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Diamond
catering equipment

USER MANUAL

SELF LEVELLING DISPENSERS

FOR CROCKERY

MOBILE UNITS



Issued 6/2004



MANUAL MOBILE UNITS

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REGISTRATION FILE

(First read the instructions in chapter 2)

Type	serial number first	last

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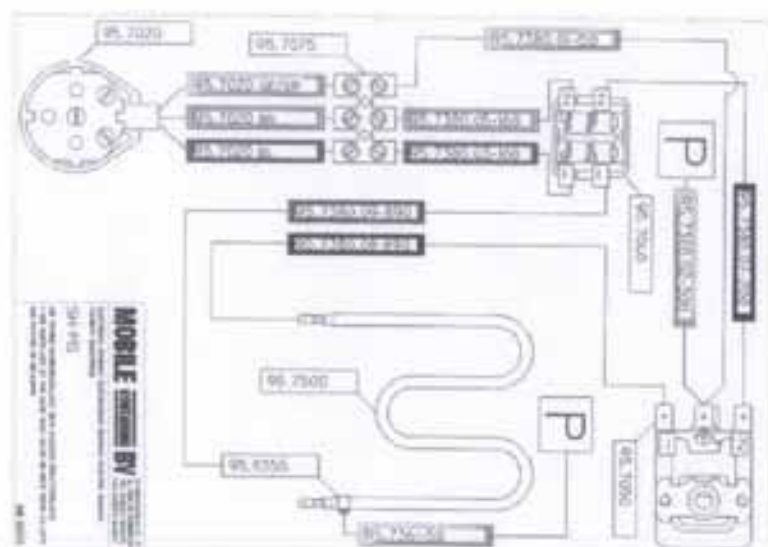
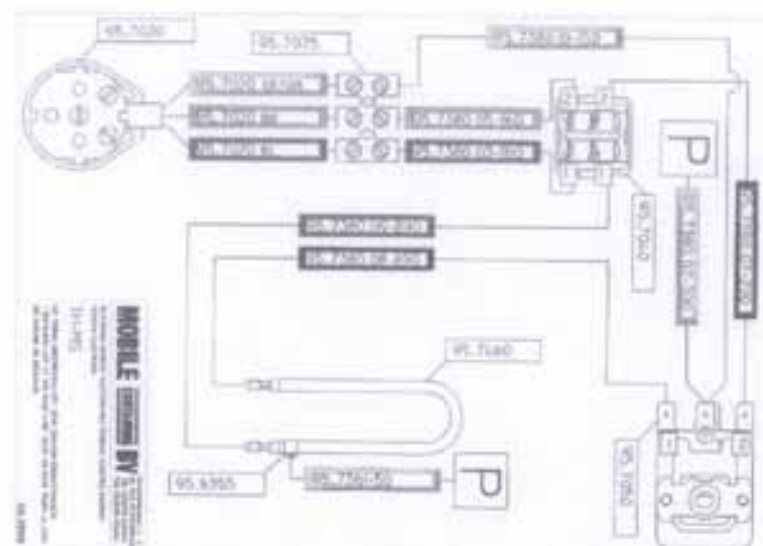
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1. About this manual

This manual informs you about the function, the operation and the use of your self levelling dispenser, further to be called dispenser.

This manual is for those who:

- receive and check the product (Chapter 4).
- place, adjust and connect the product (Chapter 5).
- use the product (Chapter 6).
- clean the product (Chapter 7).
- service the product (Chapter 8).

Please read the for you relevant chapters carefully.

In any case you should read the chapters 2 and 3; this gives you a good understanding (in the parts of) the dispenser and working of the dispenser. This is necessary for the right operating and good working with the dispenser.

In this manual some texts are framed; these are warnings. If you neglect these warnings, you may take the risk the unit does not work well or does not work or that you might be injured. In that case we accept no liability.

Your dispenser, depending on the type, is meant to be used for:

- 1) storage of one or more stacks crockery with the dimensions as defined for this dispenser.
- 2) issue of the crockery at a constant level.
- 3) heating of heat-resistant crockery, when the dispenser is provided with a heating.
- 4) transport of crockery.

Crockery is:

- 1) plates, saucers, bowls, cups, glasses.
- 2) trays.
- 3) baskets filled with crockery as mentioned at point 1.

The crockery is clean and empty and filled with solid substance or else properly sealed.

Damages and defects on the goods should be reported within 8 days upon receipt of the goods.

For all electrical parts (cable, wiring, thermostat, switch, heatingelement) there is a warranty-term of 6 months.

For all moving, mechanical parts (stacking-unit with guides, swivel-casters) there is a warranty-term of 12 months.

This warranty is only valid:

- when the dispenser has been used for its purpose.
- for the parts and not for costs of labour.

The dispensers, equipped with heating (electricity), are:

- are in conformity with the EN 60335-1 and 60335-2-50 following the provisions of the VEM directive.
- are in conformity with the EN 50081-1 and 50082-1 following the provisions of the EMC directive.

2. Description of the dispenser.

Depending on the type and model the dispenser is built from the following parts.

1) Cabinet:

- a) closed, half open (type OX-MS) or completely open (type OX-MS) construction.
- b) with or without heatingunit and operating-panel.
- c) with or without push-bar.

2) Stacking unit:

- a) with or without flange.
- b) with frame-guidance or extra adjustable guiding-rods.
- c) with spring-ring.

3) Carrier-frame:

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- ai) with runners,
 - bi) as a frame with or without platform,
 - ci) with spring-ring.
- 4) Springs, between stacking-unit and platform.
- 5) Electrical heating-installation:
 - a) spiralscable,
 - b) switch,
 - ci) thermostat,
 - di) heating element with or without fan.

On the front-side of the cabinet an identification-label is placed. On this identification-label you will find the model and type.

