

Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



PHB495 Air Screen Refrigerator

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 equipment should be thoroughly cleaned before using.

Cleaning Instructions

 Electrical components should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

WARNING

 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 finish of the metal. THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.

CAUTION



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. 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.

3. 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.

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

The Air Screen Refrigerator is designed for use with the door open when unloading during meal or tray assembly operations lasting up to 45 minutes. Only product that has been pre-chilled should be placed into the cabinet. Placing warm product into the cabinet will elevate the cabinet air temperature above 40°F. This will have a direct affect on optimum product serving temperatures.

Due to various conditions such as extremely high kitchen temperature, high frequency of tray activity breaking the air curtain and excessively long operations, the door may need to be closed so the unit can recover to proper operating temperature.

1. Pre-chill empty cabinet, with door closed for approximately 40 minutes. Always keep the door closed except when actually unloading the refrigerator. Do not load the cabinet until the proper operating temperature has been reached. (34°F-40°F)

2. **Load the cabinet from the bottom up.** Make sure the trays are pushed to the rear wait. Optimum Air Screen operation requires that all trays be pushed all the way in during unloading. Do not leave trays protruding into the air screen at the front of the cabinet. After loading, close the door and allow inside air temperature to restabilize to (34°F-40°F).

3. **Unload the cabinet from the top down.**

4. Close the door during slow periods to extend the effective temperature maintenance time.

Remember: The Air Screen Refrigerator must be at proper temperature (34°F-40°F) before the door is opened.

The Air Screen Refrigerator will not lower food temperatures with the door open.

This unit is equipped with an automatic condensate evaporator. To prevent water spills, leave the unit plugged in with the door closed for a minimum of 90 minutes after use.

THERMOSTAT CALIBRATION

A

The Air Screen Refrigerator has been calibrated at the factory and should not need any further calibrations. If the Thermostat needs calibration, a qualified refrigeration technician should be called into service.

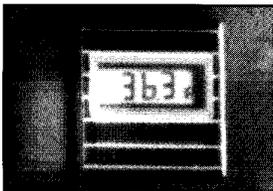
DIGITAL THERMOMETER CALIBRATION

B

The Digital Thermometer Calibration procedure is only to calibrate the thermometer to the actual air temperature of the cabinet. This thermometer does not control the actual air temperature.

PROCEDURE:

1. Remove the screws that hold the upper control panel in place. Carefully pull out the panel from the right side. Carefully let the panel hang.
2. Locate the thermometer on the inside panel you just removed. With a 3/8" wrench remove the two 10/32 nuts on the back of the unit and carefully remove the back plate. The adjustment potentiometer is located in the upper right area of the thermometer.
3. Open the door and remove the inside right hand baffle and set aside. Behind this panel you will locate the Digital Thermometer Sensor.
4. Immerse the sensor in a mixture of water and crushed ice to obtain 32°F.
5. With the sensor immersed in the water re-calibrate the thermometer using a small Phillips head screwdriver to adjust the potentiometer. Turn clockwise to adjust the temperature down (cooler) and counter-clockwise to adjust the temperature higher (warmer). Wait 10 seconds for the adjustment to take place. Once adjusted re-seal the potentiometer with clear nail polish to prevent calibration shift. Replace the back cover plate and be sure to run the sensor wire through the notch in back plate.



Maintenance Instructions

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 every two weeks 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
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

CABINET COMPONENTS

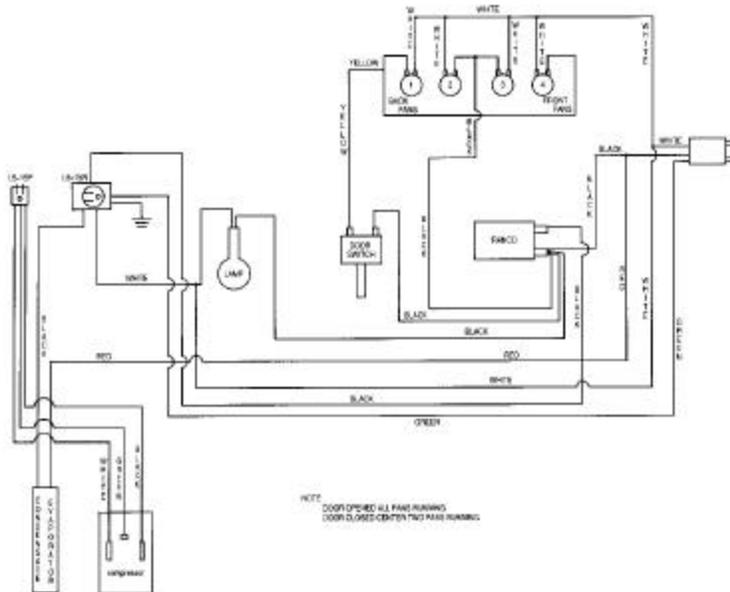
Part Number	Description
18616-0085	Digital Thermometer
16002-5104	Push Handle Assembly
16501-6807	Front Grill
16090-8167	Rack/Duct Assembly-Right
16090-8168	Rack/Duct-Assembly-Left
18304-0040	Edgemount Hinge
18302-0040	Door Latch
18301-6230	6" Swivel Caster
18301-6294	6" Swivel Caster with Break
16501-7263	Evaporator Cover
16501-7220	Side Vent Panel

REFRIGERATION COMPONENTS

Part Number	Description
18612-5050	Condensing Unit inc. Compr. (R134A)
18612-6055	Compressor (R134A)
18614-0243	Evaporator Coil
18614-0081	Expansion Valve (R134A)
18614-0062	Filter Drier 1/4" Flair (R134A)
18614-0051	Accumulator 5/8 suction
18614-0242	Fan Motor
18614-0245	Fan Blade
18614-0095	Condensate Pan
18613-0137	Receiver

ELECTRICAL COMPONENTS

Part Number	Description
18600-0080	Ranco Thermostat
18601-0070	Power Light Fan Door Switch
18602-0013	Switch
18602-0030	On/Off Switch
18605-0020	Power Cord
11000-0925	Schematic



PHB495 WIRING DIAGRAM

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 hereof.

Warranty Exclusion And Limitations:

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. 1-800-421-3744 • Fax No. (847) 367-8981

11435-0000-196