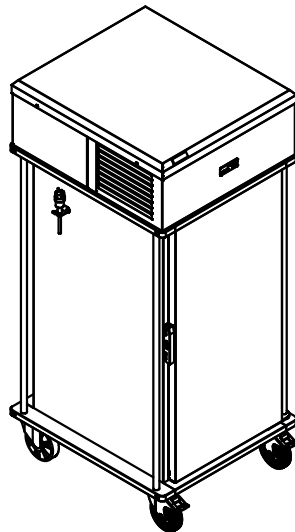


Operating Instructions



COMCATER
— foodservice equipment



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Comcater Pty Ltd
156 Swann Drive
Derrimut VIC 3030
Phone: (03) 8369 4600
Fax: (03) 8369 4696
www.comcater.com.au

HUPFER® Köhler® Banquet Trolley Cooled

1 Introduction

1.1 Appliance Information

Appliance name	HUPFER® Köhler® Banquet Trolley Cooled
Appliance type/s	BKW1/40 B-GN UK
Manufacturer	HUPFER® Metallwerke GmbH & Co. KG Dieselstraße 20 48653 Coesfeld Germany P.O. Box 1463 48634 Coesfeld Germany  +49 2541 80 50  +49 2541 805 111 www.hupfer.de info@hupfer.de

Read these operating instructions thoroughly and attentively to ensure safe operation and avoid any damage!
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 its products and associated 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.

Translation

Manual edition
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1.3 List of Abbreviations

Abbreviation	Definition																																				
BGR	German Employers' Liability Insurance Association rule (<i>Berufsgenossenschaftliche Regel</i>)																																				
BGV	German Employers' Liability Insurance Association regulations (<i>Berufsgenossenschaftliche Vorschrift</i>)																																				
CE	Communauté Européenne European Community																																				
DIN	Deutsches Institut für Normung German Institute for Standardisation, technical regulations and technical specifications																																				
EC	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>)																																				
IP	International Protection. The abbreviation IP and a further two-digit index specify the protection class of a housing. The first digit: Protection against ingress of solid foreign objects The second digit: Protection against ingress of water <table border="1" data-bbox="598 913 1437 1653"> <tbody> <tr> <td>0</td> <td>No protection against contact, no protection against ingress of solid foreign objects</td> <td>0</td> <td>No protection against ingress of water</td> </tr> <tr> <td>1</td> <td>Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects $\varnothing > 1.97''$ (50 mm)</td> <td>1</td> <td>Protection against 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 of $\varnothing > 0.1''$ (2.5 mm), protection against foreign objects $\varnothing > 0.1''$ (2.5 mm)</td> <td>3</td> <td>Protection against water drips at any angle up to 60° from the vertical</td> </tr> <tr> <td>4</td> <td>Protection against contact with tools, wires or similar objects of $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)</td> <td>4</td> <td>Protection against water splashing from any direction</td> </tr> <tr> <td>5</td> <td>Protection against contact, protection against dust deposits inside</td> <td>5</td> <td>Protection against water jets (projected by a nozzle) at any angle</td> </tr> <tr> <td>6</td> <td>Complete protection against contact, protection against ingress of dust</td> <td>6</td> <td>Protection against temporary flooding</td> </tr> <tr> <td></td> <td></td> <td>7</td> <td>Protection against ingress of water during temporary immersion</td> </tr> <tr> <td></td> <td></td> <td>8</td> <td>Protection against pressurised water during continuous immersion</td> </tr> </tbody> </table>	0	No protection against contact, no protection against ingress of solid foreign objects	0	No protection against ingress of water	1	Protection against contact with any large surface of the body such as the hand, protection against ingress of foreign objects $\varnothing > 1.97''$ (50 mm)	1	Protection against dripping water (vertically falling drops)	2	Protection against contact with the fingers, protection against ingress of foreign objects $\varnothing > 0.5''$ (12 mm)	2	Protection against dripping water (at any angle up to 15° from the vertical)	3	Protection against contact with tools, wires or similar objects of $\varnothing > 0.1''$ (2.5 mm), protection against foreign objects $\varnothing > 0.1''$ (2.5 mm)	3	Protection against water drips at any angle up to 60° from the vertical	4	Protection against contact with tools, wires or similar objects of $\varnothing > 0.04''$ (1 mm), protection against foreign objects $\varnothing > 0.04''$ (1 mm)	4	Protection against water splashing from any direction	5	Protection against contact, protection against dust deposits inside	5	Protection against water jets (projected by a nozzle) at any angle	6	Complete protection against contact, protection against ingress of dust	6	Protection against temporary flooding			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																																				