The appendix A gives a listing with:

- dimensions of the crockery,
- dimensions of the dispenser,
- power supply of the heating.

The description tells you whether your model is equipped with platform, fix or adjustable guiding-rods and/or heating

Whether the instructions further on are applicable for you, depends on the model you own.

Just make the identification-label you will find a second label with a serialnumber on it.

Write down the typical and semiuniversal as above. I investigated 100

3. Operating of the dispenser

When the upward spring-strength has been adjusted correctly to the weight of the cruckery, the upper cruckerypart of the stack is at the same level as the end of the guiding-rods. When the upper cruckerypart is taken away, the next cruckerypart replaces it. The total number of springs determines the total spring-strength of the dispenser. Too much springs and the cruckeryparts are above the guiding-rods and the cover does not fit properly. Not enough springs, the upper cruckerypart cannot or is difficult to be reached.

When you have a unit with heating, you have the possibility to warm the cracker.

The heating element warms the air in the dispenser; this air gives its warmth to the cracker. A cover locks the dispenser, so that less warm air (energy) is wasted. We advise you to use a cover. The breakers on the 2 castors are operated with the feet and block turning and swivelling of the castors.

4. Checking at arrival

During production and preparation for transport every dispenser is checked on:

- 1) damages;
- 2) complete delivery;
- 3) operating of the stacking-mechanism;
- 4) operating of the switch, the thermostat and the heating-element and the electrical safety.

Check directly upon arrival of the goods:

- 1) is the package undamaged,
- 2) is the dispenser undamaged,
- 3) is the dispenser complete; have all accessories been provided

REPORT DAMAGES ON THE DISPENSER WITHIN 8 DAYS TO YOUR SUPPLIER

5. Installation of the dispenser

- 1) Remove the package.
- 2) Remove the plastic foliage from the cabinet and the platform.
- 3) Adjust the spring strength with a stack of crockery:
 - a) remove one or more of the following parts:
 - removable platform from the carrier-frame,
 - removable panel from OX-MEQ.

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80796 雄、雌、幼虫体长 10mm

ArtCode	Description/used in	
ALL TYPES		
95.7602	STET PULL-SPRING 8 green	T1H-M5
95.7610	STET PULL-SPRING 6 green	ALL TYPES EXCEPT T1H-M5
95.7630	STET PULL-SPRING 10 green	OX-M5
95.7640	STET PUSH-SPRING FOR GUIDING ROD	T1H-M5
95.7660	STET PUSH-SPRING FOR GUIDING ROD	T1H-M5
95.7700	ADJUSTABLE GUIDING ROD	T1H-M5
95.7720	ADJUSTABLE GUIDING ROD	T1H-M5
95.7740	SCREWBOLT M5 X 10 FOR GUIDING ROD	T1H-M5
95.8000	PLASTIC PUSH-CORNER	ALL TYPES
95.8060	SWIVELWHEEL WITHOUT BRAKE (5")	ALL TYPES
95.8060	SWIVELWHEEL WITH BRAKE (5")	ALL TYPES
95.8100	PTFE BEARING FOR CARRIER-FRAME	T1H-M5/T1H-M5/SH-M5/ORT-M5/2TH-M5
95.8160	BRASS AXLE FOR CARRIER-FRAME	T1H-M5/T1H-M5/SH-M5/ORT-M5/2TH-M5
95.8170	BLOCK FOR PUSHBAR WITH M10	ALL TYPES (WITH RUBBER)
95.8300	KNOB FOR SMALL STET COVER	ALL TYPES (WITH COVER)
95.8310	GRIP FOR BIG STET COVER	ALL TYPES (WITH COVER)
95.8360	BEARING FOR CARRIER-FRAME	OX-M5
95.8370	PSU GUIDING-WHEEL FOR CARRIER-FRAME	OX-M5
95.8310	BRASS AXLE FOR CARRIER-FRAME	T1H-M5/T1H-M5
95.8320	PTFE BEARING FOR CARRIER-FRAME	T1H-M5/T1H-M5
95.8343	PLASTIC GUIDE FOR DFE	T1H-M5
95.8050	SKIFFY FOR PUSH-CORNER 95.8000	T1H-M5/ALL TYPES
95.8051	SKIFFY FOR GUIDE FOR DFE 95.8343	T1H-M5
TYPES WITH HEATING		
95.7000	OPERATING PANEL COMPLETE	ALL TYPES
95.7010	OPERATING PANEL WITHOUT PARTS	ALL TYPES
95.7014	HINGE FOR OPERATING PANEL	ALL TYPES
95.7015	GUIDINGSTRIP FOR CONTACT WIRES	ALL TYPES
95.7018	TIEWRAP FOR CONTACT WIRES	ALL TYPES
95.7020	SPIRALCABLE WITH PLUG 3 x 1mm ²	ALL TYPES (CONT. VERSION)
95.7023	SPIRALCABLE 3 X 1mm ²	ALL TYPES (UK VERSION)
95.7032	PULLDISCHARGE FOR SPIRALCABLE	ALL TYPES
95.7040	SWITCH-PILOTLIGHT WHITE	ALL TYPES
95.7042	PLASTIC CAP FOR SWITCH-PILOTLIGHT	ALL TYPES
95.7050	THERMOSTAT 30 - 120 °C	ALL TYPES
95.7055	TEMPERATURE-BLOCK UP SET	ALL TYPES (OPTIONAL)
95.7060	THERMOSTAT-KNOB	ALL TYPES
95.7075	CONNECTING BLOCK 3-WAY	ALL TYPES
95.7085	PLUG FOR SPIRALCABLE UK	ALL TYPES (UK VERSION)
95.7214	BUSHING	FAN HEATING DRAWER
95.7225	FAN	FAN HEATED TYPES
95.7228	FAN HEATING ELEMENT 1750 W	FAN HEATED TYPES
95.7364	ELECT. WIRE BLUE 150 MM	FAN HEATED TYPES
95.7368	ELECT. WIRE BLACK 170 MM	FAN HEATED TYPES
95.7380.01	ELECT. WIRE YELLOW/GREEN L = 150 MM	ALL TYPES
95.7380.02	ELECT. WIRE YELLOW/GREEN L = 300 MM	ALL TYPES
95.7380.05	ELECT. WIRE BROWN L = 150 MM	ALL TYPES
95.7380.07	ELECT. WIRE BLACK L = 200 MM	ALL TYPES
95.7 38 0.08	ELEC T. WIRE BLACK L = 890 MM	ALL TYPES
95.7 38 0.09	ELEC T. WIRE BLUE L = 890 MM	ALL TYPES
95.7 38 0.04	ELEC T. WIRE BLACK L = 890 MM	ALL TYPES
95.74 20	HEATING ELEMENT 230 V - 600 W	FAN HEATED TYPES
95.74 60	HEATING ELEMENT 230 V - 1600 W	T1H-M5/T1H-M5/T1H-M5/T1H-M5
95.7500	HEATING ELEMENT 230 V - 1600 W	2TH-M5/2TH-M5/2TH-M5/2TH-M5

