HUPFER®

Operating Instructions

Coolstapler®

BDC/50-50 | BDC/65-53 | BDC/54-54

4330003_A1

1 Introduction

1.1 Appliance Information

Appliance designation	Coolstapler®
Appliance type/ -s	BDC/50-50 | BDC/65-53 | BDC/54-54
Hersteller	HUPFER® Metallwerke GmbH & Co. KG Dieselstraße 20 48653 Coesfeld P.O. Box 1463 48634 Coesfeld ☏ +49 2541 805-0 🖷 +49 2541 805-111 www.hupfer.de info@hupfer.de

Read these operating instructions carefully before the first operation of the appliance.

Ensure that sources of danger and possible faulty operations have been pointed out to the operating staff.

Subject to modifications

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

This manual is a translation of the original edition.

Manual edition

4330003_A1

1.2 Table of Contents

1.3 List of Abbreviations

Abbreviation	Definition
BGR	Rule of the Professional Association
BGV	Regulation of the Professional Association
CE	Communauté Européenee European Community
DIN	Deutsches Institut für Normung German Institute for Standardisation, technical regulations and technical specifications
EC	European Community European Union
EN	European Standard Harmonised standard for the EU market
E/V	Spare and wearing part
IP	International Protection. The abbreviation IP and a further two-digit index specify the protection class of a housing.

The first digit: Protection against ingress of solid foreign objects

0	No protection against contact, no protection against ingress of solid foreign objects
1	Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects ∅>1.97" (50 mm)
2	Protection against contact with the fingers, protection against ingress of foreign objects ∅ > 0.5" (12 mm)
3	Protection against contact with tools, thick wires or similar objects of ∅>0.04" (2.5 mm), protection against foreign objects ∅>0.04" (2.5 mm)
4	Protection against contact with tools, thick wires or similar objects of ∅>0.04" (1 mm), protection against foreign objects ∅>0.04" (1 mm)
5	Protection against contact, protection against dust deposits inside
6	Complete protection against contact, protection against ingress of dust

The second digit: Protection against ingress of water

0	No protection against ingress of water
1	Vertically falling drops shall have no harmful effects
2	Vertically falling drops shall have no harmful effects, when the housing is tilted at any angle up to 15° on either side of the vertical
3	Water striking the appliance at any angle up to 60° either side of the vertical shall have no harmful effects
4	Water splashing against the housing from any direction shall have no harmful effects
5	Water striking against the housing from any direction shall have no harmful effects
6	Water which is sprayed as a strong jet against the housing from any direction shall have no harmful effects
7	Water shall not penetrate to an extent that will cause harmful effects if the housing is temporarily submerged in water under determined pressure and time conditions
8	Water shall not penetrate to an extent that will cause harmful effects if the housing is permanently submerged in water under determined conditions

LED	Light Emitting Diode Light diode

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.
Cover	A bell-shaped cover for keeping food warm on plates and dishes.
Cook&Chill Kitchens	"Cook and Chill": Kitchens where warm food after being cooked is chilled as quickly as possible.
Cook&Serve Kitchens	"Cook and Serve": Kitchens where warm food is served immediately after being cooked or kept warm until it is consumed.
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, as for example water or even air humidity.
Specialist	A specialist is a person who can evaluate work assigned and can individually recognise any possible dangers due to professional training, specialist knowledge and experience as well as knowledge of the respective guidelines.
Lift	A movement, for example a vertical movement of the stacking platform from bottom to top.
Control	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels, heat.
Convection	Physical properties or mass transfer (e.g. heat or cold) through currents in gases and liquids.
Corrosion	The chemical reaction of a metallic material with its surroundings, e.g. rust.
Machine safety	The term of machine safety means all the measures used to avert injury to persons. The basis for this are national as well as EC-wide valid directives and laws for protecting users of technical devices and systems.
Passive layer	A non-metallic protective layer on a metallic material that prevents or slows down material corrosion.
Check	Compare with certain values such as weight, torque, content, temperature.
Qualified person, qualified staff	Qualified personnel are persons who due to their professional training, experience and instruction as well as their knowledge of the respective standards, guidelines, accident prevention regulations and operating conditions have been authorised by a person responsible for system safety to carry out required activities and can recognise and prevent any possible danger (definition of specialists according to IEC 364).
Schuko®	The abbreviation of the German term "Protective contact" that indicates a system of domestic plugs and sockets equipped with protective earthed contacts used in most of Europe.
Instructed persons	An instructed person is a person who has been instructed on the possible risks resulting from improper behaviour when carrying out the assigned task as well as on the necessary protective equipment and protective measures and trained for this task if necessary.

1.5 Orientation Guide

The front

"The front" means the side where the push bars are arranged. The operating staff stays at this side to move the Coolstapler®. The operating elements are also located at the front side.

The rear

The side named "the rear" means the opposite side of the front side (the front).

The right

The side named "the right" means the side at the right hand side of the front side (the front).

The left

The side named "the left" means the side at the left hand side of the front side (the front).

1.6 Notes on Use of Manual

1.6.1 Notes on the manual structure

This manual is structured in functional and task orientated chapters.

1.6.2 Notes and their illustrations used in the chapters

DANGER	**Brief description of danger**
	There is an imminent danger to life and limb of the user and / or third parties when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a symbol and explained in the accompanying text in more detail. In this example the general sign of danger is used.

WARNING	**Brief description of danger**
	There is an indirect danger to life and limb of the user and / or third parties when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a symbol and explained in the accompanying text in more detail. In this example the general sign of danger is used.

ATTENTION	**Brief description of danger**
	There is a potential risk of injury or damage to property when the instructions are not followed precisely or the circumstances described are not taken into account. The type of danger is indicated by a general sign and explained in the accompanying text in more detail. In this example the general sign of danger is used.

NOTE	**Brief description of additional information**
	Attention is pointed to special conditions or additional important information on the respective subject.

INFO	**Short title**
	Contains additional information on work assisting features or recommendations on the respective subject.

2 Safety Instructions

2.1 Introduction

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

2.2 Warning Symbols Used

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

The following symbols can be used:

	General hazardous area
	Hazardous electrical voltage
	Risk of hand injuries

2.3 Safety Instructions for Appliance Safety

Safe operation of the appliance depends on appropriate and thorough use. Negligent handling of the appliance can lead to danger to life and limb of the user and / or third parties as well as hazards to the appliance itself and the other operator's property.

