



# Multi•Temp Tray Delivery Cart

Model Numbers:  
**AHCTC**

With Alluserv you are not just buying a product. You are receiving our team's service commitment to get the most value from your investment in our products. We will provide you with:

- A team of knowledgeable experts with over 100 years of combined experience to help you understand and receive the most from your product throughout its service life
- Detailed instructions and specification on cleaning and application to best maintain your equipment
- A national service network and service manuals for our extensive product offering.



## MULTI•TEMP TRAY DELIVERY CART

### APPLICATION

The Alluserv Multi•Temp Tray Delivery Cart allows for meal delivery of both hot and cold products in one convenient unit. The cart features two compartments for bulk food, one for heated and one for chilled.

### CONSTRUCTION

The cart is constructed of welded stainless steel. The cart contains two separate compartments, one heated and one chilled. Both are fully insulated and thermostatically controlled with digital temp read outs and a single illuminated on/off switch. The mechanical compartment is conveniently located on the top of the cart and is vented. The chilled compartment will contain six universal ledges to accommodate 18"x26" trays and the heated compartment contains nine sets of slides with a total ten capacity, 14"x18" or 15"x20" trays. The double wall cart will have air sealing door gaskets and the double wall doors will have heavy-duty hinges and edge mount handle latches with positive pressure seal. The cart will have end mounted tubular stainless steel offset push handles, bottom mounted perimeter bumper and single hook cord keeper for power cord. Casters will be 6", 4 swivel and 2 rigid.

### Standard Features

- Removable gasket ensures positive door seal
- Both sides maintain food product at safe temperatures without power for up to 30 min.
- Fully self-contained refrigeration system is easy to service and virtually maintenance free
- Mechanical thermostat with digital temperature read out
- Single on/off switch controls both hot and cold compartments
- Allows delivery of both hot and cold products in one unit

### Warranty

- Two years parts and one year labor.

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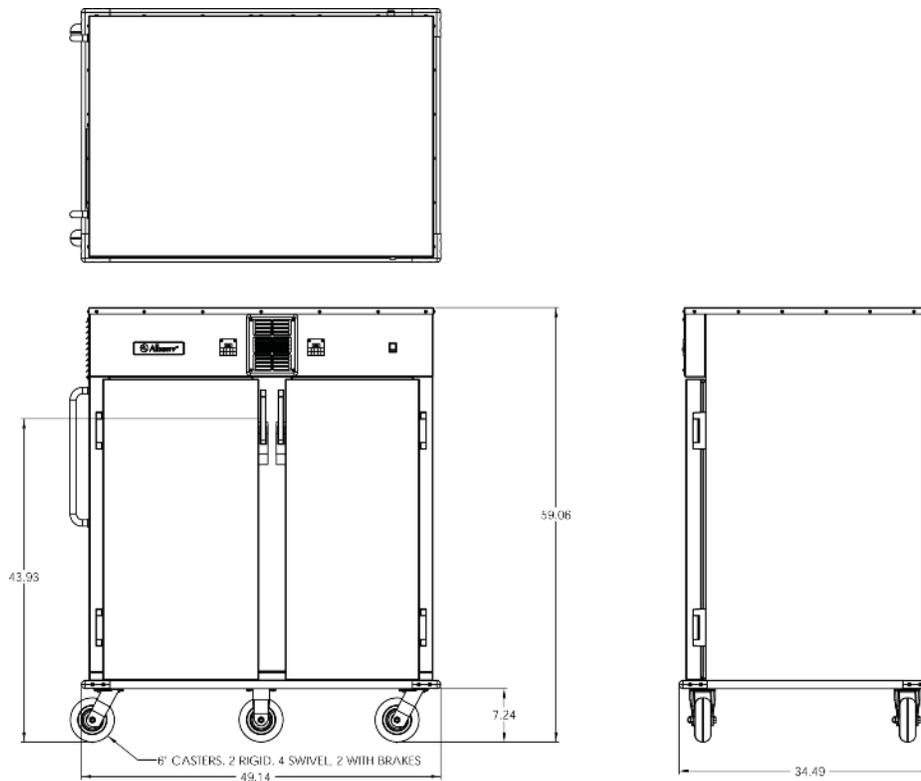
## HEATING/COOLING:

The heating and cooling will be recirculation of forced air with a downdraft design. The heated compartment will feature a vented tunnel in back for even heat distribution. The heated compartment will maintain a maximum temperature of 200°F, with an 1125 watt heater element and class F blower. The chilled compartment will maintain a temperature range of 34°F to 40°F. The compressor will be a 1/3 HP (6.5 Amps) com-

pressor with 134a refrigerant and cooling condenser coil will feature an easily removable washable filter.

## ELECTRICAL:

The cart will operate on 115 VAC, 60Hz, 15.9 amps, and will operate from with a six foot power cord with NEMA 5-20P plug.



## DIMENSIONS

MODEL	OVERALL SIZE			HEATING SYSTEM	COOLING SYSTEM	SHIP WEIGHT
	D	L	H			
AHCTC	33-1/4"	53-3/4"	59"	115 VAC, 60 Hz, 9.4 Amps, single phase. 1125 watt element, 200°F max temp.	115 VAC, 60 Hz, 6.5 Amps, single phase. 1/3 HP compressor, 8.5 oz charge of 134a refrigerant.	Contact Factory



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