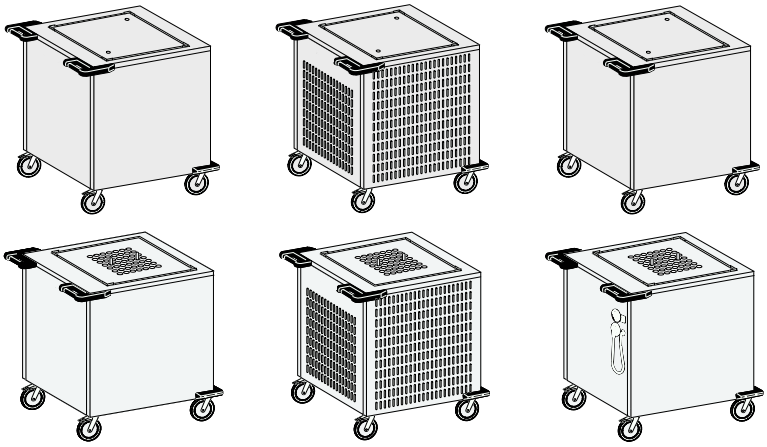
HUPFER®

Operating Instructions



Platform Dispenser

BD/60-60 | BD/60-60 K | BD/62-62FM |BD/60-60/4-S | BD/60-60/4-S K | BDUH/60-60/4-S

4330004_A2

1 Introduction

1.1 Appliance Information

Appliance designation	Platform Dispenser
Appliance type/ -s	BD/60-60 | BD/60-60 K | BD/62-62FM |BD/60-60/4-S | BD/60-60/4-S K | BDUH/60-60/4-S
Year of manufacture	2013
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstraße 20 48653 Coesfeld P.O. Box 1463 D-48634 Coesfeld ☏ +49 2541 805-0 🖷 +49 2541 805-111 www.hupfer.de info@hupfer.de

Read these operating instructions carefully before the first operation of the appliance.

Ensure that sources of danger and possible faulty operations have been pointed out to the operating staff.

Subject to modifications

The products covered by these operating instructions have been developed taking into consideration the requirements of the market and the latest technology. HUPFER® reserves the right to modify the products and appertaining technical documentation insofar as the modifications are in the name of technological progress. The data and weights as well as the description of performance and functions assured in the order confirmation as binding are always decisive.

This manual is a translation of the original edition.

Manual edition
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1.2 Table of Contents

1.3 List of Abbreviations

Abbreviation	Definition
BGR	Rule of the Professional Association
BGV	Regulation of the Professional Association
CE	Communauté Européenee European Community
DIN	Deutsches Institut für Normung German Institute for Standardisation, technical regulations and technical specifications
EC	European Community European Union
EN	European Standard Harmonised standard for the EU market
E/V	Spare and wearing part
IP	International Protection. The abbreviation IP and a further two-digit index specify the protection class of a housing.

The first digit: Protection against ingress of solid foreign objects

0	No protection against contact, no protection against ingress of solid foreign objects
1	Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects ∅ > 1.97" (50 mm)
2	Protection against contact with the fingers, protection against ingress of foreign objects ∅ > 0.47" (12 mm)
3	Protection against contact with tools, thick wires or similar objects of ∅ > 0.1" (2.5 mm) protection against foreign objects ∅ > 0.1" (2.5 mm)
4	Protection against contact with tools, thick wires or similar objects of ∅ > 0.04" (1 mm) protection against foreign objects ∅ > 0.04" (1 mm)
5	Protection against contact, protection against dust deposits inside
6	Complete protection against contact, protection against ingress of dust

The second digit: Protection against ingress of water

0	No protection against ingress of water
1	Protection against vertically falling water drops
2	Protection against dripping water (at any angle up to 15° from the vertical)
3	Protection against water drips at any angle up to 60° from the vertical
4	Protection against water splashing from any direction
5	Protection against water jets (projected by a nozzle) at any angle
6	Protection against temporary flooding
7	Protection against ingress of water during temporary immersion
8	Protection against pressurised water during continuous immersion

LED	Light Emitting Diode Light diode
LMHV	Regulation on the hygiene of foodstuffs
RCD	Residual current device (RCD) In the EU the English RCD (Residual Current Device) term is customary in standardisation matters.

1.4 Definitions of Terms

Term	Definition
Authorised specialist	An authorised specialist is a specialist that has been trained by the manufacturer, an authorised service dealer or a company assigned by the manufacturer.
Cover	A bell-shaped cover for keeping food warm on plates and dishes.
Cook&Chill Kitchens	"Cook and Chill": Kitchens where warm food after being cooked is chilled as quickly as possible.
Cook&Serve Kitchens	"Cook and Serve": Kitchens where warm food is served immediately after being cooked or kept warm until it is consumed.
Element formation	Also: contact corrosion. Occurs when different noble metals are in close contact with each other. This happens when a corrosive medium is between both metals, as for example water or even air humidity.
Specialist	A specialist is a person who can evaluate work assigned and can individually recognise any possible dangers due to professional training, specialist knowledge and experience as well as knowledge of the respective guidelines.
Gastronorm	Gastronorm is a measurement system applied worldwide, for instance, in food processing plants or large-scale kitchens. The use of standardised sizes makes it possible to exchange food pans. The basic size of the Gastronorm (GN) 1/1 is 20.9x12.8" (530×325mm). Items are available in different depths.
H1	Hygienic standard (NSF/USDA) for lubricants that are suitable for incidental and technically unavoidable contact with foodstuffs
HACCP	The HACCP concept is a preventive system that should ensure the safety of foods and consumers.
Lift	A movement, for example a vertical movement of the stacking platform from bottom to top.
Control	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels, heat.
Convection	Physical properties or mass transfer (e.g. heat or cold) through currents in gases and liquids.
LMHV	Regulation on the Hygiene of Foodstuffs Regulation on the requirements concerning hygiene when producing, handling and placing food on the market
Corrosion	The chemical reaction of a metallic material with its surroundings, e.g. rust.
Machine safety	The term of machine safety means all the measures used to avert injury to persons. The basis for this are national as well as EC-wide valid directives and laws for protecting users of technical devices and systems.
Passive layer	A non-metallic protective layer on a metallic material that prevents or slows down material corrosion.
Check	Compare with certain values such as weight, torque, content, temperature.
Qualified person, qualified staff	Qualified personnel are persons who due to their professional training, experience and instruction as well as their knowledge of the respective standards, guidelines, accident prevention regulations and operating conditions have been authorised by a person responsible for system safety to carry out required activities and can recognise and prevent any possible danger (definition of specialists according to IEC 364).
Schuko®	The abbreviation of the German term "Protective contact" that indicates a system of domestic plugs and sockets equipped with protective earthed contacts used in most of Europe.
Instructed persons	An instructed person is a person who has been instructed on the possible risks resulting from improper behaviour when carrying out the assigned task as well as on the necessary protective equipment and protective measures and trained for this task if necessary.

1.5 Orientation Guide

The front

"The front" means the side where the push bars are arranged. The operating staff stays at this side to move the platform dispenser.

The rear

The side named "the rear" means the opposite side of the front side (the front).

The right

The side named "the right" means the side at the right hand side of the front side (the front).

The left

The side named "the left" means the side at the left hand side of the front side (the front).

1.6 Notes on Use of Manual

1.6.1 Notes on the Manual Structure

This manual is structured in functional and task orientated chapters.

1.6.2 Notes and their Illustrations used in the Chapters

DANGER	**Brief description of danger**
	There is an imminent danger to life and limb of the user and / or third parties when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a symbol and explained in the accompanying text in more detail. In this example the general sign of danger is used.

WARNING	**Brief description of danger**
	There is an indirect danger to life and limb of the user and / or third parties when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a symbol and explained in the accompanying text in more detail. In this example the general sign of danger is used.