1.4 Definitions of Terms

Term	Definition
Authorised specialist	An authorised specialist is a specialist that has been trained by the manufacturer, an authorised service dealer or a company assigned by the manufacturer.
Cook&Chill Kitchens	"Cook and Chill": Kitchens where warm food 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.
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.
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 20.9 x 12.8" (530x325mm). Items are available in different depths.
Check, inspect	Compare with certain conditions and/or characteristics such as damage, leaks, filling levels and heat.
Machine safety	The term machine safety refers to all the measures used to avert injury to persons. The basis for machine safety is directives and laws for protecting users of technical devices and systems valid nationally and across the EC.
Passive layer	A non-metallic protective layer on a metallic material that prevents or slows down material corrosion.
Verify, test	Compare with certain values such as weight, torque, content or temperature.
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.
Instructed persons	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.

1.5 Orientation of the Appliance

The front

The "front" refers to the side where the door and operating elements are arranged and at which the staff loads the appliance.

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.




1.6 Notes on Using the Manual

1.6.1 Notes on the Manual Structure

This manual is divided into function- and task-focused sections.

1.6.2 Notes and their Representation used in all Sections

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

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 the accompanying text in more detail. The general symbol for danger 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 symbol for danger is used in this example.</p>
ATTENTION	Brief description of hazard
	<p>There is a potential risk of injury or damage to property if the instructions are not followed precisely or the circumstances described are not taken into account.</p> <p>The type of hazard is indicated by a general symbol and explained in the accompanying text in more detail. The general symbol for danger is used in this example.</p>
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>Contains additional information on aspects which make work easier or recommendations on the topic concerned.</p>

2 Safety Instructions

2.1 Introduction

The Safety Instructions section describes the risks associated with the appliance in terms of product liability (according to the EU Machinery Directive).

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







You must comply with the respectively valid national and international Safety at Work Regulations. The manufacturer is responsible for the valid regulations he/she has to provide. He/she must acquaint himself/herself and the operator with the new regulations.

In addition to these operating instructions, comply with the Health and Safety rules of the German Federation of the Statutory Accident Insurance Institutions for the Industrial Sector, especially with those that concern the handling of hot items and risks involved (BGR 110 "Protection of health and safety at work in restaurants" and BGR 111 "Protection of health and safety at work in large-scale kitchens").

2.2 Warning Symbols Used

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
	Risk of crushing
	Hazard caused by hot surfaces
	Wear hand protection

2.3 Safety Instructions for Appliance Safety

The appliance is operated safely if it is used correctly and carefully. Negligent handling of the appliance can lead to a threat to life and physical well-being for the user and / or third parties as well as hazards for the appliance itself and the operator's other property.

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

- The appliance may only be operated as intended, when it is in perfect condition with regards to technical standards, with awareness of safety and hazards and in accordance with the operating instructions.
- All operating and actuating elements must be in a perfect and fail-safe condition with regards to technical standards.
- Before putting the appliance into operation, the appliance must be checked for external visible damage and defects. In case of damage, inform immediately the competent bodies and switch off the banquet trolley.

- Modifications or retrofits to the equipment are only permitted after consultation with the manufacturer and upon receipt of their consent in writing.
- 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.
- Only transport the appliance over level floors and on a maximum slope of 10 % (4.5°). Moving the appliance over very uneven floors and stair steps can damage the chassis.
- Do not stop the banquet trolley by applying the total locks. The total locks are designed to be able to prevent the appliance from unintended moving. Do not park the appliance on sloping floors. Secure the appliance against rolling away by applying both total locks when stopping it.
- When approaching walls and moving round obstacles, always look out for persons in your path. Risk of injury.
- When transporting the appliance, always hold push bars with both hands. Never let go the appliance while moving it.
- Move no faster than a walking pace when transporting the appliance. Heavily laden banquet trolleys are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- Never try to catch the banquet trolley with your hands if it tips over due to carelessness or external circumstances. Risk of injury.
- The 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.
- Before transporting, switch off the appliance, pull out the mains plug and insert it into the holder provided.
- Never use the connecting lead to pull the mains plug out of the socket.
- Never move the appliance by pulling on 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 used again.
- Do not use extension leads in wet and damp areas.

