

# O P E R A T I O N S MAINTENANCE MANUAL

## **BANQUET SERVICE CARTS**

CATERING SERIES  
BANQUET SERIES

## WITTCO MODEL NUMBERS

2-48	2-96-B	2-72-C
2-90	2-150-B	2-96-C
		2-150-C



## **LIMITED WARRANTY**

Wittco warrants the Products that it manufactures to be free from defects in materials and workmanship, under normal use and service, for the periods indicated below from the date of purchase when installed and maintained in accordance with Wittco's written instructions. Buyer must establish the "Products" purchase date by returning Wittco's Warranty registration Card or by other means satisfactory to Wittco in its sole discretion.

Wittco warrants its Products to be free from defects in materials and workmanship from the date of purchase (subject to the foregoing conditions) for the period(s) of time and on the conditions listed below:

a) **Ninety (90) days Labor Warranty**

b) **One (1) Year Parts Warranty**

**THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ANY OTHER WARRANTY. EXPRESSED OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR PATENT OR OTHER INTELLECTUAL PROPERTY RIGHT INFRINGEMENT.** Without limiting the generality of the foregoing, **SUCH WARRANTIES DO NOT COVER:** Coated incandescent light bulbs or heat lamps, all glass components. Product misuse, tampering, misapplication, application of improper voltage, or recalibration of thermostats or high limit switches.

### **LIMITATION OF REMEDIES & DAMAGES**

Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely, at Wittco's option, to repair or replacement by a Wittco authorized service agency (other than where Buyer is located outside of the United States or Canada, in which case Wittco's liability and Buyer's exclusive remedy hereunder will be limited solely to replacement of part under warranty) with respect to any claim made within the applicable warranty period referred to above. Without limiting the generality of the foregoing, all portable Products, as defined by Wittco, shall be delivered by Buyer, at its sole expense, to the nearest Wittco authorized service agency for replacement or repair. Wittco reserves the right to accept or reject any such claim in whole or in part. Wittco will not accept the return of any Product without prior written approval from Wittco, and all such approved returns shall be made at Buyer's sole expense. **WITTCO WILL NOT BE LIABLE. UNDER ANY CIRCUMSTANCES, FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES. INCLUDING BUT NOT LIMITED TO LABOR COSTS OR LOSS OF PRODUCTS AND LOSS OF PROFITS RESULTING FROM THE USE OF OR INABILITY TO USE THE PRODUCTS.**



## **WITTCO TECHNICAL & PRODUCT SUPPORT**

TECHNICAL SUPPORT & SERVICE INQUIRES MAY BE DIRECTED TO WITTCO BY:

### **1. CALLING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (800)  
367-8413  
8:00 AM - 4:30 PM (CENTRAL TIME)

### **2. FAXING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT TECHNICAL & SERVICE DEPARTMENT - (414)  
354-2821  
DAILY 24 HOURS

### **3. MAILING DIRECTLY TO:**

WITTCO FOODSERVICE EQUIPMENT INC.  
7737 NORTH 81ST. STREET  
MILWAUKEE, WISCONSIN 53223 USA

WHEN DIRECTING INQUIRIES TO WITTCO PLEASE HAVE THE FOLLOWING INFORMATION AVAILABLE TO AVOID DELAYS

1. Wittco model number indicated on the equipment serial data plate located at the electrical connection.
2. Wittco serial number indicated on the equipment serial data plate. The equipment serial number will also have two (2) alpha characters immediately following the serial number. These alpha characters are part of the serial number.



## INTRODUCTION

The banquet cart series cabinets from Wittco Foodservice Equipment provide an efficient and sanitary method of holding and transporting pre-plated food products in a banquet facility. The carts are designed to accommodate covered or uncovered plates. The covered plates can be used with or without plate carriers and the uncovered plates require the use of plate carriers. Each cart is designed to hold a predetermined number of 10 1/2 inch plates. They have found wide acceptance in all types of food service operations. Hotels, restaurants, and casinos are all users of these dependable and useful cabinets.

This manual has been produced to provide persons responsible for the operation and maintenance of the equipment with a simple but comprehensive understanding of its proper use. We recommend that this manual be read and understood prior to placing the cabinet in operation.

As with any piece of food service equipment, these banquet service carts will require a minimum amount of care and maintenance. Suggestions for this procedure are contained in this manual and should become a regular part of the operation of the unit.

