



USER MANUAL

Hot Food Carts

Models 70375 & 70180





Welcome to the Geneva models 70375 and 70180 Hot Food Carts. These carts are designed to give you and your customer's years of trouble free use when used correctly. Please read through these instructions carefully. If there are any questions regarding the operation of the cart you have, please do not operate the cart and call our Customer Care Center at 800-558-8565.

Important Safety Precautions:

1. This unit is wired to operate on 110 VAC – 125 VAC electrical power only.
2. The unit requires a grounded 15 amp service outlet.
3. The metal components become very hot when in use. Do not touch the metal components without hot pads or oven mitts/gloves.
4. Keep the power cord away from the hot surfaces.
5. If the power cord requires replacement, replace with identical cord or one rated for higher service only.
6. All packing and shipping materials are considered dangerous to children.
7. NEVER operate the unit above a setting of 99 C or 200 F.

Set Up and Operation:

1. Remove all packaging material and protective film from the unit and heated well area.
2. Engage the caster brakes.
3. Insert the power cord into the cart's power outlet.
4. Plug the power cord into a grounded power outlet.
5. Turn the power switch on by pressing on one side of the power switch. The LED display will illuminate when the power is on.
6. Determine if your cart is in the correct temperature mode – either Centigrade or Fahrenheit. See the attached sheet if you wish to change modes.
7. For first time use, open the acrylic cover and set the thermostat to 99 C or 200 F by pressing and holding the "set" button and pushing on the up or down arrow to achieve the desired temperature. Allow unit to run for 15 minutes in a well ventilated area. This process will burn in the element and burn off any production impurities. There will be some smoke and a "hot" smell during this process, this is normal. Some discoloration of the metal surfaces may also occur.



General Use:

1. Load only hot food in to the cart's pans. The cart is designed to hold food at temperature, not heat it.
2. Open the acrylic roll dome panels.
Note: The acrylic roll dome panels need to be in the open position while the unit is plugged in and heating.
3. Set the control to 71 C or 160 F.
4. Periodically check the food temperatures in multiple locations to make sure it remains in the ideal safe food temperatures and food quality temperatures. Adjust the control thermostat as needed. Different types of food may require different temperature holding settings. Keep in mind that the temperature on the display is only the air temperature surrounding the pans of food and **NOT** the food temperature.

Cleaning Instructions:

1. Unplug the unit from the power supply outlet.
2. Let the unit cool down for a minimum of 15 minutes before proceeding.
3. Remove all food pans and clean pans using normal ware washing methods.
4. Remove any bulk food scraps from the heating area.
5. Wipe down the entire heating area surfaces with a dampened sponge and detergent. Avoid using sharp or pointy objects that may dent or scratch the surfaces.
6. Thoroughly rinse the stainless surfaces to remove the detergents and dry. Do not have standing water in the heated well. It is not designed or sealed for standing water.
7. Wipe down the main body with a damp cloth and dry.

Trouble Shooting:

If your unit does not turn on when plugged into a properly grounded outlet, Try these steps prior to calling service:

1. Verify the outlet has power by plugging another working device into it.
2. Verify the power cord is inserted in to the cart's outlet completely.
3. Verify that the switch is in the "on" position.
4. If all the above have been checked and all have been verified, then:
 - a. Unplug the cart from the power source outlet.
 - b. Remove the power cord from the unit.
 - c. Locate the fuse housing on the outlet/switch plate of the unit.
 - d. Pry the fuse housing out of the fixture.
 - e. Inspect the fuse. If blown, replace with a fuse not less than 7.5 amps and no greater than 10 amps.









Converting Centigrade Readings to Fahrenheit on the ENDA Control Equipped Food Service Carts

To convert the display from reading degrees Centigrade into reading degrees Fahrenheit:

1. Plug cart's electrical cord into a properly wired electrical outlet.
2. Turn the power switch on the cart to the power on position. The power switch is located next to the power cord receptacle (where the cord plugs into the cart). The display will illuminate when the power is on.



3. Check to see if the dot under the Fahrenheit symbol is illuminated as shown in the picture above. If it is, the unit is already reading in degrees Fahrenheit. If not, then proceed to #4.
4. Press and hold both the up and down keys  for 3 seconds to enter the Programming Mode of the controller. The display will read "ou".
5. Press and release the up button  until the the display reads **Fn**
6. Press and release the down button  until the the display reads *Unit*.
7. While holding the SET button , press the up button  once. The display should flash the degree F symbols and the LED dot should illuminate under the degree F symbol on the display (the Fahrenheit LED).
8. If the LED is illuminated, release the SET button  to lock the control into the Fahrenheit mode.
9. Repeat the procedure if the Fahrenheit LED fails to illuminate.
10. Turn the power switch to the "off" position and then to the "on" position to reset the display to the normal operating mode.