

# USER MANUAL

**SELF LEVELLING DISPENSERS**

**FOR CROCKERY**

**INCOUNTER UNITS**

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**Issued 4/2004**



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## REGISTRATION FILE

(First read the instructions in chapter 2)

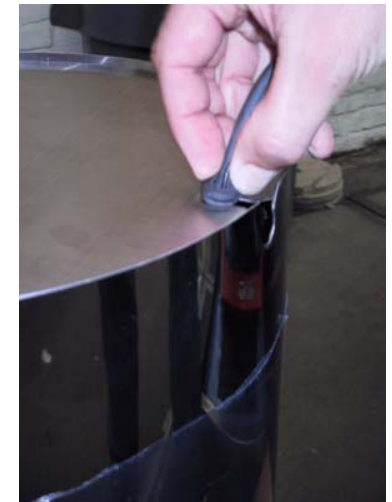
Nr.	Type/Model dispenser	Serialno.

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Cable in bottom of unit. 11



1



3



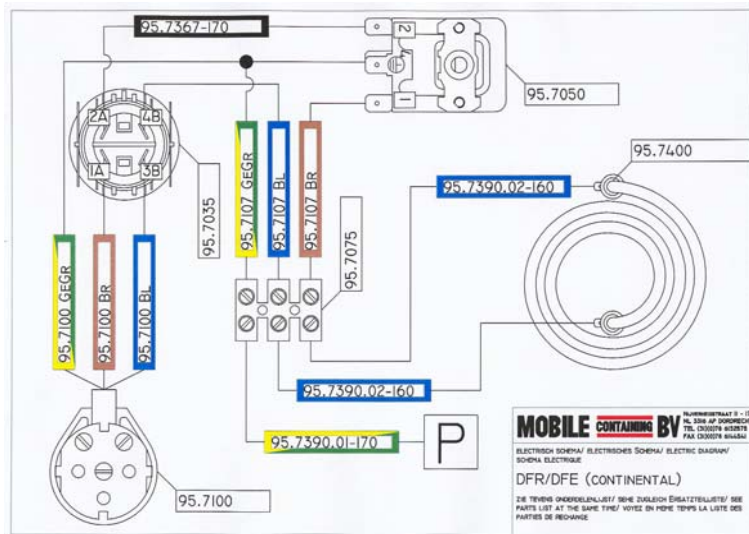
2



4

# MANUAL INCOUNTER UNITS

## APPENDIX C: ELECTRIC DIAGRAM



**Types DFR Heated with seperate control panel and adjustable thermostat 30-120 C**

## APPENDIX D: INSTRUCTION FOR ADJUSTING SPRINGS

Verklaring tekening/Assembly drawing/Zeichenerklärung/Explication du dessin/Explicación al esquema

A=vooraanzicht/front view/Vorderansicht/vue d'en face/vista de frente

B=zijaanzicht/side view/Seitenansicht/vue d'en profil/vista de perfil

C=B, losmaken veer/detatch spring/Lösen der Federn/décrochage du ressort/desenganche del muelle

Onderdelenlijst/List of parts/Unterteilungs-Liste/Liste des parties de rechange/Lista de recambios

1=verenbeugel boven/upper spring ring/Federring oben/anneau à ressorts supérieur/aro superior muelle

2=gat in verenbeugel/hole in spring ring/Loch in Federring/trou à l'anneau/agujero en aro portamuelles

3=veer/spring/Feder/ressort/muelle

4=open oog veer/spring hook/offenes Auge der Feder/oeil ouvert du ressort/gancho del muelle

5=verenbeugel onder/lower spring ring/Federring unten/anneau à ressorts inférieur/aro inferior

Beschrijving losmaken veer/Instruction to detatch spring/Beschreibung Lösen der Federn/Description du décrochage du ressort/Instrucciones para desenganchar el muelle

1=alle servies verwijderen en platform/remove all crockery and platform/alle Geschirr und Plattform wegnehmen/éloignez toute la vaisselle et la plate forme/quitar toda vajilla y plataformas

