

Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



Since 1947, Foodservice Equipment That Delivers!

For Model NCW105 Chip Warmer

Daily Cleaning Instructions

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.



CAUTION

Cleasners, 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

Turn off power, unplug cabinet, and allow to cool before cleaning. Heating element should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

1. 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, or near edges.
2. Remove leftover chips from unit. Do not store chips in cabinet overnight.
3. Allow cabinet to cool.
4. Remove the bottom chip cover. (See figure 1.)
5. Open up the bottom clean cover. (See figure 2.)

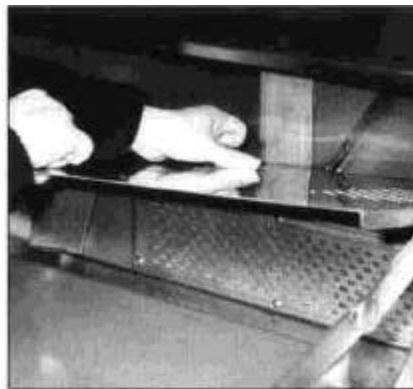


FIGURE 1



FIGURE 2

6. Brush any crumbs down into the bottom 12" x 20" clean out pan. (Not supplied.)
7. Wipe down all the cabinet interior surfaces to remove any grease.
8. Close the bottom clean out cover and replace bottom 12" x 20" clean out pan.
9. Replace the bottom chip cover.
10. The unit is now ready to be used for the next business day.
11. Follow monthly cleaning procedures on page 3.

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.

Heater/Cabinet Operations

NOTE:

The cabinet is factory set to operate at 180° F.

1. Install 12" x20" pan (not supplied) under clean out cover. (See figure 3.)

2. Before using, familiarize yourself with the cabinet controls.

3. Turn the cabinet on.

4. Wait 30 minutes for the cabinet to preheat.

5. Load the cabinet with chips. For best results and most uniform heating it is important to preheat the cabinet before loading.

6. Allow the chips to heat for 30 minutes before serving.

7. Serve chips by unloading from the bottom door.

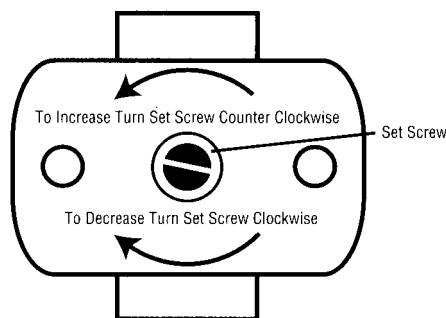
8. Reload the cabinet when chips are nearing the bottom to ensure there are always hot chips available. Remember, new chips will require at least 30 minutes to heat before using.

9. At the close of the business day, perform the daily cleaning procedures.



FIGURE 3

Calibrations



Maintenance Instructions



Make sure the power is off and chip warmer is

WARNING *warmer is at room temperature before performing this procedure.*

NOTE :

Chips and dust will accumulate inside the element cover and on the fan access cover. These items need to be cleaned to ensure proper air flow and cabinet performance.

[A] THERMOSTAT CALIBRATION

If additional heat range is required in the cabinet and the thermostat is turned up all the way, follow these procedures to increase the calibration range. Unplug unit and remove the two screws that hold the access cover on and set aside. Insert small straight blade screwdriver into opening and turn limit control set screw **counter clockwise** (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.

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] MONTHLY CLEANING PROCEDURES

1. Remove all chips from the cabinet. Do not store chips in the cabinet overnight.
2. Allow the cabinet to cool before cleaning.
3. Remove the bottom chip cover and set aside. (See figure 4.)
4. Remove the upper hopper by pushing in on the sides to disengage from the cabinet. (See figure 5.) When disengaged, gently drop hopper cover down. (See figure 6.)
5. Remove the Heat Element cover and take to the sink to be washed. Replace when dry and clean. (See figure 7.)
6. Remove the fan access cover. (See figure 8 & 9). Figure 8 is a photo of the fan access cover as it leaves the factory. Photo 9 is of an actual cabinet in service. At the sink spray off all the accumulated crumbs. Set aside to air dry. If there are any chips or dust inside the fan area, with the use of a vacuum, clean out the chips. (See figure 10.) When clean replace the fan access cover. (See figure 11.)
NOTE: Failure to clean this cover monthly will result in poor air circulation (cold chips) and will cause the safety hi-limit to trip. This expensive service call can be avoided if these procedures are followed.
7. Wipe down the cabinet and replace any remaining parts.
8. Document this procedure and schedule next months cleaning in your planner.

