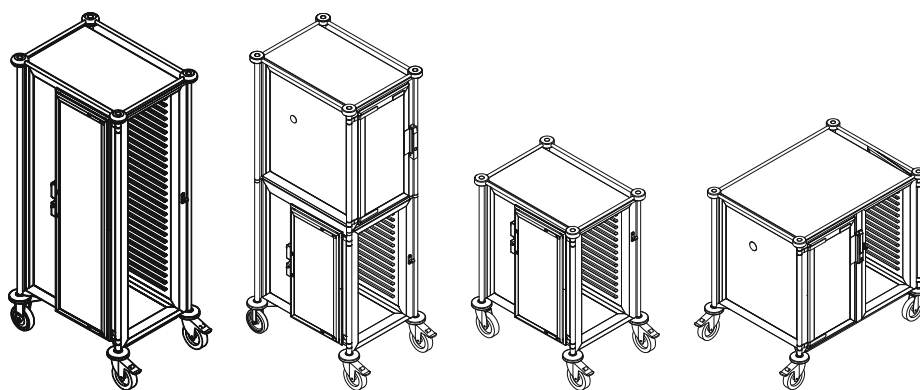


# Operating Instructions



**ISOBOX® Mobil**  
**Basic**

# 1 Introduction

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## 1.1 Appliance Information

---

Appliance name	ISOBOX® Mobil
Appliance type/s	Basic
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstrasse 20 48653 Coesfeld Germany  Postfach 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 and understand these operating instructions to ensure safe operation and avoid any damage or injury!  
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 and weights as well as the description of performance and functions assured in the order confirmation as binding are always decisive.

### Translation of the original edition

**Manual edition**  
91338723\_A0

## 1.2 Table of Contents

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

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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 Européene European Community	
DIN	German Institute for Standardisation, technical regulations and technical specifications	
E/V	Spare or wearing part ( <i>Ersatz- bzw. Verschleißteil</i> )	
EC	European Community European Community	
EN	European Standard ( <i>Europäische Norm</i> ) Harmonised standard for the EU market	
HACCP	Hazard Analysis and Critical Control Points Hazard analysis of critical control points	
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 bodies	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 $\varnothing > 2.0''$ (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 $> 0.10''$ (2.5 mm), protection against foreign objects $> 0.10''$ (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 $> 0.04''$ (1 mm), protection against foreign objects $> 0.04''$ (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	
RCD	Residual Current Device Residual current device (RCD)	
STB	Safety temperature limiter	

## 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.
Check, inspect	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels and heat.
Cleaning system-resistant	<p>The suitability of the appliance for cleaning in an automated cleaning system is limited. It is possible to achieve a flawless, reproducible cleaning and drying result, but it cannot be guaranteed.</p> <p>The exterior and interior housing are produced to standard specifications. Water ingressing hollow spaces resulting from the design of the appliance can run off without hindrance. Water collection in hollow spaces is avoided. Installed electrical components and electrical wiring are protected by appropriate sealing (for example, labyrinth edges, sealing profiles, cable channels) against any form of penetration by water. Protection class IPX6 (powerful pressurised water) to DIN EN 60529 (VDE 0470) is guaranteed. It is possible that water remains and is carried over following the drying process.</p>
Convection	Physical properties or mass transfer (e.g. heat or cold) through currents in gases and liquids.
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.
Corrosion	The chemical reaction of a metallic material with its surroundings, e.g. rust.
Cover	A bell-shaped cover for keeping food warm on plates and dishes.
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.
EM field	Electrical, magnetic or electromagnetic field that is defined by its field intensity and phase formation.
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).
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 12.8 x 20.9" (530 x 325 mm). Items are available in different depths.
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).
H1	Hygienic standard (NSF/USDA) for lubricants that are suitable for incidental and technically unavoidable contact with foodstuffs.
HACCP	The HACCP concept is a preventive system that should ensure the safety of foods and consumers.
Instructed person	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.
Lift	A movement, for example a vertical movement of the guide basket from bottom to top.
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.

