



Small Mobile Demo / Sampling Cart Keeps prepared food hot & ready to serve

Use & Care Manual

Models:

CBC-SDCX-L1, CBC-SDCX-L3, CBC-SDCX-L4,
CBC-SDCX-L5, CBC-SDCX-L6, CBC-SDCX-L7, CBC-SDCX-LST



Front & Back Panels Materials & Colors



Stainless Steel:
CBC-SDCX-LST

-LST STAINLESS

Laminate colors shown are approximate.



-L1 LAMINATE

"Flame Soapstone" Red Laminate:
CBC-SDCX-L1



-L5 LAMINATE

"Versailles Cherry"
Woodgrain Laminate:
CBC-SDCX-L5



-L3 LAMINATE

"Mission Smoke" Gray Laminate:
CBC-SDCX-L3



-L6 LAMINATE

Black Laminate:
CBC-SDCX-L6



-L4 LAMINATE

"Navy Legacy" Laminate:
CBC-SDCX-L4



-L7 LAMINATE

Eggplant Laminate
(Allergen-free color code):
CBC-SDCX-L7

(Oven, hot plate, pan & utensils not included)



(CBC-SDCX-L6)

Includes:

- Stainless steel cart with handles & wheels (2 wheels w/brakes; 2 without)
- Stainless OR WilsonArt® Laminate panels on cart front & sides
 - Built-in Double Buffet Server
 - 22" Maple Cutting Board
 - Space for optional Appliances

300 Watts / 2.5 amps / 120 Volts / 60 Hz

(Frying pan & utensils not included)

Cadco, Ltd.

200 International Way, Winsted, CT 06098

860-738-2500 • Fax 860-738-9772

E-mail: info@cadco-ltd.com • Website: www.cadco-ltd.com

***Congratulations on your purchase of a
Cadco Mobile Demo/ Sampling Cart!***

We recommend that you record the following information for warranty purposes: Model # _____

Purchase Date: _____ Dealer: _____

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Do not touch hot surfaces! Always Use Handles. Always use hot pads or pot holders until unit cools.
3. To protect against electrical shock, do not immerse tray base, cord or plug in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool completely before putting on or taking off parts, and before cleaning or storing the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Call the Cadco Factory Service Department at 860-738-2500 for the nearest authorized service center. (****See page 7 for Warranty info. (Cart/ buffet server warranty applies in 48 contiguous US states only.)**)
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner.
11. It is recommended that this appliance not be moved when it contains hot oil or other hot liquid.
12. Do not clean with metal scouring pads. They can scratch and ruin the finish of your unit.
13. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "Off," then remove plug from wall outlet.
14. Do not use appliance for other than intended use.
15. **DO NOT USE PLASTIC DISHES OR PLASTIC WRAP ON WARMING SURFACE.**

WARRANTY

Cadco warrants that this Cart/Buffer Server be **free from defects** in material and workmanship for a period of one year from date of purchase. (Laminate panels have 30 day initial defect warranty only.) (Warranty provides repair of unit.)

A copy of your original purchase receipt is required for proof of purchase date. This warranty **does not cover consequential damage** of any kind or damages resulting from accident, misuse, abuse, or external service or repair attempts by unauthorized personnel. Inquiries concerning this warranty and the use and maintenance of this unit should be directed to Cadco, Ltd.

This Cart / Buffet Server is on-site service item; call us at 860-738-2500 for the location of your nearest authorized service center.

Warranty is applicable only in the 48 contiguous US states.

OPTIONAL ACCESSORIES

Model SS-36: Safety Shield for Small Demo Carts

- To prevent diners from touching hot top of cart surface
- Stainless steel
- May be attached by end-user; for carts built after 1/1/2016



Model PS-CBC-6CP - Cold Bay Pan Holder Kit

- Stainless pan holder with 2 half size, 6" deep Cambro® ColdFest™ pans with Cambro® lids.
- Converts cart hot bay to cold bay.
- May be attached/ detached by end user.



