

TF Series Hot Food Units

Operation and Maintenance Manual

Table of Contents

Operation	2
Cleaning Instructions.....	3
Optional Equipment.....	3
Replacement Parts and Accessories.....	4
Care and Cleaning of Stainless Steel Equipment.....	5
Product Warranty	7

Important

Before beginning, check the voltage, phase and amperage to make sure that they correspond to the electrical receptacles that will be used for the unit.

Operation

- Food must always be kept in an insert pan. Never cook, warm, or hold food directly in a well or removable well liner.
- Never hold food below 150°F (66°C)
- Never pour cold water into dry heated units.
- Infinite heat switches are supplied for each well. They are located under each well.
- Units with heated compartments located under the wells are supplied with one infinite heat switch that controls all compartments.

Wet Setup and Operation Procedures (Units with drains or removable well liners)

1. Add hot water 120°-140°F (50°-60°C) to well pan.
2. Turn infinite control knob to "10". Preheat for approximately 30 minutes.
3. Place covered inset with preheated product into well.
4. Readjust control after another 30 minutes of operation to the "6" setting, depending on the amount and/or thickness of the product.
5. Keep insert / steamtable pan(s) covered to maintain ideal serving temperature.
6. **Do not let well run dry.**

Dry Setup and Operation Procedures (Units without drains)

1. Turn Infinite Control knob to "10". Preheat for approximately 30 minutes.
2. Place covered inset with preheated product into well.
3. Re-adjust control after another 30 minutes of operation to maintain desired temperature.
4. Keep insert / steamtable pan(s) covered to maintain ideal serving temperature.

Cover the food well and preheat for 60 minutes at the following settings:

The following recommended settings are approximate.

Food	Pan Covered	Pan Open	Dry/Moist
Vegetables	7	10	Moist
Soups	8	10	Moist
Gravy	6	10	Moist
Meats	6	10	Moist
Fish	5	8	Moist
Rolls	2	3	Dry

Cleaning

- **NEVER** clean any electrical unit by immersing it in, or spraying it with water.
- Turn off unit before surface cleaning.
- After each use, clean the wells and/or well liners thoroughly.
- Plastic scouring pads may be **gently** used to remove baked on food and water deposits.
- **Do Not Allow Mineral Deposits Or Water Sediment To Build Up In The Well Or Removable Well Liner.**

IMPORTANT INFORMATION - PLEASE READ

Failure to comply with these instructions may void the unit's warranty.

- **Do not use chlorides or chloride based products on these units.**
- **Always clean equipment before first use.**
- **Clean unit daily.**
- **Use warm soapy water and rinse thoroughly to remove all residues.**
- **Chlorides and improper cleaning may cause corrosion and pitting.**

Optional Equipment

CAUTION: Do not place anything on top of the overhead warmer. This surface will be **VERY HOT!**

Overhead Warmer - An on/off switch is provided on the overhead heater assembly.

Receptacles - Fuses for accessory receptacles are located on the control panel, as follows:

- 1 fuse for 120v rated for 10 amps
- 2 fuses for 208/240v rated for 6 amps

Folding Tray Slide or Workshelf

- To remove shelf it must be in the folded down position.
- To remove, lift straight up.
- To install, slide shelf onto folding brackets.
- To engage work surface, raise shelf and slide towards unit until it is locked in place.
- To disengage, pull away from unit and fold.

Replacement Parts

To order parts, please contact our Service Department using the information below.

Description	Part Number
Hot Food Well Complete (No Drain)	3981-02
Hot Food Well Complete (1/2" Drain)	4166-01
Hot Food Well Heating Element	4358-02
Infinite Heat Switch	129-01
Knob	1939-01
Pilot Light	125-04
Lower Heating Elements	4359-01
Click Stat	217-01
Door Latch	476-01
Trim Extrusion (Vertical Corner)	426-05
Caster Without Brake	72-05
Caster With Brake	73-05
Cord Assembly	See Electrical Drawing
Shelf Bracket (Foldaway)	432-01



Accessories

Description	Part Number
Handle	2207-01
Overhead Heater	3079-01
Overhead Heating Element	4512-01
Overhead Heating Switch	4514-01

Care and Cleaning of Stainless Steel Equipment

Contrary to popular belief, stainless steels ARE susceptible to rusting and pitting.

Corrosion on metals is everywhere. It is recognized quickly on iron and steel as unsightly yellow/orange rust. Such metals are called "active" because they actively corrode when their atoms combine with oxygen to form rust.

Stainless steels are passive metals because they contain other metals, like chromium, nickel and manganese that stabilize the atoms.

