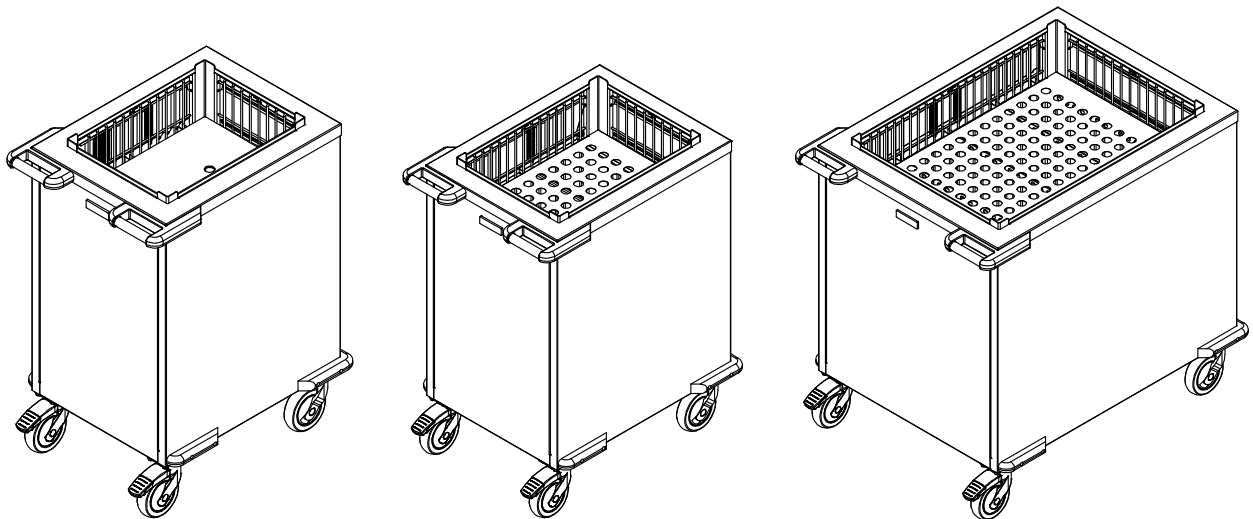


Operating Instructions



Platform dispenser for porcelain and lids

BPN-P | BPN-D

1 Introduction

1.1 Appliance Information

Appliance name	Platform dispenser for porcelain and lids
Appliance type/s	BPN-P BPN-D
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstrasse 20 48653 Coesfeld Germany Postfach 1463 48634 Coesfeld Germany  +49 2541 80 50  +49 2541 805 111 www.hupfer.de info@hupfer.de

Read these operating instructions carefully before using the appliance for the first time.

Ensure that operating staff have been briefed regarding sources of danger and possible incorrect handling.

