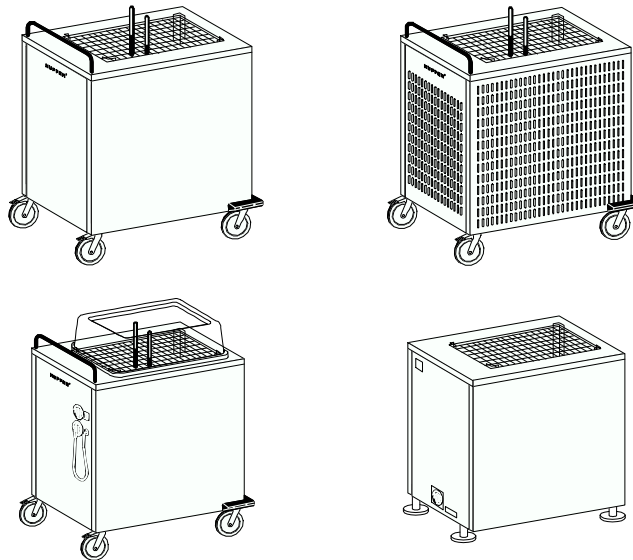


## Operating Instructions



## Universal Crockery Dispenser

UST/57-28 | UST/57-28K | USTH/57-28 | USTUH/57-28 | EUSTH/57-28

# 1 Introduction

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## 1.1 Appliance information

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Appliance name	Universal Crockery Dispenser
Appliance type/s	UST/57-28   UST/57-28K   USTH/57-28   USTUH/57-28   EUSTH/57-28
Year of manufacture	2014
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstrasse 20 48653 Coesfeld Germany  P.O. Box 1463 48634 Coesfeld Germany   +49 2541 80 50  +49 2541 805 111  <a href="http://www.hupfer.de">www.hupfer.de</a> <a href="mailto:info@hupfer.de">info@hupfer.de</a>

Read these operating instructions carefully before using the appliance for the first time.  
Ensure that operating staff have been briefed regarding sources of danger and possible incorrect handling.

**Subject to modifications**

The products covered by these operating instructions have been developed while taking into account market requirements and the latest technology. HUPFER® reserves the right to modify the products and related technical documentation in the interests of technical progress. The data, weight specifications and the performance and functions description stated as binding in the order confirmation are always decisive.

**This manual is a translation of the original edition**

**Manual edition**  
4330005\_A1

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## 1.3 List of Abbreviations

Abbreviation	Definition	
BGR	German Employers' Liability Insurance Association rule ( <i>Berufsgenossenschaftliche Regel</i> )	
BGV	German Employers' Liability Insurance Association regulations ( <i>Berufsgenossenschaftliche Vorschrift</i> )	
CE	Communauté Européenne European Community	
DIN	Deutsches Institut für Normung German Institute for Standardisation, technical regulations and technical specifications	
EC	European Community European Community	
EN	European Standard ( <i>Europäische Norm</i> ) Harmonised standard for the EU market	
E/V	Spare or wearing part ( <i>Ersatz- bzw. Verschleißteil</i> )	
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      The second digit: Protection against ingress of water	
	0    No protection against contact, no protection against ingress of solid foreign objects	0    No protection against ingress of water
	1    Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects $\varnothing > 2''$ (50 mm)	1    Protection against dripping water (vertically falling drops)
	2    Protection against contact with the fingers, protection against ingress of foreign objects $\varnothing > 0.5''$ (12 mm)	2    Protection against dripping water (at any angle up to 15° from the vertical)
	3    Protection against contact with tools, wires or similar objects of $\varnothing > 0.1''$ (2.5 mm) protection against foreign objects $\varnothing > 0.1''$ (2.5 mm)	3    Protection against water drips at any angle up to 60° from the vertical
	4    Protection against contact with tools, wires or similar objects of $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)	4    Protection against water splashing from any direction
	5    Protection against contact, protection against dust deposits inside	5    Protection against water jets (projected by a nozzle) at any angle
	6    Complete protection against contact, protection against ingress of dust	6    Protection against rough sea or strong water jets (flood protection)
		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	
RCE	Residual-current device (RCD) The use of the English term RCD (residual-current device) is customary in industrial standards in the EU.	

## 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.
Cloche	A bell-shaped cover for keeping food warm on plates and dishes.
Cook&Chill Kitchens	"Cook and Chill": Kitchens where warm food is chilled as quickly as possible after being cooked.
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, such as water or even normal air moisture.
EN tray	A European standard tray is a tray in a standard size. EN 1/1 corresponds to 20.9x14.6" (530x370 mm), EN 1/2 corresponds to 14.6x10.4" (370x265 mm).
Specialist	A specialist is a person who can assess work assigned and can recognise possible hazards themselves based on their professional training, skills, experience and knowledge of the respective guidelines.
Gastronorm	Gastronorm is a measurement system used worldwide in places such as 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" (530x325mm). 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	HACCP is a preventive system that is designed to ensure the safety of foods and consumers.
GN tray	A Gastronorm standard tray is a standard-size tray. GN 1/1 corresponds to 20.9x12.8" (530x325 mm), GN 1/2 corresponds to 12.8x10.4" (325x265 mm).
Lift	A movement such as the vertical movement of the stacking platform from bottom to top.
Check, inspect	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels and heat.
Convection	Physical properties or mass transfer (e.g. heat or cold) through currents in gases and liquids.
Corrosion	The chemical reaction of a metallic material with its surroundings, e.g. rust.
LMHV	German Regulations on the Hygiene of Foodstuffs Regulations regarding hygiene requirements for producing, handling and placing food on the market
Machine safety	The term machine safety refers to all the measures used to avert injury to persons. The basis for machine safety is directives and laws for protecting users of technical devices and systems valid nationally and across the EC.
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 or temperature.
Qualified person, qualified personnel	Qualified personnel are persons who due to their professional training, experience, instruction and their knowledge of relevant 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 potential hazards (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 an assigned task and regarding the necessary protective equipment and protective measures, and who has been trained for this task, if necessary.

## 1.5 Orientation of the Appliance

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### **The front**

The "front" refers to the side where the push bar is fitted. Operating staff stand on this side when they push the universal crockery dispenser.

In the case of the EUSTH/57-28, the "front" refers to the side where the staff operate the built-in appliance.

### **The rear**

The "rear" refers to the opposite side to the front.

### **The right**

The "right" refers to the right hand side when viewed from the front.

### **The left**




The "left" refers to the left hand side when viewed from the front.

## 1.6 Notes on Using the Manual

### 1.6.1 Notes on the Manual Structure

This manual is divided into function- and task-focused sections.

### 1.6.2 Notes and their Representation used in all Sections

DANGER	Brief description of hazard
	<p>There is an imminent threat to life and physical well-being for the user and / or third parties if instructions are not followed precisely or the circumstances described are not taken into account.</p> <p>The type of danger is indicated by a symbol and explained in the accompanying text in more detail. The general symbol for danger is used in this example.</p>
WARNING	Brief description of hazard
	<p>There is an indirect threat to life and physical well-being for the user and / or third parties if the instructions are not followed precisely or the circumstances described are not taken into account.</p> <p>The type of danger is indicated by a symbol and explained in the accompanying text in more detail. The general symbol for danger is used in this example.</p>
ATTENTION	Brief description of hazard
	<p>There is a potential risk of injury or damage to property if the instructions are not followed precisely or the circumstances described are not taken into account.</p> <p>The type of hazard is indicated by a general symbol and explained in the accompanying text in more detail. The general symbol for danger is used in this example.</p>
NOTE	Brief description of additional information
	<p>Attention is pointed to special conditions or additional important information on the topic concerned.</p>
INFO	Short title
	<p>Contains additional information on aspects which make work easier or recommendations on the topic concerned.</p>



## 2 Safety Instructions







### 2.1 Introduction

The Safety Instructions section describes the risks associated with the appliance in terms of product liability (according to the EU Machinery Directive).

