

HEATED BANQUET AND TRANSPORT CARTS with FH90 HEATING SYSTEM *OWNERS / OPERATORS MANUAL*



MANUFACTURED BY:

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- MODELS:
HEATED BANQUET
CARTS**
(for plated banquet meals)
- BB40
 - BB48
 - BB60
 - BB72
 - BB64
 - BB90
 - BB96
 - BB100
 - BB120
 - BB150
 - BB200D
 - BB96X
 - BB120X
 - BB150X
 - BB96XX
 - BB120XX
 - BB150XX
 - BB96E
 - BB120E
 - BB150E
 - BB1824
 - BB1848
 - BB1864
 - BB1000
 - BB1200

- MODELS:
HEATED TRANSPORT
CARTS**
(for bulk food or
compartment trays)
- PH1215
 - PH1225
 - PH1250
 - PH1800
 - PH1825
 - PH1850
 - PH185
 - PH181
 - PH1810
 - PH1830
 - PH1860
 - ST181
 - ST1811
 - PH1410
 - PH1420
 - PH1430



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UNPACKING AND INSPECTION



This appliance should be thoroughly cleaned prior to use.

See the **CLEANING INSTRUCTIONS** in this manual.

NOTE: DO NOT discard the carton or other packing materials until you have inspected the appliance for hidden damage and checked it for proper operation.

Refer to **SHIPPING DAMAGE CLAIM PROCEDURE** on bottom of this page.

1. Remove the cabinet from shipping carton, ensuring that all packing materials and protective plastic has been removed from the unit.
2. Inspect all components for completeness and condition.
3. If any freight damage is present, a freight claim must be filed immediately with the shipping company.
4. **Freight damage is not covered under warranty.**
5. Check to insure all components are included: cabinet, instruction packet and additional accessories.
6. Read operation instructions completely.
7. Appliance should be thoroughly cleaned before use. See **CLEANING INSTRUCTIONS** in this manual.

FREIGHT DAMAGE PROCEDURE

NOTE: For your protection, please note that equipment in this shipment was carefully inspected and packaged by skilled personnel before leaving the factory. Upon acceptance of this shipment, the transportation company assumes full responsibility for its safe delivery.

IF SHIPMENT ARRIVES DAMAGED:

1. **VISIBLE LOSS OR DAMAGE:** Be certain that any visible loss or damage is noted on the freight bill or express receipt, and that the note of loss or damage is signed by the delivery person.
2. **FILE CLAIM FOR DAMAGE IMMEDIATELY:** Regardless of the extent of damage. **Contact your dealer immediately.**
3. **CONCEALED DAMAGE:** If damage is unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and then file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen (15) days from the date the delivery was made to you. **Be sure to retain the container for inspection.**

Carter-Hoffmann cannot assume liability for damage or loss incurred in transit, **freight damage is not covered under warranty.** We will, however, at your request, supply you with the necessary documents to support your claim.

SAFETY PRECAUTIONS



WARNING: ELECTRIC SHOCK HAZARD

All service requiring access to non-insulated components must be performed by qualified service personnel. Failure to heed this warning may result in severe electric shock.



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect this appliance from electrical power before performing any maintenance or service.



CAUTION: BURN HAZARD

Exposed metal surfaces can be hot to the touch and may cause burns.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be followed, including the following:

- 1) Be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.
- 2) This appliance must be grounded. Connect only to properly grounded outlet.
- 3) Use this appliance only for its intended purpose as described in the manual.
 - a. This equipment is specifically designed to hold pre-cooked food at temperature.
 - b. This equipment is intended for use in commercial establishments only.
 - c. This equipment is not designed for industrial or laboratory use.
- 4) Cleanliness of this appliance and its accessories is essential to good sanitation.
- 5) DO NOT submerge this appliance in water. This appliance is not jet stream approved. DO NOT direct water jet or steam jet at this appliance, or at any control panel or wiring. DO NOT splash or pour water on, in or over any controls, control panel or wiring. DO NOT use corrosive chemicals or vapors in this appliance.
- 6) DO NOT store this appliance outdoors. DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- 7) DO NOT operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse cord or plug in water, keep cord away from heated surfaces, and do not let cord hang over edge of table or counter.
- 8) DO NOT cover or block any openings on the appliance.
- 9) **Only qualified service personnel should service this appliance.**

NOTE: The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use by qualified technical personnel** and is subject to change without notice.