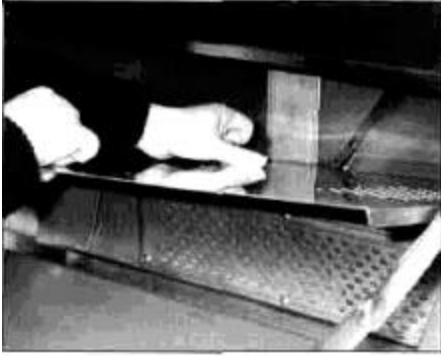


FIGURE 4

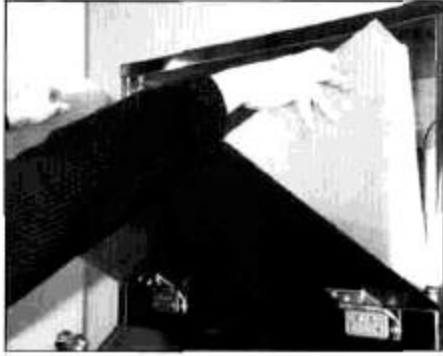


FIGURE 5



FIGURE 6

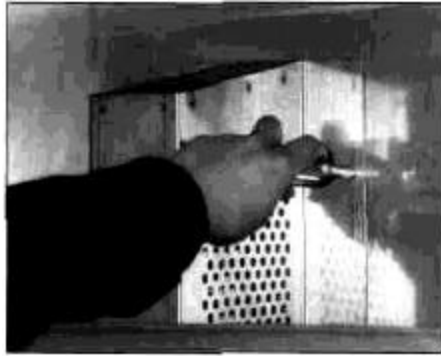


FIGURE 7

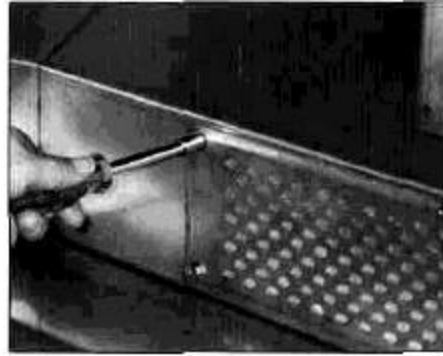


FIGURE 8



FIGURE 9

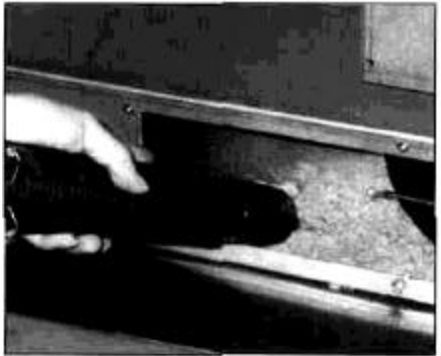


FIGURE 10

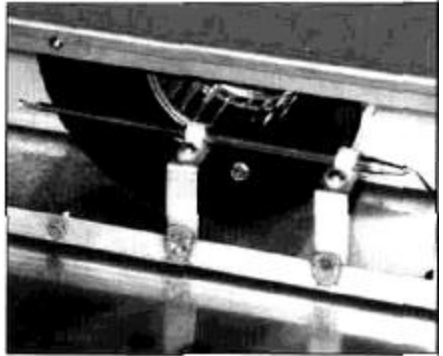
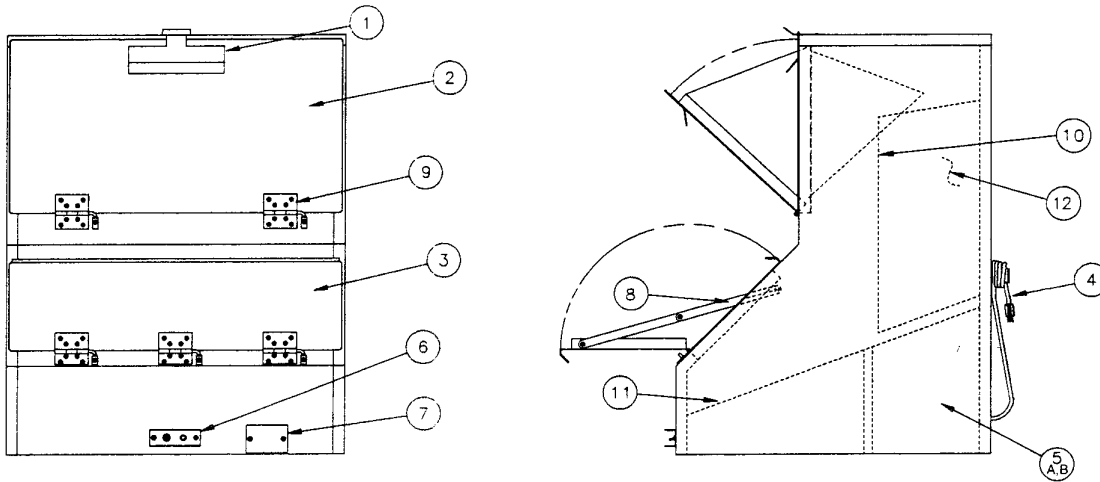


FIGURE 11

Replacement Parts



NCW-105 CHIP WARMER

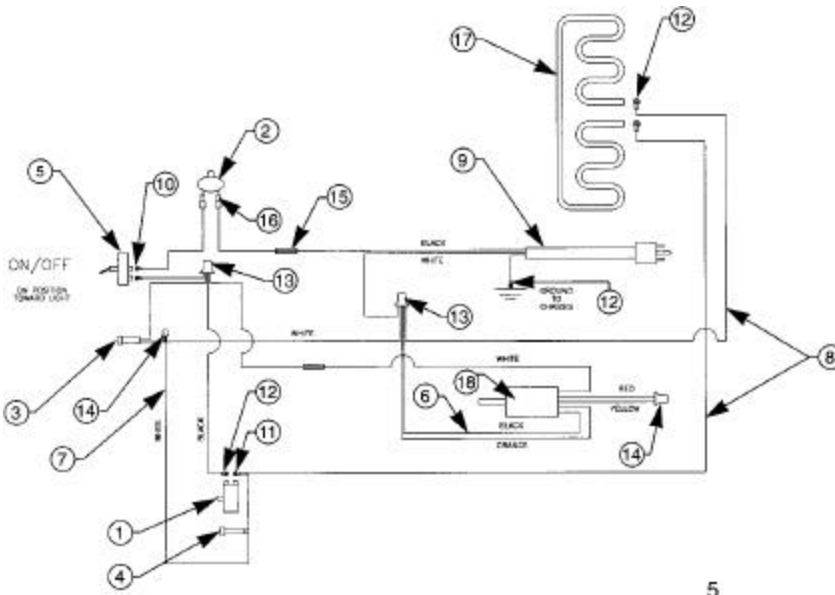
Item	Part Number	Description	Item	Part Number	Description
1	16501-8083	Strike and Handle	7	18600-0010	Thermostat
2	16000-1042	Top Door Assembly		18601-1170	Red Glowlight
3	16000-1040	Bottom Door Assembly	8	16095-0863	Door Holder
4	18605-0010	16/3 Cord with Plug	9	16090-0797	Door Hinge Assembly
5	18612-0210	Heat Element	10	16501-6943	Element Cover
	A) 18614-0320	Fan Motor	11	16501-4887	Clean out Cover
	B) 18614-0321	Fan Wheel	12	18600-0046	300°F Auto Reset Hi Limit
6	18602-0030	On/Off Switch		11000-0734	120 Volt Wiring Diagram
	18601-1150	Red Pilot Light		11000-1244	220 Volt Wiring Diagram

