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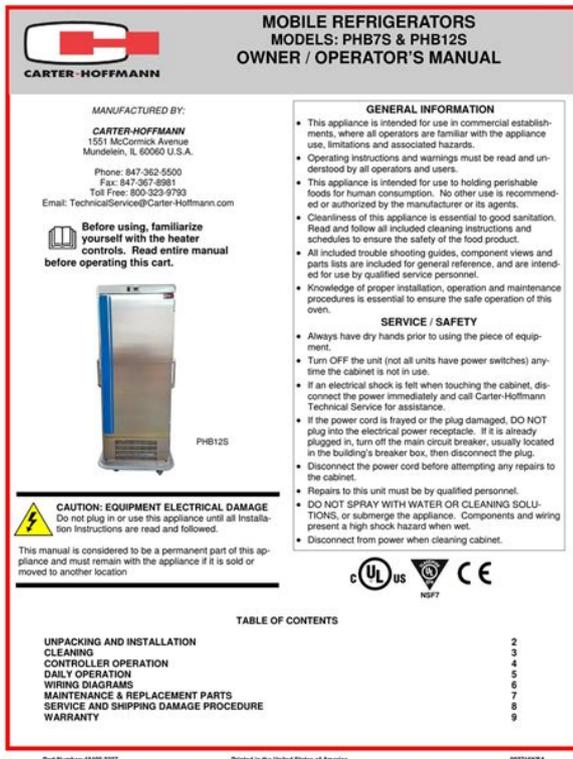
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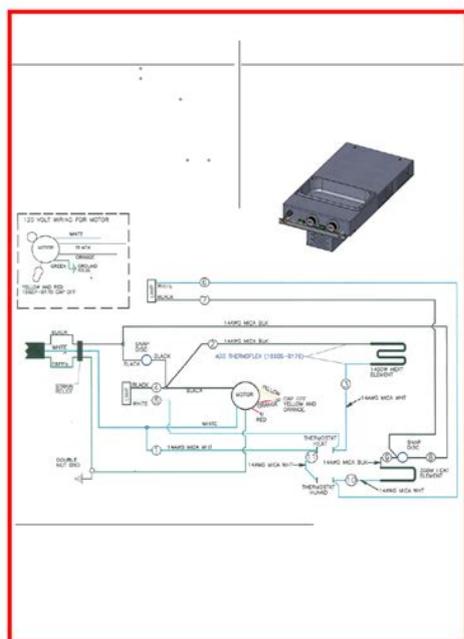
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However, the American sale seasons are always the greatest opportunities for customers to get high quality This is especially true in personal finance. If you want to control your budget, you will need the right budgeting tool that can make managing you It also serves as the basic and essential element of almost any gift whether the gift is for For Carter Hoffman Manuals The latest onesAs Couponxoo's tracking, online shoppers can recently get a save ofThis is easily done with searching on. Couponxoo's. Box. These deal offers are from many sources, selected by our smart and comprehensive system on coupon code, discounts, and deals.In parallel, you should also refer to the websites of Coupon, Deals,.CouponXoo always updates the latest coupon codes periodically, which ensures that you always have the latest ones.Coupons with verified labels are working for most. To make certain, you just need to copy the code and apply it to any products that are on sale.Along with that, at the bottom of the page, you can find the section Recently Searched which is great to see what you have searched.You should check all promotionsWould you be an angel and turn it off whileThat way we can continue to serve you these lovely pages. SAFETY PRECAUTIONS WARNING ELECTRIC SHOCK HAZARD WARNING All service requiring access to noninsulated components must be performed by qualified service personnel. 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 service. 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 followed, including the following 1 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. 3 Use this appliance only for its intended purpose as described in the manual. a. This equipment is specifically designed to hold precooked 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 its 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

unnoticed until the merchandise is unpacked, notify the transportation company or carrier immediately, and then file a "CONCEALED DAMAGE" claim with them. This should be done within fifteen 15 days from the date the delivery was made to you. Be sure to retain the container for inspection. CarterHoffmann cannot assume liability for damage or loss incurred in transit, freight damage is not covered under warranty. We will, however, at your request, supply you with the necessary documents to support your claim. **INSTALLATION LOCATION** For proper operation and maximum performance, locate the unit in an ambient air temperature of 70oF 21oC. For safe operation and maximum performance, locate the unit at least 4" from any wall or combustible material.

