

## Guide for installation, use and maintenance Equalizer mobile dispenser

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.

### **For heated units**

**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, heating and transport of one or more stacks of crockery. Crockery may be plates, saucers, bowls, cups or glasses, trays or baskets filled with crockery.

### 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 electrical supply in accordance with local regulations, where necessary. Drawings are available from the dealer detailing dispenser dimensions and electrical requirements.

Adjust the dispenser to suit the crockery as follows:

- For round plate dispensers, the springs can be most easily accessed when the dispenser mechanism is removed from the cabinet. Springs in ORT-MS and SE-MS models may be accessed with the dispenser in the cabinet, but with the crockery platform removed. Springs in OX-MS models may be accessed by removal of the cabinet end panel.
- To lower crockery level, detach springs from lower fixing point to reduce spring tension. Unused springs may be left connected to the upper fixing point.
- To raise crockery level, connect additional springs to upper and lower fixing points to increase spring tension. Additional springs can be provided by the dealer.

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.

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 guides and that items of crockery cannot become trapped under the flange of the dispenser.

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

### Use of the dispenser

Use the castor brakes when filling or emptying and at all times when the dispenser is connected to the electrical supply. Take extra care when pushing dispenser on slopes.

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 to the desired temperature. The thermostat position, 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 at the temperature set on the thermostat, measured close to the top of the dispenser cabinet. At the bottom of the dispenser, just above the element, the temperature will be about  $\pm 10$  to 20 °C higher.

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(s), flange(s), cabinet and platform(s) of the dispenser daily with a moist cloth. Any object dropped in to the dispenser must be removed immediately, following steps 1-5 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 from the dispenser.
5. The dispenser mechanism may be removed from the cabinet, dependent on the model.
6. Vacuum the inside of the cabinet and clean with a moist cloth.
7. Replace the dispenser mechanism in the cabinet, dependent on the model.
8. Reconnect to the power supply.

[Steps 1-3 and 8 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 control panel and the element drawer. All electrical parts are now visible and can be reached.
6. Replace any defective parts.
7. 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:

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