)
- 24" (610mm) High Stainless Steel Stacking Stand (UniStand25), for mounting two stacked 21-CET-8
- POSK Pull-Out Shelf Kit for UniStands (P/N 111724)
- URK Pan Rack Kit UniStands (P/N 111726)
- Equipment Stacking Stand Shelf Type (ES2446)
- Stacking Kit (P/N 107166) includes plumbing for water, a drain and Generator Cleaning Port Connections (STKI) (2 units only)
- Dissolve® Descale Solution, 6 one gallon container w/quart markings (106174)
- Additional Pan Racks for Equipment Stands (PR)
- Cafeteria Pans in depths of 1", 2 1/2" and 4"
- Water Filters



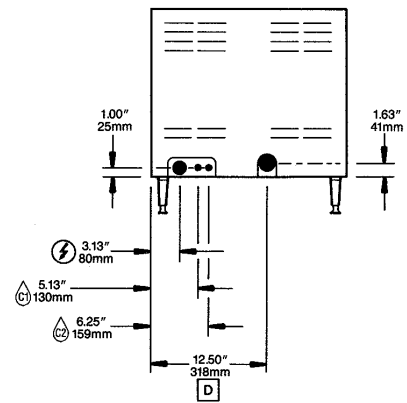
TOP VIEW



FRONT VIEW

RIGHT SIDE VIEW

Two 3/4" NH-F (Garden Thread) Connections.
Use NSF approved hose.



REAR VIEW

COMPARTMENT HAS CAPACITY FOR:

- Three, 12" x 20" x 21/2" deep Cafeteria Pans

**WATER QUALITY REQUIREMENTS
(Boilers, Generators)**

TDS:	50-250 ppm
Hardness:	50 - 200 mm (3 - 12 gpg)
pH value:	7.0 - 8.5
CL (Chloride):	max 50 ppm
Cl2 (free chlorine):	max 0.1 ppm
SiO2 (silica):	max 13 ppm
NH2Cl: (mono-chloramine)	max 0.1 ppm
Total Alkalinity:	50 - 100 ppm
Water Pressure	35 - 80 PSI
Temperature:	max 104°F

**SHIPPING WEIGHTS
& DIMENSIONS**

Weight	Width	Depth	Height
181 lbs	30"	35"	30"

ELECTRIC ⚡								WATER ⚡		DRAINAGE ⚡		CLEARANCE	
1 Ph				3 Ph				Cold water:		1 1/2" N.P.T. tube		Right - 3", Left - 3", Rear - 3"	
Volts	Watts	Amps	Wire	Volts	Watts	Amps	Wire	35 psi min., 60 psi max.		Do not connect other units to this drain.		(12" on control side if adjoining wall or equipment is over 30" high for service access)	
208	8,300	39.9	2	208	8,300	23.6	3	Two 3/4" NH-F (Garden Thread) Connections.		Drain line must be vented.		Contact factory for variances to clearances.	
220	6,974	31.7	2	220	6,974	18.8	3	Use NSF approved hose.		No PVC pipe for drain.			
240	8,300	34.6	2	240	8,300	20.5	3	C1 one for Condenser					
				440	6,974	9.4	3	C2 one for Steam Generator					
				480	8,300	10.3	3						

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L./NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)



DFG-100

Full-Size, Standard Depth Dual Flow Gas Convection Oven



Shown with optional casters

OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ Legs, casters & stands

- ☐ 6" (152mm) seismic legs
- ☐ 6" (152mm) casters
- ☐ 4" (102mm) low profile casters (double only)
- ☐ 25" (635mm) stainless steel stand w/rack guides
- ☐ 29" (737mm) stainless steel, fully welded open stand with pan supports

■ Gas hose w/quick disconnect restraining device

- ☐ 48" (1219mm) hose
- ☐ 36" (914mm) hose
- ☐ SSI-M - Solid state infinite control w/manual timer
- ☐ Stainless steel oven liner
- ☐ Extra oven racks
- ☐ Stainless steel solid back panel
- ☐ Gas manifold (for double sections)
- ☐ Prison package (includes security control panel and stainless steel back)
- ☐ Flue connector

OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- ☐ Solid stainless steel doors

Project _____

Item No. _____

Quantity _____

Standard depth baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right positions.

