

USER MANUAL MOBILE DISPENSERS

DO NOT USE A WET, BUT A MOIST CLOTH OR SPONGE WHILE CLEANING THE DISPENSER WITH HEATING

DO NOT USE A HIGH-PRESSURE SQUIRT WHILE CLEANING THE DISPENSER WITH HEATING

DO NOT USE AGGRESSIVE DETERGENTS WHILE CLEANING THE PC COVERS (IN A DISHWASHING-MACHINE)

3) Put the plug into the power-supply, the platform and the crockery back into the dispenser.

8. Maintenance of the dispenser.

- 1) Check the right spring-strength at least twice a year.
As the result of permanent stretching and under influence of constant heating the spring-strength is reduced.
Hang in all available, but not yet used, springs in or replace (all) springs by new ones:
 - a) Switch to "0".
 - b) Take the plug from the power-supply.
 - c) Remove the crockery and the platform from the dispenser.
 - d) Hang not yet used springs onto the spring-ring of the platform or replace the old springs by new ones.
- 2) Check all fastening bolts and nuts of the castors twice a year.
Check if all castors roll and swivel well, if not:
 - a) take the wheel out of the fork.
 - b) clean the wheel and pivot-joint with a moist cloth with cleaner.
- 3) Check the condition of the electrical parts 1 or 2 times a year.
 - a) Switch to "0".
 - b) Take the plug from the power-supply.
 - c) Remove the heating-drawer and the operating-panel.
All electrical parts are now visible and can be reached.

MAINTENANCE AND REPARATION SHOULD ONLY BE DONE BY - IN THE FIELD OF ELECTRICITY - QUALIFIED PERSONNEL

ONLY USE ORIGINAL PARTS OR PARTS WITH EXACT THE SAME SPECIFICATIONS, OR PARTS WITH A CERTIFICATION

CHECK THE FAN SEVERAL TIMES A YEAR, THE FAN SUCKS IN EXTRA DIRT AND DUST, THIS CAUSES REDUCED FUNCTIONING OR DAMAGE TO THE FAN

- 4) Replace parts in bad condition or defective parts:
 - a) Place all new parts in the same way as the old parts.
 - c) Place the heating-drawer and the operating-panel back into the dispenser.
- 5) Put the plug into the power-supply, the platform and the crockery into the dispenser.

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1. About this manual

This manual informs you about the function, the operation and the use of your self levelling dispenser, further to be called dispenser.

Please read the for you relevant chapters carefully.

This is necessary for the right operating and good working with the dispenser.

In this manual some texts are **bold**; these are warnings. If you neglect these warnings, you may take the risk the unit does not work well or does not work or that you might be injured.

In that case we accept no liability.

Your dispenser, depending on the type, is meant to be used for:

- 1) storage of one or more stacks crockery with the dimensions as defined for this dispenser,
- 2) issue of the crockery at a constant level,
- 3) heating of heat-resistant crockery, when the dispenser is provided with a heating,
- 4) transport of crockery.

Crockery is:

- 1) plates, saucers, bowls, cups, glasses,
- 2) trays,
- 3) baskets filled with crockery as mentioned at point 1.

The crockery is clean and empty and filled with solid substance or else properly sealed.

Damages and defects on the goods should be reported within 8 days upon receipt of the goods.

For all electrical parts (cable, wiring, thermostat, switch, heatingelement) there is a warranty-term of 6 months.

For all moving, mechanical parts (stacking-unit with guiderolls, swivel-castors) there is a warranty-term of 12 months.

This warranty is only valid,

- when the dispenser has been used for it's purpose,
- for the parts and not for costs of labour.

The dispensers, equipped with heating (electricity), are:

- are in conformity with the EN 60335-1 and 60335-2-50 following the provisions of the VEM directive,
- are in conformity with the EN 50081-1 and 50082-1 following the provisions of the EMC directive.

On the front-side of the cabinet an identification-label is placed. On this identification-label you will find the model and type.

Just aside the identification-label you will find a second label with a serialnumber on it.

Write down the type(s) and serialnumber(s).

You can find more detailed information on our website

www.mobilecontaining.nl/en

PS we also have units where the inserts have a flange.

These inserts can be taken out of the cabinet.

That makes cleaning even more easier."

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3. Operating of the dispenser.

When the upward spring-strength has been adjusted correctly to the weight of the crockery, the upper crockerypart of the stack is at the same level as the end of the guiding-rods. When the upper crockerypart is taken away, the next crockerypart replaces it. The total number of springs determines the total spring-strength of the dispenser. Too much springs and the crockeryparts are above the guiding-rods and the cover does not fit properly. Not enough springs, the upper crockerypart cannot or is difficult to be reached.

