

### Front & Back Panels Materials & Colors



#### Stainless Steel:

CBC-HHH-LST, CBC-HHH-LST-4  
CBC-HHHH-LST, CBC-HHHH-LST-4

Laminate colors shown are approximate.



#### -L1 "Chestnut" Laminate:

CBC-HHH-L1, CBC-HHH-L1-4  
CBC-HHHH-L1, CBC-HHHH-L1-4



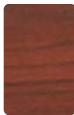
#### -L3 Gray Laminate:

CBC-HHH-L3, CBC-HHH-L3-4  
CBC-HHHH-L3, CBC-HHHH-L3-4



#### -L4 "Navy" Laminate:

CBC-HHH-L4, CBC-HHH-L4-4  
CBC-HHHH-L4, CBC-HHHH-L4-4



#### -L5 "Cherry" Woodgrain Laminate:

CBC-HHH-L5, CBC-HHH-L5-4  
CBC-HHHH-L5, CBC-HHHH-L5-4



#### -L6 Black Laminate:

CBC-HHH-L6, CBC-HHH-L6-4  
CBC-HHHH-L6, CBC-HHHH-L6-4



#### -L7 Purple Laminate

(Allergen-free color code):

CBC-HHH-L7, CBC-HHH-L7-4  
CBC-HHHH-L7, CBC-HHHH-L7-4

### 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. (Warranty provides repair of unit.) (Laminate panels have 30 day initial defect warranty only.) 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.

**Changing laminate panels is NOT a service center/ warranty task! Call Cadco for directions on how to do it.**

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

**\*Call Cadco at 860-738-2500 for Return Authorization Number BEFORE returning any item for repair or replacement. Return Authorization Number MUST be written on outside of carton to track the unit and avoid service delays. Warranty covers repairing the unit and returning it to customer.**

Warranty is applicable only in the 48 contiguous US states.



**MobileServ®** is a registered trademark of Cadco, Ltd.



## Mobile Hot Buffet Carts with Laminate OR Stainless Panels

### Keep prepared food hot/cold & ready to serve Use & Care Manual

#### Models (Patented):

3-Bay Models with 2-1/2" deep pans: CBC-HHH-L1, CBC-HHH-L3, CBC-HHH-L4, CBC-HHH-L5, CBC-HHH-L6, CBC-HHH-L7, CBC-HHH-LST (Stainless)

3-Bay Models with 4" deep pans: CBC-HHH-L1-4, CBC-HHH-L3-4, CBC-HHH-L4-4, CBC-HHH-L5-4, CBC-HHH-L6-4, CBC-HHH-L7-4, CBC-HHH-LST-4 (Stainless)

4-Bay Models with 2-1/2" deep pans: CBC-HHHH-L1, CBC-HHHH-L3, CBC-HHHH-L4, CBC-HHHH-L5, CBC-HHHH-L6, CBC-HHHH-L7, CBC-HHHH-LST (Stainless)

4-Bay Models with 4" deep pans: CBC-HHHH-L1-4, CBC-HHHH-L3-4, CBC-HHHH-L4-4, CBC-HHHH-L5-4, CBC-HHHH-L6-4, CBC-HHHH-L7-4, CBC-HHHH-LST-4 (Stainless)



CBC-HHH-L series;  
CBC-HHHH-L5 shown



CBC-HHHH-L series;  
CBC-HHHH-L7 shown

#### Includes:

- Stainless steel cart with handles & wheels
- 3 or 4 built-in, full size Hot Buffet Servers (each with pan holder, 2 half size steam pans, & clear rolltop lid):
- 2 clear polycarbonate pans w/drain shelves
- Stainless OR CladRex™ Laminate Panels on 3 sides

### Cadco, Ltd.

200 International Way, Winsted, CT 06098  
860-738-2500 ● Fax 860-738-9772

E-mail: [info@cadco-ltd.com](mailto:info@cadco-ltd.com) ● Website: [www.cadco-ltd.com](http://www.cadco-ltd.com)



We recommend that you record the following information for warranty purposes: Model # \_\_\_\_\_  
Purchase Date: \_\_\_\_\_ Dealer: \_\_\_\_\_

***Congratulations on your purchase of a Cadco Mobile Buffet Cart!***

**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 8 for Warranty info (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 or in a heated oven.
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.**

**SAVE THESE INSTRUCTIONS**

**NOTE:** A 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 warming surface and high-grade, long-life stainless chafing pans allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the cooking surfaces.