OPTIONAL - ADD CADCO PORTABLE APPLIANCES
These Cadco appliances will fit on the CBC-SDCX-L Series Carts.
See Cadco catalog or website for product details:

HOT PLATE

- PHR-1C** (Glass-Ceramic)
- BIR-1C** (Induction)
- KR-S2** (Cast Iron)
- CSR-3T** (Tubular)

PANINI / CLAMSHELL GRILL

- CPG-10** (Panini)
- CPG-10F** (Clamshell)
- CPG-10FC** (Clamshell; clear)

CONVECTION OVEN

- OV-003** (1/4 Size)

CARE AND CLEANING

Before initial use and after each subsequent use, wash removable parts* in warm sudsy water, rinse and dry. The clear lids are top-rack dishwasher safe. The most effective and safe way to clean the buffet server cart top is with a mild detergent and a soft moist cloth. Do not use any scouring agents! DO NOT SUBMERGE THE BUFFET SERVER CART TOP OR LET THE HEAT CONTROL COME IN CONTACT WITH WATER.

* Wash side & front laminate panels with a damp cloth when necessary. DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS. Do not use bleach. Do not allow cleaning liquids to drip into the bottom panel retainer channels.

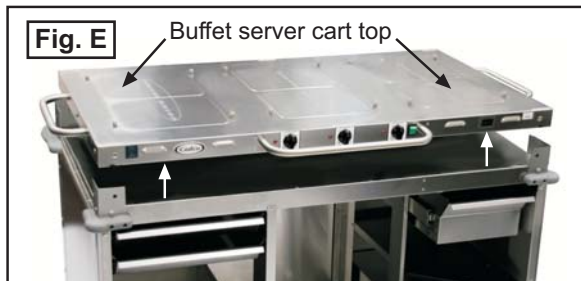
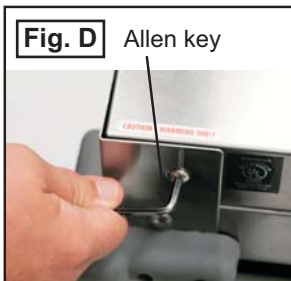
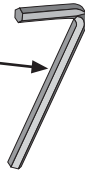
If there is any food residue remaining on the metal cart surface, it should be removed after each use. To do so, scrub gently with a fine cleansing pad such as nylon mesh or other ordinary cleansing pad. DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS. To polish, use a non-abrasive glass cleaner. Any food residue remaining can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to spill or seep into frame. NOTE: It is normal for the heating surface to eventually discolor due to heat. **Any maintenance required for this product other than normal care and cleaning, should be performed by our Factory or an Authorized Service Center.**

DISASSEMBLY FOR SERVICING BUFFET SERVER TOP

These models were designed to allow easy removal of the cart's buffet server top to facilitate servicing the electrical components, if required. (**Model CBC-HHH-L shown in Fig. E; procedure is the same for CBC-SDCX-L Series models.**)

Tool required: 5/32" "Allen key" (also known as "Allen wrench", "Allen hex wrench", "L-hex key", "Hex key", etc.) (not included)

1. Remove buffet server pans/lids and pan holders (see pg. 4 & Fig. B)
2. Remove the screws at the top corners (8 screws total; 2 per corner) of the cart. (**Fig. D**)
3. Lift the top of the cart off the base, (**Fig. E**) and turn top over to access the electrical components. (Be sure to have a Cadco authorized service center handle the repair work, to avoid voiding the warranty.)
4. After repairs are completed, reverse above directions to re-assemble.



SAVE THESE INSTRUCTIONS

NOTE: A 72"(6') power supply cord (or cord set) has been provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Longer cord sets or extension cords may be used if care is properly exercised in their use. If a long cord set or extension cord is used, the marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance. The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over accidentally.

The high-tech warming surface will remain unblemished for a long time with appropriate care. The high-grade, long-life stainless steam pans allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils.

HOW TO USE

Before using for the first time, become familiar with the Cart features, **Fig. A**. Wash removable parts in warm sudsy water, rinse and dry. Clean the buffet server & cart with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE BUFFET SERVER CART TOP OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame. See Care & Cleaning Instructions for details.