INSTALLATION AND STARTUP



WARNING: Risk of personal injury

Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure could result in personal injury and property damage.



IMPORTANT: Power cord is 10' long

If necessary, contact a licensed electrician to install an appropriate 15 amp electrical circuit with correct NEMA receptacle.

DO NOT use an extension cord.



CAUTION: Electrical Shock Hazard

The ground prong of the power cord is part of a system designed to protect you from electric shock in the event of internal damage.

DO NOT cut off the large round ground prong or twist a blade to fit an existing receptacle.



IMPORTANT: Not under warranty

Damage to unit due to being connected to the wrong voltage or phase is **NOT** covered by warranty.



WARNING: Risk of personal injury

Unit is not waterproof, to avoid electrical shock, keep unit from being submerged in water. Do not operate if unit has been in contact with water.

LOCATION

For proper operation and maximum performance, locate the unit in an ambient air temperature of 70°F (21°C).

Avoid placement in areas near exhaust fans or where there are active air movements.

For safe operation and maximum performance, locate the unit at least 2" from any wall or combustible material.

Unit must be on a solid level surface.

GROUNDING INSTRUCTIONS

This appliance is equipped with a cord having a grounding wire with a grounding plug which must be plugged into an outlet that is properly installed and grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current.

WARNING—Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or service agent if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

START UP

1. Prior to use, thoroughly clean the interior of the unit, per the instructions in this manual (see page 8). Familiarize yourself with the controls.
2. Plug the power cord of the cabinet into a grounded outlet with a electrical service according to the electrical information provided below. **DO NOT MODIFY CORD PLUG.**
3. Turn temperature dial to highest setting (210°F).
4. Do not load product into the cabinet. Allow the heat to remove any residual oils which may adhere to inside metal surfaces. A slight emission of smoke is common during the first few hours of operation.



Electrical Info for Standard US systems

Electrical Information NEMA Plug Type	
1650 watts	NEMA 5-15P
120 volts	
13.7 Amps	
60 Hz	
Single Phase	

NORMAL OPERATION



CAUTION: HOT SURFACE

Inner and outer surfaces of the unit will be very hot during and after operation.

Avoid touching the cabinet when loading or removing

Operating ranges:

- air temp: 80°F-210°F

****For food safety reasons, it is recommended that the food be held at 140°F or higher.***



BB1864
Banquet Cart

FIRST USE

Before using the cabinet, familiarize yourself with the heater controls. Plug the cabinet into a proven power source. The power indicator lamp and fan will operate continuously whenever the heater is plugged in. This unit operates on 1650 watts, 120 volts, 13.7 Amps, NEMA 5-15P plug.

HEATER OPERATION

1. Turn thermostat knob to 160°F to 180°F; allow cabinet to preheat for at least 20 minutes. Be sure cabinet door remains closed during preheat time. Dial thermometer will display actual cabinet temperature.
2. Food serving temperature will vary with the mass, type & quantity of food (see FOOD HOLDING GUIDE on page 7). To adjust the temperature setting, rotate the HEAT dial clockwise to increase temperature and counter-clockwise to decrease temperature to the desired set point. Dial settings range from 80°F to 210°F. HEAT cycle light will turn on and off as the heat thermostat cycles.
3. Load food pans into cabinet. NOTE: Follow all food safety guidelines. Put hot, cooked food into the cabinet. This cabinet is not intended to reheat food. Food must be cooked and at safe serving temperature prior to being placed in the cabinet.
5. During loading, the cabinet temperature will drop. Close door and allow the cabinet to recover for 10-15 minutes before moving the cabinet.
6. Be sure to unplug the cord and wind it around the cord bracket before moving the cabinet. Move the cabinet to the service area as quickly as possible.
7. Upon reaching the service area, unwind the power cord and reconnect the heater as soon as possible. Wait 5-10 minutes for the cabinet to recover temperature (check the thermometer to see if the temperature is at the desired level). Adjust thermostat as needed.
8. When removing items, start at the bottom and work up. This will keep food hotter and eliminate spillage onto lower items.



