

03/2011

# **Mod: S96/31**

**Production code: 3011**



**Diamond**  
catering equipment

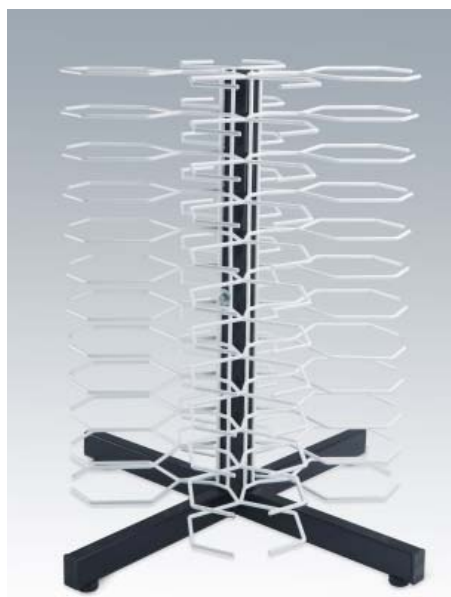
## PLATE STACKERS

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Art.3010

### Summary

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## EC DECLARATION OF CONFORMITY



The company Metalcarrelli S.r.l., Via A. Gagliani 10/A, 47814 -Bellaria I.M. (RN) - Italia, P.I.V.A. 03249750401, declares under the only responsibility of the legal representative, subscriber of the present document, that the new-making equipment:

**Name:** PLATE STACKER

**Model:** ☐ 3010 ☐ 3020  
☐ 3011 ☐ 3021

is in conformity with safety requisites and with the law Directives which are enforceable to it:

2001/95/CE Directive on general product safety.

1935/2004/CE Directive relating to materials and articles intended to come into contact with foodstuffs.

2002/72/CE Directive relating to plastic materials and articles intended to come into contact with foodstuffs.

Bellaria Igea Marina, li

Metalcarrelli S.r.l.  
Franco Picchi

## Introduction and Warranty

We thank you for purchasing one of our products manufactured in compliance with the strictest norms and according to technical principles aiming at ensuring an easy and safe use in professional work environments.

The manufacturer provides a 12-month warranty for his products in compliance with the legislation in force. The warranty is not valid for electrical parts and consumable goods.

Technical interventions under warranty will be made only at Manufacturer's premises.

The fees for the transport and the delivery of the equipments will be charged to the Client.

To validate the warranty the Client has just to provide his fiscal code number or a compulsory identity document.

## Safety warning

Read carefully the warnings included in this INSTALLATION, USE AND MAINTENANCE MANUAL, because they provide important information regarding a safe installation, use and maintenance.

Keep this manual for any further consultation by the operators. The manual must be kept during the whole lifespan of the equipment and it must also be available for the users for any possible consultation. It is necessary to read it for any information regarding the installation, the use and the maintenance of the equipment.

After removing the packaging, make sure of the completeness of the equipment.

The packaging materials (plastic bags, polystyrene, cardboard, etc.) must be kept away from children, because they may be dangerous. Collect and select the materials according to the type of material (e.g. cardboard, wood, plastic materials, etc.) and dispose of them in compliance with the norms in force.

Do not use acid substances or aggressive chemical agent for the machine cleaning.

## Enviromental Notes

- PACKING:** The packaging materials (plastic bags, polystyrene, cardboard, etc.) must be kept away from children, because they may be dangerous. Collect and select the materials according to the type of material (e.g. cardboard, wood, plastic materials, etc.) and dispose of them in compliance with the norms in force.
- OUT OF ORDER:** At the end of the Machine's working life it is necessary to dismount and select the parts (electrical parts, metal loom, etc) and to dispose them in compliance with the provisions in force.

## Purpose of the Product

The Plate stackers, object of this manual, are designed and built according to the technical directive norms pertaining to them in order to improve the food transport and distribution keeping unchanged the quality and respecting the hygienic and safety conditions.

The Manufacturer recommends not to use the Plate stackers, if not equipped with braked wheels, on a steep ground.