### 2.2 Warning Symbols Used

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

The following symbols may be used:

	General hazard area
	Hazardous electrical voltage
	Risk of hand injuries
	Risk of crushing
	Hazard caused by hot surfaces
	Wear hand protection

### 2.3 Safety Instructions for Appliance Safety

The appliance is operated safely if it is used correctly and carefully. Negligent handling of the appliance can lead to a threat to life and physical well-being for the user and / or third parties as well as hazards for the appliance itself and the operator's other 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 operating and actuating elements must be in a perfect, fail-safe condition with regards to technical standards.
- Modifications or retrofits to the equipment are only permitted after consultation with the manufacturer and upon receipt of their consent in writing.
- People must not sit or stand on the appliance under any circumstances. Transport of persons is not permitted.
- The crockery dispensing height must be adjusted to the type of crockery used before loading.
- Care should always be taken to ensure that the crockery dispensing height does not fall below the upper rim of the housing to avoid injuries to hands.
- Never push the stacking platform down into the compartment by hand (e.g. for cleaning). There is a risk of injury when the stacking platform is released.

- The appliance is designed for transport by hand only. It is not permitted to use a machine of any type to move the appliance. Risk of injury and damage.
- Release both total locks before moving the appliance. Moving the appliance when the total lock casters are engaged can damage the chassis.
- The appliance should only be transported over level floors. Moving the appliance over very uneven floors can damage the chassis.
- It is not permitted to transport the appliance over steep inclines or steps.
- When approaching walls and moving round obstacles, always look out for persons in your path. Risk of injury.
- Always hold both handles with your hands when transporting the appliance. Never release the appliance while moving it.
- Move no faster than a walking pace when transporting the appliance. Heavily laden universal crockery dispensers are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- Never try to catch the universal crockery dispenser with your hands if it tips over due to carelessness or external circumstances. Risk of injury.
- Do not park the appliance on sloping floors.
- Secure the appliance against rolling away by applying both total lock casters when parking.
- The appliances should be safely secured when transported off site inside a vehicle such as a truck. The total lock casters are not sufficient as a transport securing method.

### 2.3.2 Additional Safety Instructions for Heated Appliances

- Insert the stacking platform with the basket opening facing downwards only.
- Heated universal crockery dispensers are intended for dispensing heated crockery. They must not be used to cook food and keep it warm or to heat rooms.
- Crockery may exceed the maximum permitted temperature of 149°F (65°C) for touchable appliance surfaces. Always wear protective gloves when dispensing hot crockery. Risk of burning.
- The use of heated models in customer-service areas such as self-service counters is only permitted by trained staff even if the temperature setting has been reduced. You must always ensure that the crockery on top which is about to be taken out is at a non-critical temperature of less than 55°C and that the temperature setting on the appliance cannot be altered. Also make sure that crockery can always be taken out of the dispenser safely at the set temperature even if it is removed at a quick pace, during busy meal times, for instance.
- Never reach into it and touch the heating element with the fingers when the appliance is in operation. **Risk of burning.**
- You should not use heated universal crockery dispensers to store or warm up plastic crockery, top and bottom parts of plastic insulated sets and plastic-coated items for keeping food warm. The plastics can melt and catch fire due to the high temperature in the heating elements.
- If the cover made of stainless steel is used, its outer edges may heat up to over 65°C. You must only touch the cover with protective gloves to avoid skin inflammation.
- 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, such as carpets or 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 place it into the holder provided.
- If you apply too much force on the connecting lead, this can cause damage to the lines inside the appliance. Risk of fire.
- Never use the connecting lead to pull the mains plug out of the socket. **HUPFER®** appliances in a standard design are equipped with a Schuko angle plug. Unlike a straight Schuko plug, this plug only projects slightly from the socket and so cannot be damaged by impact from the side. If you move the appliance without disconnecting the plug beforehand, the socket can be severely damaged or even pulled out from the wall due to the force of connecting lead being pulled.

- Never move the appliance by pulling on 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 used again.
- Do not use 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 with a suitable plug 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 cleaners. The appliance must be taken out of operation and switched off at the mains beforehand in any areas where steam-jet or high-pressure cleaners are to be used.

## 2.4 Safety Instructions for Cleaning and Care

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

- Cleaning instructions must be strictly observed for reasons of hygiene.
- Take the appliance out of operation before starting the cleaning process. Pull out the mains plug and place 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 cleaners. 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 regarding Fault Repair

---

The following points shall be observed when carrying out any maintenance or fault repairs:

- Any fault repairs should be carried out by authorised specialists only.
- You must ensure that the appliance is switched off when carrying out repairs. The appliance must be switched off at the mains and secured against reactivation when working on the electrical system.
- The local Accident Prevention Regulations in force must be observed.
- Defective components should be replaced with original parts only.

## 2.6 Notes on Specific Hazards

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### Electric power

- All work on the electrical installations should only be carried out by a qualified electrician, or by authorised specialists under the direction and supervision of a qualified electrician as per the applicable electro-technical regulations.
- The appliances on which inspection, maintenance and fault repairs are performed must be disconnected from the power supply and secured against reactivation when power is not required for such work. This may only be carried out by a qualified electrician.

## 3 Description and Technical Data

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### 3.1 Performance Description

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Universal crockery dispensers are intended for efficient transport and storage of clean crockery ready for use. Since these appliances can hold up crockery in a variety of ways and their internal compartment is panelled, they are not only suitable for large plates and food platters but also for very small, round and rectangular crockery items.

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 available at the required dispensing height.

The appliances are eminently suited for use in food serving counter niches thanks to their compact design and fitted bow-shaped handle. Serving staff are not obstructed or injured by handles which protrude. Universal crockery dispensers can also be used in conjunction with food distribution belts and non-heated models can also be used at self-service counters.

When using universal crockery dispensers, guide rails can be inserted into the platform stacker to ensure different large crockery items are securely positioned.

The universal crockery dispenser UST/57-28 is non-heated and without a cooling unit. It features enclosed side and front walls and holds crockery items ready for serving portions of cold food

The universal crockery dispenser UST/57-28K is non-heated; however, it is particularly suitable for use in cold stores. It is designed to store cooled crockery ready to serve cold components of a meal. 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 allow the cold air to be distributed uniformly inside. The universal crockery dispenser UST/57-28K can also be used as an uncooled appliance.

The heated models USTH/57-28 (with stainless steel tubular heating element) and USTUH/57-28 (with fan-assisted heating) are used mainly to stack, heat and store crockery items ready for serving warm components. The models USTH/57-28 and USTUH/57-28 can also be used as non-heated appliances.

The universal crockery dispenser EUSTH/57-28 is designed for installation in worktops. The appliance features a stainless steel tubular heating element and is used to stack, heat and store crockery items ready for serving hot food. It can also be used as a non-heated appliance.

### 3.2 Proper Use

---

Universal crockery dispensers are used exclusively to transport and store clean crockery ready for use. Depending on the model, the loaded crockery can be cooled or warm when dispensing.

The appliances are intended for transporting round or square china or toughened glass crockery items. Transport of other types of loads is not permitted.

Proper use includes observing specified procedures, compliance with the technical specifications and use of supplied or optional original accessories.

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

### 3.3 Improper Use

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The following is considered as improper use of the universal crockery dispenser:

It is not permitted to load the universal crockery dispenser with any other type of loads as given.

