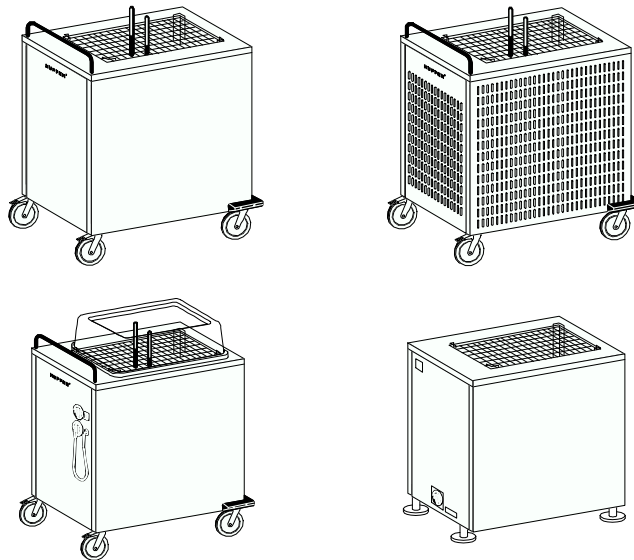


Operating Instructions



COMCATER
-foodservice equipment-



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Universal Crockery Dispenser

UST/57-28 | UST/57-28K | USTH/57-28 | USTUH/57-28 | EUSTH/57-28

1 Introduction

1.1 Appliance Information

Appliance designation	Universal Crockery Dispenser
Appliance type/ -s	UST/57-28 UST/57-28K USTH/57-28 USTUH/57-28 EUSTH/57-28
Manufacturer	HUPFER® Metallwerke GmbH & Co KG Dieselstraße 20 48653 Coesfeld PO 1463 D-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 in so far 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.

Manual edition
4330005_A0

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1.3 List of Abbreviations

Abbreviation	Definition	
CE	Communauté Européenne 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 The second digit: Protection against ingress of water	
	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 vertically falling water drops
	2 Protection against contact with the fingers, protection against ingress of foreign objects $\varnothing > 0.47''$ (12 mm)	2 Protection against dripping water (at any angle up to 15° from the vertical)
	3 Protection against contact with tools, thick wires or similar objects of $> 0.1''$ (2.5 mm), protection against foreign objects $> 0.1''$ (2.5 mm)	3 Protection against water drips at any angle up to 60° from the vertical
	4 Protection against contact with tools, thick wires or similar objects of $> 0.04''$ (1 mm), protection against foreign objects $> 0.04''$ (1 mm)	4 Protection against water splashing from any direction
	5 Protection against contact, protection against dust deposits inside	5 Protection against water jets (projected by a nozzle) at any angle
	6 Complete protection against contact, protection against ingress of dust	6 Protection against temporary flooding
		7 Protection against ingress of water during temporary immersion
	8 Protection against pressurised water during continuous immersion	
LED	Light Emitting Diode Light diode	
UVV	Accident Prevention Regulations Directives on health and safety at work issued by the professional association of the Federal Republic of Germany	

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 the 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 damages, 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 bar is fitted. Members of the operating staff stay at this side to move the universal crockery dispenser.

The side of the EUSTH/57-28 named as "the front" means the side, at which the staff operates the built-in appliance.

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
	<p>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.</p> <p>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.</p>
WARNING	Brief description of danger
	<p>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.</p> <p>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.</p>
ATTENTION	Brief description of danger
	<p>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.</p> <p>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.</p>
NOTE	Brief description of additional information
	<p>Attention is pointed to special conditions or additional important information on the respective subject.</p>
INFO	Short title
	<p>Contains additional information on work assisting features or recommendations on the respective subject.</p>

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
	Risk of crushing
	Risk of hot surfaces
	Wear hand protection

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.

2.3.1 Safety instructions for all appliances

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

- The appliance may only be operated when it is in perfect condition with regards to technical standards.
- All 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.
- In no case may people sit or stand on the appliance. Transport of persons is not permitted.
- Before loading, the crockery dispensing height must be adjusted to the kind of crockery used.
- To avoid injuries to the hands, care should always be taken to ensure that the crockery dispensing height does not fall below the upper rim of the housing.
- Never push the stacking platform down manually into the compartment (e.g. for cleaning). There is a risk of injury, if the stacking compartment is released.
- The appliance is provided exclusively for manual transport. Mechanical transport is not permitted. Risk of injury and damage.

- Release both total brakes before commencing transporting. Moving the appliance with the total brakes locked can damage the chassis.
- Transport should only be undertaken over level floors. Moving the appliance over very uneven floors can damage the chassis.
- Transport 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 transporting the appliance, always hold both handles with your hands. Never let go of the appliance while moving it.
- When transporting the appliance, do not move it faster than a walking pace. Heavily laden universal crockery dispensers are difficult to brake and steer. If necessary, ask for assistance when transporting the appliance.
- If the universal crockery dispenser tips over due to outside influences or inattention, never catch it manually. Risk of injury.
- Do not stop the appliance on sloping floors.
- After stopping, the appliance should be secured against rolling away by means of both total brakes being applied.
- 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.

2.3.2 Additional safety instructions for heated appliances

- Only insert the stacking platform with the basket opening facing downwards.
- Heated universal crockery dispensers are intended for dispensing heated crockery. Their use for cooking food and keeping it warm or for room heating is not permitted.
- The crockery temperatures can exceed the permitted maximum temperatures of 149°F (65°C) for touchable appliance surfaces. Always wear protective gloves when dispensing hot crockery. Risk of burning.
- The use of heated models in customer-service areas (for example, at self-service counters) is only permitted by trained staff even when the temperature setting has been reduced. It is always necessary to ensure that the crockery on the top which is about to be taken out is at a non-critical temperature of less than 131°F (55°C) and that the temperature setting on the appliance can't be altered. Moreover, make sure that even if the crockery is to be taken out of the dispenser at the set temperature very quickly (e.g. at busy meal times) it can always be done safely.
- During operation of the appliance, never reach into it and touch the heating element with the fingers. Risk of burning.
- Plastic crockery, top and bottom parts of plastic insulated sets and plastic-coated items for keeping food warm should not be stored nor warmed up in heated universal crockery dispensers. Owing to the high temperatures of the heating elements, the plastics can melt and catch fire.
- If the cover made of stainless steel is used, its outer edges can heat up to over 149°F (65°C). Therefore, only touch the cover with protective gloves to avoid skin irritations.
- The base plate and used air from the base outlets can become very hot. The appliance should not be operated on fibre-based floor coverings (e.g. carpets, mats).
- The positions of the guide rails must be adjusted to the size of the crockery items before loading.
- Before transporting, switch off the appliance, pull out the mains plug and insert it into the holder provided.
- Forceful straining of the connecting cable can lead to damage to the internal line. Risk of fire.
- Never pull the mains plug out of the socket by the connecting cable. 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 cable.

