USER MANUAL



SELF LEVELLING DISPENSERS

FOR CROCKERY

INCOUNTER UNITS

MOBILE containing B.V. NIJVERHEIDSTRAAT 11 - 17 NL 3316 AP DORDRECHT TELEPHONE (31) (0)78 6132575 TELEFAX (31) (0)78 6144541

www.mobilecontaining.nl info@mobilecontaining.nl



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APPENDIX E: CABLE IN BOTTOM OF UNIT

REGISTRATION FILE

(First read the instructions in chapter 2)

| Nr. | Type/Model dispenser | Serialno. |
|-----|----------------------|-----------|
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MANUAL INCOUNTER UNITS

Cable in bottom of unit.

2

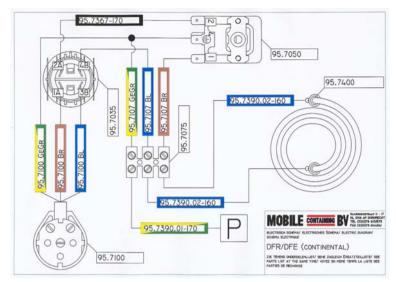








APPENDIX C: ELECTRIC DIAGRAM



Types DFR Heated with seperate control panel and adjustable thermostat 30-120 C

APPENDIX D: INSTRUCTION FOR ADJUSTING SPRINGS

Verklaring tekening/Assembly drawing/Zeichenerklärung/Explication du dessin/Explicanión al esquema

A=vooraanzicht/front view/Vorderansicht/vue d'en face/vista de frente B=zijaanzicht/side view/Seitenansicht/vue d'en profil/vista de perfil

De zijaal izici uside view/seitenansici uvde d en promivisia de perm C=B, losmaken veer/detatch spring//Lösen der Fedem/décrochage du ressort/desenganche del muelle

Onderdelenlijst/List of parts/Unterteilungs-Liste/Liste des parties de rechange/Lista de recambios

1=verenbeugel boven/upper spring ring/Federring oben/anneau à ressorts supérieur/aro superior muelle

 $2\math{=}\mbox{gat}$ in verenbeugel/hole in spring ring/Loch in Federring/trou à l'anneau/agujero en aro portamuelles

3=veer/spring/Feder/ressort/muelle

4=open oog veer/spring hook/offenes Auge der Feder/oeil ouvert du ressort/gancho del muelle 5=verenbeugel onder/lower spring ring/Federring unter/anneau à ressorts inférieur/aro inferior

Beschrijving losmaken veer/Instruction to detatch spring/Beschreibung Lösen der Fedem/ /Description du décrochage du ressort/Instrucciones para desencanchar el muelle 1=alle servies verwijderen en platform/remove all crockery and platform/alle Geschirr und Plattform wegnehmen/eloignez toute la vaisselle et la plate forme/quitar toda vajilla y plataformas

2=veeroog onderaan draaien (a) en uit verenbeugel onderzijde trekken (b)/open lower spring hook (a) and detatch from lower spring ring (b)/Auge der Feder unten drehen (a) und ziehen aus Federring unten (b)/tournez l'oeil du ressort inférieur (a) et tirez-le de l'anneau à ressorts inférieur (b)/abrir el gancho inferior del muelle (a) y desenganchar del aro inferior (b) 3=veer laten hangen in verenbeugel boven/leave spring attached to upper spring ring only/Federn an Federring oben hängen lassen/laissez pendre le ressort dans l'anneau à ressort supérieur/deiar el muelle enganchado sólo al aro superior

Let op/Attention/Achtung/Attention/Atención

Ingehaakte veren gelijkmatig verdelen over verenbeugel/Ensure connected springs are evenly distributed around the spring ring/Fedem gleichmäßig verteilen über Federring/Distribuez les ressorts en fonction uniformément sur l'anneau/Asegurarse que de los muelles que queden están distribuidos equitativamente airededor del aro

MOBILE CONTAINE BY

MANUAL INCOUNTER UNITS

1. About this manual

10

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

This manual is for those who,

- receive and check the product (Chapter 4),
- place, adjust and connect the product (Chapter 5),
- use the product (Chapter 6),
- clean the product (Chapter 7),
- service the product (Chapter 8).

Please read the for you relevant chapters carefully.

In any case you should read the chapters 2 en 3; this gives you a good understanding (in the parts of) the dispenser and working of the dispenser. This is necessary for the right operating and good working with the dispenser.

In this manual some texts are framed; 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, heating-

element) there is a warranty-term of 6 months.

For all moving, mechanical parts (stacking-unit with guiderolls) 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, equiped 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.

2. Description of the dispenser.

Depending on the type and model the dispenser is built from the following parts.

- 1) Stacking unit:
 - a) with or without flange,
 - b) with frame-guidance or extra adjustable guiding-rods,
 - c) with spring-ring.
- 2) Carrier-frame:
 - a) with rollers,

b) as a frame with or without platform,

- c) with spring-ring.
- 3) Springs, between stacking-unit and platform.
- 4) Electrical heating-installation:
 - a) spiralcable,
 - b) switch,
 - c) thermostat,
 - d) heating element with or without fan.

At the top of the dispenser at the inside of the carrier-frame an identification-label is placed. On this identification-label you will find the model and type.

- The appendix A gives a listing with:
- 1) Dimensions of the crockery.
- 2) Dimensions of the dispenser.
- 3) Power supply of the heating.

