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Carter-Hoffmann Equipment Manual for Quick Serve™

*Models FSH50, FSH63, FSHM54,
FSC50, FSC63, FSFI35 + Models Beginning
with FA*

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.*

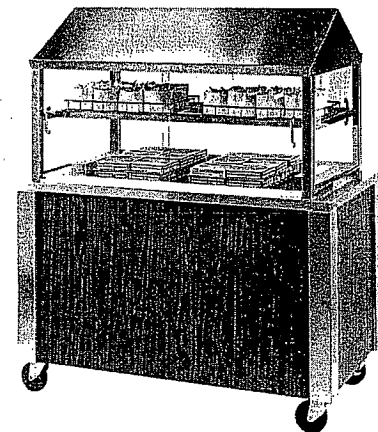
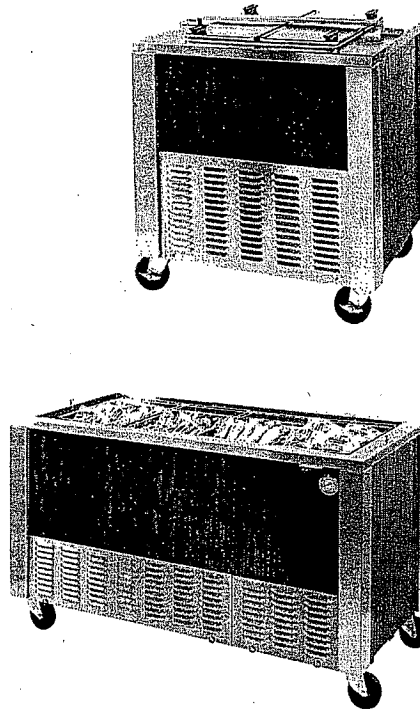


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Cleaning Procedures



WARNING

Turn off power, unplug cabinet and allow to reach room temperature before cleaning. The built-in heater/cooling systems should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

1. After all food products and containers have been removed from the cabinet, turn the power switch to "OFF" and allow the cabinet to reach room temperature.
2. 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.
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.



CAUTION

Cleansers, 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.**

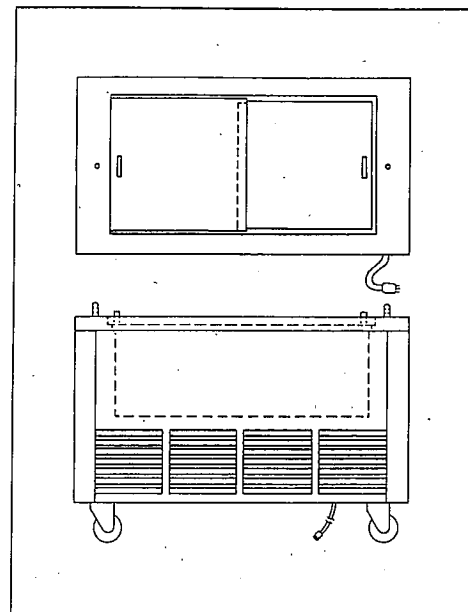
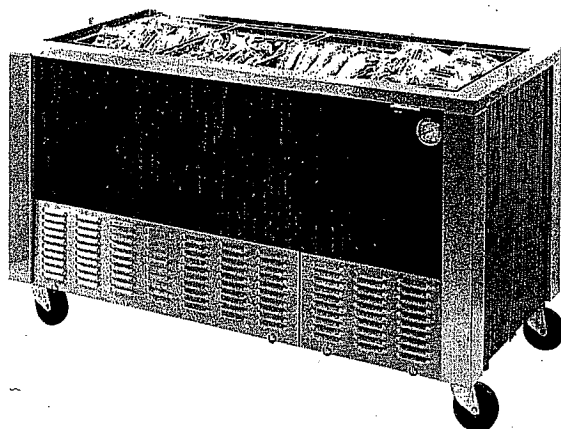
RECOMMENDED "TIPS" FOR CLEANING STAINLESS STEEL

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.

For Model FSC50 and FSC63



Electrical Requirements

Operates on 15 AMP, 120 volts, 60 HZ, 1 PH, requires NEMA 5-15R receptacle.

Operating Instructions

The Carter-Hoffmann Quick Serve™ Refrigerated Server is designed to hold prepackaged food and beverages at or below serving temperatures of 40°F. The unit will continue to chill the contents, with the top lids removed, during serving.