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APPENDIX A - 1: TYPES

TYPE	CROCKERY DIMENSIONS IN MM	DISPENSER DIMENSIONS IN MM	HEATING INSTALLATION FOR H	
	MINIMUM	MAXIMUM		
TS-MTS-MTS-MTS-MTS FOR ROUND PLATES IN 1, 2, STACKING-UNITS, WITH 4 FIXED CORNER-GUIDES				
1	100	210	1100H-400: 470 x 430 x 900	230 V 500 W
2	100	240	2100H-400: 870 x 430 x 900	230 V 1600 W
3	220	280	2100H-400: 870 x 430 x 900	230 V 1600 W
4	280	310	2100H-400: 870 x 430 x 900	230 V 1750 W
TS-MTS-MTS-MTS-MTS FOR ROUND PLATES IN 1, 2 OR 4 STACKING-UNITS WITH FLANGE, WITH 3 ADJUSTABLE GUIDING-RODS				
1	140	220	1100H-400: 470 x 430 x 900	230 V 500 W
2	140	250	2100H-400: 870 x 430 x 900	230 V 1600 W
3	210	280	2100H-400: 870 x 430 x 900	230 V 1750 W
TS-MTS-MTS-MTS-MTS FOR ROUND, RECTANGULAR OR OVAL PLATES AND DISHES IN 1, 2 STACKING-UNITS WITH 4 CORNER-GUIDES				
round, rectangular and oval			1 1000H-400: 470 x 430 x 900	230 V 500 W
100 x 100 mm			2 1000H-400: 870 x 430 x 900	230 V 1600 W
100 x 100 - 200 x 200 mm				
TS-MTS-MTS-MTS-MTS FOR RECTANGULAR PLATES AND DISHES IN 1, 2 OPEN STACKING-UNITS WITH 4 CORNER-GUIDES OR 1 OR MORE STACKS CROCKERY IN 1, 2 CLOSED STACKING-UNITS				
dimensions adapted to plate			1 1000H-400: 470 x 430 x 900	230 V 500 W
or dish			2 1000H-400: 870 x 430 x 900	230 V 1600 W
S-MTS FOR 1 STACK OF TRAYS, WITH 4 FIXED CORNER-GUIDES				
A	530 x 530	800 x 400 x 900		
B	530 x 570			
C	480 x 570			
D	140	140		
S-MTS FOR 2 STACKS OF TRAYS IN 2 STACKING-UNITS, WITH 4 FIXED CORNER-GUIDES				
A	570 x 530	800 x 400 x 900		
B	570 x 480			
C	520 x 530	140 x 440 x 900		
D	140	140		
S-MTS FOR 1 STACK OF BASKETS FOR CROCKERY, WITH 4 FIXED CORNER-GUIDES				
A	600 x 530	140 x 440 x 900		
B	500 x 500			
C	500 x 500			
D	140	140		
S-MTS-MTS-MTS FOR 1 STACK OF BASKETS FOR CROCKERY, WITH 4 FIXED CORNER-GUIDES				
A	600 x 530	520 x 540 x 900	SH-MTS-230 V 1600 W	
B	500 x 500	570 x 540 x 900	SH-MTS-230 V 1750 W	
C	500 x 500	500 x 540 x 900		
S-MTS FOR 1 OR 2 STACKS OF TRAYS OR 1 STACK OF BASKETS FOR CROCKERY, WITH 1 STACKING-PLATFORM WITHOUT GUIDING-OPEN DISPENSER				
A	530 x 740	740 x 630 x 910/970		
B	530 x 400			
C	370 x 480	140 x 510 x 910/970		
D	370 x 530			
E	500 x 500			
F	520 x 530			
G	140	140		
S-MTS FOR 1 OR 2 STACKS OF TRAYS OR 1 STACK OF BASKETS FOR CROCKERY, WITH 4 FIXED CORNER-GUIDES (HALF OPEN DISPENSER WITH EMPTY BASKET BOTTOM)				
A	600 x 530	750 x 600 x 900		
B	500 x 500	800 x 570 x 900		
C	370 x 530	470 x 600 x 900		
D	370 x 480	470 x 520 x 900		
E	520 x 530	420 x 600 x 900		
2100H-400/2100H-400 FOR 2 STACKS OF SAUCERS IN 2 STACKING-UNITS, WITH 3 FIXED GUIDES AND 1 STACK OF BASKETS FOR CUPS, WITH 4 FIXED CORNER-GUIDES				
SAUCER	80	140	2100H-400: 865 x 600 x 900	230 V 1750
BASKETS	500 x 500		2100H-400: 820 x 640 x 900	

