

Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



For PH1870 & PH1890 Heated Transport Carts



PH1870



PH1890

Installation



WARNING

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



WARNING

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

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 cabinets should be thoroughly cleaned before using.

1. Remove the cabinet from its shipping carton and make sure that all packing materials are removed from the cabinet.
2. Read this equipment manual completely before operating cabinet.
3. Locate cabinet on a dry, level surface. Set caster brakes to prevent accidental movement of cabinet.
4. Clean cabinet thoroughly before operation (see instructions below).
5. Connect the cabinet power cord to a correctly-wired and protected power source.

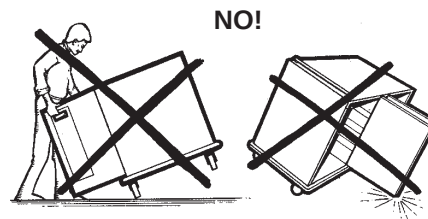
Cleaning Instructions



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 you are uncertain of your water quality, we recommend you have it tested. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.**

1. After all food products and containers have been removed from the cabinet, turn the power switch to "OFF." Allow the cabinet to cool.
2. Unplug and remove the SHU heating unit from the rear of the cabinet.
3. Wipe down interior & exterior surface with soap and water. 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.
4. To clean stainless steel surfaces, use only cleansers, detergents, degreasers, or sanitizers that are certified to be "chloride-free" and "phosphate-free." Use these products only in recommended concentrations. **DO NOT** exceed recommended concentrations or mixing ratios. After cleaning and sanitizing, rinse all exposed surfaces thoroughly with large amounts of clean, clear water. Wipe off any standing liquid or residue from all surfaces, corners, or near edges.
5. Rinse thoroughly with clear water and allow to dry.



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/ finger prints	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 or adhesive labels.
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 or adhesive labels.
Hard water spots	Daily As Needed	Vinegar	Swab with cloth. Rinse with water and wipe dry.

Heater/Cabinet Operations



Do not locate this unit under an over-head ventilation system or close to other cooking

CAUTION *equipment. Fumes and grease particles generated by other equipment can be drawn by the cooling fans into the control compartment of the heater. These deposits should be avoided in order to assure top performance and longer life.*

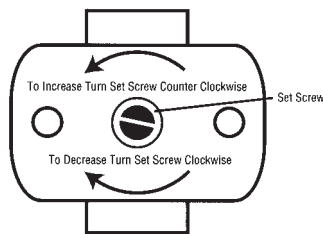


Never move cabinet unless the door is securely closed.

CAUTION *Serious damage to hinges and door may result if bumped into tables, walls, or other equipment when doors are open.*

1. Before using, familiarize yourself with the heater controls.
2. Plug the heater into a proven compatible power source. The white indicator and the fan will operate continuously whenever the heater is plugged in.
3. To preheat, turn the thermostat to number 4 or 5 on the knob. Be sure the cabinet doors are fully.
4. Food serving temperature will vary with the mass, type and quantities of food served. Set the thermostat for the desired holding setting. Turn clockwise to increase the temperature and counter-clockwise to decrease the temperature.
5. During loading, the cabinet temperature will drop. Close door immediately after loading and then wait 10-15 minutes until the cabinet recovers air temperature before disconnecting from power source.
6. Be sure to remove the plug from the outlet and wind the cord on the cord bracket located adjacent to the heating unit. Move the cart to the service area as quickly as possible.
7. Upon reaching the serving area, unwind the power cord and reconnect the heater to grounded compatible power source as soon as possible. Wait 5-10 minutes and check the thermometer to see if the temperature is at the desired level. If not, adjust the thermostat as required.
8. When removing items, start at the bottom and work to the top position. This keeps food hotter and eliminates spillage onto lower items.

Calibrations



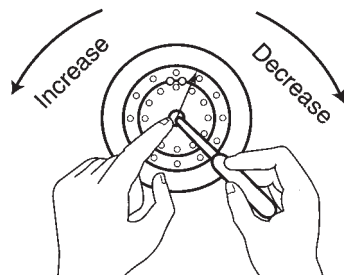
A THERMOSTAT CALIBRATION

If additional heat range is required in the heating unit, unplug unit, remove thermostat knob, insert small straight blade screwdriver into opening and turn limit control set screw **counter clockwise** (not clockwise) one full turn. Replace thermostat knob and turn clockwise to reach new maximum temperature. Repeat this until desired temperature is reached. Each 1/4 turn of the calibration set screw will raise the element heating capacity by approximately 25°-35°F.

If a reduction of heat is desired, turn limit control set screw **clockwise** one full turn. Hold the door open allowing unit to cool until inside temperature is below the temperature desired. Close the door and allow unit to rise to a new maximum temperature. Repeat this until desired temperature is reached.

B THERMOMETER CALIBRATION

Place an oven thermometer in the center of the cabinet. Turn heater on; turn thermostat to maximum setting and wait approximately 45 minutes. Open the door and check inside thermometer temperature. If recalibration is required, pry the plastic cover off the dial body and with a small flat blade screwdriver, insert into the pointer as shown. Carefully turn the pointer with your finger to the correct setting. Be careful not to bend the pointer - it is very fragile.



