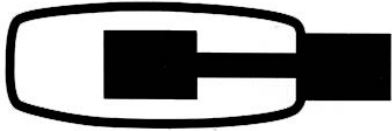


Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



CARTER-HOFFMANN

Enclosed Rotary Dish Cart Model CD27



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 cabinets should be thoroughly cleaned before using.



CAUTION

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 you are uncertain of your water quality, we recommend you have it tested. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.**



CAUTION

DO NOT use steel wool pads - ferrous deposits will cause rusting.



WARNING

Be sure the cabinet is unplugged and cool before cleaning. The heater components should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.**

Cleaning Instructions

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, 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. With a clean cloth, wipe off any standing liquid or residue from all horizontal surfaces, in corners, or near edges.
2. 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 and/or hot water** cleaning at temperatures above **190°F** may result in "bubbling" or loosening of the vinyl adhesive.

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/ finger prints	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 or adhesive labels.
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 or adhesive labels.
Hard water spots	Daily As Needed	Vinegar	Swab with cloth. Rinse with water and wipe dry.

Electrical Requirements

Operates on 120 volt, 60 Hz, 1 PH, 2100 watts, 18 amps, 6 foot power cord with NEMA 5-20P plug.

Installation

The CD27 has been designed for warming and holding 9" diameter bowls.

1. Remove the cabinet from its shipping carton, making sure that all packing materials are removed from the cabinet.
2. Check to ensure that all separate components are present and removed from the packaging:
 - Equipment Manual
3. Read the equipment manual completely before installing and operating the cabinet.
6. Clean cabinet thoroughly before use (see instructions on page 1).
5. Connect the cabinet power cord to a correctly wired and protected power source.



WARNING

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

Operating Instructions

1. Plug the cabinet in and allow 45 minutes for preheat.
2. For best results, load bowls into the cart as quickly as possible. Door/lid should be opened only when necessary. This will keep the bowls at the proper temperature.
3. Take care to avoid bumping cart into doors, walls, obstructions, etc.

NOTES:

Loading cooled bowls into a warm cabinet will extend the heating time.

Loading cooled bowls into a cold cabinet will extend the heating time to as much as two hours.

Maintenance Instructions

A CASTERS

Castors are equipped with Zerk grease fittings 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 cart is cleaned with a hot water or steam cleaning system. Castors with special bearings are recommended for frequent cart wash or steam cleaning situations.

B LATCH

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

Replacement Parts

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



WARNING

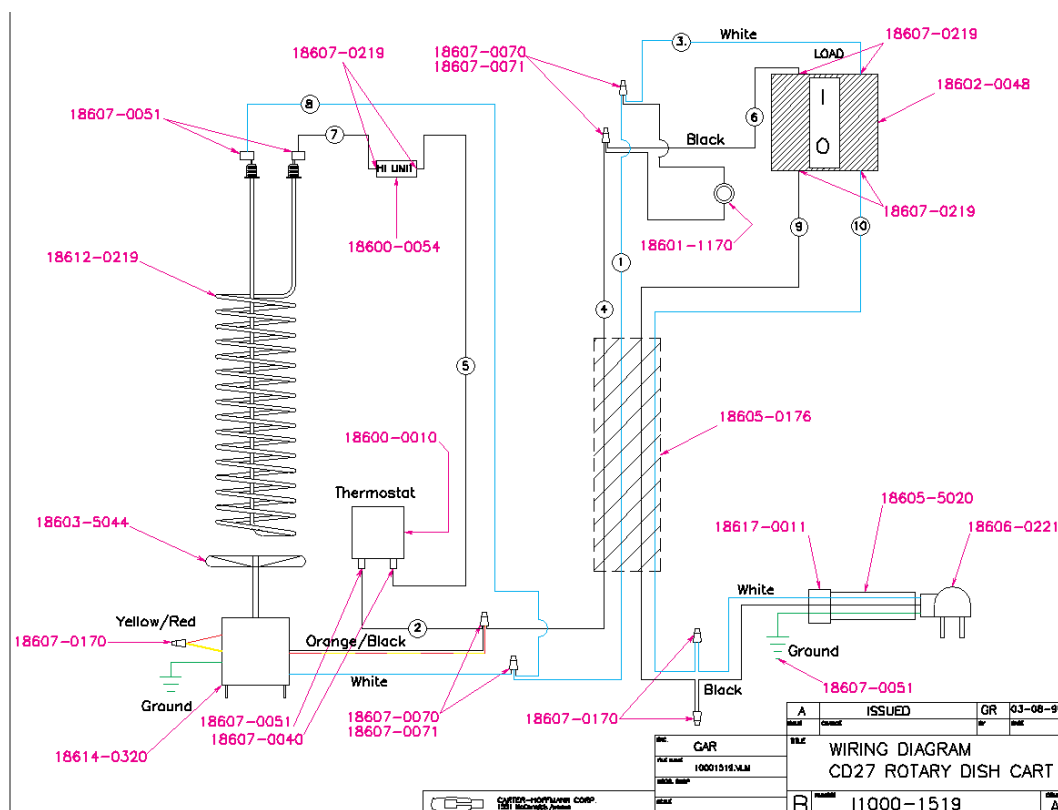
Use only
(OEM) original
equipment
manufacturer
replacement

parts. Using unauthorized
parts may cause serious injury.
Replacement parts should be
installed by a qualified service
technician.

120V, 2100 watts, 18 amps, 60HZ, 1PH

Part Number	Description
18600-0010	Thermostat
18600-0054	Hi-Limit
18601-1170	Power Light
18602-0048	On/Off Switch with Circuit Breaker
18603-5044	Fan Blade
18605-5020	Power Cord
18606-0221	NEMA Plug 5-20P
18612-0219	Heat Element 2100 Watt
18614-0320	Fan Motor
18617-0011	Cord Grip
18302-0332	Door Latch (not shown)
18304-0226	Hinge (not shown)
16090-1988	Turntable Assembly (not shown)

Wiring Diagram



**Carter-Hoffmann
Corporation
Warranty:**

Carter-Hoffmann Corporation ("CARTER-HOFFMANN") warrants to the initial purchaser of its 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 components for one year; to electrical labor for one year; to refrigeration compressor unit for one year and to all other components parts and labor for 12 months from the date of purchase.***

Repair or replacements under this warranty will be performed, unless otherwise authorized 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 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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