

# Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



## For Heated Transport Carts

Models Include:  
PH125, PH128 & PH129  
with flush door



### 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.*

## Cleaning Instructions



### WARNING

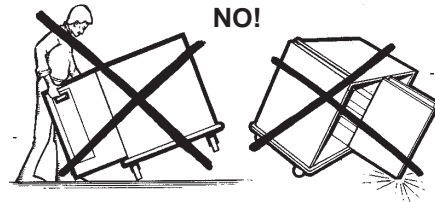
*Be sure the cabinet is unplugged and cool before cleaning. The heater components should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.*



### 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 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.***


1. Before cleaning, unplug unit from power supply. If the cabinet has been operating, allow to cool completely before cleaning.
2. The racks or shelves can be 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.
3. 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/hot water** cleaning at temperatures above **190°F** may result in bubbling or loosening of vinyl adhesive.
4. 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, and 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/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.

# Installation

 *Do not locate this unit under an overhead ventilation system or close to other cooking equipment. Fumes and grease particles generated by other equipment can be drawn by the cooling fans into the control compartment of the heater. These deposits should be avoided in order to assure top performance and longer life.*

**CAUTION**

1. Remove the cabinet from its shipping carton and make sure that all packing materials are removed from the cabinet. Check to ensure that all separate components are present and removed from the cabinet:  
-Heat Ducts  
-Tray Slides
2. Read this equipment manual completely before operating cabinet.
3. Locate cabinet on a dry, level surface. Set caster brakes to prevent accidental movement of cabinet.
4. Clean cabinet thoroughly before operation (see instructions on page 1).
5. Connect the cabinet power cord to a correctly-wired and protected power source.

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

**WARNING**

# Operating Procedures

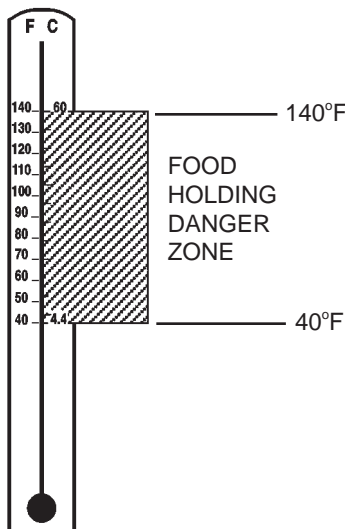
**NOTE:**


*This unit is designed for HOLDING hot foods. To insure best results, be sure your food containers and covers are at or above the desired holding temperature and the cabinet is completely pre-heated. Recommended safe holding temperatures for heated cabinets are 140°F or above.*



**A B C**

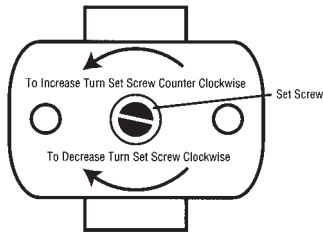
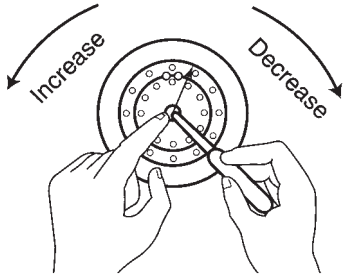
1. Familiarize yourself with the heater controls.  
**A** On/Off Switch with Indicator Light  
**B** Thermostat  
**C** Dial Thermometer
2. Plug cabinet into a proper power source.
3. Turn power switch on. The fan motor will operate continuously. The indicator light will cycle with the heat element.
4. To pre-heat the cabinet, turn the thermostat to "7" and heat for 20-25 minutes. Be sure the cabinet door is securely closed.
5. Food serving temperature will vary with the mass, type and quantity of food served. Set the thermostat for the desired hold setting. Clockwise to increase the temperature and counter-clockwise to decrease the temperature.
6. During loading, the cabinet temperature will drop. Try not to move the cabinet right away; wait 10-15 minutes until the cabinet recovers air temperature.
7. Be sure to remove the plug from the outlet before moving the cabinet. Move the cabinet to the service area as quickly as possible.
8. Upon reaching the service area, reconnect the unit to proper power source as quickly as possible. Wait 5-10 minutes (check the thermometer to see if the temperature is at the desired level). If not, adjust the thermostat as required.
9. When removing items, start at the bottom and work to the top position. This keeps food hotter and eliminates spillage on lower items.




