

Instructions for Use

Mobile plate dispenser

Art. No. A 0811, A 0812, A 0813

Art. No. A 0814, A 0815, A 0816

Art. No. A 0817, A 0818, A 0819



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PREFACE

Congratulations!

In purchasing this new SCHOLL appliance you have chosen a product which meets highest technical standards while providing outstanding convenience in practical use.

This appliance has been designed with minimal energy consumption in mind. Used responsibly, it will serve you well in an ecologically sound manner.

Please read the information in this manual carefully before starting up this appliance. On the following pages you will find important notes regarding its operation, care and maintenance so that you will be able to enjoy its use for a long time.

If a malfunction should nevertheless occur, please consult the "Troubleshooting" section first. In many cases you should be able to remedy minor problems yourself, thus saving unnecessary service costs.

Please retain this manual carefully and pass it on to any subsequent user for his or her information and safety.

A quality product, properly treated, will give you many years of satisfactory service.

We trust you will enjoy using this product!

Yours sincerely

Gustav Scholl Apparatebau GmbH & Co. KG



CONVENTIONS

PICTOGRAMS – GENERAL SAFETY NOTES



Be sure to observe these Instructions for Use as well as the safety notes to prevent injuries or damage to health or property. Do not alter or modify this appliance.

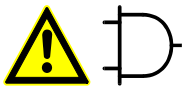


Never use a defective appliance. If you suspect the unit of being faulty or discover an unusual noise or smell, turn off the power switch and pull the plug out of the socket-outlet, or otherwise disconnect the appliance from the mains and de-energize it (i.e., ensure that it no longer carries any voltage). Do not use this appliance when its power cord is damaged.

Failure to observe this warning may result in a fire hazard or electrical shock!

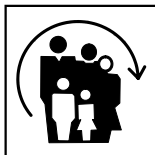


Maintenance and repair work must be carried out only by qualified professionals using original spare parts and accessories. Do not attempt to carry out repairs on this appliance yourself!



Connect this appliance to suitably earthed mains outlets only. Ensure that your mains power supply conforms to the data stated on the nameplate of the appliance.

Failure to observe this warning may result in a fire hazard or electrical shock!



This appliance is not intended to be used by persons (including children) of limited physical, sensory or intellectual abilities, or lacking in experience and/or knowledge, unless they are supervised by a person responsible for safety who instructs them in the use of the device. Children should be supervised to ensure they will not play with this appliance.

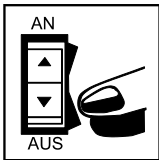




Do not run the power cord near heat sources, over sharp edges, etc. Always pull on the plug, not the cord, to remove it from a socket-outlet since the cord might be damaged as a result. Do not allow cords to hang unsupported. Route the cord so that it will not form a tripping hazard!



When using an extension cord, unwind the cord from the reel to prevent heat build-up or cord fires, respectively. The socket-and-plug connection must be splash-proof and be made of, or coated with, rubber. **Each wire must have a cross-section of at least 1.5 mm².**



Do not allow this appliance to operate unattended. Ensure that its power switch is set to „0“ before inserting the plug into an electrical socket-outlet. Avoid starting the unit unintentionally. Connecting the unit to the mains with its power switch set to ON may cause accidents.



Protect this appliance from moisture (water spray, rain). Do not immerse the appliance in water or other fluids and do not place it in a dishwasher. Any penetration of water into the unit will increase the risk of an electrical shock.



Do not touch the surfaces of the appliance. The surfaces of this appliance may get hot. Please allow the unit to cool down fully before cleaning or stowing it. Never cover this appliance.

Burn injury or fire hazard!



PICTOGRAMS – WARNING NOTES



Cleaning must only be performed by qualified persons who have read and understood these Instructions for Use and are familiar with applicable hygiene rules. Ensure that care is exercised during cleaning of the unit.

For light cleaning, wipe down the surface with a cloth or soft brush/sponge soaked in warm water which contains a small amount of dishwashing detergent. Follow this up by wiping with clear water until no cleaning agent residue remains on the surface, as the latter might cause discoloration or stains. Finish by rubbing the surface dry.

To remove more stubborn or extensive residue, a stainless steel cleaning product may be used.

