

INSULATED MOBILE SERVING/TRAY MAKE-UP CABINET MODELS H339MC2, H339264AC, H339266

FEATURES AND BENEFITS:

- Fully insulated counter mobile serving cabinet keeps prepared foods at serving temperatures. Ideal for constructing, holding and serving meal trays.
- Consists of (2) heated compartments with (2) heated wells located on top to keep meals hot and easily accessible.
- Powerful, yet efficient, 1900 Watt heating system maintains the right temperature to properly hold products. Compartments heat up to 200°F (93°C) and wells keep food-safe temperatures.
- Internal frames in body and doors maintain structural rigidity.
- Self-closing hinges stay open past 90°.
- Pan slides securely hold (16) 12" x 20" pans on 2-3/4" centers; removable for easy cleaning.
- Designed with 5" diameter swivel casters, front casters equipped with brakes.

ACCESSORIES and OPTIONS

(Available at extra cost):

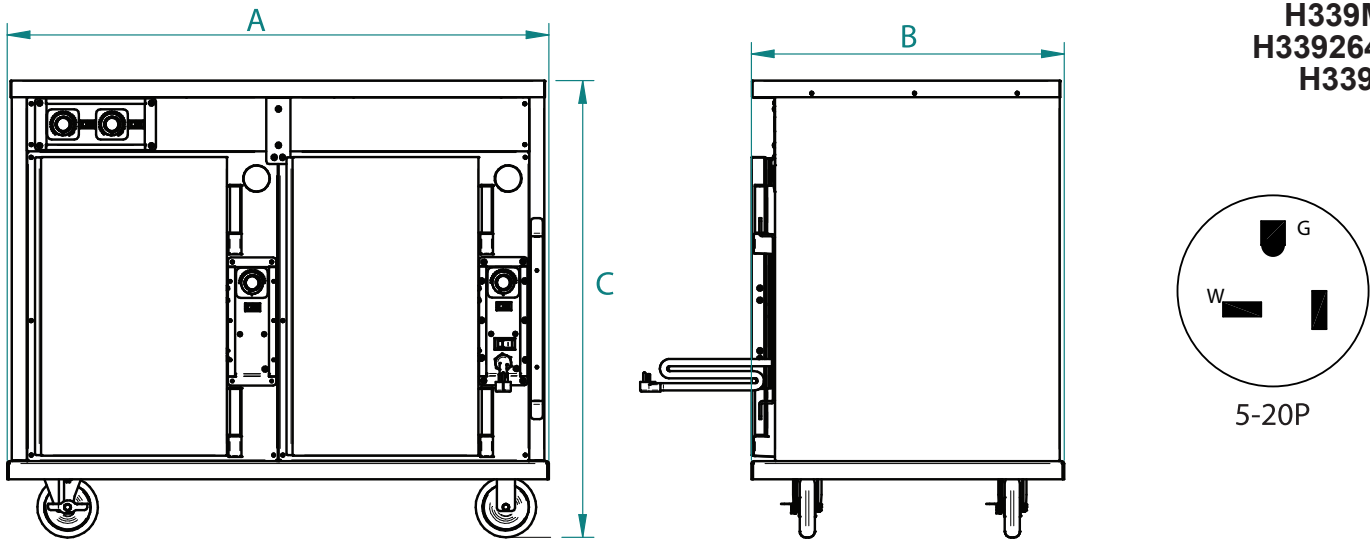
- 240 Volt Service
- Sneeze guard
- Additional well/cabinet configurations
(Contact factory for available options)
- Digital Thermometer
- Custom Graphics
- Corner Bumpers
- Perimeter Bumpers



H339264AC



**H339MC2
H339264AC
H339266**



CRES COR MODEL NO.	PAN			DIM "A"	DIM "B"	DIM "C"	INSIDE DIMENSIONS				WEIGHT ACT.
	CAP	SIZE		WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
H339MC2	16	12 x 20	IN	44-7/8	25-7/8	37-7/8	13-7/8	21-1/4	20-1/4	LBS	225
		305 x 510	MM	1140	657	962	352	552	514	KG	102
H339264AC	16	12 x 20	IN	46-3/4	27-7/8	37-3/8	13-7/8	21-1/4	20-1/4	LBS	225
		305 x 510	MM	1188	709	950	352	552	514	KG	102
H339266	16	12 x 20	IN	44-7/8	25-7/8	37-7/8	13-7/8	21-1/4	20-1/4	LBS	200
		305 x 510	MM	1140	657	962	352	552	514	KG	91

NOTE:

- H339MC2** - two heated compartments, two heated wells
- H339264AC** - one heated compartment, two heated wells
- H339266** - two heated compartments, no heated wells

CART:

- Consists of (2) heated compartments with removable pan slides of formed 304 stainless steel angles, 5/8" x 3/4" x 18 ga. Mounted on formed stainless steel 18 ga channel, spaced on 2-3/4" centers.
- Top: Formed 18 ga. 304-3 stainless steel.
- Body: 18 ga 304-3 stainless steel.
- Insulation (Walls, doors, base): 1" Fiberglass, thermal conductivity (K factor) is .23 at 75°F.
- Two heated wells: 12" x 20" x 4".

CASTERS:

- 5" dia., swivel, modulus tires, 1-1/4 wide, load cap. 250 lbs. each, temp. range -45°/+180°F. Delrin bearings. Front casters equipped with brakes.

DOORS:

- Exterior: .036 stainless steel.
- Hinges: Heavy duty chrome plated steel; lift-off type; self-closing, stays open past 90°.

ELECTRICAL COMPONENTS:

- Power cord: Permanent, 10 ft., 12/3 ga., right angle 5-20P
- Thermostats: (4) electro-mechanical
- Switch: On-Off rocker type.
- Heater: (3) 150 Watt heater in each hot cabinet. (1) 500 Watt heater under each well.

POWER REQUIREMENTS:

- 1900 Watts, 120 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. service.

SHORT FORM SPECIFICATIONS

Cres Cor Insulated Mobile Serving/Tray Make-Up Cabinet Model H339MC2, H339264AC, H339266. (2) Heated Compartments (2) Heated Wells, 1" Fiberglass insulation in walls, doors, and bottom. (6) 150 Watt and (2) 500 Watt heaters, 120 Volts, adjustable heat. Removable pan supports for (16) 12 x 20" pans. (2) 5" swivel and (2) 5" rigid modulus casters, Delrin bearings. Load capacity 250 lbs. each.



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In line with its policy to continually improve its products, CRES COR reserves the right to change materials and specifications without notice.

Made in America Since 1936