EXPLANATION:

- (1) LENGTH WITHOUT BUMPERS (WITH = LENGTH + 50 MM)
- (2) WIDTH WITHOUT BUMPERS (WITH = WIDTH + 50 MM)
- (3) HEIGHT TOPCOVER WITHOUT EXTENDED GUIDES OR PUSH BAR
- (4) DIMENSIONS STACKING UNIT ADAPTED TO CROCKERY AND DISPENSER WHEN NECESSARY

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- partly detachable inside-panel (only types with stacking unit with all 4 sides closed and without flange), by unlocking 2 panels on the upper-side.
- removable stacking-unit (only types with stacking-unit with all 4 sides closed and with flange), by taking out the stacking-unit itself out of the cabinet, the springs can now be reached.

bi) loosen springs (less spring-strength) or fasten springs (more spring-strength) until the upper part of the stack is at the same level as the end of the guiding-rods. All delivered springs are fastened during production of the dispenser.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OF THE SPRING STRENGTH; THERE SHOULD BE NO TENSION ON THE SPRINGS

LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING; NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS

4) Place the adjustable guiding-rod in the right position:

- lift up the guiding-rod and turn it in the required position,
- lower the guiding-rod and search for the nearest fixation-hole.

BE CERTAIN THAT THERE IS ENOUGH SPACE FOR THE CROCKERY BETWEEN THE GUIDING-RODS SO THAT THE CROCKERY WILL NOT BE TIGHTENED

5) Plug the cable into the power supply.

SWITCH TO "0" BEFORE YOU PLUG INTO THE SOCKET

ONLY USE A PLUG-SOCKET WITH EARTH CONNECTION

HANG THE CABLE AT THE PANELSIDE IN THE BRACKET, WHEN TAKING THE PLUG FROM THE POWER-SUPPLY

6. Using the dispenser.

- Use the brakes of the castors when filling and emptying and during heating of the crockery.
- Do not use the brakes when moving the dispenser.

BE CAREFUL WITH DOORSTEPS; DO NOT DRIVE TOO FAST NEITHER WITH LOADED OR UNLOADED DISPENSER

BE CAREFUL WITH SLOPING FLOORS; LET SOMEONE HELP YOU

3) Place the crockery only with small stacks at a time in the dispenser.

AVOID DAMAGE TO CROCKERY AND/OR INJURIES TO PERSONS

4) Switch to "1"; the pilot-light will light.

Turn the thermostat-knob to the desired temperature; the heating-element gets warm.

The level of adjustment, the space of time, the crockery and the use or no use of a cover can influence the temperature of the crockery.

Find for your situation the best temperature-level and space of time.

Start heating up: about 2-3 hours before issue and meanwhile use a cover on the

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dispenser. Use the cover - also during use - as much as possible against loss of energy. Place the cover on the dispenser if it's not in use; the dispenser and the plates will stay clean and dust-free.

A cover is not standard on the dispenser, but can be obtained, - when ordered - as an accessory. A cover can be ordered separately; inform at your supplier.

THE HEATING-ELEMENT AUTOMATICALLY SWITCHES OFF AT A TEMPERATURE OF MAX ± 120 °C AT THE TOP OF THE UNIT
AT THE BOTTOM, JUST ABOVE THE ELEMENT THE TEMPERATURE WILL BE ABOUT ± 10 TO 20 °C HIGHER

AFTER A FEW HOURS OF HEATING THE TOPSIDE OF THE CABINET GETS VERY WARM; USE A PUSH-BAR OR SPECIAL GLOVES WHEN MOVING THE UNIT

7. Cleaning of the dispenser.

- 1) Remove dust/dirt from the cover and the cabinet of the dispenser daily with a moist cloth.
- 2) Remove dust/dirt in the dispenser at least twice a year:
 - a) Switch to "0".
 - b) Take the plug from the power-supply.
 - c) Remove the crockery and the platform from the dispenser.
 - d) Dust or vacuumclean the inside.
 - e) Clean the inside with a moist cloth.

DO NOT USE A WET, BUT A MOIST CLOTH OR SPONGE WHILE CLEANING THE DISPENSER WITH HEATING

DO NOT USE A HIGH-PRESSURE SQUIRT WHILE CLEANING THE DISPENSER WITH HEATING

DO NOT USE AGGRESSIVE DETERGENTS WHILE CLEANING THE PC COVERS (IN A DISHWASHING-MACHINE)

- 3) Put the plug into the power-supply, the platform and the crockery back into the dispenser.

8. Maintenance of the dispenser.

In appendix B all the parts are listed.

- 1) Check the right spring-strength at least twice a year.
As the result of permanent stretching and under influence of constant heating the spring-strength is reduced.
Hang in all available, but not yet used, springs in or replace (all) springs by new ones:
 - a) Switch to "0".
 - b) Take the plug from the power-supply.
 - c) Remove the crockery and the platform from the dispenser.
 - d) Hang not yet used springs onto the spring-ring of the platform or replace the old springs by new ones.

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DO NOT PUSH THE PLATFORM DOWNWARD WHILE ADJUSTING THE SPRING- STRENGTH; THERE SHOULD BE NO TENSION ON THE SPRINGS

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING: NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS

- 2) Check all fastening bolts and nuts of the castors twice a year.
Check if all castors roll and swivel well, if not:
 - a) take the wheel out of the fork.
 - b) clean the wheel and pivot-joint with a moist cloth with cleaner.