Never use any of the following for cleaning:

- aggressive or bleaching products, i.e., containing active oxygen, chlorine, or caustic/corrosive constituents.
- abrasive cleaning products such as scouring creams/pastes, steel wool, saponified steel wool, metal or plastic sponges, or sponges with a scratchy surface (scouring side).



Never use steam and/or pressure jet cleaning equipment to clean this appliance. This might damage the appliance to the point where it may pose a **hazard to your life!**



Before any cleaning, maintenance or repair work is carried out, the appliance must be disconnected from the mains and de-energized. To do so, it is not enough to set the power switch to OFF. Instead, the mains plug must be pulled or the electrical circuit must be de-energized, respectively. Check that no voltage is present before opening the appliance, and lock out the circuit to make it safe against re-energizing.



The total permitted regeneration and hot-holding time according to HACCP will be exceeded after 3 hours.

Risk of potential health impairment!





Allow the unit to cool down before starting any cleaning work.

Burn hazard

PICTOGRAMS – IMPORTANT NOTES



DANGER

indicates an immediately threatening hazard.

Failure to observe this warning notice will result in severe physical injury or death.



WARNING

indicates a potentially dangerous situation.

Failure to observe this warning notice may result in severe physical injury or death.



CAUTION

indicates a potentially harmful situation.

Failure to observe this notice may result in damage to property.



DANGER – electrical voltage

indicates an immediately threatening hazard.

Failure to observe this warning notice will result in severe physical injury or death.



ACHTUNG

IMPORTANT

Improper use may result in minor injuries or damage to property.



In addition to these Instructions for Use, a number of accident prevention and other regulations apply with regard to the operation of this appliance. As regards food handling, please observe HACCP rules concerning compliance with hygiene requirements.

If you have any questions, please contact your supervisor(s) or safety representative.



This product must not be disposed of in domestic waste.

Please arrange for proper recycling of this product via your local provider of waste disposal services.



INTRODUCTION

This operating manual gives information about the function, operation and use of your stacking and output devices, hereinafter called "stacker".

The operating manual applies to everyone, who

- receives and checks the device,
- installs, sets up and connects the device,
- uses the device,
- cleans the device,
- services and maintains the device.

Please, first read the chapters Description and Function, because they give you a good overview. That is necessary for correctly operating and functioning of the stacker.

Some texts in this manual are printed in red; they are warnings. If you do not heed those warnings, you run the risk of your stacker not functioning properly or you getting injured. We do not accept liability for such cases.

Depending on model and version, the stacker is meant for:

- storing of one or more items of tableware,
- dispensing tableware at collection level,
- pre-warming of heat-resistant tableware, if the stacker is fitted with a heater,
- transporting tableware.

Tableware encompasses:

- plates, saucers, bowls, cups, mugs, glasses, ¹⁾
- trays,
- baskets with tableware, as mentioned under ¹⁾.

The tableware is clean and may be empty or filled with solid food or, in the case of liquid food, may be shut tight with a lid.

It is imperative that damage and deficiencies are reported within eight days from receipt of the goods.

- A guaranty period of six months applies to electrical components (connection leads, wires, thermostat, switches, heating elements).
- A guaranty period of 12 months applies to mechanical components (stacking units with guide wheels, castors).
- The guaranty only applies if the stacker has been used for its intended purpose and only covers replacement of defective parts and not labour.

Stackers with electric heating:

- comply with EN 60335-1 and 60335-2-50 according to the provisions of the VEM directive,
- comply with EN 50081-1 and 50082-1 according to the provisions of the EMC directive.



DESCRIPTION

Depending on model and version, the stacker has been made up of the following element:

- 1) Casing:
 - a) closed, half-open (model ORT-MS) or completely open (model OX-MS),
 - b) with or without heating tray and switch panel,
 - c) with or without push-in grip.
- 2) Stacking slots:
 - a) with or without flange,
 - b) with guide frames or individually adjustable guides,
 - c) with spring buckles.
- 3) Stacking platform:
 - a) with rollers,
 - b) in the shape of a frame, with or without loading platform,
 - c) with spring buckles.
- 4) Coil springs that connect the stacking slots with the loading platform.
- 5) Electric heating installation:
 - a) connection lead,
 - b) switch,
 - c) thermostat,
 - d) heating element with or without ventilation fan.

The model description is affixed to the outside of the stacker. Write the model description and the serial number on the input form.



FUNCTION

If the tension force of the coil spring has been adjusted well to the weight of the tableware, the upper tableware part should be flush with the upper edges of the guides.

