

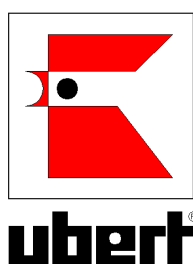
Зип Общепит
User Manual
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CE

HOT DISPLAY CABINET
HT-Series



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2 Important References

2.1 Fundamental Safety Notes

2.1.1 Consider notes in the operating manual

Precondition for the safe and trouble free use of this unit is the knowledge of the fundamental safety notes and safety regulations.

The operating instruction contains the most important references to operate the unit safely.

This operating instruction, particularly the safety references, are to be considered by all persons, who work on the unit.

Furthermore the rules and regulations to avoid accidents are to be considered.

2.1.2 Obligation of the operator

The Operator is obliged to only let persons work with the unit who:

- are familiar with the fundamental regulations of work safety and accident avoiding and who have been instructed how to operate the unit.
- read and understood the chapter about safety and warning notes and have confirmed this with their signature.

The safe conscious operation of the personnel has to be examined regularly.

2.1.3 Obligation of the personnel

All individuals who are authorized to work with the unit are obliged to:

- pay attention to the fundamental regulations of work safety and accident avoiding,
- read the chapter on work safety and warning notes in this manual and to confirm through their signature that they have understood these, before actually operating the unit.

2.1.4 Possible risks

Hot cabinets are built state of the art and in acknowledgement of all safety related rules. Nevertheless is it possible that danger for body and lifes of the user and/or third and/or impairments at the unit or at other real values merge. The unit is to be used only :

- for the due use.
- in safety related flawless condition.

Disturbances which can hurt the safety are to be eliminated immediately.

2.1.5 Due use

The Hot Cabinets are built exclusively for the preparation of food only. Any other use of the unit are only allowed after consulting UBERT GASTROTECHNIK GMBH. Damages which result out of wrong use UBERT GASTROTECHNIK GMBH cannot be held responsible. Part of the due use is also:

- the consideration of all references of the operating manual and
- the observance of necessary maintenance and service.

2.2 Warranty and Liabilities

Fundamentally our "General terms of sale and delivery" count. These are known to the operator at the latest since signing of the contract. Claims to warranty and liability at persons- and property damages are impossible, if they are to be led back to one or several of the following causes:

- Non due use of the unit.
- Improper assembling, starting up, operating and servicing of the unit.
- Operating the unit with defective safety devices or safety devices which have not been installed properly and are in no working condition.
- Disobeyment of the references in the operating manual concerning transportation storage, installation, start-up, operation, maintenance and assembling of the unit.
- Unauthorized mechanical or electrical changes of the unit.
- Unsufficient maintenance of wear and tear parts.
- Unauthorized repair.
- Force of nature and act of god.

2.3 Symbols and Notes

In the operating manual the following symbols and signs are used:



This symbol means a possibly or directly threatening danger for the life and the health of persons and/or a possibly dangerous situation.
Ignoring of these references may result in consequences for your health and/or can lead to property damages !



This symbol points to important references for the proper use of the unit.
Not paying attention to these references can lead to disturbances at the unit or in the environment !



This symbol points to operation tips and especially useful information.
Help to use all functions at your unit optimally

2.4 Copyright

The copyright on this operating manual remains at the company UBERT GASTROTECHNIK GMBH. This operating manual is intended only for the operator and his personal. It contains instructions and references which neither completely nor partially:

- be duplicated
- be circulated or
- be otherwise made available to third parties.

Offences may violate applicable laws.



2.5 Special safety references

2.5.1 Safety devices

- Before operating the unit all protective devices as well as all removable parts must be installed correctly and be fully workable.
- Protective devices may only be removed:
 - after stand still and
 - prevention of unintentional restart.
 - If partial components are delivered, an authorized staff member or service technician has to execute assembly according to installation guidelines.

2.5.2 Informal safety steps

- The operating manual is to be kept constantly accessible in the operating area.
- In addition to the operating manual all generally acknowledged and all local regulations for accident avoiding and environmental protection have to be applied with.
- All safety- danger labels at the unit are to be kept in readable condition.

2.5.3 Education of the personal

- Only trained and instructed personal may work at the unit.
- The responsibilities of the personal are to be determined clearly for installing, start-up, operation, assembling, and servicing of the unit.
- During instruction the personal may only work at the unit under supervision of an experienced person.

2.5.4 Unit-control

- Only instructed personal is allowed to operate the controls.

2.5.5 Safety during regular operation

- The unit is only to operate if all protective devices are fully workable.
- At least once per shift the unit is to be examined with regard to visible damages and functional ability of the safety devices.

2.5.6 Dangers caused by electric energy

- Any work on the electrical supply is to be executed only by a specialist.
- Likewise the electrical connection of this unit to the power supply must be executed by an electro-specialist; the connection must follow the rules of the local determinations.
- The electric installation is to be examined regularly. Loose connections and brased cabels are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if neccessary is to consult.

2.5.7 Special danger-spots

- Before starting cleaning make sure that all parts of the unit have cooled down.
- Do not touch the hot water in the water drawer!

2.5.8 Service and maintenance, troubleshooting

- Prescribed adjustment, service and inspection work is to be accomplished timely by the manager or if necessary by an authorized service technician.
- The operating personal is to be informed before the beginning of the maintenance and service work.
- The unit is to be disconnected from the mains before maintaining, inspecting and repairing is performed; the main switch is to be guarded against unintended reclosing.
- Check all screw connections for tight fitting.
- After finishing maintenance check all safety devices for proper functionality.

2.5.9 Structural changes to the unit

- Do not perform any changes, extensions or conversions to the unit without the manufacturer's permission, especially welding work at supporting parts.
- For all conversions a written permission of the company UBERT GASTROTECHNIK GMBH is necessary.
- Change all parts of the unit, that are in improper condition.
- Use only original spare parts.

2.5.10 Cleaning of the unit and disposal of the waste

Used substances and materials are to be handled and disposed appropriately, especially lubricants. Detergents have to follow the rules of food-hygiene.

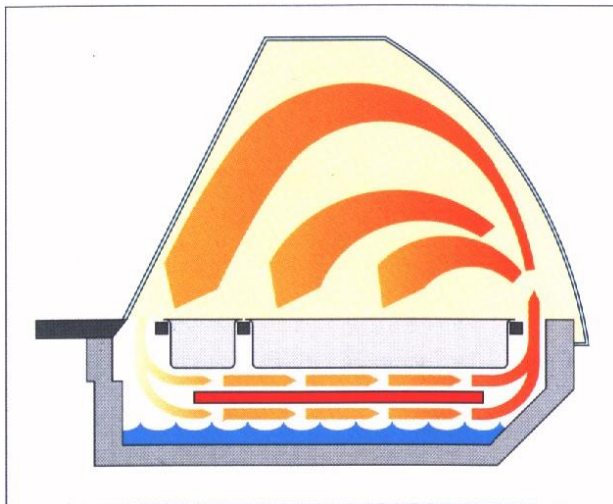
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3 Introduction

3.1 Introduction

All Ubert Hot Cabinets operate with hot air convection. The air circulates slowly to minimize weight loss and drying of the products. The temperature is regulated by Thermostat. Specially designed heating elements above the water drawers humidify the air that is moved by fans circulating in the cabinet. The optimized, constant climate guarantees long holding times at low quality-loss. To optimize the product presentation, the cabinet is equipped with an effective hallogen lighting.