Subject to modifications

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

Manual edition
91365304_A0

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1.3 List of Abbreviations

Abbreviation	Definition																																								
CE	Communauté Européene European Community																																								
DGUV	German Statutory Accident Insurance (<i>Deutsche Gesetzliche Unfallversicherung e.V.</i>)																																								
DIN	German Institute for Standardisation, technical regulations and technical specifications																																								
EC	European Community European Community																																								
EN	European Standard (<i>Europäische Norm</i>) Harmonised standard for the EU market																																								
E/V	Spare or wearing part (<i>Ersatz- bzw. Verschleißteil</i>)																																								
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. <table border="1"> <thead> <tr> <th colspan="2">The first digit: Protection against ingress of solid foreign objects</th> <th colspan="2">The second digit: Protection against ingress of water</th> </tr> </thead> <tbody> <tr> <td>0</td> <td>No protection against contact, no protection against ingress of solid foreign bodies</td> <td>0</td> <td>No protection against ingress of water</td> </tr> <tr> <td>1</td> <td>Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects $\varnothing > 1.97''$ (50 mm)</td> <td>1</td> <td>Protection against dripping water (vertically falling drops)</td> </tr> <tr> <td>2</td> <td>Protection against contact with the fingers, protection against ingress of foreign objects $\varnothing > 0.5''$ (12 mm)</td> <td>2</td> <td>Protection against dripping water (at any angle up to 15° from the vertical)</td> </tr> <tr> <td>3</td> <td>Protection against contact with tools, wires or similar objects with $\varnothing > 0.04''$ (2.5 mm), protection against foreign objects $\varnothing > 0.04''$ (2.5 mm)</td> <td>3</td> <td>Protection against water drips at any angle up to 60° from the vertical</td> </tr> <tr> <td>4</td> <td>Protection against contact with tools, wires or similar objects with $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)</td> <td>4</td> <td>Protection against water splashing from any direction</td> </tr> <tr> <td>5</td> <td>Protection against contact, protection against dust deposits inside</td> <td>5</td> <td>Protection against water jets (projected by a nozzle) at any angle</td> </tr> <tr> <td>6</td> <td>Complete protection against contact, protection against ingress of dust</td> <td>6</td> <td>Protection against rough sea or strong water jets (flood protection)</td> </tr> <tr> <td></td> <td></td> <td>7</td> <td>Protection against ingress of water during temporary immersion</td> </tr> <tr> <td></td> <td></td> <td>8</td> <td>Protection against pressurised water during continuous immersion</td> </tr> </tbody> </table>	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 $\varnothing > 1.97''$ (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 with $\varnothing > 0.04''$ (2.5 mm), protection against foreign objects $\varnothing > 0.04''$ (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 with $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)	4	Protection against water splashing from any direction	5	Protection against contact, protection against dust deposits inside	5	Protection against water jets (projected by a nozzle) at any angle	6	Complete protection against contact, protection against ingress of dust	6	Protection against rough sea or strong water jets (flood protection)			7	Protection against ingress of water during temporary immersion			8	Protection against pressurised water during continuous immersion
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LED	Light Emitting Diode Light diode																																								
LMHV	Regulation on the hygiene of foodstuffs																																								
RCD	Residual Current Device Residual current device (RCD)																																								
STB	Safety temperature limiter																																								
VDE	Association of Electrical Engineering, Electronics and Information Technology (<i>Verband der Elektrotechnik, Elektronik und Informationstechnik e.V.</i>)																																								

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 ingress into hollow spaces due to the appliance design 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 & Freeze kitchens	"Cook and Freeze": Kitchens where hot food is flash frozen and not reheated until shortly before consumption.
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.

Term	Definition
Passive layer	A non-metallic protective layer on a metallic material that prevents or slows down material corrosion.
Porcelain Standard	Porcelain Standard is a measurement system for porcelain plates devised by HUPFER®. 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).
Protection class	<p>0 -</p> <p>I  Protective measure with protective earth conductor</p> <p>II  Protective measure with protective insulation</p> <p>III  Protective measure with protective low voltage</p>
Qualified person, qualified personnel	Qualified personnel are persons who due to their professional training, experience, instruction and their knowledge of relevant standards, guidelines, accident prevention regulations and operating conditions have been authorised by a person responsible for system safety to carry out required activities and can recognise and prevent any potential hazards (definition of specialists according to IEC 364).
Schuko®	The abbreviation of the German term "Protective contact" indicates a system of domestic plugs and sockets equipped with protective earthed contacts used in most of Europe.
Specialist	A specialist is a person who can assess work assigned and can recognise possible hazards themselves based on their professional training, skills, experience and knowledge of the respective guidelines.
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	Compare with certain values such as weight, torque, content or temperature.
VESKA standard	Trays as per the VESKA standard are items used for distributing food in hospitals, principally in Switzerland; they measure 530x375 mm.

1.5 Orientation of the Appliance

The front

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

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

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

2 Safety Instructions

2.1 Introduction

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

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, you must comply with the Employers' Liability Insurance Association's Health and Safety rules, especially those concerning the handling of hot items and the risks that this entails.

2.2 Warning Symbols Used

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

The following symbols may be used:

	General hazard area
	Hazardous electrical voltage
	Risk of hand injuries

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 when it is in perfect condition with regards to technical standards.
- All operating and actuating elements must be in a perfect and fail-safe condition with regards to technical standards.
- Modifications or retrofits to the equipment are only permitted after consultation with the manufacturer and upon receipt of their consent in writing.
- People must not sit or stand on the appliance under any circumstances. Transport of persons is not permitted.
- The crockery dispensing height must be adjusted to the type of crockery used before loading.
- To avoid injuries to the hands, care should always be taken to ensure that the crockery dispensing height does not fall below the upper rim of the housing.
- Never push the stacking platform down manually into the stacking compartment (e.g. for cleaning). There is a risk of injury when the stacking platform is released.

