

C SERIES TRANSPORT CARTS WITH TOP-MOUNT HEATING AND REFRIGERATION MODULES OWNER / OPERATOR'S MANUAL



MANUFACTURED BY:

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CHR144



Before using, familiarize yourself with the heater and/or refrigerator controls. Read entire manual before operating this cart.

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CHR144



CAUTION: EQUIPMENT ELECTRICAL DAMAGE

DO NOT plug in or use this appliance until all *Installation Instructions* are read and followed. Damage to the appliance may occur if these instructions are not followed.

This manual is considered to be a permanent part of this appliance.

This manual must remain with the appliance if it is sold or moved to another location.

GENERAL INFORMATION

- This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards.
- Operating instructions and warnings must be read and understood by all operators and users.
- This appliance is intended for use to holding pre-cooked foods for human consumption. No other use is recommended or authorized by the manufacturer or its agents.
- Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.
- All included trouble shooting guides, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.
- Knowledge of proper installation, operation and maintenance procedures is essential to ensure the safe operation of this oven.

SERVICE / SAFETY

- Always have dry hands prior to using the piece of equipment.
- Turn OFF the unit (not all units have power switches) anytime the cabinet is not in use.
- If an electrical shock is felt when touching the cabinet, disconnect the power immediately and call Carter-Hoffmann Technical Service for assistance.
- If the power cord is frayed or the plug damaged, DO NOT plug into the electrical power receptacle. If it is already plugged in, turn off the main circuit breaker, usually located in the building's breaker box, then disconnect the plug.
- Disconnect the power cord before attempting any repairs to the cabinet or heating unit.
- Repairs to this unit must be by qualified personnel.
- DO NOT SPRAY WITH WATER OR CLEANING SOLUTIONS, or submerge the heating unit. Components and wiring present a high shock hazard when wet.
- Disconnect heating unit when cleaning cabinet or heating unit.
- Both the interior and exterior surfaces of this appliance can be hot to the touch and may cause burns.

UNPACKING AND INSTALLATION



CAUTION: Electric Shock Hazard

All servicing requiring access to non-insulated components must be performed by qualified service personnel. Do not open any access panels which require the use of tools. Failure to heed this warning can result in electrical shock. Disconnect this appliance from electrical power before performing any maintenance or servicing.



WARNING: Injury Hazard

All installation procedures must be performed by qualified personnel with full knowledge of all applicable electrical codes. Failure could result in property damage and personal injury.



WARNING Electric Shock Hazard

Appliance must be plugged into a properly grounded receptacle to prevent possible shock hazard. Electrical shock will cause death or serious injury.



CAUTION: Burn Hazard

Interior surfaces of the appliance may be HOT to the touch, and can cause serious burns.



WARNING: Risk of personal injury

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure can result in personal injury and property damage.

Unpack the cart and heating unit. Ensure that all packing materials and protective plastic has been removed from the unit. Inspect all components for completeness and condition.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and tested it for proper operation. Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on PAGE 11 of this manual.



CAUTION: Electrical Shock Hazard

The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage. **DO NOT** cut off the large round ground prong or twist a blade to fit an existing receptacle.

Appliance should be thoroughly cleaned before use. See *CLEANING INSTRUCTIONS*, page 5.

Verify electrical requirements by checking the serial tag on each electrical unit (refrigeration module and/or heater module). Verify that the cords exiting each module are plugged into the central junction box at the top of the cabinet. Plug the cord that exits the junction box unit into a properly grounded NEMA 5-20R electrical receptacle. **DO NOT MODIFY CORD PLUG.**

For first time operation of the cabinet, do not load product into the cabinet. Allow the heat to remove any residual oils which may adhere to inside metal surfaces. A slight emission of smoke is common during the first few hours of operation.



IMPORTANT:

Power cord is 10' long. If necessary, contact a licensed electrician to install an appropriate 20 amp electrical circuit with NEMA 5-20R receptacle. **DO NOT** use an extension cord.



Before using, familiarize yourself with the controls. Read entire manual before operating this cart.

