
MANUAL INSTRUCTION INDEX

English

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Important information on the manual

Read the manual carefully before you begin working with the machine.

- This manual is an integral component of the unit. Keep the manual for future reference.
- Do not work with the machine until you have read through the manual and completely understood its contents.
- Please contact the MANUFACTURER as soon as possible if there is something you do not understand in the manual! Your comments will help us to further improve the manual.
- Do not start up the machine if there are any visible defects!
- Only trained personnel are permitted to install, operate and service the machine. The operating company is responsible for the qualifications and training of personnel.
- If you sell, transfer ownership or lend the machine to others, you must provide the manual along with it!

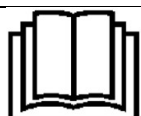
For reasons of clarity, some illustrations show the machine without the prescribed safety covers. Operating the machine without the safety covers removed is forbidden.

The MANUFACTURER cannot be held responsible for any damage caused by deviating machine specifications.

This manual has been compiled with the utmost of care. The MANUFACTURER accepts no responsibility for any errors in this manual and/or the results of misinterpretation of this manual.

The MANUFACTURER is not liable for damages and/or problems that arise from using spare parts that are not supplied by itself.

The MANUFACTURER reserves the right to change specifications and/or spare parts without prior notification.



**BEFORE STARTING THE APPLIANCE, PLEASE READ THE INSTRUCTIONS
CONTAINED IN THIS MANUAL CAREFULLY.**



**THE APPLIANCE IS EXCLUSIVELY FOR PROFESSIONAL USE, AND SHOULD
ONLY BE USED BY QUALIFIED PERSONNEL.**

1. MACHINE INTRODUCTION

1.1 Introduction to machine and models:

Plate dispensers are used to store, transport, distribute and heat plates. There are two versions depending on the diameter of plates: versions without a heating system (180-280mm) DPN-28 and (240-340mm) DPN-34; versions with a heating system (180-280mm) DPC-28 and (240-340mm) DPC-34.

A 480W heater is provided in the chamber of the dispenser, located centrally on the axis of the device. The dispenser is thermally insulated to prevent it from fast cooling. Plates are stored on a moving platform mounted on guides and suspended on springs matching the load.

The basket dispenser is used to store, transport, and distribute the baskets of industrial dishwashers. As in the plate dispenser, baskets are located on a platform suspended on a spring system and positioned on guides. The dispenser are designed to be enclosed underneath a worktop.

1.2 Important safety information:



The plate heating dispenser is powered by electricity. Only personnel trained in the use of professional gastronomic equipment correctly and safely may operate the plate dispenser and the basket distributor.

Only personnel skilled in servicing of professional gastronomic equipment may maintain the dispensers.

While using the basket/plate dispenser, strictly adhere to the safety instructions below:

- Be careful while near the chamber of the heating plate dispenser; its maximum operating temperature can reach 90°C.
- Make sure that no liquids are spilled over the heating elements of the plate dispenser.
- Before any cleaning procedure, make sure the dispenser has reached the ambient temperature, the thermostat control is set to zero, and the device is disconnected from the power supply.
- In case of a fault, disconnect the device from power supply and contact service personnel
- The device may be connected to power supply only after the fault is removed.

The following is strictly forbidden:

- Cleaning and repairing when the dispenser is connected to the power supply and switched on.
- Leaving the device unsupervised when it is operating.
- Keeping up the maximum power and temperature of the device when it is empty.
- Using the device when it is not earthed;
- Operating without protective clothing;
- Carrying or transporting the device without a pallet or a suitable platform.

The manufacturer shall not be held liable for any damage attributable to the failure to follow the instructions contained in this manual, hence it is recommended that you carefully read all information herein.

Keep the manual for later use.

WARNING:

Do not use the device if it is faulty.

1.3 Specification table:

MODEI	CAPACITY (Plates/baskets)	DIMENSIONS (mm)	CUTOUT DIMENSIONS (mm)	VOLTAGE (V)	POWER (W)	WEIGHT (Kg)
DPC-28	40-45	Ø417 x 732	Ø407	220-230V 50/60hz	480	20
DPC-34	40-45	Ø477 x 732	Ø466		480	26
DPN-28	40-45	Ø391 x 732	Ø375	-	-	10
DPN-34	40-45	Ø451 x 732	Ø434	-	-	16
DCN-55	5-6	642 x 602 x 713	610 x 535		-	-

2. INSTALLATION

2.1 General information:

The plate/basket dispenser should be unpacked, installed and tested by qualified service personnel. After bringing it into the room where it is going to be installed, the device should be left for approximately 3 hours so that it reaches the ambient temperature. Then it can be connected to power supply.