All data is shown per oven section, unless otherwise indicated.
Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Stainless steel front, top, and sides
- Dual pane thermal glass windows sealed in stainless steel door frames
- Ergonomically friendly, curved aluminum door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom

INTERIOR CONSTRUCTION

- Full angle-iron frame
- Easy to clean Oleophobic baking compartment liner (14 gauge)
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing

OPERATION

- Dual Flow Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Interior oven lights

STANDARD FEATURES

- Artisan Touchscreen Control with meat probe allows for Manual Cooking, Recipe Cooking, Cook and Hold, Core Probe Cooking, Fan Delay, and Fan Pulse.
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- Draft diverter or draft hood for venting (select one)
- Three year parts and two year labor warranty
- Five year limited oven door warranty*
- * For all international markets, contact your

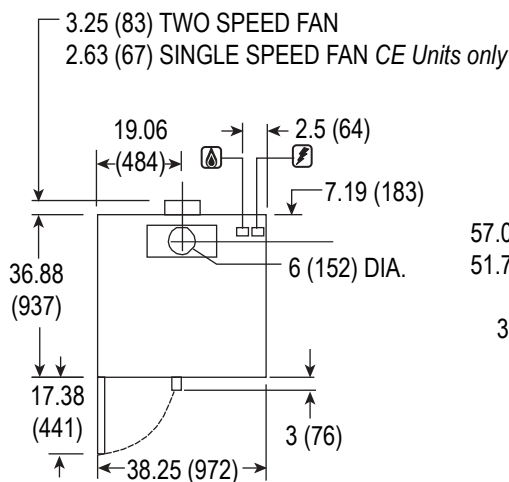
** For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice



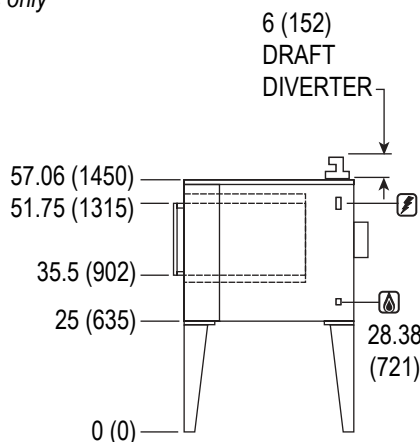
www.blodgett.com

42 Allen Martin Drive, Essex Junction, VT 05452
Phone: (802) 658-6600 | Fax: (802) 864-0183

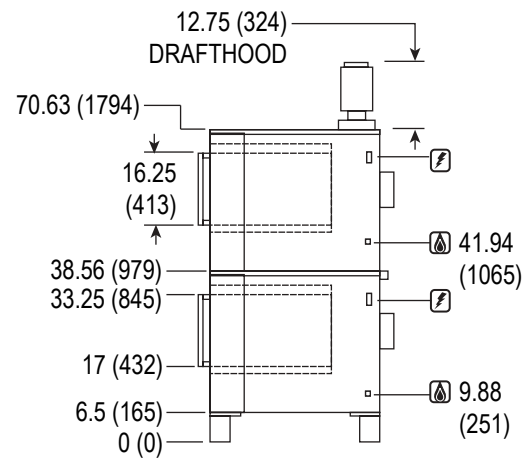


TOP VIEW

DIMENSIONS ARE IN INCHES (MM)



SINGLE



DOUBLE

SHORT FORM SPECIFICATIONS Provide Blodgett full-size, bakery depth convection oven model DFG-100, (single/double) compartment. Each compartment shall have Oleophobic 14 gauge steel liner and shall accept five 18" x 26" standard full-size bake pans in left-to-right or front-to-back positions. Stainless steel front, top and sides. Doors shall be (solid stainless steel/dual pane thermal glass windows) with single curved aluminum door handle and simultaneous operation. Unit shall be gas heated with electronic spark ignition and shall cook by means of a direct fired system with a gas shutoff switch on the front of the control panel. Air in baking chamber distributed by single inlet blower wheel powered by a two-speed, 1/2 HP motor with thermal overload protection. Each chamber shall be fitted with two halogen lamps, and five chrome-plated removable racks. Control panel shall be recessed with Artisan Touchscreen Control allowing manual and recipe cooking, cook and hold, probe cooking, fan delay, and fan pulse. Provide three years parts, two year labor and five year door warranty. Provide options and accessories as indicated.

