



# Carter Hoffmann

## Operating Instructions & Trouble Shooting Guideline

*\*This unit is designed to be used on a single dedicated 20amp circuit.*

615.822.4392

Banquet Cart – BB96

### Operating Instructions

1. Turn thermostat knob to 160°F to 180°F; allow cabinet to preheat for at least 20 minutes. Be sure cabinet door remains closed during preheat time. Dial thermometer will display actual cabinet temperature.
2. Food serving temperature will vary with the mass, type & quantity of food. To adjust the temperature setting, rotate the HEAT dial clockwise to increase temperature and counter-clockwise to decrease temperature to the desired set point. Dial settings range from 80°F to 210°F. HEAT cycle light will turn on and off as the heat thermostat cycles.
3. Load food pans into cabinet. NOTE: Follow all food safety guidelines. Put hot, cooked food into the cabinet. This cabinet is not intended to reheat food. Food must be cooked and at safe serving temperature prior to being placed in the cabinet.
4. During loading, the cabinet temperature will drop. Close door and allow the cabinet to recover for 10-15 minutes before moving the cabinet.
5. Be sure to unplug the cord and wind it around the cord bracket before moving the cabinet. Move the cabinet to the service area as quickly as possible.
6. Upon reaching the service area, unwind the power cord and reconnect the heater as soon as possible. Wait 5-10 minutes for the cabinet to recover temperature (check the thermometer to see if the temperature is at the desired level). Adjust thermostat as needed.
7. When removing items, start at the bottom and work up. This will keep food hotter and eliminate spillage onto lower items.

CAUTION - Inner and outer surfaces of the unit will be very hot during and after operation.