



Front & Back Panels Materials & Colors

Stainless Steel:
 CBC-HH-LST: 2-1/2" pans
 CBC-HH-LST-4: 4" pans

-LST STAINLESS

Laminate colors shown are approximate.

"Flame Soapstone" Red Laminate:
 CBC-HH-L1: 2-1/2" pans
 CBC-HH-L1-4: 4" pans

-L1 LAMINATE

"Mission Smoke" Gray Laminate:
 CBC-HH-L3: 2-1/2" pans
 CBC-HH-L3-4: 4" pans

-L3 LAMINATE

"Navy Legacy" Laminate:
 CBC-HH-L4: 2-1/2" pans
 CBC-HH-L4-4: 4" pans

-L4 LAMINATE

"Versailles Cherry" Woodgrain Laminate:
 CBC-HH-L5: 2-1/2" pans
 CBC-HH-L5-4: 4" pans

-L5 LAMINATE

Black Laminate:
 CBC-HH-L6: 2-1/2" pans
 CBC-HH-L6-4: 4" pans

-L6 LAMINATE

Eggplant Laminate (Allergen-free color code):
 CBC-HH-L7: 2-1/2" pans
 CBC-HH-L7-4: 4" pans

-L7 LAMINATE

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 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.

Available Accessory for CBC-HH Series Carts:
SG-J2: Sneeze Guard for MobileServ Junior Carts

- Stainless steel & polycarbonate
- 90 day warranty
- Attaches to cart without tools



MobileServ® Junior Hot Buffet Carts

Keep prepared food hot & ready to serve

Use & Care Manual

Models:

with 2-1/2" deep pans: CBC-HH-L1, CBC-HH-L3, CBC-HH-L4, CBC-HH-L5, CBC-HH-L6, CBC-HH-L7, CBC-HH-LST
 with 4" deep pans: CBC-HH-L1-4, CBC-HH-L3-4, CBC-HH-L4-4, CBC-HH-L5-4, CBC-HH-L6-4, CBC-HH-LST-4



(with 2-1/2" deep pans & panholders; CBC-HH-L5 shown)



(with 4" deep pans & panholders;; CBC-HH-L5-4 shown)

(All models - Only panels color & pan/ panholder height change. 120V / 600W / 5A)

Includes:

- Stainless steel cart with handles & wheels
- 2 Built-in Buffet Servers (each with pan holder, 2 half size steam pans, & clear rolltop lid)
- 2 Cambro® Translucent Pans w/Drain Shelves
- Stainless OR WilsonArt® Laminate Panels on front & back

Cadco, Ltd.

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MobileServ® is a registered trademark of Cadco, Ltd.

4/8/2016 RV03

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 72"(6') power supply cord (or cord set) for cart/buffet server 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.

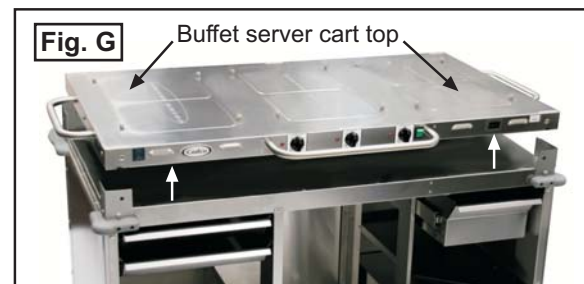
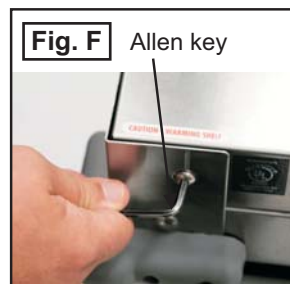
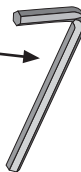
The high-tech warming surface will remain unblemished for a long time with appropriate care. The high-grade, long-life stainless chafing pans allow for an attractive alternative for keeping appetizers and other foods warm. For best results use nylon, plastic, wooden or rubber utensils. Metal utensils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

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 shown in Fig. G; procedure is the same for all CBC-HH 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. 5 & Fig. C)
2. Remove the screws at the top corners (8 screws total; 2 per corner) of the cart. (Fig. F)
3. Lift the top of the cart off the base, (Fig. G) 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.