- Never move the appliance by pulling by the connecting cable.
- 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 cables are to be replaced by authorised personnel before the appliance is reused.
- Do not use any extension cables in wet and damp areas.
- Only insert mains plugs into suitable sockets. If the mains plug does not fit, the connecting cable of the appliance is to be retrofitted by authorised specialist staff.
- The use of socket adapters is not permitted. Risk of fire.
- Do not clean the appliance with 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.

2.4 Safety Instructions for Cleaning and Care

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

- For reasons of hygiene the cleaning instructions shall 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.
- For cleaning, the appliance must be out of operation and cooled down sufficiently.
- Do not clean the appliance with 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.
- Even appliances without an electrical connection should not be cleaned with running water or pressurised water.

2.5 Safety Instructions for Troubleshooting

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

- All troubleshooting work should only be carried out by authorised specialists.
- When carrying out troubleshooting work, it must be ensured that the appliance is switched off. When operating on the electrical installation, the appliance is to be switched off at the mains and secured against reactivation.
- The local applicable Accident Prevention Regulations must be observed.
- Defective components should only be replaced with original parts.

2.6 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 certain electro-technical regulations.
- The appliances that inspection, maintenance and troubleshooting work is performed on must be switched voltage free on 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 Technical Data and Description

3.1 Appliance Description

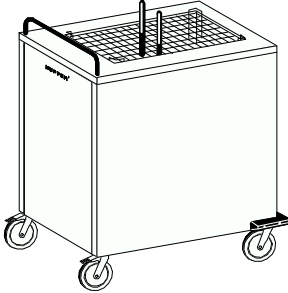
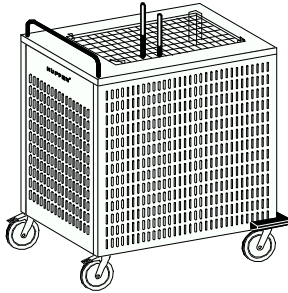
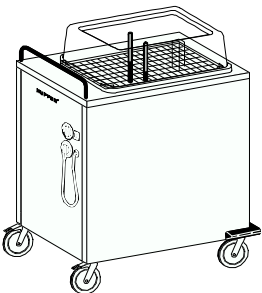
Universal crockery dispensers are intended for transport and storage of clean crockery ready for use. Since these appliances can hold up crockery in a variety of ways and their internal compartment is panelled, they are not only suitable for large plates and food platters but also for very small round and rectangular crockery items.

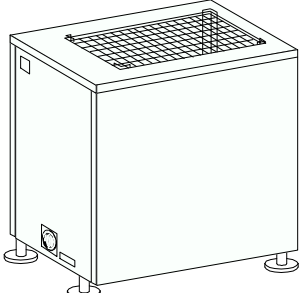
Depending on the respective type of appliance, the crockery can be cooled down or heated up.

The compact design of the appliances and a bow-shaped handle fitted on them enable them particularly to be installed in niches of food serving counters. Protruding push bars can neither obstruct nor injure the operating staff. Universal crockery dispensers can also be used together with food distribution belts and unheated models can also be used at self-service counters.

An adjustable, spring-loaded stacking platform holds up crockery. A continuously increasing weight of the loaded crockery pushes down the stacking platform. When dispensing the crockery, the stacking platform moves up so that the next crockery item is always at hand resting at the required dispensing height.

When using universal crockery dispensers, there can be inserted guide rails into the platform stacker that ensure a safe positioning of various crockery items.

<p>UST/57-28</p> 	<p>The universal crockery dispenser UST/57-28 is unheated and without a cooling device.</p> <p>It has enclosed side and front walls and stores crockery items ready for portioning cold dishes.</p>
<p>UST/57-28K</p> 	<p>The universal crockery dispenser UST/57-28K is unheated, however, particularly suitable to be used in cold stores. It is intended for storing cooled crockery ready for portioning cold food components.</p> <p>When used in the cold store, the cooling slots arranged on the side and front walls of the appliance housing ensure a rapid exchange of air and cause the cold air to be distributed uniformly inside.</p> <p>The universal crockery dispenser UST/57-28K can also be used as an unheated appliance.</p>
<p>USTH/57-28 and USTUH/57-28</p> 	<p>The heated models USTH/57-28 (with stainless steel tubular heating element) and USTUH/57-28 (fan-assisted heating) are used mainly to stack, heat and store crockery items ready for portioning warm components.</p> <p>The models USTH/57-28 and USTUH/57-28 can also be used as unheated appliances.</p>

EUSTH/57-28	
	<p>The universal crockery dispenser EUSTH/57-28 is intended for installation into worktops.</p> <p>The appliance has a stainless steel tubular heating element and is used to stack, heat and store crockery items ready for portioning hot food.</p> <p>It can also be used as an unheated appliance.</p>

3.1.1 Optional special accessories



The following parts can be applied as optional accessories for universal crockery dispensers.