When the upper tableware part is removed, the tableware part below it will take its place. The totality of the springs determines the tension force of the stacker.

Too many springs: the tableware parts will be above the guides and if you use a lid, the lid will not shut tight.

Too few springs: the tableware part cannot be removed or only with difficulties.

Versions with heating allow for warming up the tableware.

The heating element heats the air in the stacker, which, in turn, provides convection for the tableware.

The stacker is closed by a lid on top, ensuring that less hot air gets lost. Therefore, we recommend to use a lid.

The locking devices on the two castors are operated by foot and block the wheels and the swivel movement.



ACCEPTANCE CHECKING

Between production and despatch, every stacker is checked for:

- damage
- completeness of deliverables
- functioning of the stacking mechanism
- functioning of switches, thermostat and heating element as well as for electrical safety.

Please check immediately upon receipt:

- has the packing been damaged?
- has the device been damaged?
- is the device complete and are the accessories included?

NOTIFY YOUR SUPPLIER WITHIN EIGHTS DAYS OF ANY DAMAGE TO YOUR STACKER.



INSTALLING

- 1) Remove the packaging.
- 2) Remove the plastic foil from the casing and the platform.
- 3) Adjust the spring force by using an item of tableware on the stacker:
 - a) Take the platform off the support or the removable panel from the side of the push-in grip (only model OX-MS) and the springs can now be reached.
 - b) Suspend the springs outward (for less tension force) or inward (for more tension force) until the upper edge of the stacker is flush with the upper edge of the guides.
Standard, all springs are suspended when delivered.

DO NOT PUSH THE SUPPORTS DOWN WHEN ADJUSTING THE SPRING FORCE, BECAUSE THE SPRING MAY NOT BE UNDER TENSION.

LOOSEN THE SPRING ON THE UNDERSIDE, WHERE THE SPRING ARE SUSPENDED FROM THE SPRING BUCKLES OF THE STACKER PLATFORM.

SPREAD THE TENSION FORCE EVENLY OVER THE SPRING BUCKLES; NOT ALL SPRING ON ONE SIDE AND NONE ON THE OPPOSITE SIDE.

- 4) Adjust the adjustable guides:
 - a) lift the guide and turn it into the desired position,
 - b) allow the guide to fall back and check the immobilisation hole next to it.

CHECK, WHETHER THE TABLEWARE CAN MOVE FREELY BETWEEN THE GUIDES.

- 5) Commissioning heated stackers:

SET THE SWITCH TO "0" BEFORE PLUGGING THE PLUG INTO THE SOCKET.

ONLY USE EARTHED SOCKETS.

HANG THE CONNECTION LEAD ON THE FACILITY THAT HAS BEEN PROVIDED FOR THAT PURPOSE, AFTER YOU HAVE PULLED THE PLUG OUT OF THE SOCKET.



OPERATION

- Engage the castors during loading and unloading and when pre-warming tableware.
- Disengage the castors when moving the stacker.

TAKE CARE AT TRESHOLDS:

NEVER BUMP FORCEFULLY INTO THRESHOLDS, REGARDLESS OF WHETHER THE STACKER IS LADEN OR EMPTY.

TAKE CARE AT STRONGLY SLOPING SECTIONS:

REQUEST HELP, TO ENSURE THAT THE STACKER DOES NOT GET OUT OF CONTROL.

- Load the stackers one after the other with small stacks of tableware.

THAT WAY YOU AVOID INJURIES AND DAMAGE TO TABLEWARE.

- Set the switch to "1" and the pilot light comes on. Turn the button of the thermostat to the desired temperature and the heating element becomes hot.
The temperature setting, the time, the tableware itself and the using of a lid all have influence on the temperature of the tableware. Keep changing the temperature setting and the warming-up time, until you have achieved the desired result.
Turn the heating about two to three hours before dispensing on and use, during that time, a lid on the stacker. Use the lid also as much as possible during dispensing, in order to avoid heat loss. Use the lid when the stacker is not used; the stacker and plates will then remain clean and free of dust. A lid is not part of the standard equipment of the stacker, but will be delivered - if ordered - as an accessory. Individual lids can be supplied afterwards; consult you supplier on that.