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

- The appliance may only be operated as intended, when it is in perfect condition with regards to technical standards, with awareness of safety and hazards and in accordance with the operating instructions.
- All the operating and actuating elements must be in a perfect and functionally reliable condition with regards to technical standards.
- Modifications or retrofits of the equipment are only permitted in consultation with the manufacturer and on receipt of his written agreement.
- The appliance must be checked for external visible damage and defects whenever it is put into operation. In case of damages, inform immediately the competent bodies and switch off the mobile bain marie.
- In no case may people sit or stand on the appliance. Transport of persons is not permitted.
- The appliance is provided exclusively for manual moving. Transport using any kind of devices is not permitted. Risk of injury and damage.
- Release both total brakes before moving the appliance. Moving the appliance with the total brakes locked can damage the chassis.
- The Coolstapler® should only be moved over level floors. Moving the appliance over very uneven floors can damage the chassis.
- Moving it over inclined planes or steps is not permitted.
- When approaching walls and moving round obstacles always pay attention to persons in the way. Risk of injury.
- When moving the appliance, always hold both handles with your hands. Never let go of the appliance while moving it.

- When moving the appliance, do not move it faster than a walking pace. Heavily laden Coolstaplers® are difficult to brake and steer. If necessary, ask for assistance.
- If the Coolstapler® tips over due to outside influence or inattention, never catch it manually. Risk of injury.
- Do not stop the appliance by applying the total brakes. The total brakes are designed to be able to prevent the appliance from unintended moving. Do not stop the appliance on sloping floors. Secure the appliance against rolling away by applying both total brakes when stopping it.
- In the case of off-site transport in a vehicle such as a lorry, the appliances should be secured properly. The total brakes are not sufficient as a transport securing method.
- Before transporting, switch off the appliance using the On/Off switch, pull out the mains plug and insert it into the holder provided.
- Forceful straining of the connecting lead can lead to damage to the internal line. Risk of fire.
- Never pull the mains plug out of the socket by the connecting lead. The standard models of HUPFER® appliances are equipped with a Schuko® angle plug. In contrast to a straight Schuko® plug this plug only sticks insignificantly out of the socket and so cannot be damaged by being hit at the side. If the appliance is moved without pulling out the mains plug beforehand, the socket can be severely damaged or even pulled out from the wall as a result of leverage arising from overstretching of the connecting lead.
- Never move the appliance by pulling by the connecting lead.
- If the mains plug has come into contact with water it must be dried before inserting it into the socket. Danger to life.
- Damaged mains plugs or connecting leads are to be replaced by authorised personnel before the appliance is reused.
- Do not use any extension leads in wet and damp areas.
- Only insert mains plugs into suitable sockets. If the mains plug does not fit, the connecting lead of the appliance is to be retrofitted by authorised specialist staff.
- The use of socket adapters is not permitted. Risk of fire.
- During operation the lateral ventilation slits of the cooling element must not be covered. The minimum distance from walls or other appliances is 10 cm.
- A temporary storage lasting longer than three months must take place in a dry and frost-free environment. The appliance must be kept covered with a suitable covering material to be protected against dust ingress.

2.3.1 Safety instructions for the models BCD/50-50 and BCD/65-53

- Before loading, the dispensing height must be adjusted to the kind of crockery and crockery basket (3" (75 mm) or 4 1/2" (115 mm)) used.
- To avoid hand injuries, care should always be taken to ensure that the upper edge of the uppermost crockery basket is at least 1.38" (35 mm) above the upper edge of the housing.
- Never push the crockery basket down manually into the stacking compartment (e.g. for cleaning). There is a risk of injury, if the crockery basket is released.

2.3.2 Safety instructions for the model BCD/54-54

- Adapt the positions of the guide rails and the dispensing height to the size of the crockery items before loading.
- To avoid injuries to the hands, 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 compartment (e.g. for cleaning). There is a risk of injury when the platform is released.

2.4 Safety Instructions for Transport

The following points are to be observed when transporting the Coolstapler®:

- 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 for the weight of the Coolstapler®.
- In no case put a defective appliance into operation and inform the supplier immediately.
- If possible, transport the appliance upright, i.e. standing on the casters. If this is not possible, the appliance must be set upright for two hours before putting it into operation, so that the coolant can flow back into its initial position.

2.5 Safety Instructions for Cleaning and Care

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

- For reasons of hygiene the cleaning instructions must be strictly observed.
- Take the appliance out of operation before starting the cleaning process. Pull out the mains plug and insert it into the holder located on the appliance.
- Never flood the appliance with water for cleaning purposes. There is danger to life, when the appliance is reconnected to the mains.
- Do not clean the appliance with steam-jet or high-pressure cleaners. The appliance must be taken out of operation and switched off at the mains beforehand in any area where steam-jet or high-pressure washers are to be used.
- Do not tilt the appliance for cleaning. If this cannot be avoided, keep it in a vertical position for two hours before putting it into operation, so that the coolant can flow back into its initial position.

2.6 Safety Instructions for Troubleshooting

The following points shall be observed when carrying out any maintenance and troubleshooting operations:

- The local applicable Accident Prevention Regulations must be observed.
- Take the Coolstapler® out of operation, switch it off, pull out the mains plug and secure it against unauthorised reactivation before performing maintenance or troubleshooting operations. When working on the electrical installation, the appliance must be switched off at the mains and secured against reactivation. This work must only be carried out by a certified electrician.
- Observe the valid product safety regulations when handling oils, greases and other chemical substances.
- Only authorised specialists may perform all repair work.
- Carry out all the checks and inspections of the appliance on a regular basis. Remedy immediately deficiencies, such as loose screw connections or damaged connecting leads.
- The local applicable Accident Prevention Regulations must be observed.
- Defective components should only be replaced with original parts.
- Do not tilt the appliance for troubleshooting. If this cannot be avoided, keep it in a vertical position for two hours before putting it into operation, so that the coolant can flow back into its initial position.

2.7 Notes on Specific Hazards

Electrical energy

- All work on the electrical installations should only be carried out by a certified electrician or by authorised specialists under supervision and monitoring of a certified electrician according to the applicable electro-technical regulations.
- The appliances on which inspection, maintenance and troubleshooting work is performed must be disconnected from the power supply and secured against reactivation when the voltage is not required for this kind of work. This must only be carried out by a certified electrician.

3 Description and Technical Data

3.1 Performance Description

Coolstaplers® are mobile closed basket dispensers with circulation cooling system. The appliances are intended for transporting and keeping food cool over a relatively long period of time.
The main area in which the Coolstapler® is used is the temporary storage and provision of portioned side dishes on the food distribution belt.

Stackable baskets accommodate food which is already covered and portioned in round or rectangular dishes.

Uniform food temperatures in the interior of the appliances are ensured by the high efficiency of the circulation cooling system. In this way HACCP-compliant storage and transport of the food introduced are made possible.

3.2 Intended Use

The appliances are used for temporary storage and transport of covered cooled food in round or rectangular dishes. Transport of other loads is not permitted.

It is absolutely essential to keep to the statutory regulations on the storage conditions of food (duration and temperature).

The appliances are designed for ambient temperatures from +10 to +32 °C. Higher temperatures lead to ice formation on the condenser. Due to the reduced efficiency of the cooling, there is a risk of uncontrolled bacterial growth.

Before the food introduced is served the adherence to the prescribed storage temperatures must be checked and demonstrated.

The appliances may only be operated with special covers. Other covers are not suitable.