**NOTE: The banquet cart should be cleaned in accordance with the instructions contained in this manual.**

It is recommended that prior to placing the banquet cart into operation that it be preheated at the highest temperature setting for a period of 30-45 minutes.

Should repair or adjustment of the unit become necessary, we suggest that procedures described in this manual be followed. The operator may also contact the authorized Wittco dealer who sold the product or an authorized Wittco service agency. If the needed repair occurs during the warranty period, prior authorization is required from Wittco by the service company before the work is done.

It is our sincere desire that you obtain the maximum benefit from your Wittco banquet cabinet. If at any time questions arise or additional information is required, contact Wittco at 800 367-8413.

## DESCRIPTION

The Wittco banquet carts provide an efficient means of holding and transporting pre-plated meals at proper serving temperatures. These units have been designed around a 10 1/2" plate. If larger or smaller plates are used the capacities will either increase or decrease. They will also accommodate optional covered or uncovered plate carriers.

## UNCRATING

Each Wittco Foodservice Equipment banquet cart is packed in a cardboard carton which, in turn, is banded to a wooden pallet. When the cabinet is received by the operator, the carton should immediately be inspected for any sign of visible exterior damage. If carton is

punctured or dented, it may be an indication that the cabinet has sustained concealed freight damage.  
**It is very important that any evidence of damage be noted on the Bill of Lading at the time of receipt.**

### **UNPACKING THE CABINET**

1. Remove the banding material holding the carton to the pallet.
2. Remove the cardboard carton and the plastic bag covering the cabinet.
3. Remove the banding material holding the banquet cart to the skid.
4. Carefully move the banquet cart from the skid.
5. Open the doors and remove all packing materials and the retaining straps which have been used to hold the wire plate racks in place.
6. Lift the wire plate racks into position on the side brackets.
7. Pre-heat the cabinet for 30-45 minutes before using.

### **ELECTRICAL REQUIREMENTS**

The banquet service cart series are factory wired for either 110/120 volt or 208/240 volt, single phase operation. All 110/120 volt units are equipped with an 8 foot cord and NEMA 5-15 plug as standard equipment. All 208/240 volt units are equipped with an 8 foot cord and NEMA 6-15 plug.

**CAUTION: Verify that the power source matches the data plate on the lower rear of the cabinet and the plug configuration before the connection is made.**

### **OPERATION**

The control panel of the banquet service carts contains a dual indicator operating light with both amber and red lamps, a dial thermometer, and a full range thermostat.

After the cart is connected to an appropriate power source, the operator will notice that the red indicator light is illuminated. This light will continue to be on as long as the cabinet is connected to the power source.

Rotate the thermostat knob so that it points to the number 5. This will cause the heating elements to start heating. When this occurs the amber indicator light will be illuminated. This light will stay on as long as the heating elements are engaged. Once the predetermined temperature is achieved, the heating elements will begin to cycle. During this period the amber light will turn on and off.

As the elements are heating, the thermometer will begin to move and indicate the interior temperature of the cabinet. At the number 5 setting the thermometer should indicate an average temperature of approximately 150 degrees<sup>0</sup> F.

**NOTE: The temperature in any heated cabinet will fluctuate as the heating elements cycle on and off. The thermostat setting will supply an average temperature air**

**temperature to keep food at a proper serving temperature. However, the operator should always test the food product itself to insure proper temperatures.**

**REMEMBER - THE GREATER THE THERMOSTAT NUMBER SETTING THE HIGHER THE CABINET TEMPERATURE AND THE LOWER THE THERMOSTAT NUMBER SETTING THE LOWER THE CABINET TEMPERATURE.**

## **CLEANING**

The interior of the cart should be cleaned whenever a food spill occurs. Use a mild soap and water to clean. The plate racks should be removed and cleaned in a sink if necessary. **Never use harsh chemicals or abrasive pads to clean the cart.**

## **REPLACEMENT OF ELECTRICAL COMPONENTS**

It is highly recommended that only Wittco Foodservice Equipment replacement parts be used to insure compatibility of component parts in the operation of the banquet cabinet.

### **THERMOSTAT REPLACEMENT**

#### **1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**

2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the thermostat.
3. Remove the black thermostat knob from the control panel by loosening the "L-end" screws that holds it to the thermostat stem.