IMPORTANT:



Damage to unit due to being connected to the wrong voltage or phase is **NOT** covered by warranty.

GROUNDING INSTRUCTIONS

This appliance is equipped with a cord having a grounding wire with a grounding plug which must be plugged into an outlet that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electrical current.

WARNING-Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or service agent if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

PRODUCT SPECIFICATIONS



CHR144

Carter-Hoffmann's Combination C Series Food Transport Carts are designed with interchangeable drop-on heating modules, refrigeration modules and filler plates, so the end user has the flexibility to change cabinet functions as desired. Each cabinet has two cavities, separated by a double wall and insulated by foamed-in-place insulation, thereby keeping each compartment completely unaffected by temperatures in the adjacent compartment. Carts can be purchased with a combination of heated modules, refrigerated modules and filler plates for heated, refrigerated and/or ambient transport. Additional heating and refrigeration modules may be purchased separately.

These carts accommodate a variety of covered correctional compartment meal trays and can be equipped with optional pan racks or tray retention system (see full specification sheet).

| Model Number | Electrical Info | Inside Working Height in (mm) | Overall Dimensions | | | Caster Dia. in (mm) | Class 100 Shipping Wt. lbs (kg) |
|--------------|--|-------------------------------|--------------------|-----------------|--------------|---------------------|---------------------------------|
| | | | Height | Depth in (mm) | Width | | |
| CHH120 | Heated: 120v, 1000watts, 8A Heated: 120v, 1000watts, 8A | 40-3/4 (1035) | 61-1/2 (1743) | 31-1/2 (800) | 60 (1524) | 8 (209) | 500 (227) |
| CHH144 | Heated: 120v, 1000watts, 8A Heated: 120v, 1000watts, 8A | 47-1/2 (1226) | 68-3/8 (1736) | 31-1/2 (800) | 60 (1524) | 8 (209) | 530 (240) |
| CHR120 | Heated: 120v, 1000watts, 8A Refrigerated: 120v, 830 watts, 9A | 40-3/4 (1035) | 69-1/2 (1765) | 31-1/2 (800) | 60 (1524) | 8 (209) | 520 (236) |
| CHR144 | Heated: 120v, 1000watts, 8A Refrigerated: 120v, 830 watts, 9A | 47-1/2 (1226) | 77-1/8 (1959) | 31-1/2 (800) | 60 (1524) | 8 (209) | 550 (250) |
| CRR120 | Refrigerated: 120v, 830 watts, 9A Refrigerated: 120v, 830 watts, 9A | 40-3/4 (1035) | 69-1/2 (1765) | 31-1/2 (800) | 60 (1524) | 8 (209) | 540 (246) |
| CRR144 | Refrigerated: 120v, 830 watts, 9A Refrigerated: 120v, 830 watts, 9A | 47-1/2 (1226) | 77-1/8 (1959) | 31-1/2 (800) | 60 (1524) | 8 (209) | 570 (259) |
| CHA120 | Heated: 120v, 1000watts, 8A Ambient: N/A | 40-3/4 (1035) | 61-1/2 (1743) | 31-1/2 (800) | 60 (1524) | 8 (209) | 450 (204) |
| CHA144 | Heated: 120v, 1000watts, 8A Ambient: N/A | 47-1/2 (1226) | 68-5/8 (1743) | 31-1/2 (800) | 60 (1524) | 8 (209) | 480 (218) |
| CAA120 | N/A | 40-3/4 (1035) | 55-5/8 (1743) | 31-1/2 (800) | 60 (1524) | 8 (209) | 400 (181) |
| CAA144 | N/A | 47-1/2 (1226) | 62-3/8 (1584) | 31-1/2 (800) | 60 (1524) | 8 (209) | 430 (195) |

All units feature junction box to connect electric and join to a single power cord; NEMA 5-20P plug

Agency Approvals Pending

CLEANING



WARNING: ELECTRIC SHOCK HAZARD

Unplug the unit from electric power before performing cleaning or maintenance.



