

Dishware and Underliner Heated Dispensers

Operation Manual and Parts Lists

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CM100H Through CM500H Series Heated Dish Dispensers

Cylinder Adjustment

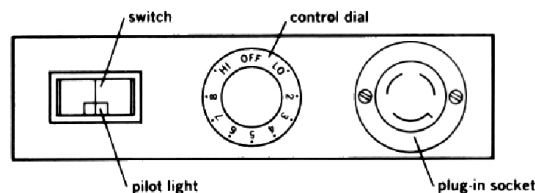
Step-by step instructions for adjusting the height of the dishes can be found on page 7 of this manual. They can also be found on the label titled "Adjustment of CADDYMAGIC Tube" which is attached to the side of the drop-in cylinder.

Heating China Plates

- Heat china plates only. Do not use plastic dishes or wares in this unit.
- Fill each cylinder. China plates will reach 125° F to 150° F in 2 hours.

Power Cord Assembly (furnished with unit)

- For proper voltage requirements, see the electrical information label on the equipment.
- Insert power cord into the socket on the control panel.
- Plug other end of the electrical cord into a receptacle with the proper voltage.



Turning The Unit On And Setting The Temperature

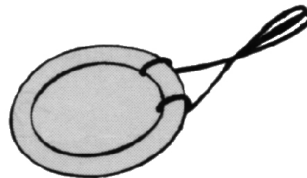
- Move the On/Off switch to the On position. When the unit is on, the pilot light in the switch glows.
- Turn the control dial to the desired temperature setting.

Turning The Unit Off

- Turn the the control dial to the Off position.
- Move the On/Off switch to the Off position. The pilot light in the switch stops glowing.

CAUTION

- Heat china plates only. Do not use plastic dishes or wares in this unit.
- For safety and convenience, use Caddy ACC-54 Plate Lifter (shown) for removing heated plates.



Replacement Parts For
CM100H Through CM500H Series
Heated Dish Dispensers

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

Description	Part Number			
	Select Part Based On Voltage	120 Volt	208 Volt	240 Volt
Heating Element		3878-01	3878-02	3878-01
Switch		124-01	124-01	124-01
Infinite Heat Switch		3430-01	129-01	129-01
Flanged Inlet		4052-01	4054-01	4054-01
Cord Assembly		4676-01	4677-01	4677-01
Plug		89-01	38-01	38-01
Cord Receptacle		4053-01	4055-01	4055-01
Hi Limit Clik Stat		127-01	127-01	127-01
Caster		72-05	72-05	72-05
Wheel Only		6385-02	6385-02	6385-02
Protective Trim		426-05	426-05	426-05
Lexan Cover for CM100H		3655-01	3655-01	3655-01
Lexan Cover for CM200H		3655-02	3655-02	3655-02
Lexan Cover for CM300H		3655-03	3655-03	3655-03
Lexan Cover for CM400H		3655-04	3655-04	3655-04
Lexan Cover for CM500H		3655-04	3655-04	3655-04
Cylinder for CM100H		6894-01	6894-01	6894-01
Cylinder for CM200H		6894-02	6894-02	6894-02
Cylinder for CM300H		6894-03	6894-03	6894-03
Cylinder for CM400H		6894-04	6894-04	6894-04
Cylinder for CM500H		6894-05	6894-05	6894-05
Guide Post – Black		894-01	894-01	894-01

**CM100SH Through CM500SH Series
Super Heat Dish Dispensers**

Cylinder Adjustment

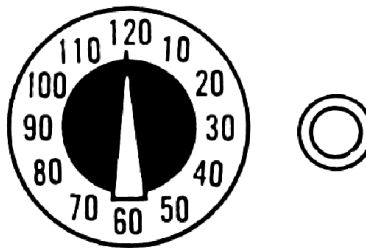
Step-by step instructions for adjusting the height of the dishes can be found on page 7 of this manual. They can also be found on the label titled "Adjustment of CADDYMAGIC Tube" which is attached to the side of the drop-in cylinder.

Power Cord Assembly (furnished with unit)

Insert power cords into sockets in rear of control panel. Plug other end of cords into a receptacle with the proper voltage. (For voltage requirements, see the electrical information label on the equipment)

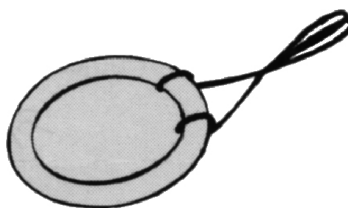
The Timer Dial Controls On and Off Function

To start, turn the dial clockwise to the 120 minutes setting. The pilot light, to the right of the dial, will glow. China plates will reach 165° F to 175° F in 2 hours.