People must not sit or stand on the appliance under any circumstances.

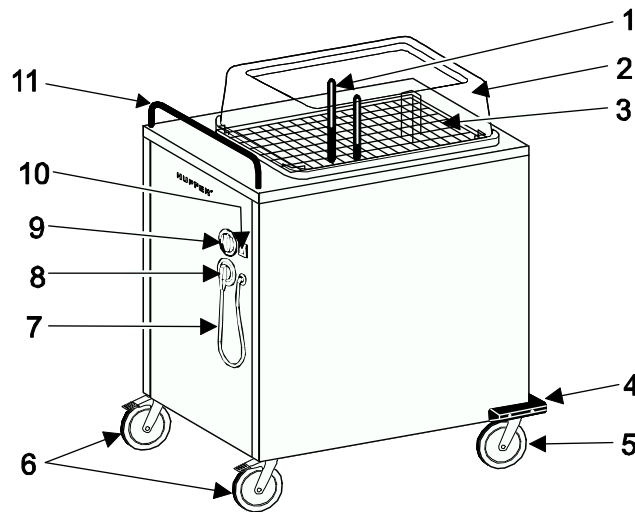
Transport of persons is not permitted.

Moreover, it is not permitted to use the universal crockery dispensers to cook or keep food warm or to heat rooms.

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



**Figure 1** View of the appliance USTH/57-28 and USTUH/57-28

- |   |                             |    |   |
|---|-----------------------------|----|---|
| 1 | Stainless steel guide rails | 7  | Connecting lead with mains plug*        |
| 2 | Plastic cover 57-28*        | 8  | Plug park (dummy socket)*               |
| 3 | Stacking platform           | 9  | Thermostat for setting the temperature* |
| 4 | Corner bumpers              | 10 | On/off switch*                          |
| 5 | Casters without total lock  | 11 | Push bar                                |
| 6 | Casters with total lock     |    |   |

\* USTH/57-28 and USTUH/57-28 only

### 3.4.2 Appliance Description

Universal crockery dispensers are made of stainless steel and are built using a self-supporting structural design.

An adjustable, spring-loaded stacking platform holds crockery items. Special springs ensure crockery items are automatically moved up the entire lift to an unvarying dispensing height on a continuous basis. The inserted guide rails on the stacking platform are used to safely guide and transport crockery items of different sizes.

The corner bumpers offer optimal collision protection in the direction of travel, thus guaranteeing protection against damage on all sides. Push bars and corner bumpers are made of high-quality, impact-resistant plastic.

The temperature of heated appliances can be continuously adjusted. An on/off switch with an integrated display function is fitted to the front of the housing. The operating mode can be easily seen from a distance.

The composite cover is included in the scope of supply for heated universal crockery dispensers as a standard accessory. Covers insulate crockery items against heat loss even during relatively long periods of temporary storage. They minimise upward heat loss and reduce the time required to warm up the crockery heated previously and prolong the time warm crockery takes to cool down.

### 3.4.3 Optional Special Accessories

The following parts can be acquired as optional accessories for universal crockery dispensers.


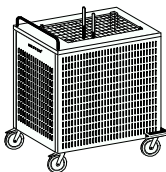
- Transparent cover made of polycarbonate for universal crockery dispenser 57-28 \*\*
- Guide rail made of stainless steel, Ø 0.8" (20 mm), enclosed and rounded at the top, with a ring fitting Ø 0.1" (25 mm)
- Stainless steel cover for universal crockery dispenser 57-28. Only short guide rails can be used when using these covers.



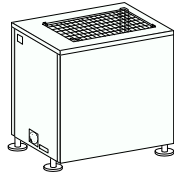
- Guide rail made of stainless steel, Ø 0.8" (20 mm), enclosed and rounded at the top, with a ring fitting Ø 0.1" (25 mm), short version for universal crockery dispenser 57-28 with stainless steel cover
- Rail holder made of stainless steel mounted on the front to hold additional guide rails or ones which are not required
- Peripheral bumper strip made of impact-resistant plastic
- Casters made of plastic, Ø = 4.92" (125 mm) with and without total lock, plate attachment
- Additional base and adjustable springs for increasing the load-bearing capacity of the stacking platform

\*\*Standard for USTH and USTUH

The item code for the special accessories can be found in the spare parts catalogue and the online order lists.

### 3.5 Appliance Data

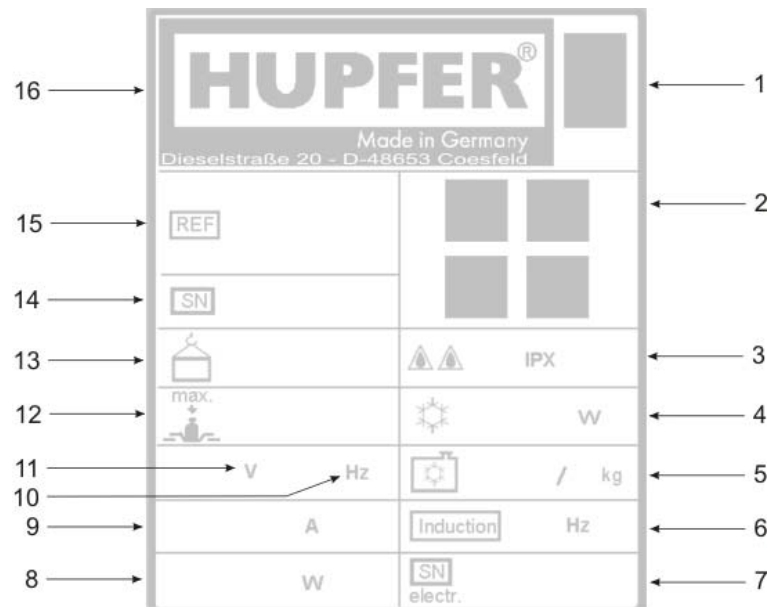
	Dim.	UST/57-28	UST/57-28K
View of the appliance			
		Universal crockery dispenser, non-heated and without cooling unit	Universal crockery dispenser, non-heated and with cooling unit
Own weight	lbs (kg)	92.5 (42)	88.1 (40)
Payload	lbs (kg)	348.3 (158)	374.7 (170)
Permitted total weight	lbs (kg)	46.2 (210)	462.9 (210)
Operating and ambient conditions	°F (°C)	-68 to 122 (-20 to +50)	-68 to 122 (-20 to +50)
Chassis	in (mm)	4 swivel casters, 2 with total locks, Ø 4.92" (125)	4 swivel casters, 2 with total locks, Ø 4.92" (125)
Inner compartment panelling		made of stainless steel, left and right sides fitted with vertical plastic-coated rods	made of stainless steel, left and right sides fitted with vertical plastic-coated rods
Stacking platform	in (mm)	Stainless steel grids, plastic-coated, 22.4x11" (570x280)	Stainless steel grids, plastic-coated, 22.4x11" (570x280)
Stack height without cover	in (mm)	22.2" (565)	22.2" (565)
Stack height with cover	in (mm)	26.5" (675)	26.5" (675)
Crockery size	in (cm)	Between 3.1 and 11" (8-28) Ø or edge length	Between 3.1 and 11" (8-28) Ø or edge length
Number of crockery stacks		up to 21, depending on crockery size	up to 21, depending on crockery size

