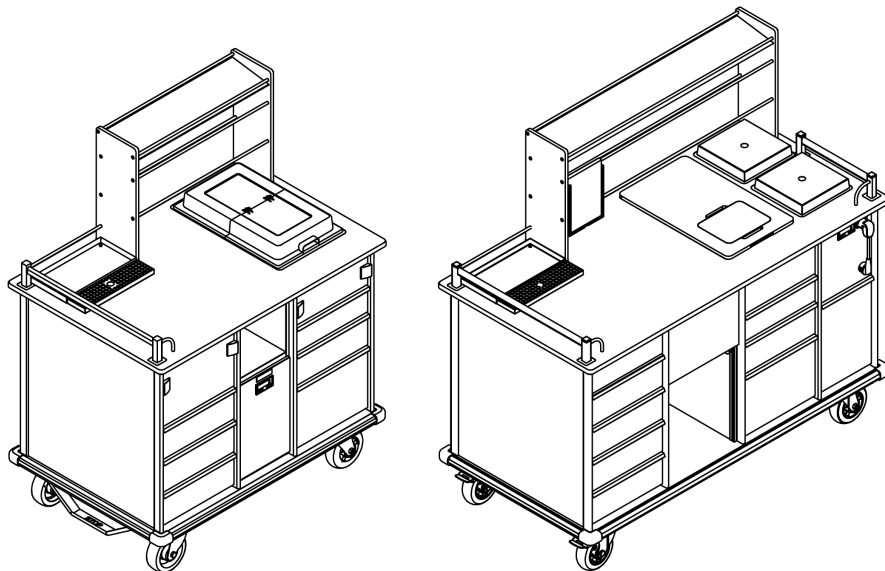


# HUPFER

## Operating instructions



### **Mobis® Buffetcart Plus**

Mobis/P BC-40, BC-25

Read the instructions prior to performing any task!

## **Manufacturer information**

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## **Document information**

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# 1 General information

## 1.1 Product information

This document applies to the following products:

Product name	Mobis® Buffetcart Plus
Cooling	Eutectic plate, fan-assisted cooling and refrigeration technology

## 1.2 Target group

These operating instructions are intended for the following groups of people who perform the listed activities with or on the product:

### Electrician

- Servicing or repairing the electrical installation within the product
- Rectifying electrical faults

### Maintenance engineer

- Maintenance work on mechanical systems or trained activities on the electrical, cooling or heating systems
- Simple repairs
- Appropriately trained employees of the customer or an employee of the manufacturer

### Operating staff

- Standard operating steps
- Rectifying faults as described in the “Troubleshooting” section
- Cleaning

### Operator

The operator or an authorised person must carry out the work.

- Check the condition of the entire unit
- Determine maintenance requirements

### Refrigeration specialist

- Assembling, dismantling, servicing or disposing of a system within the product
- Rectifying faults

### 1.3 Symbols

#### **DANGER**

“Danger” indicates a hazardous situation that will result directly in death or serious injury.

#### **WARNING**

“Warning” indicates a hazardous situation that may result in serious injury.

#### **CAUTION**

“Caution” indicates a potentially hazardous situation that may result in minor to moderate injury.

#### **NOTICE**

“Notice” indicates a situation that may result in damage to property.

“Notes” give tips on the correct use of the product.



### 1.4 Signs

#### **Warning of electric current**



This warning symbol is attached at points on the product where the electrical circuits are installed.

#### **Warning of flammable substances**



This warning symbol is attached to points where hazards are caused by flammable substances.

#### **Do not use pressure washers and steam cleaners**



This warning symbol means that no steam cleaners or pressure washers may be used on or around the product.

## 1.5 Conformity

Manufacturer	<b>Hupfer</b> Metallwerke GmbH & Co. KG
Address	Dieselstraße 20 D-48653 Coesfeld
Contact	+ 49 (0) 2541 805-0 info@hupfer.de www.hupfer.com

This document applies to the following products:

Product name	Mobis® Buffetcart Plus
Cooling	Eutectic plate, fan-assisted cooling and refrigeration technology

Hereby the manufacturer declares that the product complies with the requirements of the following European legislation:

- 2006/42/EC – Machinery Directive
- 2014/35/EU – Low Voltage Directive
- 2014/30/EU – EMC Directive

In addition, the following harmonised standards have been applied:

- DIN EN ISO 12100
- DIN EN 60204-1
- DIN EN 60335-1



Coesfeld, 23.06.2023

**Helmut Schumacher**  
Managing Director

**Willem Kruit**  
Development Manager

## 2 Product description

### 2.1 Function

Mobis® Buffetcart Plus for storage, transport, cooling and serving of breakfast, evening meal and snacks in communal catering.

### 2.2 Overview

#### Overview of Mobis® Buffetcart Plus – BC-40

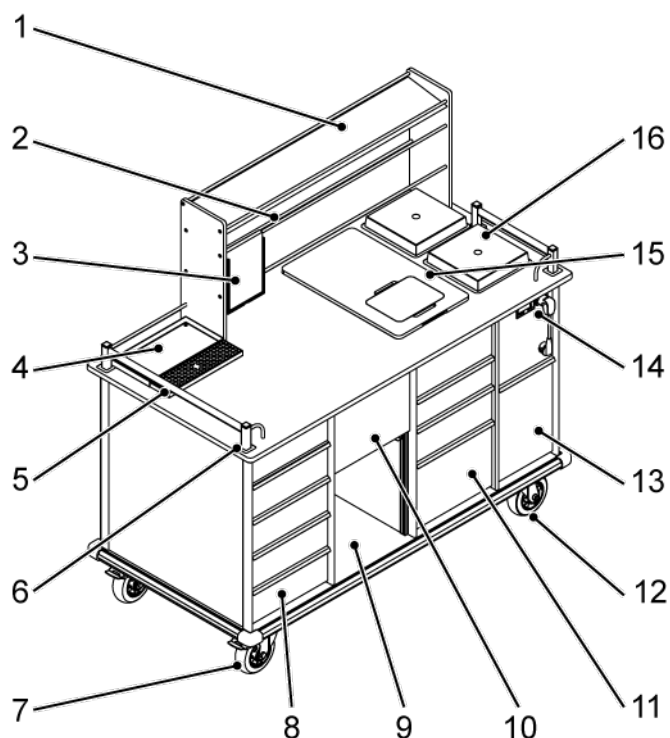
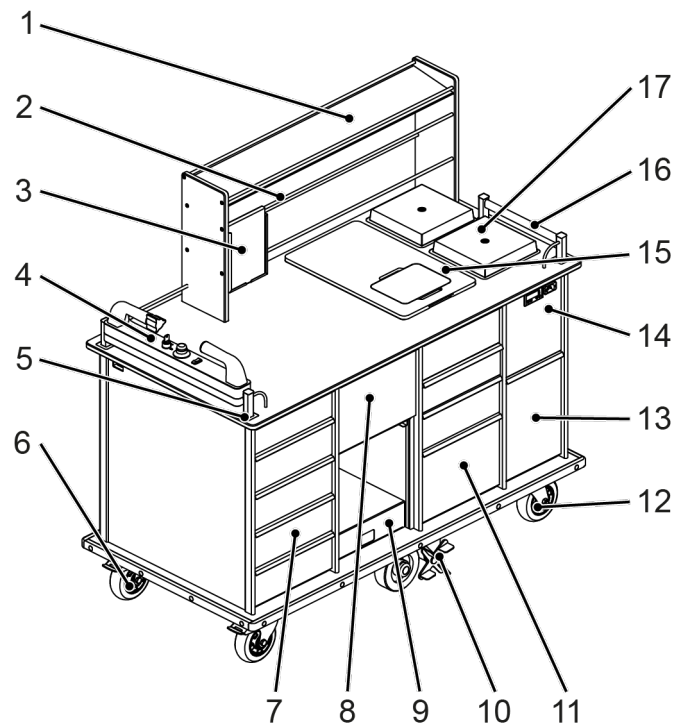