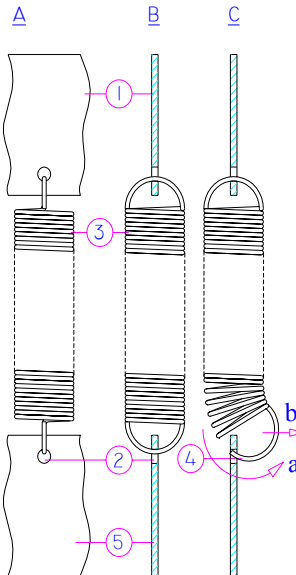
2=veeroog onderaan draaien (a) en uit verenbeugel onderzijde trekken (b)/open lower spring hook (a) and detach from lower spring ring (b)/Auge der Feder unten drehen (a) und ziehen aus Federring unten (b)/tournez l'oeil du ressort inférieur (a) et tirez-le de l'anneau à ressorts inférieur (b)/abrir el gancho inferior del muelle (a) y desenganchar del aro inferior (b)

3=veer laten hangen in verenbeugel boven/leave spring attached to upper spring ring only/Federn an Federring oben hängen lassen/laissez pendre le ressort dans l'anneau à ressort supérieur/dejar el muelle enganchado sólo al aro superior

Let op/Attention/Achtung/Attention/Atención

Ingehaakte veren gelijkmatig verdelen over verenbeugel/Ensure connected springs are evenly distributed around the spring ring/Federn gleichmäßig verteilen über Federring/Distribuez les ressorts en fonction uniformément sur l'anneau/Asegurarse que de los muelles que quedan están distribuidos equitativamente alrededor del aro

**MOBILE CONTAINING BV**



03/2000

# MANUAL INCOUNTER UNITS

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## 1. About this manual

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This manual informs you about the function, the operation and the use of your self levelling dispenser, further to be called dispenser.

This manual is for those who,

- receive and check the product (Chapter 4),
- place, adjust and connect the product (Chapter 5),
- use the product (Chapter 6),
- clean the product (Chapter 7),
- service the product (Chapter 8).

Please read the for you relevant chapters carefully.

In any case you should read the chapters 2 en 3; this gives you a good understanding (in the parts of) the dispenser and working of the dispenser. This is necessary for the right operating and good working with the dispenser.

In this manual some texts are framed; these are warnings. If you neglect these warnings, you may take the risk the unit does not work well or does not work or that you might be injured. In that case we accept no liability.

Your dispenser, depending on the type, is meant to be used for:

- 1) storage of one or more stacks crockery with the dimensions as defined for this dispenser,
- 2) issue of the crockery at a constant level,
- 3) heating of heat-resistant crockery, when the dispenser is provided with a heating,
- 4) transport of crockery.

Crockery is:

- 1) plates, saucers, bowls, cups, glasses,
- 2) trays,
- 3) baskets filled with crockery as mentioned at point 1.

The crockery is clean and empty and filled with solid substance or else properly sealed.

Damages and defects on the goods should be reported within 8 days upon receipt of the goods.

For all electrical parts (cable, wiring, thermostat, switch, heating-element) there is a warranty-term of 6 months.

For all moving, mechanical parts (stacking-unit with guiderolls) there is a warranty-term of 12 months.

This warranty is only valid,

- when the dispenser has been used for it's purpose,
- for the parts and not for costs of labour.

The dispensers, equipped with heating (electricity), are:

- are in conformity with the EN 60335-1 and 60335-2-50 following the provisions of the VEM directive,
- are in conformity with the EN 50081-1 and 50082-1 following the provisions of the EMC directive.

# MANUAL INCOUNTER UNITS

## 2. Description of the dispenser.

Depending on the type and model the dispenser is built from the following parts.

- 1) Stacking unit:
  - a) with or without flange,
  - b) with frame-guidance or extra adjustable guiding-rods,
  - c) with spring-ring.
- 2) Carrier-frame:
  - a) with rollers,
  - b) as a frame with or without platform,
  - c) with spring-ring.
- 3) Springs, between stacking-unit and platform.
- 4) Electrical heating-installation:
  - a) spiral cable,
  - b) switch,
  - c) thermostat,
  - d) heating element with or without fan.

At the top of the dispenser at the inside of the carrier-frame an identification-label is placed. On this identification-label you will find the model and type.

The appendix A gives a listing with:

- 1) Dimensions of the crockery.
- 2) Dimensions of the dispenser.
- 3) Power supply of the heating.

The description tells you whether your model is equipped with, platform, fix or adjustable guiding-rods and/or heating.

Whether the instructions further on are applicable for you, depends on the model you own.

Just aside the identification-label you will find a second label with a serialnumber on it.

Write down the type(s) and serialnumber(s) on page 1 (registration file).