**NOTE: PRIOR TO LOOSENING THE "L-end" SCREWS, TURN THE BLACK THERMOSTAT KNOB SO THAT THE ARROW ON THE KNOB IS IN THE "OFF" POSITION**

4. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
5. Disconnect the wire leads connected to the thermostat.
6. Loosen the screws holding the temperature sensing bulb and remove it from the interior of the cabinet by pulling it through the access hole located in the top of the cart. The temperature sensing bulb must be replaced whenever the thermostat is replaced.
7. Remove the two screws on the front of the control panel that hold the thermostat in place and remove it along with the sensing bulb.

## **THERMOSTAT REPLACEMENT (CON'T)**

8. Install the replacement thermostat and temperature sensing bulb following the reverse of the above procedure.
9. Reinstall the cabinet top cover and screws.
10. Reconnect the cabinet to the power source and test.

## **INDICATOR LIGHT REPLACEMENT**

- 1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the cover off the cabinet to expose the indicator light.
3. Notice the arrangement and connection of all electrical leads and refer to the wiring diagrams for reference.
4. Disconnect the wire leads connected to the indicator light
5. Depress the side mounted retaining clips on the indicator housing and remove the light from the front of the control panel.
6. Install the replacement indicator light by pushing it into the control panel until the retaining clips snap into place.
7. Reconnect the electrical leads to the indicator light.
8. Reinstall the cabinet top cover and screws.
9. Reconnect the cabinet to the power source and test.

## **HEATING ELEMENT REPLACEMENT**

- 1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Open the door to the cabinet.
3. Remove the bottom mounted element cover. (Catering Series)  
Remove the entire secondary heat drawer assembly. (Banquet Series)
4. Remove the retaining screws securing the element to the interior rear of the cabinet.

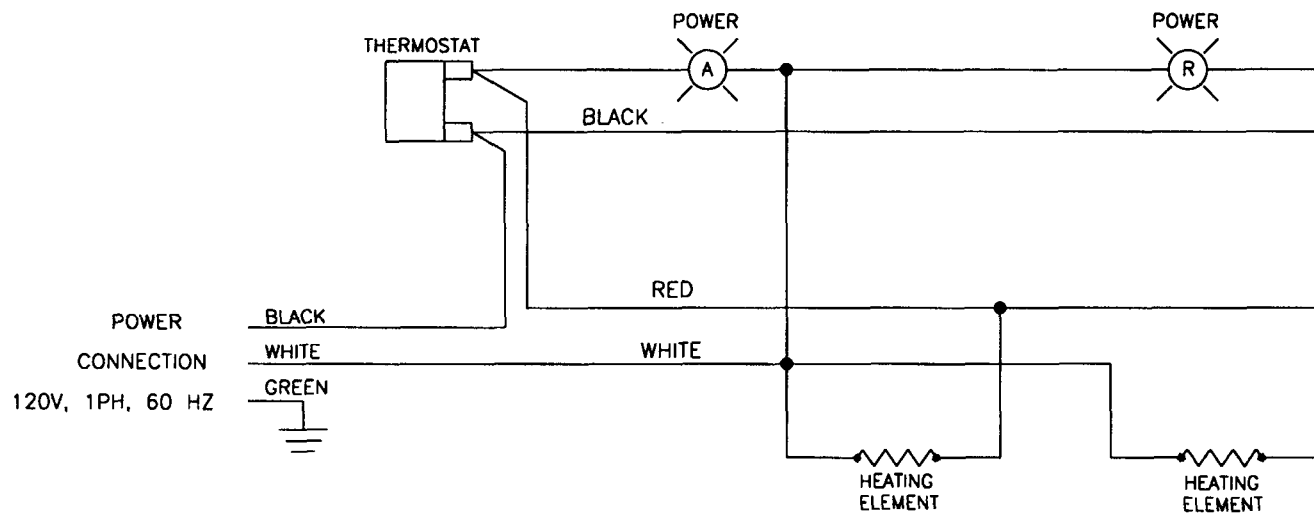
### **HEATING ELEMENT REPLACEMENT (CON'T)**

5. Gently pull the element from its housing until the electrical lead wire connectors are exposed.
6. Disconnect the defective element at the electrical lead wire connectors.
7. Connect the element lead wires to the cabinet lead wires by reinstalling the wire connectors.
8. Tuck the residual wire back through the wire housing hole until the replacement element is against the interior rear wall.
9. Reinstall the element retaining screws.
10. Reinstall the protective element cover.
11. Reconnect the cabinet to the power source and test.