	Dim.	USTH/57-28	USTUH/57-28	EUSTH/57-28
View of the appliance				
		Universal crockery dispenser with stainless steel tubular heating element	Universal crockery dispenser with fan-assisted heating	Built-in universal crockery dispenser with stainless steel tubular heating element
Tare weight	lbs (kg)	123.4 (56)	127.8 (58)	138.8 (63)
Payload	lbs (kg)	339.5 (154)	335 (152)	324 (147)
Permitted total weight	lbs (kg)	462.9 (210)	462.9 (210)	462.9 (210)
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	in (mm)	4 swivel casters, 2 with total locks, Ø 4.92" (125)	4 swivel casters, 2 with total locks, Ø 4.92" (125)	-
Inner compartment panelling		made of stainless steel, left and right sides fitted with vertical plastic-coated rods	made of stainless steel, left and right sides fitted with vertical plastic-coated rods	made of stainless steel, left and right sides fitted with vertical plastic-coated rods
Stacking platform	in (mm)	Stainless steel grids, plastic-coated, 22.4x11.02" (570x280)	Stainless steel grids, plastic-coated, 22.4x11.02" (570x280)	Stainless steel grids, plastic-coated, 22.4x11.02" (570x280)
Stack height without cover	in (mm)	22.2 (565)	22.2 (565)	22.2 (565)
Stack height with cover	in (mm)	26.5 (675)	26.5 (675)	26.5 (675)
Crockery size	cm (in)	Between 3.1 and 11" (8-28) Ø or edge length	Between 3.1 and 11" (8-28) Ø or edge length	Between 3.1 and 11" (8-28) Ø or edge length
Number of crockery stacks		up to 21, depending on crockery size	up to 21, depending on crockery size	up to 21, depending on crockery size
Electrical connection		230 V 1N AC 50 Hz	230 V 1N AC 50 Hz	230 V 1N AC 50 Hz
Connection value	kW	1.0	1.5	1.0
Length of connecting lead (coiled lead)	m (in)	1.80	1.80	1.80
Protection rating		IPX5	IPX5	IPX5
Heating		Stainless steel tubular heating element	Fan-assisted heating	Stainless steel tubular heating element
Heat insulation		Ceramic mat	Ceramic mat	Ceramic mat
Thermostat setting	°C (°F)	86 to 239 (30 to 115)	86 to 239 (30 to 115)	86 to 239 (30 to 115)
Maximum crockery temperature	°C (°F)	185 (85)	212 (100)	185 (85)
Temperature regulation		Continuous adjustment	Continuous adjustment	Continuous adjustment

You can find the corresponding certification marks on our homepage at [www.hupfer.de](http://www.hupfer.de).

### 3.6 Rating Plate

The rating plate is on the rear of the appliance.



**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	Tare weight
6	Induction frequency	14	Serial number/Order number
7	Electrical serial number	15	Item and brief description
8	Electric power	16	Manufacturer



## 4 Transport, Installation, Putting into Operation and Taking out of Service

### 4.1 Transport

#### ATTENTION



#### Damage to appliances caused by improper transport

Appliances should be safely secured when transported off site inside a vehicle such as a truck. The total lock casters are not suitable for securing the appliances when they are transported in a vehicle.

If the appliances are not secured properly, there is a risk of damage to property and harm to persons caused by squashing.

Secure each individual separate appliance using suitable transport securing devices.

### 4.2 Assembly (EUSTH/57-28 only)

#### DANGER



#### Hazardous electrical current

Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.

All work on the electrical installations should only be carried out by a qualified electrician, or by authorised specialists under the direction and supervision of a qualified electrician as per the applicable electro-technical regulations.

#### ATTENTION



#### Exposed springs

If the stacking platform is pressed down by hand, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries.

Never press the stacking platform down by hand.

Be careful when attaching and detaching the springs. Pay particular attention to the ends of the tension springs when adjusting springs on sharp edges.

#### ATTENTION



#### Hazard caused by hot surfaces

The internal surfaces and base plates on heated appliances may be hot after use. Heated appliances should not come into contact with easily inflammable materials.

Fit thermally insulating panels onto the appliance. Ensure that there is enough space between the housing and cladding for air to circulate.

#### NOTE

#### Position of the power supply socket

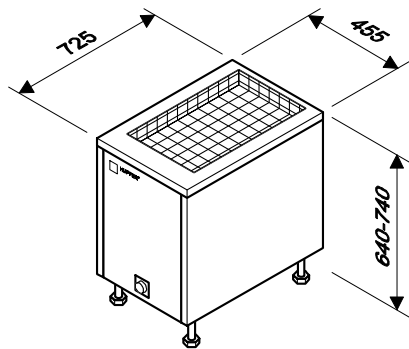
The on-site power supply socket must be accessible at all times, so that the appliance mains plug can be pulled out if necessary.

#### NOTE

#### Appliance location

The EUSTH/57-28 is a built-in appliance and may only be put into operation after being retrofitted or built in (e.g. in a cabinet).

The following section describes the assembly of the built-in appliance.



**Figure 3** EUSTH/57-28 with dimensions given in inches (mm)

There is a connecting lead set with a wiring diagram attached to the built-in appliance. The set consists of an on-site connecting cable with a Schuko plug and a connecting cable with an appliance plug. The connecting leads are wired to the on/off switch with an integrated indicator light.  
4 threaded covers for the screw feet on the EUSTH/57-28 are also included in the supply.

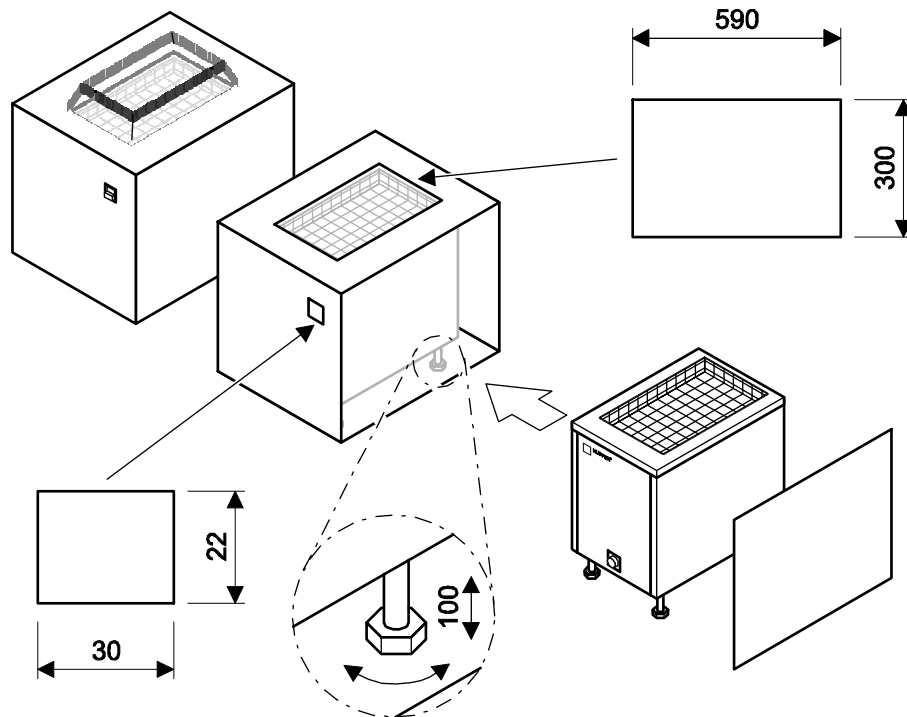
**Step 1 - Preparation**

- Make cut-outs in the worktop and prepare the front facing panel using the dimensions provided. The cut-out dimensions for worktops and counters are indicated in mm on the drawing.
- Remove the protective plastic film from the metal sheeting.

**Step 2 - Installation**

NOTE	Presetting the operating temperature
	Unlike mobile appliances where the switch and controller are positioned next to one another, the switch for the built-in appliance can be fitted anywhere on its front.  It may no longer be possible to access the controller to make adjustments after the installation. Ensure that the required temperature is set on the thermostat before installation.

