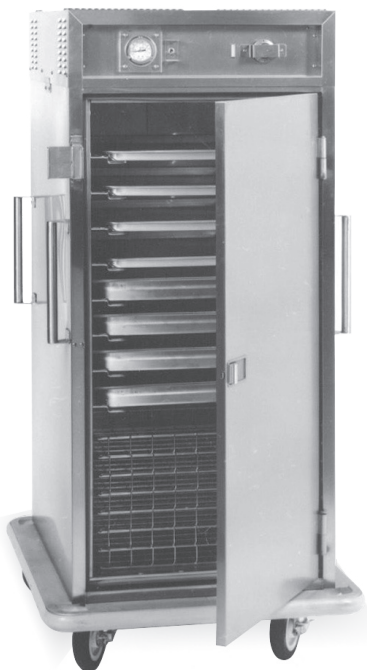




Job: \_\_\_\_\_ Item No.: \_\_\_\_\_  
Notes: \_\_\_\_\_  
Model Number:  ST188     ST1820

## Heated Satellite Transport Carts

## SPECIFICATIONS



ST1820

### DESCRIPTION

ST Series Heated Satellite Transport Cabinets are designed to hold and transport cooked food warm and ready for serving. They are constructed of sanitary stainless steel and feature a top-mounted lift-off heating system with dial controls and blower heat for even air flow throughout the cabinet. Transport features include recessed door, transport latch, stainless steel handles, wrap-around bumper, wheel-ahead caster pattern and insulated turned-in seam construction.

### SHORT FORM SPECIFICATIONS

Heated food transport cart, electric, insulated, welded, turned-in seam stainless steel construction with recessed door, stainless steel push handles and flush-mounted transport latch with finger grip. Top-mounted, convection heater. Stainless steel tray racks with universal adjustable tray slides on 1.75" centers. Standard 3.5" spacing for 18"x26" sheet pans and 12"x20" steam table pans. Non-marking gray vinyl wrap-around bumper. Polyurethane casters set in wheel-ahead caster pattern. 120V, 60Hz, 1Ph, 1500 watts, 12.5A, ten-foot 3 prong 3 wire rubber cord with 3-prong grounding plug. NEMA 5-15P.

### FEATURES

- Top mounted, removable heating system with hold down device
- Full range thermostat control knob with security guard
- On/off toggle switch with security guard
- Dial thermometer with remote sensing bulb and protective cover
- Maximum temperature: 200°F (93°C); pre-heat to 160°F (71°C) in approx. 25 minutes
- All welded, turned-in seam, double-wall, stainless steel construction
- High density 1" thick fiberglass insulation in all sides and door
- Stainless steel caster bolsters; 1"x1" perimeter tube supports welded to bolsters
- Heavy-duty, stainless steel push handles bolted to sides and back; reinforced back-up plates
  - Three handles on ST188
  - Five handles on ST1820
- Recessed, double panel door
- Stainless steel butt hinges with 3/8" dia. pins; welded to cabinet and door
- Flush mounted sliding latch
- High temperature silicone gasket mounted cabinet
- All-swivel polyurethane 6" balloon casters; two fitted with brakes
- Offset wheel-ahead caster pattern
- Non-marking gray vinyl bumper set in heavy-duty extruded aluminum frame
- Removable tray racks with adjustable tray slides
  - 1.75" centers; 3.5" standard spacing
  - Secured in place with hold down device
- Accommodates 18"x26" sheet pans, 12"x20" steam table pans, GN 1/1 and GN 2/1 pans and 20"x20" glass racks

### OPTIONS AND ACCESSORIES

- Menu card holder
- Locking paddle-style door latch
- Alternate electrical configuration
- Alternate caster sizes and types

### CERTIFICATIONS



### WARRANTY

One-year warranty for parts and labor.