The description tells you whether your model is equiped with,

platform, fix or adjustable guiding-rods and/or heating.

Whether the instructions further on are applicable for you, depends on the model you own. Just aside the identification-label you will find a second label with a serialnumber on it. Write down the type(s) and serialnumber(s) on page 1 (registration file).

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 disipenser. 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.

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:

MANUAL INCOUNTER UNITS

APPENDIX B: PARTSLIST

95.7400

HEATING ELEMENT 230vw - 400W

ALL TYPES EXCEPT OR-CHU

4

| APPENDIX B: PARI | 51151 | |
|--------------------|---|---------------------------------------|
| Art.code | Description | Used in |
| | | |
| ALL TYPES | | 740 |
| 95.7602 | STST PULL-SPRING 8 g/mm | |
| 95.7610 | STST PULL-SPRING 6 g/mm | ALL TYPES EXCEPT T(H) |
| 95.7640 | STST PUSH SPRING FOR GUIDING ROD | T(H) |
| 95.7650 | STST PUSH SPRING FOR GUIDING ROD | T(H)X |
| 95.7700 | ADJUSTABLE GUIDING ROD | T(H) |
| 95.7720 | ADJUSTABLE GUIDING ROD SCREWBOLT M5 X 10 FOR GUIDING ROD | T(H) |
| 95.7740 95.8150 | PTFE BEARING FOR CARRIER-FRAME | T(H) T(H)X/T(H)S/(F)OR-C(H)/OR-CHU |
| 5.8160 | BRASS AXLE FOR CARRIER-FRAME | T(H)X/T(H)S/(F)OR-C(H)/OR-CHU |
| 95.8200 | KNOB FOR SMAL STST COVER | ALL TYPES (WITH COVER) |
| 95.8210 | GRIP FOR BIG STST COVER | ALL TYPES (WITH COVER) |
| 95.8310 | BRASS AXLE FOR CARRIER-FRAME | T(H)/DFE |
| 95.8320 | PTFE BEARING FOR CARRIER-FRAME | T(H)(DFE |
| 95.8343 | PLASTIC GUIDE FOR DEE | DFE |
| 95.8051 | SKIFFY FOR GUIDE FOR DFE 95.8343 | DFE |
| | | |
| TYPES WITH HEAT | | |
| 95.7002 | OPERATING PANEL WITHOUT PARTS | DFE |
| 95.7003 | MOUNTING PLATE FOR OPERATING PANEL 95.7002 | |
| 95.7010 | OPERATING PANEL WITHOUT PARTS | OR-CHU |
| 95.7014 | HINGE FOR OPERATING PANEL | OR-CHU |
| 95.7015 | GUIDINGSTRIP FOR CONTACT WIRES | ALL TYPES |
| 95.7016 | TIEWRAP FOR CONTACT WIRES | OR-CHU |
| 95.7030 05.7032 | PULLDISCHARGE SMALL PULLDISCHARGE BIG | DFE (HEATED)/OR-CHU DFE (HEATED) |
| 95.7032 05.7035 | SWITCH/PILOTLIGHT GREEN | . , |
| 95.7035 95.7040 | SWITCH/PILOTLIGHT WHITE | DFE (HEATED) OR-CHU |
| 95.7042 | PLASTIC CAP FOR SWITCH/PILOTLIGHT | OR-CHU |
| 95.7050 | THERMOSTAT 30 - 120 °C | DFE/OR-CHU |
| 95.7055 | TEMPERATURE-BLOCK UP SET | OPTIONAL FOR OR-CHU |
| 95.7060 | THERMOSTATKNOB | OR-CHU |
| 95.7065 | THERMOSTATKNOB DFE | DFE (HEATED) |
| 95.7070 | CONNECTING BLOCK 2-WAY | OR-CHU |
| 95.7075 | CONNECTING BLOCK 3-WAY | ALL TYPES |
| 95.7085 | PLUG FOR SPIRALCABLE UK | ALL TYPES (UK VERSION) |
| 95.7100 | CABLE WITH PLUG 3 x 0.75 MM2 | ALL TYPES |
| 95.7107 | CABLE 3 x 0.75 MM2 | DFE |
| 95.7110 | SWITCH/PILOTLIGHT RED | TH/THX/THS/FOR-CH |
| 95.7130 | THERMOSTAT 70°C | TH/THX/THS/FOR-CH |
| 95.7170 | PLASTIC CAP FOR SWITCH/PILOTLIGHT 95.7130 | TH/THX/THS/FOR-CH |
| 95.7214 | BUSHING | OR-CHU |
| 95.7215 | BUSHING | DFE (HEATED) |
| 95.7216 | BUSHING | DFE/OR-CHU |
| 95.7218 | BUSHING FAN | |
| 95.7220 95.7230 | FAN FAN HEATING ELEMENT 2x 1000s W | OR-CHU OR-CHU |
| 95.7367 | ELECT. WIRE BLACK L = 170 MM | DFE |
| 95.7368 | ELECT. WIRE BLACK 170 MM | OR-CHU |
| 95.7380.01 | ELECT. WIRE YELLOW/GREEN L = 150 MM | OR-CHU |
| 95.7380.02 | ELECT. WIRE YELLOW/GREEN L = 300 MM | OR-CHU |
| 95.7380.03 | ELECT. WIRE BLUE L = 160 MM | OR-CHU |
| 95.7380.05 | ELECT. WIRE BROWN L = 160 MM | OR-CHU |
| 95.7380.06 | ELECT. WIRE CT. WIRE BL ACK L = 180 MM | OR-CHU |
| 95.7380.07 | ELECT. WIRE BLACK L = 200 MM | OR-CHU |
| 95.7380.08 | ELECT. WIRE BLACK L = 890 MM | OR-CHU |
| 95.7380.09 | ELECT. WIRE BLUE L = 890 MM | OR-CHU |
| 95.7385.01 | ELECT. WIRE BLACK L = 230 MM | OR-CHU |
| 95.7385.02 | ELECT. WIRE BLUE L = 470 MM | OR-CHU |
| 95.7390.01 | ELECT. WIRE YELLOW/GREEN L = 170 MM | DFE (HEATED)/TH/THX/THS/FOR-CH |
| 95.7390.02 | ELECT. WIRE BLUE L = 160 MM | TH/THX/THS/FOR-CH |
| 95.7390.03 | ELECT. WIRE BLACK L = 140 MM | TH/THX/THS/FOR-CH |
| 95.7390.04 | ELECT. WIRE BLACK L=890 MM | TH/THX/THS/FOR-CH |
| 95.7390.05 | ELECT. WIRE BLUE L = 980 MM | TH/THX/THS/FOR-CH |
| 95.7390.06 | ELECT. WIRE BLRAUN L = 980 MM | TH/THX/THS/FOR-CH |