The maximum holding time depends on the kind of product and on the products starting temperature. It might be limited by national or local regulations. Never equip the cabinet with cold or deep frozen products.



3.2 Special features

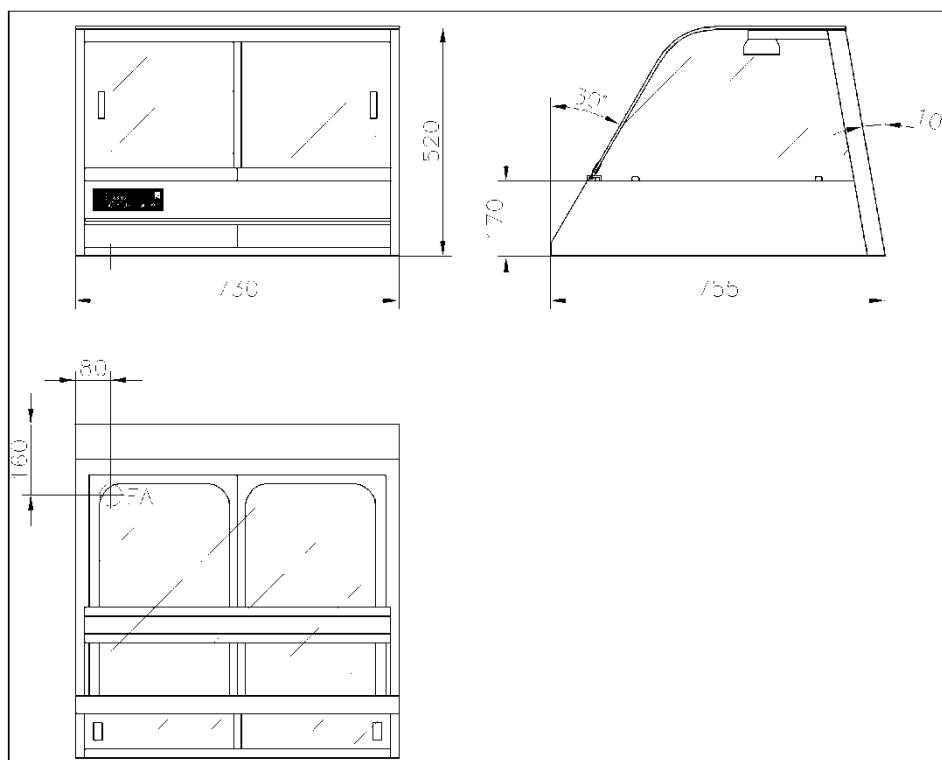
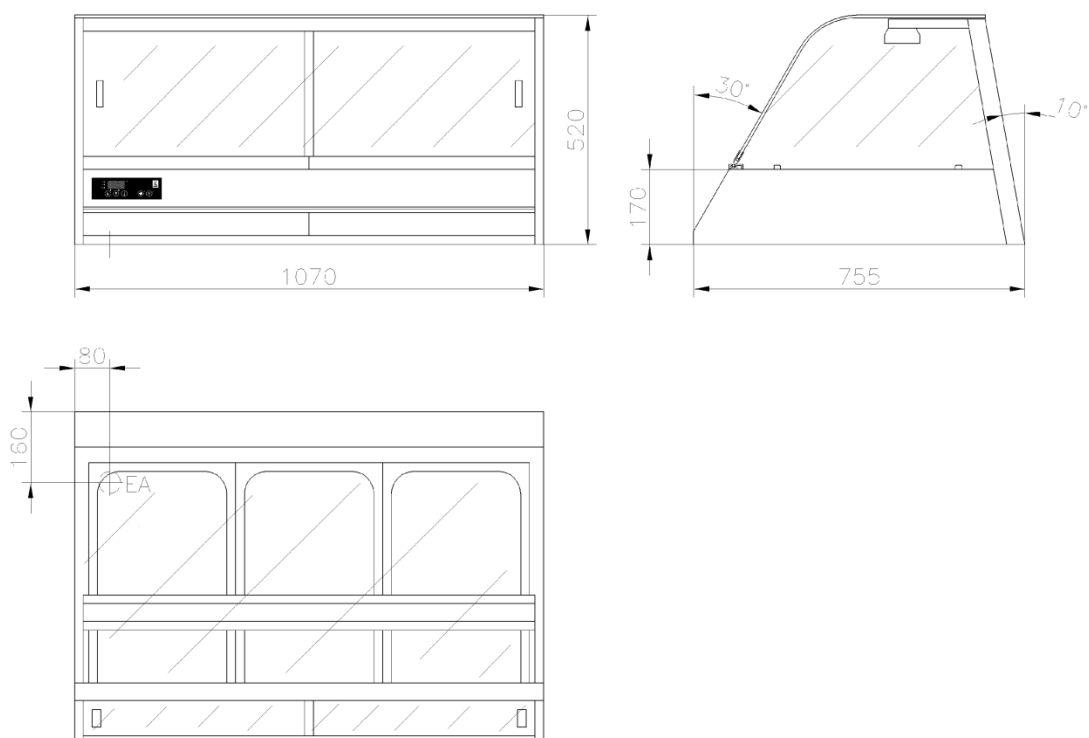
- Ergonomic, stylish design
- Optically doubled foodpresentation by mirrored sliding doors
- Maximum product visibility by curved front glass
- All models are available as self-service equipment for impulse buying

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3.3 Technical details

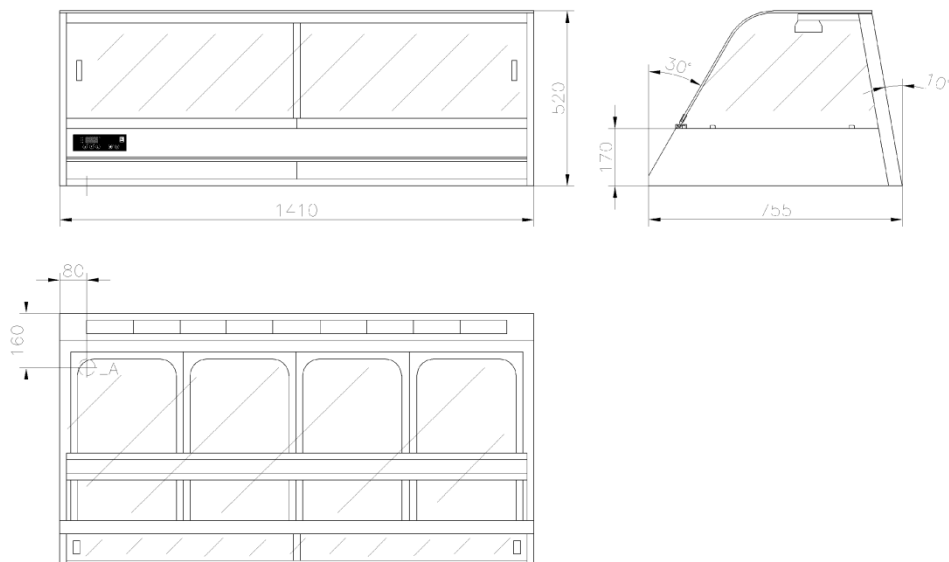
3.3.1 Dimensions [mm]