Term	Definition
Porcelain Standard	<p>Porcelain Standard is a measurement system for porcelain plates devised by <b>HUPFER®</b>.</p> <p>The basic size of Porcelain Standard (PN) 1/1 is 8.7 x 6.3" (220x160 mm) (1/2 PN conforms to 4.3x6.3" (110x160 mm), 1/4 PN conforms to 6.3x3.1" (160x80 mm)). The fitting lids have the following dimensions: 1/1 PN 9x6.6" (228x168mm), 1/2 PN 4.4x6.3" (111x161mm), 1/4 PN 4.4x3.2" (111x81mm).</p>
Protection class	<p><b>0</b> -</p> <p><b>I</b> </p> <p><b>II</b> </p> <p><b>III</b> </p>
Qualified person, qualified personnel	<p>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).</p>
Schuko®	<p>The abbreviation of the German term "Protective contact" indicates a system of domestic plugs and sockets equipped with protective earthed contacts used in most of Europe.</p>
Specialist	<p>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.</p>
Suitable for washing devices	<p>The appliance is suitable for cleaning in an automated cleaning system without restrictions. Following agreement with the manufacturer the cleaning system must achieve a hygienic, constant cleaning and drying result, which is to be approved by a third party (client).</p> <p>The exterior and interior housing are manufactured to a standard guaranteeing hermetic sealing. It is not possible for water jets to ingress into hollow spaces in the appliance. Installed electrical components and electrical wiring are protected by appropriate sealing against any form of penetration by water. Protection class IPX6 (powerful pressurised water) to DIN EN 60529 (VDE 0470) is guaranteed. No water remains or is carried over following the drying process.</p>
Verify, test	<p>Compare with certain values such as weight, torque, content or temperature.</p>
VESKA standard	<p>Trays as per the VESKA standard are items used for distributing food in hospitals, principally in Switzerland; they measure 20.9x14.6" (530x375 mm).</p>

## 1.5 Orientation of the Appliance

### The front

"The front" refers to the side where the appliance is loaded.

### 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 side (front).

### The left

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

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.

<b>DANGER</b>	<b>Brief description of hazard</b>
	<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 hazard 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>
<b>WARNING</b>	<b>Brief description of hazard</b>
	<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 hazard 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>
<b>CAUTION</b>	<b>Brief description of hazard</b>
	<p>There is a potential risk of injury or property damage 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>
<b>NOTE</b>	<b>Brief description of additional information</b>
	Attention is pointed to special conditions or additional important information on the topic concerned.
<b>INFO</b>	<b>Short title</b>
	It contains additional information on work ease or recommendations on the topic concerned.



## 2 Safety Instructions

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### 2.1 Introduction

---

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

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

The valid national and international Safety at Work Regulations must be complied with. The manufacturer 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 Health and Safety rules of the German Federation of the Statutory Accident Insurance Institutions for the Industrial Sector, 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

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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

### 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.

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.
- All operating and actuating elements must be in a perfect and fail-safe condition with regards to technical standards.
- Before putting the appliance into operation, the appliance must be checked for external visible damage and defects. In case of damage, immediately inform the competent bodies and switch off the appliance.
- Modifications or retrofits to the equipment are only permitted after consultation with the manufacturer and upon receipt of their consent in writing.
- The appliances can only be operated under continuous supervision.
- Move the appliance only with the doors closed. Unless the doors are properly closed, they may open during transport and cause damage or lead to injuries.
- Release both total locks before moving the appliance. Moving the appliance when the total locks are engaged can damage the chassis.
- The appliance may only be transported over level floors. Moving the appliance over very uneven floors and stair steps can damage the chassis.

- Do not brake the appliance by applying the total locks. The total locks are designed to prevent the appliance from moving of its own accord. Do not park the appliance on sloping floors. Secure the appliance against rolling away by applying both total locks after parking.
- When approaching walls and moving round obstacles, always be aware for persons in your path. Risk of injury.
- When transporting the appliance, hold the push handles or push bars with your hands. Never let go of the appliance while moving it.
- Move no faster than at walking pace when transporting the appliance. Heavily laden appliances are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- Never try to catch the appliance with your hands if it tips over due to carelessness or external circumstances. Risk of injury.