The intended use means the predetermined procedures, compliance with the indicated specifications and use of the delivered or additionally available original accessories.

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

3.3 Improper Use

It is not permitted to load the appliances with other loads as given.

No open dishes should be introduced, i.e. which are not covered with lids or foil. The ambient air drawn in from outside causes a risk of contamination with germs.

Warm or hot meals should not be put into the appliance. If the food temperatures are too hot, the condenser can ice up. Due to the reduced efficiency of the cooling, there is a risk of uncontrolled bacterial growth.

The appliances should not be exposed to direct sunlight. The surfaces can heat up to such an extent that the cooling power is no longer sufficient.

In no case may people sit down or stand on or in to the appliance.

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 View of the appliance

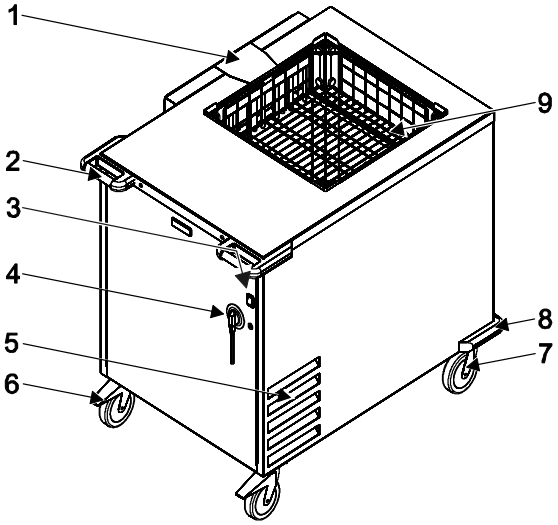


Figure 1 View of the appliance BDC/50-50

1 Cover, attached to the side
2 Safety push bars with integrated bumper
3 On / Off switch
4 Plug park, connecting cable with mains plug
5 Ventilation slits
6 Swivel casters with total brakes
7 Swivel casters without total brakes
8 Corner bumpers
9 Base basket

3.4.2 Appliance description

The Coolstapler® is made of high-quality stainless steel and is executed in self-supporting construction.

Ergonomically shaped push bars with an integrated bumper protect against injuries to the hands and damage to the appliance. The corner bumpers in the direction of moving offer an optimal protection against collision. Together with the two push bars an all-side protection against damages is guaranteed. The bars and corner bumpers are made of high-quality, impact-resistant plastic.

The appliance is equipped with two corrosion-resistant and maintenance-free swivel casters with total brakes and two swivel or fixed casters. The housing and wheel body are made of impact-resistant plastic and the tyres of thermoplastic rubber. All casters are equipped with a precision ball bearing with integrated thread protection and it is no problem to replace the casters if necessary.
The appliance is provided with a lockable base outlet situated below the stacking compartment for the removal of small crockery fragments or product residues.

The operating status is easy to recognize from a distance by the On/Off switch with integrated indication function. The appliance is connected at the front by a flexible spiral lead of permanent shape with angle plug. If necessary the lead can be extracted up to 1.80 m. The plug can be plugged into a dummy socket at the front.
The appliance is insulated by high-quality insulation. The insulating plates are non-flammable, chemically neutral, damp-proof and harmless to your health. The circulation cooling system contains the CFC-free coolant R 134a.

The appliance is intended for portioned and covered food in round or rectangular dishes in stackable baskets or on a spring-loaded stacking platform.
The base basket with a height of 5.91" (150 mm) is spring loaded. A continuously increasing weight of the loaded items pushes down the crockery basket and further crockery baskets can be placed. When crockery is removed, the crockery baskets move up so that the next crockery item is always at hand resting at the required dispensing height. Crockery baskets are available in two heights (2.95" (75 mm) and 4.53" (115 mm)). The kind of crockery basket used for further stacking depends on the crockery to be used.

When in operation, the Coolstapler® can be covered with a special cover made of stainless steel that protects the crockery against dust and prevents energy loss even during relatively long periods of temporary storage.

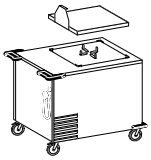
3.4.3 Optional accessories

The following parts can be applied as optional accessories for the Coolstapler®.

- cover, stainless steel, double-walled isolation, with profiled handle, cover can be hooked into the Coolstapler®
- stacking crockery baskets 500 x 500 x 75 mm or 500 x 500 x 115 mm, stainless steel, plastic-coated or electropolished, with corner flaps
- stacking crockery baskets 650 x 530 x 75 mm or 650 x 530 x 115 mm, stainless steel, plastic-coated or electropolished, with corner flaps
- Peripheral bumper strip made of impact-resistant plastic

The part numbers of the special accessories can be found in the spare parts catalogue and order lists available online.

3.5 Technical Data

	Dim.	BDC/50-50	BDC/65-53	BDC/54-54
				
Own weight	lbs (kg)	221.56 (100.5)	238 (108)	256.83 (116.5)
Payload	lbs (kg)	220.46 (100)	330.69 (150)	440.92 (200)
Permitted total weight	lbs (kg)	442 (200.5)	568.78 (258)	697.75 (316.5)
Overall dimensions w x d x h	in (mm)	29.96 x 44.49 x 35.43 (761 x 1092 x 900)	29.96 x 47.71 x 35.43 (761 x 1212 x 900)	30.11 x 43.11 x 35.43 (765 x 1095 x 900)
Operating and ambient conditions	°F (°C)	50 to 89.6 (10 to 32)	50 to 89.6 (10 to 32)	50 to 89.6 (10 to 32)
Chassis	mm	4 swivel casters, 2 with total brakes Ø 125	4 swivel casters, 2 with total brakes Ø 125	4 swivel casters, 2 with total brakes Ø 125
Dimensions of base basket/ stacking platform	in (mm)	19.68 x 19.68 x 5.9 (500 x 500 x 150)	25.59 x 20.86 x 5.9 (650 x 530 x 150)	21.5 x 21.25 (540 x 540)
Base basket / stacking platform		Plastic-coated, stainless steel basket	Plastic-coated, stainless steel basket	Stainless steel platform
Capacity		4 baskets 115 mm high / 7 baskets 75 mm high	4 baskets 115 mm high / 7 baskets 75 mm high	up to 244 items Ø 22 to 27 cm
Number of crockery stacks		depending on crockery size	depending on crockery size	depending on crockery size
Cooling		Circulation cooling system	Circulation cooling system	Circulation cooling system
Refrigerant		R134a	R134a	R134a
Chilling capacity	kW	0.34	0.34	0.34
Power requirement	kW	0.22	0.22	0.22
Electrical connection		230V 1N AC50Hz	230V 1N AC 50Hz	230 V 1N AC 50Hz
Protection class		IPX4	IPX4	IPX4
Crockery temperature	°F (°C)	41(5) preset at the factory	41(5) preset at the factory	41(5) preset at the factory
Heat insulation		special insulation	special insulation	special insulation

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

3.6 Rating Plate

The rating plate is on the rear of the appliance.

