

CARTER-HOFFMANN MODULAR HOLDING CABINET OPERATION MANUAL

MODELS: MC112S, MC212S



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SHOWN: MC212S

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INTRODUCTION

AccuFresh® Modular Holding Cabinet is designed to hold pre-cooked food products at temperature. Holding times and temperatures are controlled by an electronic controller and are individually programmable for each cavity. Controller has 6 programmable timers that can be set in one minute increments up to 9 hours, 59 minutes. Temperature can be set in 1°F increments up to 195°F.

SAFETY

Knowledge of proper installation, operation and maintenance procedures is essential to ensure the safe operation of this unit.

1. Always have dry hands prior to using the ON/OFF switch.
2. Turn OFF the ON/OFF switch anytime the cabinet is not in use, for extended periods of time.
3. If an electrical shock is felt when touching the cabinet, disconnect the power immediately and call Carter-Hoffmann Technical Service for assistance or service.
4. If the power cord is frayed or the plug damaged, DO NOT PLUG INTO THE ELECTRICAL POWER RECEPTACLE. IF IT IS ALREADY PLUGGED IN, SHUT OFF THE MAIN CIRCUIT BREAKER, LOCATED IN THE BREAKER BOX, THEN DISCONNECT THE PLUG.
5. DISCONNECT THE POWER CORD BEFORE ATTEMPTING ANY REPAIRS TO THE CABINET AND/OR CLEANING THE UNIT. REPAIRS TO THIS UNIT MUST BE PERFORMED BY QUALIFIED PERSONNEL.
6. DO NOT SPRAY WITH WATER HOSE OR SUBMERGE THE CABINET. ELECTRICAL COMPONENTS AND WIRING PRESENT A HIGH SHOCK HAZARD WHEN WET.

SAFETY PRECAUTIONS



WARNING: ELECTRIC SHOCK HAZARD

All servicing requiring access to non-insulated components must be performed by qualified service personnel. DO NOT open any access panel that requires the use of tools. Failure to heed this warning may result in severe electric shock.



CAUTION: ELECTRIC SHOCK HAZARD

Disconnect this appliance from electrical power before performing any maintenance or servicing.



CAUTION: BURN HAZARD

Exposed metal surfaces can be hot to the touch and may cause burns.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances basic safety precautions should be adhered to, including the following:

- 1) Operators of this appliance must be familiar with the appliance use, limitations and associated restrictions. Operating instructions must be read and understood by all persons using or installing this appliance.
- 2) This appliance must be grounded. Connect only to properly grounded outlet. See "Grounding Instructions" found on page 3.
- 3) Use this appliance only for its intended use as described in the manual.
 - a. This equipment is specifically designed to hold pre-cooked food at temperature.
 - b. This equipment is intended for use in commercial establishments only.
 - c. This equipment is not designed for industrial or laboratory use.
- 4) Cleanliness of this appliance and accessories is essential to good sanitation.
- 5) DO NOT submerge this appliance in water. This appliance is not jet stream approved. DO NOT direct water jet or steam jet at this appliance, or at any control panel or wiring. DO NOT splash or pour water on, in or over any controls, control panel or wiring. DO NOT use corrosive chemicals or vapors in this appliance.
- 6) DO NOT operate this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse cord or plug in water, keep cord away from heated surfaces, and do not let cord hang over edge of table or counter.
- 7) Only qualified service personnel should service this appliance. Contact nearest authorized service facility for examination, repair, or adjustment.
- 8) DO NOT cover or block any openings on the appliance.
- 9) DO NOT store this appliance outdoors. DO NOT use this product near water – for example, near a kitchen sink, in a wet basement, or near a swimming pool, and the like.
- 10) DO NOT use the appliance for storage. DO NOT store flammable or combustible materials in or near the appliance. Never leave anything in a warming cavity when the appliance is not in use.

SAVE THESE INSTRUCTIONS

IMPORTANT:

Front of cabinet must remain clear for access.

