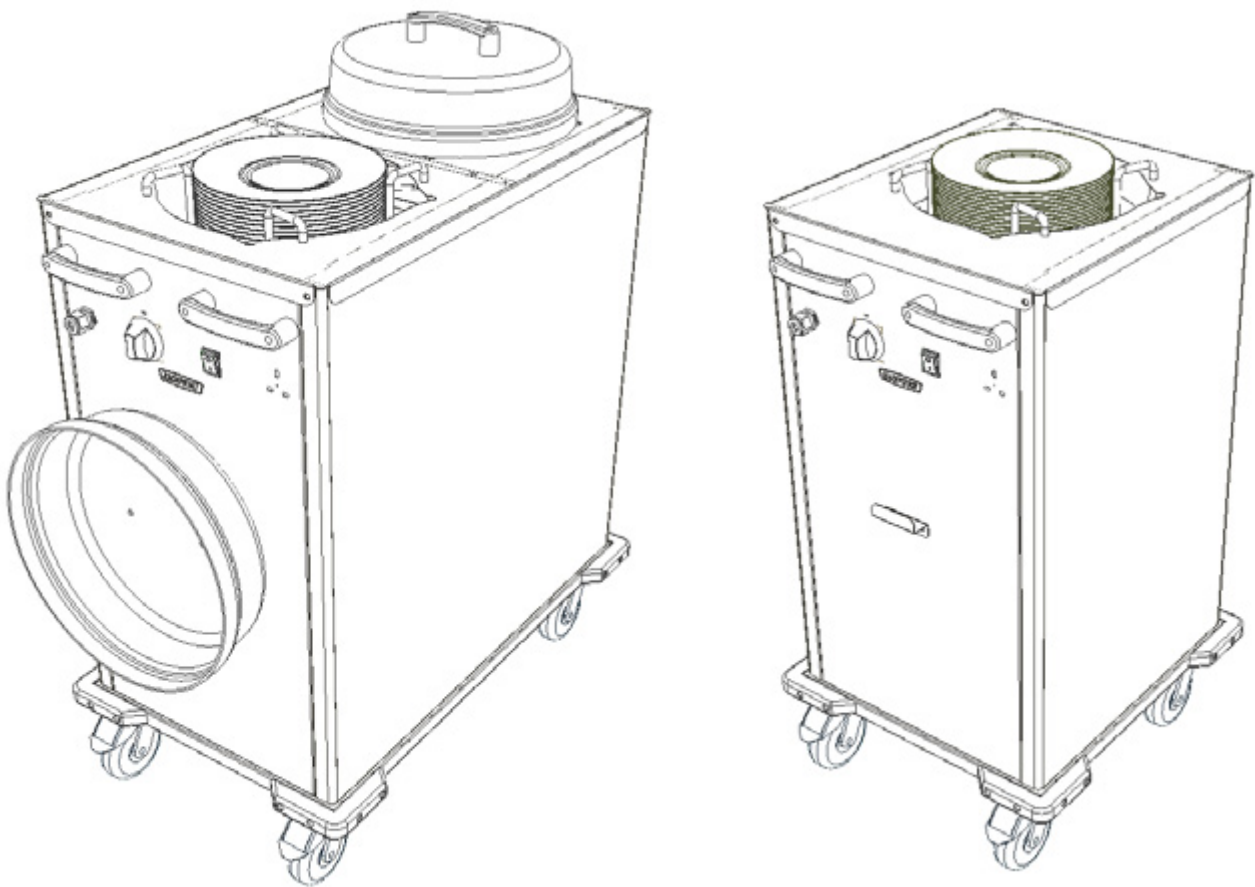




# Mobile Plate Dispensers HP1,HP2,UP1&UP2



## Operating & Service Manual





To ensure the best results from this unit please take the time to read and follow all safety, installation and maintenance guidelines carefully before proceeding to install. Keep this manual in a safe place for future consultation.



These appliances are CE-marked in compliance with the relevant Low Voltage & EMC Directives. Voltage stated on unit data plate.



