



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.*



*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.***

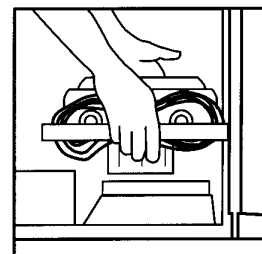
## For Carts with FH80 Heating System Cleaning Instructions



**WARNING**

*Be sure the heater is unplugged and cool before removing it from the cabinet. 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 FH80 heating unit. Remove the water pan then grasp the heater cord wrap with one hand, the rear of the heater with the other and lift the heater straight up.
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. 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. 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.

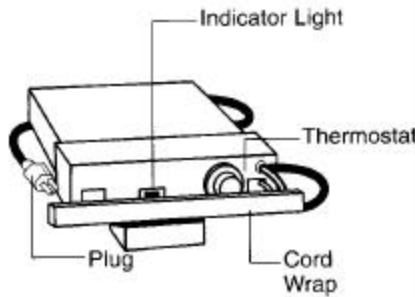


Purpose	RECOMMENDED "TIPS" FOR CLEANING STAINLESS STEEL Frequency Cleaning Agent Method of Application		
Routine cleaning	Daily	Soap, ammonia detergent and water	Sponge with cloth, rinse with clear water and wipe dry.
Smears/ fingerprints	As Needed	Stainless steel cleaner or similar products	Rub with 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.

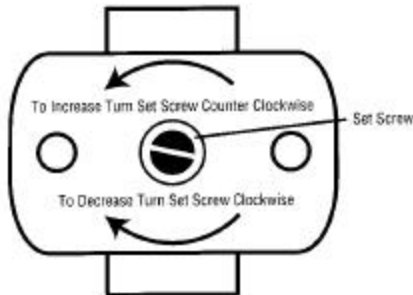
## Heater Operations



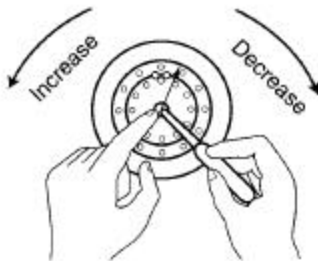
### NOTE:

*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.*

## Calibrations



## Cabinet Operations



### WARNING

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

1. Before using, familiarize yourself with the heater controls.
2. Plug the heater into a proven power source. The white indicator lamp and the fan will operate continuously whenever the heater is plugged in.
3. Turn the thermostat to number 4 or 5 on the knob. Be sure the cabinet door(s) are fully closed during the pre-heat time.
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. 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 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.
7. Upon reaching the serving area, unwind the power cord and reconnect the heater 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.

### A

### THERMOSTAT CALIBRATION

If additional heat range is required in the heating unit, unplug unit, remove black thermostat knob, insert small straight blade screwdriver into opening and turn limit control set screw **counterclockwise** 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 25T-35T degrees.

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.

### A

### 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

### CASTERS

- A** 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.

### LATCHES

**B**

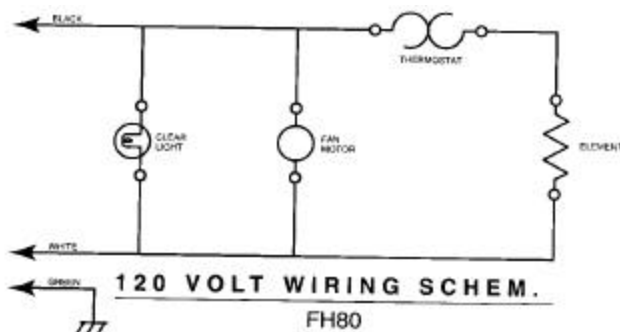
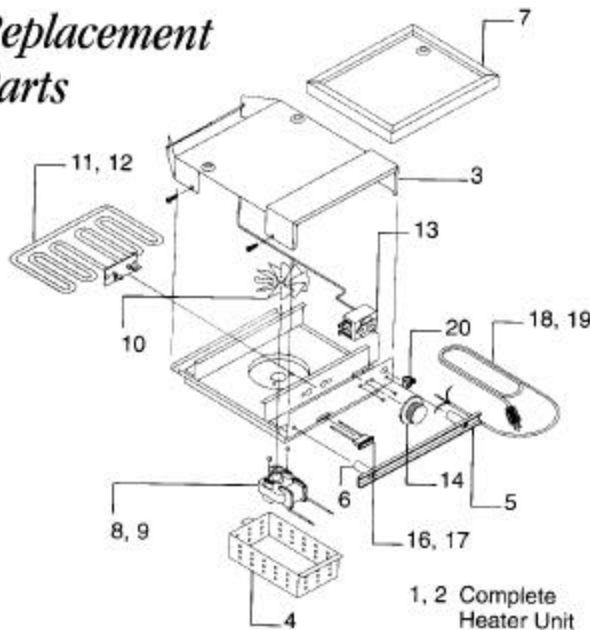
Check frequently to insure that all door latches are secure. Latches may become "sticky" due to residue buildup from daily use and cleaning. Lubricate latches regularly with WD-40, silicone spray, graphite or other commercial lubricants for stainless steel products. Do not use oil.

### PERIMETER BUMPERS

**C**

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



**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.

FH80 Item	HEATER Part Number	COMPONENTS Description
1	27080-0010	FH-80 (Heater Unit 120 Volts) FH-80
2	27080-0123	(Heater Unit 220 Volts) Element
3	16501-1034	Cover
4	16501-0760	Motor Cover
5	16501-1103	Aluminum Handle
6	18617-0850	Handle Spacer Water Pan
7	11270-2010	
8	18603-0025	Fan Motor 120 Volts
9	18603-0095	Fan Motor 220 Volts
10	18603-5090	Fan Blade
11	18612-0210	Heat Element 120 Volts, 1500 Watts
12	18612-0190	Heat Element 220 Volts, 1700 Watts
13	18600-0010	Thermostat
14	18608-0010	Thermostat Knob
15	18602-0030	On/Off Switch 120/220 Volt
16	18601-0070	Indicating Light 120 Volt
17	18601-0080	Indicating Light 220 Volt
18	18605-0010	120 Volt Power Cord
19	18605-0015	220 Volt Power Cord
20	18617-0010	5/8" Strain Relief Grommet
21	18617-0100	5/8" Snap Bushing

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.

## *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.*

*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 here of.*

*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.*



Since 1947, Foodservice  
Equipment That Delivers



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