Maintain 1" of clearance on back and on each side of cabinet to allow for adequate cooling.

This cabinet requires a 120 Volt, Single Phase, 15 Amp Circuit with a 5-15R NEMA receptacle

INSTALLATION INSTRUCTIONS

1. Remove cabinet from shipping carton. Make sure all packaging materials are removed before use.
2. Check to ensure all components are included:
Cabinet (MC-112S or MC-212S)
Pan Covers (1 per MC-112S); 2 per MC-212S)
3. Read this equipment manual completely before operating cabinet.
4. Locate cabinet on a clean, dry level surface.
5. Clean cabinet thoroughly before use. Refer to *Cleaning Instructions* (page 4 of this manual).
6. Connect cabinet power cord to a correctly wired and protected power source.

NOTES:

1. Maintain 1" clearance on each side and back. This is important for proper cabinet cooling.
2. Check for proper voltage and circuit breaker size. This cabinet requires 120 Volt, Single Phase, 15 Amp Circuit.
3. Ensure receptacle is correctly installed and operating safely.
4. This cabinet requires 5-15R NEMA receptacle.

ELECTRICAL SPECIFICATIONS

MODEL	MODULES	WATTS	VOLTS	AMPS
MC112S	1	300	120	2.5
MC212S	2	600	120	5.0

WARNING:

Improper use of the grounding can result in a risk of electric shock.

GROUNDING INSTRUCTIONS

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The power cord plug must be plugged into an outlet that is properly installed and grounded.

Consult a qualified electrician or serviceman if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded.

NOTE: The technical content of this manual, including any wiring diagrams, schematics, parts breakdown illustrations and/or adjustment procedures, is **intended for use ONLY by qualified technical personnel.**

CLEANING INSTRUCTIONS

MC-Series Modular Holding Cabinet

CAUTION: Unplug cabinet and allow to cool before cleaning.

Daily Cleaning:

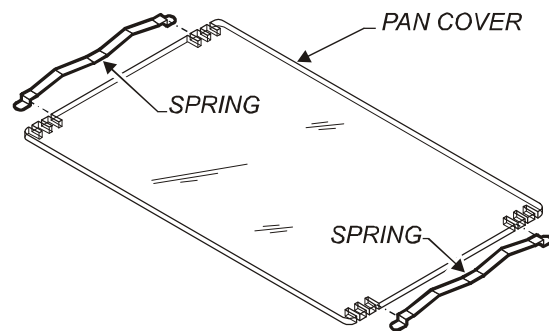
1. Remove power cord plug from outlet. Allow cabinet to cool.
2. Remove pans.
3. Wipe cabinet and inside surfaces of warming cavities with a clean towel moistened with warm water and chlorine-free detergent.
4. Rinse by wiping with a clean towel moistened with clean water. Allow to air dry.
5. Connect power cord.

IMPORTANT:

DO NOT use caustic or abrasive cleaning solutions, abrasive pads or scrubbing pads.
They will harm the stainless steel finish.

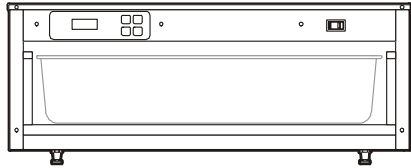
Weekly Cleaning:

1. Remove power cord plug from outlet. Allow cabinet to cool.
2. Remove pans and pan covers.
3. Lightly spray cabinet and inside surfaces of warming cavities with warm water and chlorine-free detergent.
4. Wipe cabinet and inside surfaces of warming cavities with a clean towel until clean. For heavy soils, use a non-scratch or nylon-scouring pad.
5. Rinse by wiping with a clean towel moistened with clean water. Allow cabinet to air dry.
6. Pans may be cleaned in the sink with mild detergent. Rinse and allow to air dry.
7. Clean pan covers by wiping with a clean towel moistened with warm water and chlorine-free detergent. Springs may be removed from cover for cleaning; be sure springs are properly reinstalled. Rinse by wiping with a clean towel moistened with clean water. Allow to air dry then reinstall in cabinet with springs positioned "UP".
8. Connect power cord.

