



**Mobile Grab & Go Carts
with Laminate OR Stainless Panels**

Keep prepared food hot/cold & ready to serve

Use & Care Manual

Models (Patented):

2-Bay Models: CBC-GG-2-L1, CBC-GG-2-L3, CBC-GG-2-L4,
CBC-GG-2-L5, CBC-GG-2-L6, CBC-GG-2-L7, CBC-GG-2-LST (Stainless)

4-Bay Models: CBC-GG-4-L1, CBC-GG-4-L3, CBC-GG-4-L4,
CBC-GG-4-L5, CBC-GG-4-L6, CBC-GG-4-L7, CBC-GG-4-LST (Stainless)



CBC-GG-2-L series
(with 2 Hot Buffet Servers)
CBC-GG-2-L5 shown



CBC-GG-4-L series
(with 4 Hot Buffet Servers)
CBC-GG-4-L4 shown

(Register not included)

Includes:

- Stainless steel cart with handle & casters (2 w/ brakes; 2 w/ directional locks)
- 2 or 4 Built-in Hot Buffet Servers (each with pan holder, 2 half size steam pans, & clear Eastman Tritan™ copolyester rolltop lid)
- 2 Grab & Go merchandising shelves ● 2 safety shields ● Flip-up shelf
- Stainless OR WilsonArt® Laminate OR *Graphics Panels on 3 sides

NOTE: *Both cart configurations are available with OPTIONAL customized Graphics Panels.

120V/ 1650W/ 13.75A Max available with included junction box.

CBC-GG-2: 1650W/ 13.75A total minus 600W/ 5A used by 2 Buffet Servers
= 1,050W/ 8.75A available for register outlet + outlet inside cart.

CBC-GG-4: 1650W/ 13.75A total minus 1200W/ 10A used by 4 Buffet Servers
= 450W/ 3.75A available for register outlet + outlet inside cart.

Cadco, Ltd.

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

NOTES

Congratulations on your purchase of a Cadco Grab & Go 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 10 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.

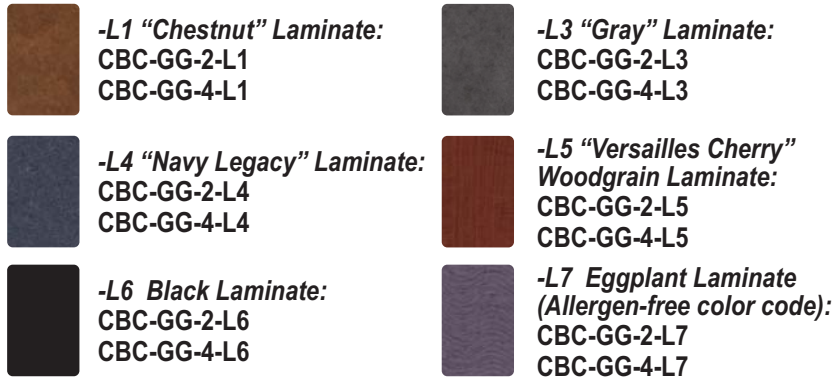
The high-tech warming surface and high-grade, long-life stainless steam pans will remain unblemished for a long time with appropriate care. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils may be used with care but should not be used to cut food on the cooking surfaces.



Front & Side Panels Materials & Colors



Laminate colors shown below are approximate.



(You may have a model with customized decal-covered panels instead of laminate panels.)

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 and optional graphic 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.

BEFORE YOU BEGIN

Be sure to remove the protective film from all surfaces before using the cart. (Fig. A.)

KEYS/LOCKS (Fig. B.)

The **CBC-GG-2** series carts have swing-open doors and a twist lock. The **CBC-GG-4** series carts have sliding doors and a push-in lock. Pushing in the lock will set the lock. Use keys provided to open the lock on all models.

*****NOTE: 2 keys are supplied with each cart. Cadco cannot provide replacement keys because each lock is keyed differently. We strongly recommend that you have duplicate keys made at a hardware store or other key vendor as soon as you receive your cart.**

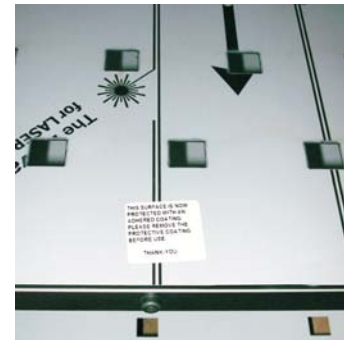


Fig. A



Fig. B



Fig. C

FLIP-UP SHELF

Your Grab & Go Cart is equipped with a flip-up shelf. (Fig. C.) To raise the shelf, lift it until you hear the clicks which indicate it locking (**on both sides**) in upright position.

To lower the shelf, squeeze the shelf lock tabs up on each side, and lower the shelf. **Maximum weight load for the shelf is 35-40 lbs.**

RISER (Fig. D.)

Fig. D

A stainless riser is included to keep items such as plates, napkins, etc. from contact with the cart's warming surface. Insert the riser with the open side down.