WARNING: BURN HAZARD

Allow the unit to cool before performing any cleaning or maintenance procedures.



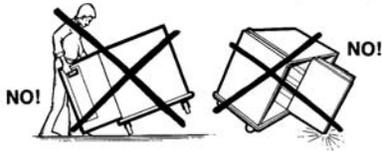
WARNING: ELECTRIC SHOCK HAZARD

DO NOT spray or splash water on the heater, control panel, timer or wiring.



CAUTION: CART DAMAGE

Do not tip cart onto the doors to drain excess water. Permanent damage to the doors and hinges will result. Use a clean dry cloth to mop any excess water inside cabinet after cleaning.



Turn the main power switch OFF, unplug and allow the unit to cool before cleaning. Remove the heating unit; simply lift up and off the top of the cabinet. DO NOT spray or splash water on the heater, control panel, timer or wiring.

1. Racks or shelves are easily removed with tools for cleaning, Remove fasteners that secure racks in place, lift up and pull out. The tray racks 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 clean, clear water. Wipe off any standing liquid or residue from all surfaces, corners and rear 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. Use of **direct steam / hot water** cleaning at temperatures above **190°F** may result in "bubbling" or loosening of vinyl adhesive.
4. Clean the surface of the display controller with a soft damp cloth. Do not use abrasive detergents, petrol, alcohol or solvents.
5. After all parts are dry, reinstall them and then replace the heating unit.

IMPORTANT: Cleansers, detergents, degreasers, sanitizers or bleaching agents that contain **chlorides or phosphates will cause permanent damage** to stainless steel products. This damage appears as pits, eruptions, voids, small holes, cracks, severe discolorations or dulling of the metal finish. Water with a high chlorine 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 WARRANTY.**

RECOMMENDED "TIPS" FOR CLEANING STAINLESS STEEL

| PURPOSE | FREQUENCY | CLEANING AGENT | METHOD OF APPLICATION |
|---------------------------|--------------------|--|--|
| Routine cleaning | Daily | Soap, ammonia, detergent and water | Swab with cloth. Rinse with clear water, wipe dry. |
| Smears and fingerprints | As needed | Stainless steel cleaner, similar products | Rub with cloth as directed on package. Rub in direction of grain of stainless steel. Do not use on vinyl trim or control panel. |
| Stubborn spots and stains | Daily or as needed | Any chloride-free or phosphate-free cleanser | Apply with damp sponge or cloth. Rub in direction of grain. Rinse thoroughly. Do not use on vinyl trim or control panel. |
| Hard water spots | Daily or as needed | Vinegar | Swab with cloth. Rinse with clear water, wipe dry. |



**CAUTION: SAFE
FOOD HOLDING
PRACTICES
RECOMMENDED**

Cooking food to a safe temperature, holding at a temperature of at least 140°F is critical in the prevention of foodborne illness. Hold only cooked, hot food at 140°F or higher. This cabinet is not intended to cook or reheat food. Food must be at appropriate temperature before being placed into cabinet.

HEATER OPERATION

1. Plug the heater into a proven power source. The white indicator lamp and the fan will operate continuously whenever the heater is plugged in.
2. Be sure the cabinet door(s) are fully closed during the pre-heat time.
3. Set cabinet to desired temperature (see Programming Instructions below).
4. Allow cabinet to pre-heat to at least 165°F. This should take 20-25 minutes.
5. Food serving temperature will vary with the mass, type and quantity of food being held.
6. During loading, the cabinet temperature will drop. Close the door and wait 10-15 minutes for the cabinet to recover air temperature before disconnecting from the power source.
7. Be sure to remove the plug from the outlet and wind the cord on the cord bracket or push handle before moving the cart. Move the cart to the service area as quickly as possible.
8. Upon reaching the service area, reconnect the heater to power source as quickly as possible. Wait 10-15 minutes (check the thermometer to see if the temperature is at the desired level). If not adjust the thermostat as required.
9. When removing product from the cart, start at the bottom and work to the top position. This keeps food hotter and eliminates spillage on to lower items.