### **THERMOMETER REPLACEMENT**

- 1. DISCONNECT THE CABINET FROM ITS POWER SOURCE.**
2. Remove the top cover by removing the retaining screws and lifting the top cover off the cabinet to expose the thermometer.
3. Identify and remove the thermometer screws and retaining clips located in the interior top of the cabinet. Pull the thermometer sensing bulb through the access hole located in the top of the cabinet.
4. Remove the retaining nuts which secure the thermometer to the housing located on the back of the control panel.
5. Remove the thermometer by pushing it from the rear through the control panel.
6. Install the replacement thermometer following the reverse of the above procedure.
7. Reconnect the cabinet to its power source and test.





DRAWING TITLE  
WIRING DIAGRAM  
120V. 1PH, 60 HZ  
2-48  
2-90  
2-72-B  
2-96-B  
2-72-C  
2-96-C  
2-150-C

**WITTCO FOODSERVICE EQUIPMENT INC.  
REPLACEMENT PARTS LIST**

**WITTCO SERIES - BANQUET CARTS - CATERING SERIES**

**6/30/98**

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED				
		2-48	2-72-C	2-90	2-96-C	2-150-C
WP-239-48E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)	1				
WP-239-72E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)		1			
WP-239-90E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)			1		
WP-239-96E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)				1	
WP-239-150E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)					1
WP-239-48V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)	1				
WP-239-72V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)		1			
WP-239-90V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)			1		
WP-239-96V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)				1	
WP-239-150V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)					1
WP-114-5R	CASTER 5" HEAVY DUTY RIGID	2	2	2	2	7
WP-H4-5S	CASTER 5" HEAVY DUTY SWIVEL W/BRAKE	2	2	2	2	2
WP-276	CONTROL PANEL DECAL (BLUE)	1	1	1	1	1
WP-052	CORD, 8 FT.	1		1		
WP-247	CORD, 10' HEAVY DUTY		1		1	1
AD-650	CORD WRAP	1	1	1	1	1
WP-261-48	DOOR, FULL (NO HARDWARE)	1				
WP-261-72	DOOR, FULL (NO HARDWARE)		2			
WP-261-90	DOOR, DUTCH (NO HARDWARE)			2		
WP-261-96	DOOR, FULL (NO HARDWARE)				2	
WP-261-150	DOOR, FULL (NO HARDWARE)					2
WP-107	DOOR LATCH COMPLETE W/CATCH	1	2	2	2	2
WP-105-1	ELEMENT, 1000 WATT 120 VOLT	2	2	2	2	2
WP-105-2	ELEMENT, 1000 WATT 208-240 VOLT	2	2	2	2	2
WP-182	ELEMENT CLIP	2	2	2	2	2
WP-249	ELEMENT COVER	2				
WP-168-72	ELEMENT COVER		2		2	2
WP-168-90	ELEMENT COVER			2		

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED				
		2-48	2-72-C	2-90	2-96-C	2-150-C
WP-252-48	GASKET, DOOR ALUMINUM EXTRUSION	1				
WP-252-72	GASKET, DOOR ALUMINUM EXTRUSION		1			
WP-252-90	GASKET, DOOR ALUMINUM EXTRUSION			1		
WP-252-96	GASKET, DOOR ALUMINUM EXTRUSION				1	
WP-252-150	GASKET, DOOR ALUMINUM EXTRUSION					1
WP-302	GASKET, DOOR (BLACK) BY THE FT.	12'	22'	21'	23'	27'
WP-141	HANDLE, PUSH/PULL (W/0 DECAL)		2	2	2	2
WP-146-1	HANDLE, PUSH/PULL DECAL ONLY		2	2	2	2
WP-111	HINGE FOR DOORS	2	6	6	6	6
WP-103	HUMIDITY PAN (W/SPONGE)	1	2	1	2	2
WP-099	HUMIDITY PAN SPONGE ONLY	1	2	1	2	2
WP-106-1	LIGHT, INDICATOR DUAL 125 VOLT (AMBER/RED)	1	1	1	1	1
WP-106-2	LIGHT, INDICATOR DUAL 250 VOLT (AMBER/RED)	1	1	1	1	1
WP-126	PLATE CARRIER (COVERED)		9		12	15
WP-127	PLATE CARRIER (UNCOVERED)		9		12	15
WP-122-48	SHELF	3				
WP-123-72	SHELF		3			
WP-123-90	SHELF			5		
WP-123-96	SHELF-				3	
WP-123-150	SHELF					3
WP-241	SHELF CLIPS	18				
WP-240	SHELF CLIPS		24	36	24	24
WP-006-1	STRAIN RELIEF AT POWER CORD	1		1		
WP-006-312	STRAIN RELIEF AT POWER CORD		1		1	1
WP-109	THERMOMETER, DIAL TYPE	1	1	1	1	1
WP-093	THERMOMETER BULB HOLDER	1	1	1	1	1
WP-110	THERMOSTAT W/OUT KNOB	1	1	1	1	1
WP-242	THERMOSTAT KNOB	1	1	1	1	1
WP-089	THERMOSTAT BULB HOLDER	2	2	2	2	2
WP-308-48	TOP COVER	1				
WP-308-72	TOP COVER		1			