## 2.4 Safety Instructions for Transport

---

The following aspects are to be taken into account when transporting the appliance:

- When loading, use only hoists and load lifting devices approved for the weight of the appliance to be lifted.
- The appliances have to be safely secured when transported off site inside a vehicle such as a truck. The total locks are not suitable for securing the appliances when they are transported in a vehicle.
- Only use transport vehicles that are approved to carry the weight of the appliance.
- Do not put a defective appliance into operation under any circumstances and inform the supplier immediately in such a case.

## 2.5 Safety Instructions for Cleaning and Care

---

The following aspects must be taken into account when performing any cleaning and care tasks:

- ISOBOX® Mobil can be cleaned in an automated cleaning system. The appliance design ensures that cleaning agents are able to reach and clean the entire surface of the appliance and guarantee a perfectly hygienic, reproducible end result after cleaning and drying.
- Cleaning instructions must be strictly observed for reasons of hygiene.

## 2.6 Safety Instructions Regarding Fault Repair

---

The following aspects must be taken into account when carrying out any troubleshooting work:

- The local Accident Prevention Regulations in force must be observed.
- Observe the valid product safety regulations for the product when handling oils, greases and other chemical substances.
- Only authorised specialists may repair any faults or malfunctions.
- Only use original spare parts to replace defective components.

## 3 Description and Technical Data

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### 3.1 Performance Description

---

Appliances in the ISOBOX® Mobil Basic model range are designed for transporting and serving foodstuffs in large-scale kitchens, catering operations, refectories and works canteens. They carry prepared meals in Gastronorm containers or baskets and on grids.

All models can be adapted on an individual basis, i.e. the layout and features, such as the box layout, colours or casters, can be flexibly matched to respective requirements and adapted to needs.

### 3.2 Proper Use

---

The appliances are intended to transport meals in Gastronorm containers or portioned meals on grids, in baskets or on trays.

Appliances with a circumferential gallery may transport objects that have a firm base and are placed on the non-slip pad to protect them against falling off (such as crockery, cutlery and napkins in suitable transport containers or on trays). The appliance lid has a maximum load bearing capacity of 10 kg

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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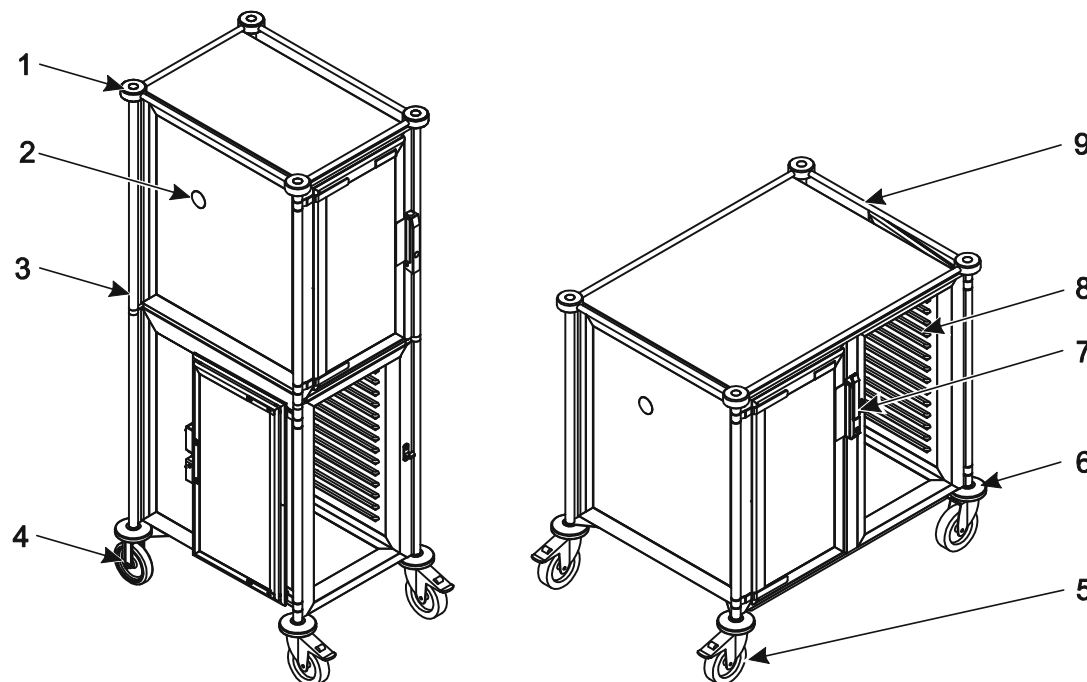
The following is also considered as improper use of the appliance:

- Any change to the appliance's performance parameters beyond the guaranteed values.
- Operating a defective appliance.
- Improper installation, commissioning, operation or maintenance of the appliance.
- Inserting objects which severely impede the functioning of the appliance.
- Transporting or carrying persons. Under no circumstances may people sit down or stand in or on the appliance.
- Transporting open containers with hot liquids.
- Appliances without a circumferential gallery are not intended to be used as a storing surface for items.
- Moving the appliance with the doors open.

Any other use is not permitted and it is 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 Device description

### 3.4.1 ISOBOX® Mobil Basic



**Figure 1** ISOBOX® Mobil Basic

- 1 Guards
- 2 Magnetic fastener
- 3 Push bar
- 4 Fixed caster
- 5 Swivel caster with total lock

- 6 Disc bumper
- 7 Door lock
- 8 Support rails
- 9 Gallery (Accessories)

### 3.4.2 Appliance Description

The appliances in the ISOBOX® Mobil Basic model range can be configured in a wide variety of ways and may be fitted with optional accessories.

The main body of the appliance may consist of one or two boxes. If two boxes are used, they can be placed in a vertical or horizontal layout.

Doors, rear and side panels are made of powder-coated aluminium. You can obtain information on available colours from HUPFER® or consult our website.

The interior casing features seamlessly deep-drawn tray beads. The bead walls and interior panelling can be made of plastic or stainless steel. Large radii and smooth surfaces without undercut contours ensure that the interior can be easily cleaned. The trays are inserted in longitudinal direction from the front. The hinged doors can pivot 270°. They can be locked and also held in position by a magnet when open.

The push bars and lightweight design provide optimum ergonomic characteristics and perfect handling. All models are equipped with disc bumpers and bumper pads as impact protection.

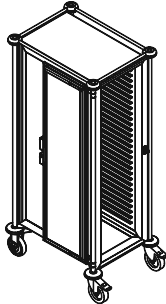
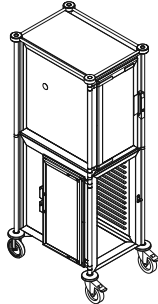
### 3.4.3 Equipment and Optional Accessories

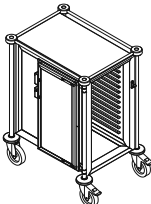
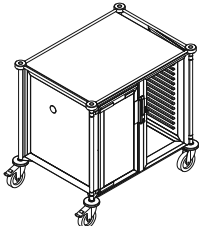
The appliances can be configured as required and supplemented with optional accessories:

- Colour door panels and side panels:  
You can obtain information on available colours from [HUPFER®](#) or consult our website.
- Casters:  
Made of stainless steel, fixed casters, swivel casters with or without total lock, Ø 4.92" (125 mm).
- Gallery:  
The gallery on the top of trolley ensures that items such as crockery baskets are safely transported. The gallery is optionally available in a continuous version (open on all four sides) or closed on three sides.
- Paper clamp.
- Label holder:  
Available in A5 landscape and A4 portrait format.
- HGV skirting protection:  
The HGV skirting protection is designed to protect and secure appliances whenever they are being transported by a machine (type 2).
- Cover sheet, top:  
(type 1, type 2, type 3)