CAUTION

- Do not start the timer until next meal period, or damage can occur due to high temperatures.
- Heat china plates only. Do not use plastic wares in the dispenser.
- For safety and convenience, use Caddy ACC-54 Plate Lifter (shown) for removing heated plates.



**CM100HH Through CM500HH Series
High Heat Dispensers For Stainless Steel Underliners**

Cylinder Adjustment

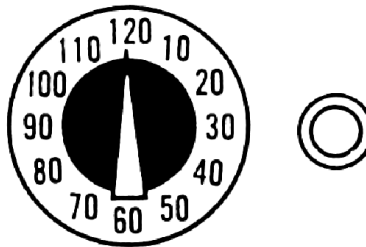
Step-by step instructions for adjusting the height of the stainless steel underliners can be found on page 7 of this manual. They can also be found on the label titled "Adjustment of CADDYMAGIC Tube" which is attached to the side of the drop-in cylinder.

Power Cord Assembly (furnished with unit)

Insert power cords into sockets in rear of control panel. Plug other end of cords into a receptacle with the proper voltage. (For voltage requirements, see the electrical information label on the equipment)

The Timer Dial Controls On and Off Function

- Fill each cylinder with stainless steel underliners.
- Start the timer by turning the dial clockwise to the 90 or 120 minutes setting. The pilot light, to the right of the dial, will glow.
- Underliners will reach 200° F in 90 minutes and 225° F in 120 minutes.



CAUTION

- Do not start the timer until the next meal period, because damage can occur due to high temperatures.
- Heat stainless steel underliners only.
- Do not use china plates or plastic wares in the dispenser.
- For safety and convenience, use Caddy ACC-53 Lifter (shown) for removing heated underliners.



Replacement Parts For
CM100SH Through CM500SH Series
Super Heat Dish Dispensers
and
CM100HH Through CM500HH Series
High Heat Underliner Dispensers

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

Description	Part Number			
	Select Part Based On Voltage	120 Volt	208 Volt	240 Volt
Casters		74-05	74-05	74-05
Casters With Brakes		75-05	75-05	75-05
Wheels Only		6385-02	6385-02	6385-02
Corner Bumpers		508-01	508-01	508-01
Perimeter Bumpers - Long		4012-03	4012-03	4012-03
Perimeter Bumpers - Short		4012-01	4012-01	4012-01
Aluminum Cover for CM300SH		5916-03	5916-03	5916-03
Aluminum Cover for CM300HH		5916-03	5916-03	5916-03
Cylinder Assembly for CM300SH		5899-01	5899-01	5899-01
Cylinder Assembly for CM300HH		5899-01	5899-01	5899-01
Cylinder Assembly for CM400SH		7482-01	7482-01	7482-01
Cylinder Assembly for CM400HH		7482-01	7482-01	7482-01
Protective Trim Extrusion		426-05	426-05	426-05
Cord Assembly		4008-01	4003-01	4003-01
Flanged Inlet		3919-01	3957-01	3957-01
Timer		3966-01	3966-01	3966-01
Timer Knob		4006-01	4006-01	4006-01
Timer Plate		4007-01	4007-01	4007-01
Pilot Light		125-05	125-04	125-04
Heating Element – 620 Watts		3980-01	3980-02	3980-01
Heating Element – 475 Watts		3878-01	3878-02	3878-01
Hi Limit Klik Stat		127-01	127-01	127-01
Plug		90-01	39-01	39-01
Cord Receptacle		3920-01	3958-01	3958-01

Adjusting CADDYMAGIC Cylinders

CADDYMAGIC cylinders are capable of dispensing dishware and underliner stacks weighing between 16 lbs. and 100 lbs.

1. Make sure ALL springs are engaged with the lower ring of the wire cage.
2. Place stack of dishes or underliners 10" to 12" high on dispenser platform.
3. If dispensing height is not correct, disengage gold colored springs - one at a time and in equal number in each of the three sections - until proper dispensing level is obtained.
4. If all gold colored springs have been disengaged and dispensing level is still too high, disengage silver colored springs - one at a time (silver colored springs are twice as strong as gold colored ones).
5. If removal of silver colored spring drops dispensing level too low, re-engage previously disengaged gold colored springs - one at a time - until dispensing height is correct.
6. Equalize number of actively engaged springs for each of the three sections as much as possible and arrange springs to maintain level position of dispensing platform.
7. Cylinder is ready for receiving the entire stack of dishware. If further adjustment should be necessary, proceed as explained in Step 3, removing or adding gold colored springs as may be required.
8. Springs not engaged after set-up has been completed should be stored in the three vertical dish guides by hooking unused springs over top ring of wire cage.

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.

Product 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.