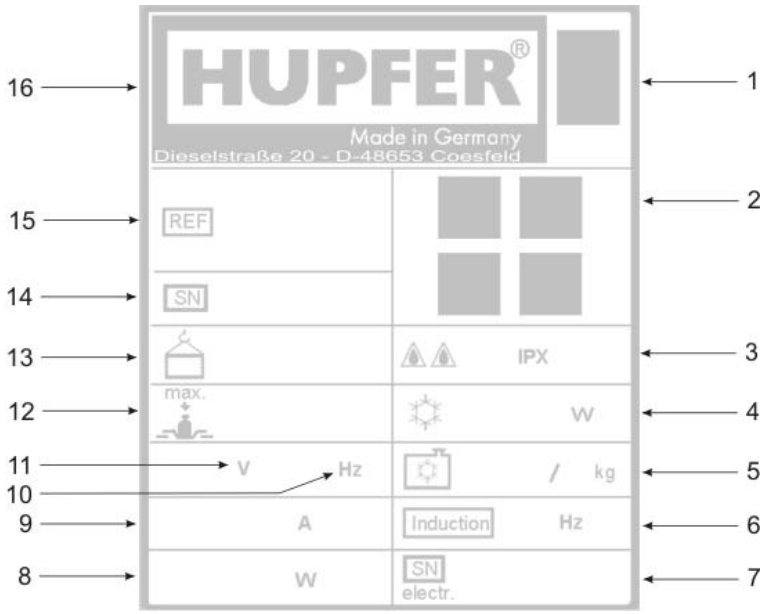


Figure 2 Rating plate

1	Disposal of old appliances	9	Nominal current
2	Test mark	10	Frequency
3	Protection class	11	Nominal voltage
4	Chilling capacity	12	Payload
5	Coolant	13	Own weight
6	Induction frequency	14	Serial number/Order number
7	Current serial number	15	Item and brief description
8	Power	16	Manufacturer

4 Transport, Assembly, Putting into Operation and Decommissioning

4.1 Transport

ATTENTION	Appliance damages caused by improper transport
	In the case of off-site transport in a vehicle such as a lorry, the appliances should be secured properly. The total brakes are not sufficient as a transport securing method. If the appliances are not secured properly, there is a risk of damage to property and persons caused by squashing. During transport, secure all the individually standing appliances using corresponding transport securing devices.

ATTENTION	Appliance damages caused by improper transport
	The mobile bain marie should be transported upright, since spilt coolant can damage the cooling element. The mobile bain marie must stand on the casters when it is transported.

ATTENTION	Appliance damages
	After transporting or storing the appliance horizontally, keep it in a vertical position for some time, so that the coolant can flow back into its initial position. Wait at least for about 2 hours before you put the appliance into operation.

The Coolstapler® is delivered as an assembled unit, i.e. it is completely assembled including the cooling element.

When loading, use only hoists and load lifting devices approved for the weight of the Coolstapler®. Only the transport vehicles may be used that are approved for the weight of the appliance.

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

4.2 Putting into Operation

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before putting the appliance into operation check, whether the power supply indicated on the rating plate (230V / 50 Hz) corresponds to the local power supply. Otherwise, do not put the appliance into operation. Do not use any extension leads in wet areas.

ATTENTION	Appliance damages
	After transporting or storing the appliance horizontally, keep it in a vertical position for some time, so that the coolant can flow back into its initial position. Wait at least for about 2 hours before you put the appliance into operation.

Before the first use of Coolstaplers®, the protective film has to be removed from the metal plates.

INFO	Disposal of packing material
	The packing consists of recyclable materials and can be disposed of appropriately. Thereby, the different materials are to be separated and disposed in an environmentally compatible manner. In any case, the local bodies responsible for disposal are to be involved for this purpose

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

The following functions are to be checked separately:

- the functioning of the total brake.
- the functioning of the operating elements and cooling.

Before the appliance is put into operation it must be clean and dry.

4.3 Storage and Recycling

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

The Coolstapler® kept in the storage location must be checked for damages by corrosion every 6 months.

NOTE	Condensed water formation
	Ensure that there is sufficient ventilation and no large temperature fluctuations in the storage location to avoid condensed water formation.

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

If the Coolstapler® is recycled, the recyclable materials must be separated and disposed of in an environmentally friendly manner in accordance with local waste disposal regulations. In any case, the local bodies responsible for disposal are to be involved for this purpose.

5 Operation

ATTENTION	Appliance damages
	If the appliance has been tilted for cleaning purposes, keep it in a vertical position for some time, so that the coolant can flow back into its initial position. Wait at least for about 2 hours before you put the appliance into operation.

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

5.1 Arrangement and Function of the Operating Elements

The operating elements are located at the front of the housing of the Coolstaplers®.

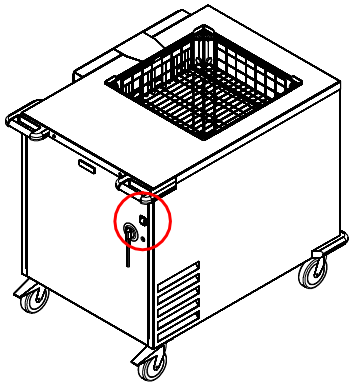


Figure 3 Operating elements at the front

When the appliance is switched on with the On/Off switch, cooling operates fully automatically in the temperature range preset at the factory. The required temperature of 5°C with the cover put on will be reached after 3 to 5 hours.

When the appliance is switched off or disconnected from the power supply, the automatic defrosting process starts.

5.2 Adjusting the BDC/50-50 and BDC/65-53 Coolstaplers®

The adjustment of Coolstaplers® should only be carried out on appliances which are switched off, disconnected from the power supply and cooled down (room temperature).

It is necessary to adjust Coolstaplers®, if the total crockery weight alters.

5.2.1 Adjusting the springs

ATTENTION	Damage to persons and property due to improper adjustment
	If the level falls below the dispensing height, injuries to the fingers due to squashing can occur when removing dishes. When the dispensing height is exceeded, there is a risk of accident or injury due to tipping of the crockery stack and breakage of dishes. Be careful when taking the base basket out and putting it back in. If it is handled incorrectly, there is a risk of crushing your fingers. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Act carefully.

ATTENTION	Risk of injury
	Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

The basket dispensing height must be adjusted to the height of baskets used and the weight of the filled baskets before loading the appliance. The dispensing height is adjusted by hooking or unhooking tension springs.

The springs must be adjusted so that the upper rim of the uppermost basket remains at a uniform dispensing height between 1.38 and 1.87 " (35 and 50 mm) above the upper rim of the housing over the entire lift.

Step 1: Checking the spring adjustment

- Place two filled crockery baskets on to the loaded base basket to test the dispensing height.
- Wait for a reaction.

If the upper edge of the uppermost basket is between 35 mm (1.38") and 50 mm (1.97") above the upper edge of the housing, the spring system is adjusted correctly.

