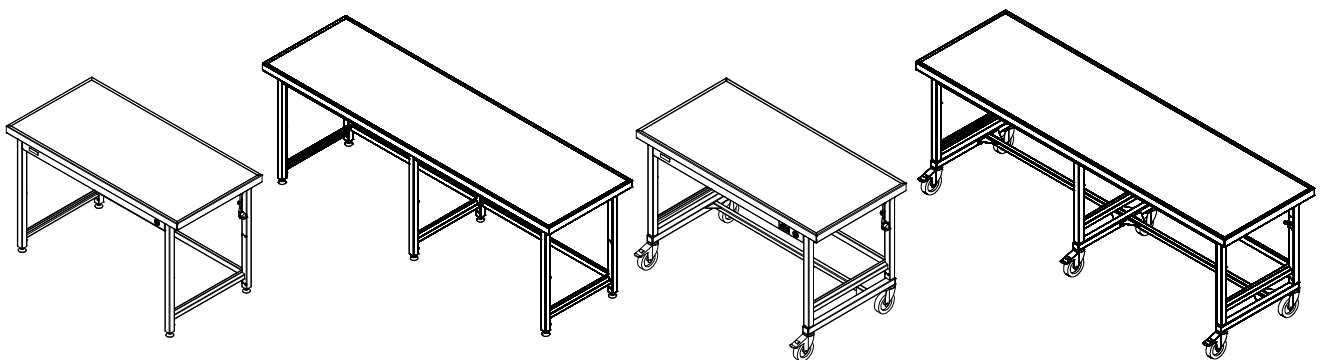


Operating Instructions



Work Table | Packing Table
electrohydraulically height-adjustable
AT-EH | AT-EH-F | PT-EH | PT-EH-F

1 Introduction

1.1 Appliance Information

Appliance designation	Work Table Packing Table electrohydraulically height-adjustable electrohydraulically height-adjustable
Appliance type/ -s	AT-EH AT-EH-F PT-EH PT-EH-F
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstrasse 20 48653 Coesfeld P.O. Box 1463 48634 Coesfeld ☎ +49 2541 805-0 📠 +49 2541 805-111 www.hupfer.de info@hupfer.de

Read these operating instructions thoroughly and attentively to ensure safe operation and avoid any damages!

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

4009901_A2

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1.3 List of Abbreviations

Abbreviation	Definition																																				
BGR	Rule of the Professional Association																																				
BGV	Regulation of the Professional Association																																				
CE	Communauté Européenne 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	<p>International Protection. The abbreviation IP and a further two-digit index specify the protection class of a housing.</p> <p>The first digit: Protection against ingress of solid foreign objects The second digit: Protection against ingress of water</p> <table border="1"> <tbody> <tr> <td>0</td> <td>No protection against contact, no protection against ingress of solid foreign objects</td> <td>0</td> <td>No protection against ingress of water</td> </tr> <tr> <td>1</td> <td>Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects $\varnothing > 1.97''$ (50 mm)</td> <td>1</td> <td>Protection against vertically falling water drops</td> </tr> <tr> <td>2</td> <td>Protection against contact with fingers, protection against ingress of foreign objects $\varnothing > 0.5''$ (12 mm)</td> <td>2</td> <td>Protection against dripping water (at any angle up to 15° from the vertical)</td> </tr> <tr> <td>3</td> <td>Protection against contact with tools, thick wires or similar objects of $\varnothing > 0.1''$ (2.5 mm), protection against foreign objects $\varnothing > 0.1''$ (2.5 mm)</td> <td>3</td> <td>Protection against water drips at any angle up to 60° from the vertical</td> </tr> <tr> <td>4</td> <td>Protection against contact with tools, thick wires or similar objects of $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)</td> <td>4</td> <td>Protection against water splashing from any direction</td> </tr> <tr> <td>5</td> <td>Protection against contact, protection against dust deposits inside</td> <td>5</td> <td>Protection against water jets (projected by a nozzle) at any angle</td> </tr> <tr> <td>6</td> <td>Complete protection against contact, protection against ingress of dust</td> <td>6</td> <td>Protection against rough sea or strong water jets (flood protection)</td> </tr> <tr> <td></td> <td></td> <td>7</td> <td>Protection against ingress of water during temporary immersion</td> </tr> <tr> <td></td> <td></td> <td>8</td> <td>Protection against pressurised water during continuous immersion</td> </tr> </tbody> </table>	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 $\varnothing > 1.97''$ (50 mm)	1	Protection against vertically falling water drops	2	Protection against contact with 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, thick 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, thick 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
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LED	Light Emitting Diode Light diode																																				
RCE	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.
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.
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 20.9x12.8x" (530x325mm). Items are available in different depths.
Control	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels, heat.
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 of the work and packing tables where the operating element is arranged. The main workstation for the operating staff is located at the front.