HT 700 / HT 700 DB :HT 100 / HT 1100 DB :

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HT 1400 / HT 1400 DB :

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3.3.2 Weight

Type	weight (in kg)
HT 700	50
HT 1100	70
HT 1400	88
HT 700 DB	51
HT 1100 DB	72
HT 1400 DB	91

3.3.3 Electrical details

Type	electrical connection [EA]	power
HT 700	230V, 1/N, 50Hz	2,8 kW
HT 1100	400V, 3/N, 50Hz	4,2 kW
HT 1400	400V, 3/N, 50Hz	5,6 kW
HT 700 DB	230V, 1/N, 50Hz	2,82 kW
HT 1100 DB	400V, 3/N, 50Hz	4,23 kW
HT 1400 DB	400V, 3/N, 50Hz	5,63 kW
HT 700-2	208V / 240V, 1/N, 60Hz	2.4 kW
HT 1100-2	208V / 240V, 3Ph / 1/N, 60Hz	3.6 kW
HT 1400-2	208V / 240V, 3Ph, 60Hz	4.8 kW
HT 700-2 DB	208V / 240V, 1/N, 60Hz	2.4 kW
HT 1100-2 DB	208V / 240V, 3/N / 1/N, 60Hz	3.6 kW
HT 1400-2 DB	208V / 240V, 3/N, 60Hz	4.8 kW

3.3.4 Noise emission

Type	noise emission
------	----------------

all types

< 70 dB (A)

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4 Installation and putting into operation

In general all Hot Cabinets will be packed for safe transport after the final control in order to reach you properly. Nevertheless we ask you to have a look at the machine on arrival to detect any transport damages if there are any.



Note! Visible damages have to be reported immediately!

4.1 Unwrapping

- Open the carton and take out the wrapping material carefully.
- Take care that the delivery is complete (see attached freight papers).

4.2 Installation

Place the Hot Cabinet in the desired location. Make sure, that it is good visible for your customer to ensure good food presentation and successful sales.



Take care of the following points:

- The Hot Cabinet has to be placed on a horizontal level. Use a spirit level if necessary.
- Take care that both sides have at least 10cm clear space to enable cleaning of the sideglasses.
- There has to be enough free space to load, unload, clean and maintain the unit.
- The machine has to be placed so that the complete area around it can be cleaned easily.

4.3 Electrical connection

Note! In general, only service technicians of the company: UBERT GASTRO-TECHNIK GMBH or service technicians of your responsible service partner are allowed to perform el. connection and other service! All national and local rules and regulations concerning electricity, fire protection and the like have to be considered. During any servicing, take care that the unit is disconnected from the mains! Not paying attention may result in injury!



Please learn the electrical and technical data of your unit from the nameplate.

- Check whether your local electrical power supply is in accordance with the values on the name plate.
- Make sure the supply cable is protected as listed below:
(3- wire, min. cross-section 1,5□) separately with 16 Amps.
- UL-versions: For supply wire gauge note the specification as shown to the terminal block inside the unit.
- The power supply needs to be manufactured from heat resistant, flexible cable. It is to be routed to prevent any contact to hot parts.
- The unit is to be connected to the power supply either by means of an appropriate plug or if connected permanently, a switch (interrupting all poles) is to be provided. In case of an emergency the power supply must be interruptable immediately.
- For further information please see the wiring diagram (below).

Note!

After finishing any installation work, maintenance or repair check whether the ground wires are connected properly to the casing.



4.4 Preparation of Using / Starting up

Before you can use the Cabinet you have to clean all removable parts carefully with a grease solvent.

Note! Do not use flammable cleaners. Do not use high-pressure-, water pressure- or steam jet- cleaning machines. You will have further information about this in the section "cleaning and upkeeping".



After cleaning the Hot Cabinet properly the smell will be minimal when using it the first time.

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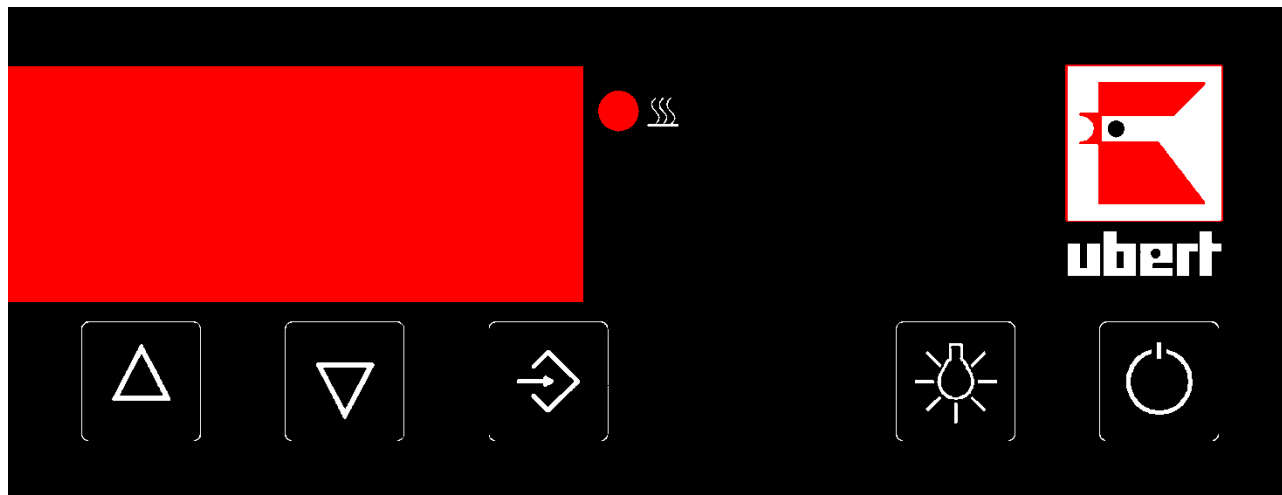
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5 Operation

Following you will find explanation and location of all components and their function for the use of the cabinet.

5.1 Operation elements

Digital Control



5.2 Operation

STANDBY button 	Switches the cabinet ON and OFF.
LIGHT Button 	Switches the lights inside the cabinet ON and OFF.
PPROGRAMMING button 	Keep pushed to change the set temperature using  and  .
UP button 	While  is pushed, use the UP button to increase the set temperature.
DOWN Button 	While  is pushed, use the DOWN button to decrease the set temperature. Also used to quit alarms.
HEATING Symbol 	Is illuminated whenever the actual temperature is below the set temperature and the heating elements are running.

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DISPLAY 	The DISPLAY shows the actual temperature. While  is pushed, it shows the set temperature. While the Cabinet is switched off the display shows "OFF"	
Water Drawers:	Fill with water to increase air humidity in the cabinet. It is located behind the section for cutlery. Pull out carefully to fill.	
Section for Cutlery	Use this space to store the tools you require during operation.	
Cutting Board:	Workspace to cut your products and do various other handling during loading, unloading, packing and the like. Note! Do not place hot GN-pans or other hot items on the cutting board.	

5.3 Optional

Cutting Board:

To cut your products and do various other work during loading, unloading, packing and the like.

Note! Do not place hot GN-pans or other hot items on the cutting board.



Motive-Sets:

The Motive-Sets are sales promoting picture sets for the Dia-Menueboard.

