



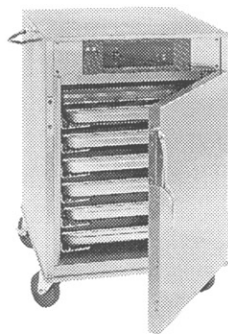
CARTER-HOFFMANN CORP.

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.

For HB Series Holding Cabinet



Cleaning Instructions



CAUTION

Cleaners, 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. The built-in heater should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

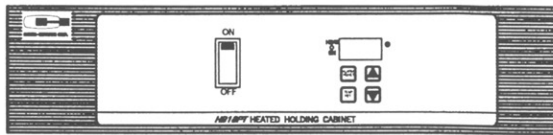
1. Racks or shelves are easily removed without tools for cleaning. Simply lift up and pull out. The tray slides may be hand washed or run through an automatic washer.
2. Vinyl trim should be washed with a chlorine-free detergent and water. Rinse thoroughly with clear water and allow to dry. Never use 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 clean, clear water. Wipe off any standing liquid or residue from all surfaces, 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.*



Controller

A NORMAL OPERATION

When the cabinet is turned on, the air heaters will energize until the cabinet reaches the air temperature setpoint. The display will read the actual cabinet temperature. The heat light will illuminate when the cabinet air temperature is below air temperature setpoint. Until the cabinet air temperature is above the low alarm setpoint, the controller display will flash alternately **LO** and the cabinet air temperature. The controller air temperature is factory set at 165°F and the low temperature alarm at 120°F.

NOTE:

The air temperature is factory set at 165°F. If a change is necessary, follow the directions in Step B "To Change Temperature Setpoints."

B TO CHANGE TEMPERATURE SETPOINTS

Turn the power on. Press and hold the temperature set button. While holding the temperature set button, press the up or down arrow button until the desired air temperature is displayed. The display will advance in 1° increments.

NOTE:

The alarm temperature is factory set at 120°F. If a change is necessary, follow the directions in Step C "To Change Alarm Setpoints."

C TO CHANGE ALARM SETPOINTS

Turn the power on. Press and hold the alarm reset button. While holding the alarm reset button, press the up or down arrow button until the desired alarm temperature is displayed. The display will advance in 1° increments.

NOTE:

The temperature range is factory set at the minimum setpoints of 150°F to 190°F and in most cases will not need to be changed. If a change is necessary, follow the directions in Step D "To Change Temperature Range."

D TO CHANGE TEMPERATURE RANGE

Turn the cabinet off. Press and hold the up and down arrow buttons. While holding the buttons turn the cabinet power back on. The display will read: **Ser F**. To change the range, press and release the temperature set button. This will activate the temperature range mode. Press the **Temp Set** button. The display will read **Rlo**. To change the temperature lower, press the down arrow until desired temperature range is displayed. (Minimum setting 150°F.) Press the **Temp Set** button again. The display will read **Rhi**. To change the temperature higher, press the up arrow button until the desired temperature range is displayed. (Maximum 190°F.)

When changes are complete, turn off the cabinet to store and save the changes.

NOTE:

The temperature alarm range is factory set at the minimum and maximum setpoints of 110°F to 150°F and in most cases will not need to be changed. If a change is necessary, follow the directions in Step E "To Change Alarm Range."

E TO CHANGE ALARM RANGE

Turn the cabinet off. Press and hold the up and down arrow buttons. While holding the buttons turn the cabinet power back on. The display will read **Ser F**. To change the range, press and release the alarm reset button. This will activate the alarm range mode. The display will read **Alo**. To change the alarm range lower, press the down arrow until desired range is displayed. (Minimum setting 110°F.) To change the alarm range higher, press the alarm reset button. The display will read **ALI**. Press the up arrow button until the desired range is displayed. (Maximum 150°F.)

When changes are complete, turn off the cabinet to store and save the changes.

Maintenance Instructions

A CASTERS

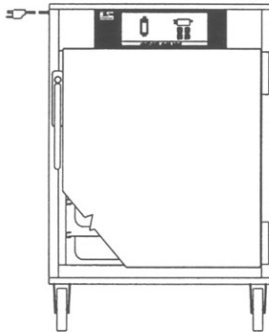
Some casters are equipped with Zerk grease fitting so that they may be easily lubricated with a grease gun. Recommended lubrication is at least once every six months. Lubrication will be required more frequently if carts are cleaned with a hot water or steam cleaning system. Casters with special bearings 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.

Replacement Parts

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

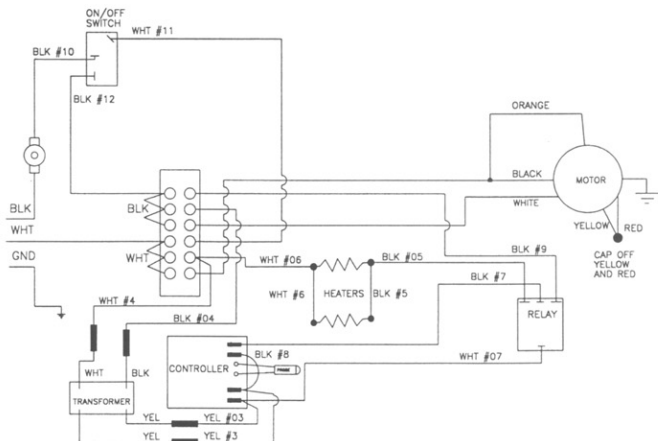


HB REPLACEMENT PARTS

Part Number	Description
18616-0148	Controller
18304-0030	Door Hinge
18304-0031	Hinge Spring Kit
18302-0050	Door Latch
18302-0054	Door Latch Plate
18607-0009	Terminal Block
18602-0055	On/Off Switch
18614-0320	Fan Motor
18603-5015	Fan Blade
18612-0099	Box Element 208V 1500W
18606-0586	Plug NEMA L5-20P
18600-0054	Hi-Limit 350°
18616-0135	Transformer
18616-0136	Relay
18616-0137	Air Probe
18616-0138	Air Probe Fitting
18605-5020	12/3 Power Cord

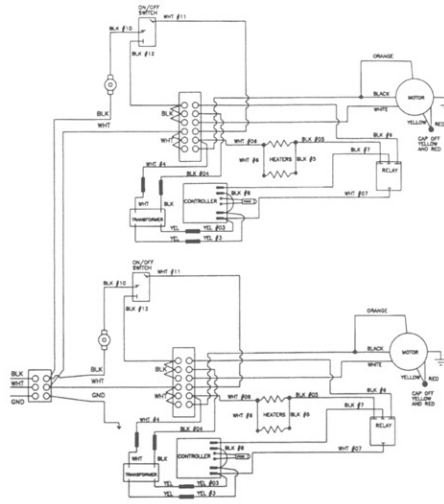
Wiring Diagram

HB SERIES WIRE DIAGRAM FOR SINGLE CHAMBER UNITS



Wiring Diagram

HB SERIES WIRE DIAGRAM
FOR DOUBLE CHAMBER UNITS



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.

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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