**Warning!** Please pay attention to sections of the manual displaying this symbol.



**Warning!** Do not attempt to use a hose or water jet to clean this unit. For cleaning instructions, refer to section 6.

**The appliance must only be used for the purpose it was designed for and may become unsafe if used for any other purpose. Operators should be trained. The room where this trolley is used must be dry, clean with temperatures between 16°C and 25°C and with a maximum relative humidity of 60%. This unit is for indoor use only and has an IPX4 rating.**



**This equipment is designed to be operated by suitably qualified persons. It is the responsibility of the Supervisor or equivalent to instruct users, provide suitable P.P.E., show the mains isolating switch location, and inform users that parts may become hot, causing injury if touched.**

## Contents

		page
1	Electrical Specification	3
2	General Specification	3
3	General Installation	4
4	Operation	4
5	Setting the plate size	5
6	Setting the spring system	6, 7, 8,
7	Cleaning	9

# 1: Electrical Specification



This appliance must be earthed and damaged cables must be replaced by a suitably qualified person!

	1 Phase Cable	3 Phase Cable
<b>Live (L1)</b>	Brown	Brown
<b>L2</b>	X	Black
<b>L3</b>	X	Grey
<b>Neutral</b>	Blue	Blue
<b>Earth</b>	Yellow & Green (Striped)	Yellow & Green (Striped)



A mains cable, type H07RN-F, conforming to code designation 60245 IEC 57, is supplied.

## 2: Specifications

Model	Weight (kg)	Length x Depth x Height (mm)	Capacity	Electrical Supply	Power Rating (kw)
<b>UP1</b>	28	485 x 525 x 908	75	N/A	N/A
<b>UP2</b>	42	485 x 800 x 908	2 x 75	N/A	N/A
<b>HP1</b>	32	485 x 525 x 1015	75	13amp	0.9
<b>HP2</b>	46	485 x 800 x 1015	2 x 75	13amp	1.9

# 3: General Installation

**Before installation please read the following points:**

- When positioning ensure there is adequate access and apply brakes



**Before using and switching on the spring system must be set up and balanced and the plate guides must be set to the correct plate diameter**

1. Remove all packaging & plastic coatings and check for any damage.
2. Assemble all parts, .
3. Heated units: Ensure that the heater is located correctly and plugged in.
4. Ensure all switches and thermostat controls are in the OFF position.
5. Connect the mains input plug to the socket outlet.
6. Turn on and check the unit is functioning correctly.
  - Adjustable guides to suit 8" - 12" (203mm - 305mm) diameter plates.
  - Variable spring system to accommodate different plate weights.
  - Each tube can take around of 75 plates depending on type

## **Heated Models:**

- Thermostat controlled air temperature adjustable from 30°C - 110°C
- Complete with ergonomic black ABS plate cover.

# 4: Operation

## **Operation Heated models:**

- Load the Tube & cover plates with the supplied black ABS plate cover.
- Switch on the unit using the green switch.
- Allow approximately 60min to warm the plates before serving.
- When serving; remove the top plate & the plate below will pop up.
- Allow all heated units to cool after service before cleaning. (Cleaning instructions are given on page 11).

# 5: Setting Up Plate Diameter

## Plate Dispensers Additional Setting Up And Commissioning



The element on the heated units will remain hot for a period after use. Care should be taken to avoid injury.

### Setting the Plate Diameter

Using one plate only set the guides to their correct positions for the size of plate.