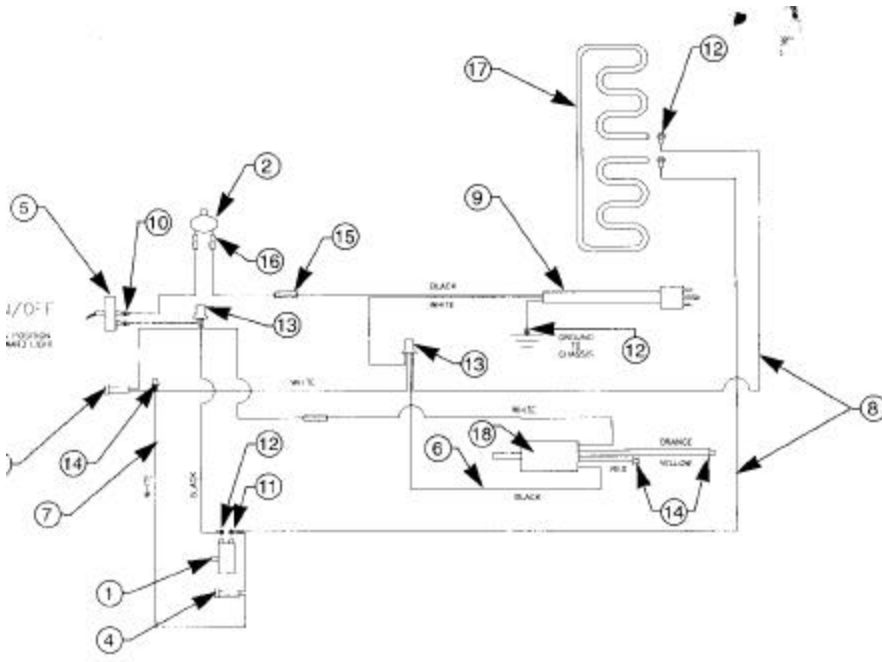
Contact factory with your model and serial number for replacement cabinet components.

Wiring Diagram

Wiring Diagram NCW-105
(120 Volt)

Item	Part	Description	Qty.
1	18600-0010	Thermostat	1
2	18600-0046	H-Limit	1
3	18601-1150	Red Pilot Light (250 V)	1
4	18601-1170	Red GlowLight (120 V)	1
5	18602-0030	On/Off Toggle Switch (20 AMP)	1
6	18604-0010	14 Gage Teflon Black	3'
7	18604-0020	14 Gage Teflon White	3'
8	18604-0050	14 Gage MICA Glass Wire	7'
9	18605-0010	Power Cord with Plug	1
10	18807-0039	Insul. High Temp Terminal	2
11	18807-0050	High Temp Terminal 10-12 #10 Stud 2	
12	18807-0061	Continuous Terminal	4
13	18807-0071	Splice Cap Insulate & -0070	2
14	18807-0170	Solderless Connector	2
15	18807-0201	Butt Connector	2
16	18807-0207	Female Terminal (14/16 Gage)	2
17	18812-0210	Heat Element (118 V, 1500 W)	1
18	18814-0320	Motor (120,208,220, 230,240 50/60 Hz)	1





Item	Part	Description	Qt
1	18600-0010	Thermostat	1
2	18600-0046	Hi-Limit	1
3	18601-1150	Red Pilot Light (250 V)	1
4	18601-1160	Red Glow -Light (250 V)	1
5	18602-0030	On/Off Toggle Switch (20 AMP)	1
6	18604-0010	14 Gage Teflon Black	3'
7	18604-0020	14 Gage Teflon White	3'
8	18604-0050	14 Gage MICA Glass Wire	7'
9	18605-0010	Power Cord with Plug	1
10	18807-0039	Insul. High Temp Terminal	2
11	18807-0050	High Temp Terminal 10-12 #10 Stud	2
12	18807-0061	Continuous Terminal	4
13	18807-0071	Splice Cap Insulate & -0070	2
14	18807-0170	Solderless Connector	2
15	18807-0201	Butt Connector	2
16	18807-0207	Female Terminal (14/16 Gage)	2
17	18612-0190	Heat Element (220 V, 1700 W)	1
18	18814-0320	Motor (120, 208, 220, 230, 240 50/60 Hz)	1

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 informed, 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.
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