



DROP-IN DISPENSERS AND DISPENSER TROLLEYS

UNB1, UNT1, UNL1, UWL1, VTLW2, VTLD2, VTBD1, VTDD1

Installation, Operation and Maintenance Manual



VALID FROM 2013





Introduction

One of the key issues in catering sector is serving food. To make it more convenient and attractive by saving space, reducing mess and also helping staff, *Novameta* can offer a variety of appliances. Dispensers for dinnerware, trays and dishwasher baskets make the catering easier and more organized. Design of the units is simple and yet universal. The used materials are selected for attractive appearance, optimum performance and maximum durability. Every unit is inspected and tested before shipping.

This manual guide explains how to install, use and maintain the purchased product properly to reach optimal performance.

Recommendations

Upon receiving a purchased product from *Novameta*, inspect immediately for any visible signs of shipping damage and notify the carrier immediately. When removing the unit from its packing case, be careful not to dent or scratch outer surface.

Any concealed damage should be noted and reported immediately to the freight carrier. A claim should be filed with carrier if appropriate.

Novameta cannot and will not accept responsibility for any shipping damage. All the products are thoroughly inspected before leaving our factory.

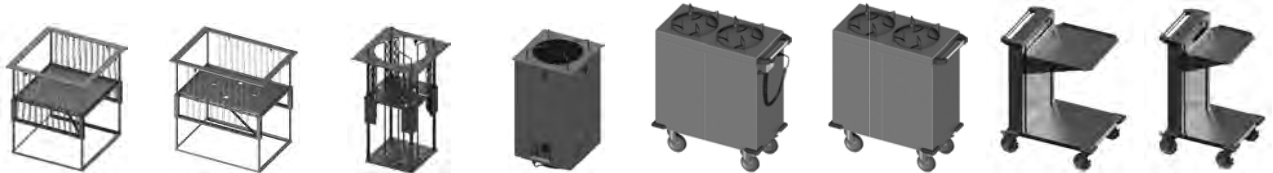


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1. General information

1.1. Specifications



Model	UNB1	UNT1	UNL1	UWL1	VTLW2	VTLD2	VTBD1	VTTD1
Type	Drop-in dispenser for dishwasher baskets	Drop-in dispenser for trays	Neutral drop-in dispenser for plates	Heated drop-in dispenser for plates	Heated dispenser trolley for plates	Neutral dispenser trolley for plates	Dispenser trolley for dishwasher baskets	Dispenser trolley for trays
Max. capacity, units	5	100*	70*	70*	110*	110*	5	100*
Max. capacity, kg	50	50	35	35	70*	70*	50	50
Working Temperature, °C	-	-	-	+30...+90	+30...+90 (+5...-5)	-	-	-
Dimensions of dispenser LxBxH, mm	610x610x700	540x440x700	400x400x750	400x400x750	740x380x900	740x380x900	520x630x900	450x500x900
Dimensions of servicing LxBxH, mm	500x500x100	430x330xcustom	Ø160-Ø280	Ø160-Ø280	Ø160-Ø280	Ø160-Ø280	500x500x100	430x330xcustom
Ship weight, kg	10	10	8	18	50	40	30	25
Power, W	-	-	-	1000	2000	-	-	-
Input, A	-	-	-	4.4	8.7	-	-	-
Voltage/ Frequencies, V/Hz	-	-	-	230-240 V/ 50 Hz	230-240 V/ 50 Hz	-	-	-
Hole cut-out dimensions, mm	580x580	510x410	350x350	380x380	-	-	-	-
Exterior/Interior	Stainless steel							

*depends on dimensions and material of dinnerware (so do length L and width W).



1.2. Instruction for use

To ensure that you get optimum use of your purchased product, please read these instructions carefully before putting it to use. Save these instructions for future reference.

1.3. Receiving equipment

Check the packaging and cabinet for shipping damage before and after unloading the unit, and after removing all the packaging.

The receiver of this product is responsible for filing freight damage claims. This equipment must be opened immediately for inspection. All visible damage must be reported to the freight company and must be noted on freight bill at the time of delivery.