ATTENTION	**Brief description of danger**
	There is a potential risk of injury or damage to property when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a general sign and explained in the accompanying text in more detail. In this example the general sign of danger is used.

NOTE	**Brief description of additional information**
	Attention is pointed to special conditions or additional important information on the respective subject.

INFO	**Short title**
	Contains additional information on work assisting features or recommendations on the respective subject.

2 Safety Instructions

2.1 Introduction

The chapter on safety instructions describes the risks associated with the appliance in terms of product liability (according to the EU Machinery Directive).

The safety instructions should warn of hazards and help to avoid damages to persons, the environment and property. Please make sure that you have read and understood all the safety instructions given in this chapter.

You must comply with the respectively valid national and international Safety at Work Regulations. The manager is responsible for the valid regulations he/she has to provide. He/she must acquaint himself/herself and the operator with the new regulations.

In addition to these operating instructions, comply with the rules on health and safety at work issued by the Main Association of the industrial Professional Associations, especially with those that concern the handling of hot items and risks involved (BGR 110 "Protection of health and safety at work in restaurants" and BGR 111 "Protection of health and safety at work in large-scale kitchens").

2.2 Warning Symbols Used

Symbols are used in these operating instructions to point out the dangers that can occur while operating or cleaning the appliance. In both cases, the symbol provides information on the type and circumstances of danger.

The following symbols can be used:

	General hazardous area
	Hazardous electrical voltage
	Risk of hand injuries
	Risk of crushing
	Risk of hot surfaces
	Wear hand protection

2.3 Safety Instructions for Appliance Safety

Safe operation of the appliance depends on appropriate and thorough use. Negligent handling of the appliance can lead to danger to life and limb of the user and / or third parties as well as hazards to the appliance itself and the other operator's property.

2.3.1 Safety Instructions for all Appliances

The following points are to be observed to ensure the appliance safety:

- The appliance may only be operated when it is in perfect condition with regards to technical standards.
- All the operating and actuating elements must be in a perfect and functionally reliable condition with regards to technical standards.
- Modifications or retrofits of the equipment are only permitted in consultation with the manufacturer and on receipt of his written agreement.
- In no case may people sit or stand on the appliance. Transport of persons is not permitted.
- Before loading, the crockery dispensing height must be adjusted to the parts to be used.
- To avoid injuries to the hands, care should always be taken to ensure that the dispensing height does not fall below the upper rim of the housing.
- Never push the stacking platform down manually (e.g. for cleaning). There is a risk of injury when released.
- The appliance is provided exclusively for manual transport. Transport using any kind of devices is not permitted. Risk of injury and damage.
- If a stack with the covers is too high, do not push it down forcibly. There is a risk of injury, if the locking is released. Furthermore, the locking function of the covers can be damaged.
- Release both total brakes before commencing transporting. Moving the appliance with the total brakes locked can damage the chassis.
- Transport should only be undertaken over level floors. Moving the appliance over very uneven floors can damage the chassis.
- Transport over inclined planes or steps is not permitted.
- When approaching walls and moving round obstacles always pay attention to persons in the way. Risk of injury.
- When transporting the appliance, always hold both push bars with your hands. Never let go of the appliance while moving it.
- When transporting the appliance, do not move it faster than a walking pace. Heavily laden platform dispensers are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- If the platform dispenser tips over due to outside influence or inattention, never catch it manually. Risk of injury.
- Do not stop the appliance on sloping floors.
- After stopping, the appliance should be secured against rolling away by means of both total brakes being applied.
- In the case of off-site transport in a vehicle such as a lorry, the appliances should be secured properly. The total brakes are not sufficient as a transport securing method.

2.3.2 Additional Safety Instructions for heated Appliances

- Heated appliances can only be operated by instructed specialists and kitchen staff and under continuous supervision.
- The BDUH/60-60/4-S platform dispenser is intended for dispensing heated crockery. Their use for cooking food and keeping it warm or for room heating is not permitted.
- The crockery temperatures can exceed the permitted maximum temperatures of 149°F (65°C) for touchable appliance surfaces. Always wear protective gloves when dispensing hot heat-retaining bases. Risk of burning.
- During operation of the appliance, never reach into it and touch the heating element with the fingers. Risk of burning.
- Plastic crockery items, top and bottom parts of plastic insulated sets and plastic-coated items for keeping food warm should not be stored nor warmed up in heated platform dispensers. Owing to the high temperatures of the heating elements, the plastics can melt and catch fire.
- The base plate and used air from the base outlets can become very hot. The appliance should not be operated on fibre-based floor coverings (e.g. carpets, mats).
- The positions of the guide rails must be adjusted to the size of the crockery items before loading.
- Before transporting, switch off the appliance, pull out the mains plug and insert it into the holder provided.
- Forceful straining of the connecting lead can lead to damage to the internal line. Risk of fire.
- Never pull the mains plug out of the socket by the lead. The standard models of HUPFER® appliances are equipped with a Schuko® angle plug. In contrast to a straight Schuko® plug this plug only sticks insignificantly out of the socket and so cannot be damaged by being hit at the side. If the appliance is moved without pulling out the mains plug beforehand, the socket can be severely damaged or even pulled out from the wall as a result of leverage arising from overstretching of the connecting lead.
- Never move the appliance by pulling by the connecting lead.
- If the mains plug has come into contact with water it must be dried before inserting it into the socket. Danger to life.
- Damaged mains plugs or connecting leads are to be replaced by authorised personnel before the appliance is reused.
- Do not use any extension leads in wet and damp areas.
- Only insert mains plugs into suitable sockets. If the mains plug does not fit, the connecting lead of the appliance is to be retrofitted by authorised specialist staff.
- The use of socket adapters is not permitted. Risk of fire.
- Do not clean the appliance with steam-jet or high-pressure washers. The appliance must be taken out of operation and switched off at the mains beforehand in any area where steam-jet or high-pressure washers are to be used.

2.4 Safety Instructions for Cleaning and Care

The following points must be observed when carrying out any cleaning and maintenance operations:

- For reasons of hygiene the cleaning instructions must be strictly observed.
- Take the appliance out of operation before starting the cleaning process. Pull out the mains plug and insert it into the holder located on the appliance.
- For cleaning, the appliance must be out of operation and cooled down sufficiently.
- Do not clean the appliance with steam-jet or high-pressure washers. The appliance must be taken out of operation and switched off at the mains beforehand in any area where steam-jet or high-pressure washers are to be used.
- Even appliances without an electrical connection should not be cleaned with running water or pressurised water.

2.5 Safety Instructions for Troubleshooting

The following points shall be observed when carrying out any maintenance and troubleshooting operations:

- All troubleshooting work should only be carried out by authorised specialists.
- When carrying out troubleshooting work, it must be ensured that the appliance is switched off. When working on the electrical installation, the appliance must be switched off at the mains and secured against reactivation.
- The local applicable Accident Prevention Regulations must be observed.
- Defective components should only be replaced with original parts.

2.6 Notes on Specific Hazards

Electrical energy

- All work on the electrical installations should only be carried out by a certified electrician or by authorised specialists under supervision and monitoring of a certified electrician according to the applicable electro-technical regulations.
- The appliances on which inspection, maintenance and troubleshooting work is performed must be disconnected from the power supply and secured against reactivation when the voltage is not required for this kind of work. This must only be carried out by a certified electrician.

3 Description and Technical Data

3.1 Performance Description

Platform dispensers are intended for transport and storage of clean crockery ready for use. They hold up crockery items like stew, soup and side dish bowls and plates, food platters and certain covers. Platform dispensers are particularly suitable for items with big stack heights and space requirements.

An adjustable, spring-loaded stacking platform holds up crockery. A continuously increasing weight of the loaded crockery pushes down the stacking platform. When dispensing the crockery, the stacking platform moves up so that the next crockery item is always at hand resting at the required dispensing height.

