



Since 1947, Foodservice Equipment That Delivers!

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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.

Carter-Hoffmann Equipment Manual Models RTB201, RTB202 & RTB282 RTB Series Roll-in Holding Cabinets



RTB201 Shown with roll-in rack from Rational (not included)



RTB282 (roll-in dolly and baskets sold separately)

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Introduction

The RTB201, RTB202 & RTB282 holding cabinets have been designed to keep a wide variety of cooked food on a on a roll-in rack or dolly warm. Racks for the RTB201 or RTB202 are not manufactured or sold by Carter-Hoffmann. Contact the manufacturer of your rack for information. The dolly and baskets for the RTB282 are manufactured by Carter-Hoffmann and sold separate from the cabinet. Cabinets employ the same precision-engineered heating system for uniform temperatures throughout.

This equipment manual will provide the operator with basic information to safely install and operate this piece of equipment. Should the operator encounter any difficulties, have any questions, or require any assistance, please contact Carter-Hoffmann's Technical Service department directly, at 800-323-9793, 847-362-5500 or fax 847-367-8981.

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

CAUTION *top performance and longer life.*



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

WARNING

NOTE: During the manufacturing process, the cabinet may have accumulated dust and oils. Clean cabinet thoroughly. Prior to loading food, run at least one operation cycle (at least one hour) with the cabinet empty to rid the cabinet of this debris.

1. Remove the cabinet from its shipping carton, making sure that all packing materials are removed from the cabinet.
2. Check to ensure that all separate components are present and removed from the packaging:
 - Cabinet
 - Equipment Manual
 - Dolly & baskets - RTB282 only (if purchased separately as an option)
 - Leg kit - RTB20S or RTB202S only (casters must be removed and legs installed - see instructions on page 5)
3. Read the equipment manual completely before operating cabinet.
4. Locate cabinet on a clean dry, level surface.
5. Clean cabinet thoroughly before use (See instructions on page 3). Run cabinet empty for at least one hour prior to loading food.
6. Connect the cabinet power cord to a correctly-wired and protected power source.
7. The doors are field reversible (See instructions on page 5).

Daily Cleaning Procedures



Turn off power, unplug cabinet and allow to cool before cleaning. The cabinet heater should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result.

WARNING

NOTE:

When the power is turned off, the cooling fans will continue to operate until the heater compartment cools down. DO NOT unplug the cabinet until the cooling fans turn off.

1. After all food products and containers have been removed from the cabinet, turn the power switch to "OFF" and allow the cabinet to cool.
2. The heat ducts can be removed without tools for cleaning. Simply lift up and pull out. They may be hand washed or run through an automatic washer.
3. If applicable, vinyl trim or plastic control panels 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." Use these products only in 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.



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.**

CAUTION

RECOMMENDED TIPS FOR CLEANING STAINLESS STEEL

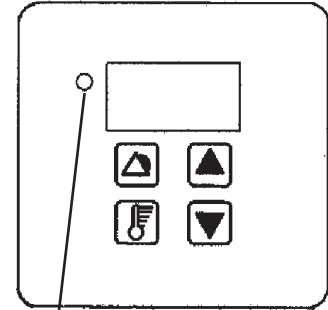
Purpose	Frequency	Cleaning Agent	Method of Application
Routine Cleaning	Daily	Soap, ammonia detergent and water	Sponge with cloth, rinse with clear water and wipe dry.
Smears/ Fingerprints	As Needed	Stainless steel cleaner or similar products	Rub with cloth as directed on package. Rub in direction of 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. Ferrous metal in steel wool pads will cause rusting of stainless steel.

Operation

1. The power switch is located at in the front of the heating module at the top of the cabinet. Turn the power switch on. Preheat cabinet for 30 minutes. When the cabinet is turned on, the air heater will operate until the cabinet reaches the air temperature setpoint. The display will read the actual cabinet temperature. The heat "ON" light will illuminate when the cabinet air temperature is below the air temperature setpoint. The controller display will flash alternately **LO** and the actual cabinet air temperature until it reaches the low temperature alarm temperature setpoint. See programming instructions below.
2. After preheat, roll dolly into cabinet. Lock caster brakes. Lift out dolly handle and close cabinet door(s).
3. Place handle back into dolly
4. When cabinet is not in use, turn power off.