1. To access On/Off switch, remove the shorter bottom louvered panel by twisting screws ¼ turn, and pivoting up panel. The reverse is followed for reinstallation.
2. Turn unit on. The thermostat, also located in this area, is pre-set at the factory. Replace louvered panel and let unit pre-cool for 60 minutes.
3. After pre-cool, open lids and stack loaded baskets of prepackaged food or beverage in unit.
4. Close lids until serving.

Replacement Parts

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

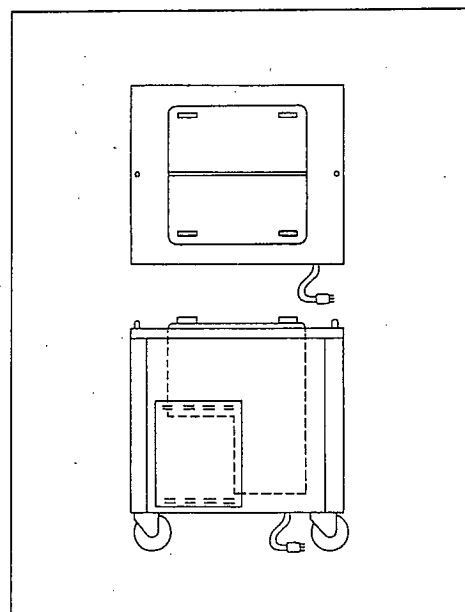
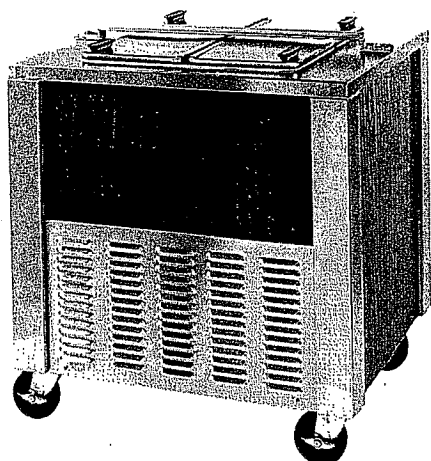


WARNING

Use only (OEM) original equipment manufacturer replacement parts. Using unauthorized parts may cause serious injury. Replacement parts should be installed by a qualified service technician.

Part Number	Description
16090-0880	Securing Locking Assembly (FSC50)
16090-0849	Securing Locking Assembly (FSC63)
18606-0647	NEMA 5-15 Plug
18616-0083	Dial Thermometer
16002-0004	Complete Slide-In Refrigeration Assembly
18600-0080	Thermostat
18612-5000	Condensing Unit
18614-0050	Accumulator
18614-0062	Filter Drier
18602-0101	Double Pole On/Off Switch
18602-0102	Single Pole On/Off Switch
I1000-0881	Wiring Diagram

For Model FSFI35



Electrical Requirements

Operates on 15 AMP, 120 volts, 60 HZ, 1 PH, requires NEMA 5-15R receptacle.

Operating Instructions

The Carter-Hoffmann Quick Serve™ Freezer Server is designed to hold prepackaged food at serving temperatures to 0°F.

1. Plug unit in.
2. Turn unit on through access door in louvered panel and let pre-cool for 60 minutes.
3. After pre-cool, open lids and stack frozen food in unit. Close lids until serving. **NOTE:** Be sure tub drain plug is in place before loading.
4. To access thermostat, remove bottom louvered panel by removing two (2) lower screws, pulling out, and dropping panel (the reverse is followed for reinstallation). The thermostat is pre-set at the factory.