Fig. A

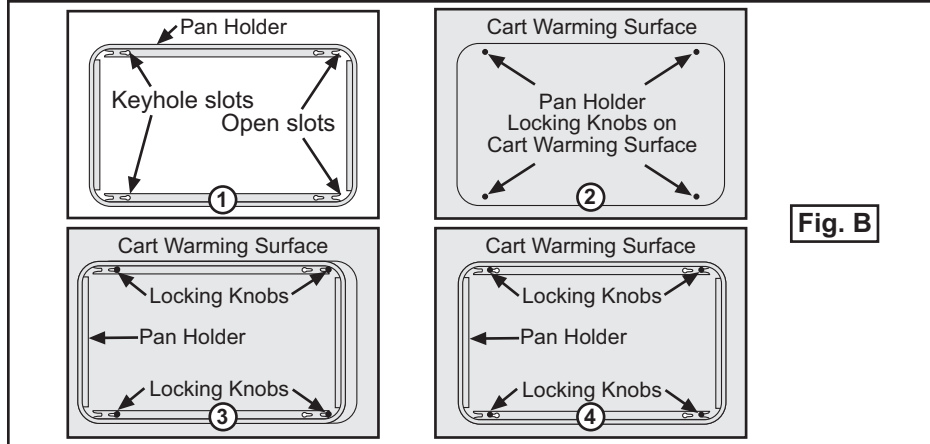


Fig. B

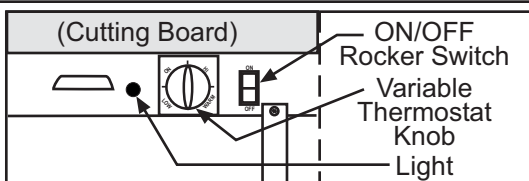


Fig. C

Assemble Cart

1. Place pan holder (**Fig. B1**) over the cart's top warming surface, with 2 keyhole slots and 2 open slots on the inside flaps of the pan holder positioned over the 4 locking knobs on the warming surface (**Figs. B2 - B3**). Press pan holder down onto warming surface, and slide pan holder until knobs engage (**Fig. B4**). Tighten knobs to keep pan holder in place. (Reverse steps to remove pan holder for cleaning.)
2. Place steam pans into pan holder, and cover pans with the clear rolltop lid.
3. (When actually using cart to keep foods warm) place steam pans with hot food into the pan holder, and put the lid in place.
4. Place any optional appliances (such as hot plate) on top cart surface.
5. Place optional oven inside cart as shown, if applicable.*
*Cord for optional oven exits the cart through cord holes in the cart storage shelves.
6. See page 7 for suggested list of optional Cadco appliances that will fit on this cart, and optional accessories.

Initial Use (Buffet Server) (Fig. C):

1. Plug the cart into a 120 volt outlet.
2. Turn unit on by pressing the ON/OFF rocker switch at the back of the cart to the ON position.
3. Turn the variable thermostat knob counterclockwise to maximum setting.
4. Heat the warming base without foods on it for approximately 10 minutes in order to seal the special coating. (Only top level of the cart in buffet server area heats up.) Temporary smoking is normal during initial use.

Subsequent Use:

1. The buffet server heating element is equipped with a variable thermostat knob, located in back of cart. (**Fig. C**) Buffet server heat range is from 155° to 200° F, to keep foods at serving temperatures. (Buffet server is designed for keeping food warm, not for warming up cold food.) For best results, use maximum heat setting to quickly reach your desired temperature, then adjust to desired temperature.
2. The light will come on only during heat cycle. Due to the low wattage necessary for buffet servers, it can be 20-30 minutes before the light cycles off.
3. Attach the pan holder to the top of the cart warming base before placing the pans in place.
4. The unit comes with two half size stainless steam pans and a clear polycarbonate rolltop lid. The half size/ 4.3 quart pans each hold up to 40 four ounce servings.
5. Stainless steam pans may be used in an oven, but NOT the lids!!!
6. Food placed in steam pans should be fully cooked and already hot. Buffet server is designed for keep-warm function only. **To retain heat and moisture in foods, keep lids on when not serving.**
7. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.