

Cleaning, Operating, Maintenance Instructions, Parts List & Warranty

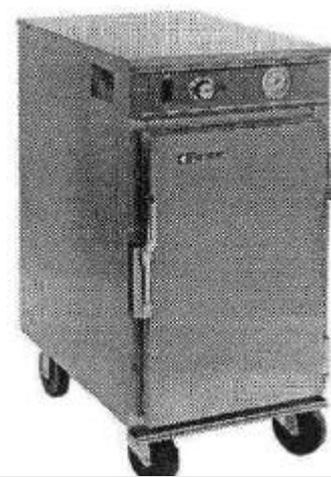


Since 1947, Foodservice Equipment That Delivers!

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.

Model PH913



Cleaning Instructions



CAUTION Cleaners, 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.

1. Before cleaning, unplug the cabinet.
2. Racks or shelves 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.
3. 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.
4. 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 surfaces, corners, or near edges.

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.

Cabinet Operations



Do not plug into ungrounded receptacle.

Check to ensure that heater plug is in safe operating condition.

NOTE:

This unit is designed for HOLDING hot foods. To insure best results, be sure your food dishes and covers are at or above the desired holding temperature and the cabinet is completely pre-heated.

PRE-HEAT

A

1. The cabinet may be used with or without humidity. If humidity is required, fill the water well in the heater cover with HOT water.
2. Turn the cabinet on and set for maximum temperature. The thermostat has been calibrated to 200°F. A slight overshoot will occur.
3. Reduce the temperature to the desired holding temperature.

NOTE: When placing hot food in any heated staging device, maximum food quality is preserved by placing food in warm pans or trays.

HUMIDITY CONTROL

B

1. There are two adjustable vents on top of the heater cover assembly.
2. Open both vents for minimum humidity.
3. Close one vent for medium humidity.
4. Close both vents for maximum humidity (steam).

GUIDELINES

The make-up and consistency of many foods varies from operator to operator. The following suggestions will help to determine the best system for each individual operation.

C

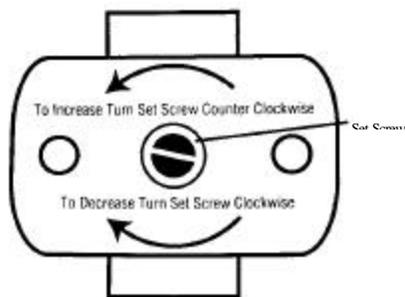
1. Select the desired holding temperature first. (For example, biscuits, rolls, and other flour products may require more humidity at 120°F than at 100°F.)
2. Minimum humidity (both vents open) will preserve the freshness and texture of the widest range of foods.
3. Medium humidity (one vent closed) will protect foods having a high water content, such as vegetables, potatoes, etc.
4. Maximum humidity (both vents closed) is a "steamer" setting. This can be useful to reconstitute rolls, buns, and biscuits quickly.
5. During loading, the cabinet temperature will drop. Try not to move the cart right away; wait 10-15 minutes until the cabinet recovers air temperature.
6. Be sure to remove the plug from the outlet before moving the cart. Move the cart to the service area as quickly as possible.
7. Upon reaching the serving area, reconnect the plug as quickly as possible. Wait 5-10 minutes (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 on lower items.

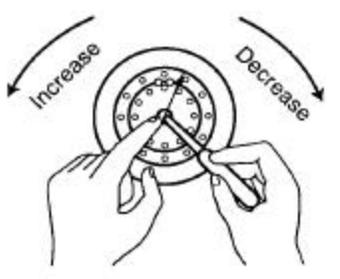
THERMOSTAT CALIBRATION

A

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 **counterclockwise** (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°F-35°F.

Calibrations





Maintenance Instructions

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 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.

A

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 often 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.

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

PERIMETER BUMPERS

If applicable, 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 cart components. If your model is not listed, please contact factory for listing of parts.

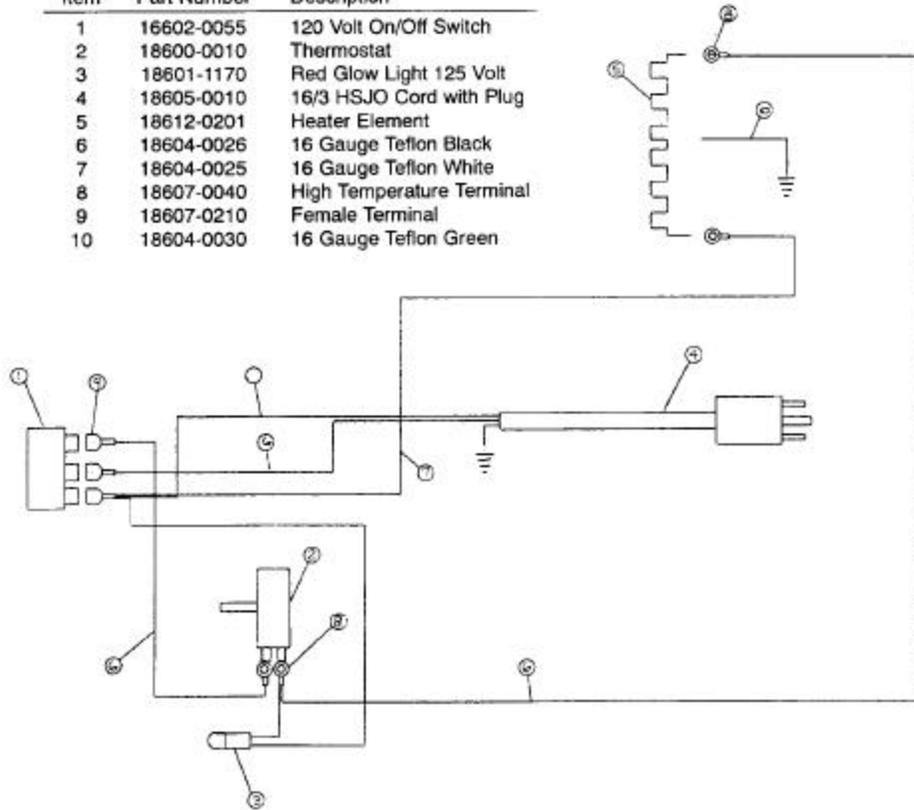
Item	Part Number	Description
1	18602-0055	On/Off Switch
2	18600-0010	Thermostat
3	18601-1150	Red Pilot Light
4	18605-0010	Power Cord With Plug, 120 Volt
	18605-0015	Power Cord With Plug, 220 Volt
5	18612-0180	220 Volt 550 Watt Element
	18612-0195	120 Volt 1000 Watt Element
*	18612-0200	Ceramic Block
*	18608-0010	Thermostat Knob



Wiring Diagram

PH913

Item	Part Number	Description
1	16602-0055	120 Volt On/Off Switch
2	18600-0010	Thermostat
3	18601-1170	Red Glow Light 125 Volt
4	18605-0010	16/3 HSJO Cord with Plug
5	18612-0201	Heater Element
6	18604-0026	16 Gauge Teflon Black
7	18604-0025	16 Gauge Teflon White
8	18607-0040	High Temperature Terminal
9	18607-0210	Female Terminal
10	18604-0030	16 Gauge Teflon Green



Carter-Hoffmann Corporation Warranty:

Carter-Hoffmann Corporation ("CARTER-HOFFMANN") warrants to the initial purchaser of Us 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.

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



Since 1947, Foodservice Equipment That Delivers!

18400-3037
SN/97P0899

"