2.4 Safety Instructions for Transport

The following points are to be observed when transporting the banquet trolley:

- When loading, use only hoists and load lifting devices approved for appliances 1.5 times heavier than the appliance to be lifted.
- Use transport vehicles that are approved for the weight of the banquet trolley.
- In accordance with the legal regulations the buyer bears the risk of transportation. Ask the deliverer to write down visible damages in the waybill.
- 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 points must be observed when carrying out any cleaning and care operations:

- Take the banquet trolley out of operation, switch it off and secure against unauthorised reactivation before performing cleaning and care measures.
- Cleaning instructions must be strictly observed for reasons of hygiene.
- Take the appliance out of operation before starting the cleaning process.

2.6 Safety Instructions regarding Fault Repair

The following points must be observed when carrying out any fault repairs:

- The local Accident Prevention Regulations in force must be observed.
- Take the banquet trolley out of operation, switch it off and secure against unauthorised reactivation before performing maintaining or troubleshooting operations. The appliance must be switched off at the mains and secured against reactivation when working on the electrical system.
- Observe the valid product safety regulations for the product when handling oils, greases and other chemical substances.
- Wear suitable protective clothing when carrying out any maintenance and repair work.
- Carry out all the checks and inspections of the appliance on a regular basis. Remedy immediately deficiencies, such as loose screw connections, melted or damaged leads.
- Only authorised specialists may perform troubleshooting operations.
- Defective components should be replaced with original parts only.

2.7 Notes on Specific Hazards

Electric power

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

3 Description and Technical Data

3.1 Performance Description

Banquet trolleys are intended for hygienic and efficient transport of food in the food service industry and large-scale catering establishments. They hold up prepared food in Gastronorm containers or already portioned meals on grids and keep them chilled

3.2 Proper Use

Banquet trolleys are only intended to accommodate Gastronorm containers with prepared food or already portioned meals on the grids. They transport hygienically and efficiently prepared and portioned food ready for serving in the food service industry and large-scale catering establishments.

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

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

3.3 Improper Use

Any other use, especially loading of the banquet trolley with the other loads than specified, is not permitted.

Transport of living beings, heavy and sharp-edged items, loose crockery items or stacks of crockery items is not permitted.

Banquet trolleys are not intended to be used as a seating surface or as a storing surface for items. In no case may people sit down or stand on or inside the appliance.

The manufacturer and suppliers are not liable for any consequential damage resulting from unintended use. No liability is assumed and no warranty claims can be submitted for damages caused by improper use.

3.4 Appliance Description

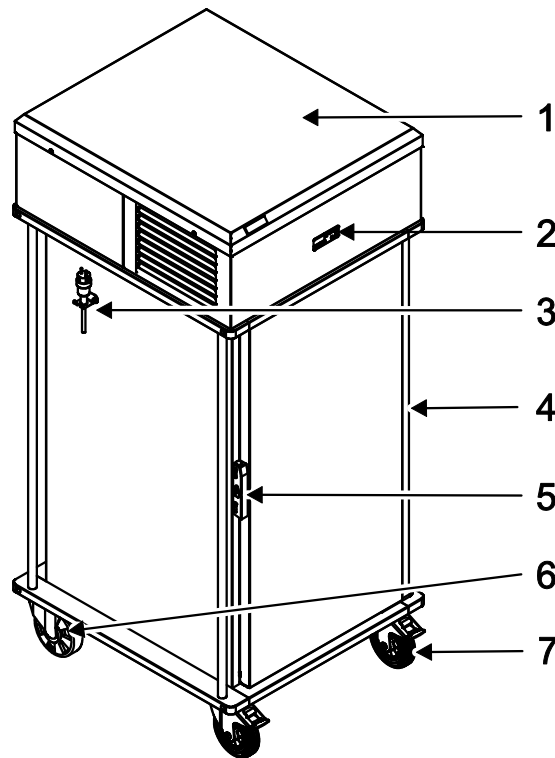


Figure 1 View of the appliance

- | | | | |
|---|-----------------------|---|-------------------------------|
| 1 | Cooling element | 5 | Door opener |
| 2 | Control | 6 | Fixed caster |
| 3 | Holder for mains plug | 7 | Swivel caster with total lock |
| 4 | Push bar | | |

The appliance is made of stainless steel and its surface is polished.