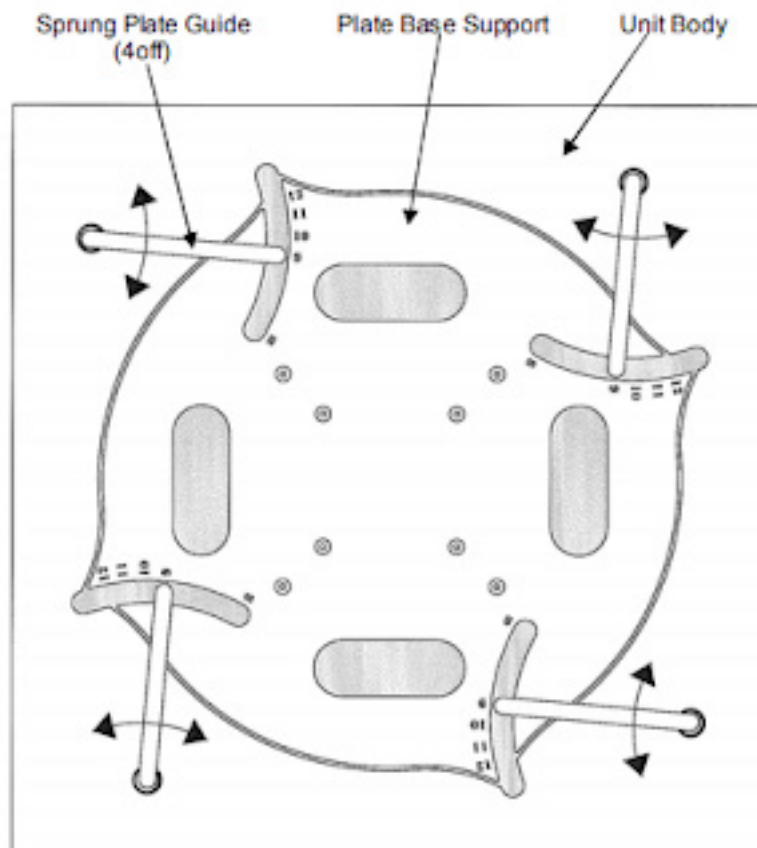
All 4 guides must be set to the same position/number

#### Plate Diameter

8" (203mm)  
9" (229mm)  
10" (254mm)  
11" (279mm)  
12" (305mm)

#### Plate Guide Position

8  
9  
10  
11  
12



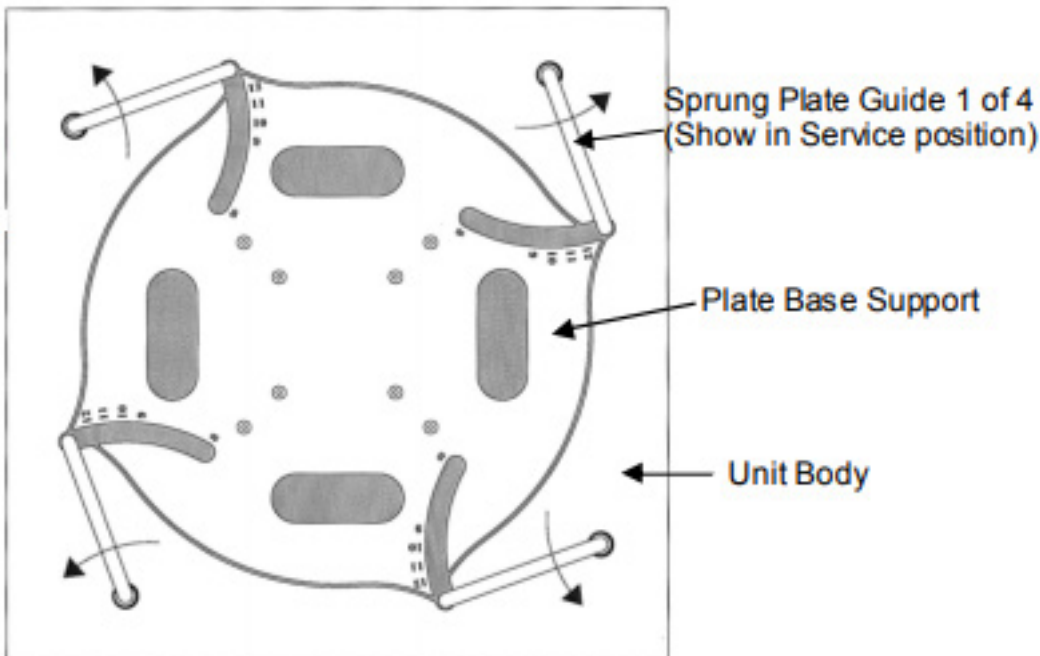
## 6: Setting Up Spring Tension

Plates sit on a removable Plate Base Support which in turn rests on a floating platform. This 'Floating Platform' in turn, is supported by several tension springs.