## 3. Operating of the dispenser.

When the upward spring-strength has been adjusted correctly to the weight of the crockery, the upper crockerypart of the stack is at the same level as the end of the guiding-rods.

When the upper crockerypart is taken away, the next crockerypart replaces it.

The total number of springs determines the total spring-strength of the dispenser. Too much springs and the crockeryparts are above the guiding-rods and the cover does not fit properly.

Not enough springs, the upper crockerypart cannot or is difficult to be reached.

When you have a unit with heating, you have the possibility to warm the crockery.

The heating-element warms the air in the dispenser; this air gives its warmth to the crockery.

A cover locks the dispenser, so that less warm air (energy) is wasted. We advise you to use a cover.

## 4. Checking at arrival.

During production and preparation for transport every dispenser is checked on:

- 1) damages,
- 2) complete delivery,
- 3) operating of the stacking-mechanism,
- 4) operating of the switch, the thermostat and the heating-element and the electrical safety.

Check directly upon arrival of the goods:

# MANUAL INCOUNTER UNITS

## APPENDIX B: PARTSLIST

Art.code	Description	Used in
<b>ALL TYPES</b>		
95.7602	STST PULL-SPRING 8 g/mm	T(H)
95.7610	STST PULL-SPRING 6 g/mm	ALL TYPES EXCEPT T(H)
95.7640	STST PUSH SPRING FOR GUIDING ROD	T(H)
95.7650	STST PUSH SPRING FOR GUIDING ROD	T(H)X
95.7700	ADJUSTABLE GUIDING ROD	T(H)
95.7720	ADJUSTABLE GUIDING ROD	T(H)
95.7740	SCREWBOLT M5 X 10 FOR GUIDING ROD	T(H)
95.8150	PTFE BEARING FOR CARRIER-FRAME	T(H)X/T(H)S/(F)OR-C(H)/OR-CHU
5.8160	BRASS AXLE FOR CARRIER-FRAME	T(H)X/T(H)S/(F)OR-C(H)/OR-CHU
95.8200	KNOB FOR SMAL STST COVER	ALL TYPES (WITH COVER)
95.8210	GRIP FOR BIG STST COVER	ALL TYPES (WITH COVER)
95.8310	BRASS AXLE FOR CARRIER-FRAME	T(H)/DFE
95.8320	PTFE BEARING FOR CARRIER-FRAME	T(H)(DFE
95.8343	PLASTIC GUIDE FOR DFE	DFE
95.8051	SKIFFY FOR GUIDE FOR DFE 95.8343	DFE
<b>TYPES WITH HEATING</b>		
95.7002	OPERATING PANEL WITHOUT PARTS	DFE
95.7003	MOUNTING PLATE FOR OPERATING PANEL 95.7002	DFE
95.7010	OPERATING PANEL WITHOUT PARTS	OR-CHU
95.7014	HINGE FOR OPERATING PANEL	OR-CHU
95.7015	GUIDINGSTRIP FOR CONTACT WIRES	ALL TYPES
95.7016	TIEWRAP FOR CONTACT WIRES	OR-CHU
95.7030	PULLDISCHARGE SMALL	DFE (HEATED)/OR-CHU
95.7032	PULLDISCHARGE BIG	DFE (HEATED)
95.7035	SWITCH/PILOTLIGHT GREEN	DFE (HEATED)
95.7040	SWITCH/PILOTLIGHT WHITE	OR-CHU
95.7042	PLASTIC CAP FOR SWITCH/PILOTLIGHT	OR-CHU
95.7050	THERMOSTAT 30 - 120 °C	DFE/OR-CHU
95.7055	TEMPERATURE-BLOCK UP SET	OPTIONAL FOR OR-CHU
95.7060	THERMOSTATKNOB	OR-CHU
95.7065	THERMOSTATKNOB DFE	DFE (HEATED)
95.7070	CONNECTING BLOCK 2-WAY	OR-CHU
95.7075	CONNECTING BLOCK 3-WAY	ALL TYPES
95.7085	PLUG FOR SPIRALCABLE UK	ALL TYPES (UK VERSION)
95.7100	CABLE WITH PLUG 3 x 0.75 MM2	ALL TYPES
95.7107	CABLE 3 x 0.75 MM2	DFE
95.7110	SWITCH/PILOTLIGHT RED	TH/THX/THS/FOR-CH
95.7130	THERMOSTAT 70 °C	TH/THX/THS/FOR-CH
95.7170	PLASTIC CAP FOR SWITCH/PILOTLIGHT 95.7130	TH/THX/THS/FOR-CH
95.7214	BUSHING	OR-CHU
95.7215	BUSHING	DFE (HEATED)
95.7216	BUSHING	DFE/OR-CHU
95.7218	BUSHING	TH
95.7220	FAN	OR-CHU
95.7230	FAN HEATING ELEMENT 2x 1000s W	OR-CHU
95.7367	ELECT. WIRE BLACK L = 170 MM	DFE
95.7368	ELECT. WIRE BLACK 170 MM	OR-CHU
95.7380.01	ELECT. WIRE YELLOW/GREEN L = 150 MM	OR-CHU
95.7380.02	ELECT. WIRE YELLOW/GREEN L = 300 MM	OR-CHU
95.7380.03	ELECT. WIRE BLUE L = 160 MM	OR-CHU
95.7380.05	ELECT. WIRE BROWN L = 160 MM	OR-CHU
95.7380.06	ELECT. WIRE CT. WIRE BL ACK L = 180 MM	OR-CHU
95.7380.07	ELECT. WIRE BLACK L = 200 MM	OR-CHU
95.7380.08	ELECT. WIRE BLACK L = 890 MM	OR-CHU
95.7380.09	ELECT. WIRE BLUE L = 890 MM	OR-CHU
95.7385.01	ELECT. WIRE BLACK L = 230 MM	OR-CHU
95.7385.02	ELECT. WIRE BLUE L = 470 MM	OR-CHU
95.7390.01	ELECT. WIRE YELLOW/GREEN L = 170 MM	DFE (HEATED)/TH/THX/THS/FOR-CH
95.7390.02	ELECT. WIRE BLUE L = 160 MM	TH/THX/THS/FOR-CH
95.7390.03	ELECT. WIRE BLACK L = 140 MM	TH/THX/THS/FOR-CH
95.7390.04	ELECT. WIRE BLACK L = 890 MM	TH/THX/THS/FOR-CH
95.7390.05	ELECT. WIRE BLUE L = 980 MM	TH/THX/THS/FOR-CH
95.7390.06	ELECT. WIRE BLRAUN L = 980 MM	TH/THX/THS/FOR-CH
95.7400	HEATING ELEMENT 230vw - 400W	ALL TYPES EXCEPT OR-CHU