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

The warnings and notes are separated from the other text and particularly marked by corresponding icons. The icon cannot, however, replace the text of the safety instructions. Therefore, always read thoroughly the full text of the safety instructions. The warnings and notes are separated in these operating instructions as follows and categorised by the following danger levels by means of various symbols.

DANGER	Brief description of danger
	<p>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.</p> <p>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.</p>
WARNING	Brief description of danger
	<p>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.</p> <p>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.</p>
ATTENTION	Brief description of danger
	<p>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.</p> <p>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.</p>
NOTE	Brief description of additional information
	<p>Attention is pointed to special conditions or additional important information on the respective subject.</p>
INFO	Short title
	<p>Contains additional information on work assisting features or recommendations on the respective subject.</p>

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
	Contusion hazard
	Hazardous electrical voltage

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.

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

- The appliance may only be operated as intended, when it is in perfect condition with regards to technical standards, with awareness of safety and hazards and in accordance with the operating instructions.
- Only instructed staff may operate the appliance.
- All the operating and actuating elements must be in a perfect and functionally reliable condition with regards to technical standards.
- The appliance must be checked for external visible damage and defects whenever it is put into operation. In case of damages, inform immediately the competent bodies and do not put the work table into operation.
- Modifications or retrofits of the equipment are only permitted in consultation with the manufacturer and on receipt of his written agreement.
- Never pull the mains plug out of the socket by 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.
- A lack of stability can lead to injuries. The maximum load must not be exceeded. Loads must be distributed safely. Stop and load the work table only on even surfaces. Adjust the legs if necessary.

2.3.1 Additional safety instructions for mobile appliances

- Before moving, pull out the mains plug and insert it into the holder provided.
- Release both total brakes before moving the appliance. Moving the appliance with the total brakes locked can damage the chassis.
- Only move the work table over even floors. Moving the appliance over very uneven floors can damage the chassis. Transport over inclined planes (slope of more than 10%) or steps is not permitted.
- When approaching walls and moving round obstacles always pay attention to persons in the way. Risk of injury.
- If the work tables tip over due to outside influences or inattention, never catch it manually. Risk of injury.
- Do not stop and load the appliance on sloping floors.
- Secure the appliance against rolling away by applying both total brakes when stopping it.

2.4 Safety Instructions for Use and Operation

The following points must be observed when using and operating the appliance:

- The appliance may only be operated as intended, when it is in perfect condition with regards to technical standards, with awareness of safety and hazards and in accordance with the operating instructions.
- The appliance must be checked for external visible damage and defects prior to operation. In case of damage, inform immediately the competent bodies and do not put the work table into operation.
- Only instructed staff may operate the appliance.
- All the operating and actuating elements must be in a perfect and functionally reliable condition with regards to technical standards.
- Stand upright in front of the work top to prevent contusion. Never reach into the work area during lifting.
- During lifting, ensure that the worktop is able to move unobstructed. Persons or objects must be kept clear of the work area.