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ST Series\_0821

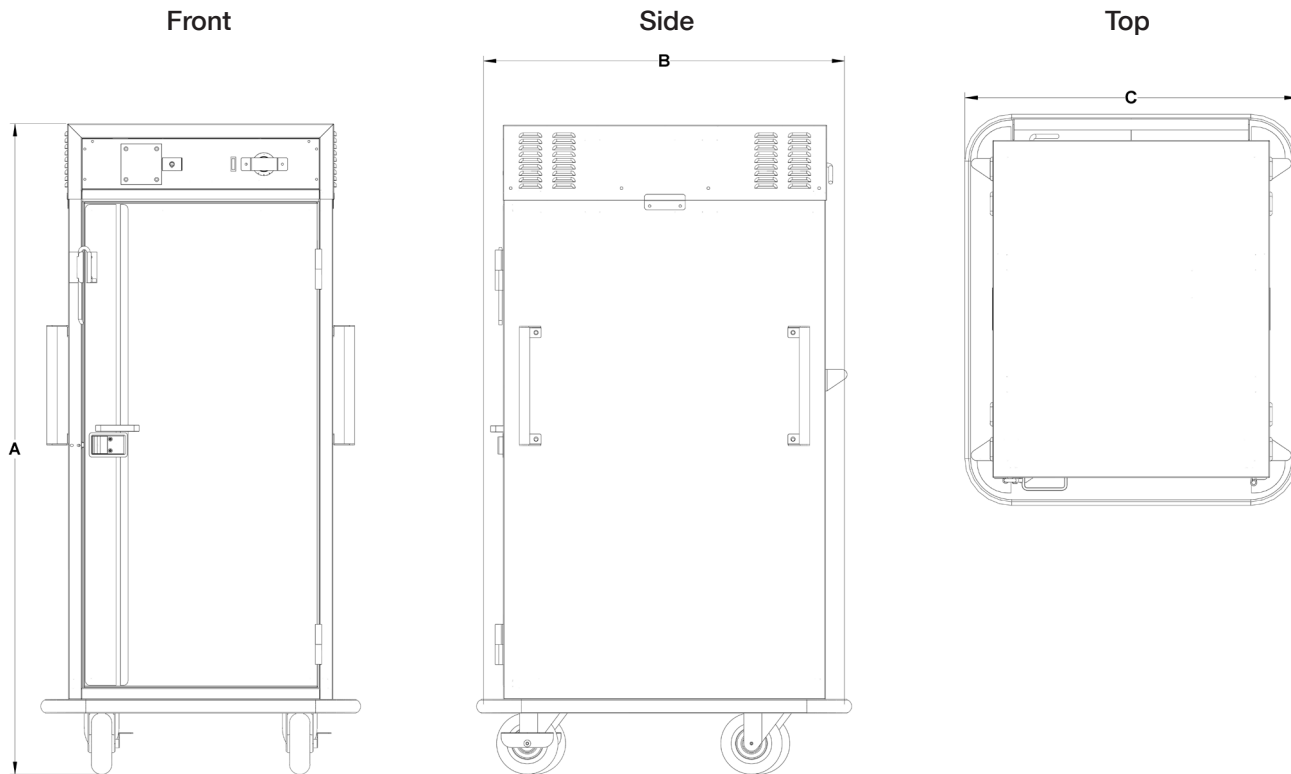




Job:                      Item No.:  
 Notes:  
 Model Number:  ST188       ST1820

## Heated Satellite Transport Carts

## SPECIFICATIONS



### CLEARANCES

A clearance of at least 2" from any wall or combustible material. A clearance of least 36" at the front of the cabinet is required to open the door. Cabinet must be placed on a solid level floor.

### ELECTRICAL DATA

Single electrical connection.  
 120 Volts, 1500 Watts, 12.5 Amps, 60Hz, single phase.  
 Ten foot three wire rubber cord with 3-prong grounding plug. NEMA 5-15P.



Model Number	Pan Capacity*		Inside Working Height		Height [A]		Depth [B]		Width [C]		Caster Diameter		Shipping weight	
	18"x26"	12"x20"	in	mm	in	mm	in	mm	in	mm	in	mm	lbs	kg
ST188	6	12	23 <sup>1/4</sup>	591	41 <sup>1/8</sup>	1045	38	965	31 <sup>1/2</sup>	800	6	152	315	142
ST1820	12	24	45 <sup>3/4</sup>	1162	64	1626	38	965	31 <sup>1/2</sup>	800	6	152	432	196

\*Pan spacing at 3.5" (89mm). Tray slides adjustable at 1.75" increments.

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