Chromium provides an invisible passive film that covers the steel's surface acting as a shield against corrosion. As long as the film is intact and not broken or contaminated, the metal is passive and stainless. If the passive film of stainless steel has been broken, equipment starts to corrode. At its end, it rusts.

The Enemies of Stainless Steel

There are three basic things which can break down stainless steel's passivity layer and allow corrosion to occur.

1. **Mechanical Abrasion** - Steel pads, wire brushes and scrapers are prime examples of things that will scratch a steel surface.
2. **Water and Deposits** - Water has varying degrees of hardness. Depending on the area you live in, you may have hard or soft water. Hard water may leave spots, and when heated, leave deposits that will break down the passive layer and rust stainless steel. Other deposits from food preparation and service must be properly removed.
3. **Chlorides** - Chlorides are found nearly everywhere. They are in water, food and table salt. Some of the worst chloride perpetrators come from household and industrial cleaners.

Here are a few steps that can help prevent stainless steel rust and pitting.

1. **Use the proper tools.**

When cleaning stainless steel products, use non-abrasive tools. Soft cloths and plastic scouring pads will not harm steel's passive layer. Stainless steel pads also can be used but the scrubbing motion *must* be in the direction of the manufacturers' polishing marks.

2. **Clean with the polish lines**

Some stainless steel comes with visible polishing lines or "grain". When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, play it safe and use a soft cloth or plastic scouring pad.

3. **Use alkaline, alkaline chlorinated or non-chloride containing cleaners.**

While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier if they have an alternative. Avoid cleaners containing quaternary salts; they can attack stainless steel and cause pitting and rusting.

4. **Treat your water.**

Though this is not always practical, softening hard water can do much to reduce deposits. There are certain filters that can be installed to remove distasteful and corrosive elements. To insure proper water treatment, call a treatment specialist.

5. Keep your food equipment clean.

Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. If you boil water in stainless steel equipment, remember the single most likely cause of damage is chlorides in the water. Heating cleaners that contain chlorides have a similar effect.

6. Rinse, rinse, rinse.

If chlorinated cleaners are used, rinse and wipe equipment and supplies dry immediately. The sooner you wipe off standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry; oxygen helps maintain the stainless steel's passivity film.

7. Never use hydrochloric acid (muriatic acid) on stainless steel.**Review**

- Stainless steels rust when passivity (film-shield) breaks down as a result of scrapes, scratches, deposits and chlorides.
- Stainless steel rust starts with pits and cracks.
- Use the proper tools. Do not use steel pads, wire brushes or scrapers to clean stainless steel.
- Use non-chlorinated cleaners at recommended concentrations. Use only chloride-free cleaners.
- Soften your water. Use filters and softeners whenever possible.
- Wipe off cleaning agents and standing water as soon as possible. Prolonged contact eventually causes problems.

WARRANTY

Products manufactured by Caddy Corporation are warranted to the original purchaser as follows:

Mechanical components are warranted to be free from defects in material and workmanship under normal use, storage and service for a period of one year from the date of installation or eighteen months from factory shipment, whichever occurs first.

Electrical components are warranted to the original purchaser to be free from defects in material and workmanship under normal use, storage and service for a period of ninety days from the date of shipment.

Caddy Corporation shall repair or replace, at our discretion, any part or product which we determine to be defective during the warranty period.

Under no circumstances will Caddy Corporation honor any repair or back charges by any party regardless of whether such equipment is within the warranty period, unless the Service Department of Caddy Corporation has authorized such work in writing.

If the equipment is repaired or altered in any way whatsoever by any person without prior written consent by Caddy Corporation, this warranty shall not apply.

The following are **NOT** covered under this warranty:

- Normal wear on parts, such as bulbs, gaskets, etc.
- Defects or damages resulting from accidents, alterations, abuse or misuse of equipment and/or any of its components.
- Damage of electrical components resulting from connecting the equipment to any power supply other than specified on the nameplate, or resulting from unauthorized altering of the equipment.
- Damage from water conditions causing malfunction of electric components and/or control equipment.

There is no other express warranty.

Any and all implied warranties are excluded to the extent permitted by law. Implied warranties, when included by law, including those merchantability and fitness for a particular purpose, are limited to one year from the date of shipment.

Liability for consequential damages under any and all warranties is excluded. This warranty is the buyer's exclusive remedy.

It is Caddy's policy to constantly improve the design and manufacture of our products. Accordingly, all equipment is subject to change consistent with such policy without prior notice and some items may be discontinued without obligation.