2.5 Safety Instructions for Transport

The following points are to be observed when transporting the work table:

- When loading, use only hoists and load lifting devices approved for the weight of the appliance to be lifted.
- 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.
- Use transport vehicles that are approved for the weight of the work table.
- Do not lift the work table at the worktop.
- In no case put a defective appliance into operation and inform the supplier immediately.

2.6 Safety Instructions for Cleaning and Care

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

- Take the work table out of operation, pull out the mains plug and secure against unauthorised reactivation before performing cleaning and care measures.
- For reasons of hygiene the cleaning instructions must be strictly observed.
- Do not clean the appliance with steam-jet or high-pressure cleaners. The appliance must be taken out of operation, switched off at the mains and placed out of reach of steam-jet or high-pressure washers beforehand in any area where steam-jet or high-pressure washers are to be used.

2.7 Safety Instructions for Troubleshooting

The following points must be observed when carrying out any troubleshooting operations:

- The local applicable Accident Prevention Regulations must be observed.
- Take the work table out of operation, pull out the mains plug and secure against unauthorised reactivation before performing maintenance or troubleshooting operations. When working on the electrical installation, the appliance must be switched off at the mains. This work must only be carried out by a certified electrician.
- Carry out all the checks and inspections of the appliance on a regular basis. Remedy immediately deficiencies, such as loose screw connections, melted or damaged leads.
- Only authorised specialists may perform all repair work.
- Defective components should only be replaced with original parts.

2.8 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

Height-adjustable work tables are intended for use in large-scale kitchens and medical technology industries.

The continuously adjustable electrohydraulic height adjustment system permits the adjustment of the work tables to all body heights and thus allows ergonomic handling at all times.

Depending on the model, the work table is available in different sizes and either on swivel casters or with legs.

3.2 Intended Use

Work tables can be used in large-scale kitchens and medical technology industries.

Only instructed staff may operate work tables.

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

In no case may people sit or stand on the work tables or use them as climbing aids or ladders.

Do not use mobile work tables to transport people.

Do not stop and load work tables on sloping floors.

Do not lift work tables at the worktop.

Inserting objects which strongly impede the movements of the appliance is prohibited.

Any use for other purposes than intended, that have not been agreed with the manufacturer, are considered as improper use.

The manufacturer and suppliers are not liable for any consequential damage resulting from unintended use. 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 AT-EH-F | PT-EH-F

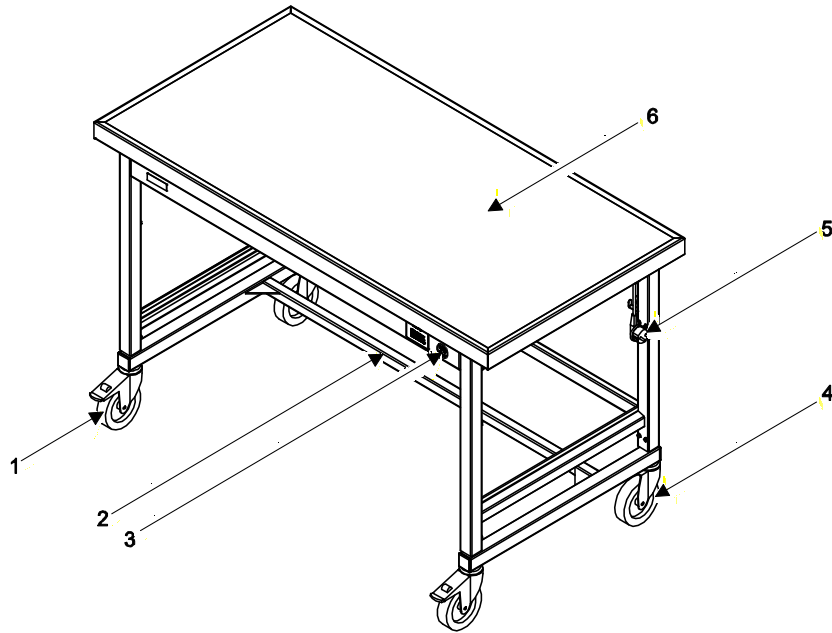


Figure 1 View of appliance AT-EH-F | PT-EH-F

- | | |
|---|-------------------------------------|
| 1 Swivel caster with total brake | 4 Swivel caster without total brake |
| 2 Base | 5 Connecting lead with mains plug |
| 3 Manual control switch for height adjustment | 6 Worktop |

