

MODEL: TML-LA21



! WARNING: Improper installation, adjustment, alteration service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

Conforms to to NSF/ANSI 59 and ANSI Z83.11 listed by ETL



FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE

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FIRE EXTINGUISHER

1" LETTERS

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CAUTION

THE GAS PRESSURE REGULATOR
PROVIDED WITH THIS CART MUST BE
USED. THIS REGULATOR IS SET FOR AN
OUTLET PRESSURE OF AN 11 INCH
WATER COLUMN

FOR OUTDOOR USE ONLY. IF STORED INDOORS, DETACHED AND LEAVE CYLINDER OUTDOORS

KEEP LEAVES, GRASS AND OTHER COMBUSTIBLE MATERIALS FROM THE AREA BELOW

*NOT TO BE USED, OR CONVERTED FOR USE, ON NATURAL GAS

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IN THE EVENT THE USER SMELLS GAS:

- 1. SHUT OFF THE MAIN VALVE IMMEDIATELY.
- 2. EXTINGUISH ANY OPEN FAME.
- 3. IF ODORS CONTINUE, IMMEDIATELY CALL YOUR GAS SUPPLIER OR YOUR FIRE DEPARTMENT

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FUEL CYLINDER SHUTOFF VALVE BEHIND THIS DOOR

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WARNING

TO REDUCE THE RISK OF FIRE, ONLY LISTED NON-METALLIC GAS HOSE SUITABLE FOR 140°F (60°C) OR MORE SHALL BE USED AS A REPLACEMENT FOR THE SAME TEMPERATURE HOSE

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Food Cart Cleaning and Maintenance

Cart owners must post this manual in a prominent location to be used as instructions to be followed.

In the event the user smells gas:

- Shut off the main valve immediately.
- Extinguish any open flame.
- Proper leak detection should be followed by qualified personnel.
- If odors continue, immediately call your gas supplier or your fire department.

The cart shall only be operated outdoors and take the following precautions:

- Cart can only be operated with 1 gallon DOT approved propane tank and fastened in the upright position, the fuel supply cylinder to be used must be constructed and marked in accordance with the specifications for propane cylinders of the U.S. Department of Transportation (DOT), or CAN/CSA B339.
- This appliance shall be used only outdoors, in a well-ventilated space, and shall not be
 used in a building, garage, or any other enclosed area. Cylinders must be connected to
 the gas line with a supply connector. Hose and connecter must be checked for leaks with
 a soapy solution prior to any use. The tank must be shut off and disconnected after each
 use.
- The cylinder should not be allowed to remain in a high heat area such as a closed car, trunk, or in direct sunlight.
- Storage of an appliance indoors is permissible, only if the cylinder(s) is disconnected and removed from the appliance.
- Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
 Disconnected cylinders must not be stored in a building, garage, or any other enclosed area. If the cylinder is fitted with a Type I Cylinder Connection Device, a protective dust cap must be installed on the valve outlet.
- The pressure regulator and hose assembly supplied with the cart must be used.
 Replacement pressure regulators and hose assemblies must be those specified by the cart manufacturer and must be connected in accordance with the applicable portions of Clause 4.14, Gas appliance pressure regulators.
- The LP-gas cylinder must be provided with a shutoff valve terminating in a cylinder valve outlet specified, as applicable, and a safety relief device having a direct communication with the vapor space of the cylinder, the cylinder supply system must be arranged for vapor withdrawal, and the cylinder used must include a collar to protect the cylinder valve.
- System is for use with a self-contained LP-gas supply system, all handling, storage, and transportation of gas cylinders must be in accordance with Storage and Handling of Liquid Petroleum Gases, NFPA 58, or Natural Gas and Propane Installation Code, CSA B149.1.
- Gas appliance pressure regulators must be kept in its compartment to prevent freezing rain, snow, etc., and from collecting over the vent hole of propane dual stage pressure regulators.

- Carts must be operated only in normal safe ambient temperatures. LP-gas cylinders are
 not to be stored in any compartments on the appliance that are not intended for cylinder
 storage any such unauthorized storage could lead to an explosion, fire, or personal
 injury.
- Contact the factory representative, or a local qualified service company to perform maintenance and repairs.
- Keep the appliance area free and clear from combustibles.
- Do not obstruct the flow of combustion and ventilation air, including ventilation of cylinder enclosure.

This manual must be retained for future reference as required by NFPA 96 and ANSI Z83.11, Clause 4.48.4, 4.48.6, 4.48.17.

Before operating the cart, inspect the hose and connectors before each use. If it is evident there is excessive abrasion or wear, or the hose is cut, it must be replaced prior to the appliance being put into operation. The replacement hose assembly shall be as specified by the manufacturer.

When operating the cart use protective gloves when dealing with any hot pots or lids to avoid burning.

At the end of each day, turn off the unit's thermostat and allow the steam table to cool. Then drain the water and scrub the well with a mild detergent using an abrasive non-steel wool pad to remove any food or soil. Always scrub with the grain of the stainless, never in a circular motion. Scrub the heating element lightly to remove any calcium and lime build up. If a steam table has high and low water probes, descale these items. Rinse thoroughly and dry after cleaning.

Weekly cleaning should include using a descaling agent approved for use on stainless steel. Remove all scale deposits from the well, elements and any water probes if so, equipped since these can cause corrosion and eventual failure. Scale deposits on the elements also inhibit heat transfer, making the unit less efficient. After descaling, rinse the well assembly with a mixture of vinegar and water to neutralize all cleaner residue. Do not use any highly caustic cleaners, acids, or ammonia as they may cause corrosion and/or damage to the stainless steel well.

Do not allow water to stand in wells for long periods of time. Water must be removed from the well and the well cleaned and dried after each use.

Never turn the unit on without water being in the well. This can cause severe damage.

Most end users will operate their units with the thermostat at the highest temperature setting. This should only be set high enough to maintain proper food temperature. Running the unit on its highest setting consistently can cause damage to the wiring and elements as well as increase operating cost.

During planned maintenance visits, the service agent should check for any type of damage as well as checking and calibrating the thermostat. Service agents should also check all electrical connections as well and advise on any necessary repairs.

LIGHTING INSTRUCTIONS

- 1. MAKE SURE THERMOSTAT (IF PROVIDED), MAIN GAS VALVES AND GAS COCK ARE "OFF". WAIT FIVE MINUTES.
- 2. TURN GAS COCK "ON" , TURN GAS HANDLE TO PILOT POSITION.
- 3. DEPRESS BLACK BUTTON AND TURN IGNITER VALVE TO LIGHT PILOT BURNER.
- 4. KEEP BLACK BUTTON DEPRESSED FOR ONE MINUTE OR UNTIL IGNITER STOPS BEEPING AND CHECK PILOT BURNER SHOULD REMAIN LIT.
- 5. TURN MAIN GAS VALVE HANDLE TO "ON" POSITION. AND ADJUST THERMOSTAT TO DESIRED TEMPERATURE
- 6. BEFORE ATTEMPTING TO LIGHT OR RELIGHT ENSURE DOOR IS OPEN AND THE UNIT HAS BEEN SHUT OFF FOR AT LEAST 5 MINUTES

TO SHUT DOWN

1. CLOSE ALL GAS VALVES AND TURN IGNITER VALVE OFF. INCLUDING MAIN VALVE ON PROPANE TANK.