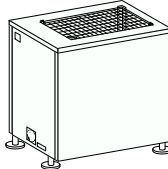
- Transparent cover made of polycarbonate for universal crockery dispenser 57-28 **
- Guide rail made of stainless steel, Ø 0.8" (20 mm), rounded at the top and closed, with a ring fitting Ø 1" (25 mm)
- Stainless steel cover for universal crockery dispenser 57-28. When using these covers, only short guide rails can be applied.
- Guide rail made of stainless steel, Ø 0.8" (20 mm), rounded at the top and closed, with a ring fitting Ø 1" (25 mm), short design for universal crockery dispenser 57-28 with stainless steel cover
- Rail holder made of stainless steel mounted on the front side to hold additional guide rails or ones which are not required.
- Peripheral bumper strip made of impact-resistant plastic
- Casters made of plastic, Ø = 5" (125 mm) with and without total brakes, plate attachment
- Additional base and adjustable springs for increasing the load-bearing capacity of the stacking platform

**Standard for USTH and USTUH

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

3.2 Appliance Data

	Dim.	UST/57-28	UST/57-28K
View of the appliance			
			
		Universal crockery dispenser, unheated and without cooling device	Universal crockery dispenser, unheated and with cooling device
Own weight	lbs (kg)	121 (55)	121 (55)
Payload	lbs (kg)	342 (155)	342 (155)
Permitted total weight	lbs (kg)	463 (210)	463 (210)
Operating and ambient conditions	°F (°C)	-4 to 122 (-20 to +50)	-4 to 122 (-20 to +50)
Chassis	in (mm)	4 swivel casters, 2 with total brakes, Ø 5" (125)	4 swivel casters, 2 with total brakes, Ø 5" (125)
Compartment inner panelling		made of stainless steel, left and right sides provided with vertical plastic-coated rods	made of stainless steel, left and right sides provided with vertical plastic-coated rods
Stacking platform	in (mm)	Stainless steel grids, plastic-coated 22.5x11" (570x280)	Stainless steel grids, plastic-coated 22.5x11" (570x280)
Stack height without cover	in (mm)	22" (565)	22" (565)
Stack height with cover	in (mm)	26.5" (675)	26.5" (675)
Crockery size	in (cm)	between 3 and 11" (8 and 28) Ø or edge length	between 3 and 11" (8 and 28) Ø or edge length
Number of crockery stacks		up to 21, depending on crockery size	up to 21, depending on crockery size

	Dim.	USTH/57-28	USTUH/57-28	EUSTH/57-28
View of the appliance				
				
		Universal crockery dispenser with stainless steel tubular heating element	Universal crockery dispenser with fan-assisted heating	Built-in universal crockery dispenser with stainless steel tubular heating element
Own weight	lbs (kg)	123.5 (56)	125.5 (57)	143 (65)
Payload	lbs (kg)	340 (154)	337 (153)	320 (145)
Permitted total weight	lbs (kg)	463 (210)	463 (210)	463 (210)
Operating and ambient conditions	°F (°C)	-4 to 122 (-20 to +50)	-4 to 122 (-20 to +50)	-4 to 122 (-20 to +50)
Chassis	in (mm)	4 swivel casters, 2 with total brakes, Ø 5" (125)	4 swivel casters, 2 with total brakes, Ø 5" (125)	4 swivel casters, 2 with total brakes, Ø 5" (125)
Compartment inner panelling		made of stainless steel, left and right sides provided with vertical plastic-	made of stainless steel, left and right sides provided with vertical plastic-	made of stainless steel, left and right sides provided with vertical plastic-

	Dim.	USTH/57-28	USTUH/57-28	EUSTH/57-28
		coated rods	coated rods	coated rods
Stacking platform	in (mm)	Stainless steel grids, plastic-coated 22.5x11" (570x280)	Stainless steel grids, plastic-coated 22.5x11" (570x280)	Stainless steel grids, plastic-coated 22.5x11" (570x280)
Stack height without cover	in (mm)	22" (565)	22" (565)	22" (565)
Stack height with cover	in (mm)	26.5" (675)	26.5" (675)	26.5" (675)
Crockery size	cm (in)	between 3 and 11" (8 and 28) Ø or edge length	between 3 and 11" (8 and 28) Ø or edge length	between 3 and 11" (8 and 28) Ø or edge length
Number of crockery stacks		up to 21, depending on crockery size	up to 21, depending on crockery size	up to 21, depending on crockery size
Electrical connection		230 V 1N AC 50 Hz	230 V 1N AC 50 Hz	230 V 1N AC 50 Hz
Power requirement	kW	1.0	1.5	1.0
Length of the connecting cable (spiral cable)	ft (m)	5.9 (1.80)	5.9 (1.80)	5.9 (1.80)
Protection class		IPX5	IPX5	IPX5
Heating		Stainless steel tubular heating element	Fan-assisted heating	Stainless steel tubular heating element
Heat insulation		ceramic mat	ceramic mat	ceramic mat
Thermostat setting	°F (°C)	86 to 239 (30 to 115)	86 to 239 (30 to 115)	86 to 239 (30 to 115)
Maximum crockery temperature	°F (°C)	185 (85)	212 (100)	185 (85)
Temperature regulation		continuous	continuous	continuous

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

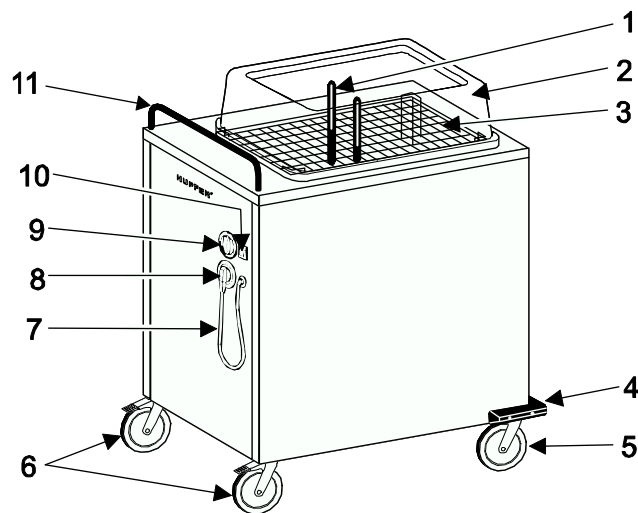


Figure 1 View of the appliance USTH/57-28 and USTUH/57-28

- | | | | |
|---|------------------------------|----|---|
| 1 | Stainless steel guide rails | 7 | Connecting cable with mains plug* |
| 2 | Plastic cover 57-28* | 8 | Plug park (dummy socket)* |
| 3 | Stacking platform | 9 | Thermostat for setting the temperature* |
| 4 | Corner bumpers | 10 | On / Off switch* |
| 5 | Casters without total brakes | 11 | Push bar |
| 6 | Casters with total brakes | | |