3.4.2 View of the appliance AT-EH | PT-EH

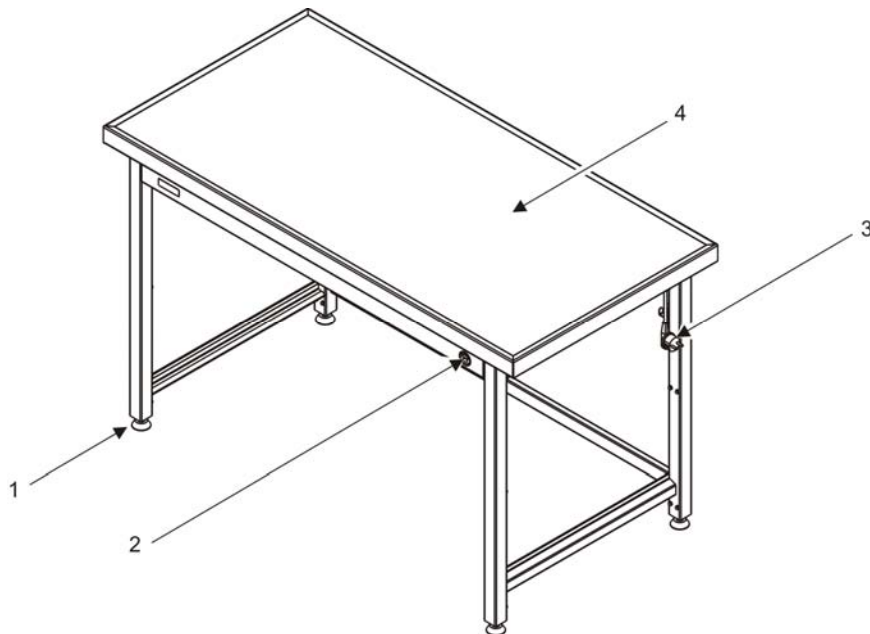


Figure 2 View of appliance AT-EH-F | PT-EH-F

- | | |
|---|-----------------------------------|
| 1 Leg | 3 Connecting lead with mains plug |
| 2 Manual control switch for height adjustment | 4 Worktop |

3.4.3 Appliance Description

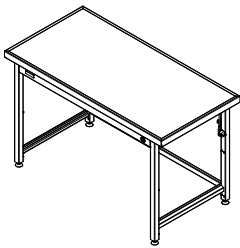
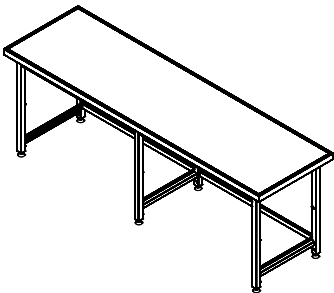
The work table has a stable frame construction made of stainless steel and a solid worktop. Profiles are provided on the both sides at the rear side of the base to place shelves.

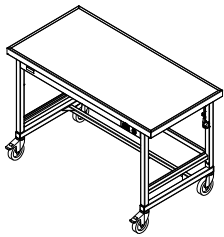
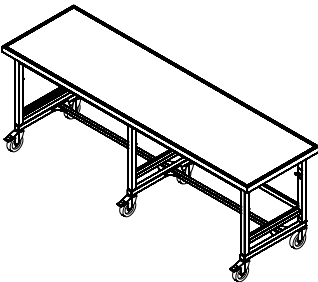
The maintenance-free electro-hydraulic height adjustment system is fitted underneath the worktop in a stainless steel tray to keep it safe from external influences. The height of the worktop can be adjusted as required by using the manual control switch at the front. The manual control switch is a stationary protective device, i.e. the height of the work table can only be adjusted when the manual control switch is activated.