THE HEATING ELEMENT WILL TURN OFF AUTOMATICALLY WHEN THE TEMPERATURE IN THE UPPER PART OF THE DEVICE REACHES 120 °C AT THE BOTTOM OF THE DEVICES, NEAR THE HEATING ELEMENT, THE TEMPERATURE IS ABOUT 10 - 20 °C HIGHER.

AFTER A FEW HOURS OF PRE-WARMING, THE CASING WILL GET HOT ON THE OUTSIDE; USE THE PUSH-IN GRIP OR GLOVES WHEN MOVING THE STACKER.



CLEANING

- 1) Remove every day dust / dirt from the lid and the cover of the stacker, using a moist cloth.
- 2) Remove dust / dirt from inside the stacker at least twice a year:
 - a) set the switch to "0",
 - b) take the plug out of the socket,
 - c) take the tableware parts and loading platform out of the stacker,
 - d) wipe the dust off or suck it away from the inner sides,
 - e) wipe the inside with a moist cloth.

DO NOT USE A DRIPPING WET CLOTH OR SPONGE FOR CLEANING STACKERS WITH HEATERS, BUT ONLY A MOIST ONE.

DO NOT USE HIGH-PRESSURE CLEANERS FOR CLEANING STACKERS WITH HEATERS.

DO NOT USE AGGRESSIVE DETERGENTS FOR CLEANING THE PLASTIC LID (IN THE DISHWASHER).

- 3) Place the loading platform and tableware parts back in the stacker and reconnect the stacker with the power network.



SERVICE AND MAINTENANCE

- 1) Check the suitable spring force twice a year. The tension force can weaken as a result of excessive pulling out and the influence of heat. Now suspend unused springs or replace all springs by new ones:
 - a) set the switch to "0",
 - b) take the plug out of the socket,
 - c) take the tableware parts and loading platform out of the stacker,
 - d) suspend not yet used springs from the spring buckles or replace all old springs.

DO NOT PUSH THE SUPPORTS DOWN WHEN ADJUSTING THE SPRING FORCE, BECAUSE THE SPRING MAY NOT BE UNDER TENSION.

SPREAD THE TENSION FORCE EVENLY OVER THE SPRING BUCKLES; NOT ALL SPRING ON ONE SIDE AND NONE ON THE OPPOSITE SIDE.

- 2) Check twice a year, whether all nuts and bolts of the castors are properly seated. Check, whether the castors turn and swivel well, if not:
 - a) take the castors out of their holders,
 - b) clean the castors and bearings with a moist cloth with detergent.

REPLACE DEFECTIVE CASTORS AND LOST NUTS FORTHWITH.

TIGHTEN THE BOLTS EVENLY AND CROSSWAYS (TIGHT IS TIGHT).

USE SAFETY BOLTS (SUPPLIED EX FACTORY).

- 3) Check the functioning of all electrical elements twice a year:
 - a) set the switch to "0",
 - b) take the plug out of the socket,
 - c) disassemble the heating insert and the switch panel.

All electrical elements can now be seen and reached.

MAINTENANCE AND REPAIR WORK ON HEATING SYSTEMS MAY ONLY BE CARRIED OUT BY QUALIFIED ELECTRICIANS.

ONLY USE ORIGINAL SPARE PARTS OR PARTS WITH EXACTLY THE SAME CHARACTERISTICS AND THE SAME PROOF MARKS.

TEST THE CIRCULATION AIR FAN SEVERAL TIMES A YEAR; THEY ATTRACT DUST, WHICH LEADS TO IMPAIRED FUNCTIONING AND CAN CAUSES THE VENTILATOR TO FAIL.



- 4) Replace defective or damaged parts as follows:
 - a) inform your supplier or customer service centre,
 - b) make a note of the position and connections of the defective part and mount the new parts in exactly the same way,
 - c) put the heating tray and switch panel in the old position and carefully tighten all screws.
- 5) Place the loading platform and the tableware parts back in the stacker and reconnect the device.