With inserted guide rails the BD/60-60/4-S, BD/60-60/4-S K and BDUH/60-60/4-S ensure a safe positioning of various crockery items.

BD/60-60, BD/60-60/4-S and BD/62-62FM are unheated and without a cooling device. They have enclosed side and front walls and store crockery items ready for portioning cold dishes.

BD/60-60K and BD/60-60/4-S K platform dispensers are unheated, however, particularly suitable for use in cold stores. They are intended for storing cooled crockery ready for use for serving portions of cooled food components. When used in the cold store, the cooling slots arranged on the side and front walls of the appliance housing ensure a rapid exchange of air and cause the cold air to be distributed uniformly inside. The appliances can also be used as an unheated appliance.

The BDUH/60-60/4-S platform dispenser is heated with circulating air. It is intended for storage of warmed crockery ready for portioning hot food, e.g. in Cook&Serve-Kitchens. The cover protects from dirt and avoids heat loss. The BDUH/60-60/4-S platform dispenser can also be used as an unheated appliance.

3.2 Intended Use

Platform dispensers are used exclusively for transport and storage of clean crockery ready for use. Depending on the model, the loaded crockery can be cooled or warmed when dispensing.

The intended use means the predetermined procedures, compliance with the indicated specifications and use of the delivered or additionally available original accessories.

Any other use of the appliance is considered as unintended use.

3.3 Improper Use

It is not permitted to load the platform dispenser with other loads as given.

In no case may people sit or stand on the appliance.

Transport of persons is not permitted.

Moreover, it is not permitted to use the platform dispensers for cooking food or keeping it warm and for room heating.

No liability is assumed and no warranty claims can be submitted for damages caused by improper use.

3.4 Appliance Description

3.4.1 View of the Appliance Platform Dispenser

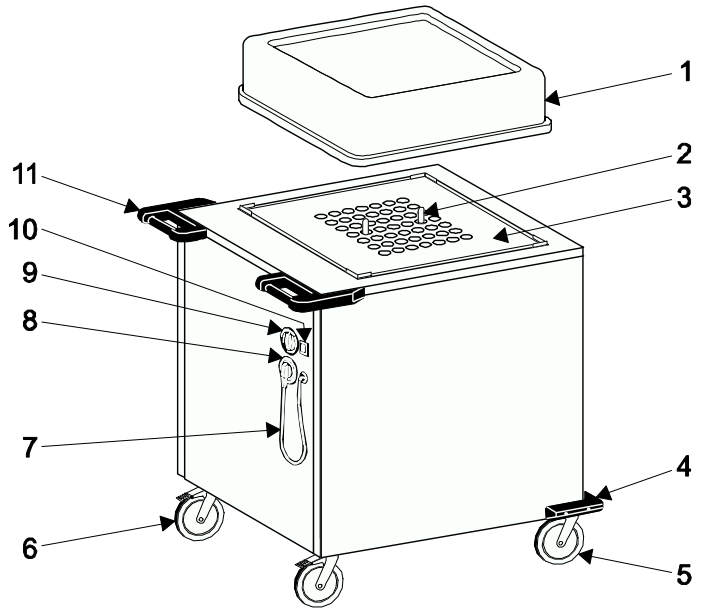


Figure 1 View of the appliance BDUH/60-60/4-S

1 Cover 60-60*
2 Stainless steel guide rails**
3 Stacking platform
4 Corner bumpers
5 Swivel casters without total brakes
6 Swivel caster with total brake
7 Connecting cable with mains plug*
8 Plug park (dummy socket)*
9 Thermostat for setting the temperature*
10 On/Off switch*
11 Push bar

*only BDUH/60-60/4-S

**only platform dispenser model 4-S

3.4.2 Appliance Description

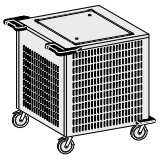
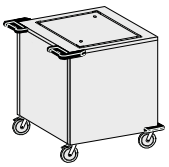
Platform dispensers are made of stainless steel and are executed in self-supporting construction.

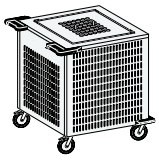
An adjustable, spring-loaded stacking platform holds up crockery items. Owing to the use of special springs, crockery items are moved automatically and constantly over the entire lift upwards to a uniform dispensing height.
Various crockery items can be safely controlled and transported by the inserted guide rails on the stacking platform.

Ergonomically shaped push bars with an integrated bumper protect against injuries to the hands and damage to the appliance. Together with the corner bumpers fixed to the lower section they offer optimal collision protection in the travel direction and guarantee an all-side protection against damage. Push bars and corner bumpers are made of high-quality, impact-resistant plastic.

The temperature of heated appliances can be set continuously. An On/Off switch with an integrated display function is arranged on the front of the housing. The operating status is easy to recognize from a distance. The cover made of plastic is included in the scope of delivery as a standard accessory. Covers protect the crockery items loaded against heat loss even during relatively long periods of temporary storage. They reduce heat loss upwards and the heating time.

3.5 Technical Data

	Dim.	BD/□60-60	BD/60-60 K	BD/62-62 FM
View of the appliance				
		Platform dispenser, unheated	Platform dispenser, unheated, with cooling device	Platform dispenser, unheated
Own weight	lbs (kg)	105 (48)	103 (47)	134 (61)
Payload	lbs (kg)	440 (200)	440 (200)	440 (200)
Permitted total weight	lbs (kg)	546 (248)	544 (247)	575 (261)
Operating and ambient conditions	˚F (˚C)	68 to 122 (20 to +50)	68 to 122 (20 to +50)	68 to 122 (20 to +50)
Chassis	mm	4 swivel casters, 2 with total brakes, ∅ 125	4 swivel casters, 2 with total brakes, ∅ 125	4 swivel casters, 2 with total brakes, ∅ 125
Compartment inner panelling		around vertical plastic-coated rods	around vertical plastic-coated rods	around plastic-coated protective grids
Stacking platform	in (mm)	Stainless steel stacking platform 23.6 x 23.6 (600x600)	Stainless steel stacking platform 23.6 x 23.6 (600x600)	Stainless steel stacking platform 24.4 x 24.4 (620x620)
Stack height without cover	in (mm)	22.2 (565)	22.2 (565)	22.2 (565)
Stack height with cover	in (mm)	26.7 (680)	26.7 (680)	26.7 (680)
Crockery size	cm	round items: ∅14 to 30, angular items: Edge length 16x16 to 27x27	round items: ∅14 to 30, angular items: Edge length 16x16 to 27x27	optimized for round items ∅ 20.3
Covers		Plastic covers, stainless steel covers	Covers, gel-filled cooling covers, induction covers	Plastic covers, stainless steel covers
Number of crockery stacks		up to 16, depending on crockery size	up to 16, depending on crockery size	9