Optionally, a double-sided hook rack can be attached. The hook rack is installed using a mounting set (the mounting set is not included and must be ordered separately).

Optionally, the work table can be equipped with shelves, drawer units or plates for additional storage space.

3.5 Technical Data

	Dim.	AT-EH PT-EH	AT-EH PT-EH
			
Width	in (mm)	39.37-78.74" (1000-2000)	82.67-110.23" (2100-2800)
Depth	in (mm)	23.6-47.24" (600-1200)	23.6-47.24" (600-1200)
Height (variable)	in (mm)	29.52-35.43" (750-900)	29.52-35.43" (750-900)
Lift	in (mm)	11.81" (300)	11.81" (300)
Own weight (depending on the worktop size)	lbs (kg)	as per rating plate	as per rating plate
Total loading capacity	lbs (kg)	661.38 (300)	661.38 (300)
Operating and ambient conditions	°F (°C)	41-113 (5-45)	41-113 (5-45)
Electrical connection		230 V 1N AC 50 Hz	230 V 1N AC 50 Hz
Max. connection value	kW	2	2

	Dim.	AT-EH-F PT-EH-F	AT-EH-F PT-EH-F
			
Width	in (mm)	39.37-78.74" (1000-2000)	82.67-110.23" (2100-2800)

	Dim.	AT-EH-F PT-EH-F	AT-EH-F PT-EH-F
Depth	in (mm)	23.6-47.24" (600-1200)	23.6-47.24" (600-1200)
Height (variable)	in (mm)	29.52-35.43" (750-900)	29.52-35.43" (750-900)
Lift	in (mm)	11.81" (300)	11.81" (300)
Width	in (mm)	39.37-78.74" (1000-2000)	39.37-78.74" (1000-2000)
Depth	in (mm)	23.6-47.24" (600-1200)	23.6-47.24" (600-1200)
Chassis	mm	4 swivel casters, 2 with total brakes, Ø 125	6 swivel casters, 3 with total brakes, Ø 125
Operating and ambient conditions	°F (°C)	41-113 (5-45)	41-113 (5-45)
Electrical connection		230 V 1N AC 50 Hz	230 V 1N AC 50 Hz
Power requirement	kW	2	2

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

3.6 Rating Plate

The rating plate is arranged on the rear of the work table.

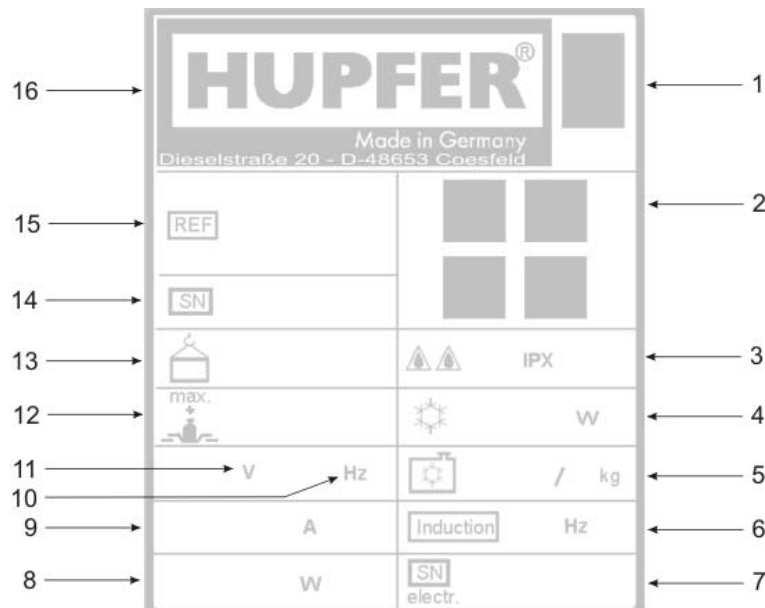


Figure 3 Rating plate

- | | | | |
|---|----------------------------|----|----------------------------|
| 1 | Disposal of old appliances | 9 | Nominal current |
| 2 | Test mark | 10 | Frequency |
| 3 | Protection class | 11 | Nominal voltage |
| 4 | Chilling capacity | 12 | Payload |
| 5 | Coolant | 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, Putting into Operation and Decommissioning

4.1 Transport

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

Transport may only be carried out by instructed and trained staff.