Intermediate Shelf:

The Intermediate Shelf is located above the GN-pans for additional storage space.

6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Hot Cabinet.

6.1 Cleaning and care

6.1.1 Safety advices

- Before you start to clean and care switch off the appliance and disconnect it from the mains.
- Do not use inflammable detergents, sharp-edged or metallic things for cleaning the unit! Never use high-pressure-, water pressure- or steam jet- cleaning machines!
- Wear acidproof gloves while cleaning the parts to prevent skin irritations.



6.1.2 General Recommendations

- The unit has to be cleaned daily.
- Only use cleaners that are appropriate for food (neutral or alkaline detergents), even if there are plain and persistent residues.
- After cleaning with special cleaners you have to wash all parts with clear water and dry them afterwards so that there are no residues of the cleaner on these parts.
- It is absolutely necessary to watch out for some fundamental things to keep this longliving high-grade-steel-machine working:
 - always keep the high-grade-steel surface clean.
 - watch out that there is always enough fresh air on the surface
 - never contact the surface with rusty material
- never use bleaching or chlorine cleaners.
- Take brushes with plastic or natural bristles for cleaning.



6.1.3 Detergents

To make the cleaning fast and easy we have integrated some cleaners in our program:

- Grill- and oven cleaner:
To dispose persistend, dried-up dirt on metal surfaces.
- Intensiv-cleaner:
Detergent for metal- and plastic-surfaces.
- Glass-cleaner:
Removes fat from glass-surfaces.
- Stainless-steel-cleaner
You have to spray this from a distance of app. 25 cm on the surface and wipe it off with a dry cleaning rag. If you want to clean only small parts you have to spray it directly on the cleaning rag and wipe it off this way. With this method it is possible to clean the Cold Display Cabinet easily and without stripes.



6.1.4 Special cleaning hints

Please find below some special cleaning tips for this specific unit:

- Lamps:
To be cleaned only with soft paper or cloth and alcohol.
- Glass:
Tip the cuved front glass to clean the inside. Remove dust and dirt from the glass surface with soft cloth to avoid scratches.
- Drawers, GN-Pans:
Easily removable without tools for separate cleaning.



6.2 Trouble shooting

If your Hot Cabinet does not work satisfactorily we would like to give a first help with the following checklist. Only after checking these points you should contact:

a) your responsible service partner

or

b) directly the company: UBERT GASTROTECHNIK GMBH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel.:02865 / 602-226
Service-Tel.:0172 / 2 82 86 31
Fax:02865 / 602-102 (or -103)

Only these two companies are allowed to carry out service work and replacement of defect parts. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid!



Checklist for your Hot Cabinet:

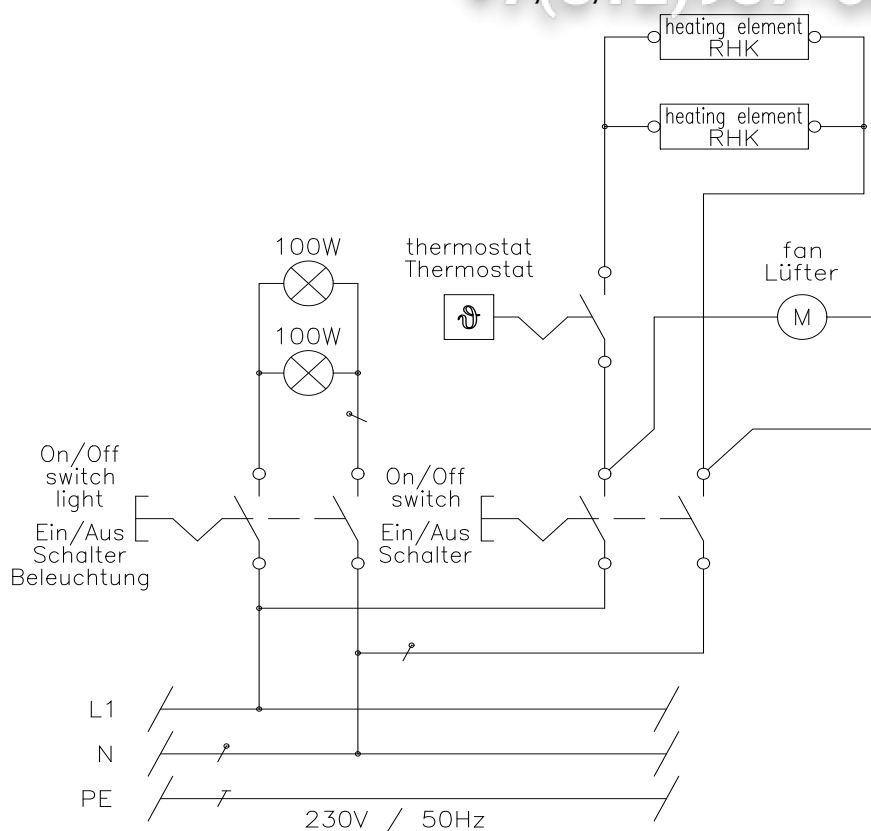
1. Is the unit wired properly and connected to the mains?
2. Does the wall socket provide the required current / voltage (see the nameplate for details)?
3. Does the fuse protection work properly?
4. Do all heating elements of the unit work properly?
Check the local power supply and the controll lamp!
5. Are there perhaps cold or frozen food in the cabinet?
6. Is the thermostat adjusted properly?
7. Do all lamps work properly? Check lamps and connection!

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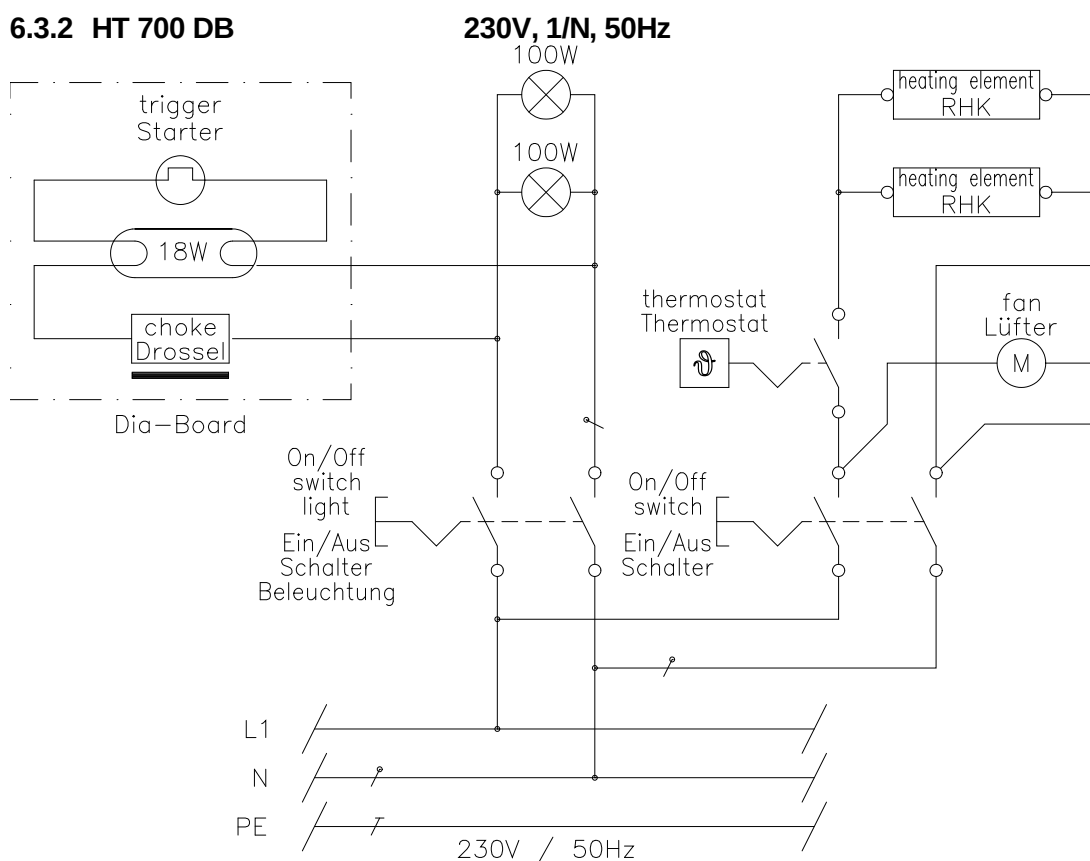
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6.3 Wiring Diagrams

