

Hot/Cold Transport Cart

Stainless Steel



Model 6760



Dual LED thermometers

Ideal for maintaining proper temperatures of bulk food during transport.

- Allows delivery of both hot, cold or ambient food in one unit.
- Stainless steel interior and exterior.
- Removable gasket ensures positive door seal.
- Durable edge-mount handle latches keep doors tightly shut during transport.
- Both sides maintain food product at safe temperatures without power for up to 30 minutes.
- Fully self-contained refrigeration system is easy to service, and virtually maintenance free.
- Mechanical thermostats with light powered digital temperature read-outs function when unit is unplugged.
- Single on/off switch controls both compartments.
- One-year parts & labor warranty with an additional four years parts warranty on condensing unit(s).

Specifications:

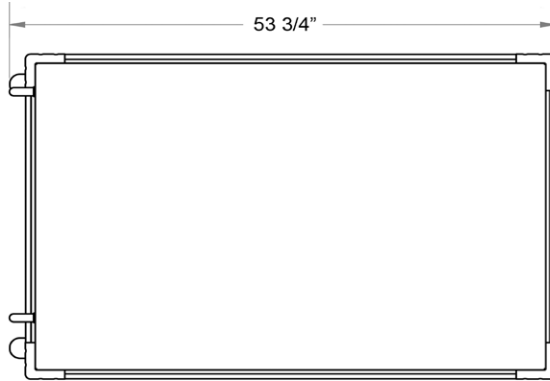
Shall be Lakeside Model #6760(HH, CC, HA) and shall be of welded stainless steel construction. Unit shall feature two compartments for storage of bulk foods, with configuration combinations for heated, chilled or ambient temperature foods, and shall feature a vented overhead mechanical compartment. Heated and chilled compartments shall be fully insulated and thermostatically controlled, with dual light powered digital temperature read-out thermometers and a single illuminated on/off switch. Digital LEDread-out thermometers allow for internal compartment temperature monitoring. Compartment ledges shall be 3½" wide and stepped to accommodate various pans, trays and boxes. Heating and cooling shall be of recirculating forced air downdraft design, and heated compartment(s) shall feature a vented tunnel in back for even heat distribution. Compartments shall have six each sets of universal ledges with 5½" spacing, to accommodate 18" x 26" trays and/or 12" x 20" pans. Double-wall cabinet shall have air-sealing door gaskets, and double-wall doors shall have heavy-duty hinges and edge-mount handle latches with positive pressure seal. Unit shall operate on 115 VAC, 60Hz, and shall operate from a single six-foot power cord with NEMA 5-20P plug. Compressor for chilled compartment(s) shall have a 1/3 HP (6.5 Amps) compressor with 134a refrigerant, and cooling condenser coil shall feature an easily removable washable filter. Heated compartment(s) shall maintain a maximum temperature of 200° F, with a 1125 watt heater element and class F blower. Chilled compartment(s) shall maintain a temperature range of 34° F to 40° F. Cabinet shall have end-mounted tubular stainless steel offset push handles, bottom mounted perimeter bumper and single hook cord keeper for power cord. Casters shall be 6" diameter all-swivel with non-marking 2" wide with cushion tread wheels. Unit shall be UL and NSF listed and shall have one-year parts and labor warranty and five-year parts warranty on the condensing unit(s).

LAKESIDE®
MOVING FOODSERVICE FORWARD™

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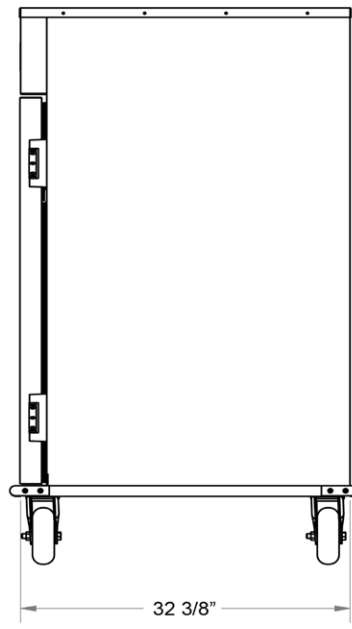
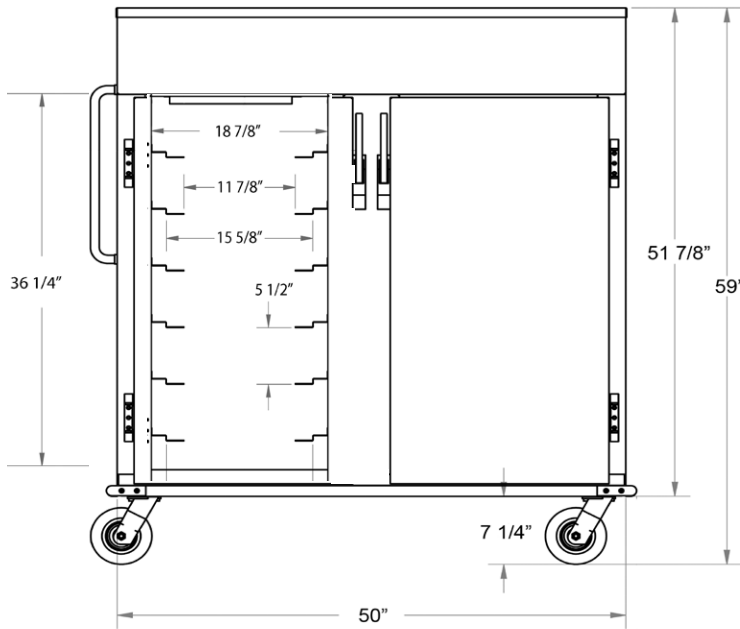
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Electrical Specifications

#6760	1908 W 60Hz	15.9 A Single Phase	115 V
#6760HH	2250 W 60Hz	19.4 A Single Phase	115 V
#6760CC	1488 W 60Hz	12.4 A Single Phase	115 V
#6760HA	1225 W 60Hz	9.7 A Single Phase	115 V

Power cord includes NEMA 5-20P plug.



Dimensions:

Model	Compartments	Overall Size			Casters		Case Wt. Lbs.
		W	L	H	Type	Dia.	
6760	Heated/Chilled	53 3/4" (665)	33 1/4" 851	59" 890)	All Swivel 2 w/Brake	6" (152)	570 (257 kg)
6760HH	Heated/Heated	53 3/4" (665)	33 1/4" 851	59" 890)	All Swivel 2 w/Brake	6" (152)	510 (230 kg)
6760CC	Chilled/Chilled	53 3/4" (665)	33 1/4" 851	59" 890)	All Swivel 2 w/Brake	6" (152)	635 (286 kg)
6760HA	Heated/Ambient	53 3/4" (665)	33 1/4" 851	59" 890)	All Swivel 2 w/Brake	6" (152)	501 (226 kg)

Dimensions in () denote metric millimeters, unless otherwise noted.



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