REPLACE WORN WHEELS IN TIME AND LOST NUTS DIRECTLY

DO FIX THE BOLTS OF THE CASTORPLATE IN A CROSS AND NOT TOO TIGHT (FIXED IS OK)

USE A SAFETY-NUT OR A NUT IN COMBINATION WITH A RING

- 3) Check the condition of the electrical parts 1 or 2 times a year.
 - a) Switch to "0".
 - b) Take the plug from the power-supply.
 - c) Remove the heating-drawer and the operating-panel.

All electrical parts are now visible and can be reached.

MAINTENANCE AND REPARATION SHOULD ONLY BE DONE BY - IN THE FIELD OF ELECTRICITY - QUALIFIED PERSONNEL

ONLY USE ORIGINAL PARTS OR PARTS WITH EXACT THE SAME SPECIFICATIONS, OR PARTS WITH A CERTIFICATION

CHECK THE FAN SEVERAL TIMES A YEAR, THE FAN SUCKS IN EXTRA DIRT AND DUST, THIS CAUSES REDUCED FUNCTIONING OR DAMAGE TO THE FAN

- 4) Replace parts in bad condition or defective parts:
 - a) Read the appendix A en B of this manual or inform at your supplier or servicedesk.
 - b) Place all new parts in the same way as the old parts.
 - c) Place the heating-drawer and the operating-panel back into the dispenser.
- 5) Put the plug into the power-supply, the platform and the crockery into the dispenser.

USER MANUAL



SELF LEVELLING DISPENSERS

FOR CROCKERY

INCOUNTER UNITS



Issued 4/2004

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REGISTRATION FILE

(First read the instructions in chapter 2)

Nr.	Type/Model dispenser	Serialno.

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Cable in bottom of unit.	11
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1



3



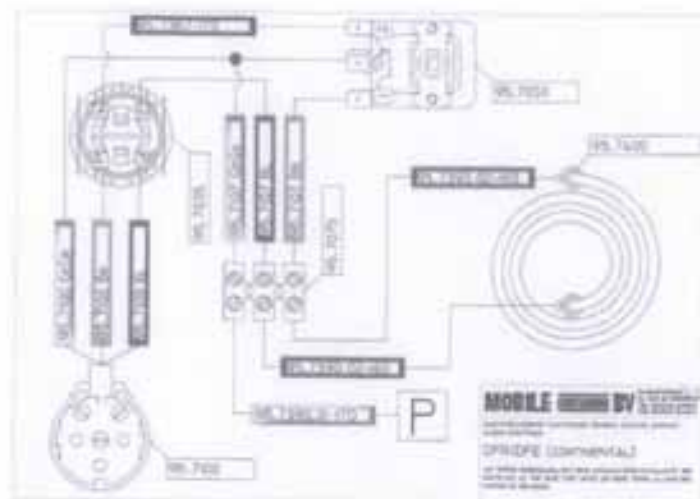
2



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APPENDIX C: ELECTRIC DIAGRAM



Types DFR Heated with seperate control panel and adjustable thermostat 30-120 C

APPENDIX D: INSTRUCTION FOR ADJUSTING SPRINGS

[illegible]

Order identifier: 101127 of postal identification: 101127 also parties in exchange: 101127 de record: 101127

2mgL in venenbegrüßung in spring mgLach in Federhülle 4 farneausgüsse in art
schneckenklee

Journal of Management Education 35(10)

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Beskrivning kanalen verketstaden is gittet springbeskrivning Linné de Feder
Description du canal de la ville de Stockholm, avec des gravures et cartes.

Platforma węgnowa umożliwia także to, co jest dla platformy tradycyjnej niemożliwe – wybudowanie jej na dachu.

Zweibog: unteren Strahlen (a) an ul vertriegelte unterste Irissen (b)spigen lower spring
Track (c) und distal von lower spring ring (d)Ruge der Fieder unten streifen (e) und setzen
aus Richtung oben nach unten Ring (f) (g)untere Irissen (h)unterer Ring (i)unterer Ring

[illegible]Let $\alpha \in \mathbb{R}^n$ be a vector and $\beta \in \mathbb{R}^n$ be a vector.

Ingeniería en el confort vertical de los vehículos (Elastic connected springs are evenly distributed around the spring ring) / Ingeniería en el confort vertical (Une répartition égale des ressorts autour du cerceau)

MOBILE CONTAINING BY

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MANUAL INCOUNTER UNITS

1. About this manual

This manual informs you about the function, the operation and the use of your self levelling dispenser, further to be called dispenser.

This manual is for those who:

- receive and check the product (Chapter 4),
- place, adjust and connect the product (Chapter 5),
- use the product (Chapter 6),
- clean the product (Chapter 7),
- service the product (Chapter 8).

Please read the for you relevant chapters carefully.

In any case you should read the chapters 2 en 3; this gives you a good understanding (in the parts of) the dispenser and working of the dispenser. This is necessary for the right operating and good working with the dispenser.

In this manual some texts are framed: these are warnings. If you neglect these warnings, you may take the risk the unit does not work well or does not work or that you might be injured. In that case we accept no liability.

Your dispenser, depending on the type, is meant to be used for:

- 1) storage of one or more stacks crockery with the dimensions as defined for this dispenser,
- 2) issue of the crockery at a constant level,
- 3) heating of heat-resistant crockery, when the dispenser is provided with a heating,
- 4) transport of crockery.

Crackery is:

- 1) plates, saucers, bowls, cups, glasses,
2) trays.

- 3) baskets filled with crockery as mentioned at point 1.

The crockery is clean and empty and filled with solid substance or else properly sealed.

Damages and defects on the goods should be reported within 8 days upon receipt of the goods.

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For all moving, mechanical parts (stacking-unit with guiderolls) there is a warranty-term of 12 months.

This warranty is only valid

- when the dispenser has been used for its purpose,
- for the parts and not for costs of labour.