If the base basket 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 or changed by hooking or unhooking tension springs on the 2 attachment bars.
The springs in the 50-50 Coolstaplers® are arranged in groups of 6, where 4 are base springs with higher tension (1) and 2 are adjustable springs with lower tension (2).

The springs in the 65-53 basket dispensers are arranged in groups of 8, where 6 are base springs with higher tension (1) and 2 are adjustable springs (2) with lower tension.

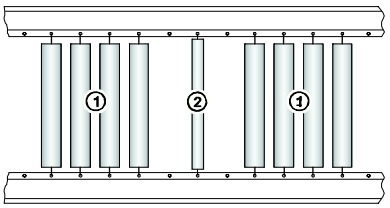


Figure 4 Attachment bar with tension springs (example)

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

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

Procedure for setting the springs:

- Take out the inserted crockery items and crockery baskets (if available).
- Lift the base basket uniformly and place it down on the appliance. Finally, put it down in a suitable place.
- Hook or unhook adjustable springs uniformly in all groups of springs.
- Preferably unhook the adjustable springs. Always leave the base springs inserted, if possible. Always unhook the springs on the lower attachment bar.
- Finally, insert the base basket back with the basket opening facing upwards.

So long as the same kind of crockery is always used, the dispensing height only needs to be set once.

NOTE	Arrangement of the springs
	A symmetrical arrangement of springs between the attachment bars is necessary for guiding the base basket uniformly and without friction. A slightly asymmetrical arrangement of springs within an attachment bar does not pose any problem.

NOTE	Maximum load-bearing capacity
	Since the Coolstapler® is designed for a maximum load, the available spring system of the appliance is entirely sufficient for all usual market crockery items. If the existing spring sets are insufficient, additional springs must be added.

5.2.2 Choice of crockery baskets

ATTENTION	Damage to property
	If the base basket (the bottommost crockery basket) is removed and inserted back with the basket opening facing downwards, the guide flaps in the basket corners can press into the base plate due to high crockery weight and cause damages or get damaged. As a result, the total capacity reduces too. Ensure that the base basket is inserted with the basket opening facing upwards.

Every Coolstapler® is provided with a base basket with a height of 5.91" (150 mm). The further crockery baskets can be placed on it.

Two different kinds of high baskets are available. What kind of baskets will be used for further stacking depends on the crockery that should be loaded into the crockery baskets.

In general, higher capacities are achieved with the 4.53" (115 mm) baskets.

It is not permitted to stack crockery over the indicated height for security reasons.

5.2.3 Calculating the capacity for Coolstapler®

The total capacity of a Coolstapler® depends on the crockery items loaded and the number of crockery baskets.

All the leading manufacturers give the necessary data for calculating the intermediate stack height in the following manner:

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

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

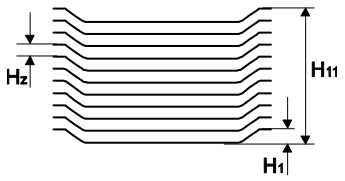


Figure 5 Intermediate stack height H_z of 11 crockery items

Example:

$$H_Z = \frac{(165 - 40)}{11-1} = 12{,}5 \text{ mm}$$

H_Z: Intermediate stack height
H_1: Height of the first crockery item = 1.57'' (40 mm)
H_{11}: Height of 11 crockery items = 6.5'' (165 mm)

The capacity K per crockery stack can be calculated together with the stack height H_S of the Coolstapler®:

$$K = \frac{(H_S - H_1)}{H_Z} + 1$$

K: Capacity
H_S: Stack height of the basket
H_1: Height of the first crockery item
H_Z: Intermediate stack height

Example:

Capacity of 6" (150 mm) base basket:

$$K = \frac{(145 - 40)}{12{,}5} + 1 = 9{,}4$$

H_S = Stack height of base basket = 5.7" (145 mm)
H_1= Height of the first crockery item = 1.57" (40 mm)
H_Z: Intermediate stack height = 0.5'' (12.5 mm)

The base basket can accommodate 9 crockery items placed upon each other per crockery stack. 6 crockery stacks fit into this crockery basket. Consequently, there can be loaded 54 items.

Capacity of 4.53" (115 mm) crockery basket:

$$K = \frac{(110 - 40)}{12{,}5} + 1 = 6{,}6$$

H_S = Stack height of 4 1/2" (115 mm) crockery basket = 110 mm
H_1= Height of the first crockery item = 1.57" (40 mm)
H_Z: Intermediate stack height = 0.5'' (12.5 mm)

A 4.53" (115 mm) crockery basket can accommodate 6 crockery items placed upon each other per crockery stack. 6 crockery stacks fit into this crockery basket. Consequently, there can be loaded 36 items.

Total capacity

The total capacity is calculated from the capacity of the base basket plus the capacity of the inserted baskets.

Therefore, when six 4.53” (115 mm) baskets are used, the total capacity is 270 crockery items (54 items in the base basket and 6 x 36 items in 6 crockery baskets).

5.3 Adjusting the BDC/54-54 Coolstapler®

5.3.1 Adjusting the springs

ATTENTION	Damage to persons and property due to improper adjustment
	If the level falls below the dispensing height, injuries to the fingers due to squashing can occur when removing dishes. When the dispensing height is exceeded, there is a risk of accident or injury due to tipping of the crockery stack and breakage of dishes. Be careful when taking the base basket out and putting it back in. If it is handled incorrectly, there is a risk of crushing your fingers. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Act carefully.

ATTENTION	Risk of injury
	Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

Before loading the appliance, the dispensing height must be adjusted to the kind of crockery used. The dispensing height is adjusted by hooking or unhooking tension springs. So long as the same kind of parts is always used, the dispensing height only needs to be set once.

The springs must be adjusted so that over the entire lift all parts are constantly moved upwards to a uniform dispensing height between 15 and 25 mm above the upper edge of the housing.

Step 1: Checking the spring adjustment

- Load a crockery stack of 15 to 20 items on to the stacking platform to test the dispensing height.
- Wait for a reaction.

If the dispensing height of the crockery stack is about 0.78" (20 mm) 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 hooking or unhooking tension springs on two attachment bars. The springs are arranged in groups of nine, where seven are base springs with higher tension (1) and two are adjustable springs with lower tension (2).

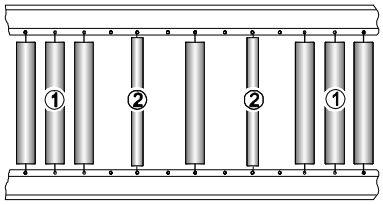


Figure 6 Attachment bar with tension springs

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

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

Procedure for setting the springs:

- Take out the inserted crockery items (if available).
- Take out the inserted guide rails (if available).
- Lift the stacking platform uniformly with the fingers in the insertion holes and place it down on the appliance. Finally, grip the stacking platform with both hands and put it down in a suitable place.
- Hook or unhook adjustable springs uniformly in all groups of springs.
- Preferably unhook the adjustable springs. Always leave the base springs inserted, if possible. Always unhook the springs on the lower attachment bar.
- Then reinsert the stacking platform using the insertion holes. If the stacking platform is inserted correctly, the guide rollers must face the interior of the appliance, as otherwise the crockery can become dirty.

