

Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



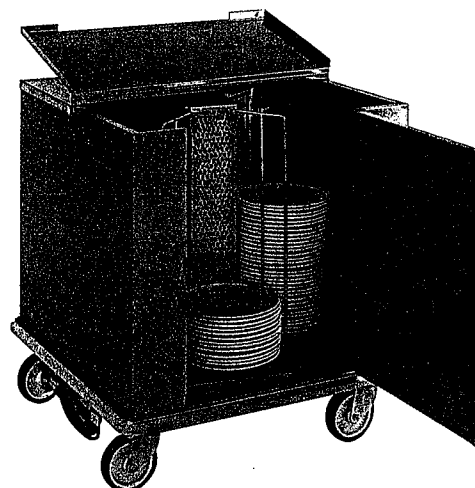
Since 1947, Foodservice Equipment That Delivers!

NOTE:

This equipment has been designed and manufactured to meet all applicable health and safety codes and will give years of dependable service if used properly. All carts should be thoroughly cleaned before using.

Enclosed Rotary Dish Carts

CD252H & CD260H



CAUTION

Cleansers, detergents, degreasers, sanitizers, or bleaching agents that contain chlorides or phosphates will cause permanent damage to stainless steel products. The damage appears as pits, eruptions, voids, small holes, cracks, severe discoloration, or dulling of the metal finish. Water with high chloride content can also damage stainless steel. If unsure of your water quality, we recommend you have it tested. THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.



WARNING

Be sure the cabinet is unplugged and cool before cleaning. The heater should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

Cleaning Instructions

1. To clean stainless steel surfaces use only cleansers, detergents, degreasers, or sanitizers that are certified to be "chloride-free" and "phosphate-free," and cleansers, degreasers, or sanitizers only in the recommended concentrations. **DO NOT** exceed recommended concentrations or mixing ratios. After cleaning and sanitizing, rinse all exposed surfaces thoroughly with large amounts of clear water. Wipe off any standing liquid or residue from all horizontal surfaces in corners, or near edges.
2. If applicable, vinyl trim or laminate should be washed with a chlorine-free detergent and water. Rinse thoroughly with clear water and allow to dry. Never use abrasive cleaners, waxes, car polish or substances containing strong aromatic solvents or alcohol. Caution: When using solvents, it is essential that proper precautionary measures be observed. Refer to solvent manufacturer's instructions. Use of direct **steam/hot water** cleaning at temperatures above **190°F** may result in "bubbling" or loosening of vinyl adhesive.

RECOMMENDED "TIPS" FOR CLEANING STAINLESS STEEL

Purpose	Frequency	Cleaning Agent	Method of Application
Routine cleaning	Daily	Soap, ammonia detergent and water	Sponge with cloth, rinse with clear water and wipe dry.
Smears/fingerprints	As Needed	Stainless steel cleaner or similar products	Rub with cloth as directed on package. Rub in direction of grain of stainless steel. Do not use on vinyl trim.
Stubborn spots and stains	Daily As Needed	Any chloride-free or phosphate-free cleaner	Apply with damp sponge or cloth. Rub in direction of polish lines. Rinse thoroughly after use, especially if cleaner contains chlorine bleach. Do not use on vinyl trim.
Hard water spots	Daily As Needed	Vinegar	Swab with cloth. Rinse with water and wipe dry.



CAUTION: *Do not use steel wool pads as they will result in rusting from the ferrous metal in the pads.*

Electrical Requirements Specifications

Operates on 120 volt, 60 HZ, 1 PH, 1400 watts, 11.7 amps, 8 foot power cord with NEMA 5-15P plug.

A CASTERS

5" diameter, all swivel, polyurethane tread. Sealed Delrin bearing and double ball bearing swivel. Zerk grease fittings. Plate mounted and bolted to base. Two casters fitted with breaks.

B DOORS

Full length, double panel stainless steel construction with interior cavity filled with 1" fiberglass high-density insulation.