	Dim.	BD/60-60/4-S	BD/60-60/4-S K	BDUH/60-60/4-S
View of the appliance				
		Platform dispenser, unheated	Platform dispenser, unheated, with cooling device	Platform dispenser, heated with circulating air
Own weight	lbs (kg)	105.8 (48)	103.6 (47)	171.9 (78)
Payload	lbs (kg)	440.9 (200)	440.9 (200)	440.9 (200)
Permitted total weight	lbs (kg)	546.7 (248)	544.53 (247)	612.8 (278)
Operating and ambient conditions	˚C (˚F)	68 to 122 (20 to +50)	68 to 122 (20 to +50)	68 to 122 (20 to +50)
Chassis	mm	4 swivel casters, 2 with total brakes, ∅ 125	4 swivel casters, 2 with total brakes, ∅ 125	4 swivel casters, 2 with total brakes, ∅ 125
Compartment inner panelling		around vertical plastic-coated rods	around vertical plastic-coated rods	around vertical plastic-coated rods
Stacking platform	in (mm)	Stainless steel stacking platform 23.6x23.6 (600x600)	Stainless steel stacking platform 23.6x23.6 (600x600)	Stainless steel stacking platform 23.6x23.6 (600x600)
Stack height without cover	in (mm)	22.2 (565)	22.2 (565)	22.2 (565)
Stack height with cover	in (mm)	26.7 (680)	26.7 (680)	26.7 (680)
Crockery size	cm	round items: ∅14 to 30, angular items: Edge length 16x16 to 27x27	round items: ∅14 to 30, angular items: Edge length 16x16 to 27x27	round items: ∅14 to 30, angular items: Edge length 16x16 to 27x27
Covers		Plastic covers, stainless steel covers	Covers, gel-filled cooling covers, induction covers	-
Number of crockery stacks		up to 16, depending on crockery size	up to 16, depending on crockery size	up to 16, depending on crockery size
Electrical connection		-	-	230 V 1N AC 50 Hz
Power requirement	kW	-	-	2.0
Length of the connecting lead	in (m)	-	-	70.9 (1.80)
Protection class		-	-	IPX5
Heating		-	-	Power module
Heat insulation		-	-	Mineral fibre
Thermostat setting	°F (°C)	-	-	86 to 239 (30 to 115)
Maximum crockery temperature	°F (°C)	-	-	176 (80)
Temperature regulation		-	-	continuous

The corresponding test marks can be found on our homepage at www.hupfer.de.

3.6 Rating Plate

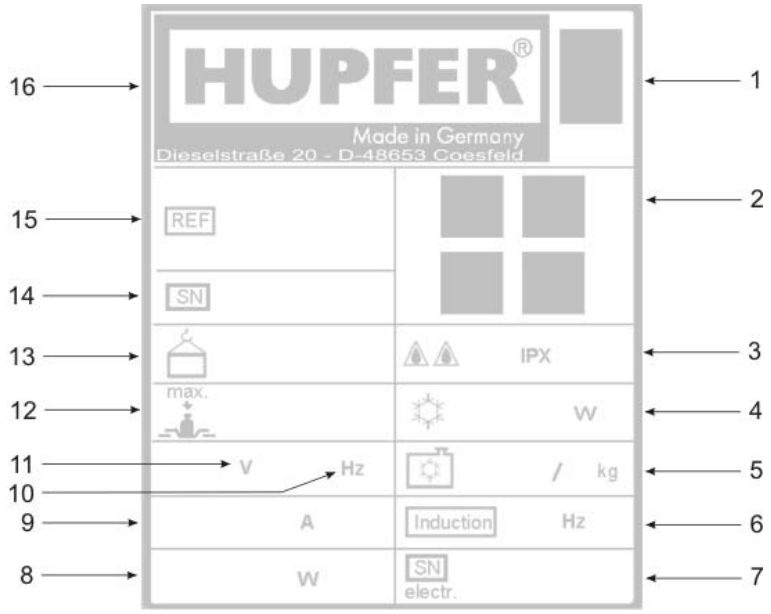


Figure 2 Rating plate

1	Disposal of old appliances	9	Nominal current
2	Certificates/label	10	Frequency
3	Protection class	11	Nominal voltage
4	Chilling capacity	12	Payload
5	Refrigerant	13	Own weight
6	Induction frequency	14	Serial number/Order number
7	Current serial number	15	Item and brief description
8	Electric power	16	Manufacturer

4 Transport, Assembly, Putting into Operation and Decommissioning

4.1 Transport

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. All work on the electrical installations should only be carried out by a certified electrician or by authorised specialists under supervision and monitoring of a certified electrician according to the applicable electro-technical regulations.

ATTENTION	Appliance damages caused by improper transport
	In the case of off-site transport in a vehicle such as a lorry, the appliances should be secured properly. The total brakes are not sufficient as a transport securing method. If the appliances are not secured properly, there is a risk of damage to property and persons caused by squashing. During transport, secure all the individually standing appliances using corresponding transport securing devices.

ATTENTION	Risk of hot surfaces
	The internal surfaces and base plates of the heated appliances can become hot during and/or after the operation. The heated appliances should not come into contact with light inflammable materials. Allow heated appliances to cool down sufficiently.

4.2 Putting into Operation

Before the first use of the appliance, remove the protective plastic film from the metal plates.

INFO	Disposal of packing material
	The packing consists of recyclable materials and can be disposed of appropriately. Thereby, the different materials are to be separated and disposed in an environmentally compatible manner. In any case, the local bodies responsible for disposal are to be involved for this purpose

The following appliance functions must be checked before putting it into operation:

- In the mobile appliances: the functioning of the total brake.
- In the heated appliances: the functioning of the operating elements and heating.

Before the appliance is put into operation it must be clean and dry.

4.3 Storage and Recycling

Temporary storage must take place in a dry and frost-free environment. The platform stacker must be kept covered with a suitable covering material to be protected against dust ingress.

The platform dispenser kept in the storage location must be checked for damages and corrosion every 6 months.

NOTE	Condensed water formation
	Ensure that there is sufficient ventilation and no large temperature fluctuations in the storage location to avoid condensed water formation.

Before the appliance is taken back into operation it must be clean and dry.

If the platform dispenser is required to be recycled, all the heating devices must be removed safely and completely, the recyclable materials must be separated properly and disposed in an environmentally compatible manner according to the Waste Disposal Regulations. In any case, the local bodies responsible for disposal are to be involved for this purpose.

5 Operation

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

5.1 Arrangement and Function of the Operating Elements (only BDUH/60-60/4-S)

The operating elements are fitted on the front of the housing.

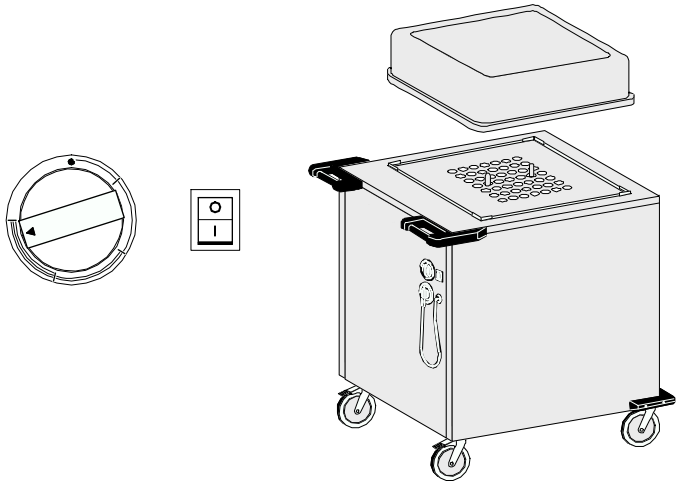


Figure 3 Operating elements of BDUH/60-60/4-S

The desired temperature can be set on the thermostat. A continuous adjustment is possible within the 4 power ranges. The On / Off switch of the appliance is arranged next to it. An indicator light integrated into the switch shows, whether the appliance is ready to be operated.

5.2 Adjustment of the Platform Dispenser

WARNING	Risk of hot surfaces
	The internal surfaces of the heated appliances and the base plates can become hot during operation and only cool down slowly in the air. To adjust the stacking platform, allow the appliance to cool down sufficiently with open covers.

Before work starts, it is always necessary to check whether the platform dispenser is adjusted correctly for the crockery items to be used.

The following functions are to be checked separately:

- The dispensing height, so that the staff cannot suffer injury or become trapped and no breakage of crockery can occur.

The adjustments of the stacking platform should only be carried out on the appliances, which are switched off, disconnected from the power supply and cooled down (room temperature).

Basically, the appliance must be adjusted if at least one of the following parameters alters:

- Diameter or edge length
- Height
- Stack height
- Weight.

