- Must be fully enclosed and designed to transport undivided Convect-Rite–style meal trays in a protected environment.
- Must have a minimum capacity of 24 trays with tray spacing of approximately 3.5 inches.
- Must have an all stainless steel cabinet and tray slides for durability, corrosion resistance, and ease of cleaning.
- Must include a fixed centerwall or center assembly that supports undivided trays and keeps hot and cold food sides separated during transport.
- Must have four non-marking casters of approximately 6 inches in diameter, with two swivel casters with brakes and two rigid casters.
- Must have non-marking corner bumpers to protect facility walls, doors, and equipment.
- Must have doors that open to approximately 270 degrees with a hold-open device and close using stainless steel gravity latches.
- Must have removable tray slides to allow thorough cleaning and sanitation.
- Must be listed to NSF foodservice equipment standards and include at least a one-year parts and one-year labor warranty.