- The appliance is designed for transport by hand only. It is not permitted to use a machine of any type to move the appliance. Risk of injury and damage.
- Release both total locks before moving the appliance. Moving the appliance when the total locks are engaged can damage the chassis.
- The appliance may only be transported over level floors. Moving the appliance over very uneven floors can damage the chassis.
- It is not permitted to transport the appliance over steep inclines or steps.
- When approaching walls and moving round obstacles, always be aware for persons in your path. Risk of injury.
- Always hold both handles with your hands when transporting the appliance. Never release the appliance while moving it.
- Move no faster than at walking pace when transporting the appliance. Heavily laden platform dispensers are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- Never try to catch the platform dispenser with your hands if it tips over due to carelessness or external circumstances. Risk of injury.
- Do not park the appliance on sloping floors.
- After stopping, the appliance should be secured against rolling away by means of both total locks being applied.
- 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.

2.4 Safety Instructions for Transport

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

- When loading, use only hoists and load lifting devices approved for the weight of the appliance to be lifted.
- 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:

- Observe applicable hygiene regulations and guidelines.
- 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.
- Carry out all the checks and inspections of the appliance on a regular basis.
- Only use original spare parts to replace defective components.

3 Description and Technical Data

3.1 Performance description

The platform dispensers BPN are intended to stack, transport and store rectangular crockery items temporarily. The platform dispenser BPN-P is designed for porcelain plates while the platform dispenser BPN-D holds lids.

An adjustable, spring-loaded stacking platform holds up crockery items. A continuously increasing weight of the loaded crockery pushes down the stacking platform. When dispensing the crockery, the stacking platform moves up, so that the next crockery item is always available at the required dispensing height. Stacking platform is moved down and guarantees the optimal storage and the high transport capacity for the angular crockery items.

3.2 Proper Use

Platform dispenser are used exclusively to transport and store clean crockery ready for use.

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

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

3.3 Improper Use

The following is considered as improper use of the platform dispenser:

It is not permitted to load the platform dispenser with other loads than specified.

Platform dispensers are not designed to transport the food.

People must not sit or stand on the appliance under any circumstances. Transport of persons is not permitted.

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

3.4 Appliance Description

3.4.1 Platform dispenser for porcelain

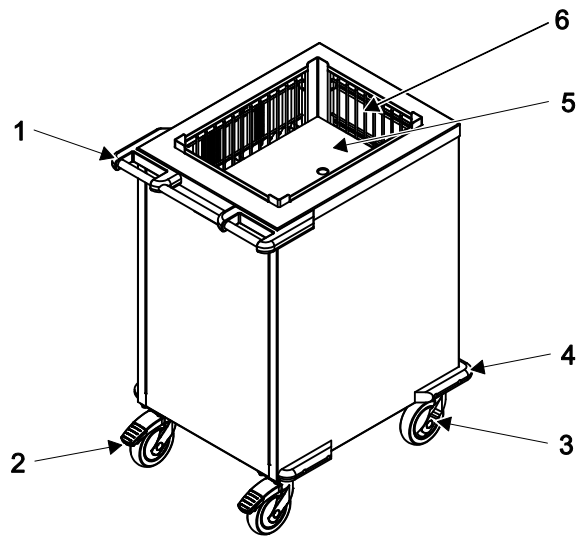


Figure 1 View of the appliance BPN-P

- | | | | |
|---|----------------------------|---|-------------------|
| 1 | Push handles | 4 | Corner bumpers |
| 2 | Casters with total lock | 5 | Stacking platform |
| 3 | Casters without total lock | 6 | Protective grid |