6.3.1 HT 700



6.3.2 HT 700 DB

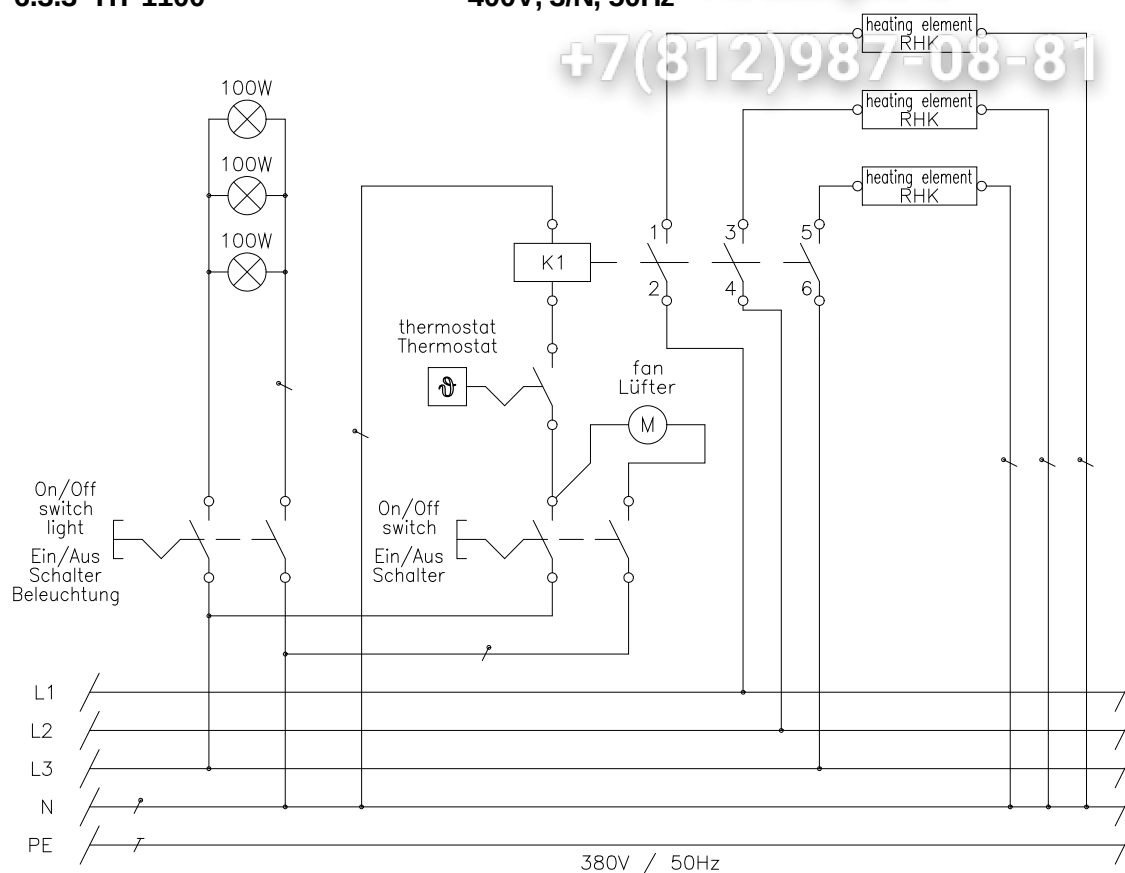


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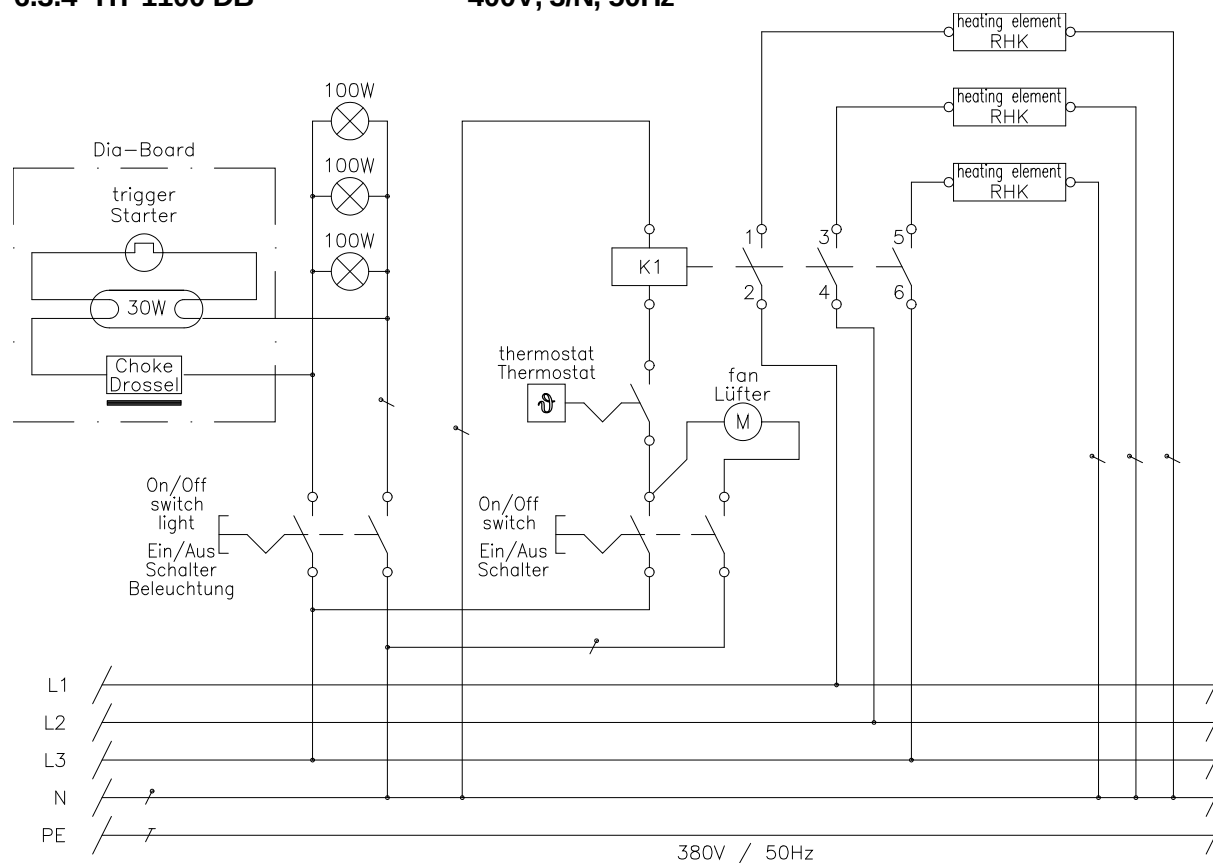
6.3.3 HT 1100

