



HumiPort™

HUMIDIFIED HOLDING & TRANSPORT CART

Model HTU12

CARTER-HOFFMANN



FOOD SERVICE EQUIPMENT
HUMIDIFIED HOLDING CABINETS



Model Number	Pan/Tray Capacity*		Spacing		Inside Working Height		Overall Dimensions			Caster Diameter		Shipping Weight				
	12"x20"	18"x26"	in	mm	in	mm	Height in	Depth in	Width in	in	mm	lbs	kg			
HTU12	24	12	4 1/2	114	60	1524	74 1/4	1886	37 1/8	943	29 7/8	686	5	127	281	127

*will also accommodate (24) GN1/1 and (12) GN2/1 pans.

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

CABINET MATERIAL... All stainless steel construction; 20 gauge polished exterior and 20 gauge interior.

BASE FRAME... 14 gauge stainless steel caster base with 20 gauge stainless steel interior top welded to bolsters.

BUMPER... Full perimeter wrap-around bumper with grey vinyl insert.

CONDENSATION TROUGH... Full width condensation trough located beneath door. Pan underneath slides out for emptying and cleaning.

CASTERS... 5" diameter casters with rubber tread. Four swivel casters. Two casters fitted with brakes. Set in wheel-ahead caster pattern.

INSULATION... Triple layer continuous wrap-around type insulation. 2mm Lytherm, 1/2" Superwool and 1" Rangelass for maximum heat retention.

DOOR... Double panel stainless steel door; 20 gauge polished exterior and 24 gauge interior. Triple layer insulation: 2mm Lytherm, 1/2" Superwool & 1" Rangelass. Santoprene gasket mounted to cabinet.

HINGES... Adjustable edge mount hinges with chrome plate finish.

HANDLES... Four stainless steel recessed pull grips on sides of cabinet.

LATCH... Heavy-duty edge mount latch with magnetic catch.

TRAY RACK ASSEMBLY... Removable stainless steel rack posts hung on shoulder bolts; removable 16 gauge stainless steel universal slides. Standard spacing at 4.5" centers. Adjustable on 1.5" increments

THERMOMETER... Dial type thermometer with remote sensing bulb and sensing bulb protector.

CONTROLS... Dial type controls. One dial for heat and one dial for humidity level.

WATER RESERVOIR... Bottom mounted stainless steel water pan. Lifts out for easy filling & removal. Easy to remove for cleaning and inexpensive to replace. 1.75 gallon (3.8 liter) capacity.

HEAT & HUMIDITY SYSTEM... Bottom mounted heater with one 1300 watt coiled incoloy-sheathed heating element. High impedance protected, internally cooled fan motor. Single cooling fan. Water reservoir with immersed 350 watt heating element. Fan circulates air and humidity. Full range thermostats and on/off switch with power

indicating light. Cycle indicator lights for water and air elements.

ELECTRICAL CHARACTERISTICS... Operates on 120 volts, 60 cycle, single phase, 1685 watts, 14 amps. Ten foot rubber cord with 3 prong grounding plug. NEMA 5-15P.

PERFORMANCE... Capable of heating to 190°F (88°C). Preheat to 160°F (71°C) in approximately 25 minutes. 90% maximum relative humidity.

ACCESSORIES/OPTIONS...

- Menu card holder (solid door units only)
- Alternate electrical configurations
- Dutch door-add suffix "-D";
- Dutch-door, pass-thru: add suffix "-DP")
- Pass-through: add suffix "P"
- Tempered glass double pane door-replace "X" with "G" in model number
- Extra slide pairs
- Transport latch with padlock provision
- Locking door latch
- Stainless steel tubular push handles
- Corner bumpers
- Sliding transport latch with finger grip in lieu of edgemount latch
- Alternate caster sizes and types
- Corner bumpers
- 6" wide transport slides
- Correctional package
- Slides for Gastronorm pans

Specifications subject to change through product improvement & innovation.

SPECIFICATIONS



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FEATURES & BENEFITS

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HumiPort™ HUMIDIFIED HOLDING & TRANSPORT CART Model HTU12

Since 1947, Foodservice Equipment That Delivers!

PRECISION ENGINEERED HEAT AND HUMIDITY SYSTEM... Fan provides even and efficient heating throughout the entire cabinet for safe and consistent results. Fan heating and active humidity distribution for quick heat and humidity recovery.



TRIPLE INSULATED DOOR... Double panel, fully insulated, with magnetic door latch and heavy-duty hinges. Full perimeter santoprene gasket attached to cabinet.

STAINLESS STEEL DRIP TROUGH... Located below bumper to catch condensation. Easy to remove for emptying and cleaning.



EASY-TO-USE DIAL CONTROLS... From proofing to holding, control heat and humidity with separate dials. Temperature range of 85°F to 190°F. Low to high humidity settings. Maximum humidity range up to 90%.

LARGE WATER RESERVOIR... Pull-out design allows for easy filling. 1.75 gallon (3.8 liter) capacity. The off-the-shelf common size is inexpensive to replace.