## Technical features

- Steel structure finished in black epoxy powder paint.
- Steel grilles painted with Rilsan.
- Steel movement handles finished in black epoxy powder paint.
- Swivelling castors diam. 12.5 cm, including 2 braked castors.

| Technical features            |                                |      |      |      |
|-------------------------------|--------------------------------|------|------|------|
| Article                       | 3010                           | 3011 | 3020 | 3021 |
| Plate capacity diam. 18-23 cm | 96                             | -    | 48   | -    |
| Plate capacity diam. 24-31 cm | -                              | 96   | -    | 48   |
| Width cm                      | 60                             | 68   | 60   | 68   |
| Depth cm                      | 60                             | 68   | 60   | 68   |
| Height cm                     | 180                            | 180  | 95   | 95   |
| Optional:                     | Set of 2 braked castors 125 mm |      | -    |      |
| Accessories:                  | PVC cover with zip             |      |      |      |

## Installation

The Plate stackers, object of this manual, are delivered in a single packaging, already assembled and ready for use.

After removing the packaging, make sure of the completeness of the equipments.

## Instructions for user

Before moving the trolley make sure that, when present, the wheel brakes are not blocked.

Do not move it on uneven grounds, because the trolley may be damaged. Do not stop and leave the trolley on a steep ground. If the trolley is equipped with wheels with brakes, block them when you finish to move the trolley.

## Maintenance and cleaning

**CLEANING:**

Use a soft cloth and a neutral cleaning product. Never use products like chlorine and bleach etc. that may corrode or eat the stainless steel or the wood.

Avoid absolutely cleaning stainless steel or the wood with a steel wool, brush or steel scraper.

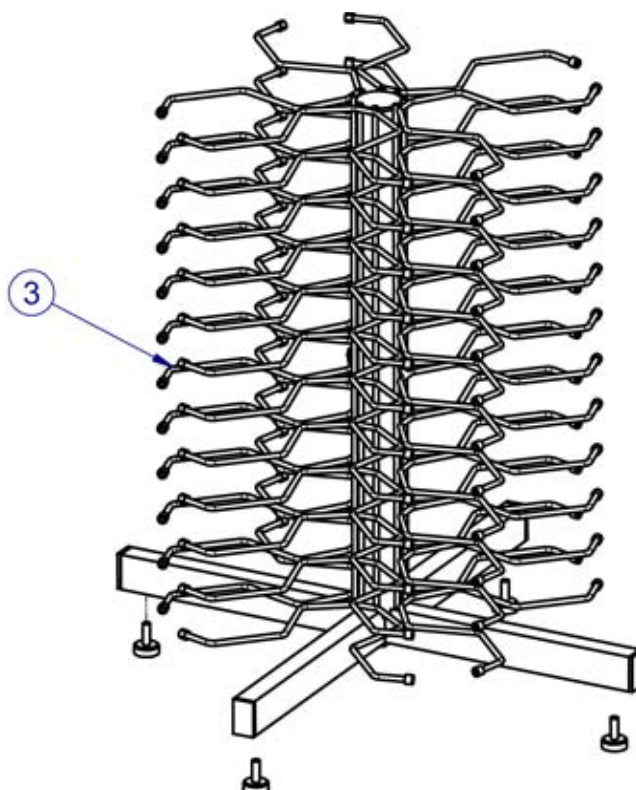
**MAINTENANCE:**

Before every use check that the wheels are not blocked by dust or other materials. If they are blocked, clean the wheels properly removing all the impurities.

### Spare Parts

| Pos. | Code         | Description                               | 3010 | 3011 | 3020 | 3021 |
|------|--------------|-------------------------------------------|------|------|------|------|
| 1    | 005101250001 | Wheel diam. 125 mm                        | x    | x    | -    | -    |
| 2    | 005101250002 | Wheel diam. 125 mm with brake             | x    | x    | -    | -    |
| 3    | 233005280009 | Support structure, for plates diam. 18-23 | x    | -    | x    | -    |
| 3    | 233005280010 | Support structure, for plates diam. 24-31 | -    | x    | -    | x    |

### Art. 3020 - 3021



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