5.2.1 Spring Adjustment

ATTENTION	Damage to persons and property due to improper adjustment
	When the dispensing height is exceeded, there is a risk of accident or injury due to tipping of the inserted stacks. If the level falls below the dispensing height, injuries to the fingers due to squashing can occur when removing dishes. Be careful when taking the stacking platform out and putting it back in. If it is handled incorrectly, there is a risk of crushing your fingers. Adjust appropriately the dispensing height by hooking or unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Act carefully.

ATTENTION	Risk of injury
	Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

Before loading the appliance, the dispensing height must be adjusted to the kind of crockery used. The dispensing height is adjusted by hooking or unhooking tension springs. So long as the same kind of parts is always used, the dispensing height only needs to be set once.

The dispensing height must be adjusted so that over the entire lift all parts are constantly moved upwards to a uniform dispensing height between 1.5 and 2.5 cm above the upper edge of the housing.

Step 1 - Checking the spring adjustment

- Load a crockery stack of 15 to 20 items on to the stacking platform to test the dispensing height.
- Wait for a reaction.

If the dispensing height of the crockery stack is about 1.97" (2 cm) above the upper edge of the appliance, the spring system is adjusted correctly.

If the stack drops down only a little or not at all, the dispensing height must be altered by adjusting the springs.

Step 2 - Changing the spring adjustment

The dispensing height is adjusted by hooking or unhooking tension springs on two attachment bars. The springs are arranged in groups of nine, where eight are base springs with higher tension (1) and one is an adjustable spring (2) with lower tension.

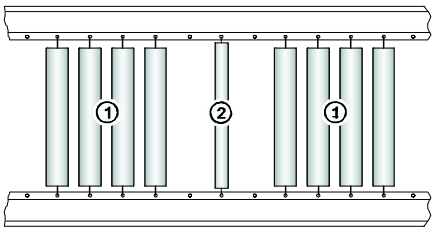


Figure 4 Attachment bar with tension springs

If the dispensing height is too high, adjustable springs must be unhooked.

If the dispensing height is too low, adjustable springs must be added.

Procedure for setting the springs:

- Take out the inserted crockery items (if available).
- Take out the inserted guide rails (if available).
- Lift the stacking platform uniformly with the fingers in the grip holes and place it down on the appliance. Finally, grip the stacking platform with both hands and put it down in a suitable place.
- Hook or unhook adjustable springs uniformly in all groups of springs.
- Preferably unhook the adjustable springs. Always leave the base springs inserted, if possible. Always unhook the springs on the lower attachment bar.
- Then reinsert the stacking platform using the insertion holes or the grip holes. If the stacking platform is inserted correctly, the guide rollers must face the interior of the appliance, as otherwise the crockery can become dirty.

Both steps must be repeated as often as possible, until the dispensing height is in the range from 0.6" (1.5 cm) to 0.98" (2.5 cm). So long as the same kind of crockery is always used, the dispensing height only needs to be set once.

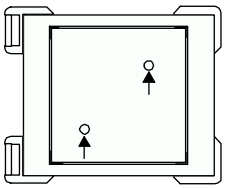


Figure 5 Grip holes on the stacking platform (BD60/60, BD60/60 K und BD62/62 FM))

NOTE	**Arrangement of the springs**
	A symmetrical arrangement of springs between the attachment bars is necessary for guiding the stacking platform uniformly and without friction. A slightly asymmetrical arrangement of springs within an attachment bar does not pose any problem.

NOTE	**Maximum load-bearing capacity**
	The stacking platforms are set to a maximum load-bearing capacity of 200 kg, which is entirely sufficient for most common kinds of crockery. In rare cases (e.g. when using plates made of toughened glass and certain food or set platters) the existing springs are insufficient and additional springs must be inserted.

5.2.2 Adjustment of the Guide Rails (BD/60-60/4-S and only BD/60-60/4-S K and BDUH/60-60/4-S)

ATTENTION	**Risk of injuries and damages to property due to improperly adjusted guide rails**
	If the guide rails are set too far apart from each other, the crockery stack can become wedged under the upper plate due to the possible high tilt angles, and can injure the operating staff when released. When transporting the appliance, a swaying crockery stack creates also an imbalance and affects negatively the way the platform dispenser moves. If the guide rails are set too close, crockery items can become jammed and can injure people when released suddenly. Do not move the appliance, if the guide rails have been adjusted improperly. Adjust appropriately the guide rails.

The stacking platform is moved by means of rolling bearings arranged in the compartment corners and lifts up and down completely independently of the guide rails.

The positions of the guide rails must be adjusted to the crockery size before loading.

- Remove the cover and put it down.
- Remove all guide rails from the insertion points and put them down in a clean, dry place, clean them carefully if necessary before putting them back into the appliance.
- Place crockery items on to the stacking platform to proceed with adjustment.
- Insert guide rails into the slots provided.
- The guide rails with the ring fitting must be inserted downwards so that the smallest possible distance exists between the crockery stacks and the rails. Make sure there is a uniform distance to the compartment inner panelling.
- The guide rails can be omitted if the crockery stacks support each other.

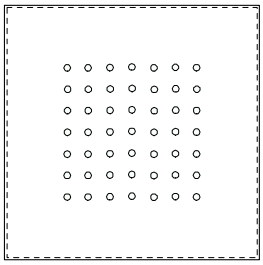
NOTE	Suitable size of the crockery items
	Due to small holes on the surface of the stacking platform and the compartment inner panelling made of plastic-coated rods, too small crockery items cannot be guided and, therefore, should not be used.

5.2.3 Examples of Crockery Stack Arrangements

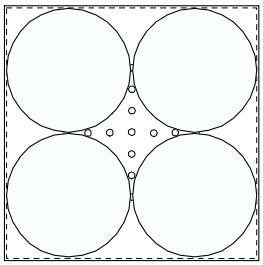
The following figures illustrate the insertion points for the guide rails in the perforated grid of the stacking platform.

The unused insertion holes are white, insertion holes with guide rails are black in the figures.

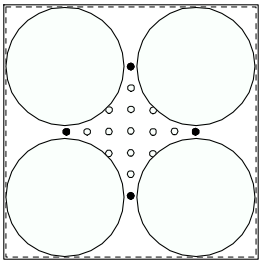
Examples for the guide rails and crockery arrangement in the BD/60-60/4-S, BD/60-60/4-S K and BDHU/60-60/4-S



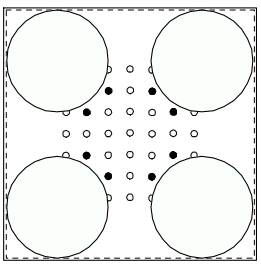
Overview insertion points



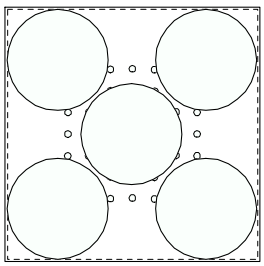
Plates and food platters
∅ 30 cm



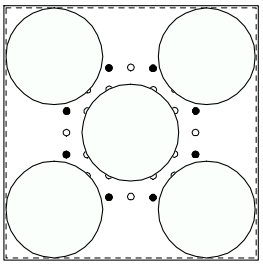
Plates, food platters and covers
∅ 28 and 27 cm



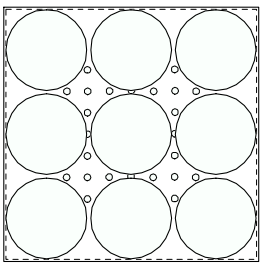
Plates, food platters and covers
∅ 26 cm



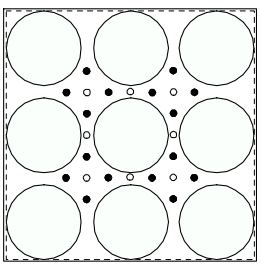
Plates, food platters and covers
∅ 25 cm