- Adjust the height-adjustable screw feet, so that the appliance can be positioned under the worktop.
- Position the appliance exactly under the cut-out in the counter and adjust the screw feet.
- Fasten the stacking compartment in the worktop cut-out using 4 angled guides.



**Figure 4** Installation instructions EUSTH/57-28

### Step 3 - Connecting

#### NOTE

#### Position of the power supply socket

The on-site power supply socket must be accessible at all times, so that the appliance mains plug can be pulled out if necessary.

- Connect the appliance according to the wiring diagram.
- Put 4 threaded covers on to the threaded rods on the screw feet inside the EUSTH/57-28.
- Put thermally insulating panels around the appliance.

The appliance is now ready to be put into operation.

## 4.3 Putting into Operation

Remove the protective plastic film from the metal sheeting before using the appliance for the first time.

INFO	Disposal of packing material
	The packing consists of recyclable materials and can be disposed of accordingly. The different materials should be separated and disposed of in an environmentally friendly manner. The local agencies responsible for disposal must be contacted regarding removal

Before putting the appliance into operation, it is necessary to check whether it functions correctly.

The following functions are to be checked separately:

- In all appliances (except EUSTH/57-28): Correct functioning of total lock casters.
- In the heated appliances: Correct functioning of control elements and heating.
- In built-in appliances: The on/off switch and the mains plug must be accessible

Ensure that the appliance is clean and dry before putting it into operation.

## 4.4 Storage and Recycling

Appliances must be kept in a dry, frost-free environment when placed in temporary storage. The universal crockery dispenser must be protected against dust ingress with a suitable covering material.

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

NOTE	Condensation
	Ensure that there is sufficient ventilation and no major variations in temperature in the storage location, so that condensation is prevented from forming.

The appliance must be clean and dry before it is placed back into use.

If the universal crockery dispenser is to be recycled, any heating devices must be fully removed safely; recyclable materials must be separated properly and disposed of in an environmentally friendly way as per local waste disposal regulations. The local agencies responsible for disposal must be contacted regarding removal.

## 5 Operation

### ATTENTION



### Exposed springs

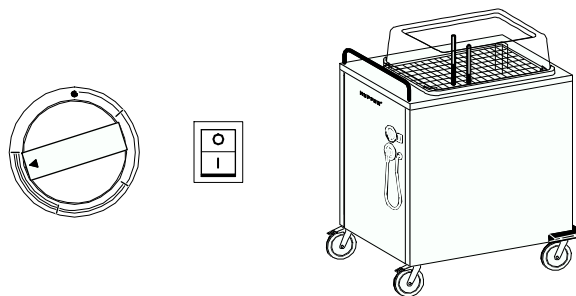
If the stacking platform is pressed down by hand, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries.

Never press the stacking platform down by hand.

Be careful when attaching and detaching the springs. Pay particular attention to the ends of the tension springs when adjusting springs on sharp edges.

### 5.1 Arrangement and Function of the Control Elements

The control elements are fitted on the front of the heated universal crockery dispenser housing.



**Figure 5** Control elements on the USTH/57-28 and USTUH/57-28

The required temperature can be set on the thermostat. Continuous adjustment is possible within the 4 power ranges. The appliance's on/off switch is positioned next to it. An indicator light integrated into the switch shows, whether the appliance is ready to for use.

### 5.2 Adjustment of Stacking Platform

### WARNING



### Hazard caused by hot surfaces

The internal surfaces of the heated appliances and the base plates can become hot during use and cool down slowly in the air.

To adjust the stacking platform, allow the appliance to cool down sufficiently with the cover removed.

The stacking platform should only be adjusted on appliances which have been switched off, disconnected from the power supply and cooled down to room temperature.

The appliance must be adjusted if one or more of the following crockery parameters is changed: diameter, edge length, height, stack height or weight.

#### 5.2.1 Spring Adjustment

### ATTENTION



### Damage to persons and property due to improper adjustment

If the level of the stack falls below the dispensing height, fingers may be injured if caught when removing dishes.

When the dispensing height is exceeded, there is a risk of accident or injury due to the crockery stack tipping and dishes breaking.

Be careful when removing the stacking platform and putting it back in. There is a risk of catching your fingers if you handle it incorrectly.

When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Proceed with care.

## ATTENTION

## Risk of injury



Be careful when attaching and detaching the springs.

Pay particular attention to the ends of the tension springs when adjusting springs on sharp edges.

Before loading the appliance, the dispensing height must be adjusted to the type of crockery used. The dispensing height is adjusted by attaching or detaching tension springs.

The dispensing height must be adjusted, so that the uppermost item of crockery is constantly moved upwards over the entire lift to an unvarying dispensing height between 0.5 and 0.1 (1.5 and 2.5 cm) above the upper edge of the housing.

### Step 1 - Checking the spring adjustment

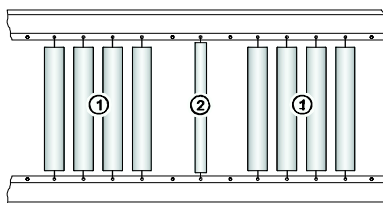
- Load a stack of 15 to 20 items on to the stacking platform to test the dispensing height.
- Wait for the system to self-adjust.

If the dispensing height of the crockery stack is about 0.7" (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 attaching or detaching tension springs on two attachment bars. The springs are arranged in groups of 9 with 8 strong base springs (1) and 1 weaker, adjustable spring (2).



**Figure 6**

Attachment bar with tension springs


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

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


Procedure:

- Take out any crockery items from the appliance.
- Removed any guide rails that have been fitted.
- Raise the stacking platform steadily and place it down on the appliance. Finally, take the stacking platform in both hands and put it down in a suitable place.
- Attach or detach adjustable springs evenly in all groups of springs.
- It is best to detach the adjustable springs. Always leave the base springs inserted whenever possible. Always detach the springs on the lower attachment bar.
- Finally, re-insert the stacking platform with the basket opening facing downwards. If the stacking platform is inserted correctly, the guide rollers must face the interior of the appliance; otherwise the crockery can become dirty.

Both steps must be repeated as often as necessary until the dispensing height is in the range between 0.6" (1.5 cm) and 1.0" (2.5 cm). The dispensing height only needs to be set once if the same type of crockery is always used.

<b>ATTENTION</b>	<b>Risk of fire</b>
	<p>If the stacking platform is inserted with the basket opening facing upwards, this will cause heat damage to the plastic-coated rods and a fire hazard in heated appliances.</p> <p>Insert the stacking platform with the basket opening facing downwards only.</p>
<b>NOTE</b>	<b>Arrangement of the springs</b>
	<p>The springs need to be in a symmetrical arrangement between the attachment bars to ensure that the stacking platform is guided smoothly and steadily.</p> <p>A slightly asymmetrical arrangement of springs within an attachment bar does not pose a problem.</p>
<b>NOTE</b>	<b>Maximum load-bearing capacity</b>
	<p>The stacking platforms are set to a maximum load-bearing capacity of 100 kg, which is perfectly adequate for most common types of crockery. In rare cases (e.g. when using plates made of toughened glass and certain food or set platters), the existing springs are not sufficient and extra springs must be added.</p>

### 5.2.2 Adjustment of Guide Rails

<b>ATTENTION</b>	<b>Risk of injury and damage to property due to improperly adjusted guide rails</b>
	<p>If the guide rails are set too far apart from each other, the crockery stack can become wedged under the upper plate due to a possible high tilt angle and may injure the serving staff when released. When transporting the appliance, a swaying crockery stack will also create an imbalance and prevent the universal crockery dispenser from being moved easily.</p> <p>If the guide rails are set too close, crockery items can become jammed and can injure people when released suddenly.</p> <p>Do not move the appliance if the guide rails have been adjusted incorrectly. Adjust the guide rails accordingly.</p>

The stacking platform is displaced by means of rolling bearings in the compartment corners and moves up and down completely separately from the guide rails.