400V, 3/N, 50Hz



6.3.4 HT 1100 DB

400V, 3/N, 50Hz

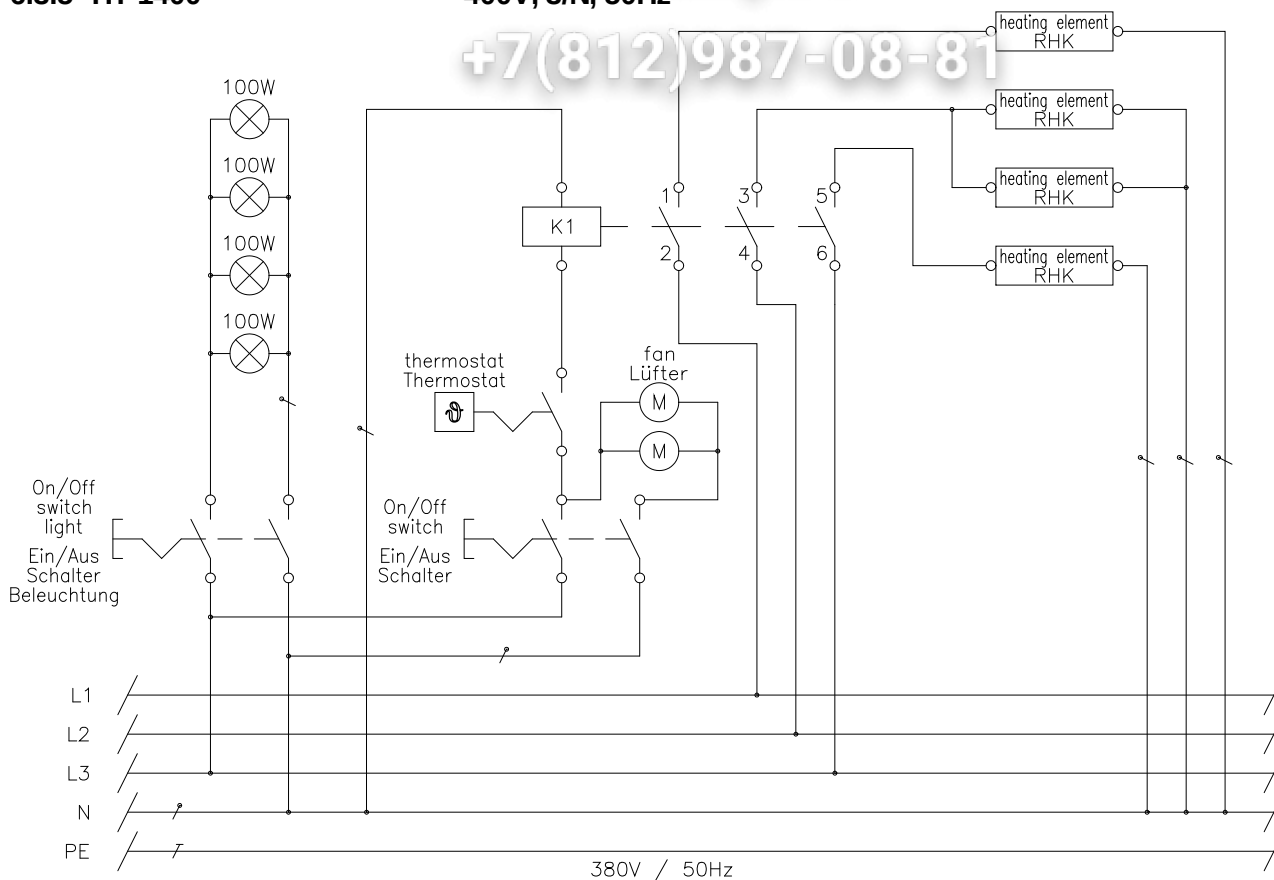


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400V, 3/N, 50Hz

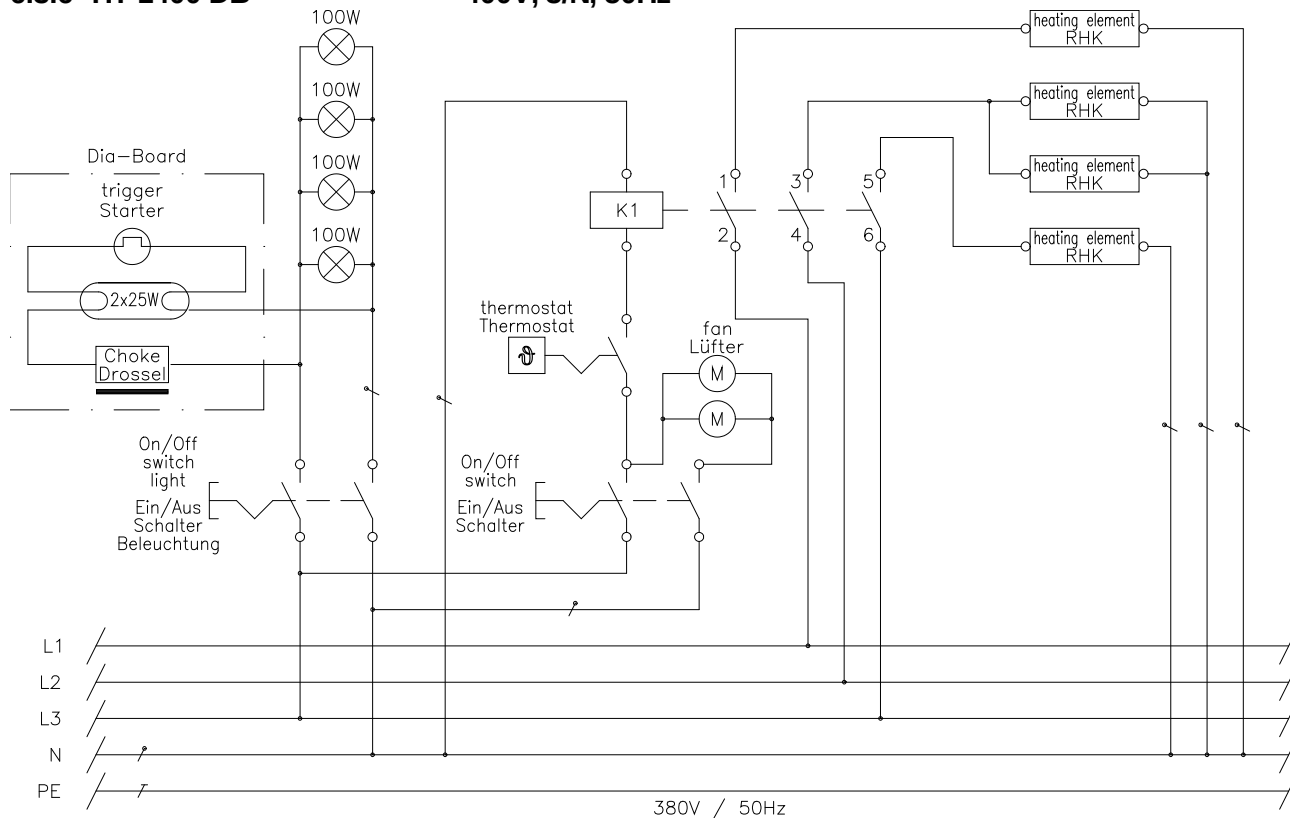
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6.3.5 HT 1400



