

WARRANTY

Cadco warrants that this Cart/Buffer Server be **free from defects** in material and workmanship for a period of one year from date of purchase. (Skirt has 30 day initial defect warranty only.) (Warranty provides repair of unit.) A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

This Cart / Buffet Server section only is on-site service item; call us at 860-738-2500 for the location of your nearest authorized service center.

***Cambro® Camchiller®:** call us at 860-738-2500 for Return Authorization Number. Any defective Cambro® Camchiller® must be returned to Cadco for inspection and replacement. This warranty applies only when product is used under normal foodservice industry conditions.

***Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair or replacement. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.**

Warranty is applicable only in the 48 contiguous US states.



CBC-HC Back shown in use,
with **OPTIONAL**
Cambro® Camcarrier® Model UPC 400 or UPCH400
Trays, plates, utensils, etc. not included.



MobileServ™ is a registered trademark of Cadco, Ltd.

8-21-13 RV02



Mobile Hot/Cold Buffet Cart & Mobile Hot Buffet Cart

Keep prepared food hot/cold & ready to serve

Use & Care Manual

Models: CBC-HC & CBC-HHH

(Patented)



(CBC-HC Back)



(CBC-HHH Back)



(Front -
both models)

Includes:

- Stainless steel cart with handles & wheels
- 3 Built-in Buffet Servers (each with pan holder, 2 half size steam pans, & clear rolltop lid): (CBC-HC has 2 hot & 1 cold buffet servers, including one Cambro® Camchiller®; CBC-HHH has 3 hot buffet servers)
- 2 Cambro® Translucent Pans w/Drain Shelves
- Removable black skirting on 3 sides

Cadco, Ltd.

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860-738-2500 ● Fax 860-738-9772

E-mail: info@cadco-ltd.com ● Website: www.cadco-ltd.com

We recommend that you record the following information for warranty purposes: Model # _____
Purchase Date: _____ Dealer: _____

Congratulations on your purchase of a Cadco Mobile Buffet Cart!

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always Use Handles. Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse tray base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call the Cadco Factory Service Department at 860-738-2500 for the nearest authorized service center. (****See page 8 for Warranty info (Warranty applies in 48 contiguous US states only.)**)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or in a heated oven.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "Off," then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. **DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON WARMING SURFACE.**

SAVE THESE INSTRUCTIONS

NOTE: A 72"(6') power supply cord (or cord set) (for cart/buffet server; range has its own separate cord) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

The high-tech warming surface will remain unblemished for a long time with appropriate care. The warming surface and high-grade, long-life stainless chafing pans allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the cooking surfaces.

CARE AND CLEANING : Cart / Buffet Servers

Before initial use and after each subsequent use, wash removable parts* in warm sudsy water, rinse and dry. The clear lids are top-rack dishwasher safe. The most effective and safe way to clean the warming tray base is with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING TRAY BASE OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.**

* Skirt does not need to be washed before initial use. Wash nylon, fire-retardant skirt when necessary. Do not use bleach. (Replacement skirts are available for purchase if/when desired.)

If there is any food residue remaining on the surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.** To polish, use a non-abrasive glass cleaner. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to spill or seep into frame. **NOTE:** It is normal for the heating surface to eventually discolor due to heat. ***Any maintenance required for this product other than normal household care and cleaning, should be performed by our Factory.***

CARE AND CLEANING: Cambro® Camchiller® (on CBC-HC only)

The Cambro® Camchiller® is dishwasher safe. ***Allow the unit to acclimate to ambient room temperature before placing it in the dishwasher.

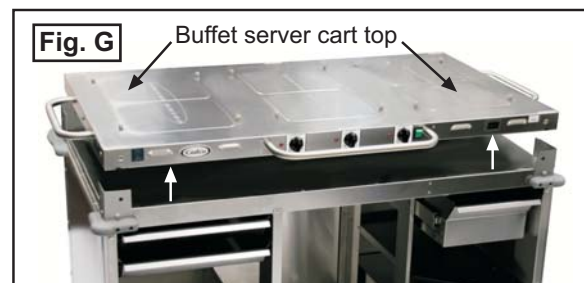
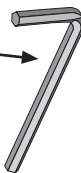
WARNING: Never use a metal brush or abrasive cleaners or pads on the Camchiller®. If staining occurs, use any standard de-stainer.

DISASSEMBLY FOR SERVICING BUFFET SERVER TOP

In mid-2013, these models were redesigned to allow easy removal of the cart's buffet server top to facilitate servicing the electrical components, if required.