C LATCHES

Flush mounted heavy-duty sliding latch for positive door closing.

D HINGES

Concealed, all stainless steel 12 gauge butt type hinge with 3/8" diameter fixed pin.

E HINGED COVER

All stainless steel removable cover and lift handles. Center piano-type hinge permits cover to open for easy loading/unloading. Notched top cover allows front door to open even when top cover is closed.

F CORD WRAP (CD252H, CD260H)

Keeps cord safely out-of-the-way when moving the cart.

Operating Instructions

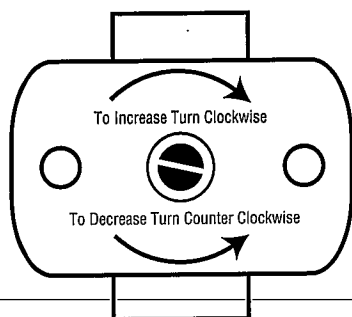


WARNING

*Do not plug into ungrounded receptacle.
Check to ensure that heater plug is in safe operating condition.*

1. Plug the cabinet in and allow 45 minutes for preheat.
2. For best results load dishes into the cart as quickly as possible. Door/lid should be opened only when necessary in order to help keep the dishes at proper temperature.
3. Take care to avoid bumping carts into doors, walls, obstructions, etc.

Heater System



High density 1400 watt inconel sheathed heating element. High impedance protected externally cooled fan motor with self-lubricating bearings.

The thermostat adjustment is located underneath the cabinet (load side) on the right side of the electrical housing. To increase the temperature, turn the knob to the right. To decrease the temperature, turn the knob to the left.

Carter-Hoffmann Corporation Warranty:

Carter-Hoffmann Corporation ("CARTER-HOFFMANN") warrants to the initial purchaser of its standard Carter Line Products that CARTER-HOFFMANN will, at its option, repair or replace, during the warranty period set forth below, any part of such products made necessary due to a defect in material or workmanship which is present when the product leaves its factory and which manifests itself during the warranty period under normal use and service.

*This warranty applies only to original equipment owned and possessed by the initial purchaser and the warranty period begins on the date of original shipment from the CARTER-HOFFMANN factory and extends as follows: **to electrical and refrigeration components for one year; to electrical and refrigeration labor for 120 days; to refrigeration compressor unit for 1 year** (limited to replacement of the unit only—not to include labor for removal, repair or replacement), **and to all other component parts and labor for 12 months.***

Repair or replacements under this warranty will be performed, unless otherwise authorized in writing by CARTER-HOFFMANN, at its factory. All parts or components to be repaired or replaced under this warranty are to be shipped prepaid to CARTER-HOFFMANN, with reimbursement credit for such part or component to be given if found by CARTER-HOFFMANN to be defective.

CARTER-HOFFMANN neither makes nor assumes and does not authorize any other person to make or assume any obligation or liability in connection with its products other than that covered in this warranty. This warranty applies only within the continental United States and Canada. In Alaska and Hawaii, this warranty applies only to and is limited to the supply of replacement parts.

Warranty Exclusions And Limitations:

Any implied warranty of merchantability or fitness for a particular purpose is hereby specifically disclaimed by Carter-Hoffmann Corporation. There are no warranties, expressed or implied, which extend beyond the description on the face hereof.

This warranty does not cover and CARTER-HOFFMANN shall not under any circumstances be liable for any incidental, consequential or other damages (such as injury to persons or property, loss of time, inconvenience, loss of use, loss of business or profits, or other matters not specifically covered) arising in connection with the use of, inability to use, or failure of these products.

Specifications subject to change through product improvement and innovation.
Printed in U.S.A.



CARTER-HOFFMANN
Since 1947, Foodservice Equipment That Delivers!

1551 McCormick Avenue, Mundelein, Illinois 60060
Tel. 1-800-323-9793 • Fax No. (847) 367-8981

SEPTEMBER 1997
18400-3033
SN/97P0865