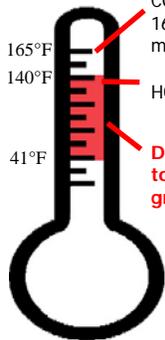
FH90 Heating System

FOOD HOLDING GUIDE



**CAUTION: SAFE
FOOD HOLDING
PRACTICES
RECOMMENDED**

Cooking food to a safe temperature, holding at a temperature of at least 140°F is critical in the prevention of foodborne illness. Hold only cooked, hot food at 140°F or higher. This cabinet is not intended to cook or re-heat food. Food must be at appropriate temperature before being placed into cabinet.



COOK TO AT LEAST
165°F Destruction of
most bacteria

HOLD at 140°F or higher

**DANGER ZONE: 41°F
to 140°F Bacteria
grow rapidly**

NOTE: Times and temperatures observed in a test kitchen environment. Times and temperatures may vary, depending on initial food quality, initial cooked temperature and user expectations of acceptable food quality.

PRODUCT	SET TEMPERATURE (°F / °C)	MAXIMUM TIME (MINUTES)
Bacon, Canadian	180°F / 82°C	30
Bacon, Crisp (uncovered)	180°F / 82°C	30
Baked Potato	180°F / 82°C	60
Biscuits	170°F / 77°C	60
Casseroles	175°F / 79°C	90
Chops, Sliced Meats	160°F / 71°C	60
Chicken, Fried (uncovered)	170°F / 77°C	30
Chicken, Boneless Breasts	175°F / 79°C	60
Chicken Nuggets, Deep Fried (uncovered)	190°F / 88°C	25
Chicken, Pre-Cooked Grilled Boneless Patties	150°F / 66°C	90
Coffee Cakes (uncovered)	170°F / 77°C	60
Cookies (uncovered)	175°F / 79°C	90
Crab Legs	160°F / 71°C	45
Croissants	170°F / 77°C	45
Eggs	160°F / 71°C	45
Fish, Deep-Fried (uncovered)	170°F / 77°C	30
Fish, Baked	155°F / 68°C	45
Fish, Broiled	155°F / 68°C	45
French Toast	165°F / 74°C	60
Gravies / Sauces	170°F / 77°C	45
Hamburgers / Ground Meat Patties	180°F / 82°C	45
Hot Dogs	180°F / 82°C	90
Muffins	170°F / 77°C	60
Omelets	160°F / 71°C	30
Pancakes	180°F / 82°C	30
Pasta	175°F / 79°C	60
Pastries	165°F / 74°C	30
Pizza (uncovered)	180°F / 82°C	15
Pizza (boxed)	180°F / 82°C	60
Poppers, Deep Fried (uncovered)	190°F / 88°C	25
Poultry, Whole, bone-in	175°F / 79°C	60
Poultry, Cut-up, bone-in	175°F / 79°C	60
Ribs	175°F / 79°C	90
Rice	175°F / 79°C	30
Roasts / Bone-in Meats	165°F / 74°C	90
Sausage	180°F / 82°C	90
Shrimp / Shellfish	150°F / 66°C	60
Soups (broth)	185°F / 85°C	90
Tortillas (soft)	180°F / 82°C	60
Vegetables	175°F / 79°C	45