Tool required: 5/32" "Allen key" (also known as "Allen wrench", "Allen hex wrench", "L-hex key", "Hex key", etc.) (not included)

1. Remove buffet server pans/lids and pan holders (see pg. 5 & **Fig. C**)
2. Remove the screws at the top corners (8 screws total; 2 per corner) of the cart. (**Fig. F**)
3. Lift the top of the cart off the base, (**Fig. G**) and turn top over to access the electrical components. (Be sure to have a Cadco authorized service center handle the repair work, to avoid voiding the warranty.)
4. After repairs are completed, reverse above directions to re-assemble.



- Each buffet server heating element is equipped with a variable thermostat knob, located in back of cart. Heat range is from 155° to 200° F, to keep foods at serving temperatures. (Hot buffet servers are designed for keeping food warm, not for warming up cold food.) For best results, use maximum heat setting to quickly reach your desired temperature, then adjust to desired temperature. Set heat level by turning the knob so that the white line on the knob mark lines up with the signal light line.
- The light will come on only during heat cycle. Due to the low wattage necessary for warming trays, it can be 20-30 minutes before the light cycles off.
- The unit comes with 6 half size stainless steel steam pans and 3 clear polycarbonate rolltop lids.
- Food placed in HOT buffet server steam pans should be fully cooked and already hot. Hot buffet servers are designed for keep-warm function only. **To retain heat/cold and moisture in foods, keep lids on when not serving.**
- The stainless steel steam pans may be used in an oven to cook/preheat the food, but the rolltop lids must not be placed in an oven!
- Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.

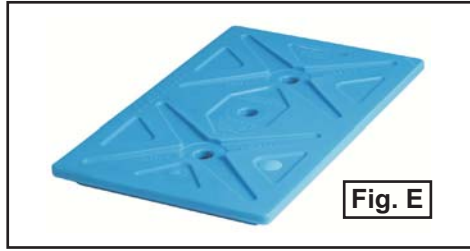


Fig. E

COLD Buffet Server (on CBC-HC only):

- Freeze the Cambro® Camchiller® insert (**Fig. E**) in a level, horizontal position in your freezer for at least 8 hours or overnight before use.
- Place pre-frozen Camchiller® into the pan holder of the Cold Buffet Server, and then put the steam pans full of pre-chilled food into the pan holder and cover it with the clear rolltop lid.
- Food placed in COLD buffet server steam pans (CBC-HC only) should already be cold. Cold buffet server is designed for keep-cold function only, to ensure that already-cold foods are safely held below 41°F..
- REPLACEMENT/ADDITIONAL **Cambro® Camchillers®** may be purchased from your local restaurant supply dealer. The Camchiller® model that fits the Cadco Cold Buffet Server (on CBC-HC only) is **#CP1220** Full Size (20-13/16" x 12-7/8" x 1-1/2".)

MODEL CBC-HHH*

3 Hot Double Half Size Buffet Servers with Rolltop Lids

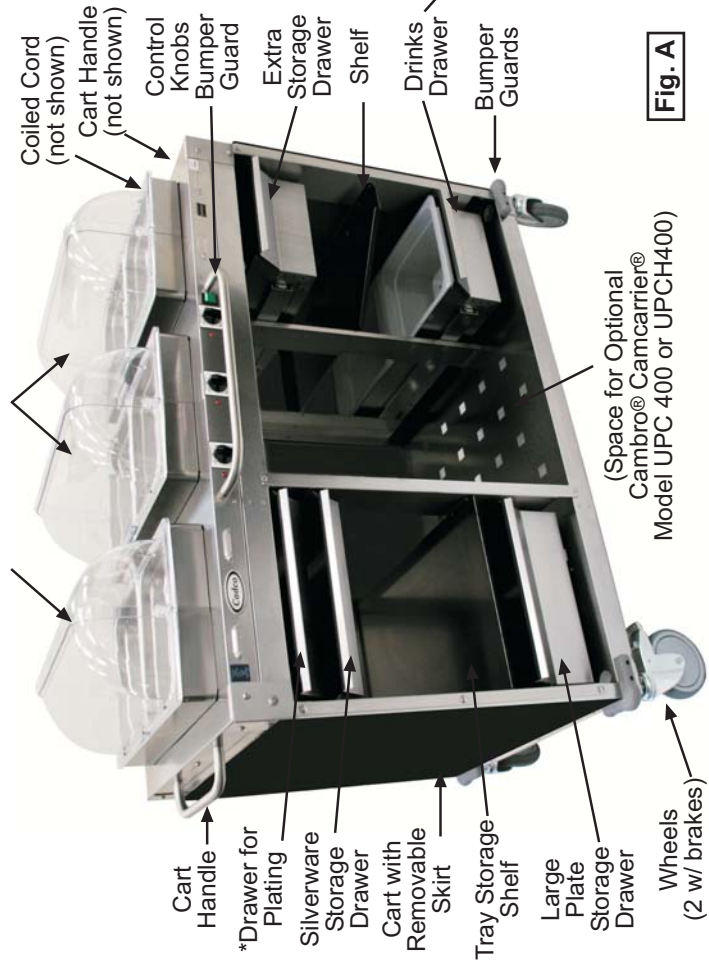
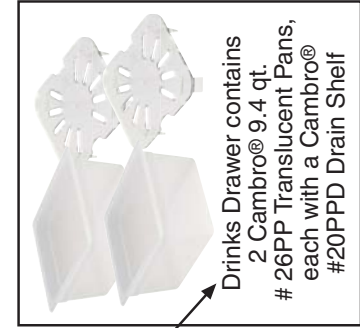