The dispensers, equipped with heating (electricity), are:

- are in conformity with the EN 60335-1 and 60335-2-50 following the provisions of the VEM directive,
- are in conformity with the EN 50081-1 and 50082-1 following the provisions of the EMC directive.

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2. Description of the dispenser.

Depending on the type and model the dispenser is built from the following parts.

- 1) Stacking unit:
 - a) with or without flange,
 - b) with frame-guidance or extra adjustable guiding-rods,
 - c) with spring-ring.
- 2) Carrier-frame:
 - a) with rollers,
 - b) as a frame with or without platform,
 - c) with spring-ring.
- 3) Springs, between stacking-unit and platform.
- 4) Electrical heating-installation:
 - a) spiral-cable,
 - b) switch,
 - c) thermostat,
 - d) heating element with or without fan.

At the top of the dispenser at the inside of the carrier-frame an identification-label is placed. On this identification-label you will find the model and type.

The appendix A gives a listing with:

- 1) Dimensions of the crockery.
- 2) Dimensions of the dispenser.
- 3) Power supply of the heating.

The description tells you whether your model is equipped with, platform, fix or adjustable guiding-rods and/or heating.

Whether the instructions further on are applicable for you, depends on the model you own. Just aside the identification-label you will find a second label with a serialnumber on it. Write down the type(s) and serialnumber(s) on page 1 (registration file).

3. Operating of the dispenser.

When the upward spring-strength has been adjusted correctly to the weight of the crockery, the upper crockerypart of the stack is at the same level as the end of the guiding-rods.

When the upper crockerypart is taken away, the next crockerypart replaces it.

The total number of springs determines the total spring-strength of the dispenser. Too much springs and the crockeryparts are above the guiding-rods and the cover does not fit properly. Not enough springs, the upper crockerypart cannot or is difficult to be reached.

When you have a unit with heating, you have the possibility to warm the crockery.

The heating-element warms the air in the dispenser; this air gives its warmth to the crockery. A cover locks the dispenser, so that less warm air (energy) is wasted. We advise you to use a cover.

4. Checking at arrival.

During production and preparation for transport every dispenser is checked on:

- 1) damages,
 - 2) complete delivery,
 - 3) operating of the stacking-mechanism,
 - 4) operating of the switch, the thermostat and the heating-element and the electrical safety.
- Check directly upon arrival of the goods:

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APPENDIX B: PARTSLIST

Art.code	Description	Used in
ALL TYPES		
95.7602	STET PULL-SPRING 8 given	THH
95.7610	STET PULL-SPRING 8 given	ALL TYPES EXCEPT THH
95.7640	STET PUSH SPRING FOR GUIDING ROD	THH
95.7650	STET PUSH SPRING FOR GUIDING ROD	THHX
95.7700	ADJUSTABLE GUIDING ROD	THH
95.7720	ADJUSTABLE GUIDING ROD	THH
95.7740	SCREWBOLT M8 X 10 FOR GUIDING ROD	THH
95.8150	PTFE BEARING FOR CARRIER-FRAME	THHX/THHS/THH-CH/CH-CH/
95.8180	BRASS AXLE FOR CARRIER-FRAME	THHX/THHS/THH-CH/CH-CH/
95.8200	KNOB FOR SMALL STET COVER	ALL TYPES (WITH COVER)
95.8210	GRIP FOR BIG STET COVER	ALL TYPES (WITH COVER)
95.8210	BRASS AXLE FOR CARRIER-FRAME	THH/DFE
95.8320	PTFE BEARING FOR CARRIER-FRAME	THH/DFE
95.8343	PLASTIC GUIDE FOR DFE	DFE
95.8051	SKIPPY FOR GUIDE FOR DFE 95.8343	DFE
TYPES WITH HEATING		
95.7002	OPERATING PANEL WITHOUT PARTS	DFE
95.7003	MOUNTING PLATE FOR OPERATING PANEL 95.7002	DFE
95.7010	OPERATING PANEL WITHOUT PARTS	OR-CHU
95.7014	HINGE FOR OPERATING PANEL	OR-CHU
95.7015	GUIDINGSTRIP FOR CONTACT WIRES	ALL TYPES
95.7016	TIWRAP FOR CONTACT WIRES	OR-CHU
95.7030	PULLDISCHARGE SMALL	DFE (HEATED) OR-CHU
95.7032	PULLDISCHARGE BIG	DFE (HEATED)
95.7035	SWITCHPILOTLIGHT GREEN	DFE (HEATED)
95.7040	SWITCHPILOTLIGHT WHITE	OR-CHU
95.7042	PLASTIC CAP FOR SWITCHPILOTLIGHT	OR-CHU
95.7050	THERMOSTAT 20 - 120 °C	DFE/OR-CHU
95.7055	TEMPERATURE-BLOCK UP SET	OPTIONAL FOR OR-CHU
95.7060	THERMOSTATKNOB	OR-CHU
95.7065	THERMOSTATKNOB DFE	DFE (HEATED)
95.7070	CONNECTING BLOCK 3-WAY	OR-CHU
95.7075	CONNECTING BLOCK 3-WAY	ALL TYPES
95.7085	PLUG FOR SPIRALCABLE UK	ALL TYPES (UK VERSION)
95.7100	CABLE WITH PLUG 3 x 0.75 MM ²	ALL TYPES
95.7107	CABLE 3 x 0.75 MM ²	DFE
95.7110	SWITCHPILOTLIGHT RED	THHX/THHS/THH-CH
95.7130	THERMOSTAT 70 °C	THHX/THHS/THH-CH
95.7170	PLASTIC CAP FOR SWITCHPILOTLIGHT 95.7130	THHX/THHS/THH-CH
95.7214	BUSHING	OR-CHU
95.7215	BUSHING	DFE (HEATED)
95.7216	BUSHING	DFE/OR-CHU
95.7218	BUSHING	TH
95.7220	FAN	OR-CHU
95.7230	FAN HEATING ELEMENT 2x 1000w W	OR-CHU
95.7367	ELECT. WIRE BLACK L = 170 MM	DFE
95.7368	ELECT. WIRE BLACK 170 MM	OR-CHU
95.7380.01	ELECT. WIRE YELLOW/GREEN L = 150 MM	OR-CHU
95.7380.02	ELECT. WIRE YELLOW/GREEN L = 300 MM	OR-CHU
95.7380.03	ELECT. WIRE BLUE L = 160 MM	OR-CHU
95.7380.05	ELECT. WIRE BROWN L = 180 MM	OR-CHU
95.7380.06	ELECT. WIRE CT. WIRE BLACK L = 180 MM	OR-CHU
95.7380.07	ELECT. WIRE BLACK L = 200 MM	OR-CHU
95.7380.08	ELECT. WIRE BLACK L = 280 MM	OR-CHU
95.7380.09	ELECT. WIRE BLUE L = 280 MM	OR-CHU
95.7385.01	ELECT. WIRE BLACK L = 230 MM	OR-CHU
95.7385.02	ELECT. WIRE BLUE L = 470 MM	OR-CHU
95.7390.01	ELECT. WIRE YELLOW/GREEN L = 170 MM	DFE (HEATED)/THHX/THHS/THH-CH
95.7390.02	ELECT. WIRE BLUE L = 160 MM	THHX/THHS/THH-CH
95.7390.03	ELECT. WIRE BLACK L = 140 MM	THHX/THHS/THH-CH
95.7390.04	ELECT. WIRE BLACK L = 890 MM	THHX/THHS/THH-CH
95.7390.05	ELECT. WIRE BLUE L = 890 MM	THHX/THHS/THH-CH
95.7390.06	ELECT. WIRE BROWN L = 890 MM	THHX/THHS/THH-CH
95.7400	HEATING ELEMENT 230v~ - 400W	ALL TYPES EXCEPT OR-CHU