Replacement Parts

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

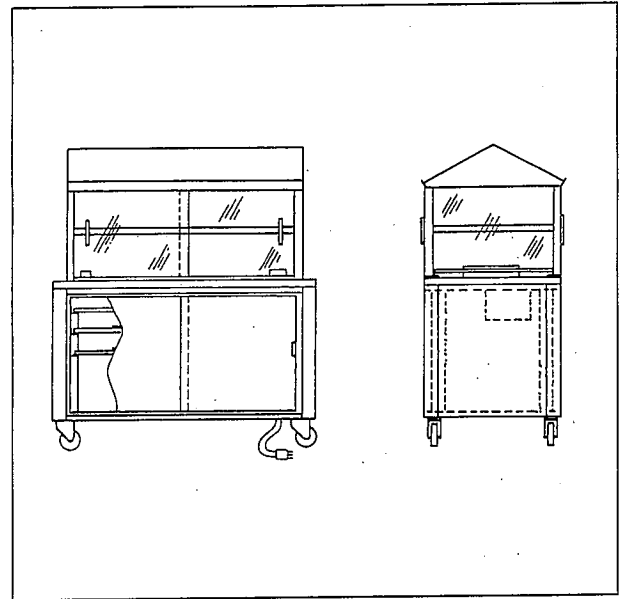
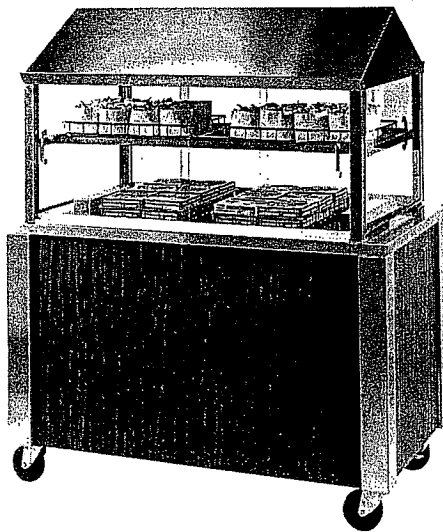
Part Number	Description
16090-0842	Security Locking Assembly
18602-0025	On/Off Toggle Switch
18606-0647	NEMA 5-15P Plug



WARNING

Use only (OEM) original equipment manufacturer replacement parts. Using unauthorized parts may cause serious injury. Replacement parts should be installed by a qualified service technician.

For Model FSHM54



Electrical Requirements

Individual branch circuit 30 AMP, 120 volts, 60 HZ, 1 PH, requires NEMA 5-30R receptacle.

Operating Instructions

The Carter-Hoffmann Quick Serve™ Heated Display Merchandiser is designed to provide a heated display environment for prepackaged and/or wrapped foods. The lower base unit provides storage space for top sliding lids used on the FSH and FSC series cabinets.

1. Temperature setting and On/Off switches are located in the lower unit behind the right door.
2. Adjust temperature setting to 3.
3. Use the convection heat lower unit to warm display area. Turn on switch labeled "BASE."
4. For french fries or similar unwrapped foods, load unit and turn on infrared lamps (switch labeled "LAMPS").

NOTE: Be sure to turn off the convection (BASE) heat when lamps are in use to prevent overheating of food. In most applications, the infrared lamps should be on food only 45 minutes to an hour.

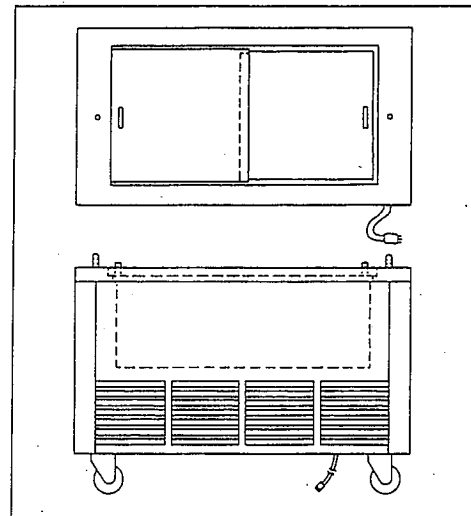
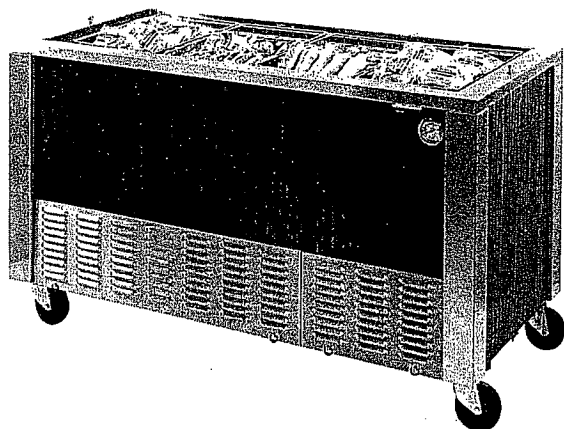
Replacement Parts

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



Part Number	Description
18600-0046	N/C 300°F Hi Limit (Auto Reset)
18606-0648	NEMA 5-30P Plug
18614-0320	Motor
18614-0321	Motor Fan Blade
18600-0010	Thermostat
18608-0010	Thermostat Knob
18602-0030	On/Off Switch
18606-0579	NEMA L5-15P Plug
18612-0109	Box Element (120 Volt, 900 Watt)
18601-0042	Porcelain Socket
18616-0084	Hot Food Thermometer
18602-0101	On/Off Switch for Display
I1000-0874	Wiring Diagram

For Model FSH50, FSH63



Electrical Requirements

Individual branch circuit 30 AMP, 120 volts, 60 HZ, 1 PH, requires NEMA 5-30R receptacle.