DIMENSIONS

Floor space	38-1/4" (972mm) W x 36-7/8" (937mm) D
Interior	29" (737mm) W x 20" (508mm) H x 24-1/4" (616mm) D
If oven is on casters	
Single	Add 4-1/2" (114mm) to height
Double	Height dimensions remain the same
Double Low Profile	Subtract 2.5" (64mm) from all height dimensions

PRODUCT CLEARANCE

From combustible and non-combustible construction

Oven sides	2" (51mm)
Oven back	0" (0mm)

MINIMUM ENTRY CLEARANCE

Uncrated	32-1/16" (814mm)
Crated	37-1/2" (953mm)

SHIPPING INFORMATION

Approx. Weight

Single	600 lbs. (273 kg)
Double	1295 lbs. (589 kg)

Crate Size

37-1/2" (952mm) x 43-1/2" (1105mm) x 51-3/4" (1315mm)
(2 crates required for double)

GAS SUPPLY (per section)

3/4" NPT

Inlet Pressure

Natural Gas	7.0" W.C. min. – 10.5" W.C. max.
Propane	11.0" W.C. min. – 13.0" W.C. max.

Manifold Pressure

Natural Gas	3.5" W.C.
Propane	10" W.C.

MAXIMUM INPUT

55,000 BTU/hr (16.2 Kw) per oven section

POWER SUPPLY

115 VAC, 1 phase, 6 Amp, 60 Hz., 2-wire with ground, 1/2 H.P., 2 speed motor, 1120 and 1710 RPM
6' (1.8m) electric cord set furnished on 115 VAC ovens only.

Project	Quantity	Item #
Model Specified:		CSI Section 11400

"N-Width" Reach-In Refrigerator & Freezer Models/Self-Contained



Model RHT132NUT-FHS
(shown with optional casters)



Stainless Exterior
& Interior



Stainless Exterior,
Anodized Alumi-
num Interior

One Section Models, 32" Deep

Full Length Door Refrigerator Model	RHT132NUT-FHS*
Half Length Door Refrigerator Model	RHT132NUT-HHS*
Full Length Door Freezer Model	RLT132NUT-FHS
Half Length Door Freezer Model	RLT132NUT-HHS

Full Length Door Refrigerator Model	AHT132NUT-FHS*
Half Length Door Refrigerator Model	AHT132NUT-HHS*
Full Length Door Freezer Model	ALT132NUT-FHS
Half Length Door Freezer Model	ALT132NUT-HHS

The R & A Series represent Traulsen's Top-of-the-Line product offering. The one section "N-Width" reach-in refrigerator and freezer models are both designed to offer maximum interior storage capacity, along with wide doors for use of 18" x 26" pans, all within a less than 27" left to right footprint. Each is supplied standard with such high quality features as balanced refrigeration systems, microprocessor controls, communications ability and stainless steel exteriors. Additionally, they offer the widest range of optional accessories to choose from, and can be specified for use with many different applications, including: Foodservice, Correctional, Institutional, Export, etc.

Standard Product Features

- R-Series: Stainless Steel Exterior & Interior
- A-Series: Stainless Steel Exterior/Anodized Aluminum Interior
- INTELA-TRAUL® Microprocessor Control System
- Balanced, Self-Contained Refrigeration Systems
- Full or Half Length Stainless Steel Doors With Locks
- Self-Closing Doors With Stay Open Feature At 120 Degrees
- Guaranteed For Life Cam-Lift Hinges & Door Handles
- Standard Door Hinging: 132N = Right (other hings available)
- Automatically Activated Incandescent Lights
- Three Adjustable Wire Shelves Per Section
- Automatic Condensate Evaporator
- Magnetic Snap-In EZ-Clean Door Gasket(s)
- Gasket-Protecting Metal Door Liner
- Controllable Anti-Condensate Door Perimeter Heaters
- Thermostatic Expansion Valve Metering Device
- Stainless Steel Breaker Caps & One-Piece Louver Assembly
- 9' Cord & Plug Attached
- Set of Four (4) 6" High Adjustable Stainless Steel Legs
- Three Year Parts And Labor Warranty
- Five Year Compressor Warranty