| 310 9260 9310 9450 9416 340 9290 9338 9470 9450 T/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) 165 980 9160 9237 9223 N.A. 245 9140 9220 9317 9303 230 V 400 W 310 9210 9385 9340 340 320 V 400 W 310 9210 9385 9340 340 320 V 400 W 310 9210 9385 9342 9368 77 707 9385 9390 3390 350 x 364 77 71X FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF 70°C FIXED 71X 180 x 180 295 x 295 390 x 390 350 x 364 77 71X 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W 70°C FIXED 756 757 750 x 390 500 x 500 564 514 514 | ТҮРЕ | | DIMENSIONS | | IONS DISPENS | | HEATING | |
|---|---|--|---|---|--|---|---|--|
| SWITH AND THERMÖSTATKNOB (HÉATED) 210 0160 0210 0300 0286 230 V 400 W 240 0190 0240 0330 0316 30-120°C ADJUSTA 310 0220 0230 0286 30-120°C ADJUSTA 310 0220 03310 04400 0386 310 0220 0338 04316 230 V 400 W 240 0190 0240 04450 0336 30-120°C ADJUSTA 240 0190 0240 04450 0336 30-120°C ADJUSTA 250 0230 0280 04350 04360 0316 230 V 400 W 240 0390 0240 04450 04360 30-120°C ADJUSTA 310 0220 0338 0470 0450 320 120°C ADJUSTA 165 Ø80 0160 0237 0223 N.A. 230 V 400 W 2010 0385 0385 0340 300 V 230 V 400 W 230 V 400 W 210 0385 <th>M</th> <th></th> <th>MAXIMUM [1]</th> <th></th> <th></th> <th></th> <th></th> <th>UN</th> | M | | MAXIMUM [1] | | | | | UN |
| 210 0160 0210 0300 0286 230 V 400 W 240 0190 0240 0330 0316 30-120°C ADJUSTA 280 0230 0280 0370 0356 30-120°C ADJUSTA 340 0280 0333 0430 0416 HEATED WITH INSO-TUBE 230 V 400 W 240 0190 0240 0450 0336 30-120°C ADJUSTA 240 0190 0240 0450 0336 30-120°C ADJUSTA 240 0190 0240 0450 0336 30-120°C ADJUSTA 280 0230 0240 0450 0336 30-120°C ADJUSTA 340 0290 0333 0470 0450 336 30-120°C ADJUSTA 340 0290 0333 0470 0450 336 30-120°C ADJUSTA 340 0290 0338 0420 0333 230 V 400 W 30-120°C ADJUSTA 340 0220 0317 0303 230 V 400 W 300 X 30 <td< td=""><td>DFE</td><td></td><td></td><td></td><td>GUIDING-ROI</td><td>DS, PLATFOR</td><td>M AND SEPER</td><td>ATE PANEL WITH ON/OFF</td></td<> | DFE | | | | GUIDING-ROI | DS, PLATFOR | M AND SEPER | ATE PANEL WITH ON/OFF |
| 240 0190 0240 0330 0316 280 0230 0280 0370 0356 30-120°C ADJUSTA 310 0260 0330 0430 0416 1000000000000000000000000000000000000 | | | | | | | | |
| 280 0230 0280 0370 0356 30-120°C ADJUSTA 310 0260 0310 0400 0386 30-120°C ADJUSTA 310 0260 0338 0430 0416 316 230 V 400 W 400 0190 0240 0450 0336 30-120°C ADJUSTA 240 0190 0240 0450 0336 30-120°C ADJUSTA 240 0230 0280 0450 0336 30-120°C ADJUSTA 340 0290 0338 0470 0450 070 070°C ADJUSTA 340 0290 0338 0470 0450 070°C ADJUSTA 070°C ADJUSTA 340 0290 0338 0470 0450 070°C ADJUSTA 070°C ADJUSTA 340 0290 0338 0470 0450 070°C ADJUSTA 070°C ADJUSTA 340 0210 0285 0390 3030 230 V 400 W 070°C FIX 7045 080210 08180 295 x 295 390 x | | | | | | | | 230 V 400 W |
| 310 0260 0310 0400 0386 340 0290 0338 0430 0416 HEATED WITH ISO-TUBE 0450 0316 230 V 400 W 210 0160 0210 0450 0316 230 V 400 W 240 0190 0240 0450 0386 30-120°C ADJUSTA 280 0230 0280 04450 0386 30-120°C ADJUSTA 340 0290 0338 0470 0450 70 340 0290 0338 0470 0450 70 700 FLANGE (HEATED) 70 71.00 70 72.00 | | | | | | | | 20 420°0 AD UICTAD |
| 340 0290 0338 0430 0416 HEATED WITH ISO-TUBE 0450 0316 230 V 400 W 210 0160 0210 0450 0356 280 0230 0280 0450 0386 30-120°C ADJUSTA 310 0260 0310 0450 0416 30 340 0290 0338 0470 0450 0 7/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) 70 0416 165 080 0160 0237 0223 N.A. 245 0140 0220 0317 0303 230 V 400 W 2010 0385 0389 0340 20 0406 0210 0385 0390 x 390 350 x 364 70°C FIXED 70°C FIXED TX/THX FOR RECTANGULAR PLATES, CUPS OR BOWLS IONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SUBES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS IONE OR MORE STACKS O | | | | | | | | 30-120 C ADJUSTAB |
| HEATED WITH ISO-TUBE 210 Ø160 Ø210 Ø450 Ø316 230 V 400 W 240 Ø190 Ø240 Ø450 Ø386 30-120°C ADJUSTA 280 Ø230 Ø280 Ø450 Ø386 30-120°C ADJUSTA 340 Ø260 Ø338 Ø470 Ø450 Ø386 30-120°C ADJUSTA 340 Ø280 Ø338 Ø470 Ø450 Ø386 30-120°C ADJUSTA 340 Ø280 Ø338 Ø470 Ø450 Ø450 Ø370 Ø223 N.A. 7/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH OT OF OF FLANGE (HEATED) TO'C 100 0385 Ø382 Ø368 230 V 400 W 230 V 400 W 280 0185 Ø255 Ø359 Ø340 230 V 400 W 230 V 400 W 310 Ø216 Ø385 Ø382 Ø368 777 C FIXE 70°C FIXED TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF 70°C FIXED 70°C FIXED TSG/THSG <td< td=""><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></td<> | | | | | | | | |