THE MANUFACTURER WILL NOT BE HELD LIABLE FOR ANY PERSONAL OR MATERIAL DAMAGE TO THE MACHINE RESULTING FROM THE INCORRECT INSTALLATION ORIGINATED BY FAILURE TO COMPLY WITH THE MANUFACTURER'S SPECIFICATIONS.

2.2 Transport, lifting, unpacking, storage:

Correct and safe transport:

- Use equipment appropriate for the weight and structure of the devices.
- Cover corners and sharp edges.

Before carrying:

- Secure the area against unauthorised personnel.
- Make sure that the load is properly secured.
- Check all loose components lest they should fall when being lifted.
- Try to lift the load as vertically as possible so as not to make any dents in it.
- While carrying the load, make sure that it is as near the ground as possible.

2.3 Intended use and limitations:

Plate dispensers are used to store, transport, distribute and heat plates. The maximum load of the dispenser is 40-45 plates and 45kg.

The basket dispenser is used to store, transport, and distribute the baskets of industrial dishwashers as containers for tableware. The maximum load of the distributor is 5-6 baskets 1100 mm deep and 120 kg.

Before using the plate heating dispenser, check the electrical system for efficiency and reliability.

After work, set the power control to 0.

Switch off the device using the control on the panel , and then disconnect the power cable of the plate heating distributor.

WARNING:

Before the dispenser is first put into operation, it is necessary to remove the protective film and the protective substance from the surfaces.

2.4 Manufacturer's identification label description:

				İNÖNÜ MAHALLESİ BALÇIK YOLU ÜZERİ 41400 - Gebze Turkey Tfno 262 751 1031 Fax 262 751 1032	
MOD	XXX	SN	8100371825	2014/11	
220V 50/60Hz		1N	9,5A		
Sogütma Refrig. Capacity	0	Lamba Lamp	0	Defrost Defrost	
ısıtıcı Heater	0	İklim Sinifi Climate Class		sıcaklık Temp.	+30+90
net ağırlığı Net Weight	100 KG	üfleme maddesi Blowing Agent	CO2	Kondansasy Condensation	
Ekipman Equipment		Sogütucu Refrigerant		soğutma ağırlığı Refrig. Weight	0

Data in the identification label:

- Serial number (code+year+serialnumber)
- Code: 19XXXXXX
- Model: XXX
- CE symbol
- Waste disposal symbol
- Manufacturing site
- Manufacturing year YYYY
- Climate Class:
- Working range temperature: 30°C/90°C
- Voltage: 220-230V
- Frequency: 50/60Hz
- Power consumption

2.5 Installation and assembly:

The dispenser should be installed in the following order:

- *Remove the protective film from all metal surfaces. The dispenser must be installed in a well ventilated room, under a ventilation hood, if possible. It can be located on a standalone base or as part of a row consisting of other kitchen devices as well.*
- *The dispenser should be connected to the power supply in compliance with applicable regulations.*
- *Install and connect the device in such a way that live wires cannot be accessed without tools. The fuses of the power system of the distributor should be designed for 10A current.*
- *Put the dispenser in a sufficiently prepared location. The height and the levelling of the device should be adjusted before it is installed on the base.*
- *The conductor cross-section area of the power cable for the DPC-28 and DPC-34 dispensers should not be smaller than 1.5 mm² (recommended cable 3x1.5 mm²).*

2.6 Electric connection:

- *The power cable used with the device should have 3 cords, the diameters of which may not be smaller than suggested in the manual.*
- *Designed to be powered by 230V, 50-60Hz mains power, the device's power cable is equipped with a PE protective conductor.*
- *The electrical connection is at the base of the device.*

WARNING:

Prior to first use, it is necessary to remove the protective substance from the surfaces of the distributor by wiping them with a soft cloth moistened with soapy water.

3. OPERATION

3.1 General information:

Follow the instructions below to make work and operation safe, as well as to ensure the durability and fault-free operation of the device:

- *Provide training for the personnel who is to use the device in the operation of professional electrical gastronomic equipment.*
- *The device may be repaired only by an authorised person.*
- *Damaged components or subassemblies should be replaced with the same items or ones with similar durability, features and technical parameters.*

The following must always be observed:

- *Do not connect the device to the mains via a socket that is NOT provided with an earthing pin.*
- *Do not connect the device to an electrical system that has not been checked for fire safety.*
- *Do not clean or have the device maintained when connected to the power supply.*

WARNING:

DO NOT use a water jet to clean the electrical heated plate dispenser.