**OPTIONAL ACCESSORIES**

- Sneeze Guards** ● Stainless steel & polycarbonate ● 90 day warranty  
● Stainless top shelf for filled plates ● Attaches to cart without tools

**Model SG-1: Sneeze Guard for 3-Bay / CBC-HHH-L Series Carts**



**Model SG-4: Sneeze Guard for 4-Bay / CBC-HHHH-L Series Carts**



- Safety Shields** ● 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 SS-49: Safety Shield for 3-Bay/ CBC-HHH-L Series Carts**



**Model SS-64: Safety Shield for 4-Bay/ CBC-HHHH-L Series Carts**



**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.



**Model PS-CBC-6 - Pan Holder Accessory for 6" Deep Cambro ColdFest Pans**

- Stainless pan holder accommodates 2 half size, 6" deep Cambro® ColdFest™ pans (or equivalent); pans not included
- Converts cart hot bay to cold bay.
- May be attached/ detached by end user.



**Model PS-CBC-4 - Pan Holder Accessory for 4" Deep Steam Pans**

- Stainless pan holder accommodates 2 half size, 3 third size, or 1 full size 4" deep steam pan on cart surface



**Model PS-CBC-2 - Pan Holder Accessory for 2" Deep Steam Pans**

- Stainless pan holder accommodates 2 half size, 3 third size, or 1 full size 2-1/2" deep steam pan on cart surface



**Model PW-4 - Pneumatic Wheels Kit**

- Set of (4) 8" diameter pneumatic wheels with locks.
- Rubber wheels with stainless hardware. 10" total floor clearance

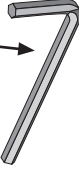


## DISASSEMBLY FOR SERVICING BUFFET SERVER TOP

These models were redesigned to allow easy removal of the cart's buffet server top to facilitate servicing the electrical components, if required. (If your cart has a sneeze guard, remove sneeze guard before continuing below. See separate Sneeze Guard assembly instructions.)

**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.



**Fig. D** Allen key

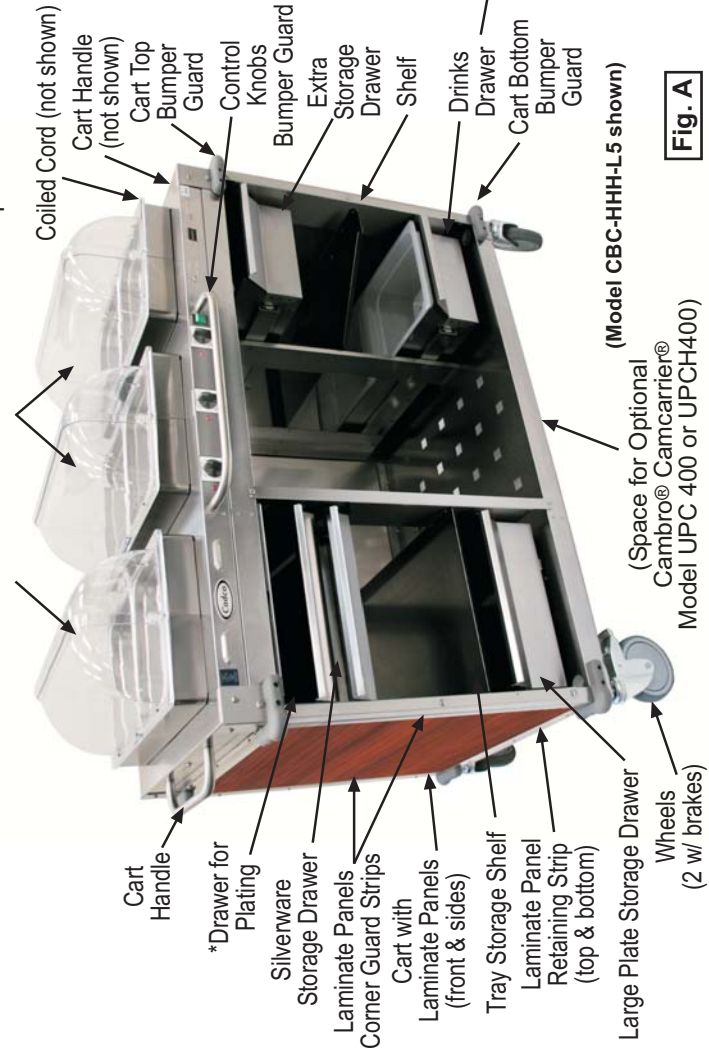


**Fig. E** Buffet server cart top



## MODEL CBC-HHH-L Series\*

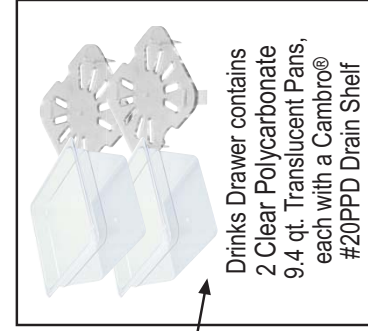
3 Hot Double Half Size Buffet Servers with Rolltop Lids