Fig. A



*Plating Drawer pulls out to hold tray while plating food. (Tray & plates not included)



Drinks Drawer contains 2 Cambro® 9.4 qt. # 26PP Translucent Pans, each with a Cambro® #20PPD Drain Shelf

***NOTE:** The only difference between the CBC-HC and the CBC-HHH is that the CBC-HC has 2 Hot Double Buffet Servers (& 2 sets of lights/control knobs) & 1 Cold Double Buffet Server (with a Camchiller®); total 600 watts/5 amps, & the CBC-HHH has 3 Hot Double Buffet Servers (& 3 sets of lights/control knobs) and no Camchiller®; Total 900 watts/7.5 amps,

MODEL CBC-HC*

3 Double Half Size Buffet Servers: 2 Hot, 1 Cold; with Rolltop Lids

Cambro® Camchiller® set into cart surface under Cold Buffet Server

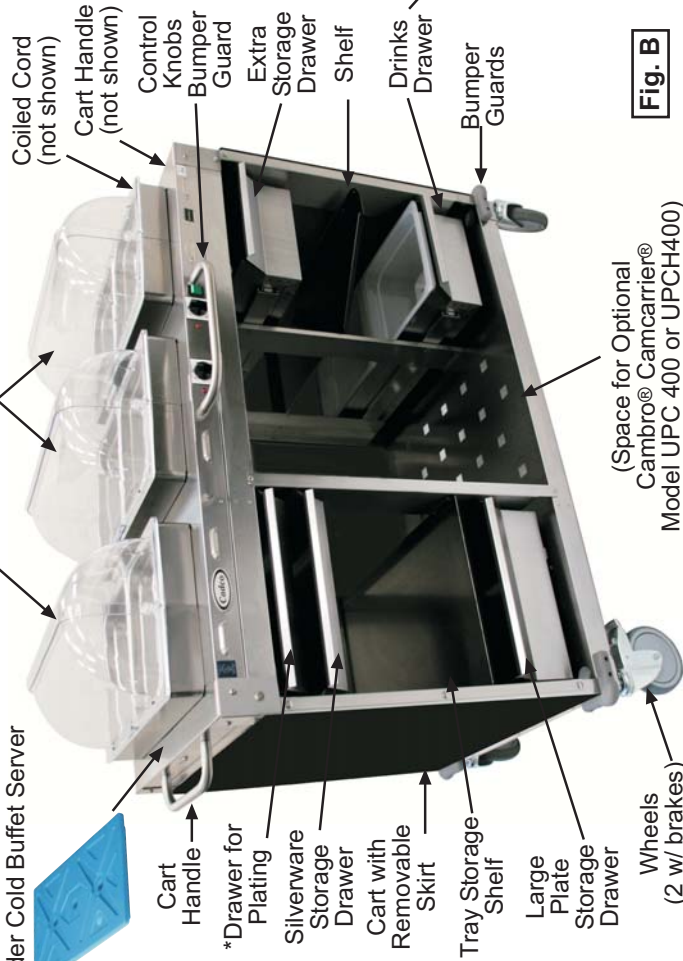
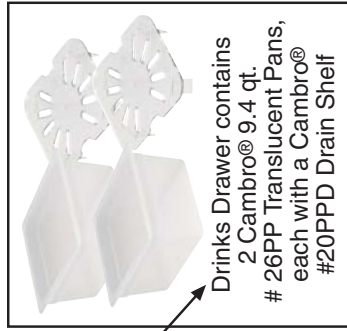