Fig. 1: Overview of Mobis® Buffetcart Plus – BC-40

- |   |   |    |  |
|---|---|----|--|
| 1 | Frame top for service trolley with sneeze guard | 10 | Bread roll drawer  |
| 2 | Bars for attaching GN containers                | 11 | Cooled drawer block  |
| 3 | Card holder (optional)                          | 12 | Fixed castor   |
| 4 | Drip tray for beverage dispenser (optional)     | 13 | Hook-on container  |
| 5 | Gallery and handle bar for pushing              | 14 | Mains plug and display for control of fan-assisted cooling |
| 6 | Fixing point of the tabletop                    | 15 | Cooling plate with cover plate                             |
| 7 | Swivel castor                                   | 16 | Stacking compartments for porcelain crockery               |
| 8 | Uncooled drawer block                           |    |  |
| 9 | Storage compartment for trays                   |    |  |

*The arrangement of the components may vary depending on the configuration.*



**Overview of Mobis® Buffetcart Plus – BC-40 with HDS Alma drive**

*Fig. 2: Overview of Mobis® Buffetcart Plus – BC-40 with HDS Alma drive*

- |   |   |
|---|---|
| 1 Top frame with sneeze guard                         | 10 Drive unit with foot pedal                                 |
| 2 Bars for attaching GN containers                    | 11 Cooled drawer block  |
| 3 Card holder (optional)                              | 12 Fixed castor   |
| 4 Controls  | 13 Hook-on container  |
| 5 Fixing point of the tabletop                        | 14 Mains plug and display for control of fan-assisted cooling |
| 6 Swivel castor                                       | 15 Cooling plate with cover plate                             |
| 7 Uncooled drawer block                               | 16 Gallery and handle bar for pushing                         |
| 8 Bread roll drawer                                   | 17 Stacking compartments for porcelain crockery               |
| 9 Built-in metal hydride battery and tray compartment |   |

*The arrangement of the components may vary depending on the configuration.*

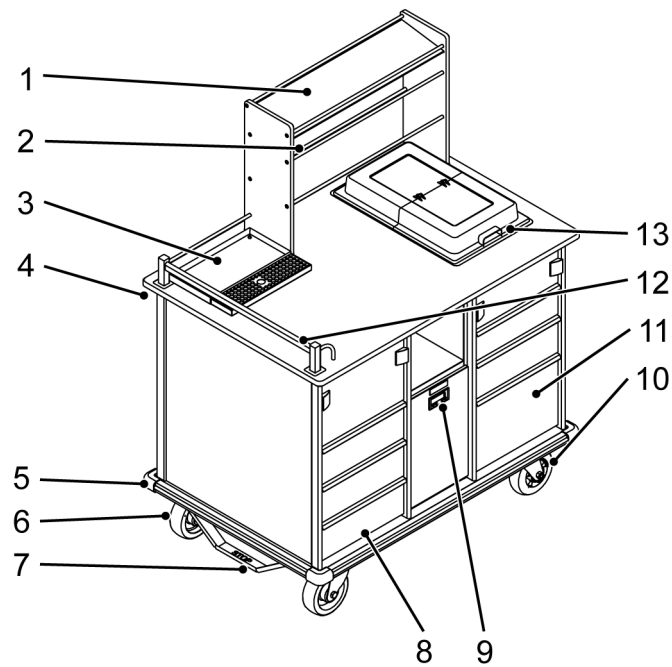
**Overview of Mobis® Buffetcart Plus – BC-25**

Fig. 3: Overview of Mobis® Buffetcart Plus – BC-25

- |   |   |    |  |
|---|---|----|--|
| 1 | Frame top for service trolley with sneeze guard | 8  | Uncooled drawer block                            |
| 2 | Bars for attaching GN containers                | 9  | Display for controlling the fan-assisted cooling |
| 3 | Drip tray for beverage dispenser (optional)     | 10 | Fixed castor                                     |
| 4 | Mains plug (installed at the rear)              | 11 | Cooled drawer block                              |
| 5 | Impact protection                               | 12 | Gallery and handle bar for pushing               |
| 6 | Swivel castor                                   | 13 | Cooling plate with folding cover plate           |
| 7 | Central lock tread (optional)                   |    |  |

*The arrangement of the components may vary depending on the configuration.*

## 2.3 Equipment features

### Cooling

The Buffetcart is equipped with a N'Ice & Easy® cooling system. The main element of the cooling system is an integrated cold storage unit, which can be used to ensure that food is kept cool for up to 2 hours, even in de-energised operation. The cooling compartment is designed to keep food cool. The cooling plate integrated into the work surface is mounted above the cold storage unit and is automatically cooled by it. When not in use, cover the cooling plate with the cover plate supplied.



Water condenses on the cold cooling plate and freezes into ice.

- Always cover the cooling plate when not in use.

The refrigeration system consists of two independently controlled circuits:

- The condensing unit builds up cold in the cold storage unit.
- The automatic fan-assisted cooling controls the circulation of air between the cold storage unit and the cooled drawer block.

The intelligent control system regulates the cooling and defrosting cycle. The times for serving food are programmed specifically to the project and can be modified by a service engineer. To begin the saved serving time, the cold storage unit is cooled completely and the Mobis Buffetcart can be operated for up to 2 hours without being connected to the mains. At the end of the 2-hour serving time, the Buffetcart must be connected to the power supply again so the control system can cool the cold storage unit again.

### ! NOTICE

#### Cooling failure due to icing

Iced cooling fins prevent air circulation in the cooled drawer block. Cooling cannot be guaranteed.

- Always leave the control switched on.
- Always close the drawers completely.
- Cover the cooling plate after food distribution.
- Open the drawers only briefly.

The automatic recirculation function in the cooling block is switched on depending on the temperature when the control system is switched on. An internal rechargeable battery supplies the fans and the control system of the recirculation function even when not connected to the mains. When the Buffetcart is connected to the power supply, the battery is charged. The recirculation function must be switched on when in operation and in operation when not connected to the mains. The temperature in the cooling block may rise slightly at the end of the maximum serving time of 2-hours. The set temperature is restored when the Mobis Buffetcart is reconnected to the power supply.

The refrigerant used in the cold storage unit is harmless to health and the environment. The liquid in the cold storage unit is a mixture of Glysofor L and water. Even when in contact with food, this refrigerant is non-toxic and environmentally harmless.

The Mobis Buffetcart has an evaporator, which hygienically vaporises condensation from the cooling compartment.

### Evaporation



If the Mobis Buffetcart is moved after a long period of being stationary, high levels of condensation can form. Condensation creates a visible cloud of steam in the evaporator.

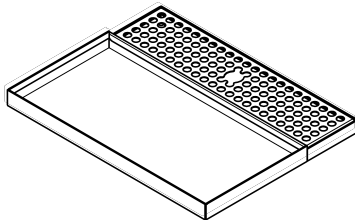
On new Mobis Buffetcarts, condensation in the collecting hoses can take on an odour of polymers which is noticeable during the evaporation process.

### Drawers

All the drawers have frames for hanging Gastronorm containers on. Each drawer fits a Gastronorm 1/1 container or the corresponding number of smaller containers in sizes 1/2, 1/3 or 2/4.

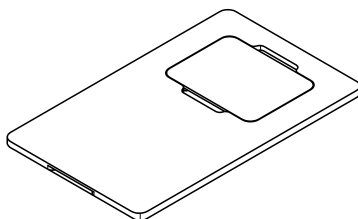
Each drawer is of a certain height so that different sized Gastronorm containers can be hung in it. The Gastronorm containers are not supplied.