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## APPENDIX A - 1: TYPES

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TYPE	CROCKERY DIMENSIONS IN MM		DIMENSIONS DISPENSER IN MM			HEATING INSTALLATION
	MINIMUM	MAXIMUM [1]	DISPENSER CUT OUT [2]	[3/4]	[5]	
DFE	FOR ROUND PLATES, WITH FLANGE, 4 FIXED GUIDING-RODS, PLATFORM AND SEPERATE PANEL WITH ON/OFF SWITH AND THERMOSTATKNOB (HEATED)					
210	Ø160	Ø210	Ø300	Ø286		230 V 400 W
240	Ø190	Ø240	Ø330	Ø316		
280	Ø230	Ø280	Ø370	Ø356		30-120°C ADJUSTABLE
310	Ø260	Ø310	Ø400	Ø386		
340	Ø290	Ø338	Ø430	Ø416		
	HEATED WITH ISO-TUBE					
210	Ø160	Ø210	Ø450	Ø316		230 V 400 W
240	Ø190	Ø240	Ø450	Ø356		
280	Ø230	Ø280	Ø450	Ø386		30-120°C ADJUSTABLE
310	Ø260	Ø310	Ø450	Ø416		
340	Ø290	Ø338	Ø470	Ø450		
T/TH	FOR ROUND PLATES, WITH FLANGE, 3 ADJUSTABLE GUIDING-RODS (EXCEPT T165) AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED)					
165	Ø80	Ø160	Ø237	Ø223		N.A.
245	Ø140	Ø220	Ø317	Ø303		230 V 400 W
280	Ø185	Ø255	Ø359	Ø340		
310	Ø210	Ø385	Ø382	Ø368		
TX/THX	FOR ROUND/RECTANGULAR/OVAL PLATES, WITH FLANGE, 4 ADJUSTABLE GUIDING-RODS AND ON/OFF SWITCH ON TOP OF FLANGE (HEATED)					
TX	180 x 180	295 x 295	390 x 390	350 x 364		
THX	180 x 180	295 x 295	390 x 390	372 x 372		230 V 400 W 70°C FIXED
TSG/THSG	FOR RECTANGULAR PLATES, CUPS OR BOWLS (ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM) WITH ALL FOUR SIDES CLOSED AND ON/OFF SWITCH ON TOP OF FLANGE HEATED)					
TSG						
THSG	230 V 400 W 70°C FIXED					
OR-C	FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES					
A	530 x 650	594	674	544	674	N.A.
B	500 x 500	564	514	514	514	
C	530 x 370	594	384	544	384	
D	480 x 370	544	384	494	384	
E	530 x 325	594	339	544	339	
FOR-C	FOR TRAYS OR BASKETS WITH 4 FIXED CORNER-GUIDES AND FLANGE					
A	530 x 650	620	726	730	594	684
B	500 x 500	590	566		564	524
C	530 x 370	620	436		594	394
D	480 x 370	570	436		544	394
E	530 x 325	620	391		594	349
	ONE OR MORE STACKS ON ONE AND THE SAME PLATFORM WITH ALL FOUR SIDES CLOSED UNHEATED OR HEATED (ON/OFF SWITCH ON TOP OF FLANGE )					
BG	500 x 500	600	600	576	518	230 V - 400 W 70°C FIXED
OR-CHU	FOR BASKETS WITH 4 FIXED CORNER-GUIDES AND OPERATING PANEL (FAN HEATED)					
	530 x 650	594	674	544	674	230 V - 1750 W 30-120°C ADJUSTABLE