The tension springs are fastened symmetrically on two sides.

In order to access the tension springs the Plate Base Support needs to be removed.

1. Pull up the spring loaded 'Plate Guides and swivel anticlockwise to their extreme outer positions & lower down again for them to lock into their 'service' positions.

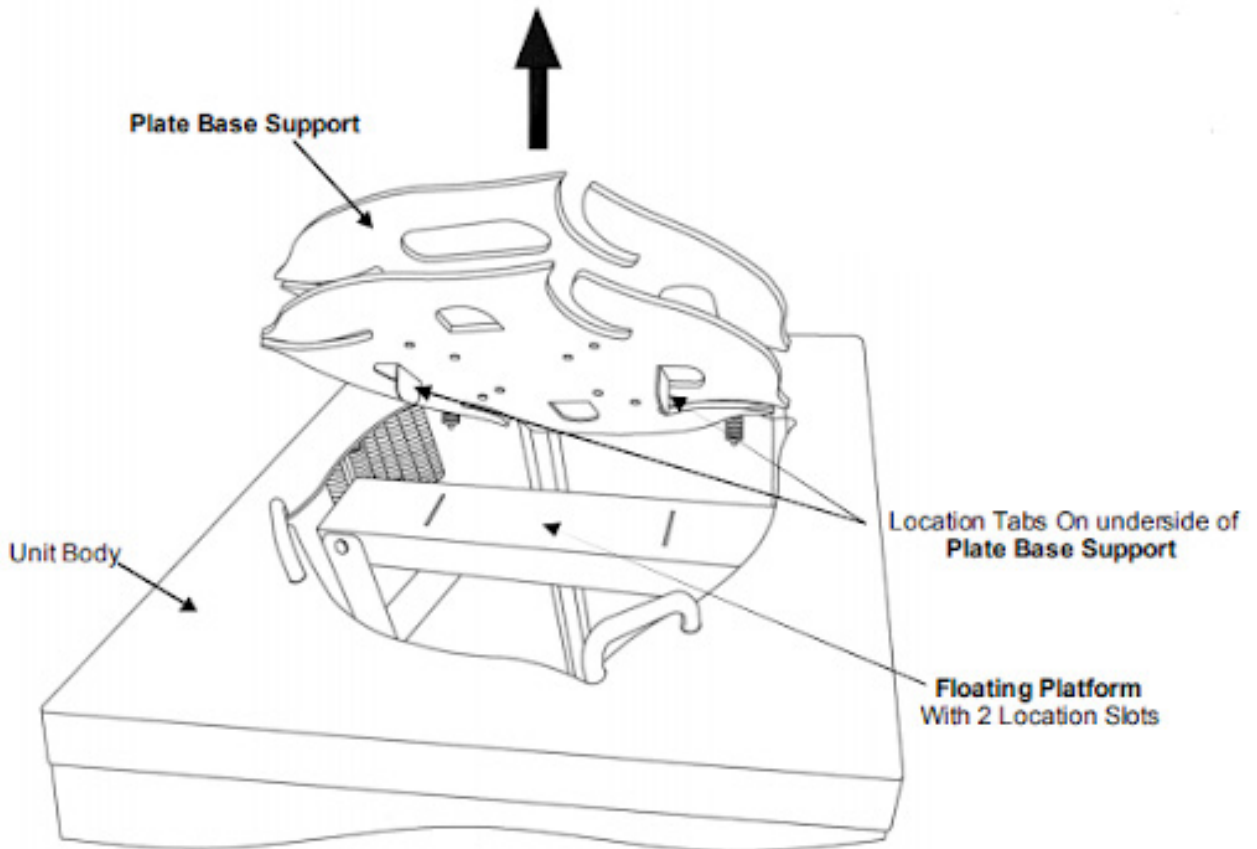


2. Lift 'Plate Base' straight upwards until the location tabs on the underside are fully removed from the 'Floating Platform' slots.
3. The 'Floating Platform' is supported by an equal amount of tension springs on each corner. The number of springs equates to the size of plate being used.

