



**Front & Back Panels Materials & Colors**



**Stainless Steel:**  
CBC-PHRX-LST

-LST STAINLESS

*Laminate colors shown are approximate.*



-L1 LAMINATE

**"Flame Soapstone" Red Laminate:**  
CBC-PHRX-L1



-L5 LAMINATE

**"Versailles Cherry" Woodgrain Laminate:**  
CBC-PHRX-L5



-L3 LAMINATE

**"Mission Smoke" Gray Laminate:**  
CBC-PHRX-L3



-L6 LAMINATE

**Black Laminate:**  
CBC-PHRX-L6



-L4 LAMINATE

**"Navy Legacy" Laminate:**  
CBC-PHRX-L4



-L7 LAMINATE

**Eggplant Laminate (Allergen-free color code):**  
CBC-PHRX-L7



**Medium Mobile Demo / Sampling Cart**  
**Keeps prepared food hot & ready to serve**

**Use & Care Manual**

**Models:**

CBC-PHRX-L1, CBC-PHRX-L3, CBC-PHRX-L4,  
CBC-PHRX-L5, CBC-PHRX-L6, CBC-PHRX-L7, CBC-PHRX-LST



**CBC-PHRX-L\_**

**Includes:**

- Stainless steel cart with handles & wheels (2 wheels w/brakes; 2 without)
  - Stainless OR Laminate panels on cart front & sides
  - Space for optional appliances

**Cadco, Ltd.**

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***Congratulations on your purchase of a  
Cadco Mobile Demo/ Sampling Cart!***

**We recommend that you record the following information for warranty purposes: Model # \_\_\_\_\_**

**Purchase Date: \_\_\_\_\_ Dealer: \_\_\_\_\_**

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**IMPORTANT SAFEGUARDS**

To reduce the risk of personal injury or property damage when using this appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS BEFORE USE.**
2. Close supervision is necessary when any appliance is used by or near children.
3. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
4. Do not use outdoors.
5. Do not place near a hot electric burner.
6. It is recommended that this appliance not be moved when it contains hot oil or liquid.
7. Do not clean with metal scouring pads, They can scratch or ruin the finish of your unit.
8. Do not use appliance for other than intended use.

**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. (Laminate panels have 30 day initial defect warranty only.) (Warranty provides repair of unit.)

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.

**Warranty is applicable only in the 48 contiguous US states.**

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**OPTIONAL ACCESSORIES**

**Model SS-36: Safety Shield for Small Demo Carts**

- To prevent diners from touching hot top of cart surface
- Stainless steel
- May be attached by end-user; for carts built after 1/1/2016



**Model 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.



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**OPTIONAL - ADD CADCO PORTABLE APPLIANCES**  
**These Cadco appliances will fit on the CBC-SDCX-L Series Carts.**  
See Cadco catalog or website for product details:

**HOT PLATE**

- PHR-1C** (Glass-Ceramic)
- BIR-1C** (Induction)
- KR-S2** (Cast Iron)
- CSR-3T** (Tubular)

**PANINI / CLAMSHELL GRILL**

- CPG-10** (Panini)
- CPG-10F** (Clamshell)

**CONVECTION OVEN**

- OV-003** (1/4 Size)
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## CARE AND CLEANING

Before initial and after each subsequent use, clean with warm sudsy water, rinse and dry. Wash side and front laminate panels with a damp cloth if necessary. **DO NOT USE STEEL WOOL OR ABRASIVE KITCHEN CLEANERS.** Do not use bleach. Do not allow cleaning liquids to drip into 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 can be whisked away with a gentle stroke of a nylon mesh pad. Rinse and wipe dry. Do not allow water to seep into the 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 performing by our factory or an Authorized Service Center.***

## HOW TO USE

**Before using for the first time, become familiar with the cart features, Fig. A. Wash removable parts in warm sudsy water, rinse and dry. Clean the buffet server and cart with a mild detergent and soft moist cloth. Do not use any scouring agents! Do not allow water to seep into the frame. See Care and Cleaning Instructions for details.**

