



# Direct Choice™ MEAL DELIVERY CART

## Owner's Manual

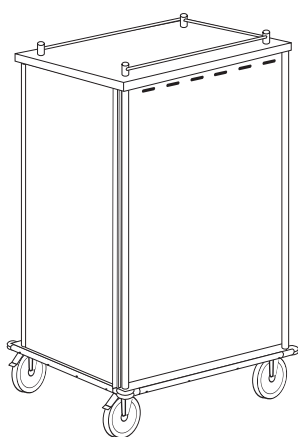
*Please keep and refer to this Owner's Manual.*

Thank you for purchasing the Meal Delivery Cart from Direct Supply® Direct Choice™. Please read this entire guide carefully and keep it for future reference. This guide will provide you with instructions, warnings, warranty information and other important information about this product. Share this information with your dietary and maintenance staff to help ensure the product is used and cared for properly.

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**For service, please call: 1-800-634-7328**

Please provide the following information:

- Model Number
- Serial Number
- Part Description and Part Number

# Introduction and Recommended Use

## Introduction

This manual will provide you with information regarding specifications, maintenance, cleaning and warranty information. Should you have any more questions, please call 1-800-634-7328, Monday through Friday from 8 am to 5 pm Central Standard Time.

Throughout the manual, the term “product” refers to the Meal Delivery Cart. “You” and “your” refer to the facility, community or other entity that has purchased the product. “We,” “us” and “our” refer to Direct Supply®, Inc.

This product is manufactured to meet NSF Certification Standard 2 and is intended for commercial use in the foodservice industry. It should only be used for the purposes prescribed. This guide contains instructions regarding proper use and care, and these instructions should be thoroughly read and adhered to.

## Recommended Use

Meal Delivery Carts are designed for use in transporting trayed food from the central kitchen. They can be used to transport trays of food from the kitchen to resident rooms or dining rooms.

# Specifications and Replacement Parts

## Specifications

### Construction:

- Heavy-Duty Stainless Steel Construction
  - Top 20 gauge, 304 No. 4 Finish
  - End/Back Panels 20 gauge, 304 No. 4 Finish
  - Base 20 gauge, 304 No. 4 Finish
  - Door (Front) 22 gauge, 304 No. 4 Finish
  - Door (Back) 22 gauge, 304 No. 4 Finish
- Top and base welded to body of unit for added strength
- All welds ground and polished
- Chassis features 14-gauge stainless steel caster channels
- 1" thick, nonmarking polyethylene or rubber bumpers wrap around and are mounted at perimeter of base
- Vented on three sides for air circulation

### Standard Features:

- 3-sided top rail
- Gravity-lock door
- Floor drain with plug
- Adjustable tray racks

Cart	Number of Casters	Caster Size
2 door, 2 bay; 2 trays per slide — 36 or 32 total trays	6	6"
2 door, 2 bay; 2 trays per slide — 28 or 24 total trays	6	6"
2 door, 2 bay; 1 tray per slide — 20 or 18 total trays	6	8"
1 door, 1 bay; 2 trays per slide — 20, 18 or 16 total trays	4	6"

## Replacement Parts

- 6" Caster, Swivel with Lock
- 6" Caster, Fixed
- 8" Caster, Swivel with Lock
- 8" Caster, Fixed
- Drain Plug

# Warnings & Precautions

**DO NOT** sit, lean on or tilt the product. Tilting the product with the doors open allows the weight of the cart to rest on the doors, causing permanent damage to the doors and hinging.

**DO NOT** transport items other than food and trays in the product.

**DO NOT** place heavy items on top of the product.

**DO NOT** store the product near an open flame.

When loading the product, ensure all casters are locked. Before moving the product, be sure to unlock all casters.

**FAILURE TO COMPLY WITH ALL INSTRUCTIONS, WARNINGS AND PRECAUTIONS, OR USING THE PRODUCT FOR A PURPOSE OTHER THAN THE RECOMMENDED USE, COULD RESULT IN BODILY INJURY.**

# Care Information

## Cleaning of Stainless Steel

- Only use stainless steel cleaners; never use chlorides, bromides and iodides. Consult the label or cleaner manufacturer for proper use.
- Rinse with fresh water immediately after every cleaning and wipe dry to remove any water residue.
- Do not use any metal brushes, metal cleaning pads or steel wool. This can cause rust formation.
- Rub the stainless in the direction of the metal grain to prevent marring the surface.
- Light and frequent cleanings will prolong the look and life of the stainless steel.

## Cleaning Guide

Type of cleaning	Instructions
Typical Cleaning	Use mild soap or detergent diluted with warm water; apply to steel with a clean sponge or cloth. Rinse with clean warm water and wipe dry. Add a small amount of vinegar to solution if a more aggressive cleaning is required.
Smears, Finger Prints, Light Dirt or Discoloration	Use a commercial stainless steel cleaner such as Direct Supply #29487 or convenient stainless steel cleaning wipes such as Direct Supply #06107. Use the cleaner as instructed on the label.
Grease, Oil or Heavy Soiling	Use a commercial detergent that does not contain chlorides, bromides or iodides. Use the cleaner as instructed on the label.

## Caster Cleaning

Clean the product's casters regularly with mild detergent and water. A scouring pad may be used on rubber treads to remove tough debris. Periodically lubricate the product's casters with multi-temperature-rated axle grease or lubricant. The frequency of lubrication depends on moisture and humidity. See the chart below for further guidelines.

Cleaning Method	Caster Lubrication Frequency
Pressure steamer	Once a month
Pressure hose	Four times a year
Wiped down with soap and water	Two times a year

# Limited Warranty

We warrant you as the original purchaser for the limited warranty period stated below from the date we ship the product to you that we will repair or replace any product or product part listed below which is defective in material or workmanship. Please note that the decision to repair or replace a product or product part will be at our discretion.

Our warranty applies only if the product is properly maintained by the original purchaser for normal use and does not cover normal wear and tear, modification of the product, or damage caused by abuse, improper use, failure to maintain, use which exceeds published product limitations, or the combination of any product with another product. In addition, our warranty does not cover fading, characteristics or natural variations in steel, texture, colorfastness, stains, spills, or exposure to chemicals, odors, heat or light. In certain cases, we may provide you repair or adjustment instructions and/or replacement parts, and ask you to perform a repair or adjustment or replace a defective part.

Our warranty gives you specific legal rights, and you may also have other rights, which vary from state to state. The limited warranty period and our obligations under the warranty end once you transfer the product to someone else, or at the end of the applicable limited warranty period identified below, whichever is earlier.

<b>Product</b>	<b>Limited Warranty Period (Parts)</b>	<b>Anticipated Usable Product Life</b>
Meal Delivery Cart	2 years	2 years

Anticipated Usable Product Life is based on normal use with proper maintenance, cleaning and storage. You should still inspect, monitor and care for the product as described in this guide, as the product may need to be replaced sooner than anticipated in particular situations.

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# Customer Service & Shipping Damage

Our promise to you is that you will have a convenient and easy ordering experience, receive a quality Meal Delivery Cart, and enjoy outrageous customer service. If you have any questions about the products you have purchased or would like to request warranty service, please contact us at: **Direct Supply Equipment & Furnishings**, 1-800-634-7328, 6767 N. Industrial Road, Milwaukee, WI 53223, [DearDirect@DirectSupply.net](mailto:DearDirect@DirectSupply.net).

This product was inspected for damage and packaged carefully to reduce damage during transit. If you have received this product damaged, please call 1-800-634-7328.



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