TECHNICAL DATA

| Art. No. | Execution | ExternalDimensions B x T x H in mm | Dimensions crockery in mm | Pile height in mm | Voltage | Power |
|----------|---------------------|---------------------------------------|---------------------------------|----------------------|---------|-------|
| A 0811 | 1 pile heated | 485 x 520 x 978 | 190-238 | 611 | 230V | 0,6kW |
| A 0812 | 1 pile heated | 485 x 520 x 978 | 230-278 | 611 | 230V | 0,6kW |
| A 0813 | 1 pile heated | 485 x 520 x 978 | 260-308 | 611 | 230V | 0,6kW |
| A 0814 | 2 piles unheated | 485 x 920 x 978 | 190-238 | 611 | | |
| A 0815 | 2 piles unheated | 485 x 920 x 978 | 230-278 | 611 | | |
| A 0816 | 2 piles unheated | 485 x 920 x 978 | 260-308 | 611 | | |
| A 0817 | 2 piles heated | 485 x 920 x 978 | 190-238 | 611 | 230V | 1,6kW |
| A 0818 | 2 piles heated | 485 x 920 x 978 | 230-278 | 611 | 230V | 1,6kW |
| A 0819 | 2 piles heated | 485 x 920 x 978 | 260-308 | 611 | 230V | 1,6kW |

Design:

Chromium-nickel steel 18/10, heated/unheated, for plates and serving plates, heated plate dispenser thermostatically adjustable from 30-90°C, capacity approx. 50/100 plates, mounted on 4 castors - diameter 125mm - 2 lockable, incl. handle and corner bumper



DISPOSAL AND ENVIRONMENT



The appliance has been packed before shipping to protect it against damage in transit. After unpacking, please dispose of packing materials in an environmentally sound manner.

All packing materials are eco-compatible, 100% recyclable and marked with a symbol to that effect.



While unpacking, keep packing materials (polyethylene bags, pieces of polystyrene, etc.) out of the reach of children.

ENVIRONMENTAL NOTES

DISPOSAL OF PACKING MATERIAL

Recyclable packing materials should be disposed of in sorted fractions for recycling via approved local disposal facilities.

For approved disposal facilities in your area, please contact your local government or community administration.

DISPOSAL OF THE APPLIANCE

Render the appliance inoperable before disposal.

Pull the plug out of the socket-outlet or arrange for disconnection by an electrician, then cut the mains cord off the appliance.

This product must not be disposed of in normal household waste at the end of its service life, but must be turned in for recycling at an approved collecting facility. This requirement is identified by a symbol on the product, in the Instructions for Use, or on the packing material.

Materials are recyclable as marked. By arranging for the recycling, recovery, or other form of re-use of end-of-life appliances you will make an important contribution to the protection of our environment.

Your local government or community administration will advise you as to which disposal facilities in your area accept discarded appliances for recycling.



WARRANTY AND SERVICE

WARRANTY CONDITIONS

The manufacturer accepts no liability or warranty in the following cases:

- failure to observe notes and instructions given in the Instructions for Use;
- use of the product in a manner not conforming to its intended use;
- alteration or modification of the appliance or its functionalities;
- use of non-original spare parts.

Except as otherwise stipulated by special warranty conditions, a 12-month warranty is granted on all product vis-a-vis merchants (details are covered by para. 11 of our General Terms and Conditions of Sale).

The warranty granted on appliances is a material warranty valid for a 1-year period, i.e., if a defect should occur we will send you the relevant part. The defective part must be returned to our address within two weeks. No claim based on alleged unsoundness of goods or for consequential loss or damage involving factors unrelated to the appliance will be accepted. Further warranty information is contained in our General Terms and Conditions of Sale or can be made available upon request.

Appliances not produced by ourselves are subject to the warranty terms and conditions or the relevant manufacturer. These, too, will normally be limited to a material warranty. We do not grant any direct warranty on such items.





IMPORTANT

To enable our customer service to prepare repairs carefully and to provide the appropriate spare parts, please provide the following information when reporting a customer service requirement:

1. Your precise address (where applicable, final customer's address, person to contact)
2. Your contact details such as phone, fax and e-mail (including, where applicable, those of the final customer)
3. Times when a customer service visit will be convenient
4. Exact appliance specifications (consult the nameplate and/or purchase receipt)
5. Purchase date
6. Accurate description of the problem or of your service request (including, where applicable, a photo of the defect or installation situation)

Please also keep the purchase receipt on hand. This will help us avoid unnecessary time and costs while enabling us to work more efficiently for you.

SERVICE ADDRESS

You can reach us at the following times:

Monday - Thursday from 7:00 a.m. till 4:00 p.m.

Fridays from 7:00 a.m. till 12:15 p.m.

Outside these office hours please communicate your requests per e-mail or telefax.

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