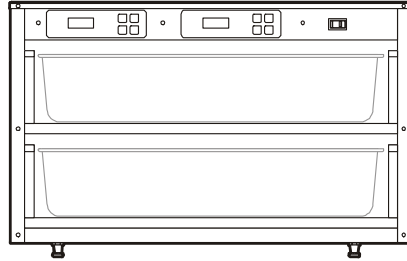


FEATURES & OPERATING CONTROLS

CONFIGURATIONS

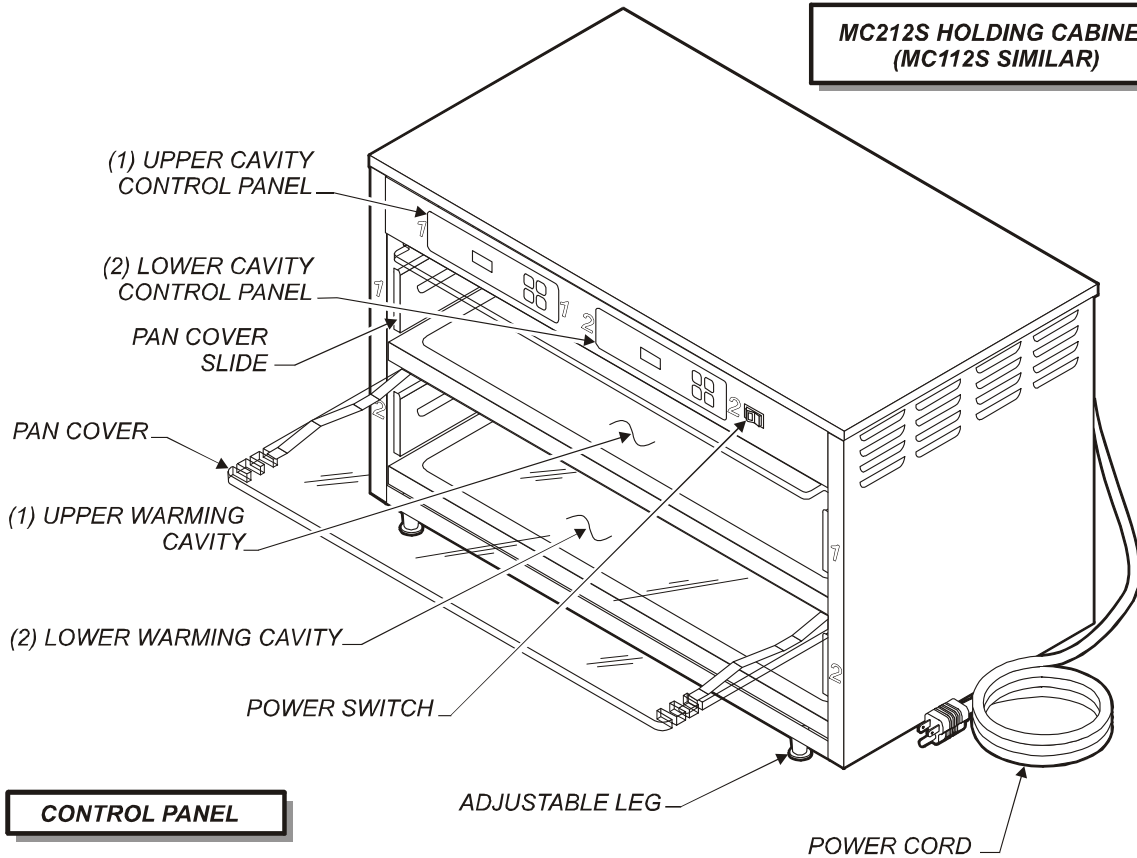


MC112S

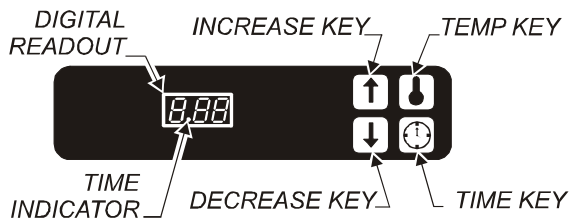


MC212S

MC212S HOLDING CABINET (MC112S SIMILAR)