3.4.2 Platform dispenser for lids

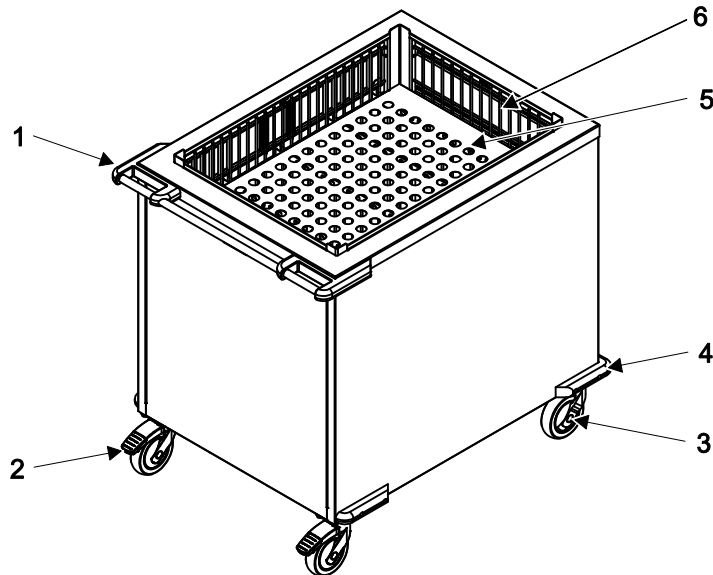


Figure 2 View of the appliance BPN-D

- | | | | |
|---|----------------------------|---|------------------------------------|
| 1 | Push handles | 4 | Corner bumpers |
| 2 | Casters with total lock | 5 | Stacking platform perforated plate |
| 3 | Casters without total lock | 6 | Protective grid |

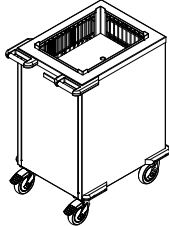
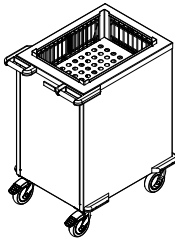
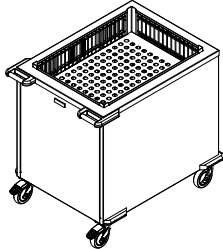
3.4.3 Appliance Description

Platform dispensers are built using a stainless steel, self-supporting structure. They hold up the rectangular porcelain plates or porcelain lids in the removable spring-loaded stacking platform. Special springs ensure crockery items are automatically moved up the entire lift to an unvarying dispensing height on a continuous basis.

The stacking platform is removable, allowing users to adjust the springs and clean the appliance easily. The protective grids of the stacking platform consist of steel conductor and are plastic-coated, so that any colour change or any damages of porcelain can not occur during use.

The ergonomically formed push handles with integrated bumper protect the operating staff against damages to the hands. Corner bumpers on the rear protect the appliance against damages when transporting it.

3.5 Technical Data

	Dim.	BPN 4-P	BPN 4-D	BPN 9-D
View of the appliance				
				
		Platform dispenser for porcelain, ambient	Platform dispenser for lids, ambient	Platform dispenser for lids, ambient
Width	mm	710	740	1005
Depth	mm	530	545	740
Height	mm	925	925	925
Tare weight	lbs (kg)	38	35	48
Load capacity	lbs (kg)	160	50	100
Permitted total weight	lbs (kg)	198	85	148
Stacking platform	mm	470 x 340 HPL laminate	510 x 365 Stainless steel perforated plate	760 x 550 Stainless steel perforated plate
Stack height	mm	695	696	696
Inner compartment panelling		Vertical plastic-coated surround rods	Vertical plastic-coated surround rods	Vertical plastic-coated surround rods
Operating and ambient conditions	°F (°C)	68 to 122 (-20 to +50)	68 to 122 (-20 to +50)	68 to 122 (-20 to +50)
Chassis	mm	4 swivel casters, 2 with total locks, Ø 125	4 swivel casters, 2 with total locks, Ø 125	4 Lenkrollen, 2 with total locks, Ø 125
Crockery capacity		160 (PN-1/1 Plus) 108 (PN-1/1) 304 (PN-1/2) 608 (PN-1/4)	64 (active cover for ½ EN system) 84 (lid for ½ EN system) 212 (lid PN-1/1) 592 (lid PN-1/2) 1008 (lid PN-1/4)	135 (active cover for ½ EN system) 189 (lid for ½ European standard system) 477 (lid PN-1/1)

3.6 Rating Plate

The rating plate is attached to the rear of the platform dispenser.