CONTROLLER



Heat "ON"
Indicator

Programming Instructions

To View or Change the Temperature Setpoints:

Turn the power on. To view the temperature setpoint, press and hold the temperature set button. To change the temperature setpoints, press and hold the temperature set button, press the up or down arrow button until the desired air temperature is displayed. The display will advance in 1° increments.



To View or Change Alarm Setpoints:

Turn the power on. To view the alarm setpoint, press and hold the alarm reset button. To change the alarm setpoint, press and hold the alarm reset button, press the up or down arrow button until the desired alarm temperature is displayed. The display will advance in 1° increments.



To View or Change Temperature Scale:

The cabinet is programmable for a temperature scale in degrees Fahrenheit and Centigrade (Celsius). Turn power off. Hold down both arrow buttons. Turn power back on while holding both arrows. Display will show current scale (**C** or **F**). If desired, push the up or down arrow to change the scale. Turn power off to save change.

Cabinet Maintenance



WARNING

Never move cabinet 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.

A LATCHES

Check frequently to ensure 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.**

B TO REVERSE THE DOORS



WARNING

DO NOT perform these procedures while the cabinet is turned on or heated. Turn off the power and wait until it has cooled to room temperature before starting.

These instructions will take about 30 minutes to complete and will require two people.

Removing the doors:

1. Using a small screwdriver, remove the hinge cover and set aside.
Removing the cover will allow access to the inside hinge screws.
Remove the three screws that hold each hinge to the cabinet.

DO NOT REMOVE THE HINGES FROM THE DOORS. Removing these screws will allow the doors to be removed from the cabinet. Be careful not to let the doors fall. Set the doors aside. Once the doors are removed, remove the metal corner bracket and set aside.

Relocating the door handle strike plate and cover plate:

2. Remove the two screws that hold the door strikes in place. Remove the door strikes.
Remove the corner bracket and set aside. The removed corner brackets will need to be installed on the opposite ends from which they were removed. Install the proper corner bracket on the opposite side of the cabinet, using the door strikes and screws.

Reinstalling the doors:

3. Install the remaining corner brackets. With the help of another person, hold each door up to the corner bracket and secure with the screws removed earlier. Before tightening up the screws, ensure that the doors are flush, level, and square.

Relocating the door handles:

