

# Cleaning, Operating, Maintenance Instructions, Parts List & Warranty



## HP Series Shelf/Wall Mounted Warmers for Bowls & Plates up to 11 3/4" Diameter



### 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.



### 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 you are uncertain 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

**DO NOT** use steel wool pads - ferrous deposits will cause rusting.

## Cleaning Instructions



### WARNING

Be sure the cabinet is unplugged and cool before cleaning. The heater components should not be exposed to direct contact with water or cleaning sprays. Permanent damage to the electrical components will result. **THIS DAMAGE IS PERMANENT, COSTLY TO REPAIR, AND IS NOT COVERED BY THE WARRANTY.**

1. To clean stainless steel surfaces use only cleansers, detergents, degreasers, or sanitizers that are certified to be chloride-free and phosphate-free, and cleansers, 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 clear water. **DO NOT** clean cabinet with high pressure water sprays. Water from these sprays can enter the electrical compartment and cause permanent damage to the components. **THIS DAMAGE IS NOT COVERED BY THE WARRANTY.** With a clean cloth, wipe off any standing liquid or residue from all horizontal surfaces, in corners, or near edges.
2. The powder-coated aluminum door can be cleaned in the same way as the stainless steel surfaces. However, do not use strong detergents, ammonia solutions or abrasive pads or cleaners.
3. The grease filters must be cleaned daily in a dishwasher. Pull master switch to "OFF" position and pull filters out. Clean and then let dry. **DO NOT OPERATE CABINET WITHOUT FILTERS IN PLACE.**

### 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/ finger prints	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 or adhesive labels.
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 or adhesive labels.
Hard water spots	Daily As Needed	Vinegar	Swab with cloth. Rinse with water and wipe dry.

# *Electrical Requirements Installation*

Operates on 120 volt, 60 Hz, 1 PH, 1920 watts, 16 amps, 6 foot power cord with NEMA 5-20P angled plug.

The HP Saute Station has been designed for warming and holding bowls or plates up to 11 3/4" diameter. It is intended to be placed on a shelf and securely fastened to the wall.

1. Remove the cabinet from its shipping carton and remove all packing materials are from the cabinet.
2. Check to ensure that the equipment manual is present and removed from the packaging.
3. Read the equipment manual completely before installing and operating the cabinet.
4. Place cabinet on shelf. Do not operate cabinet until it has been securely fastened to appropriate shelf or location. **NOTE: Shelf or mounting location should have a weight capacity of at least 600 lbs.** With the full weight of the cabinet on the shelf, secure unit to the shelf with stationary clips provided, one on each end of the unit. These clips are intended to keep the unit stationary only, and are not intended to support the unit in any way. Mounting must meet all local building code requirements. Use only hardware that is intended for the wall material present (hardware not included). Make sure unit is level, square and flush with the wall before tightening bolts.
6. Clean cabinet thoroughly before use (see instructions on page 1).
5. Connect the cabinet power cord to a correctly wired and protected power source.

# *Operating Instructions*



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

## **WARNING**

1. Plug in the power cord. On/Off switch is located on front of cabinet. Red power light on the left side of the switch will illuminate when power is turned on.
2. For best results, allow cabinet to heat for 30 minutes.
3. Load clean dishes directly from the dishwasher into cabinet. Dishes should reach required temperature within 15 minutes.

## **NOTES:**

Loading cooled dishes into a warm cabinet will extend the heating time.

Loading cooled dishes into a cold cabinet will extend the heating time to as much as two hours.

## Maintenance Instructions

## Trouble/Caution Light

1. Clean the grease filter daily (see instructions on page one).
2. Clean the cabinet daily (see instructions on page one).

The HP Saute Station is equipped with a trouble/caution light. This light is located to the right of the On/Off switch. The light will illuminate when the cabinet is not heating properly. This indicates one or more of the following conditions:



**Air Blockage.** The grease filter needs to be cleaned. A clogged grease filter will block air flow into the cabinet and the cabinet will overheat. The cabinet is equipped with an automatic shut off when this situation occurs. Clean the grease filter according to the directions on page 1. If the filter is too dirty and cannot be cleaned properly, it must be replaced. If problem is not fixed by cleaning or replacing the grease filter, the electrical components are damaged (see Electrical Component Failure below).