1.4. Warranty

The producer gives 1 year warranty for the product and undertakes to replace all inferior goods to proper quality goods. However, the producer does not take any responsibility for the damage that occurs because of ignorance of cautions, improper maintenance or mechanical damages of the unit. This warranty is not effective if damage occurs from improper installation, misuse; incorrect voltage supply (for heated dispensers), wear and tear from normal usage, accidental breakage, damage or the equipment is operated contrary to the user instructions. Any expenses in connection with the installation or cost of making adjustments on the equipment to comply with the supply at the point of installation are not covered by this warranty.

The claim about divergences from the quality, sort or quantity that arises due to producer's fault must be indicted upon acceptance of goods. The producer does not undertake any responsibility for shipping damages. Any claims about damages that occurred during transportation should be reported to the freight carrier.

2. Safety regulations

2.1. Operating

This unit is not intended for use by persons with reduced physical, sensory, or mental capabilities except the case, when they are instructed about safe operating before. Ensure proper supervision of children and keep them away from unit. Make sure all operators are instructed on safe and proper use of unit. Do not operate unattended.

For heated dispensers:

Monitor temperatures closely for safety. Novameta is not responsible for actual food product serving temperature. It is the responsibility of the user to ensure that food product is held and served at a safe temperature.



ELECTRIC SHOCK, FIRE OR BURN INJURIES CAN OCCUR IF THIS EQUIPMENT IS NOT USED PROPERLY. TO REDUCE RISK OF INJURY:

- **Have the unit installed by qualified service personnel;**
- **Plug only into grounded electrical outlets matching the required voltage;**
- **Unplug the unit before cleaning or moving.**

2.2. Service

To avoid serious injury or damage, never attempt to repair this equipment or replace a damaged power cord yourself. Contact a qualified professional repair service.



Always disconnect the product before servicing or replacing any electrical component.

If operating fails, first look to see whether the unit has been unintentionally switched off, or whether a fuse has blown. If the failure cannot be found, contact your supplier quoting Model and Serial No. of the product. This information can be found on the nameplate (fig. 4).

3. Installation

3.1. General requirements

This unit must be installed by qualified, trained installers. Installation must conform to all local electrical codes. Check with local electrical inspectors.

Before starting to operate the equipment, protective film must be taken off from every surface of the equipment and the unit must be cleaned with a mild soap solution and checked thoroughly before it is put into operation.



IMPORTANT!

In places where warning triangles and/or screws are used to secure covers around electrical parts, there is a risk of severe injury if covers are removed. Therefore, covers must only be removed by a service technician.

3.2. Location

The drop-in units require a counter cut-out of a specific size for proper fit. Refer to specification data on page 4 for proper dimensions.

As the drop-in is built in non-movingly, the counter must be with doors or an open front to access the drop-in unit for maintenance.



Heated units must have minimum 2.5 cm air gap between the bottom of the dispensing case and any surfaces or objects below and also between the sides of the unit and surrounding planes. Make sure the case will have proper clearance when installing it into a counter or another piece of equipment.



Please do not leave a heated dispenser trolley on for a long time on a flammable, non heatproof surface as it might melt or cause a fire.

3.3. Mounting of drop-in units

The heated drop-in dispenser should be levelled before the electrical supply is connected. Level the appliance from side-to-side and front-to-back with the use of a spirit level.

Place the drop-in unit to the cut-out in the counter (the cut-out dimensions are given in the table of specifications; please note the minimum width of the counter). Fix it with the retainers as shown in fig. 1, fig. 2 and fig. 3.