### Drip tray



The drip tray is a space for two thermos flasks on the tabletop of the Buffetcart. The drip tray prevents liquid from dripping onto the work surface. The drip tray is made of stainless steel and can be cleaned in a washing device.

### Cover plate



The uses of the cover plate include the following:

- Cover for the cooling plate
- Cover for the GN container with bread or rolls
- Cutting board

The cover plate can be cleaned in a washing device.

## HDS Alma

The Hupfer drive system (HDS) Alma consists of a drive and a control unit. The drive accelerates and decelerates the cart. The drive makes it easier to move the cart.

The HDS Alma drive is electric and is powered by a battery. Charging takes place automatically when the Mobis Buffetcart is connected to the power supply, for example in order to cool the eutectic plate. The key can be used to switch the drive on and off and to prevent unauthorised access.

The drive is located on the underside of the cart and consists of the drive rollers and an electric motor with differential. The drive is equipped with a motor brake. The HDS Alma drive can propel the cart at up to 5.5 km/h. The drive has two wheels, which are pressed to the by with a spring. The centrally mounted drive is attached in a fixed direction and can be raised for sideways movement or maintenance, for example.

## 2.4 Variants

The Mobis® Buffetcart Plus is available in two versions:

- Mobis® Buffetcart Plus – BC-25 to cater for up to 25 people
- Mobis® Buffetcart Plus – BC-40 to cater for up to 40 people

The versions differ as follows:

- Drawer layout
- Size of the tray storage compartment
- Equipment with/without stacking compartments

Both versions are equipped with the same cooling technology and safety features. Also, the same optional accessories are available for both versions.

## 2.5 Equipment options

Central lock tread	For simultaneous foot actuation of the central locking device or direction lock of the swivel castors
Swivel castors with direction lock	When engaged, the direction lock fixes the wheels straight ahead
Hinged shelf	With handle openings for GN containers
Card holder	For holding documents and information
Drip tray	As a base for beverage dispensers to collect liquids during beverage distribution.
HDS Alma	Drive for accelerating and decelerating the cart

## 2.6 Technical data

		<b>Mobis/P BC-40</b>	<b>Mobis/P BC-25</b>
Mains voltage	V	230	230
Frequency	Hz	50	50
Electronic back-up fuse	A	16	16
Power	--	See product data sheet	
Refrigerant in the cooling circuit	--	R600a	R600a
Refrigerant in the eutectic plate	--	Mixture of Glysofor L and water	
Cooling temperature of the cold plate	°C	-3 to +12	-3 to +12
Operating and ambient conditions	°C	+10 to +30	+10 to +30
Dimensions <sup>1</sup> W × D × H	mm	1,530 x 780 x 1,470	1,140 x 780 x 1,470
Weight <sup>1</sup>	kg	See rating plate (the actual weight varies depending on the equipment)	
Load bearing capacity	kg	150	100
Max. load per drawer	kg	15	15

### Optional equipment

		<b>HDS Alma</b>
Power	kW	0.5
Total weight	kg	46
Maximum speed	km/h	5.5
Voltage	V	24 DC

<sup>1</sup> The figures are approximate values. Deviations are possible.

## 2.7 Rating plate

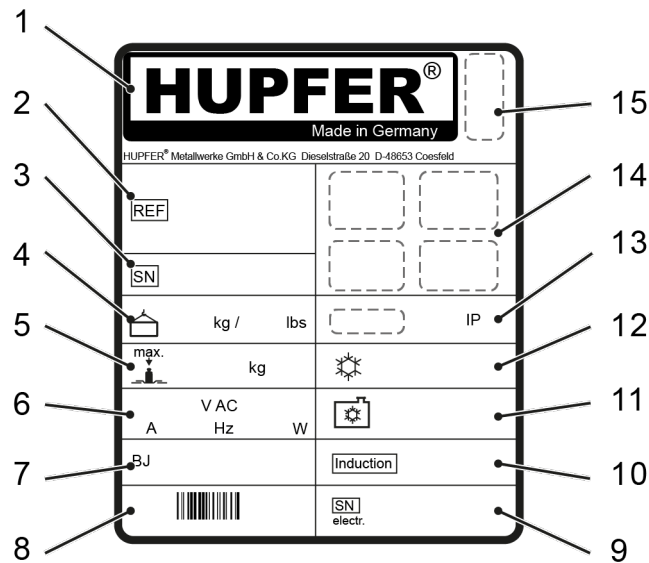


Fig. 4: Rating plate

- |   |                                   |    |  |
|---|-----------------------------------|----|--|
| 1 | Manufacturer and address          | 9  | Electrical serial number                 |
| 2 | Type designation and product code | 10 | Induction frequency                      |
| 3 | Order number                      | 11 | Refrigerant                              |
| 4 | Total weight                      | 12 | Refrigeration capacity                   |
| 5 | Payload, total                    | 13 | Protection code                          |
| 6 | Electrical connection             | 14 | Certification mark/CE label if available |
| 7 | Model year                        | 15 | Disposal of old appliances               |
| 8 | Product code as barcode           |    |  |

## 3 Safety information

### 3.1 Intended use

The Buffetcart is designed for the distribution of food by the operator's staff. The Buffetcart may only be moved on flat surfaces.

If the Buffetcart is equipped with a continuous gallery, items may be transported on the top of the cart. Make sure all transported items stand firmly on a non-slip mat to prevent them from falling off.

The Buffetcart is used for cooling food in the cooled drawer block. For reliable cooling, the cooling-defrosting cycle of the Buffetcart must be observed.

Any use other than or beyond this is considered inappropriate.

Intended use includes following the prescribed procedures, complying with the given specifications, and using the genuine accessories that are provided or additionally available. Any other use of the cart is considered inappropriate.

## 3.2 Improper use

All uses other than the intended one are improper. Improper use of the Buffetcart may result in damage or injury.

In particular, make sure that the following inappropriate uses are avoided:

- Use as a self-service trolley
- Placing items on top of Buffetcarts without a continuous gallery
- Using Buffetcarts to sit or climb on
- Structural modifications to the Buffetcart
- Using the Buffetcart in a defective condition and/or without protective coverings or safety devices
- Operation with safety devices that are not in perfect condition, or are bypassed or out of service
- Operation of the Buffetcart in a potentially explosive atmosphere

It may not be used for transporting living creatures. Persons must not sit or stand on or in the cart.

In the case of improper use, the manufacturer and suppliers shall assume no liability for resulting damage. Damage caused by improper use shall result in loss of liability and of guarantee claims.

## 3.3 Safety instructions

### 3.3.1 General information

The transport cart may only be used in a technically sound condition, while taking risks and safety into consideration, for its intended purpose and in accordance with the operating instructions.

All operating elements and controls must be in a technically sound condition and function reliably.

Before each use, the transport cart must be checked for any visibly apparent damage or defects. If damage occurs, immediately notify those responsible and shut down the transport cart.

Changes or conversions are only permitted after consultation and written consent from the manufacturer.

Transport carts can move off under their own weight and in an uncontrolled manner if the wheels are not locked and the direction lock is engaged.



### 3.3.2 Transport

If the appliance has to be lifted, only use lifting gear and load-bearing equipment approved for the weight of the device.

Only use transport vehicles that are approved for the weight of the transport vehicle.

The trolley has no attachment points for attaching eyes or similar lifting aids.

Transport trolleys with loosened directional fixation lurch during when moving. On inclined planes, trolleys with a loose directional can move independently and in an uncontrolled manner, e.g. on loading e.g. on loading ramps. Only loosen the directional lock briefly when the trolley is stationary and on horizontal levels, e.g. to to move sideways.

When the trolley is transported, the trolley must be additionally secured. The wheel locks are not sufficient to secure the trolley for transport. They must not be locked during transport on the truck, as the locking mechanism will be damaged by the forces that occur the locking mechanism will be damaged.