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

- Remove the cover and put it to one side.
- 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 onto the stacking platform to proceed with adjustment.
- Insert guide rails into the slots provided.
- The guide rails with a ring fitting must be inserted downwards, so that the smallest possible gap exists between the crockery stacks and the rails. Make sure there is a uniform distance to the inner compartment panelling.
- The guide rails can be omitted if the crockery stacks support each other.

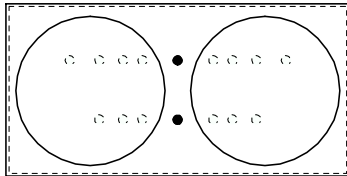
<b>NOTE</b>	<b>Use of short guide rails</b>
	Only short guide rails may be fitted when stainless steel covers are used.

### 5.2.3 Examples of Crockery Stack Arrangements

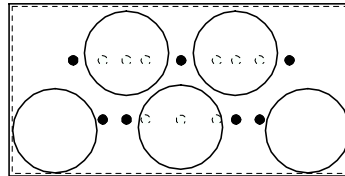
The following diagrams show the insertion points for guide rails.

The insertion points that are not used or hidden by crockery are shown in the diagrams in white. The insertion points with guide rails inserted are shown in black.

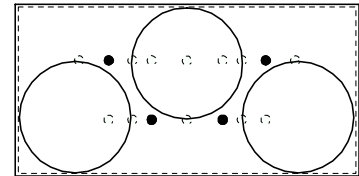
#### Examples of crockery arrangements in the universal crockery dispenser



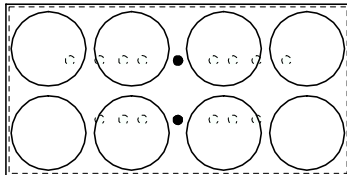
Plates and food platters  
ø 11.2" (28 cm), ø 10.6" (27 cm),  
ø 10.2" (26 cm), ø 10.0" (25 cm),  
ø 9.4" (24 cm)



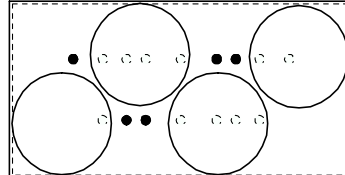
Soup and side dish bowls  
ø 5.9" (15 cm)



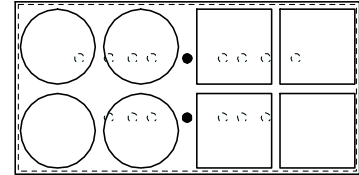
Stew, soup and side dish bowls  
ø 7.4" (19 cm) and ø 7" (18 cm)



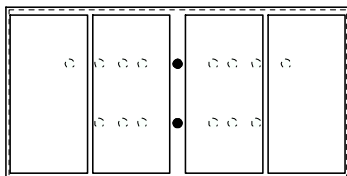
Soup and side dish bowls  
ø 5.5" (14 cm), ø 5.1" (13 cm),  
ø 4.7" (12 cm)



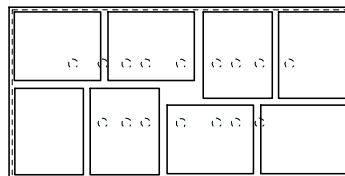
Soup and stew bowls  
ø 6.6" (17 cm)



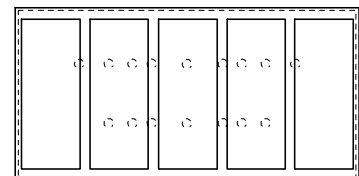
Side dish bowls  
ø 5.5" (14 cm), 4.7x4.7" (12 x 12 cm)



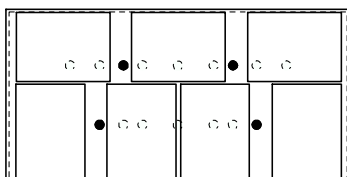
Set platters  
10.2x5.1" (26 x 13 cm)



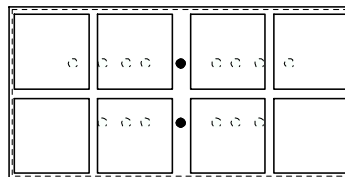
Side dish bowls  
5.9x4.7" (15 x 12 cm)



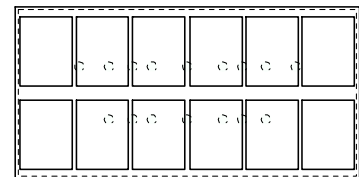
Set platters  
9.8x 3.9" (25 x 10 cm),  
9.4x3.9" (24 x 10 cm)



Platters  
6.2x4.7" (16 x 12 cm)



Side dish bowls  
4.7x4.7" (12 x12 cm)



Side dish bowls  
4.7x3.5" (12 x 9 cm)



#### 5.2.4 Calculating the Universal Crockery Dispenser Capacity

The total capacity of the universal crockery dispenser depends on the type of crockery loaded and the number of crockery stacks.

All leading manufacturers provide the necessary data for calculating the intermediate stack height in the following way:

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

$H_z$ : Intermediate stack height

$H_1$ : Height of the first crockery item

$H_n$ : Height of n crockery items

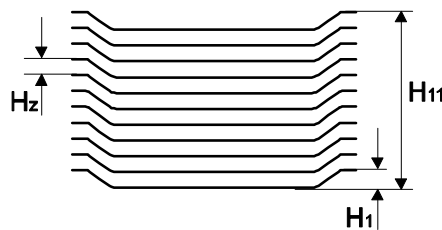
n: Number of crockery items

The capacity per crockery stack can be calculated together with the stack height  $H_s$  of the universal crockery dispenser:

$$K = \frac{(H_s - H_1)}{H_z} + 1$$

K: Items per crockery stack

$H_s$ : Stack height of the universal crockery dispenser



**Figure 7** Intermediate stack height  $H_z$  for 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

$H_{11} = 5.51''$  (140 mm): Height of 11 crockery items

$n = 11$ : Number of crockery items

$H_s = 24.2''$  (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

Ensure that the appliance is clean and dry before putting it into operation.

Before starting, you always need to check whether the universal crockery dispenser is correctly set for the crockery to be used.

- The correct dispensing height must be ensured, so that the staff will not suffer injury or become trapped and no crockery will break.
- Before using non-heated appliances, make sure that the crockery items are suitable and the stacks support each other.
- You must check the vertical guide for crockery items to prevent any risk of injury to serving staff if the crockery guides are set too far apart or too close together.
- The on/off switch must be accessible at all times.

### 5.3.1 Switching on the Appliance

<b>DANGER</b>	<b>Hazardous electrical current</b>
	Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.
	Only use the plug connection provided for this purpose. The appliance should not be operated if the connecting cable is damaged or any other damage is visible.
	Any work on electrical installations should only be carried out by a qualified electrician, or by authorised specialists under the direction and supervision of a qualified electrician as per the applicable electro-technical regulations.
<b>NOTE</b>	<b>Heated appliances</b>
Some parts of this section relate exclusively heated appliances and do not apply to non-heated models.	
<ul style="list-style-type: none"> <li>▪ Cover the stacking compartment with the cover to prevent heat loss.</li> <li>▪ Insert the mains plug into a suitable socket.</li> <li>▪ Switch on the appliance using the on/off switch. The indicator integrated into the switch will light up to show that the appliance is ready for use.</li> <li>▪ Use the thermostat to set the required temperature. Continuous adjustment is possible within the 4 power ranges.</li> </ul>	
<b>NOTE</b>	<b>Crockery temperature</b>
Depending upon the number and arrangement of crockery stacks, the temperature required for the crockery will be reached after 3 to 5 hours if the cover is in place and the initial temperature is at least 59 °F (15 °C).	