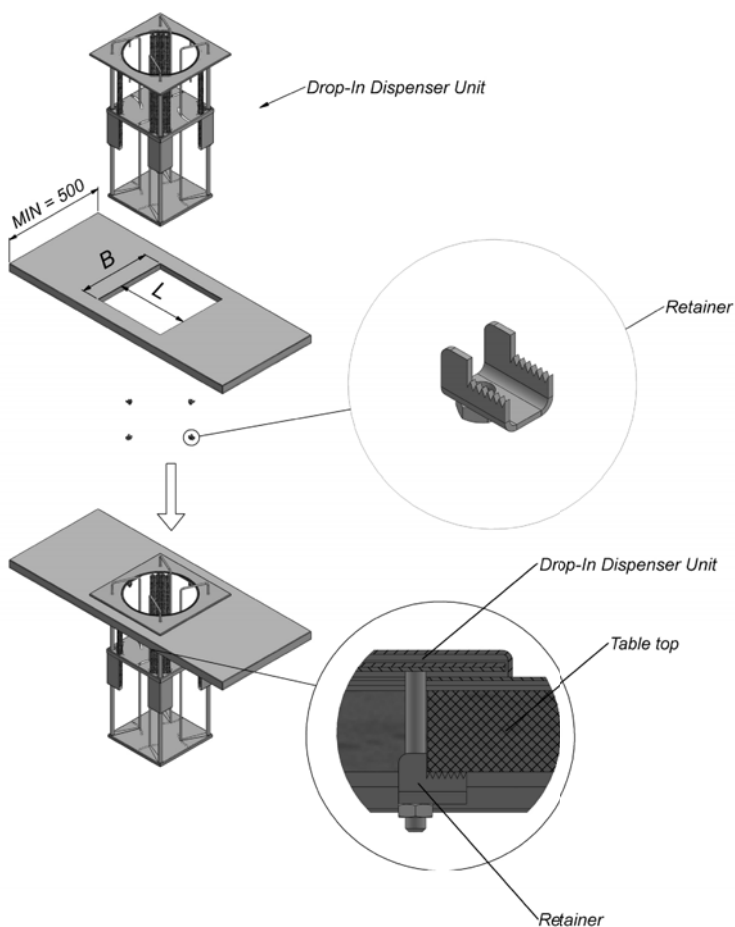


Fig. 1. Mounting of a neutral drop-in dispenser

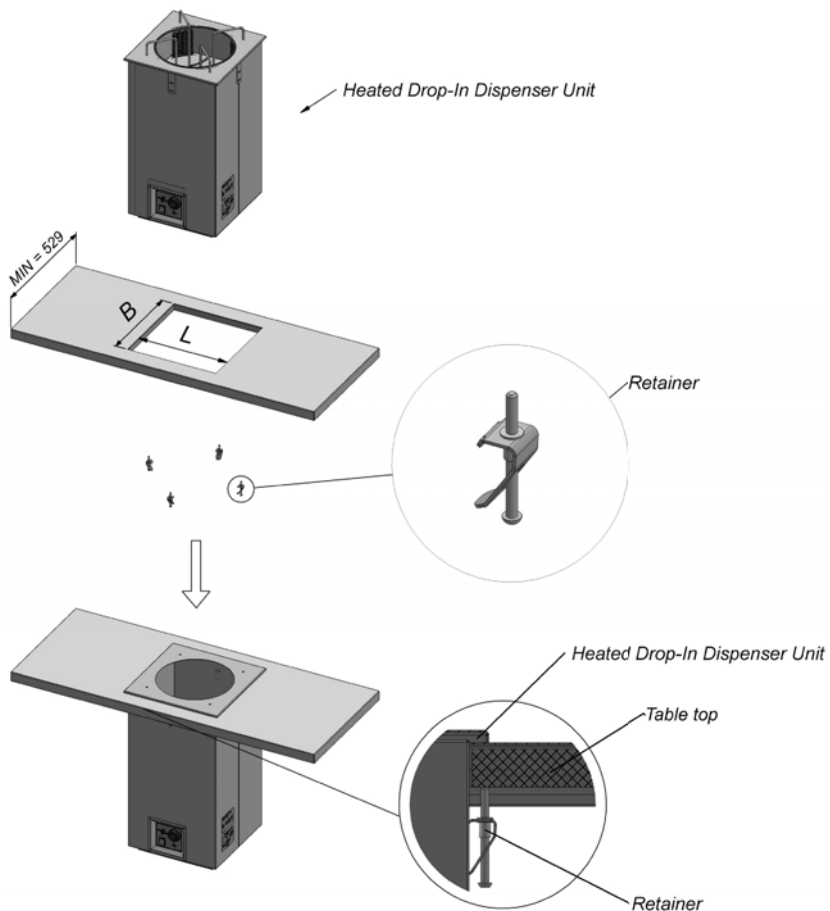


Fig. 2. Mounting of a heated drop-in dispenser

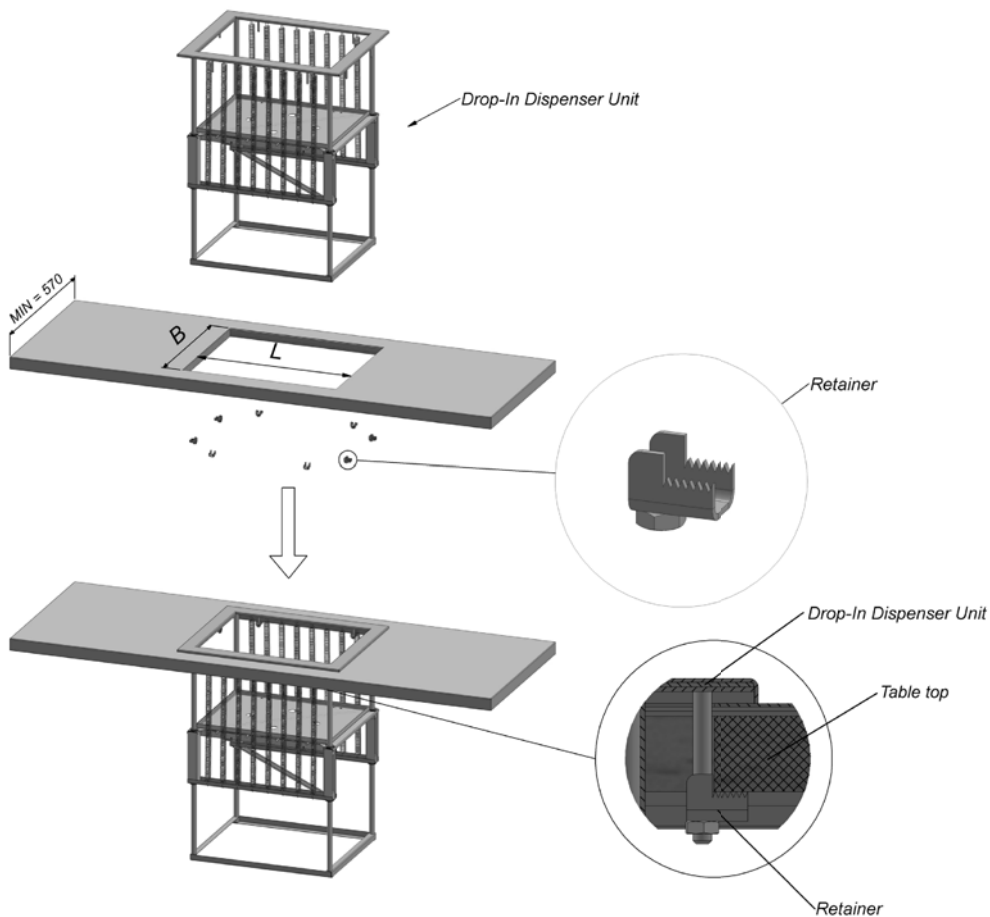


Fig. 3. Mounting of a drop-in dispenser for trays or dishwasher baskets

3.4. Electrical connection

All the heated units are tested by producer to assure proper operation. Power must be connected via a wall socket. The wall socket should be easily accessible.

The heated dispenser is intended for connection to alternating current. The connection values for voltage (V) and frequency (Hz) are given on the nameplate. The nameplate shown in the fig.4 is intended purely as an example.