Options & Accessories

- Stainless Steel Finished Back With Rear Louvers
- Re-Hinging Feature For Doors
- No. 1 Type Tray Slides To Accommodate either (1) 18" x 26" or (2) 14" x 18" Sheet Pans, Adjustable To 2" O.C.
- Additional Wire Shelves
- Stainless Steel Shelves
- EZ-Change Interiors (#1, universals tray slides and shelves)
- EZ-Open Foot Pedal (full height doors only)
- Kool Klad Exterior Laminate Decor
- Set of Four (4) 6" High Casters In Lieu of Legs
- Set of Four (4) 4-5/8" High Casters In Lieu of Legs
- 4-1/2" High Stainless Steel Base In Lieu of Legs
- 6" High Stainless Steel Kickplate (for use with standard legs)
- Remote Applications (see form TR35837 for more details)
- Remote For Use With 20°F Glycol System (refrigerator models only)
- Water Cooled Self-Contained Condenser Suitable for Connection To Glycol (freezer models only)
- Remote Monitoring (monitoring supplied by E-Control)



* **Noted models are ENERGY STAR® listed. Please refer to www.energystar.gov to view the most up-to-date product listing and performance data.**



AW-03118

Listed by Underwriters Laboratories Inc., and classified by Underwriters Laboratories Inc., in accordance with ANSI/NSF7.

Approval: _____



TRAULSEN
4401 BLUE MOUND RD.
PHONE 1 (800) 825-8220
Website: www.traulsen.com

FT. WORTH, TX 76106
FAX-MKTG. 1 (817) 624-4302

Project

Quantity

Item #

Model Specified:

CSI Section 11400

Specifications

Construction, Hardware and Insulation

Cabinet exterior front, one piece sides, louver assembly and doors are constructed of 20 gauge stainless steel with #4 finish. Cabinet interior and door liners are constructed of stainless steel (anodized aluminum in the A-Series). The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) adjustable 6" high stainless steel legs are included.

Doors are equipped with a gasket-protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, work flow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisles. Doors have seamless, polished metal corners.

Gasket profile and Santoprene® material simplify cleaning and increase overall gasket life. Anti condensate heaters are located behind each door opening.

Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

DIMENSIONAL DATA	R/AHT132NUT	R/ALT132NUT
Equipment Type	Refrigerator	Freezer
Net capacity cu. ft.	21.9 (593 cu l)	21.9 (593 cu l)
Length - overall in.	26 $\frac{3}{8}$ (67.0 cm)	26 $\frac{3}{8}$ (67.0 cm)
Depth - overall in.	35 (88.8 cm)	35 (88.8 cm)
Depth - less handle in.	33 $\frac{3}{4}$ (84.4 cm)	33 $\frac{3}{4}$ (84.4 cm)
Depth - over body in.	32 (81.3 cm)	32 (81.3 cm)
Depth - door open 90° in.	57 $\frac{5}{8}$ (146.3 cm)	57 $\frac{5}{8}$ (146.3 cm)
Clear door width in.	21 $\frac{1}{2}$ (53.6 cm)	21 $\frac{1}{2}$ (53.6 cm)
Clear half-door height in.	27 $\frac{1}{2}$ (69.9 cm)	27 $\frac{1}{2}$ (69.9 cm)
Clear full-door height in.	57 $\frac{5}{8}$ (146.3 cm)	57 $\frac{5}{8}$ (146.3 cm)
Height - overall on 6" legs ⁵	83 $\frac{1}{4}$ (211.5 cm)	83 $\frac{1}{4}$ (211.5 cm)
R-Series Net Wt. lbs.	330 (149 kg)	365 (164 kg)
A-Series Net Wt. lbs.	280 (126 kg)	315 (142 kg)
No. Standard Shelves	3	3
Shelf area sq. ft. ¹	12.5 (1.16 sq m)	12.5 (1.16 sq m)
ELECTRICAL DATA		
Voltage	115/60/1	115/60/1
Feed wires with Ground	3	3
Full load amperes	6.7	9.7
REFRIGERATION DATA		
Refrigerant	R-134a	R-404A
BTU/HR H.P.	2240 ($\frac{1}{5}$ HP) ²	1930 ($\frac{1}{2}$ HP) ³

NOTES

NOTE: Figures in parentheses reflect metric equivalents.