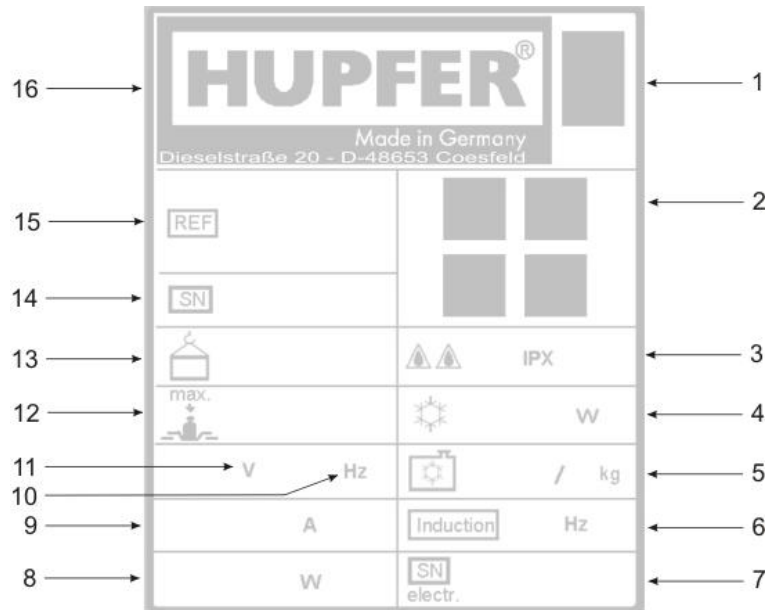


Figure 3 Rating plate

1	Disposal of old appliances	9	Nominal current
2	Certificates/label	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.

4.2 Commissioning

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

INFO

Disposal of packing material

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

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

The following functions are to be checked separately:

- In all appliances: Correct functioning of total locks.

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

4.3 Storage and Recycling

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

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

NOTE

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 platform dispenser is to be recycled, any heating devices must be fully removed safely; recyclable materials must be separated properly and disposed of in an environmentally friendly manner according to the local Waste Disposal Regulations. You must contact the local waste removal agency responsible for disposal.

5 Operation

CAUTION

Personal and property damage due to improper adjustment



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

Never press the stacking platform down by hand.

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

5.1 Stacking platform adjustment

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

5.1.1 Spring adjustment

CAUTION

Personal and property damage due to improper adjustment



When the dispensing height is exceeded, there is a risk of accident or injury due to tipping of the inserted stacks. If the level of the stack falls below the dispensing height, fingers may be injured if caught when removing dishes.

Adjust appropriately the dispensing height by attaching or detaching the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Proceed with care.

CAUTION

Risk of injury



Be careful when attaching and detaching the springs.

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

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

The dispensing height must be adjusted to ensure that the uppermost items of crockery are constantly moved upwards over the entire lift to an unvarying dispensing height between 0.59" (1.5 cm) and 2.36" (6 cm) above the upper rim of the housing.

Step 1 - Checking the spring adjustment

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

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

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

Step 2 - Changing the spring adjustment

The dispensing height is adjusted by attaching or detaching tension springs on two attachment bars.

NOTE	Arrangement of the springs
<p>The springs need to be in a symmetrical arrangement between the attachment bars to ensure that the stacking platform is guided smoothly and steadily.</p> <p>The strong base springs (1) should be placed outside the attachment bars, the frail base springs (2) should be placed inside. A slightly asymmetrical arrangement of springs within an attachment bar does not pose a problem.</p>	

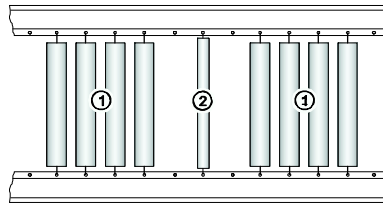


Figure 4 Attachment bar with tension springs (example)

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

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

Procedure:

- Take out any crockery items from the appliance.
- Lift the stacking platform with your fingers in the grip holes, keeping it level, and place it down on the appliance. Finally, take the stacking platform in both hands and put it down in a suitable place.
- Remove the protective grid.
- Attach or detach adjustable springs evenly in all groups of springs.
- It is best to detach the adjustable springs. Always leave the base springs inserted whenever possible. Always detach the springs on the lower attachment bar.
- Reinsert the protective grid.
- Then reinsert the stacking platform using the grip holes.

