

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 Tray Delivery Carts

Series: CH, TE, TL, & TN

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 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.

1. Tray slide assemblies are easily removed without tools for cleaning; simply lift up and pull out. The tray slides may be hand washed or run through an automatic washer.
2. 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.
3. Vinyl trim 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.*

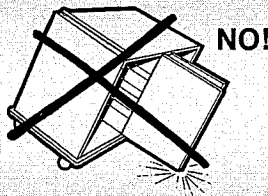
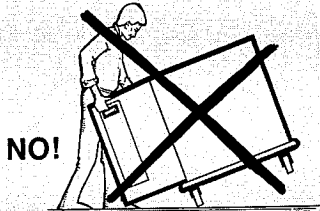
Operating Instructions

1. For best results insert loaded tray in cart as quickly as possible. Doors should be opened only when necessary in order to help keep foods at proper temperature and prevent contamination of foods from outside sources.
2. Take care to avoid bumping carts into doors, walls, obstructions, etc.

Cabinet Maintenance



WARNING Never move cart unless all doors are securely closed, serious damage to hinges and doors may result if bumped into tables, walls, or other equipment when doors are open.



A DOORS

Never tip carts forward or open doors to drain water during or after washing. This can cause serious damage to hinges, doors, and latches.

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 products. Do not use oil.

C HINGES

Your cart doors and hinges have been factory aligned with nylon spacers to assure positive latching and smooth action. Be sure to replace these washers if they are removed when cleaning doors and hinges. If doors are removed for cleaning, we recommend that they be put back on the same cart to assure the best possible alignment and operation.

D CASTERS

Some casters are equipped with zerk grease fitting 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 carts are cleaned with a hot water or steam cleaning system. Casters with special bearings are recommended for frequent cart wash or steam cleaning situations.

E PERIMETER BUMPERS

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

Replacement Parts

Contact factory with your model and serial number for replacement cabinet components.



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.

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.

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Since 1947, Foodservice Equipment That Delivers!

1551 McCormick Avenue, Mundelein, Illinois 60060
Tel. 1-800-421-3744 • Fax No. (847) 367-8981

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