### 5.3.2 Loading the Appliance

<b>NOTE</b>	<b>Loading</b>
<p>The guide rails and the stack height must be positioned correctly before the items are inserted.</p> <p>Insert the plates individually or in small, safely managed stacks.</p>	

#### Loading crockery

- Fill the stacks alternately by the same amount.
- Place the first items on the centre of the stacking platform and move it down slowly.
- Position the further items precisely on top of the items already placed into the appliance.

The maximum filling level is reached in appliances without covers when the tops of the crockery stacks are positioned approximately 0.7" (2 cm) above the upper edge of the appliance.

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

### Unloading crockery

#### WARNING



#### Risk of burning

In heated appliances, crockery temperatures can exceed the maximum permitted temperatures of 149 °F (65°C) for touchable appliance surfaces.

Never reach into the appliance or touch the heating element with fingers during use.

Always wear protective gloves when dispensing hot crockery.

- Remove the cover and put it to one side.
- Remove the items evenly from each stack to prevent the stacking platform from tilting.
- Put the cover back on.

#### NOTE

#### Use of the cover

The cover ensures effective protection against ingress of dust and condensation even during relatively long periods of temporary storage. Using the cover in the heated appliances minimises upward heat loss and reduces the time required to heat the inserted crockery or prolongs the time that pre-heated crockery takes to cool down. A gap between the cover and the top panel on the appliance can waste energy significantly due to heat loss, reduction in the maximum crockery temperature and, consequently, a longer heating time.

#### NOTE

#### Appliances with cooling slots

The appliances are designed to provide cooled crockery. The loaded appliances must be placed in a cold store for several hours for this purpose. The time that the crockery needs to cool depends on its initial temperature, the temperature in the cold store and the required crockery temperature. The appliances must always stand freely in the room, so that optimum air circulation is ensured thanks to free convection within and around the appliances.

### 5.3.3 Moving the Appliance

#### USTH/57-28 or USTUH/57-28:

- 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 lock casters.
- Take hold of the push bars on the appliance and move the appliance to its destination.
- Once at its destination, apply both total locks, so the appliance isn't moved by accident.
- Insert the mains plug into a suitable earthed socket.
- Switch on the appliance using the on/off switch.
- Use the thermostat to set the required temperature.

**UST/57-28 or UST/57-28K:**

- Release both total locks.
- Take hold of the push bars on the appliance and move the appliance to its destination.
- Once at its destination, apply both total locks, so the appliance isn't moved by accident.

## 5.4 Measures at the End of Use

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**WARNING**



**Hazard caused by hot surfaces**

The internal surfaces of the appliance and the base plates may become hot during use and will only cool down slowly in the air.

Allow the appliance to cool down sufficiently for cleaning with the cover removed; wear suitable protective gloves.

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**USTH/57-28 or USTUH/57-28:**




- Once at its destination, apply both total locks, so the appliance isn't moved by accident.
- Turn off the thermostat.
- Switch off the appliance at the on/off switch.
- Pull out the mains plug and insert it into the plug park provided.

**UST/57-28 or UST/57-28K:**

- Once at its destination, apply both total locks, so the appliance isn't moved by accident.

## 6 Troubleshooting and Repair

### 6.1 Safety Measures

<b>DANGER</b>	<b>Hazardous electrical current</b>
	<p>Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.</p> <p>Switch off the appliance at the mains before examining the appliance for faults. Pull out the mains plug and insert it into the plug park provided.</p>
<b>WARNING</b>	<b>Hazard caused by hot surfaces</b>
	<p>The internal surfaces of a heated appliance and the base plates can become hot during operation and only cool down slowly in the air.</p> <p>In the event of a malfunction, allow the appliance to cool down with the cover removed; wear suitable protective gloves.</p>
<b>ATTENTION</b>	<b>Exposed springs</b>
	<p>If the stacking platform is pressed down by hand, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries.</p> <p>Never press the stacking platform down by hand.</p> <p>Be careful when attaching and detaching the springs. Pay particular attention to the ends of the tension springs when adjusting springs on sharp edges.</p>

### 6.2 Instructions regarding Fault Repair

Please check first whether there is an operating fault. You can repair some faults yourself.

Servicing should be carried out by authorised specialists only. Indicate the information given on the rating plate if you contact the after-sales service or order spare parts.

Only use original spare parts to replace defective components.

Regular inspection and maintenance of the appliance prevent disruptions to operations and ensure safety. Inspection and maintenance intervals depend on the use of the appliance. Consult your dealer's after-sales service department.





### 6.3 Fault and Action Table

Fault	Possible cause	Action
Appliance does not become warm; indicator light is on.	Defective heating	Take the appliance out of operation and have it checked and repaired by authorised specialist staff if necessary.
Appliance does not become warm; indicator light does not come on.	Defective building fuses.	Check fuse and repair, if necessary.
Appliance does not become warm; indicator light does not come on.	Defective on/off switch.	Switch off the appliance at the mains by pulling the mains plug and have it checked and repaired by authorised specialist staff if necessary.

Fault	Possible cause	Action
Appliance does not become warm; indicator light does not come on.	Defective connecting cable or mains plug	Switch off the appliance at the mains by pulling out the mains plug and have it checked and repaired by authorised specialist staff if necessary.
Appliance becomes warm; indicator light does not come on.	Defective indicator light.	Take the appliance out of operation and have it checked and repaired by authorised specialist staff if necessary.
Appliance becomes warm; indicator light does not come on.	Defective circuit.	Take the appliance out of operation and have it checked and repaired by authorised specialist staff if necessary.
Stacking platform does not move plates upwards to the dispensing height even with a low load.	Spring broken	Replace defective springs with new ones.
Total locks no longer brake.	Total locks have worn down	Either replace the locking brakes or replace the defective casters.

## 7 Cleaning and Care

### 7.1 Safety Measures

<b>DANGER</b>	<b>Hazardous electrical current</b>
	<p>Electrical currents can pose a considerable threat to people's lives and physical well-being and may lead to fatal injuries.</p> <p>Before cleaning, switch off the appliance at the mains. Pull out the mains plug and insert it into the plug park provided.</p>
<b>WARNING</b>	<b>Hazard caused by hot surfaces</b>
	<p>The internal surfaces of the appliance and the base plates may become hot during use and will only cool down slowly in the air.</p> <p>Allow the appliance to cool down sufficiently for cleaning with the cover removed; wear suitable protective gloves.</p>
<b>ATTENTION</b>	<b>Exposed springs</b>
	<p>If the stacking platform is pressed down by hand, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries.</p> <p>Never press the stacking platform down by hand.</p> <p>Be careful when attaching and detaching the springs. Pay particular attention to the ends of the tension springs when adjusting springs on sharp edges.</p>
<b>ATTENTION</b>	<b>Do not clean with running water</b>
	<p>The appliance should not be cleaned with running water, or steam-jet or high-pressure cleaners. The appliance must be taken out of operation and switched off at the mains in advance in any areas where steam-jet or high-pressure cleaners are to be used</p>

### 7.2 Hygiene Measures

It is essential for serving staff to act in the correct manner to ensure optimal hygiene. Everyone must be informed about local applicable hygiene regulations, observe them and comply with them. Use a waterproof plaster to cover wounds on 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 the appliance thoroughly after cleaning with damp materials to prevent mould forming, germs and bacteria spreading unchecked and, consequently, crockery from being contaminated.