**Element Failure.** If one side of the cabinet is heating and the other isn't, an element is not heating properly. **DO NOT ATTEMPT TO OPEN THE HEATING COMPARTMENT AND MAKE REPAIRS. THIS REPAIR REQUIRES A QUALIFIED SERVICE TECHNICIAN. CALL FOR SERVICE.**

**Electrical Component Failure.** Moisture may have accumulated in the heating compartment and may have damaged electrical components. Component failure may also be caused by failure to clean the grease filter. **DO NOT ATTEMPT TO OPEN THE HEATING COMPARTMENT AND MAKE REPAIRS. THIS REPAIR REQUIRES A QUALIFIED SERVICE TECHNICIAN. CALL FOR SERVICE.**

## Replacement Parts

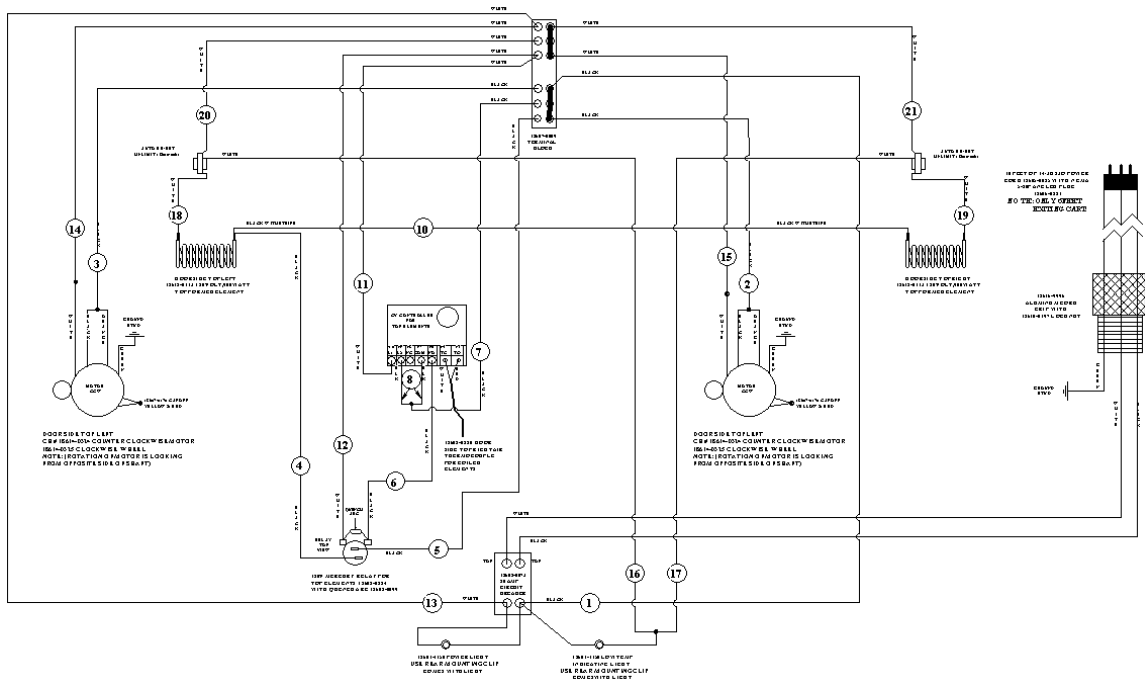
Contact factory with your model and serial number for replacement cart components.



120V, 1920 watts, 16 amps, 60HZ, 1PH

Part Number	Description
18600-0061	300°F Auto Reset Hi Limit
18601-1150	Red Pilot Light
18602-0073	On/Off Switch with Circuit Breaker
18602-0099	Quench Arc
18602-0220	Single Thermocouple
18602-0224	Relay
18605-0025	14/3 HJSO Power Cord
18606-0221	NEMA Plug 5-20P
18610-0197	Locknut for Power Cord
18612-0113	Heat Element 900 Watt
18614-0324	Fan Motor
18614-0325	Fan Blade
18616-0249	Controller
18616-9996	Aluminum Cord Grip

# Wiring Diagram



## Carter-Hoffmann Corporation Warranty:

Carter-Hoffmann Corporation ("CARTER-HOFFMANN") warrants to the initial purchaser of its 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 components for one year; to electrical labor for one year; to refrigeration compressor unit for one year and to all other components parts and labor for 12 months.**

Repair or replacements under this warranty will be performed, unless otherwise authorized 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 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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