**Fig. A**



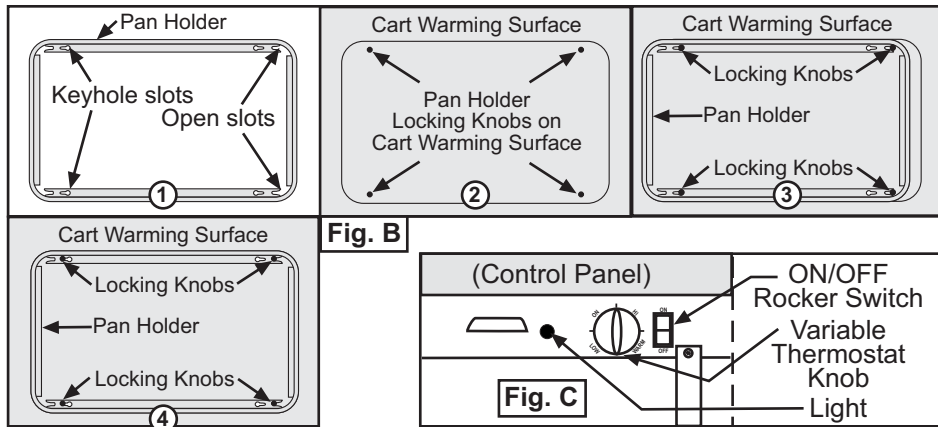
\*Plating Drawer pulls out to hold tray while plating food. (Tray & plates not included)



Drinks Drawer contains 2 Clear Polycarbonate 9.4 qt. Translucent Pans, each with a Cambro® #20PPD Drain Shelf

**\*NOTE:** The only difference between the CBC-HHH-L series and the CBC-HHHH-L series is that the CBC-HHHH-L series has 3 Hot Double Buffet Servers (& 3 sets of lights/control knobs), total 900 watts/ 7.5 amps, & the CBC-HHHH-L series has 4 Hot Double Buffet Servers (& 4 sets of lights/control knobs) Total 1200 watts/10 amps,





## HOW TO USE

Before using for the first time, become familiar with the Mobile Cart features, (Fig. A.) Wash removable parts in warm sudsy water, rinse and dry. Clean the warming tray base & cart with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE WARMING BASE OR LET THE PLUG COME IN CONTACT WITH WATER.** Rinse and wipe dry. Do not allow water to spill or seep into the frame.

### 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 (Fig. B2-3). 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. (When actually using cart to keep foods warm) place steam pans with hot food into the pan holder, and put the lids in place.

### Initial Use (HOT Buffet Server(s) (Fig. C):

(NOTE: 4" deep pans NOT meant for use with meats unless only filled halfway)

There are separate controls for each HOT buffet server. Turn desired Hot buffet server on by pressing the related ON/OFF rocker switch at the back of the cart to the ON position. Turn the variable thermostat knob counterclockwise to maximum setting. 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. ALWAYS attach each pan holder to the top of the cart warming base before turning on the heat and placing the pans in place.
2. Each buffet server heating element is equipped with a variable thermostat knob, located in back of cart. Heat range is from 155° to 200° F, to keep foods at serving temperatures. (Hot buffet servers are 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. Set heat level by turning the knob so that the white line on the knob mark lines up with the signal light line.

3. The light will come on only during heat cycle. Due to the low wattage necessary for warming trays, it can be 20-30 minutes before the light cycles off.
4. CBC-HHH-L series carts come with 6 half size stainless steel steam pans and 3 clear polycarbonate rolltop lids. CBC-HHHH-L series carts come with 8 half size stainless steel steam pans and 4 clear polycarbonate rolltop lids.
5. Food placed in HOT buffet server steam pans should be fully cooked and already hot. Hot buffet servers are designed for keep-warm function only. **To retain heat/cold and moisture in foods, keep lids on when not serving.** (NOTE: 4" deep pans NOT meant for use with meats unless only filled halfway.)
6. The stainless steel steam pans may be used in an oven to cook/preheat the food, but the rolltop lids must not be placed in an oven!
7. Foods containing little or no liquid should be kept warm on Low setting, and stirred periodically.

## 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 warming tray base 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 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 household care and cleaning, should be performed by our Factory.**