SET POINT PROGRAMMING

NORMAL OPERATION

In normal operation, the probe temperature will be displayed. The display blinks when waiting for a parameter to be saved or when there is an error saving a parameter to memory.

TEMPERATURE

To enter programming, press the SET key once and "SET" will be displayed.

1. Press the SET key again and the current temperature set point will be displayed.
2. Use the UP and DOWN arrow keys to adjust the set point
3. Press the SET key to save the new set point

To exit programming, press the SET and DOWN arrow at the same time.



Digital Display

Set Key

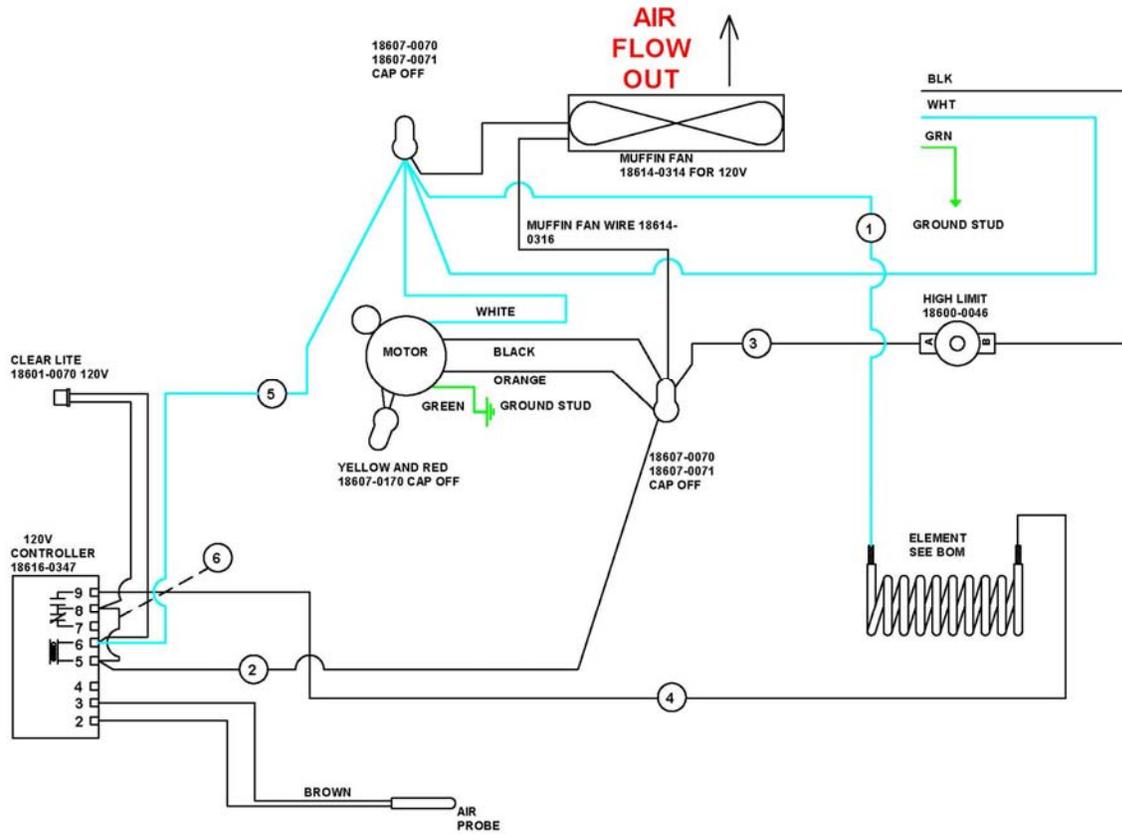
Up and Down Arrow Keys

Defrost Key (inactive)