ADJUSTABLE HEIGHT INNER SHELF/ SHELVES (Fig. E.)

CBC-GG-2 series carts have 1 adjustable shelf. **CBC-GG-4** series carts have 2 adjustable shelves.

To adjust shelf height, tilt shelf up slightly and reposition by resting shelf on your choice of shelf support knobs on both sides of the cart interior. Be sure the shelf is resting securely on the 4 shelf support knobs before placing anything on the shelf.

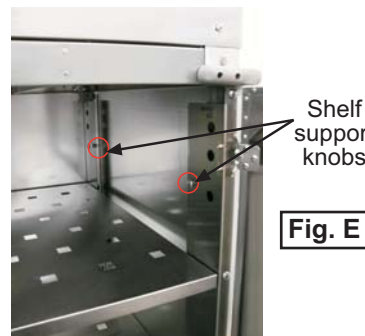


Fig. E

Fig. F

(Model CBC-GG-2-L_ shown)

(Please note that many of the carts we build are custom-designed, so your cart may not have the exact features shown below.)



***NOTE: The only differences between the CBC-GG-4 series and the CBC-GG-2 series:**

- 1) **CBC-GG-2 series** has 2 Hot Double Buffet Servers (& 2 sets of lights/control knobs.)
CBC-GG-4 series has 4 Hot Double Buffet Servers (& 4 sets of lights/control knobs.)
- 2) **CBC-GG-2:** 1650W/ 13.75A total minus 600W/ 5A used by 2 Buffet Servers = 1,050W/ 8.75A available for register outlet + outlet inside cart.
CBC-GG-4: 1650W/ 13.75A total minus 1200W/ 10A used by 4 Buffet Servers = 450W/ 3.75A available for register outlet + outlet inside cart.
- 3) **CBC-GG-2 series** has 2 locking doors that swing open, & 1 adjustable shelf inside.
CBC-GG-4 series has 2 sliding doors & 2 adjustable shelves inside.

(Due to continual product improvements, configurations are subject to change without notice.)

OPTIONAL ACCESSORIES

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.



Fig. M

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 without tools.
- May be attached/ detached by end user.



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



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



COLD BAY PANHOLDER KIT INSTRUCTIONS:

1. Place the Cambro® ColdFest® pans (**Fig. M**) in your freezer at 0°F to -20°F for at least 8 hours or overnight before use, for maximum cold retention.
2. Put pre-chilled food into the pre-frozen ColdFest® pans, cover them with the included clear lids, and place into the Cold Bay pan holder on the cart.
3. Food placed in ColdFest® pans should already be at 41°F or below. Cold Bay is designed for keep-cold function only, to ensure that already-cold foods are safely held below 41°F.
4. ColdFest® pans can maintain food temperatures of 41°F or below for up to 8 hours when used in normal ambient conditions.
5. As the operator, you are responsible for taking food temperature readings at regular intervals. Every half hour is recommended.
6. After usage, remove and store remaining food product. Fully thaw the pans to ambient temperature, clean, and refreeze for 8 hours prior to next use.
7. DO NOT place ColdFest® pans on any hot surface, such as ovens, griddles, range-top burners or hot plates.
8. WARNING - Do not heat in a microwave oven under any circumstances.
9. NOTE: The eutectic gel inside the pans is safe and non-toxic. It is not, however, intended for human consumption.
10. REPLACEMENT/ADDITIONAL Cambro® ColdFest® pans may be purchased from your local restaurant supply dealer.

CLEANING ColdFest® Pans

1. These pans are made of a high-impact ABS material. It can be washed in hot water with mild detergents, or in a high temperature commercial dishwasher.
2. **DO NOT wash the pans while still in a frozen state. The rapid change in temperature may crack the container, so always allow pans to thaw and be at room temperature before washing.**
3. Avoid cleaning with abrasive materials such as steel wool or scouring powder, as they will scratch the gloss finish.