Both steps must be repeated as often as necessary until the dispensing height is in the range between 0.6" (1.5 cm) and 0.98" (2.5 cm). The dispensing height only needs to be set once provided that the same type of crockery is always used.

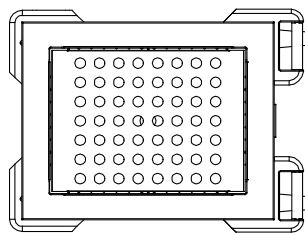


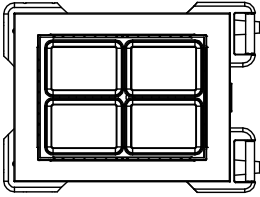
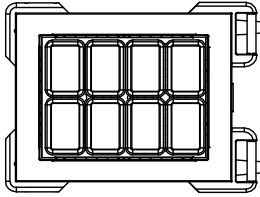
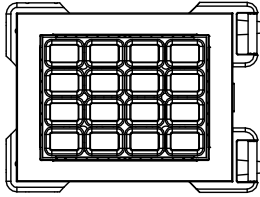
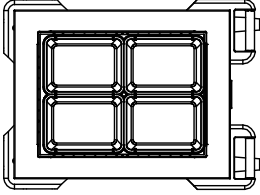
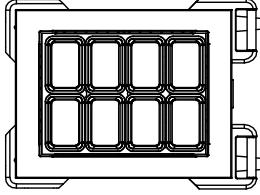
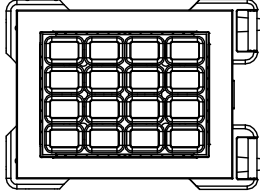
Figure 5 Grip holes on the stacking platform (BPN-D MM)

NOTE	Maximum load-bearing capacity
<p>The stacking platforms are set to hold a load-bearing capacity which is perfectly adequate for most common types of crockery.</p> <p>In isolated cases, when using plates made of toughened glass, for example, the existing springs are not strong enough and extra springs must be added.</p>	

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

5.1.2 Examples of crockery stack arrangements

Examples for the crockery arrangement

		
Porcelain 1/1 PN	Porcelain 1/2 PN	Porcelain 1/4 PN
		
Lid 1/1 PN	Lid 1/2 PN	Lid 1/4 PN

5.1.3 Calculating the capacity of the platform dispenser

The total capacity of a platform dispenser depends on the kind of crockery loaded and the number of crockery stacks.
All leading manufacturers provide the necessary data for calculating the intermediate stack height in the following way:

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

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

capacity per crockery stack can be calculated together with the stack height H_s of the platform dispenser:

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

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

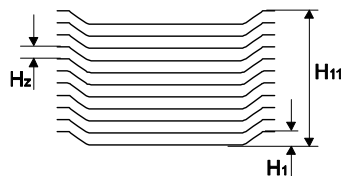


Figure 6 Intermediate stack height H_z for 11 crockery items

Example:

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

$$K = \frac{(565 - 28)}{11.2} + 1 = 49 \text{ items}$$

$H_1 = 5.5''$ (28 mm): Height of the first crockery item

$H_{11} = 5.5''$ (140 mm): Height of 11 crockery items

t= 11: Number of crockery items

$H_S = 24.6''$ (565 mm): Stack height

Therefore, 49 items can be stacked in one position.

5.2 Operation

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

Before starting work, you must always check that the platform dispenser to be used is set correctly for the crockery that it is going to hold.

- The correct dispensing height must be ensured to prevent staff from sustaining injury or becoming trapped and to prevent crockery from breaking.
- You must ensure that the crockery items are suitable and the stacks support each other.

Loading the appliance

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

NOTE	Payload
	Make sure that the platform does not exceed the permitted payload.

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

Unloading crockery

- Remove the items evenly from each stack to avoid tilting of the stacking platform.

