

## Quick Start Guide for incounter dispensers, Equalizer, T(H) and DFE models

This guide is intended as a brief instruction for safe installation, use and maintenance of the crockery dispenser. Installers, users and maintenance personnel must read and follow these instructions. Any person having difficulty with the instructions must seek advice from the Company before using the goods. A full user manual is also available.

### Description of the dispenser

The dispenser, depending on the model, is to be used for storage, dispensing and heating 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 placed at the top of the dispenser at the inside of the carrier frame. This identification label details the model and type. Check that this conforms to the requirements. Each dispenser is also identified by a unique serial number.

Report damage or non conformity to the dealer within three days of delivery. Retain all packaging material.

Remove all packaging and protective material from the dispenser.

### Installation and adjustment of the dispenser

Prepare cutout in counter top and electrical supply in accordance with local regulations, where necessary. Consider future servicing requirements.

Adjust the dispenser to suit the crockery as follows:

Remove the platform (if fitted) from the carrier frame; the springs can now be accessed.

To lower crockery level, detach springs from lower spring ring to reduce spring tension. 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. When spring tension is correctly adjusted the top of the crockery is level with the top of the dispenser guide. 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 guide rods and that items of crockery cannot become trapped under the flange of the dispenser.

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

### Use of the dispenser

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

Ensure the electrical supply is connected. Position switch (where fitted) to "1"; the neon will light. Turn the thermostat knob (where fitted) to the desired temperature. The thermostat position (when adjustable), time, type of crockery and the use of a lid will influence the temperature of the crockery. Experiment with thermostat (where fitted) 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 clean. Lids can be ordered separately from the dealer.

The heating element automatically switches off at a temperature of max  $\pm 70$  °C or the set temperature where an adjustable thermostat is fitted, close to the top of the unit. At the bottom of the dispenser, just above the element, the temperature will be about  $\pm 10$  to 20 °C higher.

### Cleaning of the dispenser

Remove dust and spillage from the lid, flange and carrier plate (where fitted) of the dispenser daily with a moist cloth. Remove dust and spillage from inside the dispenser regularly:

Position switch (where fitted) to "0".

Remove plug from the power supply.

Remove the crockery and the platform (where fitted) from the dispenser.

Dust or vacuum the inside and clean with a moist cloth.

Reconnect to the power supply and replace the platform (where fitted).

### 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. Check and clean fan assisted units four times a year.

Position switch (where fitted) to "0".

Remove plug from the power supply.

Remove the crockery and the platform (where fitted) from the dispenser.

Remove the dispenser from the counter.

Disassemble the bottom plate and casing. All electrical parts are now visible and can be reached.

Replace any defective parts.

Reassembly is the reverse of dismantling procedure.