HEATING MODULE WIRING DIAGRAMS & PARTS LISTS

1000w, 120v, 8A
Standard Electric

| Part Number | Description | Part Number | Description |
|-------------|----------------------------|-------------|---|
| 16502-9297 | THU/L inlet cover | 18601-0070 | Clear light |
| 16504-3359 | Control panel | 18616-0347 | Love TS3 digital temperature controller |
| 16503-9970 | Housing cover | 18616-0352 | Probe for TS3 controller |
| 16504-3483 | Heater base | 18614-0321 | Blower wheel |
| 16503-9972 | Heat duct | 16501-7442 | Bulb hold-down |
| 16505-1032 | Heater bottom | 16501-7443 | Bulb mounting bracket |
| 18614-0306 | Low profile blower housing | 18614-0304 | Flanged air inlet |
| 18612-0109 | Heat element 120v/900w | 18617-0100 | Heyco #2073 |
| 16502-9825 | Element plate | 18614-0314 | Muffin fan 115v |
| 16504-3358 | Outside Cover | 18600-0046 | Hi-limit |
| 16090-3520 | Hinged Control Cover | 18614-0360 | Motor |
| | | THL000011A | Complete heating unit assy. |



REFRIGERATOR OPERATION

1. Plug the refrigerator module into a proven power source. The white indicator lamp and the fan will operate continuously whenever the heater is plugged in.
2. Be sure the cabinet door(s) are fully closed during the pre-heat time.
3. Set cabinet to desired temperature (see Programming Instructions below).
4. Allow cabinet to cool to 40°F or lower. This should take approximately 30 minutes.
5. Food serving temperature will vary with the mass, type and quantity of food being held.
6. During loading, the cabinet temperature will rise. Close the door and wait 10-15 minutes for the cabinet to recover air temperature before disconnecting from the power source.
7. Be sure to remove the plug from the outlet and wind the cord on the cord bracket or push handle before moving the cart. Move the cart to the service area as quickly as possible.
8. Upon reaching the service area, reconnect the refrigerator module to power source as quickly as possible. Wait 10-15 minutes (check the thermometer to see if the temperature is at the desired level). If not adjust the thermostat as required.
9. When removing product from the cart, start at the bottom and work to the top position. This eliminates spillage on to lower items.

SET POINT PROGRAMMING

NORMAL OPERATION

In normal operation, the probe temperature will be displayed. The display blinks when waiting for a parameter to be saved or when there is an error saving a parameter to memory.

TEMPERATURE

To enter programming, press the SET key once and “SET” will be displayed.

1. Press the SET key again and the current temperature set point will be displayed.
2. Use the UP and DOWN arrow keys to adjust the set point
3. Press the SET key to save the new set point

To exit programming, press the SET and DOWN arrow at the same time.

CONTINUOUS COLD CYCLE

Press the DOWN key for 8 seconds to activate or deactivate a continuous cold cycle. (“CON” will flash upon starting the cycle; “COF” will flash upon completion of cold cycle)