EXPLANATION:  
 [1] DIMENSION FLANGE Ø OR LENGTH  
 [2] DIMENSION FLANGE WIDTH  
 [3] HIGHT FROM UNDERSIDE FLANGE TO BOTTOM DISPENSER UNHEATED  
 [4] = [3] FOR HEATED VERSION  
 [5] CUT OUT Ø OR LENGTH

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- 5) is the package undamaged,
- 6) ils the dispenser undamaged,
- 7) is the dispenser complete; have all accessories been provided.

**REPORT DAMAGES ON THE DISPENSER WITHIN 8 DAYS TO YOUR SUPPLIER**

## 5. Installation of the dispenser.

- 1) Remove the package.
- 2) Remove the plastic foliage from the cabinet and the platform.
- 3) Adjust the spring strength with a stack of crockery:
  - a) remove the platform from the carrier-frame; the springs can now be reached,
  - b) loosen springs (less spring-strength) or fasten springs (more spring-strength) until the upper part of the stack is at the same level as the end of the guiding-rods.

All delivered springs are fastened during production of the dispenser.

**DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OR THE SPRING-STRENGTH; THERE MAY BE NO TENSION ON THE SPRINGS.**

**LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM**

**DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS**

- 4) Place the ajustable guiding-rods in the wright position:
  - a) lift up the guiding-rod and turn it in the required position,
  - b) lower the guiding-rod and search for the mearest fixation-hole.

**BE CERTAIN THAT THERE IS ENOUGH SPACE FOR THE CROCKERY BETWEEN THE GUIDING-RODS SO THAT THE CROCKERY WILL NOT BE TIGHTNED.**

- 5) Make a cut-out in the buffet. Use the cut-out dimensions mentioned in appendix A.

**TAKE THE CROCKERY AND REMOVABLE PLATFORM OUT OF THE DISPENSER EFORE PLACING THE DISPENSER IN THE BUFFET**

**KEEP IN MIND THAT (ELETRIC) PARTS CAN BE REACHED AFTER BUILDING IN THE DISPENSER**

- 6) Place the dispenser in the buffet.
 

In case your dispenser is equiped with a flange, from the top:

  - a) first lower the cable with plug in the hole,
  - b) let the dispenser slowly descend until the flange rests on the counter-top,
  - c) place the platform back into the dispenser.

In case your dispenser has no flange, move the dispenser in the buffet when necessary befor assembly of the counter-top. Keep in mind that there are parts to serviced and replaced in the future.

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PROTECT THE CABLE FROM OIL AND GREASE; THIS CABLE IS NOT OIL OR GREASE RESISTANT

- 7) Plug the cable into the power supply.

SWITCH TO "0" BEFORE YOU PLUG INTO THE SOCKET

ONLY USE A PLUG-SOCKET WITH EARTH CONNECTION

## 6. Using the dispenser.

- 1) Place the crockery only with small stacks at a time in the dispenser.