6.3.6 HT 1400 DB

400V, 3/N, 50Hz

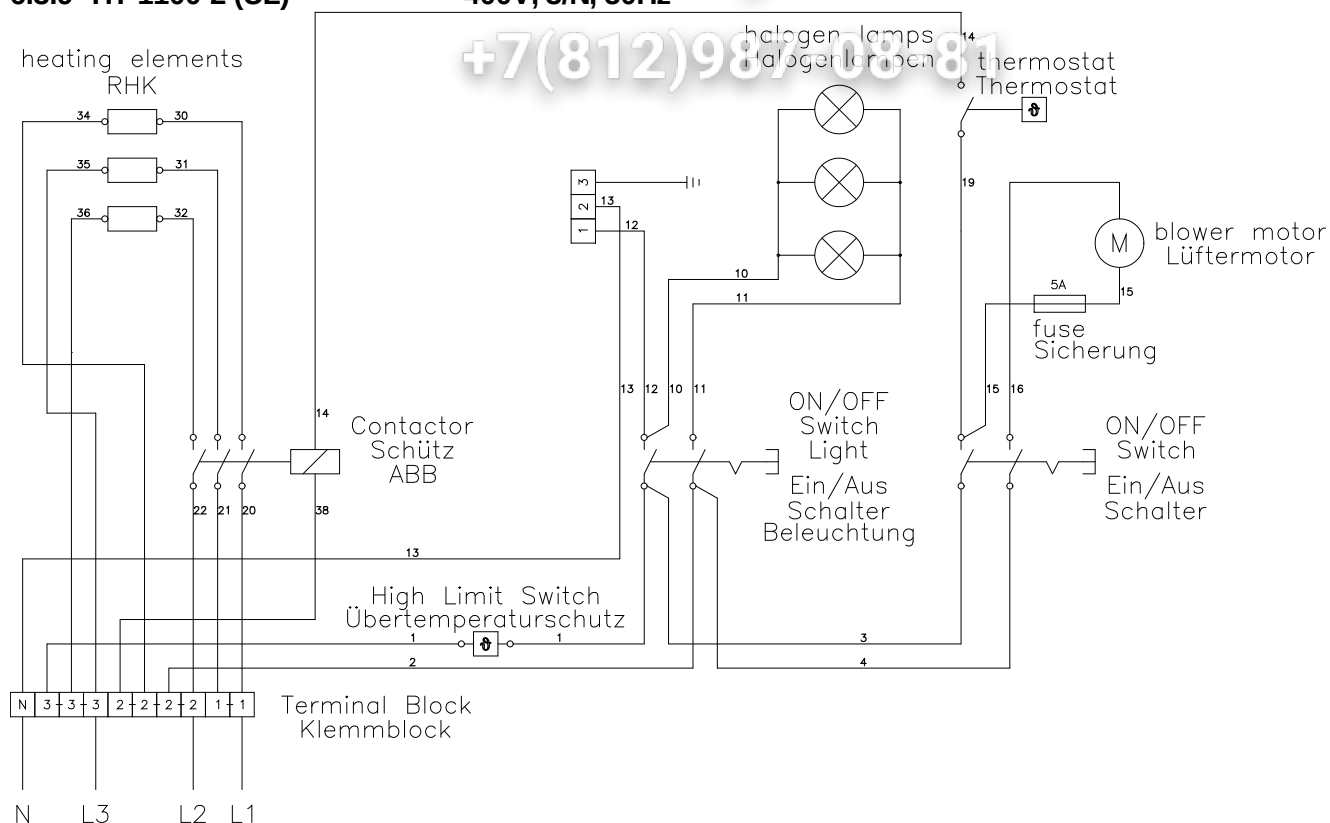


heating elements
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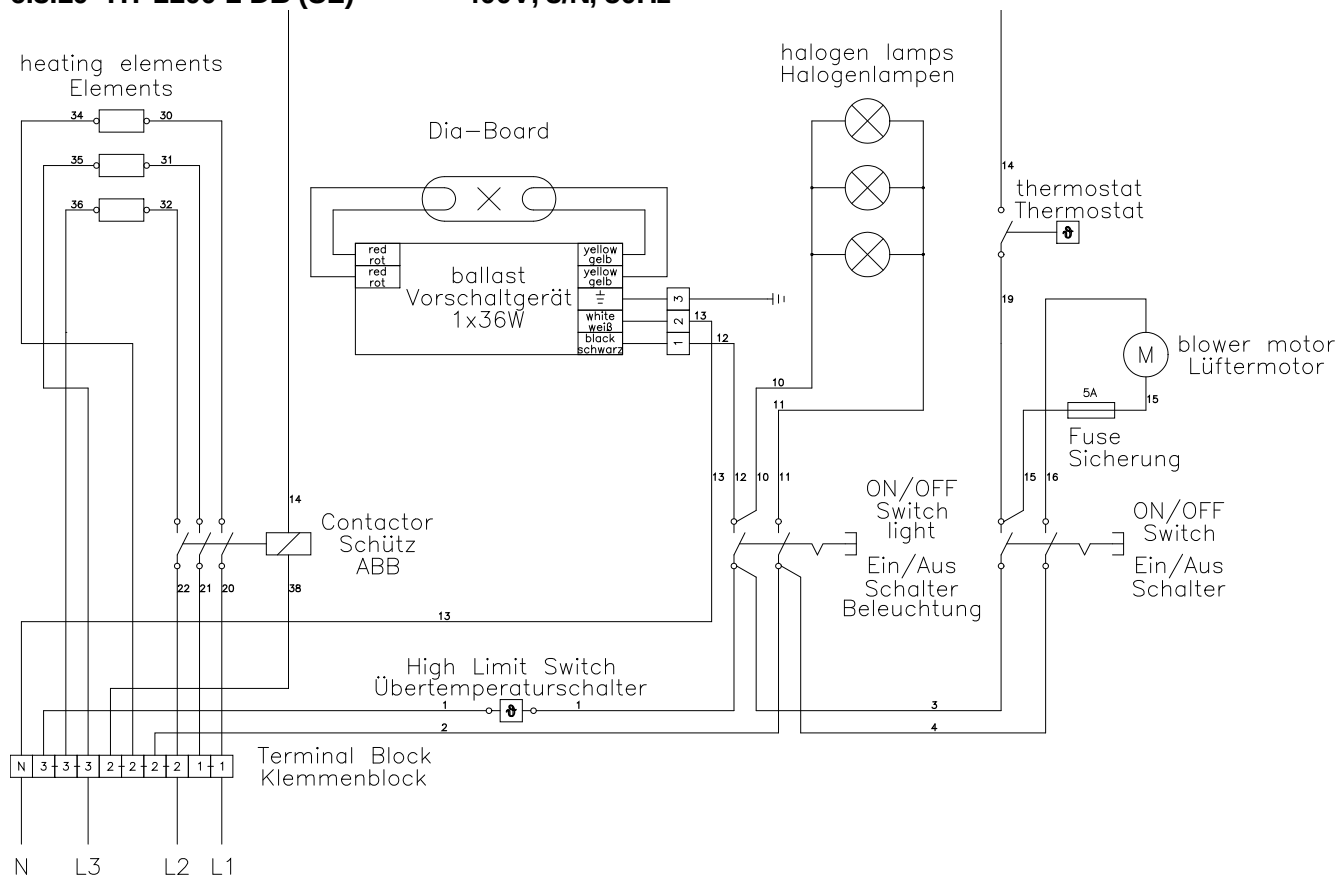
400V, 3/N, 50Hz