| 240 0190 0240 0450 0356 280 0230 0280 0450 0386 30-120°C ADJUSTA 340 0260 0330 0440 04450 0416 340 0290 0338 0470 0450 0416 340 0290 0338 0470 0450 0416 340 0290 0338 0470 0450 0416 340 0290 0338 0470 0450 0416 700 OF FLANGE (HEATED) 0700 0710 0 | 0.0 | | | 2.00 | 2 | | | |
| 280 9230 9280 9450 9386 30-120°C ADJUSTA 310 9280 9310 9450 9450 9450 7/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) N.A. 165 980 9160 9237 9223 N.A. 245 9140 9220 9317 9303 230 V 400 W 280 9185 9255 9340 3068 777 7/TK FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE 230 V 400 W 70°C FI TMSG 200 x 500 564 514 514 514 OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI 230 V 400 W 70°C FI </td <td>210</td> <td>Ø160</td> <td>Ø210</td> <td>Ø450</td> <td>Ø316</td> <td></td> <td></td> <td>230 V 400 W</td> | 210 | Ø160 | Ø210 | Ø450 | Ø316 | | | 230 V 400 W |
| 310 0260 0310 0450 0416 340 0290 0338 0470 0450 T/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) N.A. 165 080 0160 0237 0223 N.A. 245 0140 0220 0317 0303 230 V 400 W 280 0185 0255 0359 0340 310 0210 0385 0382 0368 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 295 295 390 x 390 350 x 364 THX 180 285 x390 x390 372 x 372 230 V 400 W 70°C FIXED TSG TSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) 230 V 400 W 70°C FI TSG TASG 230 V 400 W 70°C FI 230 V 400 W 70°C FI 230 V 400 W 70°C FI TSG FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI FI A 5 | 240 | Ø190 | Ø240 | Ø450 | Ø356 | | | |
| 340 Ø290 Ø338 Ø470 Ø450 TTH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) N.A. 185 Ø80 Ø160 Ø237 Ø223 N.A. 245 Ø140 Ø220 Ø317 Ø303 230 V 400 W 280 Ø185 Ø255 Ø359 Ø340 310 Ø210 Ø385 Ø382 Ø368 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TO*C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG THSG 230 V 400 W 70°C FIXED OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES A 530 x 370 594 374 544 674 N.A. B 500 x 500 564 | 280 | Ø230 | | | | | | 30-120°C ADJUSTABI |
| T/TH FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH O TOP OF FLANGE (HEATED) 165 080 0160 0237 0223 N.A. 245 0140 0220 0317 0303 230 V 400 W 280 0185 0255 0359 0340 230 V 400 W 310 0210 0385 0382 0368 370 230 V 400 W 310 0210 0385 0382 0368 370 570 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) 370 70° C FIXED TSG THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) 230 V 400 W 70°C FI THSG 230 V 400 W 70°C FI 230 V 400 W 70°C FI 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI 230 V 400 W 70°C FI A | | | | | | | | |
| TOP OF FLANGE (HEATED) 165 Ø80 Ø160 Ø237 Ø223 N.A. 245 Ø140 Ø220 Ø317 Ø303 230 V 400 W 280 Ø185 Ø255 Ø359 Ø340 230 V 400 W 280 Ø185 Ø255 Ø368 230 V 400 W 7X/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TGG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG THSG 230 V 400 W 70°C FI 230 V 400 W 70°C FI 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI A 530 x 650 594 674 544 574 C 530 x 370 594 384 544 384 D< | | | | | | | | |
| 165 Ø80 Ø 160 Ø 237 Ø 223 N.A. 245 Ø 140 Ø 220 Ø 317 Ø 303 230 V 400 W 280 Ø 185 Ø 255 Ø 359 Ø 340 230 V 400 W 310 Ø 210 Ø 385 Ø 368 Ø 368 0 0 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) 1 0 210 V 400 W 70°C FIXED TX 180 x 180 295 x 295 390 x 390 350 x 364 1 1 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORN WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) 1 1 500 v 200 W 70°C FI 1 1 500 V 400 W 70°C FI THSG OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI N.A. A 530 x 350 594 674 514 514 14 C 530 x 370 <td>T/TH</td> <td></td> <td></td> <td>FLANGE, 3 ADJU</td> <td>ISTABLE GUID</td> <td>ING-RODS (E</td> <td>XCEPT T165) A</td> <td>ND ON/OFF SWITCH ON</td> | T/TH | | | FLANGE, 3 ADJU | ISTABLE GUID | ING-RODS (E | XCEPT T165) A | ND ON/OFF SWITCH ON |
| 245 Ø140 Ø220 Ø317 Ø303 230 V 400 W 280 Ø185 Ø255 Ø359 Ø340 Ø368 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 TX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG TISG 1165 230 V 400 W 70°C FI 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 514 | 165 | | | 6 227 | a 222 | | | |