Scan QR code
for Cadco Website
(Download PDF manual
& spec sheet there.)
Also see Demo Videos page.)

knob, located on respective side 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. The unit comes with 4 half size stainless steel steam pans, 2 stainless pan holders, and 2 clear polycarbonate rolltop lids.
5. Food placed in buffet server steam pans should be fully cooked and already hot. Buffet servers are designed for keep-warm function only. **To retain heat 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 : Cart / Buffet Servers

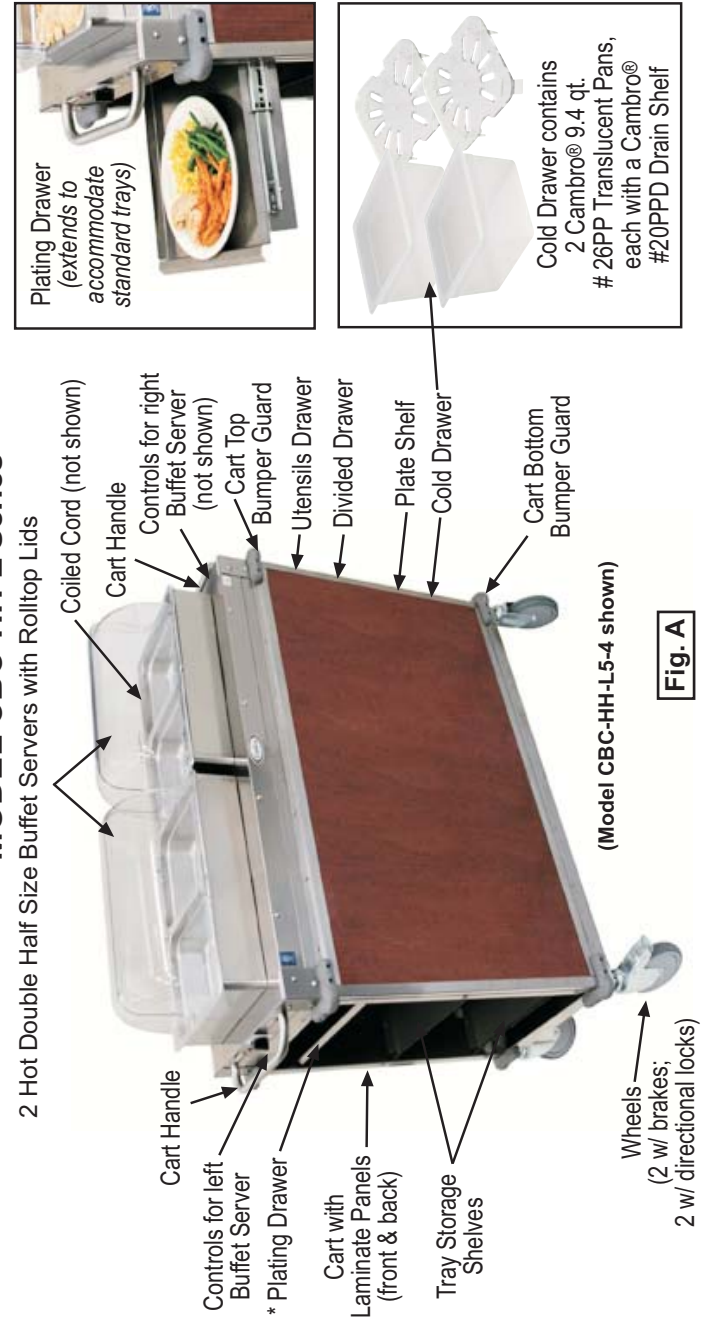
Before initial use and after each subsequent use, wash removable parts* in warm sudsy water, rinse and dry. The clear lids are top-rack dishwasher safe. The most effective and safe way to clean the buffet server cart top is with a mild detergent and a soft moist cloth. Do not use any scouring agents! **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.**

MODEL CBC-HH-L Series*

2 Hot Double Half Size Buffet Servers with Rolltop Lids



(See Fig. B on next page for additional views.)

*NOTE: The only difference between the CBC-HH-L series and the CBC-HH-L-4 series is that the CBC-HC-L series has 2-1/2" high pans & panholders, and those on the CBC-HH-L-4 series are 4" high.



