

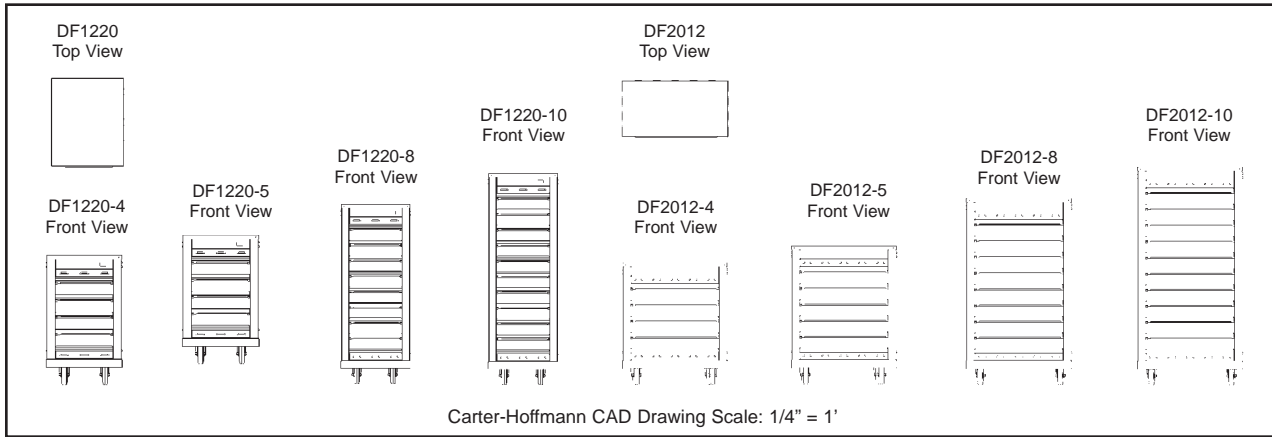


DF Series Doorless Holding Cabinets for 12"x20"x2.5" Pans

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HEATED HOLDING CABINETS



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	lbs	kg			
DF1220-4	4	-	8	4	29½	749	22½	572	19	483	3	76	175	79
DF1220-5	5	-	10	5	33½	851	22½	572	19	483	3	76	194	88
DF1220-8	8	-	16	8	47	1194	22½	572	19	483	3	76	247	112
DF1220-10	10	-	20	10	55	1397	22½	572	19	483	3	76	290	132
DF2012-4	4	8	-	4	29½	749	14½	369	27½	699	3	76	175	79
DF2012-5	5	10	-	5	33½	851	14½	369	27½	699	3	76	194	88
DF2012-8	8	16	-	8	47	1194	14½	369	27½	699	3	76	247	112
DF2012-10	10	20	-	10	55	1397	14½	369	27½	699	3	76	289	132

"-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. Two controls for units with eight or ten 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... Four and five shelf units: 120 volts, 15 Amps, 60 Hz, single phase; NEMA 5-15P grounded plug with six foot cord. Eight shelf units: 120 volts, 20 Amps, 60 Hz, single phase; NEMA 5-20P grounded plug with six foot cord. Ten shelf units: 208 volts, 20 amps, 60 Hz, single phase. NEMA 5-20P grounded plug with six foot cord.

MODEL	WATTS	VOLTS	AMPS
DF1220-4	1000	120	8.3
DF1220-5	1200	120	10.0
DF1220-8	1800	120	15.0
DF1220-10	2200	208	10.6
DF2012-4	1000	120	8.3
DF2012-5	1200	120	10.0
DF2012-8	1800	120	15.0
DF2012-10	2200	208	10.6

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

OPTIONS & ACCESSORIES...

- shelves for 4" deep pans (volume orders only - contact factory)
- 230 volt operation

PATENT PENDING

Specifications subject to change through product improvement & innovation.

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SPECIFICATIONS

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

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... Four-shelf and five-shelf units are 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.



USER-FRIENDLY DIGITAL CONTROLS... Allows for full control of cabinet temperature in one degree increments for optimal food quality and holding time. Audible alarm signals end of hold cycle.



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