Fig. B



*Plating Drawer pulls out to hold tray while plating food. (Tray & plates not included)



Drinks Drawer contains 2 Cambro® 9.4 qt. # 26PP Translucent Pans, each with a Cambro® #20PPD Drain Shelf

***NOTE:** The only difference between the CBC-HC and the CBC-HHH is that the CBC-HHH has 2 Hot Double Buffet Servers (& 2 sets of lights/control knobs) & 1 Cold Double Buffet Server (with a Camchiller®); total 600 watts/ 5 amps, & the CBC-HHH has 3 Hot Double Buffet Servers (& 3 sets of lights/control knobs) and no Camchiller®; Total 900 watts/7.5 amps,

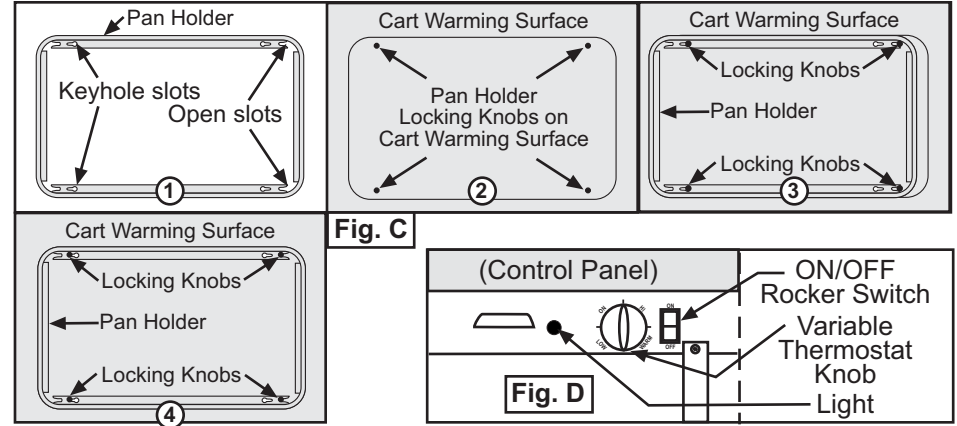


Fig. C

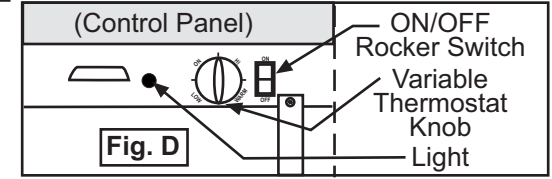


Fig. D

HOW TO USE

Before using for the first time, become familiar with the Mobile Cart features, (Model CBC-HHH: **Fig. A**; Model CBC-HC: **Fig. B**.) Wash removable parts in warm sudsy water, rinse and dry. Clean the warming tray base & cart with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING BASE OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame.

Assemble Cart

1. Attach the casters to the bottom of the cart legs. (Casters just pop into the bottom of the legs.)
Put the 2 casters with brakes on front legs for best stability.
2. Place pan holder (**Fig. C1**) over the cart's top warming surface, with 2 keyhole slots and 2 open slots on the inside flaps of the pan holder positioned over the 4 locking knobs on the warming surface (**Fig. C2-3**). Press pan holder down onto warming surface, and slide pan holder until knobs engage (**Fig. C4**). Tighten knobs to keep pan holder in place. (Reverse steps to remove pan holder for cleaning.)
3. Attach skirt to cart (on sides & front) with Velcro strips provided.
4. (When actually using cart to keep foods warm) place steam pans with hot food into the pan holder, and put the lids in place.

Initial Use (HOT Buffet Server(s) (Fig. D):

There are separate controls for each HOT buffet server. Turn desired Hot buffet server on by pressing the related ON/OFF rocker switch at the back of the cart to the ON position. Turn the variable thermostat knob counterclockwise to maximum setting. Heat the warming base without foods on it for approximately 10 minutes in order to seal the special coating. (Only top level of the cart in buffet server area heats up.) Temporary smoking is normal during initial use.

Subsequent Use:

1. ALWAYS attach each pan holder to the top of the cart warming base before turning on the heat and placing the pans in place.