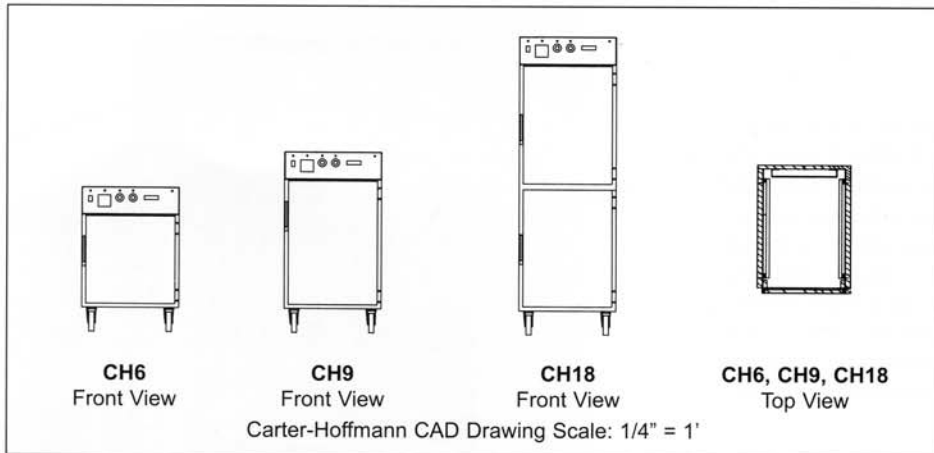




CH6, CH9 & CH18 SLOW COOK & HOLD CABINETS



Model Number	Capacity 18" x 26" Trays*	Approximate Meat Capacity lbs	Overall Dimensions						Caster		Shipping Weight	
			Height		Depth		Width		Diameter		lbs	kgs
			in	mm	in	mm	in	mm	in	mm		
CH6	6	80	36 ⁷ / ₈	937	35	889	25 ³ / ₄	654	5	127	272	124
CH9	9	120	45 ⁷ / ₈	1165	35	889	25 ³ / ₄	654	5	127	304	138
CH18	18	240	76 ¹ / ₂	1943	35	889	25 ³ / ₄	654	5	127	420	191

* When water pan is used, capacity is reduced by one tray.

CONSTRUCTION... Completely welded cabinet construction with outer cabinet formed to base and welded. All seams turned in to eliminate raw edges.

CABINET MATERIAL... Nickel-bearing type 300 series stainless steel. 20 gauge polished exterior wall and 20 gauge interior wall.

BASE FRAME... 14 gauge stainless steel full depth bolsters with 14 gauge stainless steel supports welded to bolsters.

CASTERS... 5" diameter heavy-duty casters with rubber tread. Double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two casters fitted with brakes.

INSULATION... High density, continuous wrap-around type fiberglass insulation; 2" thick in sides and bottom.

DOORS... Welded double-panel stainless steel. 20 gauge polished exterior and 20 gauge interior. Filled with 2" thick high density fiberglass insulation. Standard dutch door on CH18.

HINGES... Adjustable self-closing edge-mount hinges with chrome plate finish.

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

LATCH... Heavy-duty edgemount latch with magnetic catch.

TRAY RACK ASSEMBLIES... Removable 16 gauge stainless steel tray racks with 18 gauge stainless steel channel slides. Channel slides welded to rack assemblies and spaced on 3" centers.

CONTROLS... Full range thermostats for cook mode and hold mode. Digital timer counts down in cook mode.

HEATING SYSTEM... Top mounted heater, removable without tools. Incoloy-sheathed heating elements. High-impedance protected, internally cooled fan motor.

HEAT DUCT SYSTEM... Precision engineered interior heat duct system to provide gentle heat circulation and even heat distribution throughout cabinet for less food shrinkage and more attractive food appearance.

THERMOMETER... Digital type set flush with control panel. Remote bulb senses cabinet operating temperature.

ELECTRICAL CHARACTERISTICS... All models have NEMA 6-30 plug and ten foot 3 wire cord.

Model	Volts	Watts	Amps
CH6	208	3200	15
CH9	208	3200	15
CH18	208	4600	24

PERFORMANCE... Capable of slow cooking and holding to temperatures of 300° F (149° C). Temperature variance less than 5° F (3° C), top to bottom.

OPTIONS & ACCESSORIES...

- Legs in lieu of casters
- Stacking kit for CH6/6 stack or CH6/9 stack. CH6/9 stack available with legs only.
- Menu Card Holder
- Tamper Resistant Fasteners
- Protective Control Cover
- 220 Volt Operation
- 240 Volt Operation
- 120 Volt Operation. Available on models CH6 and CH9 only-contact factory.

Specifications subject to change through product improvement and innovation.

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SPECIFICATIONS