### 3.3.3 Operation and use

Transport carts can move off independently and in an uncontrolled manner if the wheels are not locked. Secure the stationary transport cart against rolling away.

Do not park on sloping ground. Only move transport carts with the locks released. Moving with the locks engaged will damage the chassis. Castor locks are not brakes. Only engage the locks when the transport cart is stationary. Only release the direction lock briefly when the transport cart is at a standstill and on level ground, e.g. to move it sideways.

Keep an overview of the route and move the transport cart with foresight, for example by pulling when necessary. Watch out for children, other persons and obstacles. Do not move the transport cart over steps. Two people should move the transport cart on slopes.

When fully loaded, never open all drawers at the same time, otherwise the transport cart may topple over.

Never try to catch a transport cart that is falling over. Transport carts are heavy and can cause serious injury. Move the transport cart with foresight.

### 3.3.4 Cleaning

The transport cart must not be cleaned with high-pressure or steam cleaners.

### 3.3.5 Maintenance

Troubleshooting may only be carried out by maintenance technicians.

Work on electrical equipment may only be carried out by electricians. The work must be carried out in compliance with the rules of electrical engineering.

Work on the refrigeration system may only be carried out by refrigeration specialists. The work must be carried out in compliance with the rules of refrigeration engineering.

### 3.3.6 Safety devices

The following devices on the Buffetcart are relevant to safety:

- Safety glass in the top frame
- Gallery to prevent items from falling off
- Locks on the wheels to hold the cart when parked
- Self-closing mechanism on the drawers, which keeps them closed even in curves
- Temperature sensor in the fan-assisted cooling, which switches off the convection when the required temperature in the cooled drawer block is reached
- Direction lock on the swivel castors. The direction lock must be activated when moving the cart and on sloping ground. Only release the direction lock to move the cart sideways.
- Emergency stop switch for Buffetcarts with HDS Alma drive. Press the emergency stop switch to stop the moving cart in an emergency.
- Sheet metal cover to protect the metal hydride battery. Work on electrical components may only be carried out by qualified personnel.

## 4 Transport

### 4.1 Delivery

Delivery is performed by a transport company, whose specialists are responsible for securing the load during transport. At the place of delivery, the transport cart can then be moved on its own wheels.

### 4.2 In-house transport

A lift must always be used for transport to another floor. The transport carts are not designed to be pushed up or down slopes such as wheelchair ramps.

Only use transport vehicles that are approved for the weight of the transport cart.

1. ➤ Close the drawers.
2. ➤ Release the locks.
3. ➤ Fix the wheels in the “straight ahead” position.

### 4.3 Lifting

The transport cart does not have any attachment points for eyelets or similar lifting aids.

Always transport the transport cart upright if possible. It can be lifted using a lifting platform, for example.

## 5 Commissioning

### CAUTION

#### Contusion hazard

The transport cart is heavy, and if it rolls away out of control, there is a risk that people may be injured by being hit or crushed.

- Each time you park the transport cart, secure it with both locks against rolling away.
- The transport cart may only be parked on horizontal surfaces.
- Fix the wheels in the "straight ahead" position.

### NOTICE

#### Compressor damage

After delivery, the compressor oil must settle or compressor damage will occur.

- Let the transport cart stand upright and still for at least 8 hours.
- Do not connect the transport cart to the mains immediately.

### NOTICE

#### Instructing operating staff

Before commissioning, operating staff must be instructed on how to use the devices correctly.



Help protect our environment. Separate the packaging materials and recycle them. Dispose of:

- Packaging and foils in the (yellow) recycling bin.
- Cardboard boxes and paper in the paper recycling bin.

After delivery, the transport cart must stand upright and still for at least 8 hours. Do not connect the cart to the mains during this time.

Clean the transport cart thoroughly before first use (see cleaning instructions).

It is important that the cooling device is completely cooled before first use. This is how to do it:

1. ➤ Reconnect the transport cart to the power supply with the supplied connection cable.
2. ➤ Press the on/off switch.
  - ➔ The display shows the current temperature inside the cooling compartment.
3. ➤ If necessary, adjust the required temperature. The factory default setting is 4 °C, see ➔ 'Operating the cooling system' on page 21
4. ➤ Close all drawers.
5. ➤ Cover the cooling plate with the cover.
6. ➤ Leave the transport cart connected to the power supply continuously for at least 12 hours.
  - ➔ The transport cart is completely cooled.
  - ➔ The cart can be loaded, separated from the power supply, and used for serving food.

## 6 Operation

### 6.1 Operating the transport cart

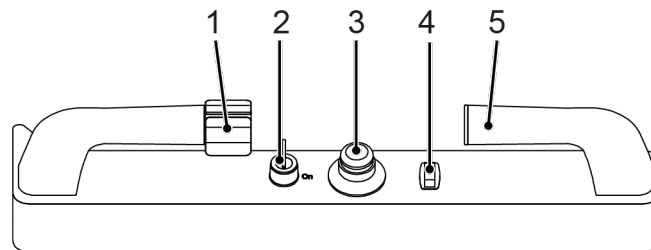


Fig. 5: Controls on the Buffetcart with HDS Alma drive

- 1 Speed selector switch
- 2 On/off switch with key
- 3 Emergency stop button.
- 4 Toggle switch for speed selection
- 5 Push handle

## Operating the cooling system

The buttons of the built-in display are also used for operating the cooling system of the Buffetcart.

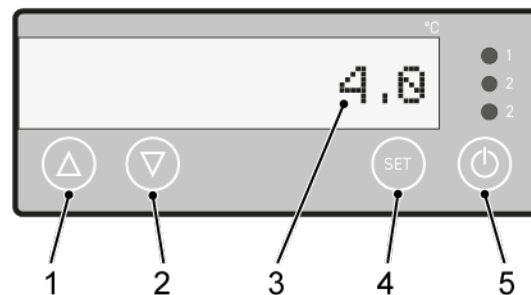


Fig. 6: Overview of display

- 1 Up button
- 2 Down button
- 3 Display
- 4 Set button
- 5 On/Off button

### Switching fan-assisted cooling on and off



→ Press and hold the [ON/OFF button].

➔ The display changes.

### Displaying the required temperature



→ Press the [SET button].

➔ The required temperature is shown in the display.

### Setting the required temperature



1. → Press and hold the [SET button].

➔ The required temperature is shown in the display.



2. → Use the [Set button] and [Up button] or the [Set] button and [Down button] to select the required temperature.

3. → Release the [Set button]

➔ The required temperature is now changed

### Building up the eutectic plate

The eutectic plate is built up as soon as the Buffetcart is connected to the power supply. At the same time, the internal battery for the control and the fan for the circulating air function is charged.

1. → Connect the Buffetcart to the power supply for at least 12 hours before commissioning.

➔ The eutectic plate is charged.

2. → Switch on the fan-assisted cooling.

➔ The cooled drawer unit can keep food cold.

## 6.2 Moving the cart

### **WARNING**

#### **Contusion hazard**

Transport carts rolling in an uncontrolled way may crush persons.

- Never leave the transport cart to roll unattended.
- Only drive uphill or downhill if you can control the transport cart. If necessary, involve a second person.
- Only park the transport cart on level surfaces.
- Each time you park the transport cart, secure it with both locks against rolling away.
- Fix the wheels in the “straight ahead” position.

### **WARNING**

#### **Contusion hazard**

Transport carts on which the direction lock has been released roll from side to side when in motion. Transport carts on which the direction lock has been released can move off under their own weight and in an uncontrolled manner on inclined surfaces, e.g. loading ramps. The transport cart is heavy, and if it rolls away out of control, there is a risk that people may be injured by being hit or crushed.

- Activate the direction lock for the wheels.
- Only release the direction lock when the transport cart is at a standstill and on level ground.