Plates and food platters
∅ 24 cm

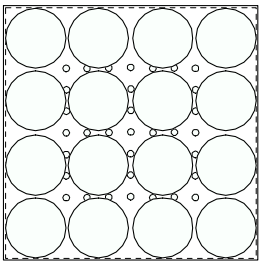
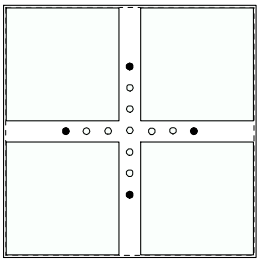
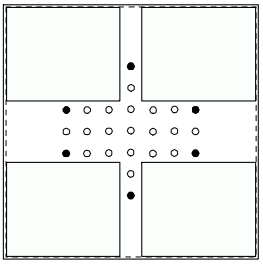
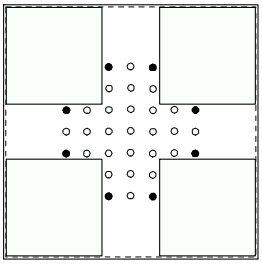
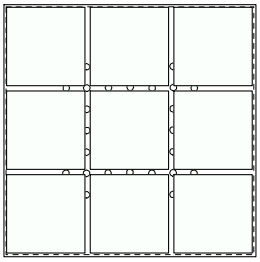
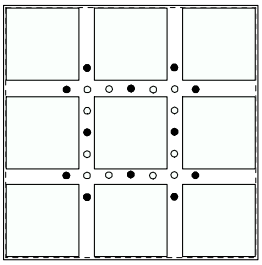
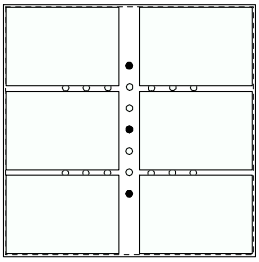


Plates and stew bowls
∅ 20 and 19 cm



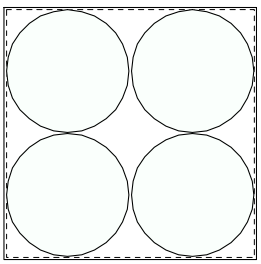
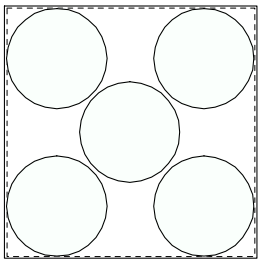
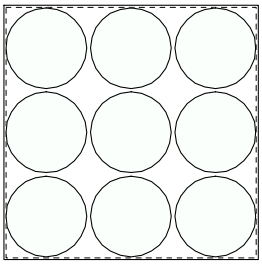
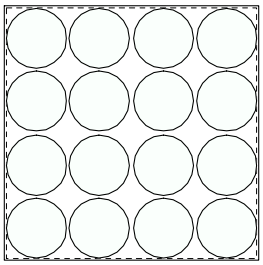
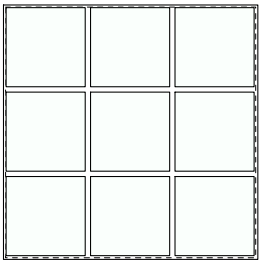
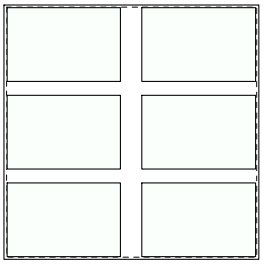
Stew, soup and side dish bowls
∅ 18 and 17 cm

Examples for the guide rails and crockery arrangement in the BD/60-60/4-S, BD/60-60/4-S K and BDHU/60-60/4-S

			
Soup and side dish bowls ∅ 15 and 14 cm	Plates and food platters 27 x 27 cm, 27 x 25 cm, 26 x 26 cm	Plates and food platters 28 x 22 cm, 25 x 23 cm	Plates and food platters 24 x 24 cm, 22 x 22 cm, 21 x 21 cm
			
Plates 20 x 20 cm, 19 x 19 cm	Plates 17 x 17 cm, 16 x 16 cm	Plates, food platters and bowls 28 x 19 cm, 28 x 18 cm, 27 x 20 cm, 27 x 19 cm, 25 x 19 cm	

Both holes in the stacking platforms of the models BD/60-60, BD/60-60K and BD/62-62 FM are grip holes. They cannot be used for guide rails.

Examples for the crockery arrangement in the BD/60-60, BD/62-62 FM and BD/60-60 K

			
Plates and food platters ∅ 30 cm	Plates, food platters and covers ∅ 25 cm	Plates and stew bowls ∅ 20 and 19 cm	Soup and side dish bowls ∅ 15 and 14 cm
			
Plates 20 x 20 cm, 19 x 19 cm	Plates, food platters and bowls 28 x 19 cm, 28 x 18 cm, 27 x 20 cm, 27 x 19 cm, 25 x 19 cm		

5.2.4 Calculating the Capacity of the Platform Dispenser

The total capacity of a platform dispenser depends on the kind of crockery loaded and the number of crockery stacks.

All the leading manufacturers give the necessary data for calculating the intermediate stack height in the following manner:

$$H_Z = \frac{(H_n - H_1)}{n-1}$$

H_Z: Intermediate stack height
H_1: Height of the first crockery item
H_n: Height of n crockery items
n: Number of crockery items

Capacity per crockery stack can be calculated together with the stack height H_S of the platform dispenser:

$$K = \frac{(H_S - H_1)}{H_Z} + 1$$

K: Items per crockery stack
H_S: Stack height of the platform dispenser

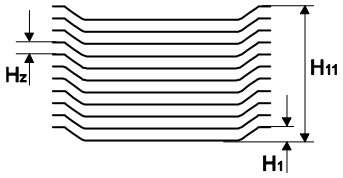


Figure 6 Intermediate stack height H_z of 11 crockery items

Example:

$$H_Z = \frac{(140 - 28)}{10} = 11{,}2 \text{ mm}$$

H_1= 1.1" (28 mm): Height of the first crockery item
H_{11}= 140 mm: Height of 11 crockery items
t= 11: Number of crockery items
H_S = 24.6" (565 mm): Stack height

$$K = \frac{(625 - 28)}{11{,}2} + 1 = 54 \text{ Teile}$$

So 54 items can be stacked in one position.

5.3 Operation

Before the appliance is put into operation it must be clean and dry.

Before work starts, it is always necessary to check whether the platform dispenser to be operated is correctly set for the crockery to be used.

- The correct dispensing height must be ensured, so that the staff cannot suffer injury or become trapped and no breakage of crockery can occur.
- Before operating unheated appliances make sure that the crockery items are suitable and the stacks support each other.
- The vertical guide of the crockery items of the appliances with guide rails must be checked, in order to prevent any risk of injury to the operating staff if the crockery guides are set too far apart or too close together.

5.3.1 Switching on the Appliance

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Only use the plug connection provided for this. The appliance should not be operated with a damaged connecting line or other visible damages. All work on the electrical installations should only be carried out by a certified electrician or by authorised specialists under supervision and monitoring of a certified electrician according to the applicable electro-technical regulations.

NOTE	Heated appliances
	Some parts of this section relate exclusively to the heated appliances and do not apply to the unheated models.

- Cover the stacking compartment with the cover to avoid heat loss.
- Insert the mains plug into a suitable socket.
- Switch on the appliance with the On/Off switch. The indicator integrated in the switch will light up to show that the appliance is ready for operation.
- Set the desired temperature using the thermostat. A continuous adjustment is possible within the 4 power ranges.

NOTE	Crockery temperature
	Depending upon the number and arrangement of crockery stacks, the required temperature of the crockery with the cover put on and an initial crockery temperature of at least 15 °C will be reached after 3 to 5 hours.

5.3.2 Loading the Appliance

NOTE	Loading
	Before the crockery items are inserted, the guide rails and the stack height must be set correctly. Insert the items individually or in small safely manageable stacks.