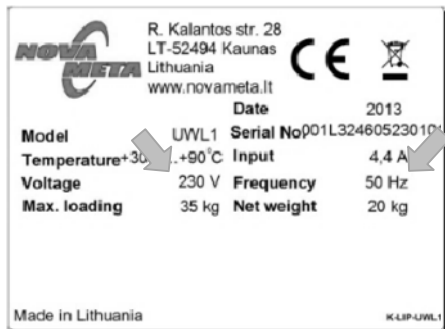


Fig. 4. Example of the nameplate



The unit must be disconnected from the power source whenever performing service or maintenance functions.



WARNING!

This appliance must be earthed.

Connecting the unit to the improper power source can cause damage to the unit and invalidate the warranty.

All earthing requirements stipulated by the local electricity authorities must be observed. The unit plugs and wall socket should then give correct earthing. If in doubt, contact your local supplier or authorized electrician.

4. Operation

4.1. Loading instructions

Make sure that all the springs are attached properly and the unit is not damaged. Only load a manageable stack of servicing at a time (see specifications on page 4).

Keep fingers clear from the edge of the opening when loading.

If the stack is over the guiding surface and is bottomed out, it is full. If stack is over the guiding surface and not bottomed (the stack is still bouncing up and down), adjust the springs (see following chapter).

The adjusting of springs for dispensers for plates is highly recommended:

- 1) Decide plates of which size will be loaded and respectively choose where to pin the guiding bars.
- 2) Lift up the guiding bars and adjust them to the needed hole by rotating them about the fixed part of the bar.
- 3) Pin the bar to the needed hole by gently pushing it downwards until fixed.

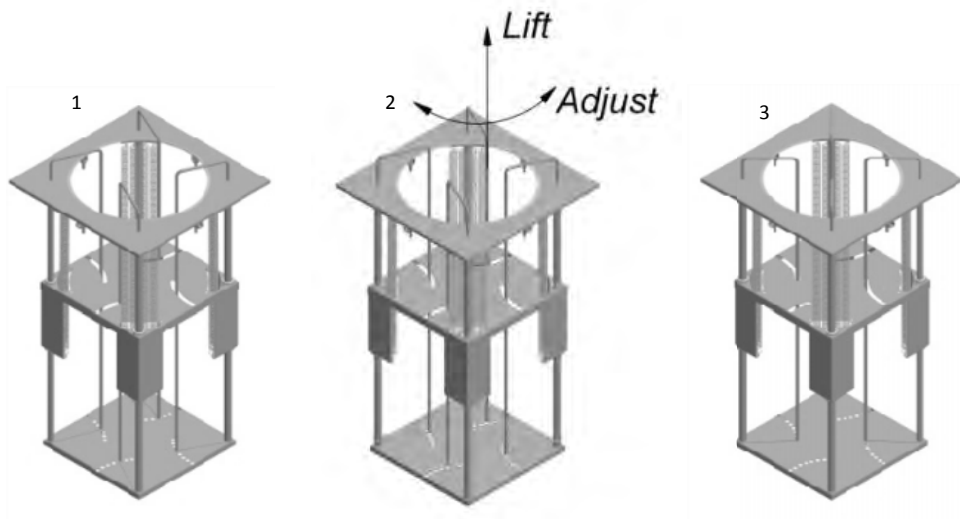


Fig. 7. Adjusting the dispenser for the size of plates

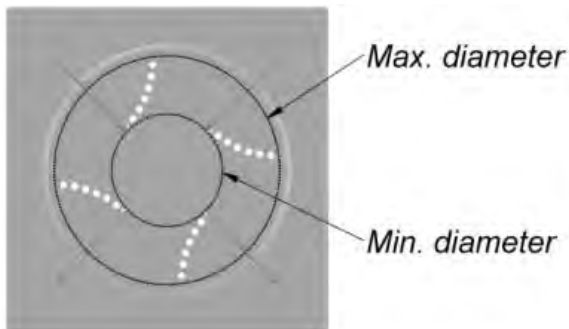


Fig. 8. Adjustability options

4.2. Adjusting the springs (field adjusting)

The dispensing height might be changed by following given instructions in order:



Always wear safety glasses when adjusting the springs. Their tension may recoil, when released.