| 280 Ø185 Ø255 Ø359 Ø340 310 Ø210 Ø385 Ø382 Ø368 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TGG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG 70°C FIXED THSG 70°C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 514 514 514 514 C 530 x 325 594 339 5444 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE A 530 x 325 594 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE A 530 x 325 594 339< | | | | | | | | |
| 310 Ø210 Ø385 Ø382 Ø368 TX/THX FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED) TX 180 x 180 295 x 295 390 x 390 350 x 364 THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG TSG 230 V 400 W 70°C FI 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 514 <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>230 V 400 W</td> | | | | | | | | 230 V 400 W |
| SWITCH ON TOP OF FLANGE (HEATED) TX 180 × 180 295 × 295 390 × 390 350 × 372 230 ∨ 400 W THX 180 × 180 295 × 295 390 × 390 372 × 372 230 ∨ 400 W 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG TSG 230 ∨ 400 W 70°C FI 230 ∨ 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 ∨ 400 W 70°C FI A 530 × 650 594 674 544 674 N.A. B 500 × 500 564 514 | | | | | | | | |
| SWITCH ON TOP OF FLANGE (HEATED) TX 180 × 180 295 × 295 390 × 390 350 × 364 230 ∨ 400 W 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG TSG THSG 230 ∨ 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 ∨ 400 W 70°C FI A 530 × 650 594 674 544 674 N.A. B 500 × 500 564 514 514 514 C 530 × 325 594 339 544 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE A 530 × 325 594 339 544 384 544 384 544 384 544 339 544 339 544 339 544 339 544 339 544 339 544 334 544 334 544 339 544 339 544 339 544 344 | TX/THX | FOR ROUN | D/RECTANGULAR | OVAL PLATES, | WITH FLANGE, | 4 ADJUSTA | BLE GUIDING-R | ODS AND ON/OFF |
| THX 180 x 180 295 x 295 390 x 390 372 x 372 230 V 400 W 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG TSG 230 V 400 W 70°C FI 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 514 514 514 514 C 530 x 370 594 384 494 384 E 530 x 325 594 339 544 339 544 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE N.A. A 530 x 325 594 339 544 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE N.A. A 530 x 370 520 566 564 524 N.A. B 500 x 500 590 566 564 524 N.A. C 530 x 370 570 436 594 394< | | SWITCH OF | N TOP OF FLANG | E (HEATED) | | | | |
| 70°C FIXED TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES A 530 x 650 594 674 544 674 N.4 A 530 x 550 564 514 514 S14 A 530 x 370 594 384 544 384 E 530 x 325 594 339 544 339 544 339 544 339 544 N.A A 530 x 325 590 566 564 N.A A 530 x 325 520 730 59 | | | | | | | | |
| TSG/THSG FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED) TSG 230 V 400 W 70°C FI THSG 230 V 400 W 70°C FI OR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES 230 V 400 W 70°C FI A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 514 514 514 C 530 x 370 594 384 494 384 544 339 544 320 | тх | 180 x 180 | 295 x 295 | 390 x 3 | 90 350 x 364 | 4 | | |
| A 530 x 650 594 674 544 674 N.A. B 500 x 500 564 515 510 | THX TSG/THSC | 180 x 180 | 295 x 295 | 390 x 3 | 90 372 x 373 | 2 ORE STACKS | | 70°C FIXED |
| B 500 x 500 564 514 514 514 C 530 x 370 594 384 544 384 D 480 x 370 544 384 494 384 E 530 x 325 594 339 544 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE N.A. A 530 x 650 620 726 730 594 684 N.A. B 500 x 500 590 566 564 524 524 C 530 x 370 620 436 594 394 544 394 D 480 x 370 570 436 594 394 544 394 530 x 325 620 391 594 349 594 349 530 x 325 620 391 594 349 594 349 594 349 594 349 530 x 325 620 391 594 349 594 349 594 <t< td=""><td>THX TSG/THSC TSG THSG</td><td>180 x 180 G FOR RECTA WITH ALL F</td><td>295 x 295 NGULAR PLATES OUR SIDES CLOS</td><td>390 x 3 , CUPS OR BOW SED AND ON/OFF</td><td>90 372 x 37 LS (ONE OR M 5 SWITCH ON 7</td><td>2 ORE STACKS</td><td></td><td>70°C FIXED THE SAME PLATFORM)</td></t<> | THX TSG/THSC TSG THSG | 180 x 180 G FOR RECTA WITH ALL F | 295 x 295 NGULAR PLATES OUR SIDES CLOS | 390 x 3 , CUPS OR BOW SED AND ON/OFF | 90 372 x 37 LS (ONE OR M 5 SWITCH ON 7 | 2 ORE STACKS | | 70°C FIXED THE SAME PLATFORM) |