During transport, secure all the individually standing appliances using corresponding transport securing devices.

The work table is delivered as an assembled unit, i.e. it is completely assembled including the height adjustment system.

When loading, use only hoists and load lifting devices approved for the weight of the work table. Install suitable load carrying devices. Do not lift the appliance at the worktop.

Only the transport vehicles may be used that are approved for the weight of the appliance.

According to the valid purchase contract, the scope of delivery is specified in the shipping documents attached to the delivery item.

4.2 Putting into Operation

DANGER

Hazardous electrical voltage



The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries.

Before putting the appliance into operation, check whether the power supply indicated on the rating plate (230V / 50/60 Hz) corresponds to the local power supply. Otherwise, do not put the appliance into operation.

Do not use any extension leads in wet areas.

Remove the original packing and check, whether the appliance is complete and undamaged. In no case put a defective appliance into operation and inform the supplier immediately.

Always place the work table on firm and level floors when unpacking and operating it.

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 work table should be thoroughly cleaned with a soft cloth before putting it into operation for the first time. Before the appliance is put into operation it must be clean and dry.

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

- In all appliances: the functioning of the operating elements.
- In mobile appliances: the functioning of the total brake.

4.3 Storage and Recycling

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

The appliance 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 work table is required to be recycled, all the operating and auxiliary materials must be disposed in an environmentally compatible manner. The recyclable materials must be properly separated and disposed in an environmentally compatible manner according to the local Waste Disposal Regulations. In any case, the local bodies responsible for disposal are to be involved for this purpose. Separate the reusable materials of the appliance (casters and plastic parts) before disposing or send the appliance to a recycling centre. Dispose the electronics at corresponding collection centres.

We offer our customers to dispose their waste appliances. Please contact us or one of our distribution partners.

Packaging and packing material can be sent to the recycling centre by indicating the waste disposal contract number. If you do not have the valid waste disposal contract number, you can ask for it at [HUPFER®](#) - Service.

5 Operation

ATTENTION	Contusion hazard
	<p>Parts of the frame move when lifting and lowering the worktop. This may cause limb contusion or damage to property.</p> <p>Stand upright in front of the work top during operation.</p> <p>Always make sure that the danger zone is clear of any other persons.</p> <p>Please ensure that there are no objects which may hinder the worktop from being lifted or lowered.</p>

ATTENTION	Damage to property
	<p>Moving the appliance with the total brakes locked can damage the chassis of mobile work tables.</p> <p>Release both total brakes before moving the appliance.</p>

The work table must be checked for external visible damages and defects before each operation. In case of damage, inform immediately the competent bodies and do not put the work table into operation.

5.1 Arrangement and Function of the Operating Elements

The height of the work table can be continuously adjusted via the push button at the front as needed. The display shows the height set in cm.

