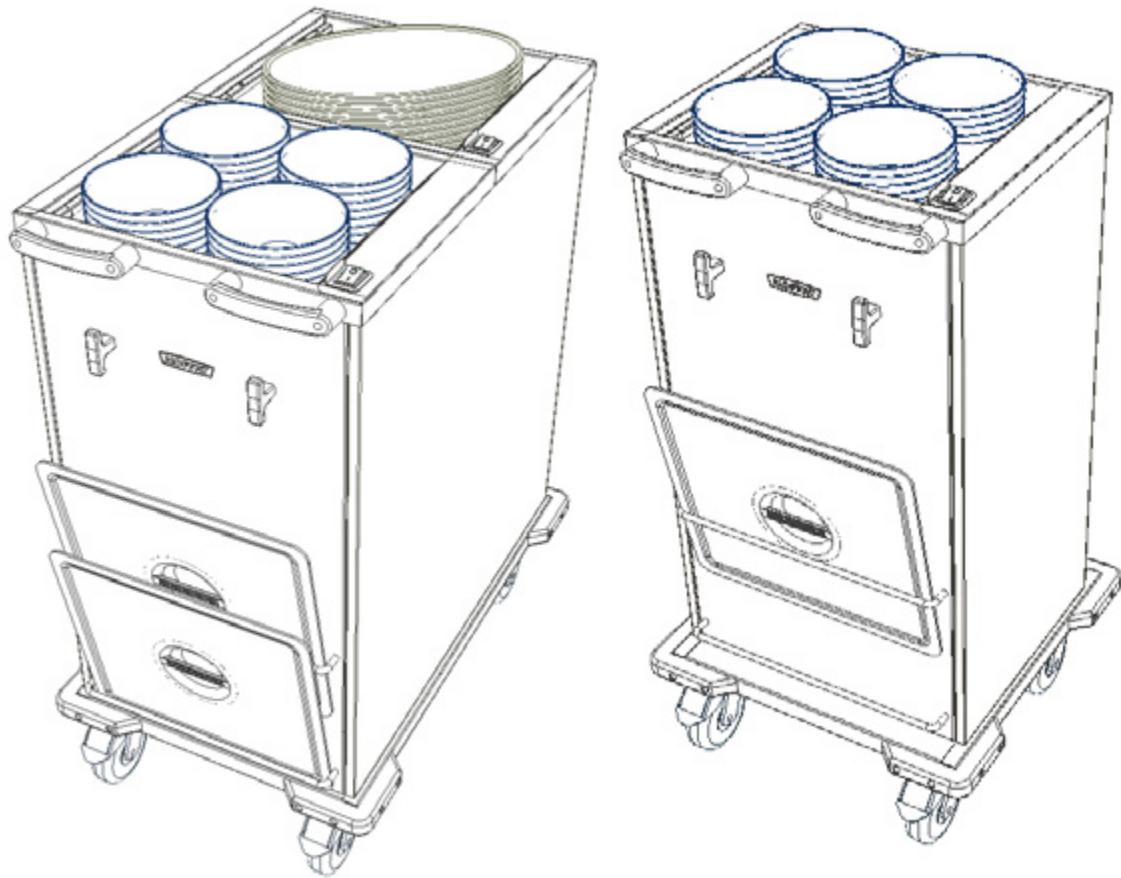




Universal Crockery Dispensers UHD1,UHD2,UAD1&UAD2



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.

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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
Live (L1)	Brown	Brown
L2	X	Black
L3	X	Grey
Neutral	Blue	Blue
Earth	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)
UAD1	24	485 x 465 x 900	75	N/A	N/A
UAD2	40	485 x 750 x 900	2 x 75	N/A	N/A
UHD1	26	485 x 465 x 900	75	13amp	0.6
UHD2	42	485 x 750 x 900	2 x 75	13amp	1.2

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. Ensure the switch is in the OFF position.
4. Connect the mains input plug to the socket outlet.
5. Turn on and check the unit is functioning correctly.

- Variable spring system to accommodate different plate weights.
- Each tube can take aroundof 75 plates depending on type

Heated Models:

- Thermostat controlled air temperature factory set at 40°C
- Complete with stainless cover.

4: Operation

- Set spring tension see page 4 & 5
- Carefully load Crockery and replace the top cover
- Transport using the push pull handles
- When in position always apply the brakes.
- 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 9).

3: Set Up (spring tension)

Setting the Spring Tension

Crockery sit on a floating platform. This 'Floating Platform' in turn, is supported by several tension springs. The tension springs are fastened symmetrically behind the lift off removable inner side panels.

- First lift out the floating platform.
- Remove top fixing screws and lift off the removable side panels. (See diagram below)
- Disconnect springs from bottom only, in this way any extra springs will hang loose from the top as spares.
- Springs must be distributed evenly starting at each end & working towards the centre
- After adjustment replace the removable side panel.
(Locating tabs and slots on base and top fixing screws.)