DEFROST

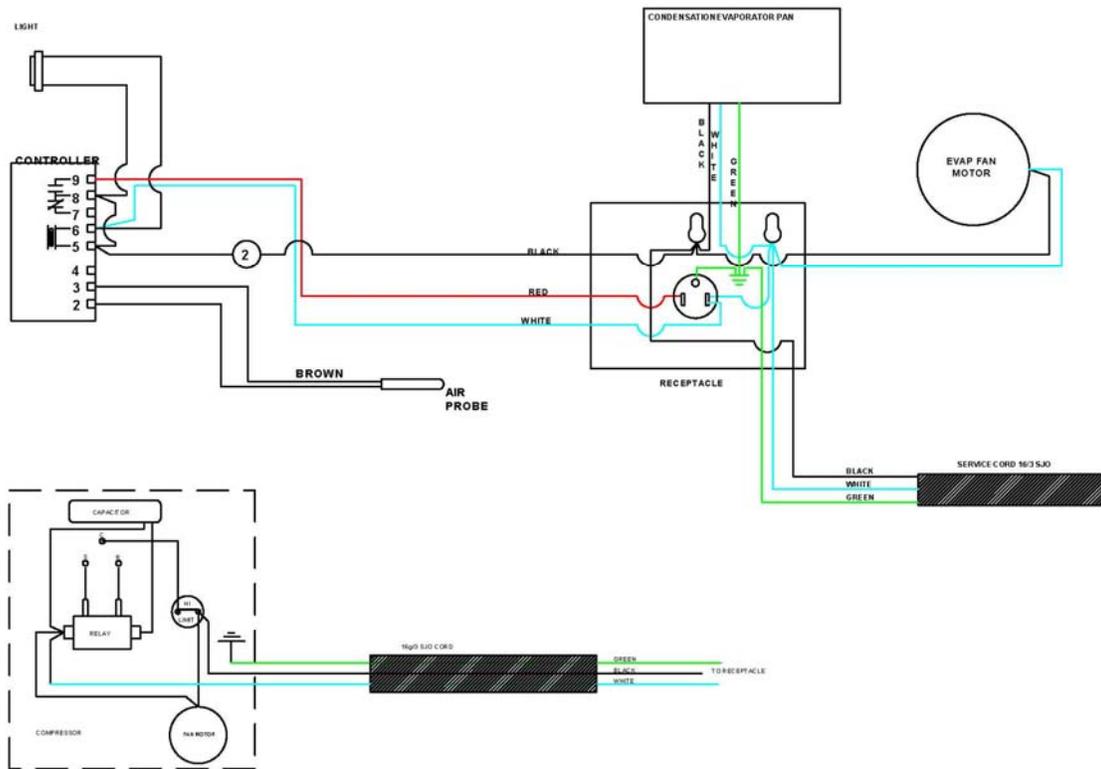
The refrigeration module will automatically enter the defrost cycle at scheduled intervals. However, the controller is equipped with a manual defrost override, if needed. Press the DEFROST key for 8 seconds to activate or deactivate the defrost cycle.



REFRIGERATION MODULE WIRING DIAGRAMS & PARTS LISTS

830w, 120v,
9 Running Amps
Standard Electric

| Part Number | Description |
|-------------|---|
| 18612-5030 | Condensing Unit R134A, 1/4 H.P. |
| 18614-0277 | Evaporator Blower and Coil |
| 16504-3668 | Refrigeration Assembly Cover |
| 16504-3684 | Back Panel |
| 16504-3669 | Front Panel Encl. |
| 18614-0095 | Condenser Evap. #T12-5000 |
| 18601-0070 | Clear Light |
| 18616-0347 | Love TS3 Digital Temperature Controller |
| 18616-0352 | Probe for TS3 Controller |
| 16090-3581 | Hinged Control Panel Cover |
| 16002-2163 | Complete Refrigeration Assembly |



GENERAL MAINTENANCE INSTRUCTIONS

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 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.

LATCHES

Check frequently to insure that all door latches are secure. Latches may become "sticky" due to residue build-up 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.

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.

CONTROLLER MAINTENANCE

Routine maintenance is not required. A periodic check of the system calibration is recommended. The controller is not field serviceable. Call for service if repair is needed.

TROUBLESHOOTING SUGGESTIONS

| PROBLEM | PROBABLE CAUSE | POSSIBLE REMEDY |
|---|---|---|
| No power to unit, No light on display Motor not running | Not plugged in or circuit breaker off or tripped | Plug into receptacle. Reset circuit breaker, check facility circuit breaker |
| | Main switch damaged | Check main power switch, replace if damaged |
| | Damaged power cord | Replace cord |
| | Hi-limit safety tripped | Allow unit to cool, hi-limit will reset automatically, or replace |
| Unit does not hold temperature | Damaged door gasket | Replace gasket |
| | Damaged door latch | Replace defective latch |
| | Temp probe damaged | Replace probe |
| | Door gap, out of alignment | Adjust door hinging and strike |
| Unit does not heat / cool | Cabinet temp above set point (heat) Cabinet temp below set point (refrig.) | Adjust thermostat set point Check thermometer calibration |
| | Damaged wiring | Repair wiring |
| | Damaged relay | Replace relay |
| | Damaged controller | Replace controller |
| | Damaged heating element | Perform ohm reading, Replace element |
| Unit overheats | Set point too high | Change set point |
| | Thermostat damaged | Replace thermostat |
| | Defective hi-limit control | Replace hi-limit |
| | Blower fan jammed | Find source of fan binding |
| Blower motor not running | Damaged fan motor | Replace motor |
| | Blower fan jammed | Find source of fan binding |
| Relay is "chattering" | Check proper wiring to switch | Repair wiring or replace switch |