* USTH/57-28 and USTUH/57-28 only

3.3 Rating Plate

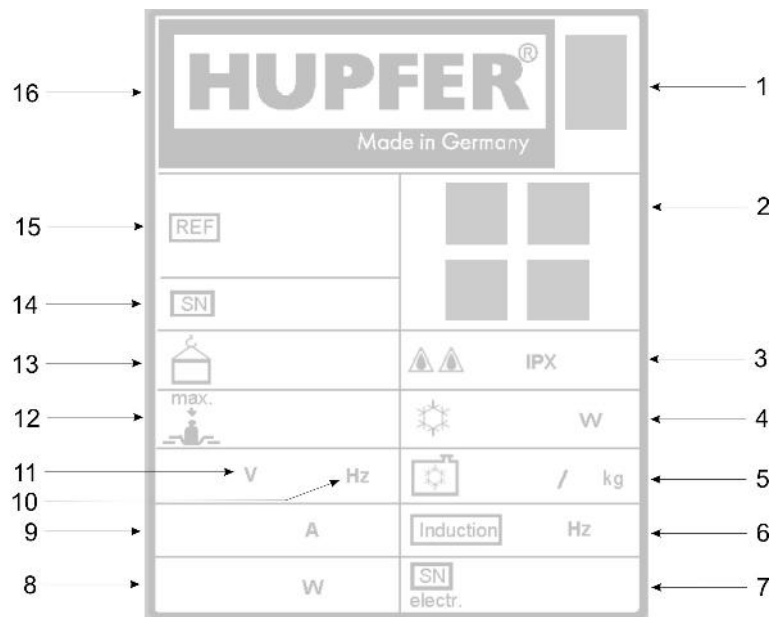


Figure 2 Rating plate

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

3.4 Intended Use

Universal crockery dispensers are used exclusively for transport and storage of clean crockery ready for use. Depending on the model, the loaded crockery can be cooled or warmed when dispensing.

The appliances are intended for transporting round or square china items or crockery items made of toughened glass. Transport of other loads is not permitted.

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.

3.5 Improper Use

The following is considered as improper use of the universal crockery dispenser:

- It is not permitted to load the universal crockery dispenser with other loads as given.
- In no case may people sit or stand on the appliance.
- Transport of persons is not permitted.
- Moreover, it is not permitted to use the universal crockery dispensers for cooking food or keeping it warm and for room heating.
- No liability is assumed and no warranty claims can be submitted for damages caused by improper use.

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.

4.2 Assembly (EUSTH/57-28 only)

DANGER



Hazardous electrical voltage

The electrical voltage may be considerably dangerous to limb and life of persons and lead to injuries.

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 certain electro-technical regulations.

ATTENTION



Risk of hot surfaces

The internal surfaces and base plates of the heated appliances can become hot after the operation. The heated appliances should not come into contact with light inflammable materials.

Fit thermally insulating plates onto the appliance. Ensure that there is enough space between the housing and cladding required for air circulation.

NOTE

Appliance location

The EUSTH/57-28 is a built-in appliance and may only be put into operation after being retrofitted or built in (e.g. in a cabinet).

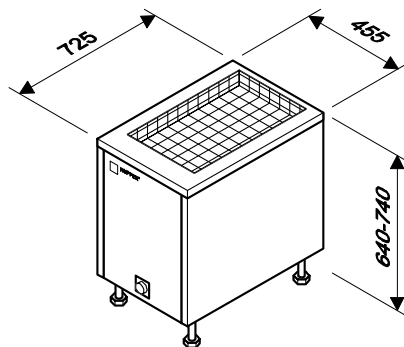


Figure 3

EUSTH/57-28 with dimensions given in inches (mm)

There is a connecting cable set with a wiring diagram attached to the built-in appliance. The set consists of an on-site connecting cable with a Schuko® plug and a connecting cable with an appliance plug. The connecting cables are wired up with the on/off switch with an integrated indicator light. 4 threaded covers for the screw feet of EUSTH/57-28 are also attached.

Step 1 - Preparation

- Prepare cut-outs in the worktop and the front cladding corresponding to the indicated dimensions. The cut-out dimensions for a worktop and a switch are given in mm as shown in the drawing.
- Remove the protective plastic film from the metal plates of EUSTH/57-28.

Step 2 - Assembly

NOTE	Presetting the operating temperature
	In contrast to the mobile appliances with the switch and controller arranged next to each other, the switch of the built-in appliance can be placed anywhere on the front side.
	Under these circumstances, the controller is no longer accessible for operating after the installation. Ensure that the desired temperature is set on the thermostat before the installation.

- Adjust the height-adjustable screw feet so that the appliance can be positioned under the worktop.
- Position the appliance exactly under the cut-out in the counter and adjust the screw feet.
- Fasten the stacking compartment in the worktop cut-out using 4 angled guides.