### **NOTICE**

#### **Damage to the plug**

When the cart is moving, obstacles, e. g. handrails or door handles can damage the socket.

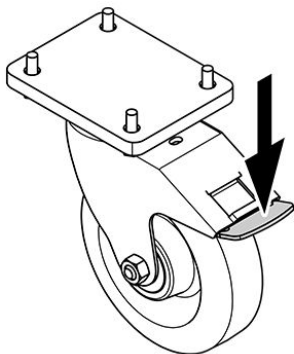
- Disconnect the socket from the power supply.
- Disconnect the socket from the transport cart.

### Engaging the locks

Swivel castors with locks can block the wheel from turning and swiveling. When the locks on both swivel castors are engaged, the transport cart is secured against rolling away.

—> Engage the lock as shown on the left.

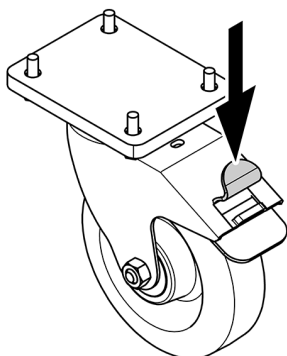
➔ The wheel cannot turn or swivel.



### Releasing the lock

—> Release the lock as shown on the left.

➔ The wheel can turn and swivel.

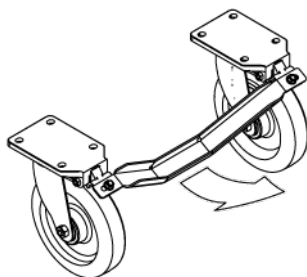


### Actuating the central lock tread

Optionally, the transport carts have a central lock tread. With the central lock tread, the locks on both swivel castors are operated simultaneously. The central lock tread for the locks is marked [Stop.]

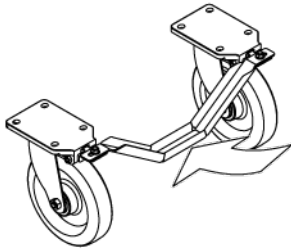
—> Engage the lock as shown on the left.

➔ The wheel cannot turn or swivel.



### Releasing the central lock tread

- Release the lock as shown on the left.
- ➔ The wheels can turn and swivel.



### Actuating the direction lock

#### **WARNING**

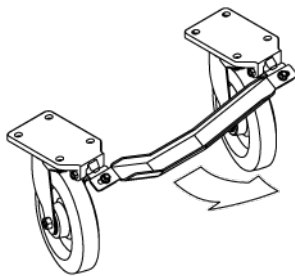
##### Contusion hazard

Transport carts on which the direction lock has been released roll from side to side when in motion. Transport carts on which the direction lock has been released can move off under their own weight and in an uncontrolled manner on inclined surfaces, e.g. loading ramps. The transport cart is heavy, and if it rolls away out of control, there is a risk that people may be injured by being hit or crushed.

- Activate the direction lock for the wheels.
- Only release the direction lock when the transport cart is at a standstill and on level ground.

Optionally, the transport carts have a central lock tread. With the central lock tread, the wheels are fixed straight ahead.

- Lock the direction of the wheels as shown on the left.
- ➔ When the direction of the wheels is fixed, the cart is more stable when travelling on longer routes.
- ➔ The direction lock snaps in audibly.



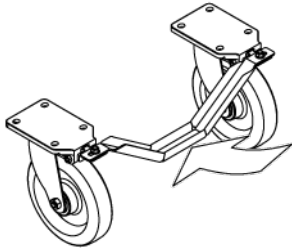


### Release the direction lock

Only release the direction lock to manoeuvre in confined spaces, e.g. to move the appliance sideways. Afterwards, reactivate the direction lock.

➤ Release the direction of the wheels as shown on the left.

➔ The wheels can move freely again.



### Moving with the push handle

#### **WARNING**

##### Contusion hazard

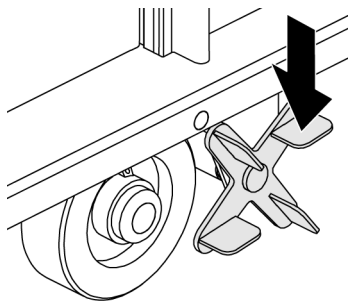
Transport carts rolling in an uncontrolled way may crush persons.

- Never leave the transport cart to roll unattended.
- Only drive uphill or downhill if you can control the transport cart. If necessary, involve a second person.
- Only park the transport cart on level surfaces.
- Each time you park the transport cart, secure it with both locks against rolling away.
- Fix the wheels in the “straight ahead” position.

1. ➤ Close the drawers.
2. ➤ Pull out the mains plug.
3. ➤ Release the locks.
4. ➤ Push the cart with both hands on the grip bar.
5. ➤ Make sure that path ahead is clear.
6. ➤ Only move the transport cart over flat, dry and stable surfaces.
7. ➤ Have someone help you if the transport cart has to be moved on a slope.
8. ➤ Secure the transport cart with the locks when stationary.

### Raising the drive

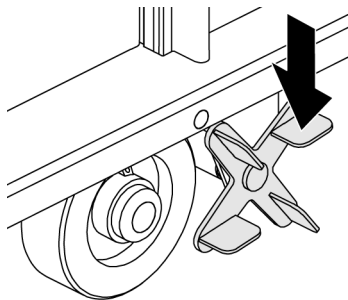
The drive can be raised for manoeuvring. When raised, the drive wheels do not touch the ground. The cart can be pushed sideways. If the drive wheels are off the ground, the drive is already raised.



- Press the foot pedal until it engages.
- ➔ The wheels do not touch the ground.

### Lowering the drive

When the drive is lowered, you can use it to propel the cart. You cannot push the cart sideways when the drive is lowered. If the drive wheels are touching the ground, the cart is already lowered.



- Press the foot pedal until it engages.
- ➔ The wheels touch the ground.

### Moving with Alma HDS

The HDS Alma drive allows you to accelerate and decelerate the cart.

1. → Lower the drive.
2. → Switch on the drive using the key [2].
3. → Select the speed using the toggle switch [4]. When set to "Hare", the cart moves quickly and when set to "Tortoise", the cart moves slowly.
4. → Move the speed selector switch [1] in the required direction.
5. → Release the speed selector switch [1] to stop the drive.
6. → In an emergency, press the emergency stop switch to stop the cart.

## 6.3 Keeping food cold

### ! NOTICE

#### Cooling failure due to icing

Iced cooling fins prevent air circulation in the cooled drawer block. Cooling cannot be guaranteed.

- Always leave the control switched on.
- Always close the drawers completely.
- Cover the cooling plate after food distribution.
- Open the drawers only briefly.

If the Buffetcart is used for cooling food, the transport cart must, in principle, be connected to the mains. The cooled drawer block can thus be used as a refrigeration unit.

If necessary, disconnect the cart from the power supply for up to 2 hours, e.g. during food serving. The eutectic plate ensures the cooling of the food during this period. After a max. 2-hour powerless phase, the cart must be connected to the power supply for at least 4 hours so that the eutectic plate is built up again.

## 6.4 Serving food



If the drawers of the cooling compartment are opened too often or left open too long, cold may be lost and the temperature in the compartment increases.

- Only open the drawers of the cooling compartment as briefly as possible.
- Do not leave the cooled drawers open while food is being served.

1. ➤ Activate both locks.
2. ➤ Stand to the side with the drawers.
3. ➤ Before first serving, check if the food is sufficiently cooled. To do this, make sure that the current temperature shown on the display is appropriate for the cooling requirements of the food in the cart.
4. ➤ Only open the drawers of the cooling compartment as briefly as possible.