When you have a unit with heating, you have the possibility to warm the crockery. The heating-element warms the air in the dispenser; this air gives its warmth to the crockery. A cover locks the dispenser, so that less warm air (energy) is wasted. We advise you to use a cover. The brakes on the 2 castors are operated with the feet and block turning and swivelling of the castors.

4. Checking at arrival.

During production and preparation for transport every dispenser is checked on:

- 1) damages,
- 2) complete delivery,
- 3) operating of the stacking-mechanism,
- 4) operating of the switch, the thermostat and the heating-element and the electrical safety.

Check directly upon arrival of the goods:

- 1) is the package undamaged,
- 2) is the dispenser undamaged,

REPORT DAMAGES ON THE DISPENSER WITHIN 8 DAYS TO YOUR SUPPLIER

5. Installation of the dispenser.

- 1) Remove package and the plastic foliage from the cabinet and the platform.
- 2) Adjust the spring.strength with a stack of crockery:
 - a) remove one or more of the following parts:
 - removable platform form the carrier-frame,
 - removable panel (only OX-MS),
 - partly detachable inside-panel (only types with stacking unit with all 4 sides closed and without flange), by unlocking 2 panels on the upper-side,
 - removable stacking-unit (only types with stacking-unit with all 4 sides closed and with flange), by taking out the stacking-unit itself out of the cabinet, the springs can now be reached,
 - b) loosen springs (less spring-strength) or fasten springs (more spring-strength) until the upper part of the stack is at the same level as the end of the guiding-rods.All delivered springs are fastened during production of the dispenser.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING SPRING STRENGTH

LOOSEN THE SPRINGS AT THE LOWER SPRING-RING

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING

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- 3) Place the adjustable guiding-rods in the right position:
 - a) lift up the guiding-rod and turn it in the required position,
 - b) lower the guiding-rod and search for the nearest fixation-hole.

BE CERTAIN THAT THERE IS ENOUGH SPACE FOR THE CROCKERY BETWEEN THE GUIDING-RODS SO THAT THE CROCKERY WILL NOT BE TIGHTENED

- 4) Plug the cable into the power supply.

SWITCH TO "0" BEFORE YOU PLUG INTO THE SOCKET

ONLY USE A PLUG-SOCKET WITH EARTH CONNECTION

HANG CABLE IN THE BRACKET, WHEN TAKING THE PLUG FROM THE POWERSUPPLY

5. Using the dispenser.

- 1) Use the brakes of the castors when filling and emptying and during heating of the crockery.
- 2) Do not use the brakes when moving the dispenser.
- 3) Place the crockery only with small stacks at a time in the dispenser.
- 4) Switch to "1"; the pilot-light will light.

Turn the thermostatknob to the desired temperature; the heatingelement gets warm.

The level of adjustment, the space of time, the crockery and the use or no use of a cover can influence the temperature of the crockery.

Find for your situation the best temperature-level and space of time.

Start heating up about 2-3 hours before issue and meanwhile use a cover on the dispenser. Use the cover - also during issue - as much as possible against loss of energy. Place the cover on the dispenser if it's not in use; the dispenser and the plates will stay clean and dustfree.

A cover is not standard on the dispenser, but can be obtained, - when ordered - as an accessory. A cover can be ordered separately; inform at your supplier.

THE HEATING-ELEMENT AUTOMATICALLY SWITCHES OFF AT A TEMPERATURE OF MAX ± 120 °C AT THE TOP OF THE UNIT AT THE BOTTOM, JUST ABOVE THE ELEMENT THE TEMPERATURE WILL BE ABOUT ± 10 TO 20 °C HIGHER

AFTER A FEW HOURS OF HEATING THE TOPSIDE OF THE CABINET GETS VERY WARM; USE A PUSH-BAR OR SPECIAL GLOVES WHEN MOVING THE UNIT

7. Cleaning of the dispenser.

- 1) Remove dust/dirt from the cover and the cabinet of the dispenser daily with a moist cloth.
- 2) Remove dust/dirt in the dispenser a least twice a year or 2 TWICE A WEEK WHEN FOOD IS SERVED NEAR THE DISPENSER:
 - a) Switch to "0".
 - b) Take the plug form the power-supply.
 - c) Remove the crockery and the platform from the dispenser.
 - d) Dust or vacuumclean the inside.
 - e) Clean the inside with a moist cloth.