Maintenance Instructions

A CASTERS

Some casters are equipped with ZERK grease fittings so that they may be easily lubricated with a grease gun. Recommended lubrication is at least once every six months. Lubrication will be required more frequently if cart is cleaned with a hot water or steam cleaning system. Casters with special bearings are recommended for frequent cart wash or steam cleaning situations.

B LATCHES

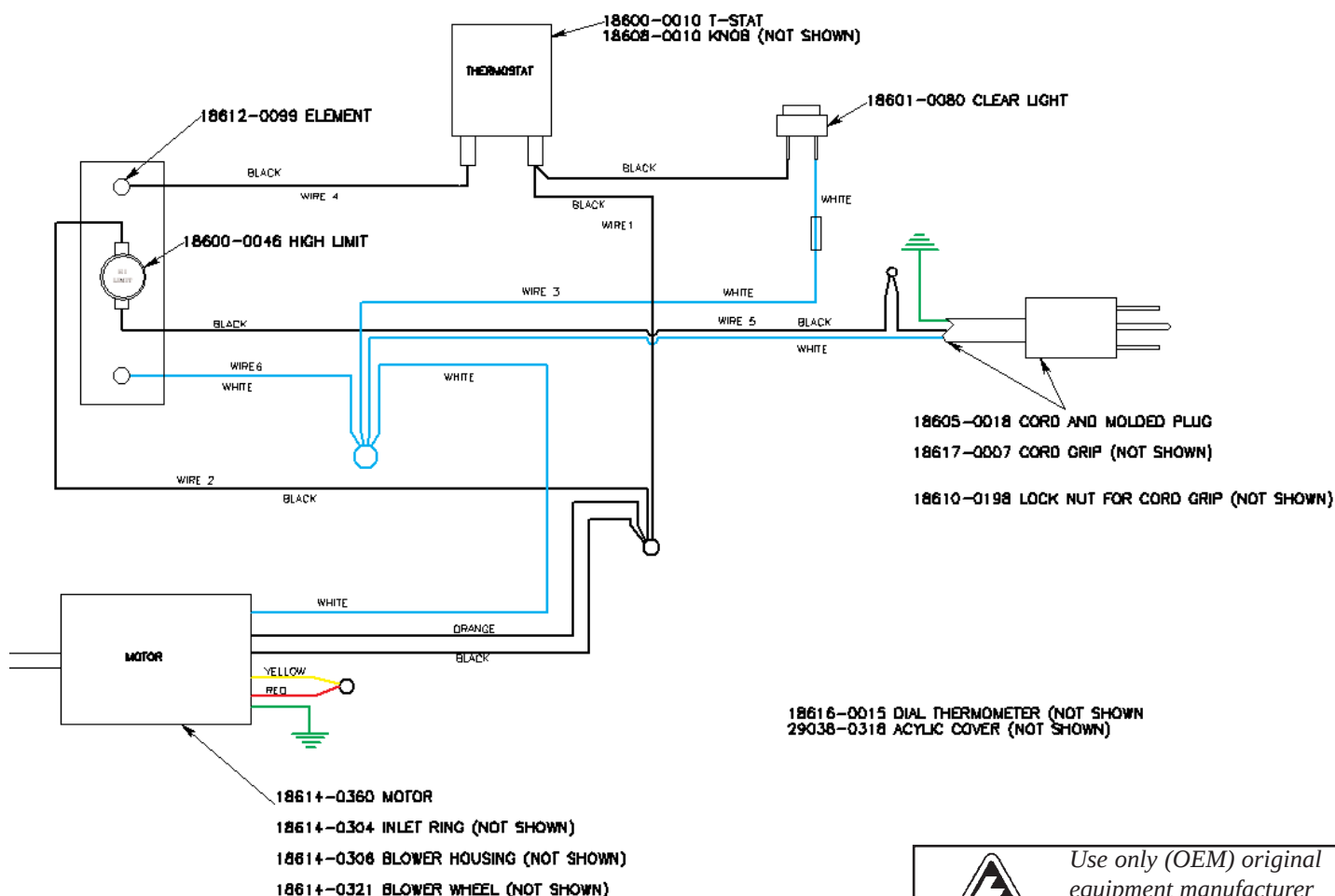
Check frequently to insure that all door latches are secure. Latches may become "sticky" due to residue buildup from daily use and cleaning. Lubricate latches regularly with WD-40, silicone spray, graphite or other commercial lubricants for stainless steel product. Do not use oil.

C PERIMETER BUMPERS

Vinyl that has been dislodged from the channel due to severe bumping or scraping can be pried back into place with a common flat blade screwdriver.

Wiring Diagram

SHU REAR MOUNT HEATER 120V, 1500 watts, 13 amps, 60HZ, 1PH



WARNING Use only (OEM) original equipment manufacturer replacement parts. Using unauthorized parts may cause serious injury. Replacement parts should be installed by a qualified service technician.

Replacement Parts and Service

Contact factory with your model and serial number for replacement parts and service.

Tel 847.362.5500 or Toll Free 800.323.9793

Warranty Information

Carter- Hoffmann Warranty:

Carter-Hoffmann, LLC ("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 component parts and labor for 12 months; to refrigeration compressor unit for one year** (limited to replacement only - not to include labor for removal, repair or replacement).

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 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.

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