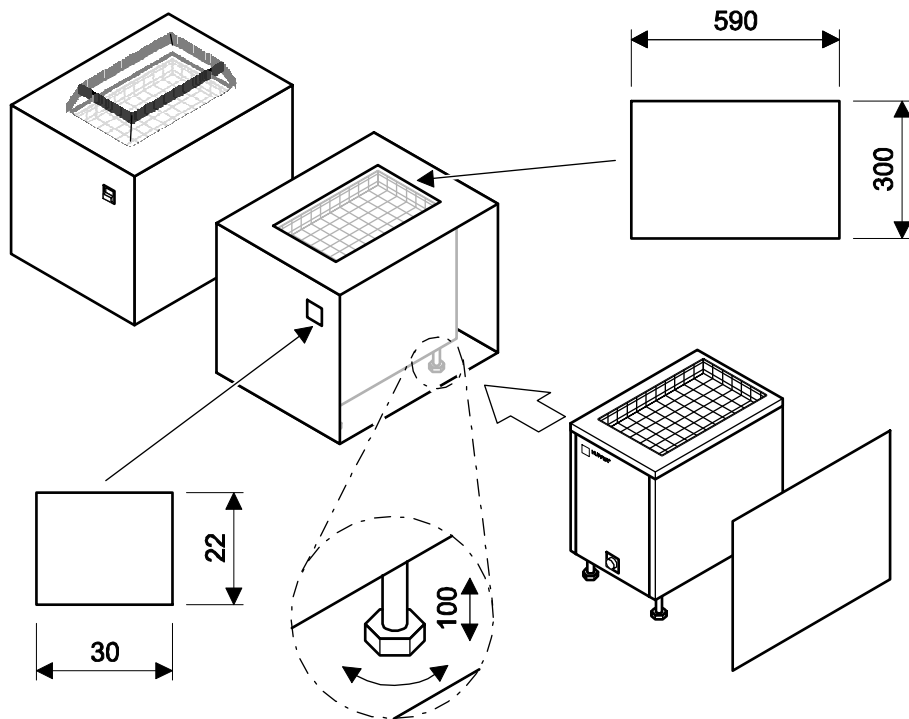


Figure 4 Assembly instructions EUSTH/57-28

Step 3 - Connecting

- Connect the appliance according to the wiring diagram.
- Put 4 threaded covers on to the threaded rods of the screw feet in the interior of the EUSTH/57-28.
- Put thermally insulating plates around the appliance.

The appliance is ready to be put into operation.

4.3 Putting into Operation

Before the first use of the appliance, remove the protective plastic film 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:

- In all appliances (except EUSTH/57-28): Function of the total brakes.
- In the heated appliances: Function of the operating elements and heating.

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

4.4 Storage and Recycling

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

The universal crockery dispenser kept in the storage location must be checked for damages and 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 universal crockery dispenser is required to be recycled, all the heating devices (if available) must be removed safely and completely, the recyclable materials must be separated properly and disposed in an environmentally compatible manner according to the Waste Disposal Regulations. In any case, the local bodies responsible for disposal are to be involved for this purpose.

5 Operation

5.1 Arrangement and Function of the Operating Elements

The operating elements are fitted on the front of the housing of the heated universal crockery dispenser.

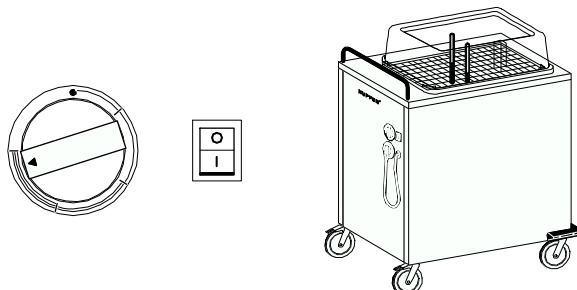


Figure 5 Operating elements of USTH/57-28 and USTUH/57-28

The desired temperature can be set on the thermostat. A continuous adjustment is possible within the 4 power ranges. The On / Off switch of the appliance is arranged next to it. An indicator light integrated into the switch shows, whether the appliance is ready to be operated.

5.2 Adjustment of Stacking Platform

WARNING

Risk of hot surfaces



The internal surfaces of the heated appliances and the base plates can become hot during operation and only cool down slowly in the air.

To adjust the stacking platform, allow the appliance to cool down sufficiently with the cover removed.

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

Basically, the appliance must be adjusted if at least one of the following crockery parameters alters: diameter or edge length, height, stack height and weight.

5.2.1 Spring adjustment

ATTENTION

Damage to persons and property due to improper adjustment



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. If the level falls below the dispensing height, injuries to the fingers due to squashing can occur when removing dishes.

Be careful when taking the stacking platform out and putting it back in. If it is handled incorrectly, there is a risk of crushing your fingers.

Adjust appropriately the dispensing height by hooking or unhooking the springs.

When adjusting springs on sharp edges, pay particular attention to the ends of the tension springs. Act carefully.

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.

The dispensing height must be adjusted so that over the entire lift the uppermost item of crockery is constantly moved upwards to a uniform dispensing height between 0.6 and 1" (1,5 and 2,5 cm) above the upper edge of the housing.

Step 1 - Checking the spring adjustment

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

If the dispensing height of the crockery stack is about 0.8" (2 cm) above the upper edge of the appliance, the spring system is adjusted correctly.

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

Step 2 - Altering 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 9, where 8 are base springs with higher tension (1) and 1 is an adjustable spring (2) with lower tension.

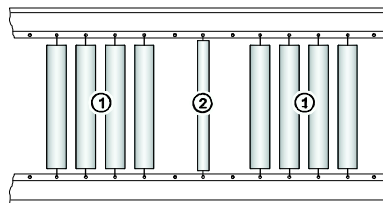


Figure 6 Attachment bar with tension springs

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:

- Take out the inserted crockery items (if available).
- Take out the inserted guide rails (if available).
- Lift the stacking platform uniformly 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.
- Finally, insert the stacking platform back with the basket opening facing downwards. 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 0.6 to 1" (1,5 to 2,5 cm). So long as the same kind of crockery is always used, the dispensing height only needs to be set once.

ATTENTION

Risk of fire



If the stacking platform is inserted with the basket opening facing upwards, this will cause in heated appliances thermally-induced damages to the plastic-coated rods and the risk of fire.

Only insert the stacking platform with the basket opening facing downwards.

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
The stacking platforms are set to a maximum load-bearing capacity of 220 lbs (100 kg), which is entirely sufficient for most common kinds of crockery. In rare cases (e.g. when using plates made of toughened glass and certain food or set platters) the existing springs are insufficient and additional springs must be inserted.	

5.2.2 Adjustment of guide rails

ATTENTION	Risk of injuries and damages to property due to improperly adjusted guide rails
	<p>If the guide rails are set too far apart from each other, the crockery stack can become wedged under the upper plate due to the possible high tilt angles, and can injure the operating staff when released. When transporting the appliance, a swaying crockery stack creates also an imbalance and affects negatively the way the universal crockery dispenser moves.</p> <p>If the guide rails are set too close, crockery items can become jammed and can injure people when released suddenly.</p> <p>Do not move the appliance, if the guide rails have been adjusted improperly. Adjust appropriately the guide rails.</p>

The stacking platform is moved by means of rolling bearings arranged in the compartment corners and lifts up and down completely independently of the guide rails.

The positions of the guide rails must be adjusted to the crockery size before loading.

- Remove the cover and put it down.
- 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 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 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.