If adjusting heated model, unplug the unit and allow it to cool completely before servicing.

- 1) Unload the dispenser. If it is already built in, access it by removing as many bounding doors or walls of the counter as possible.
- 2) There is a number of springs per dispenser, depending on its type. When adjusting, make sure each section has the same number and size of springs connected to the frame. This will prevent the load of dishes from binding (locations of springs seen in illustrations on page 4. For heated drop-in dispenser for dinnerware the location is the same as for regular drop-in for dinnerware).
- 3) If the dispensing height is too low, replace the current springs with higher tension springs. Gently engage one spring at a time with the frame by hooking the top loop of the spring into the bracket of the top frame. Then hook the bottom loop into the carrier bracket. Add as many springs as needed.
- 4) If the load is resting too high in the unit, remove springs or replace current springs with lower tension ones. Gently disengage one spring at a time, unhooking the bottom loop out of the carrier bracket first, and then unhook the top loop from the frame. Replace as many springs as needed.

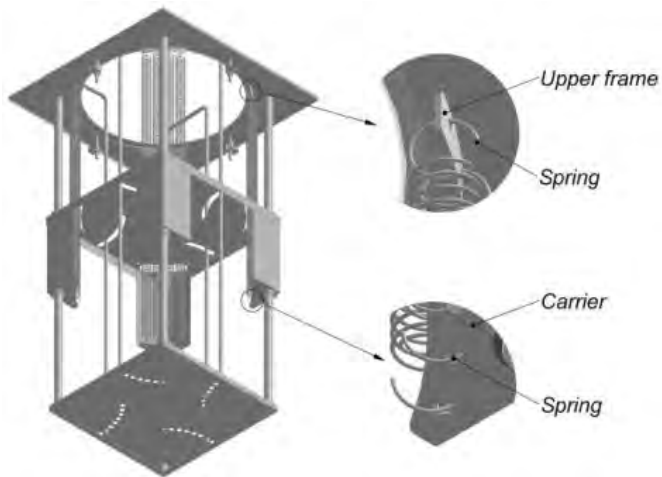


Fig. 9. Hooking the springs

4.3. Adjusting the temperature (for heated units only)

The heated drop-in dispenser is turned on by switch (1). The light (2) being on indicates that the dispenser is in on operation (heating). Temperature can be chosen using the thermal controller (3).

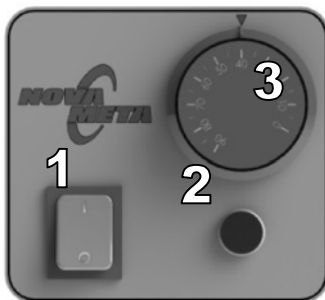



Fig. 10. Control panel of the heated drop-in dispenser

Depending on the temperature set, the temperature of plates changes. The temperatures reached depend on the ambient temperature, type, size and number of plates used (when the temperature of dispenser is set to be 50°C, the ceramic plates of 26 cm in diameter and weight of 645 g heat up approx. to 42°C).

 **To have the temperature adjusted, the dispenser must be built in so that it would be easy to access the control panel (open-front counter or counter with doors).**

5. Maintenance and cleaning

5.1. Unheated dish dispensers

Unload the unit. Access the dispenser by removing the front of the counter or opening the door, depending on the type of installation. Remove any debris that may be in the assembly with a cloth. If needed, the carrier of the dispenser may be removed for cleaning by unhooking the springs, as shown in page 10 (*Adjusting the springs (field adjusting)*).

Wipe the interior metal surfaces with a paper towel to remove any remaining food debris. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength. Clean the stainless steel by using a soft cloth and mild soap solution. If it is not sufficient, try a non-abrasive liquid stainless steel polish. The equipment should be checked before it is put into operation again. Be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit. For the external maintenance, use stainless steel polish.



Cleansing agents containing chloride or compounds of chlorine as well as other corrosive means, may not be used, as they might cause corrosion to the stainless panels of the unit.