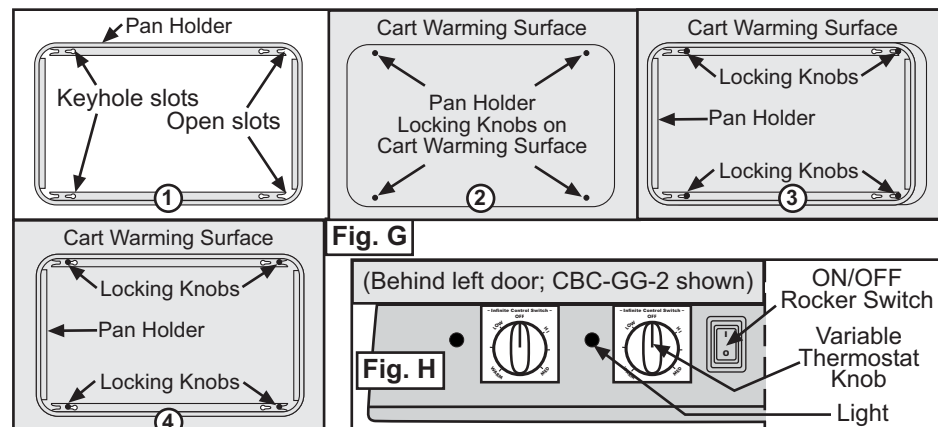
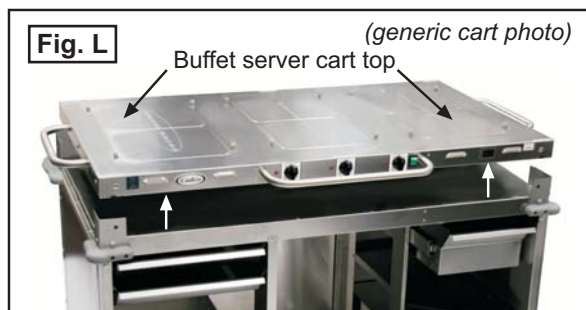
DISASSEMBLY FOR SERVICING BUFFET SERVER TOP

These carts were designed to allow easy removal of the cart's buffet server top to facilitate servicing the electrical components, if required.

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. 5 & Fig. G.)
2. Remove merchandising shelves assembly by unscrewing the 2 thumbscrews on either side of the cart, and lifting the shelves assembly off the cart. (Fig. K.)
3. Remove the screws at the bottom corners of the safety shields (8 screws total; 2 per corner) (Fig. K.)
3. Lift the top of the cart off the base, (Fig. L.) 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.



HOW TO USE

Before using for the first time, become familiar with the Cart features, (Fig. F.) 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 each pan holder (Fig. G1) 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. G2-3). Press pan holder down onto warming surface, and slide pan holder until knobs engage (Fig. G4). Tighten knobs to keep pan holder in place. (Reverse steps to remove pan holder for cleaning, or to switch to optional Cold Bay Panholder Kit.)
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. H):

(NOTE: Optional 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 knob on the control panel 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:

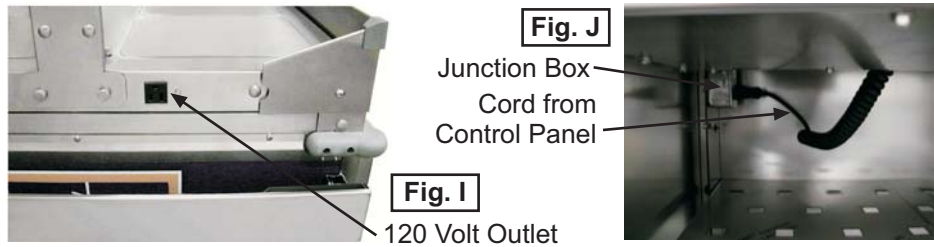
1. ALWAYS attach each pan holder to the top of the cart warming base before turning on the heat and placing the pans in place.
2. Each buffet server heating element is equipped with a variable thermostat knob, located behind left door of cart. Heat range is from 155° to 200° F, to keep foods at serving temperatures. 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 surfaces, it can be 20-30 minutes before the light cycles off.
4. **CBC-GG-4-L** series carts come with 8 half size stainless steam pans and 4 clear Eastman Tritan™ copolyester rolltop lids.
CBC-GG-2-L series carts come with 4 half size stainless steam pans and 2 clear Eastman Tritan™ copolyester 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.
6. The stainless 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.
8. Food placed in optional **COLD BAY** pans should already be at 41°F or below. Cold Bay pans are designed for keep-cold function only. See directions on page 11. BE SURE THE BAY'S HEAT CONTROL KNOB IS TURNED OFF and bay warming surface has cooled down before placing Cold Bay Panholder Kit in place on the cart.
9. **To retain heat/cold and moisture in foods, keep lids on when not serving.** (NOTE: Optional 4" deep pans NOT meant for use with meats unless only filled halfway.)

OUTLET & JUNCTION BOX



1. There is a 120 Volt outlet on the flip-up shelf side of the cart. This is handy for powering Point of Sale electronics (credit card readers, tablet displays, etc.) or other appliances when the flip-up shelf is in "up" position.
2. There is a junction box (with two 120 Volt outlets) on the top left rear of the inside of the cart.
 - The 120 Volt outlet on the outside of the cart is connected to this junction box.
 - One of the inside outlets is for the plug from the control panel that controls the hot buffet server bays.
 - One remaining outlet is available on the junction box.
3. 120V/ 1650W/ 13.75A Max available with included junction box:

CBC-GG-2: 1650W/ 13.75A total minus 600W/ 5A used by 2 Buffet Servers
= 1,050W/ 8.75A available for register outlet + outlet inside cart.

CBC-GG-4: 1650W/ 13.75A total minus 1200W/ 10A used by 4 Buffet Servers
= 450W/ 3.75A available for register outlet + outlet inside cart.

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 care and cleaning, should be performed by our Factory.