The manufacturer shall not be held liable if the device is used without the observation of this manual or outside of its intended use.

3.2 Description of the control panel:

At the bottom of the device a control panel is located, forming part of the power cable. It features a thermostat control, control lamp, and a power switch.

The thermostat knob is used to adjust the temperature inside the chamber of the heated plate distributor. It may range from 30°C to 90°C. The control lamp (B) shows if the desired temperature has been reached in the chamber. The power switch is used to turn on and off the device.

3.3 Operation modes and configuration of the device:

A thermostat control is used to adjust the temperature of the plate heating dispenser. It is steplessly variable within a range of 30°C to 90°C. The control lamp for the heating elements switches on each time the temperature in the dispenser chamber falls a few degrees.

With the plate dispensers, plates of specific diameters can be safely stored: the DPN-28 and DPC-28 are designed for the diameters of 180-280mm, and the DPN-34 and DPC-34 for 240-340mm. They have an adjustable six-step system of three rails protecting the plates from sliding off the platform. In order to adjust the distributor to the plates of smaller diameter, raise a rail approximately 1 cm and turn it to the platform (clockwise). In order to adjust the distributor to the plates of larger diameter, raise a rail approximately 1 cm and turn it from the platform (counter-clockwise). Repeat this with each rail, making sure the extent of adjustment is the same each time so that the plates can be located centrally and safely.

4. MAINTENANCE

4.1 General safety rules:

All outer steel surfaces and all surfaces of the moving platform need to be cleaned daily using a small amount of detergent and lukewarm water. After being cleaned, the surfaces should be rinsed with cold water and dried.

Do not clean acid-resistant steel surfaces with scrapers or wire cleansers, since they can scratch the surfaces.

If the device is not going to be used for a long time, cover its surfaces, particularly the operating surfaces.

IMPORTANT:

Do not clean the plate heating dispenser with a water jet, since this might damage the electrical and electronic components ensuring the proper operation of the device.

4.2 Machine cleaning and maintenance routine:

CAUTION



THE DEVICE SHOULD NEVER BE CLEANED USING A WATER JET OR SIMILAR PRESSURE CLEANING DEVICE.

1. Turn off power switch.
2. Unplug the unit from its power source.

WAIT FOR LOW TEMPERATURE OF THE EQUIPMENT BEFORE CLEANING TO PREVENT BURNS.

CLEANING ADVICES:

- To clean the stainless steel use a sponge or cloth, tepid water and neutral soap. Do not use abrasive products, solvents, metal cleaning liquids or undiluted detergents.
- Dry with a cloth afterwards.
It is advisable to clean the interior of the machine as often as possible to maintain good hygiene standards.
- The device has been designed to require very little maintenance. With normal use, cleaning is the only form of maintenance that needs to be done on a regular basis.

4.3 Machine disposal:

The product is made up of metal parts. For any part of the appliance, please note that:

- At the end of the product's life-cycle, make sure it is not dispersed in the environment.
- Each part must be collected and disposed of separately, according to their different characteristics (e.g. metals, plastic, rubber, etc.)
- The public or private waste collection systems defined by local legislation must be considered.
- The equipment may contain hazardous substances: the improper use or incorrect disposal may have negative effects on human health and on the environment;
- In the event of illegal disposal of electrical and electronic waste, penalties are specified by local waste disposal legislation.

5. TROUBLE-SHOOTING

5.1 Trouble-shooting information:

IMPORTANT:

Electrical subassemblies may be replaced only by an authorised service technician.

It must be made a principle to disconnect the power cable from the power supply before electrical components are replaced.

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FAULT	POSSIBLE CAUSE	REMEDY
The air in the chamber of the dispenser does not heat up, the switches and the thermoregulator are activated, the control lamp is off.	<ul style="list-style-type: none"> - Power supply failure. - The terminals of the conductors loosened on the power strip. - The thermoregulator or the thermal switch is damaged. - The switches are damaged. 	<ul style="list-style-type: none"> Connect to power supply. Appropriately fix the conductors to the power strip. Replace the damaged components.
The air in the chamber is insufficiently heated.	<ul style="list-style-type: none"> - Some heating elements are disconnected. - Heating elements are damaged. 	<ul style="list-style-type: none"> Check that the heating elements are properly connected. Replace the damaged components.
The thermostat signalling lamp does not switch on though the air heats up.	<ul style="list-style-type: none"> - Control lamp burnt out. - The electrical circuit of the control lamp is open. 	<ul style="list-style-type: none"> Replace the control lamp. Repair the wires of the control lamp.