- 1= Area of standard shelf complement only, does not include storage area of additional shelves or available on cabinet bottom.
- 2= Based on a 90 degree F ambient and 20 degree F evaporator.
- 3= Based on a 90 degree F ambient and -20 degree F evaporator.
- 4= For approximate remote weights deduct 40 lbs. from respective net or gross weight. For other information on remote models, please refer to form TR35837.
- 5= 12" Top clearance preferred for optimum performance and service access.



Refrigerator Models Equipped With One NEMA 5-15P Plug



Freezer Models Equipped With One NEMA 5-20P Plug

NOTE: Full load amps and plug style may vary depending on electrical options chosen and condensing unit employed.

Refrigeration System - Refrigerator Models

A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.

Refrigeration System - Freezer Models

A top mounted, self-contained, balanced refrigeration system using R-404A refrigerant is conveniently located behind the one piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F.

Controller

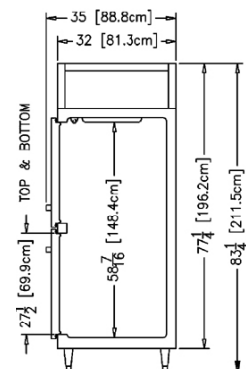
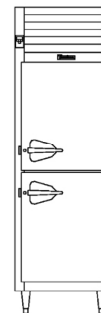
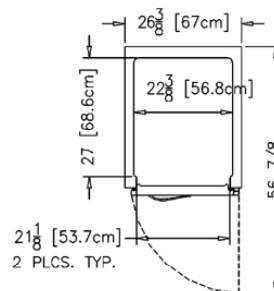
The easy to use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. RS485 data port enables data communications for remote monitoring such as NAFEM Data Protocol, E-Control Systems® and others. It includes a 3-Digit LED Display and Fahrenheit or Celsius Temperature Scale Display Capability. In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

Interior

Standard interior arrangements include three (3) wire shelves per section. Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Standard interior arrangements are installed at the factory and EZ-Change interior slides (only) are field installed.

Warranties

Both a three year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.



NOTE: When ordering please specify: Voltage, Hinging, Door Size, Options and any additional warranties.

Continued product development may necessitate specification changes without notice.

Part No. TR35773 (REV. 02-19-14)

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Traulsen



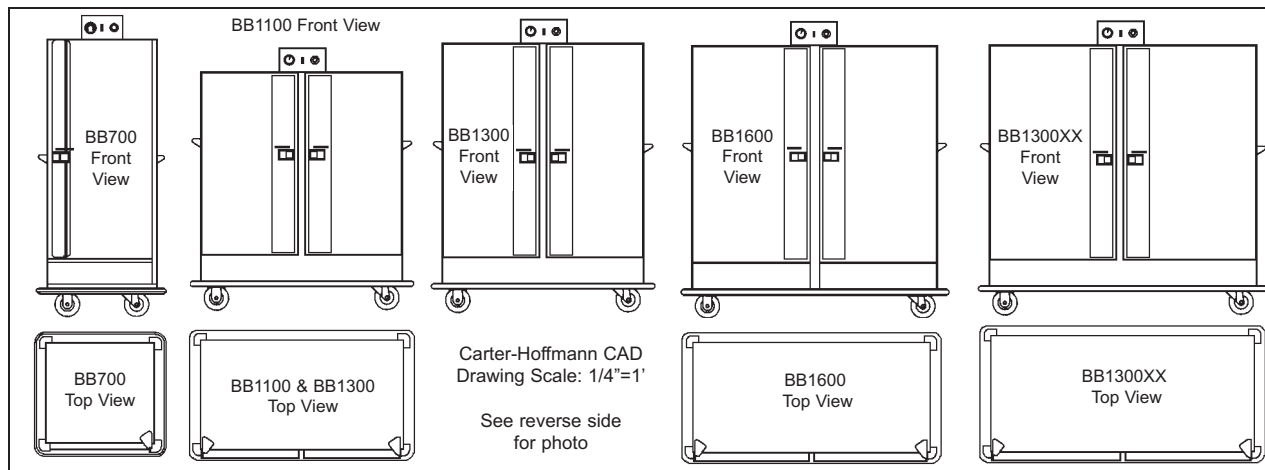
BB700, BB1100, BB1300, BB1600 & BB1300XX EQUAHEAT BANQUET CARTERS For Preplated Banquet Meals Canned or Electric Heat

