

- as a warming tray.
4. If using steam pans, place the pan holder(s) on the warming base before placing the pans in place.
  5. The unit comes with stainless steam pans and clear polycarbonate lid(s). See manual cover for specifics of each model. Each smaller (thied size/2.6 quart) pan will hold up to 25 four ounce servings; the larger (half size/4.3 quart) pans each hold up to 40 four ounce servings.
  6. Stainless steam pans may be used in an oven, but NOT the lids!!!
  7. Food placed on warming base or in steam pans should be fully cooked and already hot. Buffet Cart is designed for keep-warm function only. **To retain heat and moisture in foods, keep lids on when not serving.**
  8. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.
  9. If using the top level as a regular warming shelf without the chafing pans, be sure to use containers that are heat-proof. Note: The base is not designed to keep large, deep pots full of food or liquid warm.

### CARE AND CLEANING

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.**

### WARRANTY

Cadco warrants that this Buffet Cart 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.

**Please note: Standard size carts are carry-in service items; customer is responsible for packaging the unit securely and returning it to Cadco\* for service**, along with a copy of your original purchase receipt, a description of the problem, and your name, shipping address and phone number. Ship to: Cadco, Ltd., Attn: REPAIR, 145 Colebrook River Road, Winsted, CT 06098. If shipping the unit for service, we recommend that you insure it for its original purchase price. Cadco is not responsible for damage or loss of unit in transit to us. \*If not sending it directly to Cadco for service, call us at 860-738-2500 for the location of your nearest authorized service center. **\*\*Save original carton in case required for possible future service needs.**

**Grand size carts are on-site service items;** call us at 860-738-2500 for the location of your nearest authorized service center.

**\*Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair. 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.



## Mobile Buffet Warming Carts

### Keeps prepared food hot & ready to serve

### Use & Care Manual

Models: CBC-5RT, CBC-4RT, CBC-3RT, CBC-2RT



**CBC-2RT**  
2 Pans &  
1 Rolltop Lid



**CBC-3RT**  
3 Pans &  
1 Rolltop Lid

### Standard Size Carts

CBC-2RT, CBC-3RT: 300 Watts / 2.5 amps / 120 Volts / 60 Hz  
1 Temperature Control (active heat area: 22-1/8" x 15")



**CBC-4RT**  
4 Pans & 2 Rolltop Lids



**CBC-5RT**  
5 Pans & 2 Rolltop Lids

### Grand Size Carts

CBC-4RT, CBC-5RT 600 Watts / 5 amps / 120 Volts / 60 Hz  
2 Temperature Controls (one per side: total active heat area: 43" x 15")

## Cadco, Ltd.

145 Colebrook River Road, Winsted, CT 06098

860-738-2500 ● Fax 860-738-9772

E-mail: [info@cadco-ltd.com](mailto:info@cadco-ltd.com) ● Website: [www.cadco-ltd.com](http://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 Buffet Warming 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 a Return for Repair Authorization, or for the nearest authorized service center. *\*\*Standard size carts have a carry-in service warranty. Save carton in case it is required for possible future service needs. (Carts 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 .**

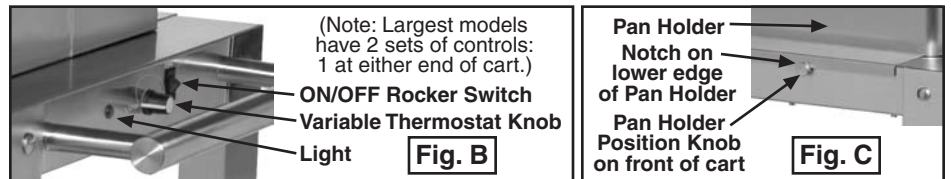
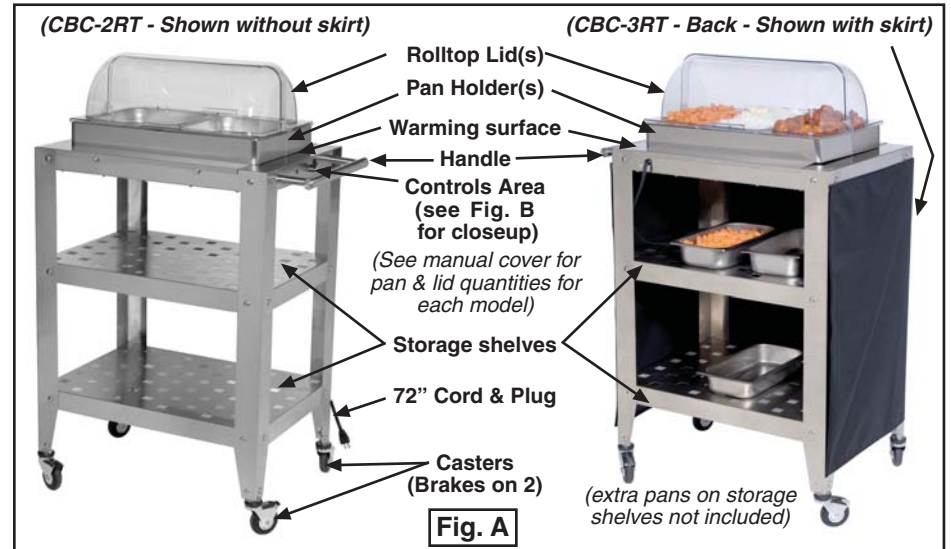
## SAVE THESE INSTRUCTIONS

**NOTE:** A 72"(6') power supply cord (or cord set) 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.

### HOW TO USE

Before using for the first time, become familiar with the Buffet Cart features, Figure A. Wash removable parts in warm sudsy water, rinse and dry. Clean the warming tray base 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(s) on the top warming surface, with the notched edge(s) positioned over the positioning/stabilizing knobs.
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 holders, and put the lid(s) in place.

### Initial Use:

**Turn unit on by pressing the rocker switch(es) behind the cart handle(s) to the ON position. Turn the variable thermostat knob(s) counterclockwise to maximum setting.** Heat the warming base without foods on it for approximately 10 minutes in order to seal the special coating. (Only the top level of the cart heats up.) Temporary smoking is normal during initial use.

### Subsequent Use:

1. The heating element is equipped with a variable thermostat knob, located behind the cart handle. (Largest models have 2 knobs, one at either end of the cart. Each knob on the large models controls half of the total heating surface.) Heat range is from 155° to 200° F, to keep foods at serving temperatures. 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 signa (**Low = 155°**) light line.
2. 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.
3. You may use the unit either fully assembled with steam pans, or use the warming surface alone