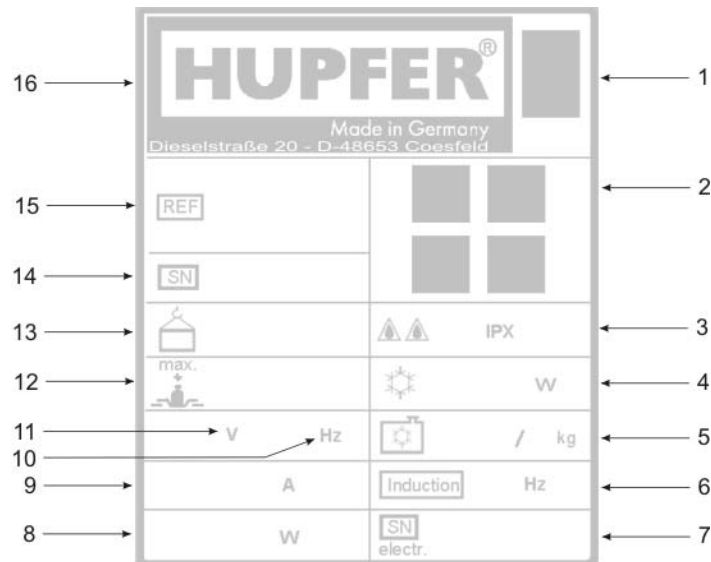
The item code for the special accessories can be found in the spare parts catalogue and the online order lists.

### 3.4.4 Technical Data

	Dim.	Model 1	Model 2
			
		1/30	2/30
Width	in (mm)	21.6" (549)	21.6" (549)
Depth	in (mm)	28.6" (726)	28.6" (726)
Height (125 caster)	in (mm)	58.5" (1486)	64.5" (1638)
Tare weight (without accessories)	lbs (kg)	19.5 (43)	24.0 (53)
Payload	lbs (kg)	40.8 (90)	40.8 (90)
Number of beads		1x30	2x15
Tray interspace width	in (mm)	1.5" (37.5)	1.5" (37.5)
Arrangement of the boxes		top/bottom	top/bottom
Tray insertion		lengthwise	lengthwise

	Dim.	Model 3	Model 4
			
		1/15	2/30
Width	in (mm)	21.6" (549)	38.3" (972)
Depth	in (mm)	28.6" (726)	28.6" (726)
Height (125 caster)	in (mm)	36.2" (920)	36.2" (920)
Tare weight (without accessories)	lbs (kg)	12.7 (28)	25.4 (56)
Payload	lbs (kg)	22.7 (50)	40.8 (90)
Number of beads		1x15	2x15
Tray interspace width	in (mm)	1.5" (37.5)	1.5" (37.5)
Arrangement of the boxes			left/right
Tray insertion		lengthwise	lengthwise

### 3.5 Rating Plate



**Figure 2** Rating plate

- |   |                            |    |                            |
|---|----------------------------|----|----------------------------|
| 1 | Disposal of old appliances | 9  | Nominal current            |
| 2 | Certification mark         | 10 | Frequency                  |
| 3 | Protection class           | 11 | Nominal voltage            |
| 4 | Refrigeration 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, Initial Operation and Taking out of Service

### 4.1 Transport

#### CAUTION



#### 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 locks 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 property damage and personal damage caused by squashing.

Secure each individual separate appliance using suitable transport securing devices.

The appliance is delivered fully assembled.

When loading, use only hoists and load lifting devices approved for the weight of the appliance. Transport vehicles which are approved for the weight of the appliance may also be used.

The scope of delivery is specified in the shipping documents in accordance with the valid purchase agreement and included with the delivery item.

### 4.2 Commissioning

Remove the original packaging and check whether the appliance is complete and undamaged. Do not put a defective appliance into operation under any circumstances and inform the supplier immediately in such a case.

Always place the appliance on firm, level floors when unpacking and operating it. Apply the total locks on both swivel casters to secure the appliance against rolling away.