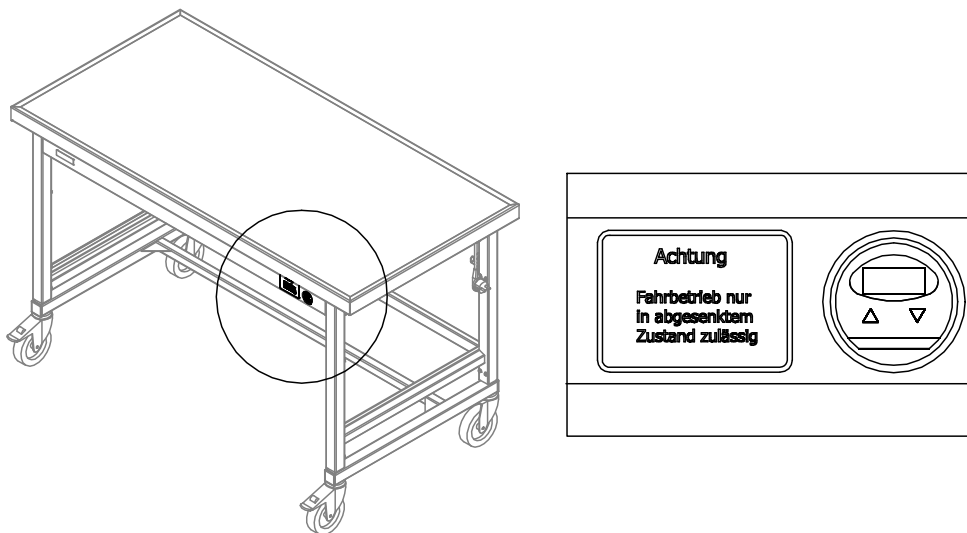




Figure 4 Operating element of the mobile work table

Function	Description
up 	To adjust the worktop upwards, keep the button pushed until the required height is reached. The worktop goes up continuously as long as the button is pressed or until the maximum height has been reached.
down 	To adjust the worktop downwards, keep the button pushed until the required height is reached. The worktop goes down continuously as long as the button is pressed or until the minimum height has been reached.

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 on the appliance.

ATTENTION

Danger of escaping hydraulic fluid



Take care when working with hydraulic equipment. Media which are under pressure may leak and lead to damage of the skin, eyes or limbs.

Work on the hydraulic equipment may only be performed by authorised specialists, and only when the system is powered off and pressure-free.

6.2 Notes on Troubleshooting

Please contact our service partners in case of malfunction and complaints within the warranty period. Even after the warranty period has expired you can have necessary repair work carried out by our service partners and certified electricians.

Service work should only be carried out by authorised specialists.

Defective components should only be replaced with **HUPFER®** original parts. The modular design simplifies the replacement of individual components.






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.

6.3 Fault and Action Table

Fault	Possible cause	Action
Functional failures	Defective hydraulic system	Switch off the appliance at the mains, have it checked and repaired by authorised specialist staff
	Defective switch	Switch off the appliance at the mains, have it checked and repaired by authorised specialist staff
	Defective fuses	Switch off the appliance at the mains, have it checked and repaired by authorised specialist staff
	Defective mains connecting lead or mains plug	Switch off the appliance at the mains, have it checked and repaired by authorised specialist staff

7 Cleaning and Care

7.1 Safety Measures

DANGER	Hazardous electrical voltage
	<p>The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries.</p> <p>Take the appliance out of operation before cleaning and secure it against unauthorised reactivation.</p>
ATTENTION	Danger of escaping hydraulic fluid
	<p>Take care when working with hydraulic equipment. Media which are under pressure may leak and lead to damage of the skin, eyes or limbs.</p> <p>Work on the hydraulic equipment may only be performed by authorised specialists, and only when the system is powered off and pressure-free.</p>
ATTENTION	Contusion hazard
	<p>Pressure loss in hydraulic lines may cause contusion due to moving parts of the frame.</p> <p>Please ensure during maintenance that the actuators are not raised or lowered unexpectedly.</p> <p>During maintenance, always make sure that the danger zone is clear of any other persons.</p>
ATTENTION	Appliance damages
	<p>Using steam-jet or high-pressure washers for cleaning can cause damage to the appliance.</p> <p>Take the appliance out of operation and switch it off at the mains beforehand by pulling the plug in any area where steam-jet or high-pressure washers are to be used. Do not keep the appliance within reach of steam-jet or high-pressure washers.</p> <p>Do not point high-pressure washers directly on displays, actuators, hydraulic and electrical components.</p>
ATTENTION	Appliance damages
	<p>Never use chloride-containing cleaning agents, abrasive cleaning powder or steel wool to clean the display. Aggressive cleaning agents can destroy plastics and scratch the display.</p> <p>Use a soft cloth to clean the display.</p>

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 or meals.

