

HOSPITALITY SERIES ECONOMY PATIENT TRAY CARTS *OWNERS / OPERATORS MANUAL*



MANUFACTURED BY:

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ESD
Single Door Cart



ETD
Two Door Cart

TABLE OF CONTENTS

UNPACKING, INSPECTION & FREIGHT DAMAGE.....	2
DAILY CLEANING.....	3
OPERATION.....	4
TRAY SLIDE & TRAY RACK POSITION CHANGES.....	4
MAINTENANCE.....	5
WARRANTY.....	5

UNPACKING AND INSPECTION



This appliance should be thoroughly cleaned prior to use.

See the CLEANING INSTRUCTIONS in this manual.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and checked it for proper operation.

Refer to *SHIPPING DAMAGE CLAIM PROCEDURE* on bottom of this page.

1. Remove the cabinet from shipping carton, ensuring that all packing materials and protective plastic has been removed from the unit.
2. Inspect all components for completeness and condition.
3. If any freight damage is present, a freight claim must be filed immediately with the shipping company.
4. **Freight damage is not covered under warranty.**
5. Check to insure all components are included: cabinet, instruction packet and additional accessories.
6. Read operation instructions completely.
7. Cabinet should be thoroughly cleaned before use. See CLEANING INSTRUCTIONS in this manual.

FREIGHT DAMAGE 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 damage. **Contact your dealer immediately.**
3. **CONCEALED DAMAGE:** If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and then file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. **Be sure to retain the container for inspection.**

Carter-Hoffmann cannot assume liability for damage or loss incurred in transit, **freight damage is not covered under warranty.** We will, however, at your request, supply you with the necessary documents to support your claim.

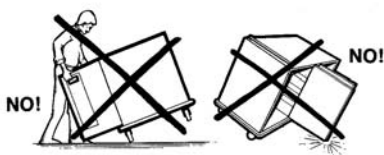
DAILY CLEANING PROCEDURES



CAUTION: Beware of sharp edges with sheet metal during cleaning process.



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



CAUTION: Do not tip cart onto doors to drain excess water. This will cause damage to the hinges, doors and latches and cause the doors to come out of alignment.

1. Tray slide assemblies are easily removed, without tools, for cleaning. To remove the slides, lift up from the bottom and rotate 90° upward to slide out. Lift up rack assembly from the bottom and off of rack pins that are at the bottom of the cabinet. Angle rack to slide off the upper pins.
2. To clean stainless steel surfaces, use only cleansers, detergents, degreasers, or sanitizers that are certified to the chloride-free and phosphate-free, and only in 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. **DO NOT TIP CART ONTO DOORS** to drain excess water.
3. Vinyl trim, if present, should be washed with a chlorine-free detergent and water. Rinse thoroughly with clear water and allow to dry. Do not 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.



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.

Use of cleaning agents that are not recommended for stainless steel may cause permanent damage to the cabinet. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR AND IS NOT COVERED BY THE WARRANTY.**

RECOMMENDED TIPS FOR CLEANING STAINLESS STEEL

Purpose	Frequency	Cleaning Agent	Method of Application
Routine Cleaning	Daily	Soap, ammonia detergent & 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 stainless steel grain. Do not use on vinyl trim.
Stubborn spots & stains	Daily As Needed	Any chloride-free or phosphate-free cleaner	Apply with damp sponge or cloth. Rub in direction of stainless steel grain. Rinse thoroughly. Do not use on vinyl trim.
Hard water spots	Daily As Needed	Vinegar	Swab with cloth. Rise with water & wipe dry.

OPERATION



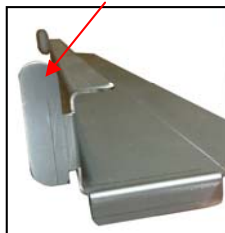
1. For best results, insert loaded trays in cart as quickly as possible. Doors should be opened only when necessary in order to keep food at proper temperature and prevent contamination of foods from outside sources.
2. A door-open catch for each door, is located on the side of the cart for loading and unloading. The door will rotate 270° and lie flat on the side of the cart.
3. Take care to avoid bumping carts into doors, walls and other obstructions.

TRAY SLIDE ADJUSTMENT

These carts come equipped with adjustable tray slides to accommodate various tray heights. Tray slides are adjustable on 1.75" increments, with standard spacing at 5.25".

- 1) To adjust the spacing lift slide up and rotate 90 up and out until the bottom tabs on the slide clear the notches on the rack. The top tabs will then slide easily out of notches as well.
- 2) Insert back into the rack by inserting the top of the tabs into the notches, then rotating the slide back down until the bottom tabs go into the notch as well.

Pan Slide Tab

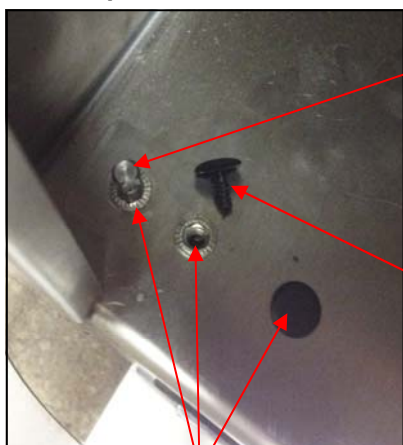


Pan Slide Notch



CHANGING THE RACK POSITION

Pin positions—left side



Rack pin

Plastic plug

Three pin positions

The tray racks are adjustable to accommodate various tray dimensions, by relocating the pin positions at the top and bottom of the cart. There are three pin positions for each rack.

- 1) Remove the racks from the cart
- 2) Determine the width required for your tray
- 3) Using a screwdriver, pry off the black plastic plugs (4) over the holes (4) for the spacing you need.
- 4) Using a wrench, unscrew the pins and move them to the desired positions and screw into the new positions.
- 5) Replace the plastic plug into the now vacant unused holes.

MAINTENANCE



CAUTION:

Do not move cabinet unless door is securely closed. Serious damage to hinges and door may result if bumped into tables, walls, or other equipment when the doors are open.



CAUTION:

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.

CASTERS

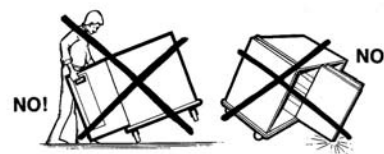
Some cabinets may have caster bearings that are equipped with Zerk grease fittings so that they may be easily lubricated with a grease gun. Lubricate bearings at least once every six months. Lubrication will be required more often if cabinet is cleaned with a hot water or steam cleaning system. Casters with special sealed bearings are recommended for frequent cart wash or steam cleaning systems.

LATCHES & HINGES

Make sure all joints remain sealed and door latches do not stick. If necessary, use WD-40, silicone spray, graphite or other commercial lubricants for aluminum products, to keep door latches & hinges from sticking. Do not use oil.

DOORS

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



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.