The banquet trolley is equipped with a door on the front side. The removable support ledge frames are fitted on the sides in the interior of the appliance to put the Gastronorm containers and/or grids.

The appliance is equipped with two fixed and two lockable swivel casters with total locks. The banquet trolley is suitable for transport over carpets owing to a particular size of casters fitted with special tyres.

A cooling element keeps the required temperature of the banquet trolley BKW1/40 B-GN UK cooled with circulating air.

The refrigerant used in the cooling element is free of CFC. A circulation cooling system is installed for a better distribution of cold air.

The operating temperature is set by means of a digital thermostat and is displayed on the temperature control indicator on the operating side of the appliance. The thermostat regulates automatically cooling of the interior and maintaining of the set temperature. The thermostat switches off the cooling as soon as the set temperature is reached. When the cooling is switched off, the control lamp is off. The circulating air blower runs independently of the cooling during the complete operation.

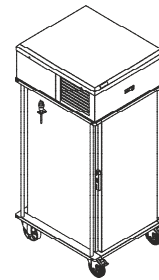
The interior of the trolley can be thoroughly and quickly cleaned with a soft cloth after the end of operation.

If it is intended to transport the banquet trolley frequently by lorry, a transport securing device available at [HUPFER®](#) can be used. This additional option must be indicated when ordering.

It is possible to fasten the appliance without causing any damages and transport it safely by lorry due to the safety holders and reinforced side walls of the banquet trolley.

3.5 Technical Data

Dim.	BKW 1/40 B-GN UK
------	------------------



Width	in (mm)	31.3 (795)
Depth	in (mm)	35.2 (895)
Height	in (mm)	73.7 (1873)
Tare weight	lbs (kg)	381.4 (173)
Payload	lbs (kg)	392.4 (178)
Capacity		20 x GN 2/1 40 x GN 1/1
Caster diameter	in (mm)	6.3 (160)
Temperature range in the interior	°F (°C)	68 to 122 (2 to 10)
Refrigerant		R134a
Amount of refrigerant	lbs (kg)	0.5 (0.21)
Operating and ambient conditions	°F (°C)	68 to 122 (+10 to +38)
Nominal current	A	2.12
Connection value	kW	0.285
Protection class		IPX4

You can find the corresponding certification marks on our homepage at www.hupfer.de.

3.6 Rating Plate

The rating plate is at the bottom right on the rear side of the banquet trolley.

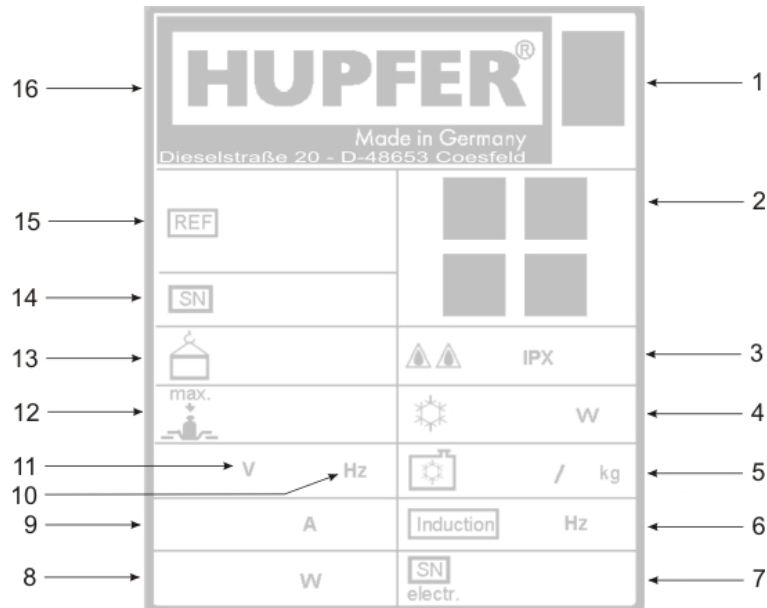


Figure 2 Rating plate

1	Disposal of old appliances	9	Nominal current
2	Certification mark	10	Frequency
3	Protection class	11	Nominal voltage
4	Chilling 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, Putting into Operation and Decommissioning

4.1 Transport

ATTENTION

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 damage to property and harm to persons caused by squashing.