CONTROL PANEL



NORMAL OPERATION

Refer to page 5 for names and locations of components and controls.



Temperature is LOW



Cavity is READY



Typical Temperature Reading



Typical Time Remaining Reading



Timed Cycle Completed




Cavity is READY

1. Press the POWER SWITCH, located at the top front panel, to ON. Illuminated portion of switch will glow, indicating power is ON. Pre-heat the cabinet for 20 minutes. When first turned on, digital readout will display "LO" until the cabinet reaches 122°F.

Cavity temperature setpoint range is between 122°F and 195°F.



After the cabinet reaches 122°F the digital readout will display the current temperature, until temperature reaches the setpoint. Once the cabinet reaches setpoint, the digital readout will display "P 1". This indicates the cabinet is ready to hold product.


NOTE: Press and release the appropriate TEMP KEY  to view or verify a cavity setpoint. Cavity setpoint will be displayed briefly. If the cavity setpoint needs to be changed, refer to *Programming Instructions*, page 7.

NOTE: Timer can not be started until the cabinet is pre-heated.

2. Select the desired timer program by pressing the UP / DOWN ARROW KEYS. The cabinet has six programmable timers ("P 1", "P 2", "P 3", "P 4", "P 5" and "P 6") for each cavity. Different program times can be used for different parts of the day (Breakfast, Lunch, Dinner) or for alternate products.

NOTE: Program timer defaults to "P 1" each time the unit is turned OFF then back ON.

NOTE: To select other timer programs ("P 2" - "P 6"), press the INCREASE KEY  or DECREASE KEY  until the digital readout displays the desired program.





3. After pre-heat, load cooked product into pans and place pans in cavity. Press TIME KEY  to start the timer. Refer to *Programming Instructions* to change programmed time.
4. The digital readout will count down, displaying the remaining time. The digital readout is displayed in hours and minutes until it is less than one minute. Once the time remaining is less than one minute, the digital readout counts down in seconds.
5. At the end of the timed cycle, the digital readout will flash "000" and an alarm will sound until the TIME KEY is pressed.
6. The digital readout will display the currently selected timer (e.g. "P 1"), indicating that the cabinet is ready to hold product.

NOTE: Timer can be cancelled at any time during the cycle by pressing and holding the TIME KEY for 2 seconds. Digital readout will display currently selected timer (e.g. "P 1").

7. Remove product pan from cavity.
8. At the end of the day, press the POWER SWITCH to OFF.

PROGRAMMING INSTRUCTIONS

PROGRAM TEMPERATURE SETPOINT

1. Press and hold TEMP KEY  until digital readout flashes.
2. Press INCREASE KEY  to raise setpoint temperature. Each time key is pressed, setpoint is increased by 1°F.
3. Press DECREASE KEY  to lower setpoint temperature. Each time key is pressed, setpoint is decreased by 1°F.
4. Press TEMP KEY  to save changes.

NOTE: Each module is programmed individually.









SETPOINT
Temperature
(Programming
Mode)

TEMP SETPOINT RANGE:
122°F - 195°F

NOTE: If no key is pressed for 5 seconds, display returns to previous function. Changes will be saved.