Both steps must be repeated as often as possible, until the dispensing height is in the range from 15 to 25 mm. So long as the same kind of crockery is always used, the dispensing height only needs to be set once.

NOTE	**Arrangement of the springs**
	A symmetrical arrangement of springs between the attachment bars is necessary for guiding the stacking platform uniformly and without friction. A slightly asymmetrical arrangement of springs within an attachment bar does not pose any problem.

NOTE	**Maximum load-bearing capacity**
	Since the Coolstapler® is designed for a maximum load, the available spring system of the appliance is entirely sufficient for all usual market crockery items. If the existing spring sets are insufficient, additional springs must be added.

5.3.2 Adjusting the guide rails

The stacking platform is moved by means of rolling bearings arranged in the compartment corners and lifts up and down independently of the guide rails due to the large openings.
The guide rails must be adjusted to the size of the crockery items before loading.

To adapt the guide rails, proceed as follows:

- Take the cover off and hang it on the handle.
- Remove all guide rails from the insertion points and put them down in a clean, dry place, clean them carefully if necessary before putting them back into the appliance.
- Place crockery items on to the stacking platform to proceed with adjustment.
- Insert the guide rails into the slots provided.
- The guide rails with the ring fitting must be inserted downwards so that the smallest possible distance exists between the crockery stacks and the guide rails. Make sure there is a uniform distance to the compartment inner panelling.
- The guide rails can be omitted if the crockery stacks support each other.

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

5.3.3 Examples of crockery stack arrangements

The following figures show the insertion holes for the guide rails in the perforated grid of the stacking platform.

The unused insertion holes are white, insertion holes with guide rails are black in the figures.

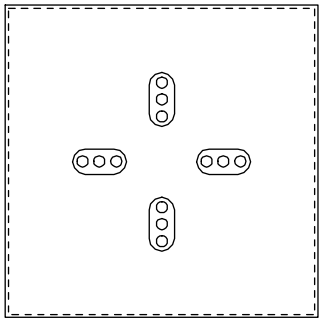
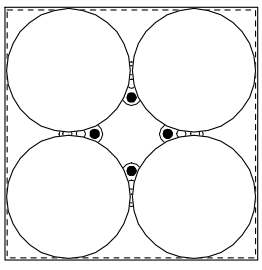
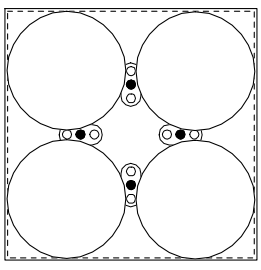


Figure 7 Insertion holes on the stacking platform

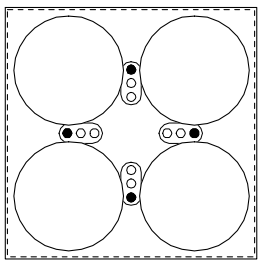
Examples for the guide rails and crockery arrangement in the BDC/54-54



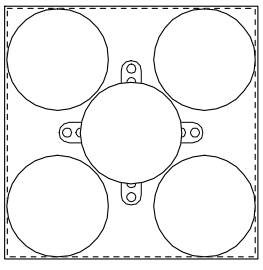
Plates Ø 27 cm



Plates Ø 26 cm



Plates Ø 24 cm



Plates Ø 22 cm

5.4 Operation

Before the appliance is put into operation it must be clean and dry.

Before work starts, it is always necessary to check whether the Coolstapler® is adjusted correctly for the crockery to be used.

The correct dispensing height must be ensured, so that the staff cannot suffer injury or become trapped and no breakage of crockery can occur.

5.4.1 Switching on the appliance

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Only use the plug connection provided for this. The appliance should not be operated with a damaged connecting line or other visible damages. All work on the electrical installations should only be carried out by a certified electrician or by authorised specialists under supervision and monitoring of a certified electrician according to the applicable electro-technical regulations.

NOTE	Use the cover
	The appliance should always be operated with the cover put on. The special cover of Coolstaplers® ensures effective protection against dust and, in contrast to other covers, equal cooling of food across all levels. A gap between the cover and the the appliance can already lead to perceptible energy losses and a delay in reaching the required temperature.

NOTE	Close the base plate
	Close the drain in the base plate of the appliance during operation so that the cooled air cannot escape.

NOTE	Cooling
	The required temperature of the appliance has been set at the factory to 5°C. The temperature with the cover put on will be reached after 3 to 5 hours.

- Cover the stacking compartment with the cover to avoid energy loss.
- Insert the mains plug into a suitable socket.
- Switch on the appliance with the On/Off switch. The indicator integrated in the switch will light up to show that the appliance is ready for operation.

5.4.2 Loading the appliance

ATTENTION	Risk of contamination with germs
	Microorganisms from the air drawn in from outside by the circulation cooling system may get into the appliance and contaminate uncovered food. Only load the appliance with dishes which are covered with lids or foil.

ATTENTION	Risk of contamination with germs
	Introducing warm or hot dishes can lead to ice formation on the condenser. As a result, the cooling power is reduced and there is a risk of contamination with microorganisms. Only introduce cold dishes in covered crockery. Defrost the appliance manually, if necessary.

ATTENTION	Breakage of crockery
	The maximum loading height of the crockery baskets must be about 0.1" to 0.2" (3 to 5 mm) below the upper rim, otherwise this can cause breakage of crockery. Do not stack the crockery items into the crockery baskets up to the upper edge of the crockery basket.

NOTE	Stacking baskets
	Stacking baskets from other manufacturers can have unfavourable effects, e.g. on the ducting of air. This could lead to a reduction in the cooling power.

BDC/50-50 and BDC/65-53

- Insert portioned food evenly into the crockery basket.
- Put the filled stacking baskets onto the base basket in the appliance.
- Then put the cover on.

BDC/54-54

- Put the crockery items individually or in small stacks onto the stacking platform.
- Put further crockery items precisely onto the items already stacked on the stacking platform.
- Then put the cover on.

Unloading the Coolstapler®

- Take the cover off and attach it to the appliance.
- Remove the crockery items evenly from each stack to avoid tilting of the crockery baskets or the stacking platform.
- Put the cover back on.

5.4.3 Moving the appliance

- Switch off the appliance with the On / Off switch.
- Pull out the mains plug and insert it into the plug park provided.
- Release both total brakes.
- Grip the appliance by the push bars and move it to the destination.
- At the destination, apply both total brakes in order to secure the appliance against movement.
- Insert the mains plug into a suitable earthed socket.
- Switch on the appliance with the On/Off switch.
- Set the desired temperature using the thermostat.

