OWNER'S MANUAL

CAMBRO® INSULATED TRANSPORTERS

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This manual applies to the following Cambro product lines:

Este manual concierne a las siguientes líneas de productos Cambro:

La présente notice concerne les gammes de produits Cambro suivantes:

Deze handleiding geldt voor de volgende Cambro producten:

Diese Anleitung gilt für die folgenden Cambro Produktserien:

Questo manuale si riferisce alle seguenti linee di prodotti Cambro:

Это руководство относится к следующим видам серийной продукции фирмы Cambro:

本手册适用于如下Cambro产品系列:

このマニュアルは、次のキャンブロ製品ライン用です。

Camcarriers®

Camcarts®

Combo Carts™

Camtainers®

Ultra Camtainers®



StoreSafe™ NSF®

CAMBRO®
MANUFACTURING COMPANY

DURABILITY THAT MAKES A DIFFERENCE®

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1 Introduction

Congratulations on the purchase of your new Cambro insulated transporter. This Owner's Manual provides you with a step-by-step guide to assembling, operating, and maintaining your transporter. If you have any further questions, please do not hesitate to contact your Cambro Sales Representative, visit our Web site at www.cambro.com or call our Customer Service Line at 800 833 3003.

2 Parts and Assembly Instructions

(A) Pop-up Vent Cap and Anchor Installation and Use Instructions

Lids and doors manufactured by Cambro after March, 2007, feature a large (3/4 / 19.05mm) opening with a Pop-up Vent Cap & Anchor for equalizing pressure and releasing steam. *

To open vent, firmly grasp vent and pull outward until you hear a click. To close vent, push vent in until you hear a click.

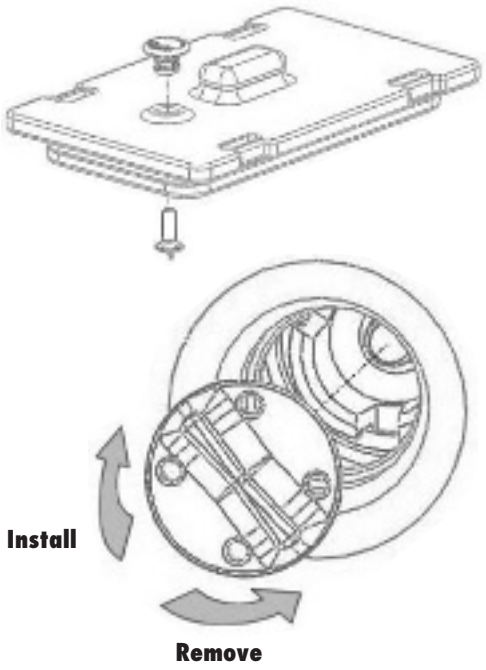
To remove the Pop-up Vent components:

1) Push the vent cap down into the non-venting position.
2) From the bottom or inner side of the lid or door, unscrew the anchor component in a counterclockwise direction. You may need to hold the cap on the opposite side of the lid or door to stop it from turning.
3) Once the anchor component is disconnected from the cap, pull up on the cap until it comes completely out of the vent opening.

To install the Pop-up Vent components:

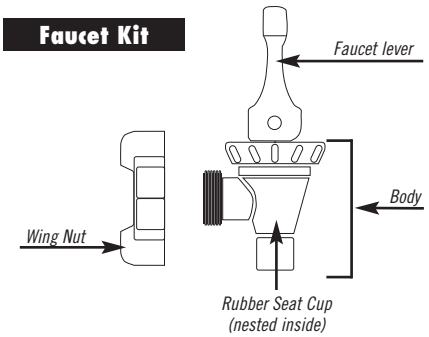
1) Place the cap component into the vent opening from the top or outer surface of the lid or door, pushing it fully into the opening until it stops (in the non-venting position).
2) From the bottom or inner side of the lid or door, screw-in the anchor component in a clockwise direction. You may need to hold the cap on the opposite side of the lid or door to stop it from turning. When the two components are fully connected, stop turning. **Do not over tighten.**

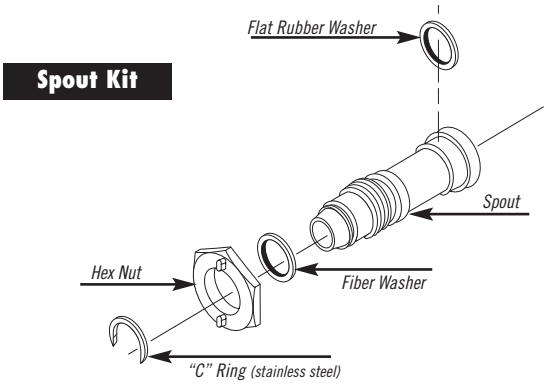
* *UPCS and toploading Camcarriers® feature a built-in vent, so these instructions do NOT apply to those models.*