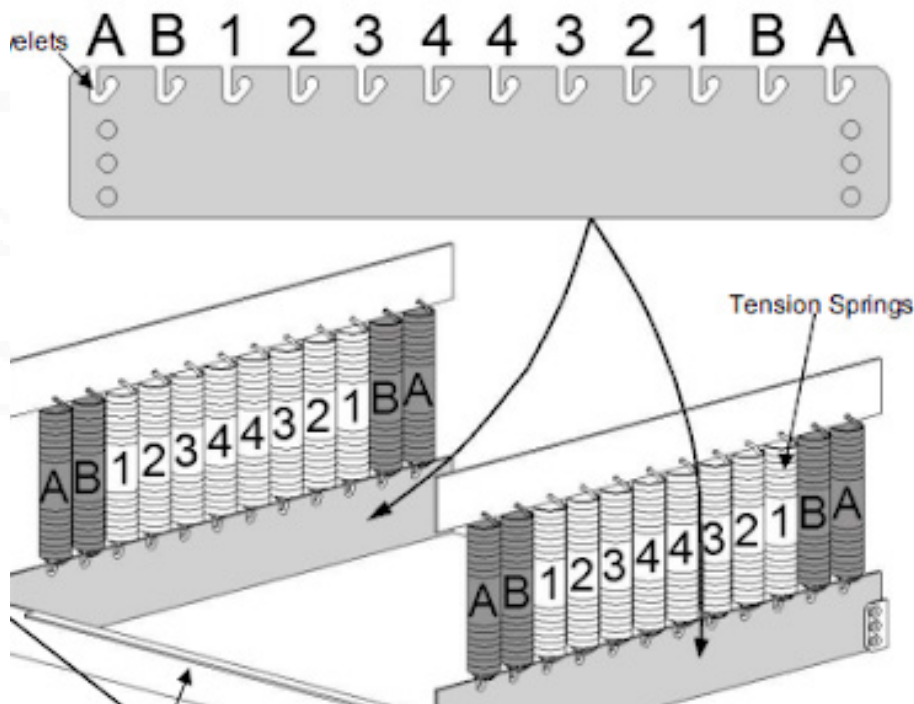
Use the chart below as a starting point; add or remove springs accordingly (in groups of four, one each corner), until the top plate is at the required serving level)

The Springs are held in place using a hook & eye arrangement top & bottom. They can be easily attached or detached by just hooking or unhooking the end in to or out of the corresponding hole on the Floating support Arm.