Secure each individual separate appliance using suitable transport securing devices. If possible, use the transport securing device available at [HUPFER®](#) to be able to fasten the banquet trolley in the lorry without causing any damage.

ATTENTION

Appliance damages



After transporting or storing the banquet trolley horizontally, keep it in a vertical position for some time in order the coolant can flow back into its initial position.

Wait at least for about 12 hours before you put the appliance into operation.

The banquet trolley 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 appliances 1,5 times heavier than the banquet trolley to be lifted. Only transport vehicles that are approved for the weight of the appliance may be used.

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

4.2 Putting into Operation

DANGER

Hazardous electrical voltage



Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.

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

Do not use any extension leads in wet areas.

The banquet trolley, especially the safety equipment, must be checked for external visible damages and defects whenever it is put into operation. In case of damage, inform immediately the competent bodies and do not put the banquet trolley into operation.

Remove the original packaging and check whether the appliance is complete and undamaged.

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

INFO

Disposal of packing material

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

The interior and exterior of the banquet trolley should be thoroughly cleaned with a soft cloth before putting it into operation for the first time.

Finally, it is necessary to check whether the appliance functions properly.

- Check the functioning of the total locks, operating elements and cooling unit.
- Close the door.

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 banquet trolley must be kept covered with a suitable covering material to be protected against dust ingress.

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

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

The appliance must be clean and dry before it is placed back into use.

If the banquet trolley is required to be recycled, all the operating and auxiliary materials must be disposed in an environmentally compatible manner. The recyclable materials must be properly separated and disposed of in an environmentally compatible manner according to the local Waste Disposal Regulations. The local agencies responsible for disposal must be contacted regarding removal. Separate the reusable materials of the appliance (casters and plastic parts) before disposing of or send the appliance to a recycling centre. Dispose of the electronics at corresponding collection centres.

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

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

5 Operation

ATTENTION



Appliance damages

Fully loaded banquet trolleys on very uneven floors and steep slopes can lose their balance and tip over.

Move the banquet trolley only over level floors and on a slope of maximum 10 % (4.5°).

Never try to catch the banquet trolley with your hands if it tips over due to carelessness or external circumstances.

The banquet trolley, especially the safety equipment, must be checked for external visible damages and defects whenever it is put into operation. In case of damage, inform immediately the competent bodies and do not put the banquet trolley into operation.

5.1 Arrangement and Function of the Control Panel

The control panel of the banquet trolley cooled with circulating air is arranged on the cooling element above the opening. The operating temperature for the interior can be set here.

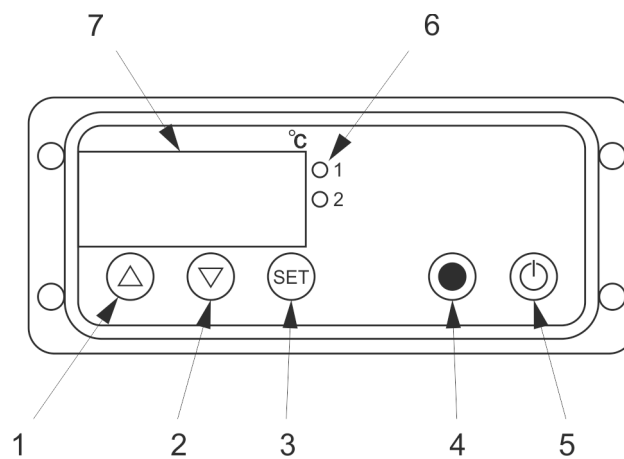


Figure 3

Control panel of the banquet trolley

1	UP	5	On/Off
2	DOWN	6	LEDs
3	SET	7	Display
4	Selector switch		

Position number	Operating element	Function
1	UP	Increases the parameter value (temperature)
2	DOWN	Reduces the parameter value (temperature)
3	SET	The set value is displayed.
4	Selector switch	not programmed
5	On/Off	Powers the control on or off
6	LEDs	LED 1 off: Ventilation on, compressor off, target temperature reached LED 1 on: Ventilation on, compressor on LED 1 flashing: Compressor safety shut-down LED 2: no function
7	Display	Shows the current temperature or error messages. When the banquet trolley is switched off, the display shows OFF.