## 6.5 Finishing operation

1. ➤ Move the Buffetcart to the parking area.
2. ➤ Engage the wheel locks.
  - ➔ The Buffetcart is secured against rolling away.
3. ➤ Close the drawers.
4. ➤ Cover the cooling plate.
5. ➤ Connect the cart to the power supply for at least 4 hours.
6. ➤ Check whether the fan-assisted cooling is switched on.
  - ➔ The eutectic plate is recharged.
  - ➔ Food is cooled.
7. ➤ Clean the Buffetcart if necessary.

### Mobis® Buffetcart Plus with HDS Alma drive

1. ➤ If necessary, connect the Buffetcart to the mains to charge the battery.
2. ➤ Switch off the Buffetcart with the key at the on/off switch.
3. ➤ Remove the key.
  - ➔ The Buffetcart is secured against unauthorised start-up.

## Charging the battery



### Battery life

The service life of the battery in normal operation is at least 5000 charges.

To optimise the conditions, the battery should be charged for 48 hours before first use, and also if not used for around six months. The full battery capacity is only available again after charging and discharging three times.

→ Connect the Buffetcart to the power supply.

➔ The charging time is around three hours. The charging process is shown on the charge indicator on the battery.

The charge state of the battery is indicated by the status LED in the vision panel:

Orange	<p>Initialisation phase / rapid charging:</p> <p>Check that the voltage is more than 0.8 V per cell and the temperature is between -10 °C and 40 °C. If the temperature is higher than 50 °C, charging takes longer. Rapid charging can take different times, depending on the battery's charge level.</p>
Orange/green	<p>Equalising charging:</p> <p>The battery is already in operation, charged to more than 95% of capacity. The current is reduced in order to equalise the charge in all the cells of the battery according to the measured status.</p>
Green	<p>Trickle charging:</p> <p>The charging process is complete and the battery is at full capacity. The battery should remain in this state until the next use so that it is always fully charged.</p>
Flashing red	<p>Defective / charging not possible:</p> <p>Take the cart out of operation, have it checked by authorised specialist personnel and replaced if necessary.</p>

## 7 Care and cleaning

### DANGER

#### Electrical hazard

Electricity is a serious hazard and can cause injury or even death.

- Before starting any cleaning and maintenance work, disconnect the transport cart from the mains.
- Disconnect the mains plug and put away the cable in its designated place until the next use.
- Do not clean the transport cart with steam cleaners or high-pressure cleaners.

### 7.1 Cleaning intervals

Interval	Maintenance work	Personnel
After each use and when dirty	Cleaning the drawers	Operating staff
	Cleaning the tabletop	Operating staff
	Cleaning the storage compartment for trays	Operating staff
As required and in accordance with the in-house hygiene concept	Cleaning outer housing	Operating staff
	Cleaning plate dispensers	Operating staff
	Disinfecting entire unit	Operating staff

## 7.2 Permissible cleaning types

### CAUTION

---

#### Spreading water

Wet and dripping transport carts distribute water on paths. There is a severe risk of slipping on wet paths.

- Dry the transport cart after cleaning.
  - Remove the water from the interior, e.g. by tilting the transport cart by 5°.
- 

### NOTICE

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#### Deformation at high temperatures

The polymers used deform at high temperatures and longer contact times.

- Restrict the contact time to max. 3 seconds.
  - Restrict the temperature to max. 120 °C.
- 

### NOTICE

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#### Bearing damage

The wheel bearings are greased. Washing out the bearing grease will result in bearing damage.

- Do not direct jets directly at the wheel bearings.
- 








### NOTICE

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#### Damage due to high-pressure cleaning

Seals on the door and housing can become loose due to direct high-pressure jets and damage will result.

- Do not point the spray directly at the seals.
  - Keep a distance of at least 30 cm between the nozzle and the transport cart.
  - Use a flat stream nozzle.
-

Cleaning type		Definition of the cleaning operation	Approval for Mobis Buffetcart Plus
Manual cleaning	Dry	Cleaning with dry cleaning agents	
	Moist	Cleaning with a damp cloth and degreasing liquid cleaner	
	Wet	Cleaning with a wet sponge and degreasing liquid cleaner	
Water hose	Pressure $\leq$ 8 bar	Cleaning with a spray jet and degreasing cleaning agents if required: <ul style="list-style-type: none"> <li>■ Do not spray into the bearings.</li> </ul>	
High-pressure/ steam cleaning	High-pressure $\leq$ 200 bar	Cleaning the surfaces: <ul style="list-style-type: none"> <li>■ max. 30-90 seconds</li> <li>■ Do not spray into the bearings</li> <li>■ Use a flat stream nozzle</li> <li>■ Keep a distance of at least 30 cm</li> </ul>	
	Wet steam $\leq$ 135° C	Cleaning the surfaces: <ul style="list-style-type: none"> <li>■ max. 30-90 seconds</li> <li>■ Short exposure time for individual sections</li> <li>■ Do not spray into the bearings</li> </ul>	
Washing devices	Water temperature $\leq$ 90° C	Spraying with cleaning and rinsing agent: <ul style="list-style-type: none"> <li>■ max. 30-90 seconds</li> </ul>	



### 7.3 Permissible cleaning agents

#### ! NOTICE

##### Incorrect cleaning agents

Incorrect treatment of the installed material surfaces will result in damage and corrosion.

- Only use cleaning agents approved for cleaning.
- Follow the instructions of the cleaning agent manufacturer.




##### Suitable cleaning agents



The manufacturer cannot assess the suitability of specific detergents or disinfectants.

- Check the notes on the cleaning agents or disinfectants to find out whether they are suitable for the materials of the transport cart.
- If in doubt, ask the manufacturer of the agent if it is suitable for the materials of the transport cart.

Cleaning agent	Approval
Degreasing agent	✓
■ Neutral liquid cleaner	
Salty cleaning agents	✗
■ Table salt	
■ Hydrochloric acid	
Sulphuric cleaning agents	✗
■ Sulphur dioxide	
■ Sulphuric acid	
Chlorinated cleaning agents	✗
■ Chlorine cleaner	
■ Sea water	
■ Bleach	
Ferrous material	✗
■ Water with iron content	
Low-oxygen cleaning agents	✗
■ Low-oxygen water	
■ CO <sub>2</sub> atmosphere	
Neutral cleaning agents	✓
■ Neutral cleaning agents pH 7	
■ Slightly acidic cleaning agents pH 6 – 7	
■ Slightly alkaline cleaning agents pH 7 – 8	
Acidic cleaning agents pH 1 – 5	✗
■ Acids	

Cleaning agent	Approval
Alkaline cleaning agents pH 8 – 14	
<ul style="list-style-type: none"> <li>■ Alkalis</li> </ul>	
Abrasive cleaning agents	
<ul style="list-style-type: none"> <li>■ Scouring pad</li> <li>■ Pot scrubber</li> </ul>	
Non-abrasive cleaning agents	
<ul style="list-style-type: none"> <li>■ Uncoated sponges</li> <li>■ Soft cloths</li> </ul>	

#### 7.4 Material compatibility

When selecting the cleaning agent, make sure it is compatible with the materials used.

Material	Components
HPL  (high pressure laminate)	Décors on sides and drawers
CDF  (compact density fibreboard)	Work surface
PE 500  (polyethylene)	Bumper strip
Copper	Piping for refrigerant
Aluminium	Frame profiles, cooling plate
Stainless steel	Drawers, standard version drawer slides, gallery and handle bar, plate dispenser, storage compartment for trays
Galvanised steel housing	Optional drawer slides
Glass	Frame top and sneeze guard




## 7.5 Manual cleaning

Observe the following instructions for manual cleaning.

- Clean the interior of the unit after each use and according to the operator's instructions.
- Clean the outer surfaces of the transport cart after use or as required.
- For wet cleaning, use a soft cloth or an uncoated sponge.
- Use degreasing liquid cleaners.
- Rinse so that all detergents and disinfectants are completely removed.
- Dry the interior and exterior surfaces after cleaning.