Moving the appliance

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

6 Troubleshooting and Repair

6.1 Safety Measures

CAUTION

Exposed springs



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

Never press the stacking platform down by hand.

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

6.2 Instructions regarding Fault Repair

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

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

You need to indicate the information given on the rating plate if you contact the after-sales service or order spare parts.

Only use original spare parts to replace defective components.

6.3 Fault and Action Table

Fault	Possible cause	Remedy
Stacking platform does not move plates upwards to the dispensing height even with a low load.	Spring broken	Replace defective springs with new ones
Total locks no longer brake	Total locks have worn down	Either replace the total locks or replace the defective casters

7 Cleaning and care

7.1 Safety Measures

CAUTION



Exposed springs

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

Never press the stacking platform down by hand.

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

7.2 Hygiene measures

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

Everyone must be informed about local applicable hygiene regulations, observe them and comply with them.

Use a waterproof plaster to cover wounds on hands and arms.

Never sneeze or cough on clean crockery.

7.3 Cleaning and care

The appliance must be cleaned dry daily or wiped with a damp cloth. Dry the appliance thoroughly after cleaning with damp materials to prevent mould forming, germs and bacteria spreading unchecked and, consequently, crockery from being contaminated.

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

7.4 Special Care Instructions

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 the air is sufficient for the formation of the passive layer inasmuch as faults or damage to the passive layer can be remedied again automatically by mechanical action.

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.
- Once the appliance has been cleaned, remove all cleaning agent residues by wiping thoroughly with plenty of water. 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

Only authorised specialists may carry out servicing work. Defective components may only be replaced with original spare parts. This is the only way to guarantee safe operation and a long service life with optimum transport capacity.

Always indicate the order number and specifications on the rating plate when ordering spare parts or after-sales services. These specifications avoid queries from our service department and speed up processing. The specifications are found in the "Appliance information" section and on the rating plate.

Our service department will be pleased to help with any questions:

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9 Appendix

9.1 EC Declaration of Conformity

CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE



Gegenstand | Object | Objet

Universal-Geschirrstapler, Korbstapler, Bühnenstapler, Bühnenstapler für Kunststoffteile, Bühnenstapler offen, Bühnenstapler für Porzellan und Deckel | Universal Crockers Dispenser, Basket Dispenser, Platform Dispenser, Platform dispenser for plastic items, Open Platform Dispenser, Platform stacker for porcelain and lids | Chariot constant niveau universel à vaisselle, Chariot niveau constant à paniers, Chariot niveau constant universel, Chariot niveau constant universel pour pièces en matière synthétique, Chariot niveau constant universel ouvert, Pont élévateur d'empilement pour porcelaine et couvercles

Typ | Type | Type

UST / KO / BD / BDK / OBK / BPN

Es wird bescheinigt, dass das/die zuvor näher beschriebene/n Produkt/e der/den im Folgenden aufgelisteten EU-Richtlinie/n entspricht/entsprechen:

2006/42/EG

Darüber hinaus wurden folgende harmonisierte Normen angewandt:

EN ISO 12100:2010, EN ISO 13857

Im Übrigen wird bescheinigt, dass das/die Produkt/e weder Störungsquellen noch störungsanfällige Bauteile im Sinne der EMV-Richtlinie enthält/enthalten.

It is certified that the product/s described in detail before, conform/s to the requirements of the European Union directive/s listed in the following:

2006/42/EC

Furthermore, the following harmonised standards have been applied:

EN ISO 12100:2010, EN ISO 13857

Incidentally, it is certified that the product/s contain/s neither sources of disturbance nor components liable to disturbances according to the EMC directive.

Il est certifié que le/s produit/s décrit/s en détail ci-dessus, correspond/ent aux directive/s de l'UE énuméré/es dans ce qui suit:

2006/42/CE

En outre, les normes harmonisées suivantes ont été appliquées:

EN ISO 12100:2010, EN ISO 13857

Il est certifié aussi, que le/s produit/s ne contient/contiennent ni des sources de perturbation ni des éléments de construction exposés à des perturbations correspondant aux directives de l'AECM.

Coesfeld, 04.02.2015

Helmut Schumacher
Vorname, Nachname

Geschäftsführung
Position

Unterschrift

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

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