Fig. B



Side 1

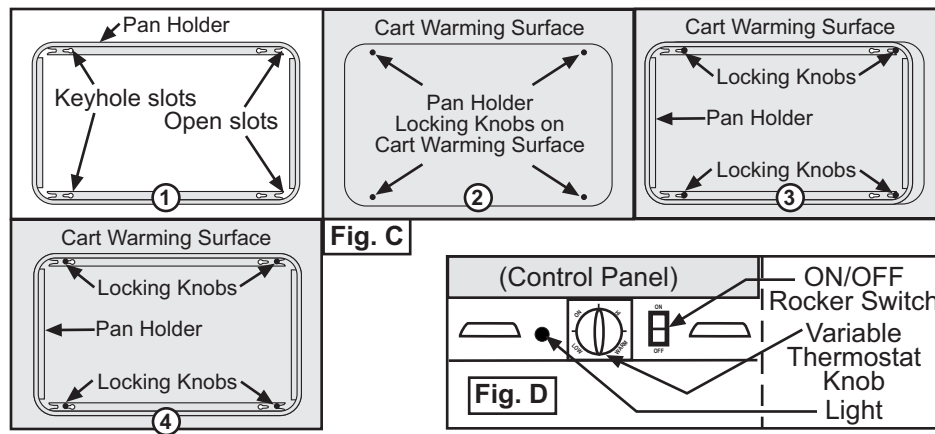


Fig. C

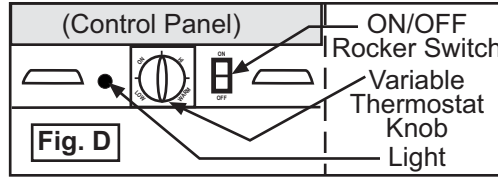


Fig. D

HOW TO USE

Before using for the first time, become familiar with the Mobile Cart features, (See **Figs. A & B**; Wash removable parts in warm sudsy water, rinse and dry. Clean the warming surface & cart with a mild detergent and a soft moist cloth. Do not use any scouring agents! **DO NOT SUBMERGE THE BUFFET SERVER CART TOP / WARMING SURFACE 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

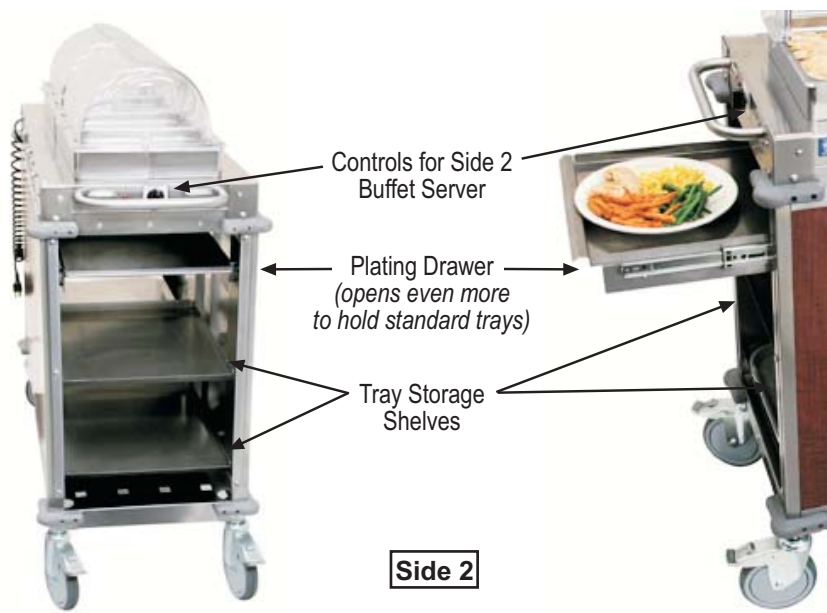
1. Place pan holders (**Fig. C1**) over the cart's top warming surface, with 2 keyhole slots and 2 open slots on the inside flaps of the pan holder positioned over the 4 locking knobs on the warming surface (**Fig. C2-3**). Press pan holders down onto warming surface, and slide pan holders until knobs engage (**Fig. C4**). Tighten knobs to keep pan holders in place. (Reverse steps to remove pan holders for cleaning.)
2. Place steam pans into the pan holder, and place the rolltop lids over the pans.
3. (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 (Fig. D):

(NOTE: 4" deep pans NOT meant for use with meats unless only filled halfway) Plug the cart into a 120V outlet. There are separate controls for each buffet server. Turn desired buffet server on by pressing the related ON/OFF rocker switch at the side of the cart to the ON position. Then 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. 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



Side 2