### Cleaning the drawers

You can remove the drawers for cleaning and reinstall them in reverse order.

1.  Pull out the drawers completely.
2.  Release the safety catch on both guide rails.  
Loosen the lower retainer on the hook-on container.
3.  Pull the drawer out of the guide rails.
  - ➔ The drawer is removed.
  - ➔ You can clean the drawer and the interior.

## 7.6 Disinfecting

All the surfaces can be disinfected with commercially available surface disinfectants.

### NOTICE

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#### Damage to property

High concentrations of disinfectant can cause corrosion damage.

- Follow the instructions of the disinfectant manufacturer.
-

## 8 Maintenance and repair

 **DANGER**

**Electrical hazard**

Electricity is a serious hazard and can cause injury or even death.

- Before starting any cleaning and maintenance work, disconnect the transport cart from the mains.
- Disconnect the mains plug and put away the cable in its designated place until the next use.
- Do not clean the transport cart with steam cleaners or high-pressure cleaners.

 **WARNING**

**Flammable refrigerant**

A flammable gas is used as a refrigerant. Closed vents will result in a flammable air-gas mixture in the event of leakage.

- Do not close the vents in the floor of the cart.
- Do not use heat sources or chemical de-icers for de-icing.
- Do not damage the refrigerant circuit.

### 8.1 Maintenance intervals

Regularly check that the following components are functioning properly:

Interval	Maintenance work	Personnel
before each use	Check connecting cable and mains plug for mechanical damage and ageing.	Operator
daily	Carry out a visual inspection of the entire unit.	Operator
every six months	Check electrical functions of cooling system	Electrician
	Check cooling capacity and temperature.	Refrigeration specialist
annually	<ul style="list-style-type: none"> <li>■ Check entire unit for distortion and mechanical damage</li> <li>■ Check effectiveness of the locks</li> <li>■ Check mechanical strength of the wheels</li> <li>■ Check functionality of the central lock treads</li> </ul>	Maintenance engineer
	Check electrical protective conductor (VDE 0701); limit value for protective conductor resistance < 100 mΩ	Electrician
	Perform DGUV V3 measurement for portable equipment.	Electrician
	Check cooling controller.	Refrigeration specialist
	Reset maintenance interval.	

## 8.2 Maintenance activities

### **WARNING**

#### **Flammable refrigerant**

A flammable gas is used as a refrigerant. Closed vents will result in a flammable air-gas mixture in the event of leakage.

- Do not close the vents in the floor of the cart.
- Do not use heat sources or chemical de-icers for de-icing.
- Do not damage the refrigerant circuit.








As with any refrigeration unit, water from the ambient air will condense on frozen surfaces. This causes a layer of ice to form. The refrigeration ices up. High temperatures and high humidity in particular increase the risk of icing. Ice can form on the cooling fins of the Mobis Buffetcart and hinder the recirculation function of the cooling.

Iced cooling fins can be recognised by the following signs:

- Ice formation on the cooling plate
- Ice formation above the top drawer of the cooled drawer unit
- Required temperature is not reached during continuous mains operation

#### **Defrosting the cooling system**



To defrost the cooling system, follow these steps:

- 1.**  Disconnect the transport cart from the mains.
- 2.**  Switch off the fan-assisted cooling.
- 3.**  Remove all food from the cooled drawer block.
- 4.**  Place the cart over a drain.
- 5.**  Place an empty GN container in the top drawer to catch condensate in the drawer block.
- 6.**  Open the remaining drawers of the refrigerated drawer block.
- 7.**  Remove the cover from the cooling plate.
  - ➔ The cooling defrosts.

The cooling fins are completely defrosted when no more condensate runs out of the drain hose or the area above the top drawer has reached room temperature.

#### **Putting into operation after defrosting**

Observe the following steps for recommissioning:

- 1.**  Clean, dry, and sanitize the interior after defrosting.
- 2.**  Start up the transport cart as described in the Commissioning chapter.
  - ➔ The transport cart is ready for cooling, transporting, and serving food.

### Preventing icing

The following measures reduce the risk of icing in the refrigeration system:

1. ➤ Keep the transport cart plugged in as a matter of principle. The transport cart controls the cooling and defrosting phases independently.
2. ➤ You can disconnect the Buffetcart from the power supply for a maximum of 2 hours. This time corresponds to the necessary defrosting phase.
3. ➤ When you reconnect the cart to the power supply, do so for approx. 4 hours. During this time, the eutectic plate is built up again.
4. ➤ Leave the control for the recirculation function switched on.

### 8.3 Error messages

Fault description	Cause	Remedy	Personnel
H i	Alarm, temperature too high	--	
L 0	Alarm, temperature too low	--	
E IL	Short circuit in sensor F1	Check or replace the F1 sensor.	Maintenance engineer
E IH	Broken sensor F1	Check or replace the F1 sensor.	Maintenance engineer
EP 0	Fault in the control unit	Repair or replace control system.	Maintenance engineer
EP 1	Error in parameter memory	Repair control system.	Maintenance engineer
EP 2	Error in data memory	Repair or replace control system.	Maintenance engineer

## 8.4 Troubleshooting

### Troubleshooting



#### DANGER

#### Electrical hazard

Electricity is a serious hazard and can cause injury or even death.

- Disconnect the cart from the power supply before starting troubleshooting.
- Pull out the mains plug and put it into the holder provided on the cart.

Fault description	Cause	Remedy	Personnel
Temperature in the cooling compartment too high	Cooling system is not sufficiently built up	Connect the cart to the power supply for at least 6 hours.	Operating staff
	Cooling is iced up	De-ice the cooling system	Operating staff
	Cooling system is defective	The cooling system must be repaired or replaced by a refrigeration specialist.	Refrigeration specialist
Control display is dark, fan-assisted cooling is not running	Internal battery is empty	Connect the cart to the power supply, build up the ice reservoir and charge the battery, as described in the "Commissioning" section.	Operating staff
Control display is dark, fan-assisted cooling is running	Display is defective.	Call a qualified electrician to replace the display and the control.	Electrician
Eutectic plate was not charged despite power supply	Connection was not made properly	Check the connections on the cart and in the wall. Make sure the cooling system is working by listening for the compressor to start, and after about half an hour checking that the temperature is falling.	Operating staff
	Connection cannot be made	Call a service technician to check the connectors and the cable.	Maintenance engineer
	Cooling system is defective	The cooling system must be repaired or replaced by a refrigeration specialist.	Refrigeration specialist
[F IH] in display + audible warning	Broken temperature sensor	Press the Down button to turn off the warning sound.  Call a maintenance technician.	Maintenance engineer
Refrigerant leaks	Damage to the refrigerant circuit	Ventilate the areas well. Disconnect the cart from the power supply.	Refrigeration specialist
		The cooling system must be repaired or replaced by a refrigeration specialist	

<b>Fault description</b>	<b>Cause</b>	<b>Remedy</b>	<b>Personnel</b>
The HDS Alma drive rollers are not moving the cart	The drive is raised	Lower the drive.	Operating staff
	Mechanical or electrical fault	Raise the drive and call a service technician	Operating staff
The cart with HDS Alma drive does not move	Battery discharged	Connect the cart to the power supply. The charge level of the Buffetcart can be seen in the window of the battery box.	Operating staff
	Battery defective	Have the Buffetcart checked by authorized specialist personnel.	Maintenance engineer
	Key switch not switched on	Switch on the key switch.	Operating staff
	Emergency stop switch pressed	Release the emergency stop switch.	Operating staff

## 8.5 Repairs and spare parts

Spare parts and accessories are available from our customer service. Replace defective components with genuine spare parts. Only then can safe and reliable operation be guaranteed. When ordering spare parts or requesting customer service, always state the order number and the information on the rating plate. This information helps avoid follow-up queries and speeds up the process.