AVOID DAMAGE TO THE CROCKERY AND INJURIES TO PERSONS

- 2) Switch to "1"; the pilot-light will light.  
Turn the thermostat knob (only types OR-CH and OR-CHU) to the desired temperature; the heating-element gets warm. The level of adjustment (when adjustable), the space of time, the crockery and the use or no use of a cover can influence the temperature of the crockery. Find for your situation the best temperature-level and space of time.

Start heating up about 2-3 hours before issue and meanwhile use a cover on the dispenser. Use the cover - also during issue - as much as possible against loose of energy. Place the cover on the dispenser if it's not in use; the dispenser and the plates will stay clean and dustfree. A cover is not standard on the dispenser, but can be obtained, - when ordered - as an accessory.  
A cover can be ordered separately; inform at your supplier.

THE HEATING-ELEMENT AUTOMATICALLY SWITCHES OFF AT A TEMPERATURE OF MAX.  $\pm 70^{\circ}\text{C}$  (TYPES WITH FIXED THERMOSTAT) OR AT A PRESET TEMPERATURE FROM  $30\text{-}120^{\circ}\text{C}$  (TYPES WITH ADJUSTABLE THERMOSTAT)

CROCKERY TEMPERATURE DEPENDS ON HEAT-UP TIME, PLACE IN THE STACK AND USE OFF COVER

## 7. Cleaning of the dispenser.

- 1) Remove dust/dirt from the cover and the cabinet of the dispenser daily with a moist cloth.
- 2) Remove dust/dirt in the dispenser at least twice a year:
  - a) switch to "0",
  - b) take the plug from the power-supply,
  - c) remove the crockery and the platform from the dispenser,
  - d) dust or vacuumclean the inside,
  - e) clean the inside with a moist cloth.
- 3) Put the plug into the power-supply, the platform and the crockery back into the dispenser.

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DO NOT USE A WET, BUT A MOIST CLOTH OR SPONGE WHILE CLEANING THE DISPENSER WITH ELECTRIC PARTS

DO NOT USE A HIGH-PRESSURE SQUIRT

DO NOT USE AGGRESSIVE DETERGENTS WHILE CLEANING THE PC COVERS (IN A DISHWASHING MACHINE)

## 8. Maintenance of the dispenser.

In appendix B all the parts are listed.

- 1) Check the right spring-strength at least twice a year.  
As the result of permanent stretching and under influence of constant heating the spring-strength is reduced. Hang in all available, but not yet used, springs in or replace (all) springs by new ones:
  - a) switch to "0",
  - b) take the plug from the power-supply,
  - c) remove the crockery and the platform from the dispenser,
  - d) hang not yet used springs onto the spring-ring of the platform or replace the old springs by new ones.

DO NOT PUSH THE PLATFORM DOWNWARD DURING ADJUSTING OR THE SPRING-STRENGTH; THERE MAY BE NO TENSION ON THE SPRINGS.

LOOSEN THE SPRING AT THE UNDERSIDE, THERE WHERE THE SPRINGS ARE FASTENED TO THE SPRING-RING OF THE PLATFORM

DIVIDE THE SPRING-STRENGTH EQUALLY ON THE SPRING-RING, NOT ALL SPRINGS ON ONE SIDE AND ON THE OTHER SIDE NO SPRINGS

- 2) Check the condition of the electrical parts 1 or 2 times a year:
  - a) switch to "0",
  - b) take the plug from the power-supply,
  - c) remove the crockery and platform out of the dispenser,
  - d) lift - if possible - the dispenser out of the buffet,
  - e) disassemble the bottom-plate and casing or heating-drawer and operating-panel.  
All electrical parts are now visible and can be reached.

MAINTENANCE AND REPAIRS SHOULD ONLY BE DONE BY-IN THE FIELD OF ELECTRICITY-QUALIFIED PERSONNEL

ONLY USE ORIGINAL PARTS OR WITH EXACT THE SAME SPECIFICATIONS AND CERTIFICATION

CHECK THE FAN SEVERAL TIMES A YEAR, THE FAN SUCKS IN EXTRA DIRT AND DUST; THIS CAUSES REDUCED FUNCTIONING OR DAMAGE TO THE FAN

- 3) Replace parts in bad condition or defective parts:
  - a) read the appendixes A and B of this manual or inform at your supplier or servicedesk,
  - b) place all new parts in the same way as the old parts,
  - c) place the heating-drawer and the operating-panel back into the dispenser.
- 4) Put the plug into the power-supply, the platform and the crockery into the dispenser.