SERVICE EXPECTATIONS

SERVICE PHILOSOPHY

For almost sixty years, Carter-Hoffmann has enjoyed a reputation for manufacturing rugged, dependable foodservice equipment that permits foodservice professionals serve more food products to more people, and thus, to grow their business.

Our goal is not only to provide the best food service equipment for the price, but also to back it up with after-sale service that is responsive fast, efficient and professional. To ensure a clear understanding of our goals, expectations, and responsibilities, we have prepared this brief document.

Carter-Hoffmann products are innovative and efficient. They are easy to use, easy to clean and easy to maintain. Although the products are quite reliable they are also designed for easy repair. We believe that a malfunction to a Carter-Hoffmann product should cause as little inconvenience to the customer as possible. Our aim is to provide "same day"/first time fix" repair service on all of our products. We are dedicated to making every aspect of our customer service the standard by which others are judged.

END-USER RESPONSIBILITIES

While we all strive to serve our mutual customers as well as possible that does not mean that the end-user (including his employees) does not share some responsibilities.

1. All shipping damage must be noted on the freight bill when the shipment is received. Any freight damages must be collected from the Freight Company, NOT Carter-Hoffmann.
2. The end-user should be advised beforehand to carefully unpack and inspect all products when they are received BEFORE SIGNING THE SHIPPER'S RECEIPT OF DELIVERY.
3. The end-user must provide a safe, dry, level surface for the equipment to be placed upon.
4. The end-user must provide the proper electrical supply. All in-wall electrical modifications are to be completed by a licensed electrician. All building modifications are the responsibility of the end-user.
5. The end-user must operate, clean and maintain the equipment in accordance with the procedures described in the Operation Manual.
6. Carter-Hoffmann is NOT responsible for any loss of the customer's income, loss of food product, extra labor charges, or any other incidental or consequential costs as a result of the malfunction of our product.
7. The end-user shall allow for on-premises repair of the equipment to be completed at a mutually convenient place and time.

WARRANTY SERVICE

1. Warranty service is to be **initiated** by authorized Carter-Hoffmann personnel only.
2. The service provider is **NOT** authorized to change or extend any of the terms or conditions of our warranty.
3. Initial freight damage is **NOT** covered by the product warranty.

CONFIDENTIALITY

1. The end user and all his employees and sub-agents shall protect and keep confidential Carter-Hoffmann's proprietary designs, information, and knowledge.
2. All literature and informational materials provided by Carter-Hoffmann are to be considered confidential; they remain Carter-Hoffmann's property; and are not to be reproduced without our prior written consent.

SHIPPING DAMAGE CLAIM PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of the damage.
3. **CONCEALED LOSS OR DAMAGE:** if damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and file "CONCEALED DAMAGE" claim with them. This should be done within ten (10) days from the date the delivery was made to you. **Be sure to retain the container for inspection.**
4. Carter-Hoffmann cannot assume liability for damage or loss incurred in transit. We will, however, at your request, supply you with the necessary documents to support your claim.

CARTER-HOFFMANN WARRANTY

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 one year; to refrigeration compressor unit for one year (limited to replacement of the unit only-not to include the labor for removal, repair or replacement). Repair or replacement 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. There are no warranties, express or implied, which extend beyond the description on the face thereof.

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.

Note: Due to our continuous process of product improvement and innovation, all listed specifications subject to change.

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CFESA

Proud Member

NAFEM
North American Association of
Food Equipment Manufacturers