Warning: The floating platform springs must be equal on both sides.
If not; an imbalance will occur.

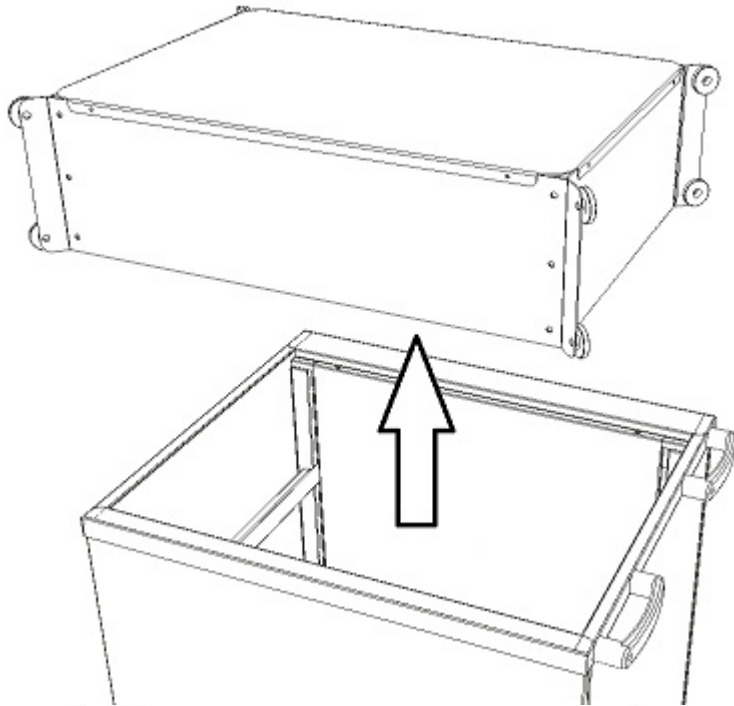
The 'Floating Platform' is supported by an equal amount of tension springs on each corner. The number of springs equates to the size and weight of trays being used.

- Always have two springs connected at each corner
- Add additional springs as required moving in towards the centre.
- Add or remove springs accordingly until the top tray 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 into or out of the corresponding hole on the floating support.

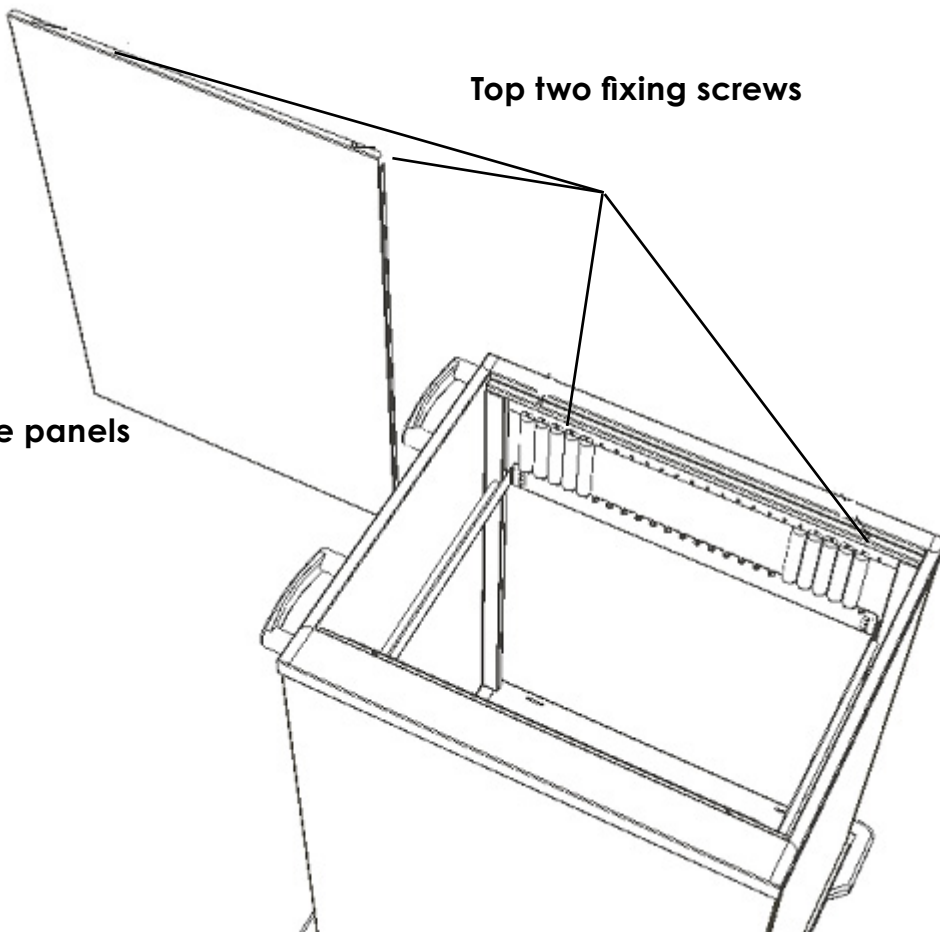
3: Set Up (spring tension)