To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads. Always rub along the grain of stainless steel polish.

When cleaning of the carrier is completed, engage it to the unit by hooking the springs, as shown in page 10 (*Adjusting the springs (field adjusting)*).

5.2. Heated drop-in dispensers



Always disconnect the equipment and let it completely cool down before cleaning. Do not flush the unit with water as this may cause short-circuits in the electrical system.

Unload the unit. Access the dispenser by removing the front of the counter or opening the door, depending on the type of installation.

Wipe the interior metal surfaces with a paper towel to remove any remaining food debris. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.

Clean the stainless steel by using a soft cloth and mild soap solution. If it is not sufficient, try a non-abrasive liquid stainless steel polish.

The equipment should be checked before it is put into operation again. Be sure they are completely rinsed away with clear water, immediately after cleansing. Chemical residue could corrode surface of unit. For the external maintenance, use stainless steel polish.



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Do not spray outside of unit or controls with liquid or cleaning product. **Liquid could enter the electrical compartment and cause a short circuit or electric shock.**



To avoid damaging the finish, do not use abrasive materials, scratching cleaners or scouring pads. Always rub along the grain of stainless steel polish.



BEFORE CLEANING ALWAYS BE SURE THE UNIT IS TURNED OFF.

EC DECLARATION OF CONFORMITY

Manufacturer:

NOVAMETA, Draugystės str. 15D, LT-51227 Kaunas, Lithuania

Herewith declares that:

Dispensers (Models: UNB1, UNT1, UNL1, UWL1, VTLW2)

Do comply with the provisions of the Directives:

- Regulation (EC) Nr. 1935/2004 of the European Parliament and of the Council on materials and articles intended to come into contact with food;
- 2006/42/EC “Machinery Directive”;
- Commission Regulation (EC) Nr. 2023/2006 on good manufacturing practice (GMP) for materials and articles intended to come into contact with food and are in conformity with the harmonized standards;
- HN 16:2011 “Materials and articles intended to come into contact with food, special health safety requirements”;

Heated dispenser (Models: UWL1, VTLW2)

Does comply with the provisions of the Directives:

- 2006/95/EC “Low Voltage Directive”;
- 2004/108/EC “Electromagnetic Compatibility Directive”
- 2006/42/EC “Machinery Directive”.

and is in conformity with the harmonized standard:

- EN 60335-1:2002 / LST EN 1:2003 “Household and similar electrical appliances. Safety. Part 1: General requirements (IEC 60335 – 1:2001, modified)”;
- EN 60335-2-49:2003 / LST EN 60335-2-49:2004 “Household and similar electrical appliances. Safety. Part 2-49; Particular requirements for commercial electric appliances for keeping food and crockery warm (IEC 60335-2-49:2002)”.

Heated dispenser (Model: VTLW2)

is in conformity with the harmonized standard:

- EN ISO 12100:2011 / LT EN ISO 12100:2011 “Safety of machinery – General principles for design - Risk assessment and risk reduction (ISO 12100:2010)”.



Mindaugas Jonuškis
Managing Director



WARRANTY CERTIFICATE

This warranty certifies that:

- The seller guarantees a free of charge repair for a limited one year period from the purchasing date, if the product was used according all the exploitation recommendations;
- The seller does not guarantee the normal working of the product, if the voltage is lower than 210 V and upper than 240 V.

Notes regarding warranty maintenance:

- The seller shall sign Warranty Certificate and give User Manual during the purchase;
- The product shall be used in accordance to the User Manual;
- The buyer shall give this Warranty Certificate duly completed - date of purchase, the seller's sign and seal must be on it for warranty maintenance.

The warranty does not cover:

- Mechanical damages, irregular voltage sources;
- If the product was plugged in without earthing and relay of outflow current;
- If the damage occurs due to natural disasters, fire;
- If repair service was made by unauthorized person.

The buyer pays technician for call:

- If the call found to be not the product damage related;
- If the call was not under the warranty;
- By the mutual agreement (with costs under the manufacturer's estimate or costs for defect repair).

NOVAMETA

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