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APPENDIX A - 1: TYPES

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TYPE	CROCKERY DIMENSIONS IN MM		DIMENSIONS (DISPENSER IN MM DISPENSER CUT OUT			HEATING INSTALLATION
	MINIMUM	MAXIMUM (1)	(2)	(3)+(4)	(5)	
DPE	FOR ROUND PLATES, WITH FLANGE, 4 FIXED GUIDING-RODS, PLATFORM AND SEPERATE PANEL WITH ON/OFF SWITCH AND THERMOSTATKNOB (HEATED)					
210	Ø160	Ø210	Ø300	Ø286		230 V 400 W
240	Ø190	Ø240	Ø330	Ø316		
280	Ø230	Ø260	Ø370	Ø356		30-120°C ADJUSTABLE
310	Ø260	Ø310	Ø400	Ø386		
340	Ø290	Ø338	Ø430	Ø416		
	HEATED WITH ISO-TUBE					
210	Ø160	Ø210	Ø460	Ø316		230 V 400 W
240	Ø190	Ø240	Ø460	Ø356		
280	Ø230	Ø290	Ø460	Ø386		30-120°C ADJUSTABLE
310	Ø260	Ø310	Ø460	Ø416		
340	Ø290	Ø338	Ø470	Ø450		
T/TH	FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T185) AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED)					
185	Ø80	Ø160	Ø237	Ø223		N.A.
245	Ø140	Ø220	Ø317	Ø303		230 V 400 W
280	Ø185	Ø255	Ø358	Ø340		
310	Ø210	Ø285	Ø382	Ø368		
TX/THX	FOR ROUND-RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED)					
TX	180 x 180	235 x 235	390 x 390	350 x 364		
THX	180 x 180	235 x 235	390 x 390	372 x 372		230 V 400 W 70°C FIXED
TSQ/THSQ	FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM) WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED)					
TSQ						230 V 400 W 70°C FIXED
THSQ						
OR-C	FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES					
A	530 x 650	594	674	544	674	N.A.
B	500 x 500	564	514	514	514	
C	530 x 370	594	384	544	384	
D	480 x 370	544	384	494	384	
E	530 x 325	594	339	544	339	
FOR-C	FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE					
A	530 x 650	620	728	594	684	N.A.
B	500 x 500	580	566	564	524	
C	530 x 370	620	436	594	394	
D	480 x 370	570	436	544	394	
E	530 x 325	620	391	594	349	
	ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE)					
BQ	500 x 500	600	600	576	518	230 V - 400 W 70°C FIXED
OR-CHU	FOR BASKETS WITH 4 FIXED CORNER-GUIDES AND OPERATING PANEL (PAN HEATED)					
	530 x 650	594	674	544	674	230 V - 1750 W 30-120°C ADJUSTABLE

EXPLANATION:
(1) DIMENSION FLANGE Ø OR LENGTH
(2) DIMENSION FLANGE WIDTH
(3) HIGHT FROM UNDERSIDE FLANGE TO BOTTOM DISPENSER UNHEATED
(4) - (3) FOR HEATED VERSION
(5) CUT OUT Ø OR LENGTH

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- is the package undamaged,
- its the dispenser undamaged,
- is the dispenser complete; have all accessories been provided.

REPORT DAMAGES ON THE DISPENSER WITHIN 8 DAYS TO YOUR SUPPLIER

5. Installation of the dispenser.

- Remove the package.
- Remove the plastic foliage from the cabinet and the platform.
- Adjust the spring strength with a stack of crockery:
a) remove the platform from the carrier-frame; the springs can now be reached,
b) loosen springs (less spring-strength) or fasten springs (more spring-strength) until the upper part of the stack is at the same level as the end of the guiding-rods.