5.2 Operation

NOTE	Safety shut-down
	<p>When the compressor is switched off, a safety shut-down of approx. 3 minutes is activated before it can be reactivated.</p> <p>If the compressor is required again after the shut-down because the current temperature is rising, LED 1 flashes.</p> <p>Once 3 minutes have elapsed, LED 1 lights up, the compressor starts and cools again.</p>

Step 1: Switching on and setting the temperature

- Connect the banquet trolley to the mains.
- Keep the On/Off button (5) on the control panel pressed for about 5 seconds. The appliance will switch on.
- Press SET (3). The set value will be displayed (the temperature set at the manufacturer's is 5°C).
- Keep the SET button (3) pressed and set the required temperature by pressing the UP (1) or DOWN (2) buttons simultaneously.
After releasing the buttons (1 or 2), the set temperature will be saved automatically and displayed in a display field of the control. The thermostat automatically regulates cooling and maintenance of the set temperature. LED 1 on the switch panel switches off when the temperature is reached.

A temperature from 2°C to 10°C is possible for a normal operation. If the interior is empty, the operating temperature will be reached in approx. 45 minutes.

Step 2: Loading

After the operating temperature has been reached, the banquet trolley can be loaded with food in the Gasnorm containers or meals already portioned on the grids.

- Load the banquet trolley quickly. Ensure that the door does not remain open unnecessarily to keep cold loss as low as possible during the loading.
- Leave the appliance connected to the mains after it has been loaded until the operating temperature is reached again. The control lamp on the display switches off when the temperature is reached.

NOTE	Hot or steaming meals
	<p>Do not put hot nor steaming meals into the banquet trolley.</p> <p>The cooling element has to balance the temperature differences between the interior and meals. This requires an increased energy consumption.</p> <p>Let the meals to cool down to the room temperature and then place them into the appliance.</p>

Step 3: Moving

- Switch off the banquet trolley using the On/Off button (5). Keep the On/Off button (5) on the control panel pressed for about 5 seconds.
- Pull the mains plug out.
- Release the total locks.
- Push or pull the banquet trolley to the destination place.
- Apply both total brakes and make sure they are locked and the banquet trolley cannot be moved.
- Reconnect the banquet trolley to the mains.

Step 4: Unloading

- Switch on the banquet trolley using the On/Off button (5). Keep the On/Off button (5) on the control panel pressed for about 5 seconds. The before selected temperature will be set automatically.
- Proceed with serving as quickly as possible.
- When interrupting the serving process, close the door to minimise cold loss.


5.3 Measures at the End of Use

Proceed as follows to switch off the banquet trolley:

- Press the On/Off (5) button on the control panel for 5 seconds in order to switch off the banquet trolley.
- Pull out the mains plug and hang the connecting lead on the holder.
- Apply both total locks in order to secure the appliance against unintended movement.

6 Troubleshooting and Repair

6.1 Safety Measures

DANGER	Hazardous electrical voltage
	<p>Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.</p> <p>Switch off the appliance at the mains before examining the appliance for faults. Pull out the mains plug and insert it into the plug park provided.</p>

6.2 Instructions regarding Fault Repair

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

Servicing should be carried out by authorised specialists only.

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

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

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

6.3 Fault and Action Table

Fault	Possible cause	Action
Cooling capacity is reduced	Condenser got dusty	Clean the condenser
Coolant spills	Defective cooling conduit	Switch off the banquet trolley and call a technician
Running noise of casters	Defective caster bearings	Replace the casters
	Sticky surface of the casters	Clean the casters with water

If an error occurs in the control, an error message is shown on the display. The red LED flashes.