5.5 Measures at the End of Operation

- At the destination, apply both total brakes in order to secure the appliance against movement.
- Turn off the thermostat.
- Switch off the appliance with the On / Off switch.
- Pull out the mains plug and insert it into the plug park provided.

6 Fault Detection and Troubleshooting

6.1 Safety Measures

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before looking for faults, switch off the appliance at the mains. Switch off the appliance with the On / Off switch. Pull out the mains plug and hung it on the plug holder provided.

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

6.2 Notes on Troubleshooting

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

Service work should only be carried out by authorised specialists. In the event of after-sales service and when ordering spare parts specify the data given in the rating plate.

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

In the event of after-sales service and when ordering spare parts, always specify the data and corresponding part number indicated on the rating plate.

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

6.3 Fault and Action Table

Fault	Possible cause	Action
Running noise of swivel casters	Defective caster bearings	Replace the swivel casters.
	Sticky surface of the casters	Clean the swivel casters with water.
Appliance is not cold, indicator light is not on	The mains plug is not inserted	Insert the mains plug
	Defective building fuses	Check fuse and repair, if necessary
	Defective On / Off switch	Switch off the appliance at the mains and have it checked and, if necessary, repaired by authorised specialist staff

Fault	Possible cause	Action
	Defective mains connecting cable or mains plug	Switch off the appliance at the mains and have it checked and, if necessary, repaired by authorised specialist staff
	Defective cooling element	Switch off the appliance at the mains and have it checked and, if necessary, repaired by authorised specialist staff
Appliance is not cold, indicator light is on	Coolant circuit leaky	Coolant circuit leaky, switch off the appliance at the mains and have it checked and, if necessary, repaired by authorised specialist staff
	Defective cooling element	Switch off the appliance at the mains, have it checked and repaired by authorised specialist staff, if necessary
Appliance is cold, indicator light is not on	Defective indicator light	Switch off the appliance at the mains and have it checked and, if necessary, repaired by authorised specialist staff
Ice formation on the condenser	Introduction of foods which are too hot, ambient air too warm	Defrost the appliance manually, observe the permitted ambient temperature
Base basket / stacking platform no longer rises even with a low load	Defective springs	Replace defective springs
Coolant spills	Ambient air too warm	The ambient temperatures must be between +10 and +32 °C.
	Defective cooling conduit	Switch off the appliance and call a technician

7 Cleaning and Care

7.1 Safety Measures

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before cleaning, switch off the appliance at the mains. Switch off the appliance with the On / Off switch. Pull out the mains plug and hung it on the plug holder provided.

ATTENTION	Do not clean with running water
	The appliance should not be cleaned with running water, steam-jet or high-pressure washers. The appliance must be taken out of operation and switched off at the mains beforehand in any area where steam-jet or high-pressure washers are to be used.

ATTENTION	Exposed springs
	When pressing down the stacking platform manually, the springs are exposed. Reaching into the gaps of the exposed springs may cause hand injuries. Never press the stacking platform down manually. Be careful when hooking and unhooking the springs. When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs.

7.2 Hygiene Measures

The correct behaviour of the operating staff is decisive for optimal hygiene.

All persons must be informed about the locally valid hygiene regulations, observe them and comply with them.

Stick a waterproof plaster to cover wounds on the hands and arms.

Never sneeze or cough on clean crockery.

7.3 Cleaning and Care

NOTE	Starting the cleaning process
	After operating the appliance, do not start cleaning until the temperature of the internal surfaces of the appliance is the same as the ambient temperature. Otherwise the moisture from the ambient air can condense on the cold walls of the appliance and slow down the drying process.

After using the appliance, wipe it with a damp cloth. Then dry well the appliance, in order to prevent the development of mould, uncontrolled growth of germs and bacteria and, consequently, contamination of the crockery.

The cover can be cleaned manually with a damp cloth. In the case of solid impurities, appliances can also be cleaned in a commercial dishwasher. Afterwards, let them dry well.

The base outlet located under the stacking compartment is installed to remove small crockery fragments or product residues. After the appliance has been cleaned, the base outlet should be firmly closed.

Table of care measures

Cleaning and care measures	Action	daily	monthly	annually	if required
Exterior panelling of the Coolstapler®	clean	x			
Swivel casters	lubricate				x
Connecting lead: mechanical damages and obsolescence	check			x	
Mains plug: mechanical damages and obsolescence	check			x	
Cooling element	clean			x	

7.3.1 Cleaning the cooling element

DANGER	Hazardous electrical voltage
	The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries. Before cleaning, switch off the appliance at the mains. Switch off the appliance with the On / Off switch. Pull out the mains plug and hung it on the plug holder provided.

The cooling element of the Coolstapler® must be cleaned with a vacuum cleaner or a hand brush on a regular basis (approx. every 6 to 12 months). Dusty cooling elements reduce the cooling capacity.

To clean it, proceed as follows:

- Loosen the fastening screws (4 pieces) of the cover plate of the appliance with a screwdriver. There are also 2 fastening screws on the back of the appliance.

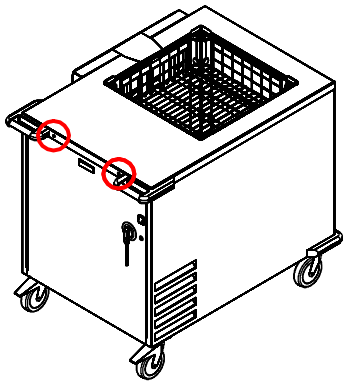


Figure 8 Position of the fastening screws (front)

- Remove the cover plate.
  During this operation the push bars can remain on the cover plate.
- Clean dust.
  Cleaning is then done from above.
- Put the cover plate on and fasten the 4 fastening screws.

7.4 Special Care Instructions

The resistance to corrosion of stainless steels is based on a passive layer which is formed on the surface when oxygen is admitted. The oxygen in the air is sufficient for the formation of the passive layer, so that faults or damage to the passive layer can be remedied again automatically by mechanical action.

The passive layer develops or reforms more quickly when the steel comes into contact with flowing water containing oxygen. The passive layer can be chemically damaged or disrupted by agents having a reducing (oxygen-consuming) action when the steel comes into contact with them in concentrated form or at high temperatures.

Such aggressive substances are for example:

- substances containing salt and sulphur
- chlorides (salts)
- seasoning concentrates (e.g. mustard, vinegar essence, seasoning cubes, saline solutions)

Further damages can occur due to:

- extraneous rust (e.g. from other components, tools or rust film)
- iron particles (e.g. grinding dust)
- contact with non-ferrous metals (element formation)
- lack of oxygen (e.g. no admission of air, low-oxygen water).