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

The plastic covers can be cleaned by hand with a damp cloth. Covers can also be cleaned in a commercial dishwasher if they are heavily stained. Washing and rinsing agents suitable for polycarbonate should be used.

Clean the stainless steel covers by hand with a damp cloth. Let them dry thoroughly afterwards.

## 7.4 Special Care Instructions

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Resistance to corrosion in stainless steels is provided by a passive layer which is formed on the surface when oxygen is absorbed. The oxygen in air is sufficient to form the passive layer, so that damage caused by physical action is eliminated automatically.

The passive layer develops or is renewed more quickly when the steel comes into contact with water containing oxygen. The passive layer can be chemically damaged or breached by agents which have a reducing (oxygen-consuming) effect when they come into contact with steel at concentrated levels or at high temperatures.

Such aggressive substances include:

- 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 handling appliances made of "refined stainless steel":

- Always keep the surface of appliances made from stainless steel clean and open to air.
- Use cleaning agents suitable for stainless steel. Never use bleaching cleaning agents or any containing chlorides.
- Remove layers of lime scale, grease, starch and egg-white by cleaning daily. Corrosion may occur underneath these layers due to lack of air absorption.
- Remove all cleaning agent residues by wiping thoroughly with plenty of water each time that you clean. The surface should be thoroughly dried after wiping.
- Do not bring parts made of stainless steel into contact with substances such as concentrated acids, seasonings and salts for longer than is absolutely necessary. Acid fumes emitted when tiles are cleaned also cause corrosion in "refined stainless steel".
- Avoid damaging the surface of the stainless steel, especially by bringing into contact with metals other than stainless steel.
- Residues from other metals produce extremely small amounts of chemical elements which can cause corrosion. Contact with iron and steel must be avoided at all costs, because it will cause extraneous rust. If stainless steel comes into contact with iron (steel wool, steel particles from pipes, water containing iron), this can trigger corrosion. You must therefore use refined steel wool or brushes with natural, plastics or refined steel bristles only for physical cleaning. Steel wool or brushes with unalloyed steel cause extraneous rust due to abrasion.



## 8 Spare Parts and Accessories

### 8.1 Introduction

Servicing should be carried out by authorised specialists only.  
Only use original spare parts to replace defective components.  
Always specify the information and corresponding part number indicated on the rating plate when contacting the after-sales service or ordering spare parts.

### 8.2 Spare Parts and Accessories List

#### UST/57-28 and UST/57-28K

0191124358	Guide tube	Stainless steel, Ø20/1.0/825, complete - ET	
014118001	Guide basket	Stainless steel 580/290/148 - ET	Plastic-coated, silver-grey
014041030	Guide roller	Ø 0.9" (24mm) for guide basket	(package contains 8 units)
014040164	Tension spring	Stainless steel, 5gr, Ø1.0/Ø12/146 set	(package contains 5 units)
014040101	Tension spring	Stainless steel, 10gr, Ø1.5/Ø20/146 set	(package contains 5 units)
014002110	Corner bumpers	complete set	(package contains 4 units)
014046041	Bow-shaped handle	Aluminium 26/417/57 with M8 thread, black	
014000402	Swivel caster	Ø 4.92" (125) w. brakes, plate, ball bearing, plastic	
014000401	Swivel caster	Ø 4.92" (125) plate, ball bearing, plastic	
014122075	Cover	PC 603/313/120/4 - ET	

#### USTH/57-28 and USTUH/57-28

014002170-01	Thermostat	Switching module, complete	
0191148605	Dummy socket	ø75/43 black cpl	
014001300	On/off switch	with frame & splash guard	
014040011-01	Thermostat	86-239 °F (30-115°C) - ET	
014001081	Spiral cable	3G1.0/1600 WS-DE FH with angle plug	
014001202	Temperature limiter	1 set 105 degrees	(package contains 3 units)
014001122	Heating	Stainless steel, 230 V, 1000 W, Ø8.5 - ET	
014001107	Heating	Stainless steel, 230 V, 1500 W, Ø6.5 - ET	
014001013	Hot air fan	240 V/50HzR2K150AC037	
0191124358	Guide tube	Stainless steel, Ø20/1.0/825, complete - ET	
014118001	Guide basket	Stainless steel 580/290/148 - ET	Plastic-coated, silver-grey
014040164	Tension spring	Stainless steel, 5gr, Ø1.0/Ø12/146 set	(package contains 5 units)
014040101	Tension spring	Stainless steel, 10gr, Ø1.5/Ø20/146 set	(package contains 5 units)
014002110	Corner bumpers	complete set	(package contains 4 units)
014046041	Bow-shaped handle	Aluminium 26/417/57 with M8 thread, black	
014000402	Swivel caster	Ø 4.92" (125) with brakes, plate, ball bearings, plastic	
014000401	Swivel caster	Ø 4.92" (125), plate, ball bearings, plastic	
014122075	Cover	PC 603/313/120/4 - ET	

## EUSTH/57-28

014128901	Connecting cable set	EBRH	Connecting lead with switch, complete
014001300	On/off switch	with frame & splash guard	
014040011-01	Thermostat	86-239 °F (30-115°C) - ET	
014510022	Appliance plug	STA 6.3 161.5 set	(package contains 5 units)
014001122	Heating	Stainless steel, 230 V, 1000 W, Ø8.5 - ET	
014040280	Thermostat button	Set	(package contains 2 units)
0191124358	Guide tube	Stainless steel, Ø20/1.0/825, complete - ET	
014118001	Guide basket	Stainless steel 580/290/148 - ET	Plastic-coated, silver-grey
014041030	Guide roller	(Ø24mm) for guide basket	(package contains 8 units)
014040164	Tension spring	Stainless steel, 5gr, Ø1.0/Ø12/146 set	(package contains 5 units)
014040101	Tension spring	Stainless steel, 10gr, Ø1.5/Ø20/146 set	(package contains 5 units)
014122075	Cover	PC 603/313/120/4 - ET	

The following plug types can be used with universal crockery dispensers:

- 2-pole Schuko angle plug (standard)
- 3-pole British mains plug in accordance with BS 1363 A for Great Britain and Hong Kong
- 3-pole Swiss mains plug type 12 - 10 A

## 9 Annex

### 9.1.1 Declaration of Conformity

## CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE

Gegenstand | Object | Objet

Geschirrstapler, Korbstapler, Böhnenst. | crockery dispenser, basket dispenser, platform dispenser | chariot niveau constant à vaisselle, 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

Jörgen Gottwald

Vorname, Nachname

Leiter Normenstelle

Position

Unterschrift

Dokumentationsbevollmächtigter

Jörgen Gottwald

HUPFER® Metallwerke  
GmbH & Co. KG

info@hupfer.de

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.

HUPFER® Metallwerke GmbH & Co KG

Dieselstraße 20 | 48653 Coesfeld | Deutschland | +49 2541 805-0 | info@hupfer.de

**HUPFER**

# CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE



Gegenstand | Object | Objet

Geschirrstapler, Korbstapler, Bohnenst. elektr. | crockery dispenser, basket dispenser, platform dispenser electr. | chariot niveau constant à vaisselle, 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 Produkt/e weder Störungsquellen noch störungsanfällige Bauteile im Sinne der EMV-Richtlinie enthält/enhalten.

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/s 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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HUPFER® Metallwerke GmbH & Co KG

Dieselstraße 20 | 48653 Coesfeld | Deutschland | +49 2541 805-0 | info@hupfer.de