Lift out tray support platform

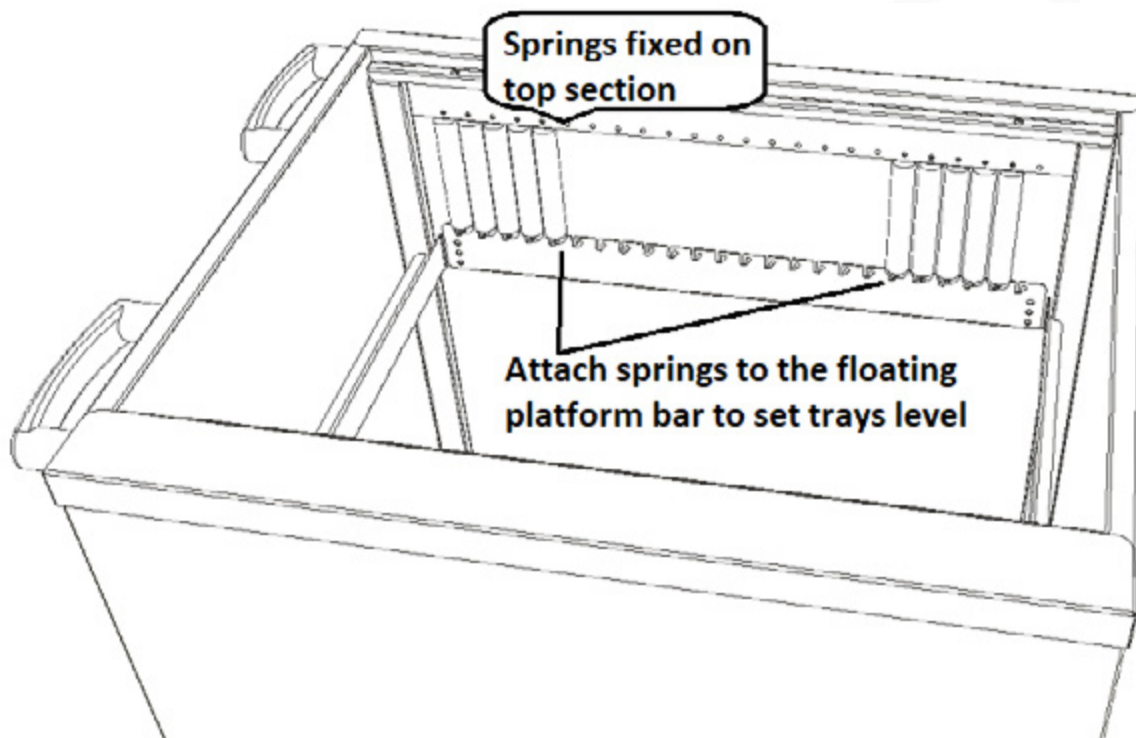


Top two fixing screws

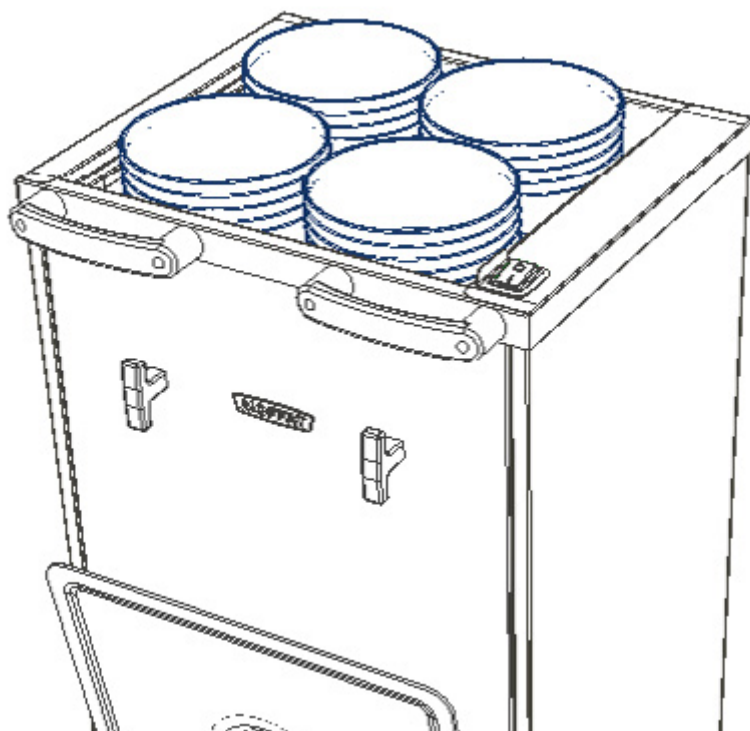
Remove side panels



3: Set Up (spring tension)



Replace the side panels and carefully refit the floating platform. Load trays / baskets and check they are set level and pop up when required.



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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