

Guide for installation, use and maintenance 2020-08

Equalizer TH incounter dispensers

This document is intended as a guide for safe installation, use and maintenance of the dispenser. Installers, users and maintenance personnel must read and follow these instructions. Any person having difficulty with the instructions must seek advice from the dealer before installing the dispenser.

This appliance should be installed in accordance with local regulations and should be protected by its own RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload protection).

Description of the dispenser

The dispenser, depending on the model, is to be used for storage, dispensing and heating of one stack of plates. The dispenser has an adjustable thermostat incorporated in to the power supply cable.

Check on delivery

An identification label is fixed to the dispenser. Check that this identification conforms to the requirements. Each dispenser is also identified by a unique serial number. Remove all packaging and protective material from the dispenser. Report any damage or non conformity to the dealer within three days of delivery. Retain all packaging material.

Installation and adjustment of the dispenser

Prepare the cut outs in the counter and the electrical supply in accordance with local regulations, where necessary.

Mount the box containing the adjustable thermostat in a position that would be accessible to the user for occasional temperature adjustment.

Drawings are available from the dealer detailing installation dimensions and electrical requirements. Consider future servicing requirements.

Adjust the dispenser to suit the crockery as follows:

1. Remove the platform (if fitted) from the carrier frame; the springs can now be accessed.
2. To lower crockery level, detach springs from lower spring ring to reduce spring tension. Unused springs may be left connected to the upper spring ring.
3. To raise crockery level, connect additional springs to upper and lower spring rings to increase spring tension. Additional springs can be provided by the dealer.
4. When spring tension is correctly adjusted the top of the crockery is level with the top of the dispenser guides. All installed springs are connected during assembly of the dispenser.
5. Place the adjustable guide rods, where fitted, in the correct position for the crockery by lifting the guide rod and turning it to the required position. Lower the guide rod into the nearest locating hole.

Ensure there is clearance between the crockery and the guide rods and that items of crockery cannot become trapped under the flange of the dispenser.

Position the dispenser in the counter and connect heated dispensers to the electrical supply in accordance with local regulations.

Set the adjustable thermostat to suit the site preferences. Turn the thermostat knob clockwise to increase the temperature or anti-clockwise to reduce the temperature.

Use of the dispenser

Place crockery in the dispenser, small stacks at a time.

Ensure the electrical supply is connected to heated units. Press the green switch so the neon is illuminated. Turn the thermostat knob (located under the counter, incorporated in to the power supply cable) to achieve the desired temperature, clockwise to increase the temperature or anti-clockwise to reduce the temperature.

The thermostat adjustment, time, type of crockery and the use of a lid will influence the temperature of the crockery. Experiment with thermostat position to determine the satisfactory level for the application.

Start heating plates 2 to 3 hours before service. Use a lid at all times to maximise heating efficiency and to keep plates and the dispenser clean. Lids can be ordered separately from the dealer.

The heating element automatically switches off when the 'set' temperature of the thermostat is reached and will switch on as the dispenser temperature drops. The dispenser will achieve an average plate temperature of 55 °C when used as directed. The bottom 3 or 4 plates in the stack, those closest to the heating element, will be hotter than the other plates in the stack, though it can be expected that these will cool as they reach dispensing height.

Minimise spillage into the dispenser by ensuring crockery is removed from the dispenser before food is placed on the crockery.

Cleaning of the dispenser

Remove spillage from the lid, flange, casing and platforms of the dispenser daily with a moist cloth. Any object dropped in to the dispenser should be removed immediately, following steps 1-4 below. Remove spillage from inside the dispenser regularly, as follows:

1. Press green switch so the neon is not illuminated.
2. Remove plug from the power supply.
3. Allow dispenser to cool down.
4. Remove the crockery and the platform (where fitted) from the dispenser.
5. Vacuum the inside of the cabinet and clean with a moist cloth.
6. Replace the platform (where fitted).
7. Reconnect to the power supply.

Steps 1-3 and 7 apply to heated models only.

Consider the use of appropriate protective clothing when cleaning the dispenser. Do not clean with a high pressure hose. Do not clean with caustic materials.

Maintenance of the dispenser

Maintenance and repairs should only be performed by qualified persons using original parts.

Adjust the spring tension as described in 'Installation and adjustment of the dispenser' at least twice a year. Check the condition of the electrical parts at least twice a year.

1. Press green switch so the neon is not illuminated.
2. Remove plug from the power supply.
3. Allow dispenser to cool down.
4. Remove the crockery from the dispenser.
5. Remove the dispenser and control panel (where fitted), from the counter.
6. Remove the base plate and the outer casing. All electrical parts are accessible.
7. Replace any defective parts.

Reassembly is the reverse of dismantling procedure.

Further information

Product leaflets, drawings detailing installation dimensions and electrical requirements and spare part lists are available from the dealer, details below:

**MOBILE UK LIMITED PO BOX 286 ROSSENDALE BB4 0EQ
TEL 01706 868160 EMAIL sales@mukl.com www.mukl.com**