 *Never move cabinet unless the door is securely closed. Serious damage to hinges and door may result if bumped into tables, walls, or other equipment when doors are open.*

**CAUTION**

## Calibrations



## Cabinet Maintenance



**DO NOT** perform these procedures while the cabinet is turned on or heated.

**WARNING** Turn off the power and wait until it has cooled to room temperature before starting.

### A THERMOMETER CALIBRATION

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Place an oven thermometer in the center of the cabinet. Turn heater on; turn thermostat to maximum setting and wait approximately 45 minutes. Open the door and check inside thermometer temperature. If recalibration is required, pry the plastic cover off the dial body and with a small flat blade screwdriver, insert into the pointer as shown. Carefully turn the pointer with your finger to the correct setting. Be careful not to bend the pointer. It is very fragile.

### B THERMOSTAT CALIBRATION

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If additional heat range is required in the heating unit, unplug unit, remove black thermostat knob, insert small straight blade screwdriver into opening and turn limit control set screw **counter 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 heating element capacity by approximately 25-35°F.

If a reduction in 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 a new maximum temperature. Repeat this until desired temperature is reached.

### CASTERS

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Caster bearings are equipped with Zerk grease fittings so that they may be easily lubricated with a grease gun. Lubricate bearings at least once every six months. Lubrication will be required more often if the cabinet is cleaned with a hot water or steam cleaning system. (Casters with special Delrin™ bearings are recommended for frequent cabinet cleaning with steam cleaning systems or high pressure hose.)

### LATCHES

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Check frequently to insure that door latch is secure. Latch may become “sticky” due to residue build-up from daily use and cleaning. Lubricate latches regularly with WD40, silicone spray, graphite or other commercial lubricants for stainless steel products. Do not use oil.

# Replacement Parts & Wiring Diagram

Part Number	Description
18600-0016	Hi Limit 255 Degrees
18602-0083	Toggle Switch 30A/120V
18605-0016	Power Cord with Plug
18612-0098	Heat Element 2000 Watt/240V
18607-0003	Terminal Block 3 Position
18614-0360	Fan Motor
18603-5015	Fan Blade (for motor 18614-0360)
18600-0016	Thermostat 255 degrees Fahrenheit
18616-0014	Dial Thermometer
18601-1170	Red Indicator Light
18608-0010	Thermostat Knob

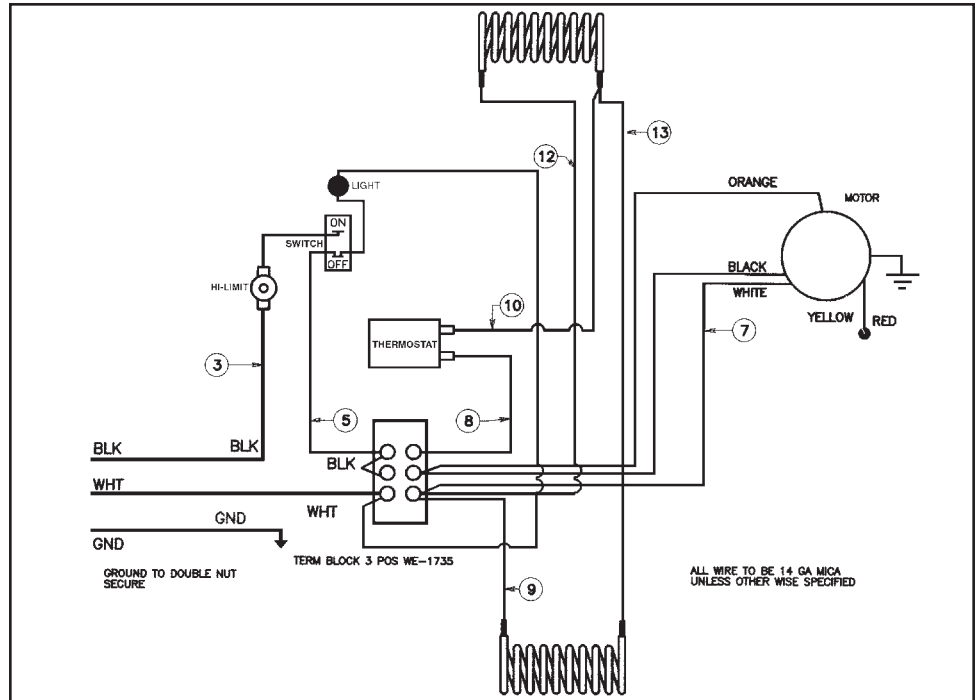
Contact factory with your model and serial number for replacement parts.

120V, 1330 watts, 8.3 amps,  
50/60HZ, 1PH



*Use only (OEM) original equipment manufacturer replacement parts.*

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



## Carter-Hoffmann Corporation Warranty:

Carter-Hoffmann, a Division of Carrier Commercial Refrigeration, Inc. ("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 component parts and labor for 12 months; to refrigeration compressor unit for one year** (limited to replacement only - not to include labor for removal, repair or replacement).

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 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.

## CARTER-HOFFMANN

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