CARTER-HOFFMANN
BANQUET CARTS

FOOD SERVICE EQUIPMENT

SPECIFICATIONS

Printed in U.S.A. B10 0314
Carter-Hoffmann is a trademark
of Carter-Hoffmann LLC.



Model Number	Plate Capacity*		Number of Shelves	Clearance Between Shelves		Shelf Size		Overall Dimensions			Caster Diameter		Shipping Weight	
	8.75-11" diameter	11.25-12.75" diameter		in	mm	in	mm	Height in mm	Depth in mm	Width in mm	in	mm	lbs	kgs
BB700	60	-	3	16 1/2	419	24 3/8 x 21 7/16	619 x 544	74 3/4 1899	32 813	33 838	6 152	152	378	171
BB1100	96	-	3	13	337	47 x 22 1/8	1194 x 546	65 1651	32 813	55 5/8 1413	6 152	152	498	226
BB1300	120	-	3	16 1/2	419	47 x 22 1/8	1194 x 546	74 3/4 1899	32 813	55 5/8 1413	6 152	152	507	230
BB1600	150	-	3	16 1/2	419	58 x 22 1/8	1486 x 546	74 3/4 1899	32 813	67 1/8 1705	6 152	152	658	298
BB1300XX	-	120	3	16 1/2	419	63 x 25 5/8	1619 x 651	74 3/4 1899	38 965	74 1880	6 152	152	678	307

* Capacity based on common plate depth and combined plate/cover height of 2.5". Due to the variety of plate thicknesses and depths, as well as plate cover heights, actual capacity may vary.

CONSTRUCTION... Completely welded double wall cabinet construction with outer cabinet formed and welded to base. 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" 16 gauge tubular stainless steel perimeter supports welded to bolsters.

CASTERS... 6" diameter, industrial grade casters with polyurethane tread. Sealed roller axle bearing and double ball bearing swivel. Zerk grease fittings. Plate 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" extruded aluminum frame with reinforced corner "cut-outs."

INSULATION... 1" thick high density continuous wrap-around type fiberglass insulation with 1 1/2" thickness on top.

DOOR... Welded double stainless steel door. 20 gauge polished exterior and 20 gauge interior. Filled with 1" thick high-density fiberglass insulation.

HINGES... Concealed, stainless steel hinge with 5/16" pin.

GASKET... High temperature silicone gasket mounted to cabinet.

LATCHES... Flush mounted, heavy-duty sliding latch with exclusive grip handle.

PUSH HANDLES... Two horizontal full width 1" diameter stainless steel tubular push handles with back-up plates. Mounted to each end of the cabinet.

SHELVES... Welded, duplex nickel-plated removable wire shelves.

THERMOMETER... Dial type with remote sensing bulb and sensing bulb protector.

CANNED FUEL DRAWERS... Drawers can be accessed without opening cabinet. Each is fitted with a safety latch to keep drawer securely closed during transport. Deflector shields above drawers direct heat into baffle on back wall of cabinet to distribute heat throughout cabinet.

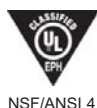
HEATING SYSTEM... Top mounted heater. Stainless steel construction. Removable without tools. 1500 watt inconel-sheathed heating element. High impedance protected, internally cooled fan motor. Full range thermostat and power indicating light.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1500 watts, 13 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-15P plug.

PERFORMANCE... Capable of heating to 200°F (94°C). Preheat to 160°F (71°C) in approximately 20 minutes.

ACCESSORIES/OPTIONS...