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED				
		2-48	2-72-C	2-90	2-96-C	2-150-C
WP-308-90	TOP COVER			1		
WP-308-96	TOP COVER				1	
WP-308-150	TOP COVER					1

**WITTCO FOODSERVICE EQUIPMENT INC.  
REPLACEMENT PARTS LIST**

**WITTCO SERIES - BANQUET CARTS - BANQUET SERIES**

**6/30/98**

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		2-96-B	2-150-B
WP-239-96E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)	1	
WP-239-150E	BUMPER, ALUMINUM EXTRUSION ONLY (NO VINYL)		1
WP-239-96V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)	1	
WP-239-150V	BUMPER, BLACK VINYL ONLY (NO EXTRUSION)		1
WP-114-6R	CASTER 6" HEAVY DUTY RIGID	2	2
WP-114-6S	CASTER 6" HEAVY DUTY SWIVEL W/BRAKE	2	2
WP-114-6HR	CASTER 6" HI-MODULUS RIGID	2	2
WP-114-6HS	CASTER 6" HI-MODULUS SWIVEL W/BRAKE	2	2
WP-276	CONTROL PANEL DECAL (BLUE)	1	1
WP-247	CORD, 10' HEAVY DUTY	1	1
AD-650	CORD WRAP	1	1
WP-245	DOOR, DUTCH (NO HARDWARE)	4	
WP-246	DOOR, DUTCH (NO HARDWARE)		4
WP-107	DOOR LATCH COMPLETE W/CATCH	4	4
WP-1U5-1	ELEMENT, 1000 WATT 120 VOLT	2	2
WP-105-2	ELEMENT, 1000 WATT 208-240 VOLT	2	2
WP-182	ELEMENT CUP	2	2
WP-250	FUEL DRAWER	2	2
WP-251	FUEL DRAWER COVER	2	2
WP-252-96	GASKET, DOOR ALUMINUM EXTRUSION	1	
WP-252-150	GASKET, DOOR ALUMINUM EXTRUSION		1
WP-302	GASKET. DOOR (BLACK) BY THE FT.	23'	27'
WP-141	HANDLE, PUSH/PULL (W/O DECAL)	2	2
WP-146-1	HANDLE, PUSH/PULL DECAL ONLY	2	2
WP-111	HINGE FOR DOORS	8	8
WP-103	HUMIDITY PAN (W/SPONGE)	1	1
WP-099	HUMIDITY PAN SPONGE	1	1
WP-106-1	LIGHT, INDICATOR DUAL 125 VOLT (AMBER/RED)	1	1

WITTCO PART NO.	PART DESCRIPTION	MODEL NUMBER AND QUANTITY REQUIRED	
		2-96-B	2-150-B
WP-106-2	LIGHT, INDICATOR DUAL 250 VOLT (AMBER/RED)	1	1
WP-126	PLATE CARRIER (COVERED)	12	15
WP-127	PLATE CARRIER (UNCOVERED)	12	15
WP-123-96	SHELF	3	
WP-123-150	SHELF		3
WP-240	SHELF CLIPS	24	24
WP-006-312	STRAIN RELIEF AT POWER CORD	1	1
WP-109	THERMOMETER, DIAL TYPE	1	1
WP-093	THERMOMETER BULB HOLDER	1	1
WP-110	THERMOSTAT W/OUT KNOB	1	1
WP-242	THERMOSTAT KNOB	1	1
WP-089	THERMOSTAT BULB HOLDER	2	2
WP-308-96	TOP COVER	1	
WP-308-150	TOP COVER		1