NOTE	Payload
	Make sure that the platform dispenser does not exceed the permitted payload - particularly when using stainless steel covers.

Loading crockery

- Fill the stacks alternately and uniformly.
- Place the first items on the centre of the stacking platform and move it down slowly.
- Put the further items precisely onto the items already placed on the appliance.
- In appliances without covers the maximum filling level is achieved when the tops of the crockery stacks are positioned approximately 2 cm above the upper edge of the appliance.

NOTE	Filling level
	A higher filling level is possible in the appliances used with the covers. Depending on the inherent stability of the items, they can be stacked up to the lower rim of the cover. However, in the heated models the crockery items resting above the upper rim of the appliance cannot be heated to the required temperature.

Unloading crockery

WARNING	Risk of burning
	In the heated appliances the crockery temperatures can exceed the permitted maximum temperatures of 149 °F (65 □) for touchable appliance surfaces. Never reach into the appliance or touch the heating element with the fingers during the operation. Always wear protective gloves when dispensing hot crockery.

- Remove the cover and put it down.
- Remove the items evenly from each stack to avoid tilting of the stacking platform.
- Put the cover back on.

NOTE	Appliances with cooling slots
	The appliances are intended to provide cooled crockery. For this purpose, the loaded appliances must remain in cold stores for several hours. The duration of cooling depends on the initial crockery temperature, the temperature of the cold store and the desired crockery temperature. The appliances must always be free-standing in the room so that optimum air circulation is ensured by free convection within and around the appliances.

NOTE	Use of the cover
	The cover ensures effective protection against ingress of dust and condensed water even during relatively long periods of temporary storage. Using the cover in the heated appliances lowers the heat loss upwards and reduces the heating time of the inserted crockery or delays the cooling of pre warmed crockery. Even a gap between the cover and the top plate of the appliance can lead to marked energy losses caused by heat loss, a reduction in the maximum crockery temperature and thus to a longer heating time.

5.3.3 Moving the Appliance

BDHU/60-60/4-S:

- Turn off the thermostat.
- Switch off the appliance with the On / Off switch.
- Pull out the mains plug and insert it into the plug park provided.
- Release both total brakes.
- Grip the appliance by the push bars and move it to the destination.
- At the destination, apply both total brakes in order to secure the appliance against movement.
- Insert the mains plug into a suitable earthed socket.
- Switch on the appliance with the On/Off switch.
- Set the desired temperature using the thermostat.

Unheated models:

- Release both total brakes.
- Grip the appliance by the push bars and move it to the destination.
- At the destination, apply both total brakes in order to secure the appliance against movement.

5.4 Measures at the End of Operation

WARNING	Risk of hot surfaces
	The internal surfaces of the appliance and the base plates can become hot during operation and only cool down slowly in the air. Allow the appliance to cool down sufficiently with open covers and wear suitable protective gloves.

BDHU/60-60/4-S:

- At the destination, apply both total brakes in order to secure the appliance against movement.
- Turn off the thermostat.
- Switch off the appliance with the On / Off switch.
- Pull out the mains plug and insert it into the plug park provided.

Unheated models:

- At the destination, apply both total brakes in order to secure the appliance against movement.

6 Fault Detection and Troubleshooting

6.1 Safety Measures

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before looking for faults, switch off the appliance at the mains. Pull out the mains plug and insert it into the plug park provided.

WARNING	Risk of hot surfaces
	The internal surfaces of the appliance and the base plates can become hot during operation and only cool down slowly in the air. In the case of failure, allow the appliance to cool down with the cover removed and wear suitable protective gloves.

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

6.2 Notes on Troubleshooting

Please check first whether there is an operating fault. You can eliminate some faults on your own.

Service work should only be carried out by authorised specialists.

Defective components should only be replaced with original parts.

In the event of after-sales service and when ordering spare parts specify the data given in the rating plate.

Inspection and maintenance intervals depend on the use of the appliance. Consult your dealer's after-sales service department.

Regular inspection and maintenance of the appliance prevent disruptions to operation and ensure safety.

6.3 Fault and Action Table

Fault	Possible cause	Action
Appliance does not become warm; indicator light does not come on.	Building fuses	Check fuse and repair, if necessary.
Appliance does not become warm; indicator light does not come on.	Defective On/Off switch, connecting lead or mains plug	Switch off the appliance at the mains and have it checked and repaired by authorised specialist staff, if necessary.
Appliance becomes warm; indicator light does not come on.	Defective indicator light or circuit	Take the appliance out of operation and have it checked and repaired by authorised specialist staff, if necessary.

Fault	Possible cause	Action
Stacking platform does not move plates upwards to the dispensing height even with a low load.	Spring breakage	Replace defective springs by new ones.
Total brakes do not have any locking action.	Total brakes are worn	Either renew the locking brakes or replace the defective casters.

7 Cleaning and Care

7.1 Safety Measures

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before cleaning, switch off the appliance at the mains. Pull out the mains plug and insert it into the plug park provided.

WARNING	Risk of hot surfaces
	The internal surfaces of the appliance and the base plates can become hot during operation and only cool down slowly in the air. For cleaning, allow the appliance to cool down with the cover removed and wear suitable protective gloves.

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

ATTENTION	Do not clean with running water
	The appliance should not be cleaned with running water, steam-jet or high-pressure washers. The appliance must be taken out of operation and switched off at the mains beforehand in any area where steam-jet or high-pressure washers are to be used.

7.2 Hygiene Measures

The correct behaviour of the operating staff is decisive for optimal hygiene.

All persons must be informed about the locally valid hygiene regulations, observe them and comply with them.

Stick a waterproof plaster to cover wounds on the hands and arms.

Never sneeze or cough on clean crockery.

7.3 Cleaning and Care

The appliance must be cleaned dry daily or wiped with a damp cloth. Dry well the appliance after carrying out wet cleaning, in order to prevent the development of mould, uncontrolled growth of germs and bacteria and, consequently, contamination of the crockery.

The base outlet located under the stacking compartment is installed to remove broken crockery or other objects, which have accidentally fallen down into the appliance.

The plastic covers can be cleaned manually with a damp cloth. In the case of solid impurities, appliances can also be cleaned in a commercial dishwasher. Washing and rinsing agents suitable for polycarbonate should be used.

Clean the stainless steel covers manually with a damp cloth. Afterwards, let them dry well.

7.4 Special Care Instructions

The resistance to corrosion of stainless steels is based on a passive layer which is formed on the surface when oxygen is admitted. The oxygen in the air is sufficient for the formation of the passive layer, so that faults or damage to the passive layer can be remedied again automatically by mechanical action.

The passive layer develops or reforms more quickly when the steel comes into contact with flowing water containing oxygen. The passive layer can be chemically damaged or disrupted by agents having a reducing (oxygen-consuming) action when the steel comes into contact with them in concentrated form or at high temperatures.

Such aggressive substances are for example:

- substances containing salt and sulphur
- chlorides (salts)
- seasoning concentrates (e.g. mustard, vinegar essence, seasoning cubes, saline solutions)

Further damages can occur due to:

- extraneous rust (e.g. from other components, tools or rust film)
- iron particles (e.g. grinding dust)
- contact with non-ferrous metals (element formation)
- lack of oxygen (e.g. no admission of air, low-oxygen water).

