



DF Series Doorless Holding Cabinets for 12"x20"x2.5" Pans

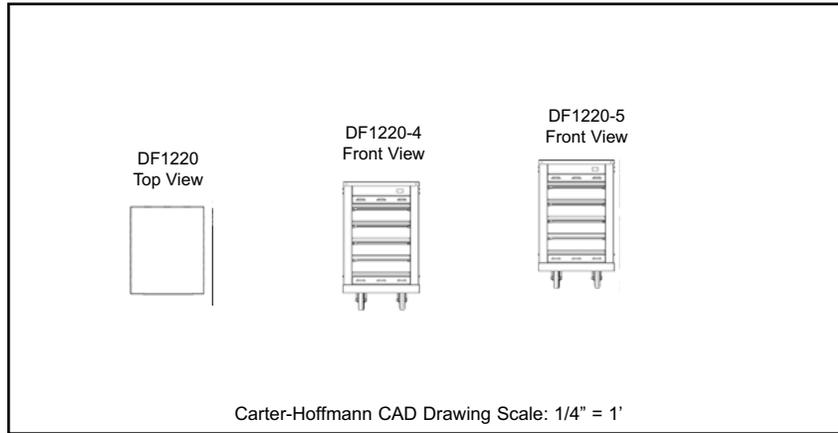
CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED HOLDING CABINETS



DF1220-5



Carter-Hoffmann CAD Drawing Scale: 1/4" = 1'

Model Number	Capacity Steam Table Pans; 2.5" deep			Number of Shelves	Overall Dimensions			Caster Diameter		Shipping Weight				
	12"x20"	12"x10"	6"x20"		Height		Depth	Width		in	mm			
					in	mm		in	mm					
<input type="checkbox"/> DF1220-4	4	-	8	4	29½	749	22½	572	19	483	3	76	175	79
<input type="checkbox"/> DF1220-5	5	-	10	5	33½	851	22½	572	19	483	3	76	194	88

"-4" and "-5" units are stackable.

CONSTRUCTION... All stainless steel exterior with aluminum shelves and product lids, gusseted and riveted double wall construction.

BASE FRAME... Constructed of stainless steel. 12 gauge stainless steel base.

STACKABILITY... Four-shelf and five-shelf units are stackable, without the need for a stacking kit.

CASTERS... 3" diameter casters with rubber tread. All swivel casters, fitted with brakes.

DOORLESS PASS-THROUGH

DESIGN... Individually heated shelves accommodate 2.5' deep steam table pans. Doorless, pass-through design allows access from front and back of unit.

LIDS... Fully integrated aluminum lids are removable. Lids in place seal in moisture in 2.5" deep steam table pans. Easy to remove and clean.

CONTROLS... Electronic temperature controls with countdown timer and audio/visual alarm. One control for units with four or five shelves. Control allows user to program temperature in one degree increments up to 225°F (108°C). Timer can be set for up to 9 hours, 59 minutes, in one minute increments. Countdown converts to seconds when less than one minute is left. On/off rocker switch.

HEATING SYSTEM... Individually heated shelves. One tubular element and black hard coat aluminum plate on bottom of each shelf. Top shelf has an additional top mounted heater.

ELECTRICAL CHARACTERISTICS...

MODEL	WATTS	VOLTS	AMPS	PLUG
DF1220-4	1000	120	8.3	5-15P
DF1220-5	1200	120	10.0	5-15P

Six foot cord with grounded plug.

PERFORMANCE... Capable of heating to 225°F (108°C). Preheat to 160°F (71°C) in approximately 15-20 minutes.

OPTIONS & ACCESSORIES...

- rolling stand (adds 16-3/8" to height)
- 230 volt operation

SPECIFICATIONS

Specifications subject to change through product improvement & innovation.



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Since 1947, Foodservice Equipment That Delivers!

HASSLE-FREE HOLDING...

Door-free
Water-free
User-friendly controls

DOORLESS PASS-THROUGH DESIGN... Easy access to pans - no need to open and close doors. Ergonomic pass-through for two-sided access and easy transfer from kitchen to serving area - connect your kitchen to your serving line with ease. Improves kitchen traffic flow.

UNIVERSAL HOLDING CAPABILITY... Unique design allows for a variety of holding environments in a single cabinet. Hold moisture-sensitive covered foods and uncovered foods all in one cabinet. Individual shelves eliminate flavor transfer between held items.

HEATING SYSTEM... Individually heated shelves keep food warm via direct contact with food pans.

STACKABILITY... Field stackable, without the need for a stacking kit. Base of one unit (with casters removed) can nest inside the top of another unit (with top cover removed) using same fasteners and holes from cover.



BUILT-IN LIDS... Covers seal in moisture and keep moisture-sensitive food fresh. Removable without tools for uncovered holding and easy cleaning.

USER-FRIENDLY DIGITAL CONTROLS... Allows for full control of cabinet temperature for optimal food quality and holding time. Shelf temperatures and holding times can be independently controlled. Audible alarm signals end of hold cycle.