(B) Beverage Server Faucet and Spout Assembly Instructions

1. Put flat washer in groove at the end of the spout.
2. Place spout in Camtainer.
3. Put fiber washer on spout. Push it to the wall of the Camtainer.
4. Thread hex nut and tighten nut firmly, but do not over tighten. (If the flat washer inside of the Camtainer is flattened and distorted, leaking can occur.) To tighten the hex nut, use the wing nut as a wrench.
5. Leave the wing nut in the position used in step 4, the tightenedposition.
6. Insert metal "C" ring in front groove, in front of wing nut.
7. Insert faucet into wing nut and tighten in upright position (counter-clockwise)





3 Maintenance and Cleaning

Schedule a thorough, regular cleaning and parts inspection of doors, gaskets, spigots, latches and hinges. Check to make sure they are in good working condition or replace if necessary.

(A) Cleaning Instructions

- Remove and clean lids, vent caps, gaskets and spigots. To clean gaskets, place in a container or sink of hot, soapy water, wipe off with a soft cloth or brush, rinse with hot water, and dry with soft, dry cloth.
- Where possible, remove doors and clean around hinges and/or pins.
- Using a soft cloth or brush and a mild commercial cleaning detergent, clean the outside and inside, paying close attention to handles, latches, hinges and vent caps. Sanitizing solutions are recommended. Do not use any cleaners containing ammonia or bleach. Do not use steel wool or abrasive pads or brushes.
- Rinse with clean hot water 70ºF (21,1°C) or hotter.
- Air dry whenever possible or wipe thoroughly with a dry, clean, soft cloth to remove all moisture inside and out.
- Store with lids and doors slightly open.

(B) Removing Lingering Scents and Stains

- Use an odor removing soak or sanitizer to remove scents and stains that can occur from holding coffee and/or foods with strong odors.
- A diluted solution of 2–3 tablespoons of baking soda per gallon of hot tap water or 1 part lemon juice or vinegar to 4 parts hot water is also an effective way to remove lingering odors.
- Rinse thoroughly with hot water and dry.

(C) Usage Tips and Precautions

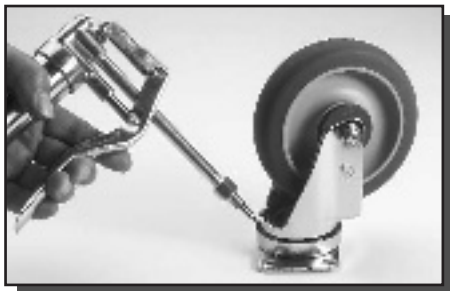
Pre-heating or pre-chilling your transporter before loading is recommended for best results and to extend holding time.

To preheat, slide a hot Cambro Camwarmer® onto bottom rails or place a full-sized, uncovered pan of hot water onto bottom rails. Close door for 15–30 minutes. Fill beverage servers with hot water, cover and latch lid for 15-30 minutes.

To pre-chill, slide frozen Cambro Camchiller(s)® onto top rails or slide a full-sized, uncovered pan of ice water onto top rails. Close door for 15–30 minutes. Another effective method is to place transporters in cooler or freezer overnight with doors open or lids off. Fill beverage servers with ice water, cover and latch lid for 15-30 minutes.

To help protect your Cambro insulated transporter, reduce risk of employee injuries and eliminate unnecessary food waste:

- Do not use any type of canned/portable cooking fuel inside a Cambro transporter.
- Always cool metal pans or sheet pans for 30–60 seconds to 250ºF (121ºC) before placing into Cambro transporter or on any transporter surface.
- Boiling liquid 190ºF (88ºC) or hotter should not be poured directly into a Cambro transporter.
- Do not place product against any direct heat source such as a hot oven or grill.



(D) Caster Maintenance (for Camcarts® and Wheeled Camcarriers®)

Caster maintenance should be performed each time your transporter has been washed or steam cleaned.

1. Grease swivel raceway of caster using a lubricant such as Lubriplate #930-AA, Keystone #84EPXLT multi-purpose grease or equivalent. Apply grease using a grease gun with a needle nose adapter or a tube-type applicator such as Sta-lube Moly-graph Assembly Lube. These can be obtained at most auto parts stores.
2. Use a light oil such as WD-40 on the hub. Check caster for damage and test caster spin and swivel rotation before returning to service.

4 Warranty

WARRANTY

Cambro warrants to the original buyer that if a product proves defective:

1. Within 1 year from the date of manufacture, Cambro will replace the product free of charge; or,
2. After 1 year and up to 2 years from the date of manufacture, Cambro will grant a credit of 2/3 off replacement product; or,
3. After 2 years and up to 3 years from the date of manufacture, Cambro will grant a credit of 1/3 of the original price towards a replacement product.

5 Replacement Parts

Please visit www.cambro.com for a complete list of replacement parts.

TO ORDER REPLACEMENT PARTS:

- Call Cambro Customer Service at 800 854 7631 or
- Fax your order to 714 842 3430 or
- Call your local Cambro Representative or Distributor