All delivered springs are fastened during production of the dispenser.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OR THE SPRING-STRENGTH; THERE MAY BE NO TENSION ON THE SPRINGS.

LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS

- Place the adjustable guiding-rods in the wright position:
a) lift up the guiding-rod and turn it in the required position,
b) lower the guiding-rod and search for the nearest fixation-hole.

BE CERTAIN THAT THERE IS ENOUGH SPACE FOR THE CROCKERY BETWEEN THE GUIDING-RODS SO THAT THE CROCKERY WILL NOT BE TIGHTNED.

- Make a cut-out in the buffet. Use the cut-out dimensions mentioned in appendix A.

TAKE THE CROCKERY AND REMOVABLE PLATFORM OUT OF THE DISPENSER EFORE PLACING THE DISPENSER IN THE BUFFET

KEEP IN MIND THAT (ELETRIC) PARTS CAN BE REACHED AFTER BUILDING IN THE DISPENSER

- Place the dispenser in the buffet.
In case your dispenser is equiped with a flange, from the top:
a) first lower the cable with plug in the hole,
b) let the dispenser slowly descend until the flange rests on the counter-top,
c) place the platform back into the dispenser.
In case your dispenser has no flange, move the dispenser in the buffet when necessary befor assembly of the counter-top. Keep in mind that there are parts to serviced and replaced in the future.

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PROTECT THE CABLE FROM OIL AND GREASE; THIS CABLE IS NOT OIL OR GREASE RESISTANT

- 7) Plug the cable into the power supply.

SWITCH TO "0" BEFORE YOU PLUG INTO THE SOCKET

ONLY USE A PLUG-SOCKET WITH EARTH CONNECTION

6. Using the dispenser.

- 1) Place the crockery only with small stacks at a time in the dispenser.

AVOID DAMAGE TO THE CROCKERY AND INJURIES TO PERSONS

- 2) Switch to "1"; the pilot-light will light.
Turn the thermostat knob (only types OR-CH and OR-CHU) to the desired temperature; the heating-element gets warm. The level of adjustment (when adjustable), the space of time, the crockery and the use or no use of a cover can influence the temperature of the crockery. Find for your situation the best temperature-level and space of time.

Start heating up about 2-3 hours before issue and meanwhile use a cover on the dispenser. Use the cover - also during issue - as much as possible against loose of energy. Place the cover on the dispenser if it's not in use; the dispenser and the plates will stay clean and dustfree. A cover is not standard on the dispenser, but can be obtained, - when ordered - as an accessory.
A cover can be ordered separately; inform at your supplier.

THE HEATING-ELEMENT AUTOMATICALLY SWITCHES OFF AT A TEMPERATURE OF MAX. $\pm 70^{\circ}\text{C}$ (TYPES WITH FIXED THERMOSTAT) OR AT A PRESET TEMPERATURE FROM $30-120^{\circ}\text{C}$ (TYPES WITH ADJUSTABLE THERMOSTAT)

CROCKERY TEMPERATURE DEPENDS ON HEAT-UP TIME. PLACE IN THE STACK AND USE OFF COVER

7. Cleaning of the dispenser.

- 1) Remove dust/dirt from the cover and the cabinet of the dispenser daily with a moist cloth.
- 2) Remove dust/dirt in the dispenser at least twice a year:
a) switch to "0",
b) take the plug from the power-supply,
c) remove the crockery and the platform from the dispenser,
d) dust or vacuumclean the inside,
e) clean the inside with a moist cloth.
- 3) Put the plug into the power-supply, the platform and the crockery back into the dispenser.

MANUAL INCOUNTER UNITS

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DO NOT USE A WET, BUT A MOIST CLOTH OR SPONGE WHILE CLEANING THE DISPENSER WITH ELECTRIC PARTS

DO NOT USE A HIGH-PRESSURE SQUIRT

DO NOT USE AGGRESSIVE DETERGENTS WHILE CLEANING THE PC COVERS (IN A DISHWASHING MACHINE)

8. Maintenance of the dispenser.

In appendix B all the parts are listed.

- 1) Check the right spring-strength at least twice a year.
As the result of permanent stretching and under influence of constant heating the spring-strength is reduced. Hang in all available, but not yet used, springs in or replace (all) springs by new ones:
a) switch to "0",
b) take the plug from the power-supply,
c) remove the crockery and the platform from the dispenser,
d) hang not yet used springs onto the spring-ring of the platform or replace the old springs by new ones.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OF THE SPRING-STRENGTH; THERE MAY BE NO TENSION ON THE SPRINGS.

LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS

- 2) Check the condition of the electrical parts 1 or 2 times a year:
a) switch to "0",
b) take the plug from the power-supply,
c) remove the crockery and platform out of the dispenser,
d) lift - if possible - the dispenser out of the buffet,
e) disassemble the bottom-plate and casing or heating-drawer and operating-panel.
All electrical parts are now visible and can be reached.

MAINTENANCE AND REPAIRS SHOULD ONLY BE DONE BY-IN-THE FIELD OF ELECTRICITY-QUALIFIED PERSONNEL

ONLY USE ORIGINAL PARTS OR WITH EXACT THE SAME SPECIFICATIONS AND CERTIFICATION

CHECK THE FAN SEVERAL TIMES A YEAR. THE FAN SUCKS IN EXTRA DIRT AND DUST; THIS CAUSES REDUCED FUNCTIONING OR DAMAGE TO THE FAN

- 3) Replace parts in bad condition or defective parts:
a) read the appendixes A and B of this manual or inform at your supplier or servicedesk,
b) place all new parts in the same way as the old parts,
c) place the heating-drawer and the operating-panel back into the dispenser.
- 4) Put the plug into the power-supply, the platform and the crockery into the dispenser.