PROGRAM TIMER (P1 thru P6)

1. Press and hold TIME KEY  until DIGITAL READOUT flashes.
2. Press INCREASE KEY  to add time. Each time key is pressed, timer is increased by 1 minute. Hold the key to scroll faster.
3. Press DECREASE KEY  to subtract time. Each time key is pressed, timer is decreased by 1 minute. Hold the key to scroll faster.
4. Press TIME KEY  to save changes and return to "P 1".
5. To program timers P2 thru P6:
 - a. Press INCREASE KEY  or DECREASE KEY  to select the desired program.
 - b. Repeat steps 1 thru 4 above for each program.



TIMER
(Program
Mode)

TIMER RANGE:
1 min - 9 hrs, 59 mins.

NOTE:
Timers can not be programmed for less than 1 minute.

NOTE: If no key is pressed for 5 seconds, display returns to "P 1". Changes will be saved.

TO CANCEL TIMER:  Press and hold TIME KEY  for 2 seconds.

SERVICE EXPECTATIONS

Service Philosophy

For over fifty years, Carter-Hoffmann has enjoyed a reputation for manufacturing rugged, dependable foodservice equipment that permits foodservice professionals to serve more food products to more people, and thus, to grow their business.

Our goal is not only to provide the best food service equipment for the price, but also to back it up with after-sale service that is responsive fast, efficient and professional. To ensure a clear understanding of our goals, expectations, and responsibilities, we have prepared this brief document. Carter-Hoffmann products are innovative and efficient. They are easy to use, easy to clean and easy to maintain. Although the products are quite reliable, when necessary they are also easy to repair.

We believe that a malfunction to a Carter-Hoffmann product should cause as little inconvenience to the customer as possible. Our aim is to provide "same day"/first time fix" repair service on all of our products, whether in warranty or not. We are dedicated to making every aspect of our customer service the standard by which others are judged.

End-User Responsibilities

While we all strive to serve our mutual customers as well as possible that does not mean that the end-user (including his employees) does not share some responsibilities.

1. All shipping damage must be noted on the freight bill when the shipment is received. Any freight damages must be collected from the Freight Company, NOT Carter-Hoffmann.
2. The end-user should be advised beforehand to carefully unpack and inspect all products when they are received BEFORE SIGNING THE SHIPPER'S RECEIPT OF DELIVERY.
3. The end-user must provide a safe, dry, level surface for the equipment to be placed upon.
4. The end-user must provide the proper electrical supply. All in-wall electrical modifications are to be completed by a licensed electrician. All building modifications are the responsibility of the end-user.
5. The end-user must operate, clean and maintain the equipment in accordance with the procedures described in the Operation Manual.
6. Carter-Hoffmann is NOT responsible for any loss of the customer's income, loss of food product, extra labor charges, or any other incidental or consequential costs as a result of the malfunction of our product.
7. The end-user shall contact our authorized service provider or Carter-Hoffmann Technical Service whenever service or repair to a Carter-Hoffmann product under warranty is required.
8. The end-user shall allow for on-premises repair of the equipment to be completed at a mutually convenient place and time.

Warranty Service

1. Warranty service is to be **initiated** by authorized Carter-Hoffmann personnel only.
2. The service provider is **NOT** authorized to change or extend any of the terms or conditions of our warranty.
3. Initial freight damage is **NOT** covered by the product warranty.

Confidentially

1. The end user and all his employees and sub-agents shall protect and keep confidential Carter-Hoffmann's proprietary designs, information, and knowledge.
2. All literature and informational materials provided by Carter-Hoffmann are to be considered confidential; they remain Carter-Hoffmann's property; and are not to be reproduced without our prior approval

WARRANTY STATEMENT

Carter-Hoffmann, A division of Carrier Commercial Refrigeration, Inc., 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 1 year (limited to replacement of the unit only - not to include the labor for removal, repair or replacement). Repair or replacement under this warranty will be performed, unless 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 thereof.

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.

NOTE: Due to our continuous process of product improvement and innovation, all listed specifications are subject to change without notice.

Carter-Hoffmann

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