4. Remove the door handles from each door and reinstall with the pull latch facing down.

RTB201S Leg Installation



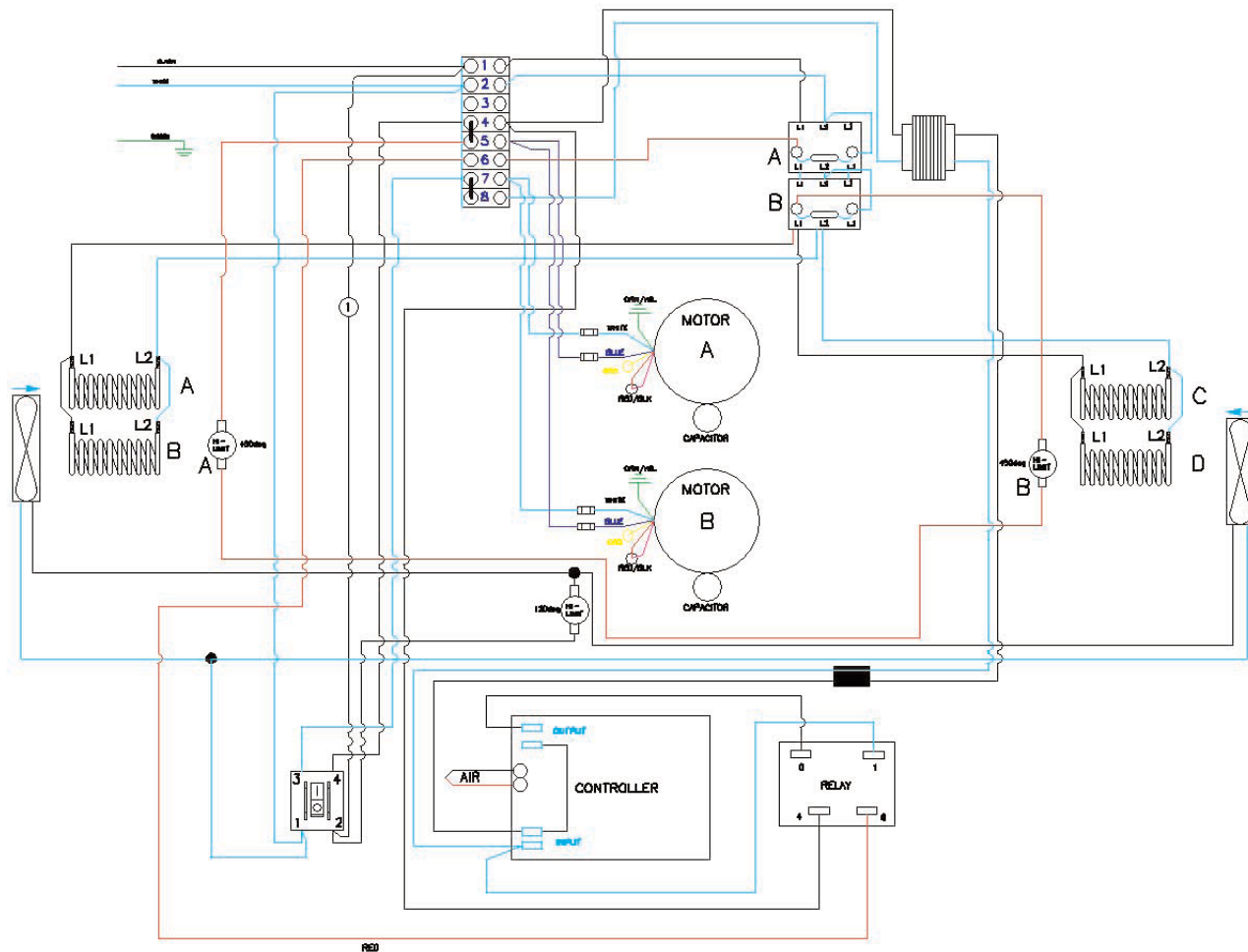
WARNING

Do not attempt caster removal if you are alone. Be cautious when performing these instructions and have several assistants to hold cabinet steady. Serious injury could result if precautions are not taken.

If you have purchased an RTB201S or RTB202S, it has been shipped with casters for ease of movement during installation. A set of legs are included for on-site installation. The cabinet must be lifted with a pallet jack or forklift for the safest installation. **DO NOT PERFORM THESE PROCEDURES IF YOU ARE ALONE.** Several assistants are necessary to steady the unit while lifting. You will need a wrench to remove the bolts that attach the casters to the unit.

1. Lift unit using pallet jack or forklift off the ground. Make sure unit is set squarely on the forks prior to lifting. **UNIT IS TOP-HEAVY. USE EXTREME CAUTION WHEN LIFTING TO AVOID TIPPING OF UNIT.**
2. Using wrench loosen and remove the four bolts that attach each caster to the cabinet. Save the bolts.
3. Install each leg, using the four bolts saved from each caster. Install each leg into the same four holes where each caster was attached. Tighten each bolt securely with wrench. Legs are adjustable to adapt to unlevel floors. This may be done by screwing each leg clockwise to lengthen and counter-clockwise to shorten. You may have to raise and lower the cabinet several times to adjust the legs before achieving a level setting.
4. Use pallet jack or forklift to move unit into place. Gently lower unit to floor.

RTB201, RTB202 & RTB282 Wiring Diagram
 208v, 3000 watts, single phase, 16 Amps



Replacement Parts

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



WARNING

Use only original equipment manufacturer (OEM) replacement parts. Using unauthorized parts may cause serious injury.

Replacement parts should be installed by a qualified service technician.

- 18614-0266 Fan guard
- 18616-0229 Controller RoHs
- 18616-0223 Relay, 240v, 24VAC
- 18616-0198 Probe
- 18312-0189 Controller overlay
- 18602-0075 On/Off switch
- 18612-0364 Element, 208v
- 18614-0296 Motor, 115/208-230v
- 18614-0315 Fan 220-240v
- 18616-0131 Controller transformer
- 18614-0316 Cord
- 18617-0018 Cord grip
- 18600-0042 Hi-limit
- 18600-0052 Thermostat, 550 deg.
- 37999-4140 Basket dolly (RTB282 only)
- 18407-2013 #47 Arlington basket (RTB282 only)

**Carter-Hoffmann
Warranty:**

Carter-Hoffmann ("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. 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.
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