The following table shows the possible error messages and their solution:

Error message	Cause	Action
E IL	Error at sensor F1, short circuit	Have temperature sensor F1 checked and replaced by a qualified electrician, if required
E IH	Error at sensor F1, breakage	Have temperature sensor F1 checked and replaced by a qualified electrician, if required
EP 0	Internal controller error	Have controller repaired by a qualified electrician
EP I	Error in the parameter memory	Have all parameters checked by a qualified electrician

7 Cleaning and Care

7.1 Safety Measures

DANGER

Hazardous electrical voltage



Electrical current can pose a considerable threat to life and physical well-being and may lead to injuries.

Take the appliance out of operation before cleaning and secure it against unauthorised reactivation.

ATTENTION

Appliance damages



Never use chloride-containing cleaning agents, abrasive cleaning powder or steel wool to clean the control panel. Aggressive cleaning agents can destroy plastics and scratch the display.

Use lukewarm water and a soft cloth to clean the control panel.

7.2 Hygiene Measures

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

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

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

Never sneeze or cough on clean crockery or meals.

7.3 Cleaning and Care

If the banquet trolley is handled with care, cleaned and maintained on a regular basis and is not exposed to excess moisture, it does not require any additional care measures.

The interior of the trolley should be cleaned regularly, at the latest every 25 operating hours, to ensure a hygienically perfect operation.

To clean thoroughly and quickly, wipe the interior of the banquet trolley with a soft cloth. Use a soft cleaning cloth or an uncoated sponge for cleaning. Use degreasing liquid cleansers that are approved for food industry.

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

Proceed as follows to clean the banquet trolley:

- Switch off the appliance and disconnect it from the mains.
- Open the door.
- Lift up the support ledge frames and take out from the holders.
- Wipe the interior and the exterior panelling and grids.

7.3.1 Cleaning and Care Measures

Cleaning and care measures	Action	daily	weekly	monthly	Interval
Interior of the banquet trolley	clean				x ¹
Ball bearing mounted casters pivoted on the axle	lubricate				x ²
Connecting lead: mechanical damages and obsolescence	check				x ³
Mains plug: mechanical damages and obsolescence	check				x ³
Condenser in the roof of the trolley	Clean				x ²

x¹ = if necessary, every 25 operating hours at the latest

x² = every 2 months

x³ = every 6 months

7.4 Special Care Instructions

Resistance to corrosion in stainless steels is provided by a passive layer which is formed on the surface when oxygen is absorbed. The oxygen in air is sufficient to form the passive layer, so that damage caused by physical action is eliminated automatically.

The passive layer develops or is renewed more quickly when the steel comes into contact with water containing oxygen. The passive layer can be chemically damaged or breached by agents which have a reducing (oxygen-consuming) effect when they come into contact with steel at concentrated levels or at high temperatures.

Such aggressive substances include:

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

Further damages can occur due to:

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

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

- Always keep the surface of appliances made from stainless steel clean and open to air.
- Use cleaning agents suitable for stainless steel. Never use bleaching cleaning agents or any containing chlorides.
- Remove layers of lime scale, grease, starch and egg-white by cleaning daily. Corrosion may occur underneath these layers due to lack of air absorption.
- After each cleaning operation remove all cleaning agent residues by wiping thoroughly. The surface should be thoroughly dried after wiping.
- Do not bring parts 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. You must therefore 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

8.1 Introduction

Servicing should be carried out by authorised specialists only.

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, always specify the data and corresponding item code provided on the rating plate.

Always state the order number and corresponding part number when ordering replacement parts. The order number is given on the rating plate of the banquet trolley.

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

BKW1/40 B-GN UK

4164026	Closing element	PA6 182/35/28 black	
91157180	Door stop	PA6 Ø29/29 black	
014002973	Silicone profile	Lip seal	
0114000152	Fixed caster	Ø 6.30" (160 mm) T1/160, caster bearing, galvanised	(Package contents: 1 unit 4000152-B)
014000151	Swivel caster	Ø 6.30" (160 mm) T1/160, with total brake, caster bearing, galvanised	(Package contents: 1 unit 4000151-B)
91262256	Thermostat	Temp. Digital 1TFE 120/55/50	
0191077470	Mains lead	ITW/IAS 230 V w. Schuko®	(Packaging unit: 1 unit 91077470)
91283212	Sensor	Temp PTC -58°F/+230°F (-50°C/+110°C)	
91315479	Cooling cap	370W R134a UK 636/702/324	