# 6: Setting Up Spring Tension



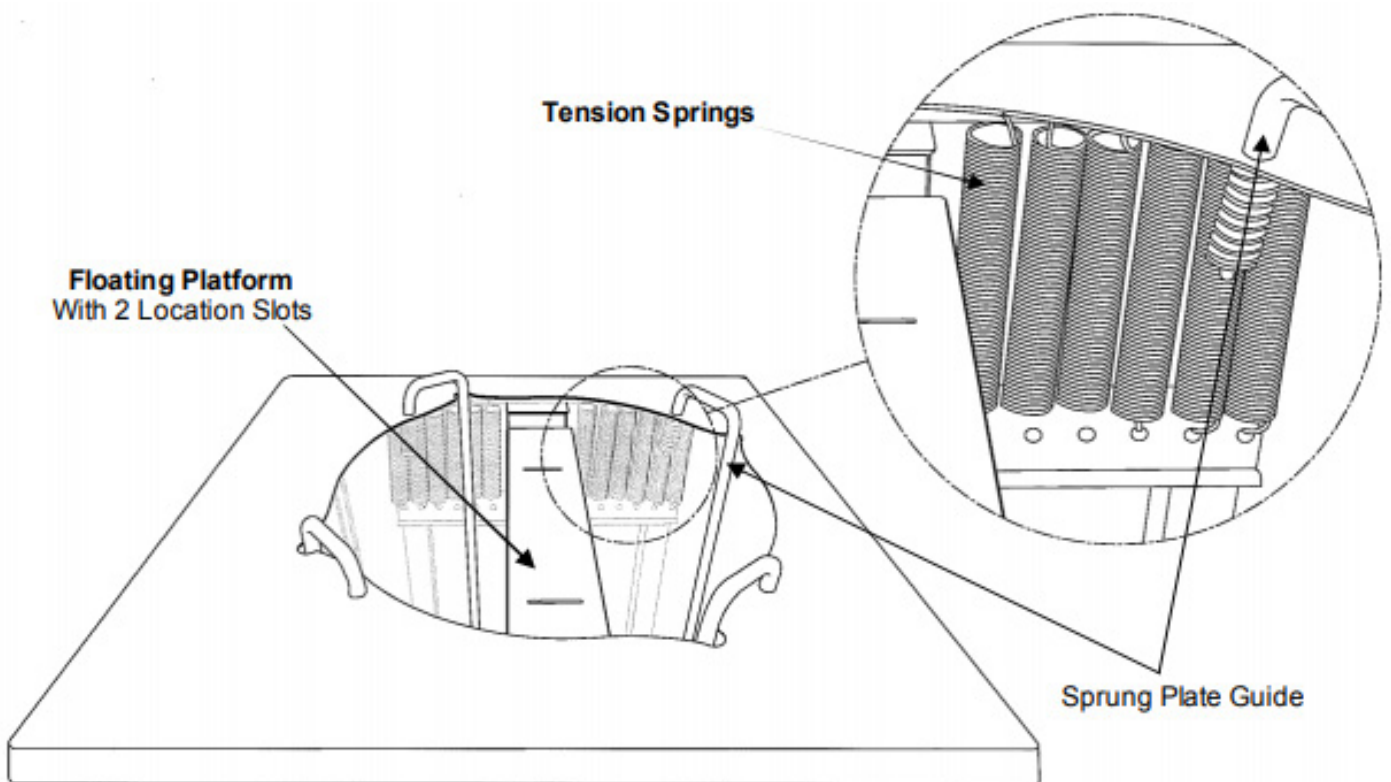
There must be an equal amount of springs on all four corners. The four corner springs should not be removed. When removing springs, start from the centre outwards. When adding springs work from the corners inwards. Keep the spring numbers symmetrical whenever possible.



# 6: Setting Up Spring Tension

Plate Diameter	Number of Springs on Each Corner	Total Number of Springs
8" (203mm)	2	8
9" (229mm)	3	12
10" (254mm)	4	16
11" (279mm)	5	20
12" (305mm)	6	24

Below shows the Plate lift set up for the weight of 9" Plates. Only the 3 outer springs are attached to each corner of the Floating Platform. The 3 inner springs on the left, are shown in their storage position. [hook on top only]





## 7: Cleaning



**Before attempting to clean the unit, please ensure that the Unit is isolated from the electric supply and allowed to cool down, with all food plates and other Dishes removed from the unit.**

**Do not use a water jet or pressure spray to clean this appliance.**

1. Disconnect trolley from mains and wait until appliance has cooled.
2. Wipe clean using hot, soapy water and soft, non-abrasive cloth. Ensure that the stainless steel is wiped in straight strokes following the grain of the material.
3. Wipe dry using a clean cloth. Do not use scouring pads or abrasive cleaners of any type. Shelving and select inner panels can be removed to allow a deeper internal clean. Ensure all panels and fixings are replaced after cleaning operation.
4. Refrigeration compartment should be washed and then dried with a cloth after each service.
5. The chilled well has removable base sections for easy cleaning and maintenance. They should be removed periodically and the area beneath wiped clean.
6. The drain hole must also be kept clear from blockage.
7. Wipe down sneeze screen and glass top with a damp, clean cloth.
8. Finish by carefully drying with a soft dry cloth or Kitchen Towels.



**Do not use scouring pads or abrasive cleaners of any type.**

**Do not use Solvents, bleach, Caustic Cleaners or biological powders on any surface.**

Special care should be taken around electrical parts, avoided excessive use of water.



Take special care when cleaning glass use a soft duster & glass cleaner spray.

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