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| E 530 x 325 594 339 544 339 FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE A 530 x 650 620 726 730 594 684 N.A. A 530 x 650 620 726 730 594 684 N.A. B 500 x 500 590 566 564 524 C 530 x 370 620 436 594 394 D 480 x 370 570 436 544 394 530 x 325 620 391 594 349 ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) S00 x 500 600 600 576 518 230 V - 400 W 70°C FI | THX TSG/THSG TSG THSG OR-C A | 180 x 180 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 | 295 x 295 NGULAR PLATES OUR SIDES CLOS OR BASKETS W 594 | 390 x 3 ;, CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COP | 90 372 x 37 LS (ONE OR M 5 SWITCH ON 7 | 2 ORE STACKS TOP OF FLAN 544 | IGE HEATED) 674 | 70°C FIXED THE SAME PLATFORM) |
| FOR-C FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE A 530 x 650 620 726 730 594 684 N.A. B 500 x 500 590 566 564 524 O C 530 x 370 620 436 594 394 D 480 x 370 570 436 544 394 E 530 x 325 620 391 594 349 ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) ONE 576 518 230 V - 400 W 70°C FL | THX TSG/THSC TSG THSG OR-C A B | 180 x 180 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 500 x 500 | 295 x 295 NGULAR PLATES OUR SIDES CLOS OR BASKETS W 504 504 504 504 | 390 x 3 ;, CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COP 6 674 5 514 | 90 372 x 37 LS (ONE OR M 5 SWITCH ON 7 | 2 ORE STACKS TOP OF FLAN 544 514 | IGE HEATED) 674 514 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE |
| A 530 x 650 620 726 730 594 684 N.A. B 500 x 500 590 566 564 524 C 530 x 370 620 436 594 394 D 480 x 370 570 436 544 394 E 530 x 325 620 391 594 349 ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) 576 518 230 V - 400 W 70°C FI | THX TSG/THSC TSG THSG OR-C A B C | 180 x 180 G FOR RECTA WITH ALL I FOR TRAYS 530 x 650 500 x 500 530 x 370 | 295 x 295 NGULAR PLATES OUR SIDES CLOS OR BASKETS W 594 564 594 | 390 x 3 , CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COF 6 674 5 514 3 384 | 90 372 x 37 LS (ONE OR M 5 SWITCH ON 7 | 2 ORE STACKS TOP OF FLAN 544 514 544 | IGE HEATED) 674 514 384 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE |
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| C 530 x 370 620 436 594 394 D 480 x 370 570 436 544 394 E 530 x 325 620 391 594 349 ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) State of the same of the sa | THX TSG/THSC TSG THSG OR-C A B C C C C D E FOR-C | 180 x 180 G FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 500 530 x 370 480 x 370 530 x 325 FOR TRAYS | 295 x 295 NGULAR PLATES FOUR SIDES CLOS OR BASKETS W 504 594 594 594 50R BASKETS W | 390 x 3 , CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COF 674 514 384 384 384 384 139 ITH 4 FIXED COF | 90 372 x 37: LS (ONE OR M S SWITCH ON INER-GUIDES | 2 ORE STACKS FOP OF FLAN 544 514 544 494 544 494 544 NND FLANGE | 674 514 384 384 339 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. |
| E 530 x 325 620 391 594 349 ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) BG 500 x 500 600 600 576 518 230 V - 400 W 70°C FL | THX TSG/THSC TSG OR-C A B C D E FOR-C A | 180 x 180 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 550 530 x 370 480 x 370 530 x 325 FOR TRAYS 530 x 650 | 295 x 295 FOUR SIDES CLOS OUR SIDES CLOS OR BASKETS W 594 564 594 544 593 3 OR BASKETS W 620 | 390 x 3 , CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COF 4 674 5 14 4 384 3 384 3 384 3 39 ITH 4 FIXED COF 0 726 | 90 372 x 37: LS (ONE OR M S SWITCH ON INER-GUIDES | 2 ORE STACKS TOP OF FLAN 544 514 544 494 544 494 544 800 FLANGE 594 | GE HEATED) 674 514 384 384 339 684 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE |
| ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE) BG 500 x 500 600 600 576 518 230 V - 400 W 70°C FL | THX TSG/THSC TSG THSG OR-C A B C C C C C D E FOR-C A B | 180 x 180 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 370 530 x 325 FOR TRAYS 530 x 650 530 x 650 500 x 500 | 295 x 295 NGULAR PLATES OUR SIDES CLOS OR BASKETS W 594 564 594 544 594 500 BASKETS W 620 590 | 390 x 3 , CUPS OR BOW SED AND ON/OFF 17H 4 FIXED COF 4 674 4 514 4 384 4 384 4 384 4 339 17H 4 FIXED COF 9 726 566 | 90 372 x 37: LS (ONE OR M S SWITCH ON INER-GUIDES | 2 ORE STACKS TOP OF FLAN 544 514 544 494 544 494 544 544 544 594 594 564 | IGE HEATED) 674 514 384 384 339 684 524 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. |