Operating Instructions

NOTE:

Product must be in a single layer within each basket. Stack baskets to the top of the unit.

The Carter-Hoffmann Quick Serve™ Heated Server is designed to rethermalize and hold prepackaged food from 40°F to 150°F in 1½ to 2 hours and retain an elevated temperature for 30 minutes with top lids open or removed during serving. Due to various conditions such as extremely low cafeteria room temperatures, concentration and placement of food, and high frequency of lid opening, the retherm period may be extended.

1. Open top lids and place one layer of 2" baskets inverted (upside down) on the bottom to obtain optimum air flow during rethermalization. Close lids for preheat.
2. To access controls, remove shorter bottom louvered panel by twisting screws ¼ turn, and pivoting up panel. The reverse is followed for reinstallation of panel.
3. Set temperature knob at "5" and turn "ON" unit. Replace louvered panel and let unit preheat for 20 minutes.
4. After preheat, open lids and stack loaded baskets of prepackaged food in a single layer on inverted empty baskets. Close lids.
5. Allow approximately 1½ to 2 hours to retherm chilled contents to a serving temperature of 150°F.
6. Remove or open lids just prior to serving.

Replacement Parts

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



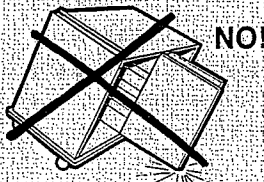
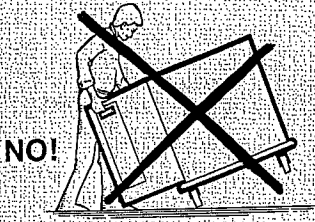
Part Number	Description
16090-0880	Security Locking Assembly (FSH50)
16090-0849	Security Locking Assembly (FSH63)
18606-0648	NEMA 5-30P Plug
18616-0010	Dial Thermometer
27080-1025	Complete Slide-In Heater
18600-0010	Thermostat
18602-0102	On/Off Switch
18608-0010	Thermostat Knob
18600-0046	N/C 300°F Hi-Limit (Auto Reset)
18612-0084	Finstrip Heater
18614-0320	Motor
18614-0321	Motor Fan Blade
18601-1150	Pilot Light
I1000-0880	Wiring Diagram

Cabinet Maintenance

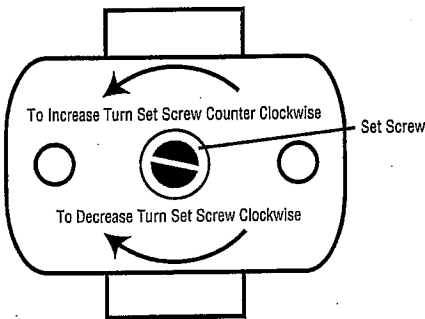


WARNING

Never move cart unless all doors are securely closed, serious damage to hinges and doors may result if bumped into tables, walls, or other equipment when doors are open.



Calibrations for FSHM54, FSH50, and FSH63



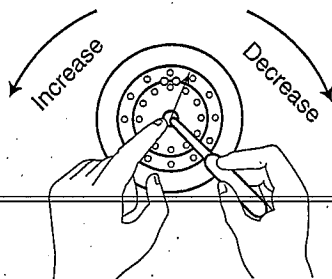
1. **Casters...** Caster bearings are equipped with Zerk grease fittings so that they may be easily lubricated with a grease gun. Lubricate bearings at least once every six months. Lubrication will be required more frequently if carts are cleaned with hot water or steam cleaning system. (Casters with special Delrin™ bearings are recommended for frequent cart wash with steam cleaning systems or high pressure hose.)
2. **Latches...** Check frequently to insure that all door latches are secure. Latches may become "sticky" due to residue buildup from daily use and cleaning procedures. Lubricate latches once every six (6) months or when needed with WD40, silicone spray, graphite or other commercial lubricant for stainless steel products. Do not use oil.
3. **Doors...** Never tip carts forward on open doors to drain water during or after washing. This can cause serious damage to hinges, doors, and latches.

A THERMOSTAT CALIBRATION

If additional heat range is required in the heating unit, unplug unit, remove thermostat knob, insert small straight blade screwdriver into opening and turn limit control set screw **counterclockwise** (not 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 element heating capacity by approximately 25°F–35°F.

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

B THERMOMETER CALIBRATION



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.

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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