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Avoid placement in areas near exhaust fans or where there are active air movements. Do not locate this unit under an overhead ventilation system or close to other cooking equipment. Fumes and grease particles can be drawn by the cooling fans into the control compartment of the heater which should be avoided in order to assure top performance and longer life. Unit must be on a solid level surface. **4 INSTALLATION AND STARTUP** Installation procedures must be performed by a qualified technician with full knowledge of all applicable electrical codes. Failure could result in personal injury and property damage. **WARNING GROUNDING INSTRUCTIONS** Risk of personal injury This appliance is equipped with a cord having a grounding wire with a grounding plug which must be plugged into an outlet that is properly installed and 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. **WARNING**—Improper use of the grounding can result in a risk of electric shock. Consult a qualified electrician or service agent if the grounding instructions are not completely understood, or if doubt exists as to whether the appliance is properly grounded. **IMPORTANT** See page 3 for power requirements **CAUTION** Electrical Shock Hazard **IMPORTANT** Not under warranty Damage to unit due to being connected to the wrong voltage or phase is NOT covered by warranty. **WARNING** Risk of personal injury Unit is not waterproof, to avoid electrical shock, keep unit from being submerged in water. Do not operate if unit has been in contact with water. To prevent an electrical shock

hazard between the If necessary, contact a licensed appliance and other appliances or metal parts in close vicinity, an equalization bonding stud is provided. An electrician to install an appropriate equalization bonding lead must be connected to this electrical circuit with correct recep tacle. Electrical requirements vary by model number.

<http://americanpatriotbeer.com/images/can-you-put-automatic-transmission-fluid-in-a-manual-transmission.pdf>



MOBILE REFRIGERATORS
MODELS: PHB7S & PHB12S
OWNER / OPERATOR'S MANUAL

MANUFACTURED BY:
CARTER-HOFFMANN
 1551 McCormick Avenue
 Mundelein, IL 60060 U.S.A.
 Phone: 847-362-6500
 Fax: 847-367-8981
 Toll Free: 800-323-9793
 Email: TechnicalService@Carter-Hoffmann.com

Before using, familiarize yourself with the heater controls. Read entire manual before operating this cart.



PHB12S

GENERAL INFORMATION

- This appliance is intended for use in commercial establishments, where all operators are familiar with the appliance use, limitations and associated hazards.
- Operating instructions and warnings must be read and understood by all operators and users.
- This appliance is intended for use to holding perishable foods for human consumption. No other use is recommended or authorized by the manufacturer or its agents.
- Cleanliness of this appliance is essential to good sanitation. Read and follow all included cleaning instructions and schedules to ensure the safety of the food product.
- All included trouble shooting guides, component views and parts lists are included for general reference, and are intended for use by qualified service personnel.
- Knowledge of proper installation, operation and maintenance procedures is essential to ensure the safe operation of this oven.

SERVICE / SAFETY

- Always have dry hands prior to using the piece of equipment.
- Turn OFF the unit (not all units have power switches) anytime the cabinet is not in use.
- If an electrical shock is felt when touching the cabinet, disconnect the power immediately and call Carter-Hoffmann Technical Service for assistance.
- If the power cord is frayed or the plug damaged, DO NOT plug into the electrical power receptacle. If it is already plugged in, turn off the main circuit breaker, usually located in the building's breaker box, then disconnect the plug.
- Disconnect the power cord before attempting any repairs to the cabinet.
- Repairs to this unit must be by qualified personnel.
- DO NOT SPRAY WITH WATER OR CLEANING SOLUTIONS, or submerge the appliance. Components and wiring present a high shock hazard when wet.
- Disconnect from power when cleaning cabinet.



CAUTION: EQUIPMENT ELECTRICAL DAMAGE
 Do not plug in or use this appliance until all Installation Instructions are read and followed.

This manual is considered to be a permanent part of this appliance and must remain with the appliance if it is sold or moved to another location.



TABLE OF CONTENTS

UNPACKING AND INSTALLATION	2
CLEANING	3
CONTROLLER OPERATION	4
DAILY OPERATION	5
WIRING DIAGRAMS	6
MAINTENANCE & REPLACEMENT PARTS	7
SERVICE AND SHIPPING DAMAGE PROCEDURE	8
WARRANTY	9

Part Number: 18405-3227
Printed in the United States of America
002719KBA

The terminal is marked with the following symbol on rear of heating unit for proper electrical specifications. DO NOT use an extension cord. START UP 1. Prior to use, thoroughly clean the interior of the cabinet, according to the instructions in this manual. Familiarize yourself with the controls. 2. Plug the power cord of the cabinet into a grounded outlet with a electrical service according to the electrical information provided on the serial tag located on the rear of The ground prong of the power the cabinet heating unit. DO NOT cut off the large round ground prong or twist a blade to fit an existing receptacle. Sample serial tag 3. Set POWER switch to the "ON" position. 4. Do not load product into the cabinet. Allow the heat to remove any residual oils which may adhere to inside metal surfaces. The heat will remove any residual oils which may adhere to inside metal surfaces. A slight emission of smoke is normal for the first few hours of operation. 6. Rethermalizer is ready for custom programming, if desired. Switch will illuminate when cabinet is turned on. 8 Character LED Display displays programming and cook cycle information Product Keys press to start a Indicator Lights lit when cook cycle; also used in program active cook cycle is in programming. Replaceable menu strip to programming mode make menu changes quickly and easily Feature Keys used to access programming Programming Center access programming functions and controller features mode and change cooking parameters FEATURE DETAILS Fahrenheit of Celsius Temperature Display the controller can be configured to display the temperature in degrees Fahrenheit or Celsius; accessible through the system program mode. Programmable Hold Times Product Key hold times can be programmed to track product quality through a specified holding period. Hold time countdown begins as soon as the cook cycle is complete.