| HEATED (ON/OFF SWITCH ON TOP OF FLANGE) BG 500 x 500 600 600 576 518 230 V - 400 W 70°C FI | THX TSG/THSG THSG OR-C A B C C D E FOR-C A B C | 180 x 180 G FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 370 480 x 370 530 x 650 530 x 650 530 x 650 530 x 650 530 x 500 530 x 370 | 295 x 295 INGULAR PLATESS FOUR SIDES CLOS G OR BASKETS W 594 544 544 544 544 544 544 544 544 544 | 390 x 3 , CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COF 6 674 5 14 3 384 3 384 3 39 ITH 4 FIXED COF 0 726 0 566 4 36 | 90 372 x 37: LS (ONE OR M S SWITCH ON INER-GUIDES | 2 ORE STACKS TOP OF FLAN 544 544 544 544 544 254 2594 564 594 | 674 514 384 384 339 684 524 394 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. |
| | THX TSG/THSG TSG THSG OR-C A B C D FOR-C A B C D D | 180 x 180 G FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 370 480 x 370 530 x 650 530 x 650 530 x 500 530 x 370 480 x 370 | 295 x 295 NGULAR PLATESS FOUR SIDES CLOS G OR BASKETS W 594 594 594 594 594 594 594 594 594 594 | 390 x 3 , CUPS OR BOW SED AND ON/OFF TTH 4 FIXED COF 4 514 4 384 4 384 4 384 4 339 TTH 4 FIXED COF 9 726 9 726 9 436 9 436 | 90 372 x 37: LS (ONE OR M S SWITCH ON INER-GUIDES | 2 ORE STACKS FOP OF FLAN 544 514 544 494 544 544 NND FLANGE 594 564 594 594 594 | 674 514 384 384 339 684 524 394 394 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. |
| | THX TSG/THSG THSG OR-C A B C C D FOR-C A B C D D | 180 x 180 G FOR RECTA WITH ALL I FOR TRAYS 530 x 650 530 x 370 480 x 370 530 x 650 530 x 650 530 x 650 530 x 650 530 x 370 480 x 370 530 x 325 ONE OR MC | 295 x 295 INGULAR PLATES FOUR SIDES CLOS G OR BASKETS W 594 594 594 594 594 595 596 596 596 596 596 596 596 596 596 | 390 x 3 , CUPS OR BOW SED AND ON/OFF ITH 4 FIXED COF 6 674 5 14 3 384 3 384 3 39 ITH 4 FIXED COF 0 726 0 566 0 436 0 436 0 391 ONE AND THE SA | 90 372 x 37: LS (ONE OR M S SWITCH ON RNER-GUIDES RNER-GUIDES 730 | 2 ORE STACKS TOP OF FLAN 544 514 544 494 544 494 544 594 594 594 594 59 | 674 514 384 384 339 684 524 394 394 349 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. N.A. |
| UN-CHU FUN BASKETS WITH 4 FIXED CONNER-GUIDES AND UPERATING FAMEL (FAM HEATED) | THX TSG/THSG THSG OR-C A B C C D E FOR-C A B C C D E E | 180 x 180 3 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 500 x 500 530 x 370 480 x 370 530 x 650 500 x 500 530 x 650 500 x 500 530 x 650 530 x 370 480 x 370 530 x 325 ONE OR MC HEATED (O | 295 x 295 NGULAR PLATES OUR SIDES CLOS S OR BASKETS W 594 564 594 544 594 507 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 590 620 594 642 594 642 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 644 594 646 594 646 594 646 646 646 646 646 646 646 6 | 390 x 3 , CUPS OR BOW SED AND ON/OFF 1TH 4 FIXED COF 4 674 4 514 384 384 384 339 ITH 4 FIXED COF 0 726 0 566 0 436 0 436 0 391 ONE AND THE SA N TOP OF FLANC | 90 372 x 37: LS (ONE OR M S SWITCH ON RNER-GUIDES RNER-GUIDES 730 | 2 ORE STACKS TOP OF FLAN 544 514 544 494 544 544 594 594 594 594 594 59 | 674 514 384 384 339 684 524 394 394 349 . FOUR SIDES C | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. N.A. |
| 530 x 650 594 674 544 674 230 V - 1750 30-120°C ADJUSTA | THX TSG/THSG THSG OR-C A B C C D E FOR-C A B C C D E E | 180 x 180 FOR RECTA WITH ALL I FOR TRAYS 530 x 650 500 x 500 530 x 370 480 x 370 530 x 650 500 x 500 530 x 370 480 x 370 530 x 325 ONE OR MO HEATED (O 500 x 500 | 295 x 295 NGULAR PLATES OUR SIDES CLOS OR BASKETS W 594 564 594 507 620 590 620 620 620 620 620 620 620 620 620 62 | 390 x 3 , CUPS OR BOW SED AND ON/OFF TTH 4 FIXED COF 4 674 4 514 384 339 TTH 4 FIXED COF 9 726 9 726 9 566 9 436 9 436 9 391 ONE AND THE S. N TOP OF FLANC 9 600 | 90 372 x 37; LS (ONE OR M S WITCH ON T INER-GUIDES INER-GUIDES 730 AME PLATFOR GE) | 2 ORE STACKS TOP OF FLAN 544 514 544 494 544 494 544 594 594 594 594 59 | IGE HEATED) 674 514 384 384 339 684 524 394 394 349 349 . FOUR SIDES C 518 | 70°C FIXED THE SAME PLATFORM) 230 V 400 W 70°C FIXE N.A. N.A. SLOSED UNHEATED OR 230 V - 400 W 70°C FIXE |