7.3 Cleaning and Care

If the work table is handled with care, cleaned and maintained on a regular basis, it does not require any additional care measures.

To clean it regularly, wipe the work table with a soft cloth. Use for cleaning a soft cleaning cloth or an uncoated sponge. Use degreasing liquid cleansers that are approved for food industry.

Never use high-pressure cleaners, chloride-containing cleaning agents, abrasive cleaning powder or other dry cleaning agents, steel wool, steel sponges and/or sharp-edged items.

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 wiping thoroughly. 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 **HUPFER®** original parts. That is the only way to guarantee a safe operation. In the event of after-sales service and when ordering spare parts specify always the data and corresponding part number given in the rating plate. Always give the order number and corresponding part number when ordering replacement parts. The order number is given on the rating plate of the work table. Always stockpile a full set of replacement parts as a reserve or make a maintenance contract with a specialised dealer to avoid standstill times.

8.2 Spare Parts and Accessories List

AT-EH | PT-EH

91135387	Cable gland	soft PVC Ø14/Ø8/7 sw
91303528	Controller	230V/300 214/115/61
91303618	Controller	110V/300 214/115/61
91303526	Lifting system	4x Hub300, electric
91303482	Screw connection	Cable M32/1,5 split Ø6-7
91164269	Stand	Rubber Ø46/50
0191240023	Cable gland	PA 116/58/15 UL Set
91310146	Manual switch	Ø55/27
91135387	Cable gland	soft PVC Ø14/Ø8/7 sw
91310268	Lifting system	4x Hub300, crank handle
91313780	Lifting system	6x Hub300, crank handle

AT-EH-F | PT-EH-F

91135387	Cable gland	soft PVC Ø14/Ø8/7 sw
91303528	Controller	230V/H300/mm 215/107/61
91303618	Controller	110V/H300/mm 215/107/61
91303526	Lifting system	4x Hub300, electric
91303482	Screw connection	Cable M32/1,5 split Ø6-7
91164269	Stand	Rubber Ø46/50
0191240023	Cable gland	PA 116/58/15 UL Set
91310146	Manual switch	Ø55/27
91310636	Lead	Conn. H05VV 3G1.0 2500 DE sw
91310268	Lifting system	4x Hub300, crank handle
91313780	Lifting system	6x Hub300, crank handle
91316408	Swivel caster	Stainless steel R13/125, set
91316407	Swivel caster	Stainless steel R13/125 w. breaks, set

Use the following plug type for work tables:

- 2-pole Euro plug (standard)

9 Annex

9.1 EC Declaration of Conformity

CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE



Gegenstand | Object | Objet
Arbeits-tisch | work table | Table de travail

Artikelgruppe | Article category | Groupe d'articles
33000

Typ | Type | Type
Elektrisch höhenverstellbar | Electrically height-adjustable | Hauteur réglable électriquement

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 60204-1:2006, EN 61140, EN 61000-6-2, EN 61000-6-4, EN ISO 14121-1, EN ISO 12100:2010, EN ISO 12100-2, EN 614-1, EN 1037, EN 349, EN ISO 13857

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 60204-1:2006, EN 61140, EN 61000-6-2, EN 61000-6-4, EN ISO 14121-1, EN ISO 12100:2010, EN ISO 12100-2, EN 614-1, EN 1037, EN 349, EN ISO 13857

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, correspond/ent 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 60204-1:2006, EN 61140, EN 61000-6-2, EN 61000-6-4, EN ISO 14121-1, EN ISO 12100:2010, EN ISO 12100-2, EN 614-1, EN 1037, EN 349, EN ISO 13857

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, 18.04.2013

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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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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