

HOSPITALITY MEETS HEALTHCARE



Serving all segments of healthcare food service!

MORE THAN PATIENT MEAL SERVICE

Ensuring guest satisfaction is the goal of every segment of the healthcare industry. In addition to patient room service, healthcare facilities are looking to enhance overall service by opening on-site restaurants and by making cafés dining destinations. The focus is on more ethnic flavors, fresh ingredients and healthy food offerings, while improving the revenue stream from food service operations. Our products are an integral part of a guest-focused operation.



MODULAR HOLDING CABINETS

- · Space-saving cabinets for holding most food products
- · Great for small spaces: ergonomic undercounter, counter-top or over-shelf placement
- · Create labor & energy efficiencies





GARDENCHEF® HERB AND MICRO GREEN **GROWING CABINETS**

Bring the farm to the table with the freshest, most nutritious greens while enhancing your presentation and bottom line.

All Organic

You control the growing conditions for maximum harvest, and because the cabinet is enclosed and indoors.

Best Nutrition

When you serve greens immediately, nutrition is at its maximum value!

Superior Flavor

Growing your own ensures you get the full flavor of farm fresh produce!



HOTLOGIX HOLDING CABINETS Humidified and non-humidified

- holding for busy service times
- More than 40 cabinets to choose with lots of options to suit any operation

GRIDLESS® TRANSPORT CARTS

Operate on or off the grid with these unique transport carts. You can go for hours, unplugged.

Heated Transport Carts

Operate on traditional wall or battery power. Heating elements, fans, and controls produce active heat when unplugged.



IT'S ALL ABOUT HOSPITALITY

Our equipment is versatile and ideal for cafés, dining rooms, catering, satellite delivery, mobile service & nutrition programs, senior living and more... It's designed to work in concert with the service and quality-oriented culture of hospitality in healthcare.





PERFORMANCE SERIES PATIENT TRAY CARTS

- Vitra-Quiet noise suppression channels and no-rattle racks
- Performa rubber cushioned casters with noise-suppression bearing covers and cart wash resistant Glacier FM grease; wheel-ahead pattern
- All stainless steel construction with removable tray racks for easy cleaning and marine edge top to contain spills
- 5.25" tray spacing
- YouTube video: https://www.youtube.com/watch?v=Ng20eUY97zM&t=118s



ECONOMY SERIES PATIENT TRAY CARTS

- All stainless steel construction with removable tray racks for easy cleaning
- Non-marking soft durometer rubber corner bumpers protect facility walls
- Adjustable pin position tray racks with universal adjustable slides accommodate a variety of common tray sizes; 5.25" tray spacing



AIR SCREEN REFRIGERATOR

- Energy Management System features 2" thick combination foam and high-density fiberglass insulation, as well as more efficient condensate evaporator to reduce energy required for operation
- · All stainless steel construction with removable tray racks for easy cleaning
- 2 hours of open door time
- "No tip" tray slides
- Full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls
- Field-reversible insulated stainless steel door

Meets US Department of Energy 10 CFR 431 Subpart C-Commercial Refrigerators, Freezers and Refrigerator-Freezers Standard

SUPPORT EQUIPMENT



BB96 BANQUET CART

- Keep up to 120 plated meals warm until serving time
- All stainless steel double-wall insulated construction with all seams turned in to form a rigid, durable frame
- Powerful heating system to keep food at serving temperature

VERSATILE COMBO PLATE AND BASE HEATERS

- All stainless steel construction for easy cleaning
- Heat bases or plates; field convertible tension springs
- Pulley style lowerators with adjustable spring tension to accommodate both plates and bases
- Removable lids; placed safely away from the operator during service
- Optional full perimeter bumper with red non-marking cushion vinyl insert to protect facility walls





PLATE & TRAY DISPENSERS

- Sleek, all stainless steel exterior for easy cleaning
- Heated and ambient styles for 9", 10" and 12" plate diameters
- Two, three and four silo plate dispensers
- Tray dispensers for 12"x22", 13"x21", 14"x18", 15"x20", 16"x22" and 13.5 x 23" trays; cantilever
- Optional full perimeter bumper with non-marking cushion vinyl insert to protect facility walls





TRAY LINE SUPPORT EQUIPMENT

- Dome and base racks
- Aluminum tray racks
- · Utility carts
- Starter stations
- Induction charging tables





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