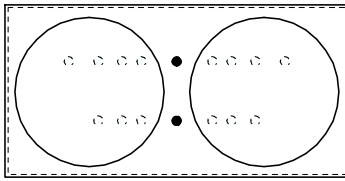
NOTE	Use of short guide rails
When using these stainless steel covers, only short guide rails can be applied.	

5.2.3 Examples of crockery stack arrangements

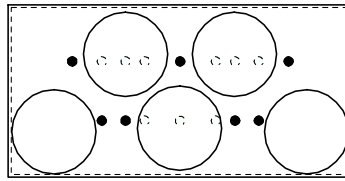
The following figures illustrate the insertion points for the guide rails.

The insertion points that are not used or hidden by crockery are shown in the figures in white. The insertion points with guide rails inserted are shown in black.

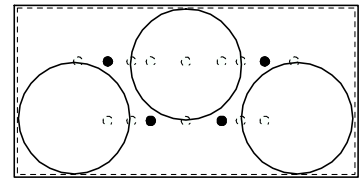
Examples of crockery arrangements in the universal crockery dispenser



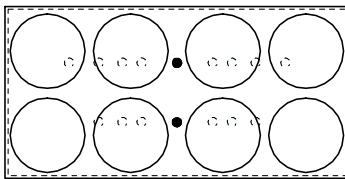
Plates and food platters
11ᄁᄁ (28 ᄁᄁ), 10.6ᄁᄁ (27 ᄁᄁ), 10ᄁᄁ (26 ᄁᄁ), 9.8ᄁᄁ (25 ᄁᄁ) 9.4ᄁᄁ (24 ᄁᄁ)



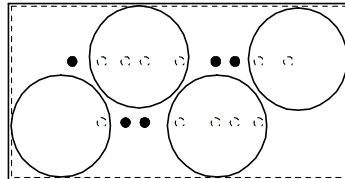
Soup and side dish bowls
Ø 6^{ᄁᄁ} (15 cm)



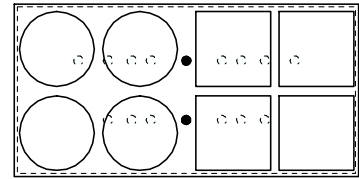
Stew, soup and side dish bowls
Ø 7.5^{ᄁᄁ} (19 cm) and Ø 7^{ᄁᄁ} (18 cm)



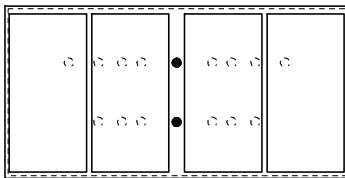
Soup and side dish bowls
Ø14 cm, Ø13 cm, Ø12 cm



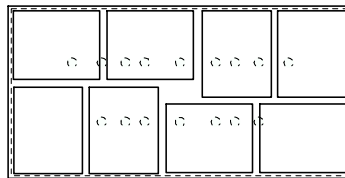
Soup and stew bowls
Ø17 cm



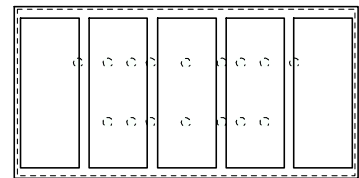
Side dish bowls
Ø14 cm, 12 x 12 cm



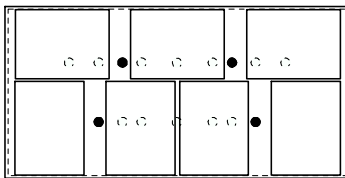
Set platters
26 x 13 cm



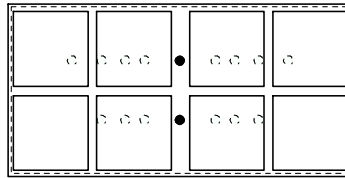
Side dish bowls
15 x 12 cm



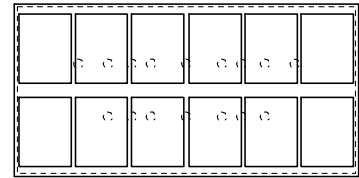
Set platters
9.8 x 4^{ᄁᄁ} (25 x 10 cm), 9.4 x 4^{ᄁᄁ} (24 x 10 cm)



Platters
16 x 12 cm



Side dish bowls
12 x 12 cm



Side dish bowls
12 x 9 cm

5.2.4 Calculating the universal crockery dispenser capacity

The total capacity of a universal crockery dispenser depends on the kind of crockery loaded and the number of crockery stacks.

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
- H₁: Height of the first crockery item
- H_n: Height of n crockery items
- n: Number of crockery items

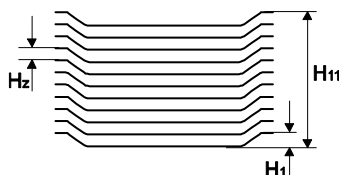


Figure 7 Intermediate stack height H_2 of 11 crockery items

The capacity per crockery stack can be calculated together with the stack height H_S of the universal crockery dispenser:

$$K = \frac{(H_S - H_1)}{H_2} + 1$$

K : Items per crockery stack
 H_S : Stack height of the universal crockery dispenser

Example:

$$H_2 = \frac{(5.5 - 1.1)}{10} = 0.44'' (11,2 \text{ mm})$$

H_1 = 1.1'' (28 mm): Height of the first crockery item
 H_{11} = 5.5'' (140 mm): Height of 11 crockery items
 t = 11: Number of crockery items
 H_S = 22.2'' (565 mm): Stack height

$$K = \frac{(22.2 - 1.1)}{0.44} + 1 = 49 \text{ items}$$

In this manner, 49 items can be stacked in one position.

5.3 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 universal crockery dispenser to be operated is correctly set 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.
- Before operating unheated appliances make sure that the crockery items are suitable and the stacks support each other.
- The vertical guide of the crockery items must be checked, in order to prevent any risk of injury to the operating staff if the crockery guides are set too far apart or too close together.

5.3.1 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 certain electro-technical regulations.

NOTE

Heated appliances

Some parts of this section relate exclusively to the heated appliances and do not apply to the unheated models.

- Cover the stacking compartment with the cover to avoid heat 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.
- Set the desired temperature using the thermostat. A continuous adjustment is possible within the 4 power ranges.