MANUAL INCOUNTER UNITS

| 6) ils the dispenser undamaged, 7) is the dispenser complete; have all accessories been provided. REPORT DAMAGES ON THE DISPENSER WITHIN 8 DAYS TO YOUR SUPPLIER 5. Installation of the dispenser. 1) Remove the package. 2) Remove the plastic foliage from the cabinet and the platform. 3) Adjust the spring strength with a stack of crockery: a) remove the platform from the carrier-frame; the springs can now be reached, b) loosen springs (less spring-strength) or fasten springs (more spring-strength) u 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 OR THE SPRING-STR T; THERE MAY BE NO TENSION ON THE SPRINGS. LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENEI THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON SIDE AND ON THE OTHER SIDE NO SPRINGS 4) Place the ajustable guiding-rods in the wright position: a) lift up the guiding-rod and turn it in the required position, b) lower the guiding-rod and search for the mearest fixation-hole. BE CERTAIN THAT THERE IS ENOUGH SPACE FOR THE CROCKERY BETWEEN THE GUID RODS SO THAT THE CROCKERY WILL NOT BE TIGHTNED. 5) Make a cut-out in the buffet. Use the cut-out dimensions mentioned | |
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| -, | |
| in appendix A. | _ |
| TAKE THE CROCKERY AND REMOVABLE PLATFORM OUT OF THE DISPENSER EFORE | |
| PLACING THE DISPENSER IN THE BUFFET | |
| KEEP IN MIND THAT (ELETRIC) PARTS CAN BE REACHED AFTER BUILDING IN THE DISP | |

- 6) Place the dispenser in the buffet. In case your dispenser is equiped with a flange, from the top:
 - a) first lower the cable with plug in the hole,

 - b) let the dispenser slowly descend until the flange rests on the counter-top,
 - c) place the platform back into the dispenser.

In case your dispenser has no flange, move the dispenser in the buffet when necessary befor assembly of the counter-top. Keep in mind that there are parts to serviced and replaced in the future.

- [4] = [3] FOR HEATED VERSION
- [5] CUT OUT Ø OR LENGTH

6

PROTECT THE CABLE FORM OIL AND GREASE; THIS CABLE IS NOT OIL OR GREASE RESIS-TANT

7) Plug the cable into the power supply.

SWITCH TO "0" BEFORE YOU PLUG INTO THE SOCKET

ONLY USE A PLUG-SOCKET WITH EARTH CONNECTION

6. Using the dispenser.

1) Place the crockery only with small stacks at a time in the dispenser.

AVOID DAMAGE TO THE CROCKERY AND INJURIES TO PERSONS

2) Swich to "1"; the pilot-light will light.

Turn the thermostatknob (only types OR-CH and OR-CHU) to the desired temperature; the heating-element gets warm. The level of adjustment (when ajustable), 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 loose 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 seperatly; inform at your supplier.

THE HEATING-ELEMENT AUTOMATICALLY SWITCHES OFF AT A TEMPERATURE OF MAX. \pm 70°C (TYPES WITH FIXED THERMOSTAT) OR AT A PRESET TEMPERATURE FROM 30-120°C (TYPES WITH ADJUSTABLE THERMOSTAT)

CROCKERY TEMPERATURE DEPENDS ON HEAT-UP TIME, PLACE IN THE STACK AND USE OFF COVER

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

MANUAL INCOUNTER UNITS

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

7

DO NOT USE A HIGH-PRESSURE SQUIRT

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

8. Maintenance of the dispenser.

In appendix B all the parts are listed.

- 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 repace the old springs by new ones.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OR THE SPRING-STRENGTH; THERE MAY BE NO TENSION ON THE SPRINGS.

LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON ONE

SIDE AND ON THE OTHER SIDE NO SPRINGS

- 2) Check the the condition of the electrical parts 1 or 2 times a year:
 - a) switch to "0",
 - b) take the plug form the power-supply,
 - c) remove the crockery and platform out of the dispenser,
 - d) lift if possible the dispenser out of the buffet,
 - e) disassemble the bottom-plate and casing or heating-drawer and operating-panel.
 - All elecrical parts are now visible and can be reached.

MAINTENANCE AND REPAIRS SHOULD ONLY BE DONE BY-INTHE FIELD OF ELECTRICITY-QUALIFIED PERSONNEL

ONLY USE ORIGINAL PARTS OR WITH EXACT THE SAME SPECIFICATIONS AND CERTIFICATI-ON

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

- 3) Replace parts in bad condition or defective parts:
 - a) read the apendixes A en B of this manual or inform at your supplier or servicedesk, b) 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.

4) Put the plug into the power-supply, the platform and the

crockery into the dispenser.