- ☐ 4 wheel brakes
- ☐ Alternate electrical configurations
- ☐ Menu card holder
- ☐ Top mounted transport latch with padlock hasp
- ☐ Lexan thermometer cover
- ☐ Alternate caster sizes & types
- ☐ Cord wrap
- ☐ Locking door latch with key
- ☐ Heavy-duty "Las Vegas" package
- ☐ Reinforced cord strain relief
- ☐ Tow hitch (except BB700)
- ☐ Marine package
- ☐ Donut-style door bumpers
- ☐ Close-fit bumper
- ☐ Corner bumpers in lieu of wrap-around bumper
- ☐ Pull-up handle(s)



CARTER-HOFFMANN
1551 McCormick Ave., Mundelein, IL 60060
(847) 362-5500 • (800) 323-9793 • Fax (847) 367-8981
www.carter-hoffmann.com



FEATURES & BENEFITS

BB700, BB1100, BB1300, BB1600 & BB1300XX EQUAHEAT BANQUET CARTERS

Since 1947, Foodservice Equipment That Delivers!

DOUBLE WALL STAINLESS STEEL

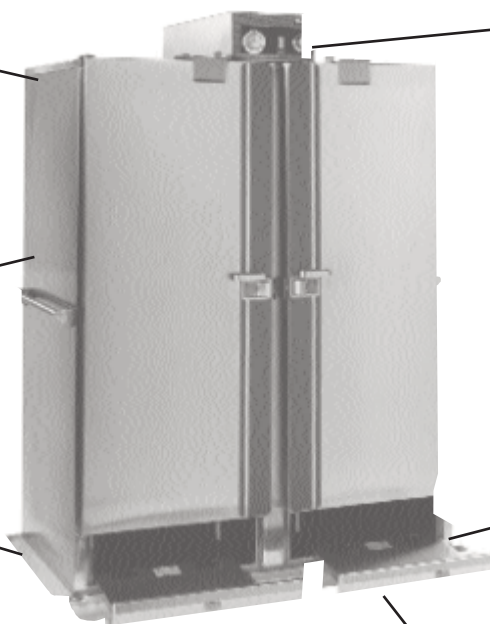
CABINET... Strongest, most durable materials for long life. High density 1" thick fiberglass in walls and door, 1 1/2" thick on top for maximum heat retention.

COMPLETELY WELDED TURNED-IN SEAM

CONSTRUCTION... Adds rigidity to entire cabinet and eliminates raw edges for ease of cleaning and safety.

WRAP-AROUND

BUMPER... Full perimeter aluminum bumper with non-marking gray vinyl insert. Protects cart and facility walls from damage.



BB1300

(shown with optional top-mount transport latch)

HIGH PERFORMANCE REMOVABLE HEATER...

Blower system for fast heat up, recovery and even heat distribution throughout cabinet. Removable without tools for easy service and cabinet cleaning.

REMOVABLE WIRE

SHELVES... Welded, duplex nickel-plated with reinforced shelf clips. Sturdy for heavy plate loads and removable for cleaning.

HEAVY-DUTY STAINLESS

STEEL BASE FRAME... 12 gauge caster bolsters with perimeter frame for rugged use and added durability.

6" DIAMETER INDUSTRIAL GRADE CASTERS

WITH POLYURETHANE TREAD... Long lasting and easy rolling for maximum load and minimum maintenance. Two swivel and two rigid. Swivel casters fitted with brakes. Mounted to base in offset wheel-ahead pattern for easy rolling over uneven surfaces.

CANNED FUEL DRAWERS... Allow access to canned fuel without opening cabinet door. Safety latches keep drawers securely closed during transport. Canned fuel is set back from the drawer handle to reduce burn hazard. Deflector shields above drawers force heat to precision-engineered baffle to evenly distribute heat throughout cabinet.



CONCEALED STAINLESS STEEL HINGE WITH 5/16"

PIN... Keeps door properly aligned and withstands rugged use.



NON-MARKING BUMPER SET IN HEAVY-DUTY 3/16" EXTRUDED ALUMINUM FRAME...

Floating style, bolted to the base. Protects doorways, walls and cart from damage.



WHEEL-AHEAD CASTER CONFIGURATION...

Mounted to base in offset wheel-ahead pattern for easy rolling over uneven surfaces. Allow for easy handling and steering.



FLUSH MOUNTED SLIDING DOOR LATCH...

Exclusively designed for transport applications. Door remains closed during transport. Flush design protects cart from damage.

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Specifications subject to
change through product
improvement & innovation.