NOTE

Crockery temperature

Depending upon the number and arrangement of crockery stacks, the required temperature of the crockery with the cover put on and an initial crockery temperature of at least 59°F (15 °C) will be reached after 3 to 5 hours.

5.3.2 Loading the appliance

NOTE

Loading

Before the items are inserted, the guide rails and the stack height must be set correctly.

Insert the plates individually or in small safely manageable stacks.

Loading crockery

- Fill the stacks alternately and uniformly.
- Place the first items on the centre of the stacking platform and move it down slowly.
- Put the further items precisely onto the items already placed on the appliance.
- In appliances without covers the maximum filling level is achieved when the tops of the crockery stacks are positioned approximately 0.8" (2 cm) above the upper edge of the appliance.

NOTE

Filling level

A higher filling level is possible in the appliances used with the covers. Depending on the inherent stability of the items, they can be stacked up to the lower rim of the cover. However, in the heated models the crockery items resting above the upper rim of the appliance cannot be heated to the required temperature.

Unloading crockery

WARNING

Risk of burning



In the heated appliances the crockery temperatures can exceed the permitted maximum temperatures of 149°F (65°C) for touchable appliance surfaces.

Never reach into the appliance or touch the heating element with the fingers during the operation.

Always wear protective gloves when dispensing hot crockery.

- Remove the cover and put it down.
- Remove the items evenly from each stack to avoid tilting of the stacking platform.
- Put the cover back on.

NOTE	Use of the cover
<p>The cover ensures effective protection against ingress of dust and condensed water even during relatively long periods of temporary storage. Using the cover in the heated appliances lowers the heat loss upwards and reduces the heating time of the inserted crockery or delays the cooling of pre warmed crockery. Even a gap between the cover and the top plate of the appliance can lead to marked energy losses caused by heat loss, a reduction in the maximum crockery temperature and thus to a longer heating time.</p>	

NOTE	Appliances with cooling slots
<p>The appliances are intended to provide cooled crockery. For this purpose, the loaded appliances must remain in cold stores for several hours. The duration of cooling depends on the initial crockery temperature, the temperature of the cold store and the desired crockery temperature. The appliances must always be free-standing in the room so that optimum air circulation is ensured by free convection within and around the appliances.</p>	

5.3.3 Moving the appliance


USTH/57-28 or USTUH/57-28:

- 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.
- 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.

UST/57-28 or UST/57-28K:

- 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.

5.4 Measures at the End of Operation

WARNING	Risk of hot surfaces
	<p>The internal surfaces of the appliance and the base plates can become hot during operation and only cool down slowly in the air. For cleaning, allow the appliance to cool down sufficiently with the cover removed and wear suitable protective gloves.</p>

USTH/57-28 or USTUH/57-28:

- 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.

UST/57-28 or UST/57-28K:

- At the destination, apply both total brakes in order to secure the appliance against movement.

6 Fault Detection and Troubleshooting

6.1 Security 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. Pull out the mains plug and insert it into the plug park provided.

6.2 Notes on Troubleshooting

Please check first whether there is an operating fault. You can eliminate some faults on your own.

Service work should only be carried out by authorised specialist staff.

Defective components should only be replaced with original parts.

In the event of after-sales service and when ordering spare parts specify the data given in the rating plate.

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

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

6.3 Fault and Action Table

Fault	Possible cause	Action
Appliance does not become warm; indicator light does not come on.	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 repaired by authorised specialist staff, if necessary.
	Defective connecting cable or mains plug	Switch off the appliance at the mains and have it checked and repaired by authorised specialist staff, if necessary.
Appliance becomes warm; indicator light does not come on.	Defective indicator light.	Take the appliance out of operation and have it checked and repaired by authorised specialist staff, if necessary.
	Defective circuit.	Take the appliance out of operation and have it checked and repaired by authorised specialist staff, if necessary.

7 Cleaning and Care

7.1 Security Measures

DANGER

Hazardous electrical voltage



The electrical voltage may be considerably dangerous to limb and life of persons and lead to fatal injuries.

Before cleaning, switch off the appliance at the mains. Pull out the mains plug and insert it into the plug park provided.

WARNING

Risk of hot surfaces



The internal surfaces of the appliance and the base plates can become hot during operation and only cool down slowly in the air.

For cleaning, allow the appliance to cool down sufficiently with the cover removed and wear suitable protective gloves.

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.

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

The appliance must be cleaned dry daily or wiped with a damp cloth. Dry well the appliance after carrying out wet cleaning, in order to prevent the development of mould, uncontrolled growth of germs and bacteria and, consequently, contamination of the crockery.

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

The plastic covers can be cleaned manually with a damp cloth. In the case of solid impurities, appliances can also be cleaned in a commercial dishwasher. Washing and rinsing agents suitable for polycarbonate should be used.

Clean the stainless steel covers manually with a damp cloth. Afterwards, let them dry well.

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 solution)

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 specialist staff.

Defective components should only be replaced with original parts.

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.

8.2 Spare Parts and Accessories List

UST/57-28 and UST/57-28K

Spare part, part number	Item designation	Type	Q-ty
0191124358	Guide tube	complete Ø20x1,0 mm, length 818mm	2
014118001	Guide basket	580/290/148 compl. Vestosint silver-grey USTH/57-28	1
014001030	Guide roller	Steel galvanised/ chrome plated Ø24 with plastic running surface	8
014040164	Tension spring	Stainless steel 5g	2
014040101	Tension spring	Stainless steel 10g	16
014002110-01	Corner bumper	179/179/30 black	2
014046041	Push bar (bow-shaped handle)	Aluminium, black	1
014000402	Swivel caster	Polymer P3/125 m.F. Spec. H2606703	2
014000401	Swivel caster	Polymer P3/125. Spec. H2606703	2
098500208000	Hex nut	M8 galv. DIN 985 self-locking	12