#### 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.

The appliance should be thoroughly cleaned with a soft cloth before putting it into operation for the first time. Ensure that the appliance is clean and dry before putting it into operation. You must always ensure that there is a minimum gap of 30 cm between the rear of the appliance and the wall, so that hot air can be expelled when putting the appliance into operation for the first time and during normal operation.

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

- The total lock function.

### 4.3 Storage and Recycling

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

The appliance must be checked for damage and corrosion every 6 months while in the storage location.

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

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

If the appliance is to be recycled, all the operating and auxiliary materials must be disposed in an environmentally compatible manner. Recyclable materials must be properly separated and disposed of in an environmentally compatible manner in accordance with local Waste Disposal Regulations. The local agencies responsible for disposal must be contacted regarding removal. Separate the reusable materials of the appliance (casters and plastic parts) before disposing of or send the appliance to a recycling centre.

We offer our customers to dispose of 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 request it from [HUPFER®](#) - Service.



## 5 Operation

---

### CAUTION



### Damage to appliances

The appliance must be checked for visible external damage and defects each time before being operated. The appliance may only be operated when it is in a technically immaculate condition.

If damage is detected, inform the person or persons responsible immediately. Do not use the appliance.

---

### 5.1 Operation

---

#### Loading

- Secure the appliance with the total locks to prevent from rolling back.
- Insert containers, trays or grids in the side guide-ways.
- Close the doors.
- Release the total locks.
- Carefully push or pull the appliance to its destination.

#### Unloading

- Once at the destination, secure the casters with the total locks.
- Unlock the doors.
- Remove containers, trays or grids.

### 5.2 Tasks to complete at end of working day

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Proceed as follows to switch off the appliance:

- Push or pull the appliance to its destination (if required).
- Secure the casters with the total locks.
- Remove inserted containers, trays or grids.

## 6 Troubleshooting and Repair

### 6.1 Instructions regarding Fault Repair

Please contact our service partners in the event of a malfunction or complaints within the warranty period. Even after the warranty period is expired you can have necessary repair work done by our service partners and certified electricians.

Servicing may be carried out by authorised specialists only.

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

Always specify the information and corresponding part number indicated on the rating plate when contacting the after-sales service or ordering spare parts.

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

### 6.2 Fault and Action Table

Fault	Possible cause	Remedy
Running noise of swivel casters	Defective caster bearings	Replace the swivel casters.
	Sticky surface of the casters	Clean the swivel casters.
The appliance pulls to the right or to the left when transporting	Damaged caster bearings	Replace defective casters with new ones.
Rolling resistance of the casters is higher than when putting the appliance into operation	Damaged caster bearings	Replace defective casters with new ones.
Total locks no longer lock	Wear on the locking brake	Replace the locking brake or replace defective casters with new ones.

## 7 Cleaning and Care

### NOTE

#### Cleaning in the washing device

The appliances in the ISOBOX® Mobil Basic model range can be cleaned in an automated cleaning system.

### 7.1 Hygiene Measures

It is essential for operating staff to act in the correct manner to ensure optimal hygiene.

All persons must have sufficient knowledge about the locally valid 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 or meals.

### 7.2 Cleaning and Care

If the appliance is handled with care, cleaned and maintained on a regular basis, it does not require any additional care measures. The boxes should be cleaned regularly after every use to ensure a perfectly hygienic operation.

For quick and thorough cleaning, wipe the inside of the boxes with a soft cloth. Use a soft cleaning cloth or an uncoated sponge for cleaning. Use degreasing liquid cleansers that are approved for the food industry. Never use high-pressure cleaners, chloride-based cleaning agents, abrasive cleaning powder or other dry cleaning agents, steel wool, steel sponges and/or sharp-edged items.

### 7.3 Special Care Instructions for Aluminium Surfaces

Pure aluminium reacts slightly to oxygen in the air. A thin, natural layer of oxide forms on the metal surface due to this reaction between oxygen and aluminium. This uniform oxide layer provides the material with excellent corrosion protection as it becomes chemically inert.