General working principles for the handling of appliances made of "refined stainless steel":

- Always keep the surface of appliances made from stainless steel clean and accessible to the air.
- Use cleaning agents suitable for stainless steel. No bleaching and chloride-containing cleaning agents should be used.
- Remove layers of lime scale, grease, starch and egg-white daily by cleaning. Corrosion can occur underneath these layers due to lack of air admission.
- After each cleaning operation remove all cleaning agent residues by rinsing thoroughly with copious fresh water. Afterwards, the surface should be thoroughly dried.
- Do not bring parts made from stainless steel into contact with concentrated acids, seasonings, salts etc. for longer than is absolutely necessary. Acid fumes which generate during cleaning of tiles also promote the corrosion of "refined stainless steel".
- Avoid damaging the surface of the stainless steel, particularly by metals other than stainless steel.
- Residues of extraneous metals produce extremely small amounts of chemical elements which can cause corrosion. In any case, contact with iron and steel should be avoided because that leads to extraneous rust. If stainless steel comes into contact with iron (steel wool, steel particles from pipes, water containing iron), this can be a trigger for corrosion. Therefore, for mechanical cleaning use exclusively refined steel wool or brushes with natural, plastics or refined steel bristles. Steel wool or brushes with unalloyed steel lead to extraneous rust due to abrasion.

8 Spare Parts and Accessories

8.1 Introduction

Service work should only be carried out by authorised specialists.

Defective components should only be replaced with HUPFER® original parts. That is the only way to guarantee a safe operation and long service life together with a high transport capacity.

In the event of after-sales service and when ordering spare parts specify always the data and corresponding part number given in the rating plate.
Always give the order number and corresponding part number when ordering replacement parts. The order number is given on the rating plate of the Coolstapler®.

Always stockpile a full set of replacement parts as a reserve or make a maintenance contract with a specialised dealer to avoid standstill times.

8.2 Spare Parts and Accessories List

BDC/50-50

014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package: 5 piece)
014040164	Tension spring	Stainless steel 5gr Ø1.0/Ø12/146 set	(Package: 5 piece)
4122213	Cover	Stainless steel 575/575/144 kpl	
4002973	Silicone profile	Lip seal	
4002994	Adhesive & sealant	Silicon, transparent	
4118000	Guide basket	Stainless steel 519/519/148 coat.	
014041030	Guide roller	24mm f. guide basket set	(Package: 8 piece)
0163655	Cable gland	with tension relief set	
0191148605	Dummy socket	Ø 75/43 black cpl	
014001300	On / Off switch	w. frame, spray h.	
4001081	Lead	Wend.H05BQ-F 3G1,0/1600 WS-DE FH	
4001649	Cooling device	400W R134a UK 681/320/711	
014000402	Swivel caster	Ø 125mm with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125mm plate, bearing, plastic	incl. 4 nuts
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
0163656	Drain	for Coolstapler incl. drain Set	

BDC/65-53

014040164	Tension spring	Stainless steel 5gr Ø1.0/Ø12/146 set	(Package: 5 piece)
014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package: 5 piece)
4122220	Cover	Stainless steel 710/590/137 kpl	
4002973	Silicone profile	Lip seal	

4002994	Adhesive & sealant	Silicon, transparent	
4041028	Guide basket	Stainless steel 660/540/148 coat.	
014041030	Guide roller	Ø24mm f. guide basket set	(Package: 8 piece)
0163655	Cable gland	with tension relief set	
0191148605	Dummy socket	Ø 75/43 black cpl	
014001300	Lead	w. frame, spray h.	
4001081	On / Off switch	Wend.H05BQ-F 3G1,0/1600 WS-DE FH	
4001649	Cooling device	400W R134a UK 681/320/711	
014000402	Swivel caster	Ø 125mm with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125mm plate, bearing, plastic	incl. 4 nuts
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
0163656	Drain	for Coolstapler incl. drain Set	

BDC/54-54

014055088	Tension spring	Stainless steel 20gr Ø2.1/Ø27/146 set	(Package: 5 piece)
014040101	Tension spring	Stainless steel 10gr Ø1.5/Ø20/146 set	(Package: 5 piece)
4122217	Cover	Stainless steel 590/590/137 kpl	
4002973	Silicone profile	Lip seal	
4002994	Adhesive & sealant	Silicon, transparent	
4118152	Platform	Stainless steel 540/528/149 kpl	
014045014	Guide roller	Ø=26mm w. distance collar set	(Package: 8 piece)
4119053	Guide tube	680/25/1 kpl	
0163655	Cable gland	with tension relief set	
0191148605	Dummy socket	Ø 75/43 black cpl	
014001300	On / Off switch	w. frame, spray h.	
4001081	Lead	Wend.H05BQ-F 3G1,0/1600 WS-DE FH	
4001649	Cooling device	400W R134a UK 681/320/711	
014000402	Swivel caster	Ø 125mm with breaks plate, bearing, plastic	incl. 4 nuts
014000401	Swivel caster	Ø 125mm plate, bearing, plastic	incl. 4 nuts
014002110	Corner bumpers	complete set	(Package contents 4 piece)
0191176895	Push bar	left+right PP 192/180/30 black	incl. fixing material
0163656	Drain	for Coolstapler incl. drain Set	

9 Annex

9.1 EC Declaration of Conformity

CE Konformitätserklärung

Declaration of CE-Conformity | Déclaration de conformité CE

Gegenstand | Object | Objet
Geschirrstapler, Korbstapler, Bühnenst. elektr. | crockery dispenser, basket dispenser, platform dispenser electr. | chariot niveau constant à vaiselle, chariot niveau constant à paniers, chariot niveau constant à plateforme, électr.

Typ | Type | Type
USTH / EUSTH / KOUH / EBSH / BDC / BDUH

Es wird bescheinigt, dass das/die zuvor näher beschriebene/n Produkt/e der/den im Folgenden aufgelisteten EU-Richtlinie/n entspricht/entsprechen:
2006/42/EG, 2006/95/EG, 2004/108/EG
Darüber hinaus wurden folgende harmonisierte Normen angewandt:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Im Übrigen wird bescheinigt, dass das/die Produkt/e weder Störungsquellen noch störungsanfällige Bauteile im Sinne der EMV-Richtlinie enthält/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, 2006/95/EC, 2004/108/EC
Furthermore, the following harmonised standards have been applied:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Incidentally, it is certified that the product/s contain/s neither sources of disturbance nor components liable to disturbances according to the EMC directive.

Il est certifié que le/s produit/s décrit/s en détail ci-dessus, correspond/ent aux directive/s de l´UE énuméré/es dans ce qui suit:
2006/42/CE, 2006/95/CE, 2004/108/CE
En outre, les normes harmonisées suivantes ont été appliquées:
EN ISO 12100:2010, EN ISO 13857, EN 60204-1:2006, EN 60335-1, EN 61000-6-2, EN 61000-6-4
Il est certifié aussi, que le/s produit/s ne contient/contiennent ni des sources de perturbation ni des éléments de construction exposés à des perturbations correspondant aux directives de l´AECM.

Coesfeld, 12.06.2013

Helmut Schumacher Vorname, Nachname	Geschäftsführung Position	Unterschrift
Jürgen Gottwald Vorname, Nachname	Leiter Normenstelle Position	Unterschrift
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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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