

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 70°F (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.



(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

(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 250°F (121°C) before placing into Cambro transporter or on any transporter surface.
- Boiling liquid 190°F (88°C) 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.