General working principles for the handling of appliances made of "refined stainless steel":

- Always keep the surface of appliances made from stainless steel clean and accessible to the air.
- Use cleaning agents suitable for stainless steel. No bleaching and chloride-containing cleaning agents should be used.
- Remove layers of lime scale, grease, starch and egg-white daily by cleaning. Corrosion can occur underneath these layers due to lack of air admission.
- After each cleaning operation remove all cleaning agent residues by rinsing thoroughly with copious fresh water. Afterwards, the surface should be thoroughly dried.
- Do not bring parts made from stainless steel into contact with concentrated acids, seasonings, salts etc. for longer than is absolutely necessary. Acid fumes which generate during cleaning of tiles also promote the corrosion of "refined stainless steel".
- Avoid damaging the surface of the stainless steel, particularly by metals other than stainless steel.
- Residues of extraneous metals produce extremely small amounts of chemical elements which can cause corrosion. In any case, contact with iron and steel should be avoided because that leads to extraneous rust. If stainless steel comes into contact with iron (steel wool, steel particles from pipes, water containing iron), this can be a trigger for corrosion. Therefore, for mechanical cleaning use exclusively refined steel wool or brushes with natural, plastics or refined steel bristles. Steel wool or brushes with unalloyed steel lead to extraneous rust due to abrasion.

8 Spare Parts and Accessories

8.1 Introduction

Service work should only be carried out by authorised specialists.

Defective components should only be replaced with original parts.

In the event of after-sales service and when ordering spare parts, always specify the data and corresponding part number indicated on the rating plate.

8.2 Spare Parts and Accessories List

BD/60-60 | BD/60-60 K

4118127	Platform	Stainless steel 610/610/149 cpl	
014045014	Guide roller	(Ø=26mm) w. distance collar set	(Package contents 8 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package contents 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package contents 5 piece)
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
014000402	Swivel caster	Ø 125 with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125 plate, bearing, plastic	incl. 4 nuts

BD/60-60/4-S

91201548	Platform	Stainless steel 610/610/149 cpl perforated	
014045014	Guide roller	(Ø=26mm) w. distance collar set	(Package contents 8 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package contents 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package contents 5 piece)
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
014000402	Swivel caster	Ø 125 with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125 plate, bearing, plastic	incl. 4 nuts

BD/60-60/4-S K

4118808	Platform	Stainless steel 598/598/25 mLo38	
014045014	Guide roller	(Ø=26mm) w. distance collar set	(Package contents 8 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package contents 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package contents 5 piece)
014002110	Corner bumpers	Corner bumpers complete set	(Package contents 4 piece)

0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
014000402	Swivel caster	Ø 125 with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125 plate, bearing, plastic	incl. 4 nuts
91124358	Guide tube	Stainless st. ø20/1,0/825 cpl	

BD/62-62FM

0191278518	Platform	Stainless steel 620/620/149 cpl	
014045014	Guide roller	(Ø=26mm) w. distance collar set	(Package contents 8 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package contents 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package contents 5 piece)
014002127	Corner bumpers	cpl for dispenser set	(Package contents 2 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
014000402	Swivel caster	Ø 125 with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125 plate, bearing, plastic	incl. 4 nuts

BDUH/60-60/4-S

014002170-01	Thermostat	Switching module, complete	
0191148605	Dummy socket	ø75/43 sw cpl	
014001300	On / Off switch	w. frame, spray h.	
91082883	Lead	Wend.H07BQ-F 3G1,5/1600 WS-	
91095077	Limiter	Temp. protection 90°C 2Ö	
4041047-03	Heating	Stainless st. 230V 2000W 6.5/1313 UL	
014001013	Hot air fan	240V/50HzR2K150AC037	
91257803	Cable set	BDUH, KOUH, USTUH	
4040011-01	Thermostat	30-115° C	
91095077	Limiter	Temp. protection 90°C 2Ö	
91201548	Platform	Stainless steel 610/610/149 cpl perforated	
014045014	Guide roller	(Ø=26mm) w. distance collar set	(Package contents 8 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package contents 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package contents 5 piece)
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
014000402	Swivel caster	Ø 125 with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125 plate, bearing, plastic	incl. 4 nuts
4044424	Cover	PP 654/654/140/4 grey	

The following plug types can be used with platform dispensers:

- 2-pole Schuko® angle plug (standard)
- CEE plug 230 V - 16 A - 3-pole in Germany on request, in Switzerland standard
- 3-pole British mains plug in accordance with BS 1363 A for Great Britain and Hong Kong.

9 Annex

9.1 EC Declaration of Conformity

CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE

Gegenstand | Object | Objet
Geschirrstapler, Korbstapler, Bühnenst. | crockery dispenser, basket dispenser, platform dispenser | chariot niveau constant à vaiselle, chariot niveau constant à paniers, chariot niveau constant à plateforme

Typ | Type | Type
UST / KO / EBS / BD / BDK / OBK / BPN

Es wird bescheinigt, dass das/die zuvor näher beschriebene/n Produkt/e der/den im Folgenden aufgelisteten EU-Richtlinie/n entspricht/entsprechen:
2006/42/EG
Darüber hinaus wurden folgende harmonisierte Normen angewandt:
EN ISO 12100:2010, EN ISO 13857

It is certified that the product/s described in detail before, conform/s to the requirements of the European Union directive/s listed in the following:
2006/42/EC
Furthermore, the following harmonised standards have been applied:
EN ISO 12100:2010, EN ISO 13857

Il est certifié que le/s produit/s décrit/s en détail ci-dessus, correspond/ent aux directive/s de l'UE énuméré/es dans ce qui suit:
2006/42/CE
En outre, les normes harmonisées suivantes ont été appliquées:
EN ISO 12100:2010, EN ISO 13857

Coesfeld, 12.06.2013

Helmut Schumacher Vorname, Nachname	Geschäftsführung Position	Unterschrift
Jürgen Gottwald Vorname, Nachname	Leiter Normenstelle Position	Unterschrift
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Diese Konformitätserklärung ist eine original Konformitätserklärung in deutscher Sprache und kann gleichlautende Übersetzungen in weiteren EU-Sprachen enthalten. This declaration of conformity is an original declaration of conformity in the German language and can contain identical translations in the other EU languages. Cette déclaration de conformité est une déclaration de conformité originale en langue allemande et peut contenir des traductions conformes en d'autres langues de l'UE.

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CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE

HUPFER®

Gegenstand | Object | Objet
Geschirrstapler, Korbstapler, Bühnenst. elektr. | crockery dispenser, basket dispenser, platform dispenser electr. | chariot niveau constant à vaiselle, chariot niveau constant à paniers, chariot niveau constant à plateforme, électr.

Typ | Type | Type
USTH / EUSTH / KOUH / EBSH / BDC / BDUH

Es wird bescheinigt, dass das/die zuvor näher beschriebene/n Produkt/e der/den im Folgenden aufgelisteten EU-Richtlinie/n entspricht/entsprechen:
2006/42/EG, 2006/95/EG, 2004/108/EG
Darüber hinaus wurden folgende harmonisierte Normen angewandt:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Im Übrigen wird bescheinigt, dass das/die Produkte weder Störungsquellen noch störungsanfällige Bauteile im Sinne der EMV-Richtlinie enthält/enthalten.

It is certified that the product/s described in detail before, conform/s to the requirements of the European Union directive/s listed in the following:
2006/42/EC, 2006/95/EC, 2004/108/EC
Furthermore, the following harmonised standards have been applied:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Incidentally, it is certified that the product/s contain/s neither sources of disturbance nor components liable to disturbances according to the EMC directive.

Il est certifié que le/s produit/s décrit/s en détail ci-dessus, correspondent aux directive/s de l´UE énuméré/es dans ce qui suit:
2006/42/CE, 2006/95/CE, 2004/108/CE
En outre, les normes harmonisées suivantes ont été appliquées:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Il est certifié aussi, que le/s produit/s ne contient/contiennent ni des sources de perturbation ni des éléments de construction exposés à des perturbations correspondant aux directives de l´AECM.

Coesfeld, 12.06.2013

Helmut Schumacher Vorname, Nachname	Geschäftsführung Position	Unterschrift
Jürgen Gottwald Vorname, Nachname	Leiter Normenstelle Position	Unterschrift
Dokumentationsbevollmächtigter Jürgen Gottwald	HUPFER® Metallwerke GmbH & Co. KG	info@hupfer.de

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