Hospitality Meets Healthcare



Food Courts, Dining Rooms, **Catering and Special Events**

As palates become more sophisticated, healthy and tasty food served at the proper temperature has become an integral part of healthcare food service. We've listened to our customers and built on our 65 year history of serving hospitality and healthcare to go beyond patient meal service. Our products are an integral part of guest-focused care. Not just patients, but families, visitors and staff.





HOTLOGIX HOLDING CABINETS

- · Humidified and non-humidified holding for busy service times
- More than 40 cabinets to choose with lots of options to suit any operation



MODULAR HOLDING CABINETS

- Space-saving cabinets for holding most food products
- Great for small spaces: ergonomic undercounter, counter-top or over-shelf placement
- Create labor & energy efficiencies

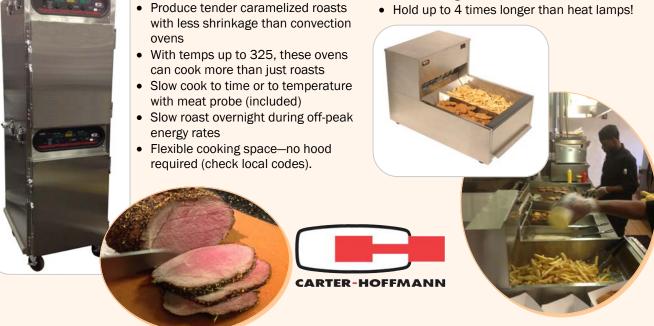
REDUCE FOOD WASTE!

- IMPROVE FOOD QUALITY & SERVICE TIME!
- **IMPROVE LABOR EFFICIENCY!**

COOK & HOLD CABINETS

CRISP 'N HOLD

- Extend holding time and improve food quality
- For crispy oven-baked or fried foods such as chicken fingers and French fries





Patient Meal Service

Our patient meal service equipment is designed to work in concert with the service and quality oriented culture of Hospitality in Healthcare... from our Ultra-Quiet meal delivery carts, to our high performance air screen refrigerators.







PERFORMANCE SERIES PATIENT TRAY CARTS

- Vltra-Quiet noise suppression channels and no-rattle racks
- Performa rubber cushioned casters with noise-suppression bearing covers and cart wash resistant Glacier FM grease; wheel-ahead pattern
- All stainless steel construction with removable tray racks for easy cleaning and marine edge top to contain spills
- Adjustable pin racks for a multitude of tray sizes on 5.25" spacing
- Double wall door with full length ergonomic door handle and 270 degree door swing; magnetic door open feature
- Full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls



ECONOMY SERIES PATIENT TRAY CARTS

- All stainless steel construction with removable tray racks for easy cleaning
- Non-marking soft durometer rubber corner bumpers protect facility walls
- Adjustable pin position tray racks with universal adjustable slides accommodate a variety of common tray sizes; 5.25" standard spacing adjustable on 1.75" centers
- Double wall door with magnetic door open feature; 270 degree door swing



AIR SCREEN REFRIGERATORS

- Energy Management System features 2" thick combination foam and highdensity fiberglass insulation, as well as more efficient condensate evaporator to reduce energy required for operation
- All stainless steel construction with removable tray racks for easy cleaning
- PHB495HE: 1/2 HP condenser for 2 hours of open door hold time;
 PHB15HE: 3/4 HP condenser for 4 hours of open door hold time
- "No tip" tray slides
- Full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls
- Field-reversible tempered glass door for easy viewing of contents

Meets US Department of Energy 10 CFR 431 Subpart C-Commercial Refrigerators, Freezers and Refrigerator-Freezers Standard

Support Equipment



VERSATILE COMBO PLATE AND BASE HEATERS

- All stainless steel construction for easy cleaning
- Heat bases or plates; field convertible tension springs

Two and three silo cabinets that can hold plates or bases with the flip of a switch Two silo cabinet with separate switches and thermostats for each silo; hold plates and bases at the same time

- Pulley style lowerators with adjustable spring tension to accommodate both plates and bases
- Removable lids; placed safely away from the operator during service
- Optional full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls





PLATE DISPENSERS

- Sleek, all stainless steel exterior for easy cleaning
- Heated and ambient styles for 9", 10" and 12" plate diameters
- Two, three and four silo cabinets
- Optional full perimeter bumper with non-marking cushion vinyl insert to protect facility walls

TRAY DISPENSERS

- All stainless steel construction for easy cleaning
- · Cantilever, enclosed and open styles
- Models for 12"x22", 13"x21", 14"x18", 15"x20", 16"x22" and 13.5 x 23" common tray sizes
- Bumpers to protect facility walls:
 - -Enclosed and open styles feature full perimeter bumpers with non-marking cushion vinyl insert
 - -Cantilever style features non-marking soft durometer rubber corner bumpers
- Pulley style lowerators with adjustable spring tension
- Optional full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls







TRAY LINE SUPPORT EQUIPMENT

- · Dome and base racks
- · Aluminum tray racks
- Utility carts
- Starter stations
- · Induction charging tables



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