## 8.6 Recommissioning

The cart may only be used in a technically sound condition, for its intended use, and in accordance with the operating instructions. Check the cart for visible damage before each use. In the event of damage, inform the responsible departments immediately. Only operate equipment that is in faultless technical order.

- Check the functions, especially the wheel lock and cooling.
- Clean thoroughly before putting back into operation.

### Updating the date and time

#### **! NOTICE**

##### **Low battery charge when not in use**

After 480 hours (2 weeks) without a power connection, the battery of the internal controller is completely discharged and the time and date must be reprogrammed.

- When not in use, connect the cart to the power supply every 2 weeks for at least 3 hours to fully charge the battery.
- When the battery is discharged, update the date and time of the controller.

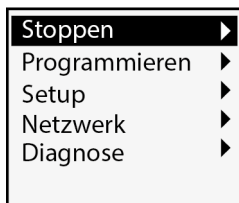
### Stopping the program

The program must be stopped in order to set the date and time.

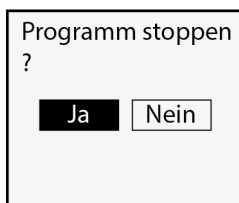




1. Release the panel with the display for controlling the fan-assisted cooling.
2. Simultaneously press the ◀ and ▶ buttons.
  - ➔ The current date and time are displayed.
3. Press the **ESC** button to switch to program mode.



4. Use the ▼ ▲ buttons to select the [Stop] button.
5. Confirm the entry with the **OK** button.



6. Use the ◀ button to select the [Yes] button.
7. Confirm the entry with the **OK** button.
  - ➔ The program stops.

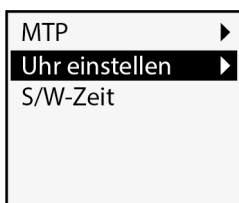
### Setting the date and time



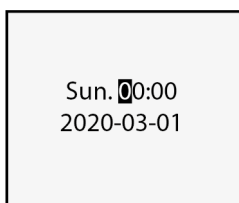
1. Use the ▼ ▲ buttons to select the [Setup] button.
2. Confirm the entry with the **OK** button.



3. Use the ▼ ▲ buttons to select the [Clock] button.
4. Confirm the entry with the **OK** button.



5. Use the ▼ ▲ buttons to select the [Set clock] button.
6. Confirm the entry with the **OK** button.
  - ➔ A number field appears for entering the time and date.






7. Use the ◀ ▶ buttons to select the position.
  - Use the ▼ ▲ buttons to enter the required value.
8. Confirm the entries with the **OK** button.
  - ➔ The date and time are set.

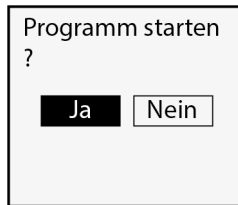
### Starting the program


1. Press the **ESC** button twice to switch to program mode.




2. Use the   buttons to select the [Start] button.

3. Confirm the entry with the  button.



4. Use the  button to select the [Yes] button.

5. Confirm the entry with the  button.

➔ The program starts.

6. Push the panel with the display for controlling the fan-assisted cooling back into the Buffetcart.

➔ The Buffetcart is ready for use.

## 9 Disposal



Help protect our environment. Make sure that the materials are recycled.

- Have the transport cart disassembled and disposed of by recycling companies. All the materials are recyclable.
- Electrical components may only be removed by qualified electricians.
- The cooling system may only be removed by refrigeration specialists.

### Personnel:

- Refrigeration specialist
- Electrician
- Maintenance engineer

Dispose of the product using the following steps.

1. Remove the electrical components.

2. Drain the refrigerant and cooling brine.

3. Dispose of the refrigerant and cooling brine properly.

4. Take the components to a designated disposal centre.

## Maintenance documentation

Interval	Every six months	Every six months	Annually	Annually	Annually	Annually	Annually
Inspection/activity	Check electrical functions of cooling system	Check cooling capacity and temperature.	Check the entire unit for distortion and mechanical damage, the effectiveness of the locks, the mechanical strength of the wheels and the functionality of the central locks.	Check electrical protective conductor (VDE 0701): Limit value for the protective conductor resistance < 100 mΩ	Carry out DGUV V3 measurement for mobile operating equipment.	Check cooling controller. Reset maintenance interval.	Check documentation
Responsibility	Electrician	Refrigeration specialist	Maintenance engineer	Electrician	Electrician	Refrigeration specialist	Operator
Date							
Company & name							
Signature							
Date							
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## Brief guide

### Observe the operating instructions

The brief guide does not take the place of the operating instructions. Observe the information in the operating instructions.

### Cooling function

The Mobis Buffetcart cools its items using a N'Ice & Easy® cold storage unit. During cooling times, the cold storage unit is cooled. A fan-assisted cooling distributes the cold in the cooled drawer block. During serving time, the cooled cold storage unit can be disconnected from the mains. The control system cools the cold storage unit in line with the programmed serving times.

- Connect the Mobis Buffetcart to the mains.
- You can operate the Mobis Buffetcart during the indicated serving times without it being connected to a power supply.
- Outside serving time, you can disconnect the Mobis Buffetcart from the mains for approx. 3 minutes.
- Always leave the fan-assisted cooling switched on.
- Observe the set serving times in the table.

Serving time	Start	End

### Putting the transport trolley into operation

The transport trolley must be pre-cooled for 12 hours to properly keep food cold when not connected to the mains.

1. Connect the transport trolley to the power supply.
2. Check the provided socket is properly connected.
3. Press the on/off switch .
  - ➔ The display shows the current temperature in the cooling chamber.

### Set temperature

1. Press the SET button .
  - ➔ The display shows the required temperature.
2. Hold down the SET button and use the Up and Down buttons to select the required temperature.
  - ➔ The required temperature is now changed.

### Load transport trolley

1. Secure the transport trolley with the locks.
2. Check the temperature in the display.
3. Load the transport trolley. Note the maximum height for GN containers.

### Serving food

1. Open the drawers only briefly for removal.
2. Close the drawers immediately after removal.

### Moving the transport trolley



#### WARNING

#### Contusion hazard

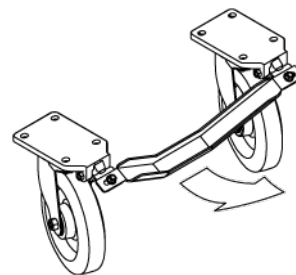
Transport carts rolling in an uncontrolled way may crush persons.

- Never leave the transport cart to roll unattended.
- Only drive uphill or downhill if you can control the transport cart. If necessary, involve a second person.
- Only park the transport cart on level surfaces.
- Each time you park the transport cart, secure it with both locks against rolling away.
- Fix the wheels in the "straight ahead" position.

1. Pull out the mains plug.
2. Release the castor locks.
  - ➔ You can move the transport trolley.
3. Secure the transport trolley with the locks when stationary.

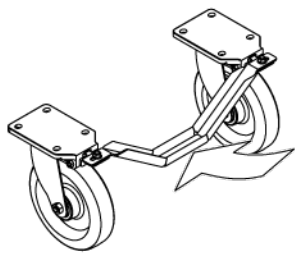
#### Direction lock wheels (optional)

With the central lock tread, the wheels are fixed in the "straight ahead" position.



- Lock the direction of the wheels as shown in the illustration.
  - ➔ When the direction of the castors is fixed, the transport trolley is more stable when travelling on longer routes.
  - ➔ The direction lock snaps in audibly.

You can release the direction lock for manoeuvring in tight spaces.



1. Release the direction of the wheels as shown in the illustration.
  - ➔ The wheels are free to move.
2. Afterwards, reactivate the direction lock again.