The controller will sound an alarm when the product's hold time has expired, alerting the operator to discard the product. CONTROLLER FEATURES 6 8 Character LED Display Indicator Lights Product Keys Programming Center Feature Keys CONTROLLER FEATURE DETAILS FourStage Programming each Product Key can be programmed to personalize your cooking system with up to four cooking temperatures and up to ten cook times for a single cooking cycle. With each Product Key, you can select a menu, start and stop a menu, scroll through programmed data in Program Mode. Programmable Stage Temperatures cook temperatures for each stage on each Product Key can be programmed. The controller is programmable in minutes up to 99 and seconds up to 59 and allows up to ten stages per Product Key. Note multiple cook starts are not allowed if a product key has more than one stage programmed. Programmable Fast.Flex™ Timing Mode flex or straight timing can be configured for each stage on each Product Key. To insure consistent, high quality food product, flex time will adjust the actual cook time, taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle. If cooking by straight time, the controller will cook only for the specified time without adjusting for these variances. 7 Avoid touching the cabinet when loading or removing product. Before installing, verify that the ambient temperature where this product is located does not exceed this temperature. DAILY OPERATION When cabinet is turned on, controller will default to Product Key 1, indicated by illuminated indicator light. The display will read "LOW". 1 Turn power switch ON. 2 Load Product For best retherm times, product must be thawed or slacked prior to loading. Load baskets of food, beginning at the bottom of the cabinet and working up.

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If retherming less than a full load, arrange baskets so they are located on the center shelves; this will ensure best air circulation and even heating around the food. 3 Start a Cook Cycle Press desired Product Key 1 through 10 to start a cook cycle. If the key is programmed, the correct cooking time will be displayed and will immediately start to count down in minutes and seconds. "DONE" will display when the cook cycle has ended. Product is ready to be removed, but may stay in the cabinet in Hold Mode until served. 4 Respond to DONE Alarm DONE alarm will sound at the end of a completed cycle. Cancel the signal by pressing the same Product Key used to start the cook cycle. 5 Stop a Cook Cycle Press and hold an active Product Key for 3 seconds. Timing will stop. 6 Holding Cycle If the controller is programmed with holding times, they will automatically start counting upon expiration of the cooking cycle. When there are active hold times the HOLD indicator light will be lit. To view all active hold times, press and hold the HOLD Key. Upon expiration, the timer will display "HOLD" and pulse with an audible tone. To cancel, press the HOLD Key. Note the fan will be ON in the operation mode. Product Key NOTE To view actual cabinet temperature, press the TEMP CONTROLLER TOGL CLEAR button. Press the button again to exit. OPERATING Controller Programming Retherm cabinets may or may not ENVIRONMENT have been preprogrammed by the factory to end user specifications. If the factory has preprogrammed the controller, it The solid state components in the should be reviewed to ensure proper setpoints prior to use. Before installing, verify that the ambient temperature If the controller has not been preprogrammed by the factory, it will be programmed to the default menu settings listed on the chart below. If programming is needed, follow the Controller Programming Instructions on pages 10 through 20. Use the programming worksheet provided below to aid your controller programming.

PreProgrammed Default Menu Settings Control Display Product Key Product Description Key 1 Product Key 2 Product Key 3 Product Key 4 Product Key 5 Product Key 6 Product Key 7 Product Key 8 Product Key 9 Product Key 10 Time 0 Preheat Time 20 25 30 35 20 25 30 35 20 25 Preheat Preheat Set Point 200 210 220 230 240 250 265 285 300 315 Time 1 Cook 1 Time 20 15 10 5 20 15 10 5 20 15 Temp 1 Cook 1 Set Point 180 185 190 195 200 215 230 250 275 300 Time 2 Cook 2 Time

this program by pressing the DOWN ARROW button the instructions on pages 1213. Scrolling past "RECIPE" at this level will take you to "DIAGNOST", "OFFSET", "SCK ADDR" and "EXIT" in that order. "DIAGNOST" "OFFSET" and The display will read "APPLIANC" "SCK ADDR" are to be used by service technicians only. Do not Skip this program by pressing the DOWN ARROW button change any of the settings in these parameters. To exit, scroll until the screen reads "EXIT" by using the UP or DOWN ARROW buttons, and then press "P". LED Display Continued on next page The display will read "PROGRAM" Enter code "3228" using the Product Keys.