UH/57-28

Spare part, part number	Item designation	Type	Q-ty
4002180	Cable gland	POM, M20 Ø6-12 black	1
4001092	Cable gland	M20x1,5, Ø6-12, PA6, IP68 black	1
4001090	Pc. nut	PA black, M25x1,5	1
014002170-01	Pc. nut Thermostat holder Thermostat toggle switch O-ring	PA black, M63x1,5 ABS Ø 53,8 EDM/EPDM black Ø63x2	1
0191148605	Pc. nut O-ring Dummy socket	PA black, M63x1,5 EDM/EPDM black Ø63x2 Ø75x42,5, ABS black	1
014001300	Rocker switch	2pol 250V ULbSpez. H2671340	1
014040011-01	Thermostat	30-115°C 15 Kl.870 UL Spez. H2755612 Sl. 800 FØ 4x124	1
014001081	Curly cable	H05BQ-F 3G1/1800 Winkel Spez. H2876325 black	1
014001202	Safety temperature limiter	105°C 10 Spez. H2748194	1
014002170-01	Pc. nut Thermostat holder Thermostat toggle switch O-ring	PA black, M63x1,5 ABS Ø 53,8 EDM/EPDM black Ø63x2	1

Spare part, part number	Item designation	Type	Q-ty
014001122	Heating element (USTH only)	4306 Ø8,0 / 1234 230V 1000W UL Spez. H2855587	1
	Heating element (USTUH only)	4306 Ø6,0 / 1313 230V 1500W UL Spez. H2855588	1
014001013	Hot air fan (USTUH only)	240V 50Hz	
0191124358	Guide tube	complete Ø20x1,0mm, length: 818mm	2
014118001	Guide basket	580/290/148 compl. Vestosint silver-grey USTH/57-28	1
014001030	Guide roller	Steel galvanised/ chrome plated Ø24 with plastic running surface	8
014040164	Tension spring	Stainless steel 5g	2
014040101	Tension spring	Stainless steel 10g	16
014002110-01	Corner bumper	Plastic 179/179/30 black	2
014046041	Push bar (bow-shaped handle)	Aluminium, black	1
014000402	Swivel caster	Polymer P3/125 m.F. Spec. H2606703	2
014000401	Swivel caster	Polymer P3/125. Spec. H2606703	2
098500208000	Hex nut	M8 galv. DIN 985 self-locking	12
014122075	Cover	PC 603/313/120/4 transp.	1
4328001-01	Cable set (USTH only)	USTH 110°	1
4328004-01	Cable set (USTUH only)	TEUH-2/ VC	1

EUSTH/57-28

Spare part, part number	Item designation	Type	Q-ty
014128901	Connecting cable set	complete	1
014001300	Rocker switch	2pol 250V ULbSpez. H2671340	1
4001505	Connecting cable	with Schuko® plug	1
4001506	Connecting cable	with appliance socket	1
014001300	Rocker switch	2pol 250V ULbSpez. H2671340	1
014040011-01	Thermostat	30-115°C 15 Kl.870 UL Spez. H2755612 SI. 800 FØ 4x124	1
014510022	Socket	pin 2p PE 10A UL	1
014001122	Heating element	4306 Ø8,0 / 1234 230V 1000W UL Spez. H2855587	1
014040280	Toggle	PA6 GK30	1
0191124358	Guide tube	complete Ø20x1,0 mm, length 818mm	2
014118001	Guide basket	580/290/148 compl. Vestosint silver-grey USTH/57-28	1
014001030	Guide roller	Steel galvanised/ chrome plated Ø24 with plastic running surface	8
014040164	Tension spring	Stainless steel 5g	2
014040101	Tension spring	Stainless steel 10g	16
014122075	Cover	PC 603/313/120/4 transp.	1
4328001-01	Cable set	USTH 110°	1

The following plug types can be used with universal crockery dispensers:

- 2-pole Schuko® angle plug (standard)
- 3-pole British mains plug in accordance with BS 1363 A for Great Britain and Hong Kong
- 3-pole Swiss mains plug of type 12 - 10 A

9 Declaration of Conformity

GROSSKÜCHENTECHNIK • MEDIZINTECHNIK • DRAHTTECHNIK

HUPFER®

EG - Konformitätserklärung

Hersteller: **HUPFER® Metallwerke GmbH**
Dieselstrasse 20
D- 48653 Coesfeld

Produktbeschreibung: **Universal-Geschirrstapler USTH**

Das bezeichnete Produkt stimmt mit den Vorschriften folgender europäischer Richtlinien überein:
73/23/EWG, 89/336/EWG

Die Übereinstimmung der bezeichneten Produkte mit den zuvor genannten Richtlinien wird nachgewiesen durch die vollständige Einhaltung folgender Normen:
EN 60335-1:1988, EN 60335-1A51:1991, EN 60335-2-49:1990, EN 60335-2-49A1:1992

Bei einer mit uns nicht abgestimmten Änderung der oben genannten Produkte verliert diese Erklärung ihre Gültigkeit.

CE - Conformity Declaration

Manufacturer: **HUPFER® Metallwerke GmbH**
Dieselstrasse 20
D- 48653 Coesfeld

Product description: **Universal crockery dispenser USTH**

The described product corresponds to the instructions of the following European guidelines:
73/23/EWG, 89/336/EWG

The correspondence of the described products to the above mentioned guidelines is proved by the complete observance of the following standards:
EN 60335-1:1988, EN 60335-1A51:1991, EN 60335-2-49:1990, EN 60335-2-49A1:1992

In case of any changing of the above mentioned products that is not agreed with us, this declaration ceases to be legal tender.

CE – Déclaration de conformité

Fabricant: **HUPFER® Metallwerke GmbH**
Dieselstrasse 20
D- 48653 Coesfeld

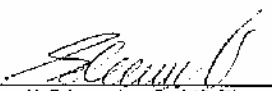
Description du produit: **Chariot distributeur de vaisselle USTH**

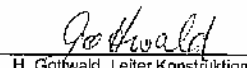
Ces appareils ont été conçus selon les directives européennes:
73/23/EWG, 89/336/EWG

La conformité du produit désigné aux lignes directives mentionnées ci-dessus est prouvée par l'observation totale des normes suivantes:
EN 60335-1:1988, EN 60335-1A51:1991, EN 60335-2-49:1990, EN 60335-2-49A1:1992

En cas de modifications du produit mentionné ci-dessus sans notre accord, cette déclaration n'est plus en vigueur.

Ort, Datum: **Coesfeld, den 10.01.2001**

Unterschriften: 
H. Schümacher, Geschäftsführung


H. Gottwald, Leiter Konstruktion

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FB-CE