However, acids and alkalis attack the oxide layer or dissolve it, meaning that the corrosion protection may be lost. Depending on surface requirements and exposure to stress, further measures such as anodisation or powder coating are necessary to produce corrosion-resistant, wear-proof aluminium surfaces.

Important instructions for aluminium surface care:

- It is best to use clean water, possibly adding a little pH-neutral cleaning agent, and soft, non-scouring cloths to clean aluminium.
- Do not damage surfaces. Do not use highly abrasive cleaning materials. Do not use any steel tools as they may scratch the surface. Abrasive cleaning agents or accessories, such as scouring agents, steel wool or scouring pads, may damage aluminium surfaces and should not be used.
- Do not treat surfaces with strongly acidic (pH value less than 5) or strongly alkaline (pH value more than 8.5).
- Wipe with clean water to finish, so that no residues are left on the surface.
- As a basic rule, you should check whether a cleaning agent can be used by trying it out on a non-visible section or on a sample surface first.

Suitable cleaning agents for cleaning aluminium surfaces:

- Use neutral cleaning agents, such as water with washing-up liquid, to clean off easy-to-remove stains from coated surfaces.
- Use slightly acidic cleaning agents, such as vinegar and water in equal parts, to remove tougher stains.
- Remove strong coats of grease with organic solvents, such as ethanol. Keep the exposure time to a minimum. Rubbing may cause the coating to lose its glossy appearance.

Cleaning anodised aluminium surfaces:

- Carry out care tasks on surfaces on a regular basis by washing with clean water and washing-up liquid and then rinsing. After drying, apply an anodising cleaner sparingly with a soft cloth. Then polish with a dry, soft cloth to achieve a streak-free surface.
- To remove tough stains, apply anodising cleaner on a cloth and rub briskly onto the surface. Then polish with a dry, soft cloth.
- There are special anodising touch-up applicators or sprays available from specialist retailers.

Cleaning powder-coated aluminium surfaces:

- Carry out care tasks on surfaces on a regular basis by washing with clean water and washing-up liquid, rinsing and rub with a chamois leather. You can also treat with a suitable polish to preserve the surface.
- You can also use a **suitable** abrasive cleaning agent to remove heavier stains after cleaning.

There are special touch-up applicators or sprays available from specialist retailers.

## 7.4 Special Care Instructions for Stainless Steel

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Resistance to corrosion in stainless steel 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.
- After each cleaning operation remove all cleaning agent residues by wiping thoroughly. The surface should be thoroughly dried after wiping.
- Do not bring items 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. Therefore, only 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

Servicing may be carried out by authorised specialists only.

Defective components should only be replaced with **HUPFER®** original parts or identical spare parts. That is the only way to guarantee a safe operation. We would like to point out that a perfect functionality of the appliance can only be ensured if recommended original parts by **HUPFER®** are used. Unsuitable or partially suitable spare parts can void the warranty.

Spare parts and accessories can be ordered from **HUPFER®** Service (Tel. +49 2541 80 50). When ordering spare parts or after-sales services, always specify the order number and specifications on the rating plate.

### ISOBOX® Mobil

0191069157	Swivel caster	Ø 125 mm, rear hole, polymer	(Package contents: 1 unit 91069157)
0191069156	Swivel caster	Ø 125 mm with lock, rear hole, polymer	(Package contents: 1 unit 91069156)
0191352316	Fixed caster	Ø125 mm, galvanised steel housing, rear hole	(Package contents: 1 unit 91352316)
014000300	Swivel caster	Ø125 mm, slide bearings, galvanised steel housing, rear hole	(Package contents: 1 unit 4000300)
014000301	Swivel caster	Ø125 mm with lock, slide bearings, galvanised steel housing, rear hole	(Package contents: 1 unit 4000301)
0191351668	Fixed caster	Ø125mm, Stainless steel	(Package contents: 1 unit 0191351668)
014000353	Swivel caster	Ø 125 mm, stainless steel	(Package contents: 1 unit 4000353)
014000354	Swivel caster	Ø 125 mm with lock, stainless steel	(Package contents: 1 unit 4000354)