The display will read "COUNTS" Press "P" Press the DOWN ARROW button. The advantage of the FAST.FLEX mode is to insure consistent, high quality food product. FAST.FLEX will adjust the actual cook time, taking into consideration the temperature variation due to load size, initial product temperature, product moisture content, and other factors affecting the cook cycle. However, using FAST.FLEX mode may alter the time expected to finish the cooking cycle. If cooking by straight time, the controller will cook only for the specified time without adjusting for these variances. After typing in your desired temperature, press "P" to return to the main 3228 Program Sequence. The display will read "TIMING". When your desired timing appears on the display, press "P" to select and save your choice. The display will read "COOKUNIT" Programming Center Keys LED Display Continued on next page If you wish to change the heating duct temperature and the display will read the current duct temperature. To change the temperature, press the TEMP TOGL CLEAR button. CONTROLLER PROGRAMMING INSTRUCTIONS Continued. If you wish to go back to a particular parameter, press the UP ARROW until the desired setting is reached. To EXIT the Programming Mode, scroll through the programming choices until the display reads "SYSTEM". If you discontinue programming and leave the controller idle, it will automatically exit the Programming Mode after two minutes. Programming Center Keys LED Display Continued on next page Press LEFT ARROW or RIGHT ARROW to select "HHMM" hours and minutes or "MMSS" minutes and seconds for the timer countdown The display will read "TONE VOL" TO CHANGE THE TONE VOLUME of the controller, scroll using the DOWN ARROW until the display reads "TONE VOL" press "P". The display will read "TEMP UNIT" TO CHANGE THE TEMPERATURE SCALE of the controller from Fahrenheit to Celsius or vice versa, scroll using the DOWN ARROW until the display reads "TEMP UNIT" press "P".

The display will read "RANGE L 1" Press LEFT ARROW or RIGHT ARROW to select your desired volume; tone ranges from 1 softest to 4 loudest. When you reach the desired volume Press LEFT ARROW or RIGHT ARROW to select your desired volume; tone ranges from 1 softest to 4 loudest. When you reach the desired volume Press LEFT ARROW or RIGHT ARROW to select your desired scale controller will read "F" or "C". When you reach the desired scale Press LEFT ARROW or RIGHT ARROW to select your desired scale controller will read "F" or "C". When you reach the desired scale If you wish to go back to a particular parameter, press the UP ARROW until the desired setting is reached. If you discontinue programming and leave the controller idle, it will automatically exit the Programming Mode after two minutes. If you wish to go back to a particular parameter, press the UP ARROW until the desired setting is reached. To EXIT the Programming Mode, scroll through the programming choices by pressing "P" until the display reads "SYSTEM". Programming Center Keys The display will read "SYSTEM" Press UP ARROW The display will read "EXIT" press "P". The controller is now out of Program Mode and in Operating Mode. The controller will also exit Programming Mode if left idle for more than two minutes. It is not necessary to program the rest of the parameters in the sequence. They are The display will read "RANGEL 2" Skip this parameter by pressing "P" The display will read "RANGEH 2" Skip this parameter by pressing "P" The display will read "HYSH 2" Skip this parameter by pressing "P" Scroll through the programming sequence using the DOWN ARROW or UP ARROW until the display reads "MACHINE" Press UP ARROW Simply lift up and pull out. They may be hand washed or run through an NOTE When the power is automatic washer. Clean the inside of the unit as well as the turned off, the

cooling fans will removed parts. Reinstall when all parts are dry and clean.

DO NOT unplug the cabinet until the cooling fans turn off. 4. To clean stainless steel surfaces, use only cleansers, detergents, degreasers or sanitizers that are certified to be "chloridefree" and "phosphatefree." 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 CAUTION amounts of clean, clear water. Wipe off any standing liquid or HOT SURFACE residue from all surfaces, corners and near edges. Exposed surfaces can be hot to the touch and may cause burns. Allow appliance to cool before cleaning. 5. Inspect and clean the areas where there are vents or filters, making sure no water gets into the internal controls or electrical areas of the cabinet. CAUTION When using solvents, it is essential that proper precautionary measure be observed. IMPORTANT DO NOT spill or pour water into controls, Refer to solvent manufacturer's instructions. Rinse thoroughly with clean water. Do not use abrasive cleaners, waxes, car polish, or substances containing strong aromatic CAUTION solvents or alcohol. Beware of sharp edges with sheet metal during cleaning process. 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, 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. Serious damage to hinges and doors may result if bumped into tables, walls, or other equipment when doors are open. CASTERS Your cabinet may be equipped with casters or legs. If your cabinet has casters they may be easily lubricated with a grease gun. Lubricate bearings at least once every six months.

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