6.3.9 HT 1100-2 (UL)



6.3.10 HT 1100-2 DB (UL)

400V, 3/N, 50Hz

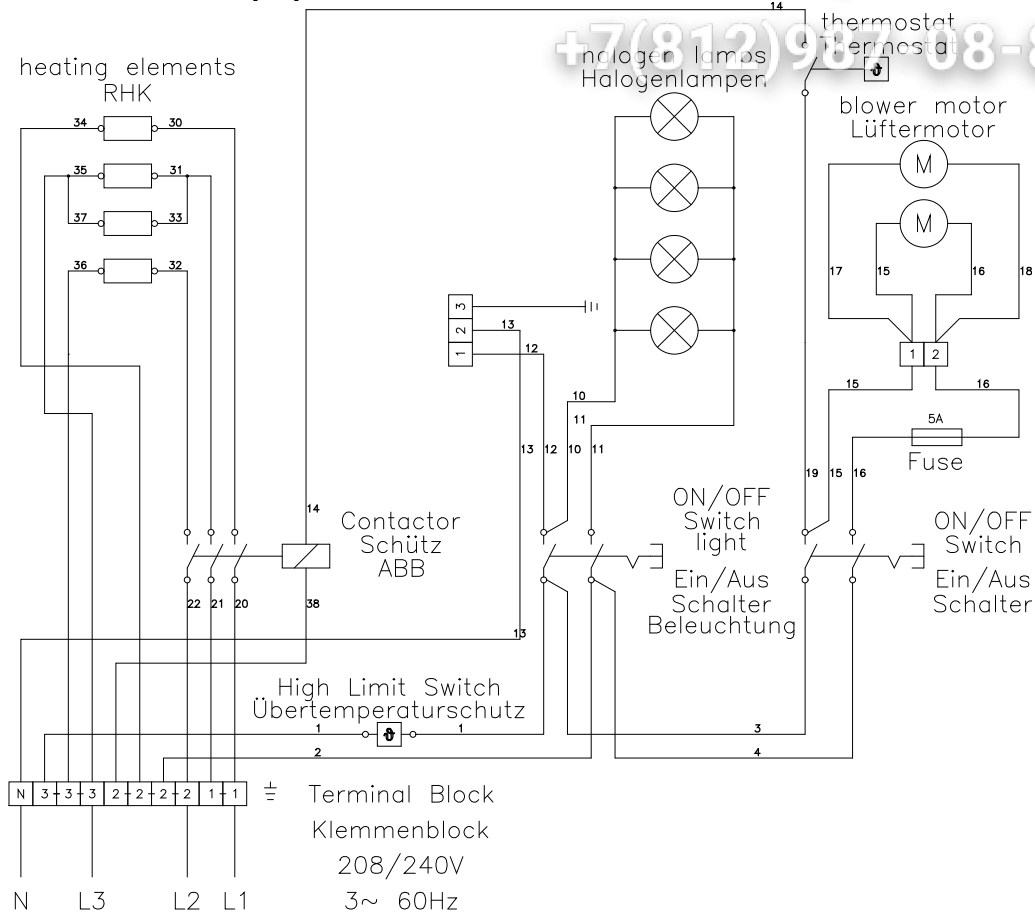


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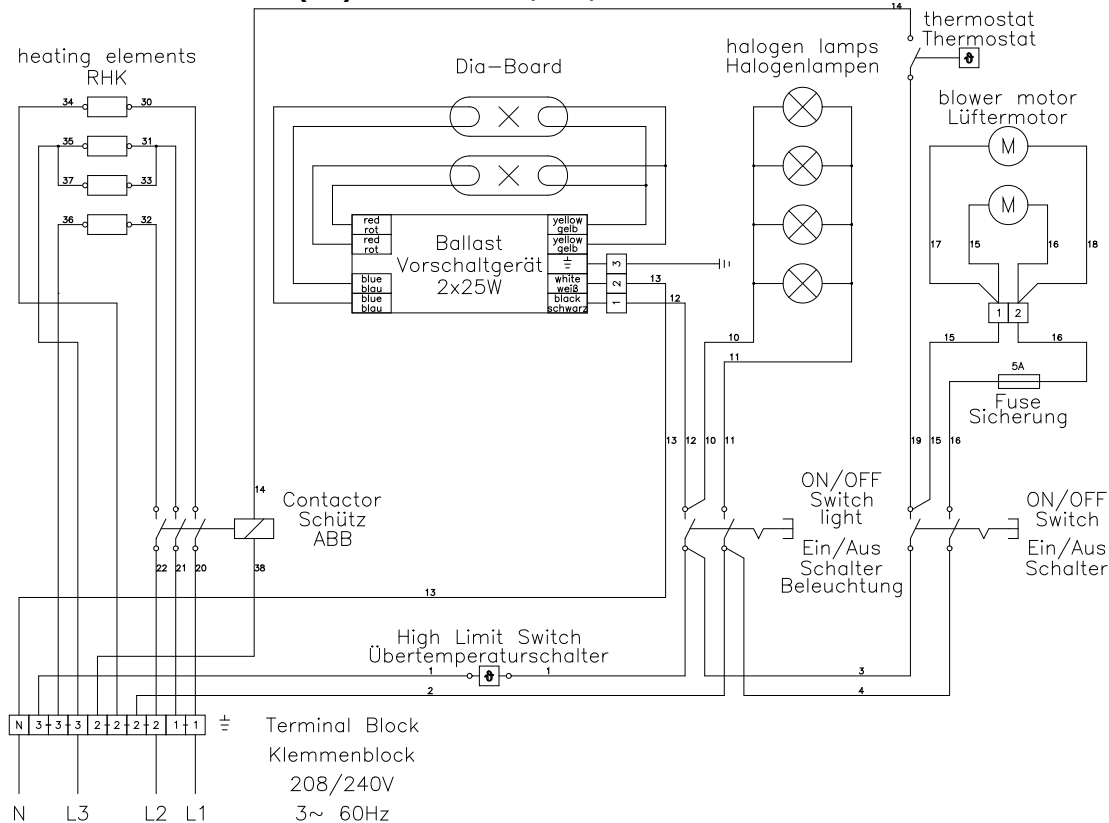
6.3.11 HT 1400-2 (UL)

400V, 3/N, 50Hz



6.3.12 HT 1400-2 DB (UL)

400V, 3/N, 50Hz

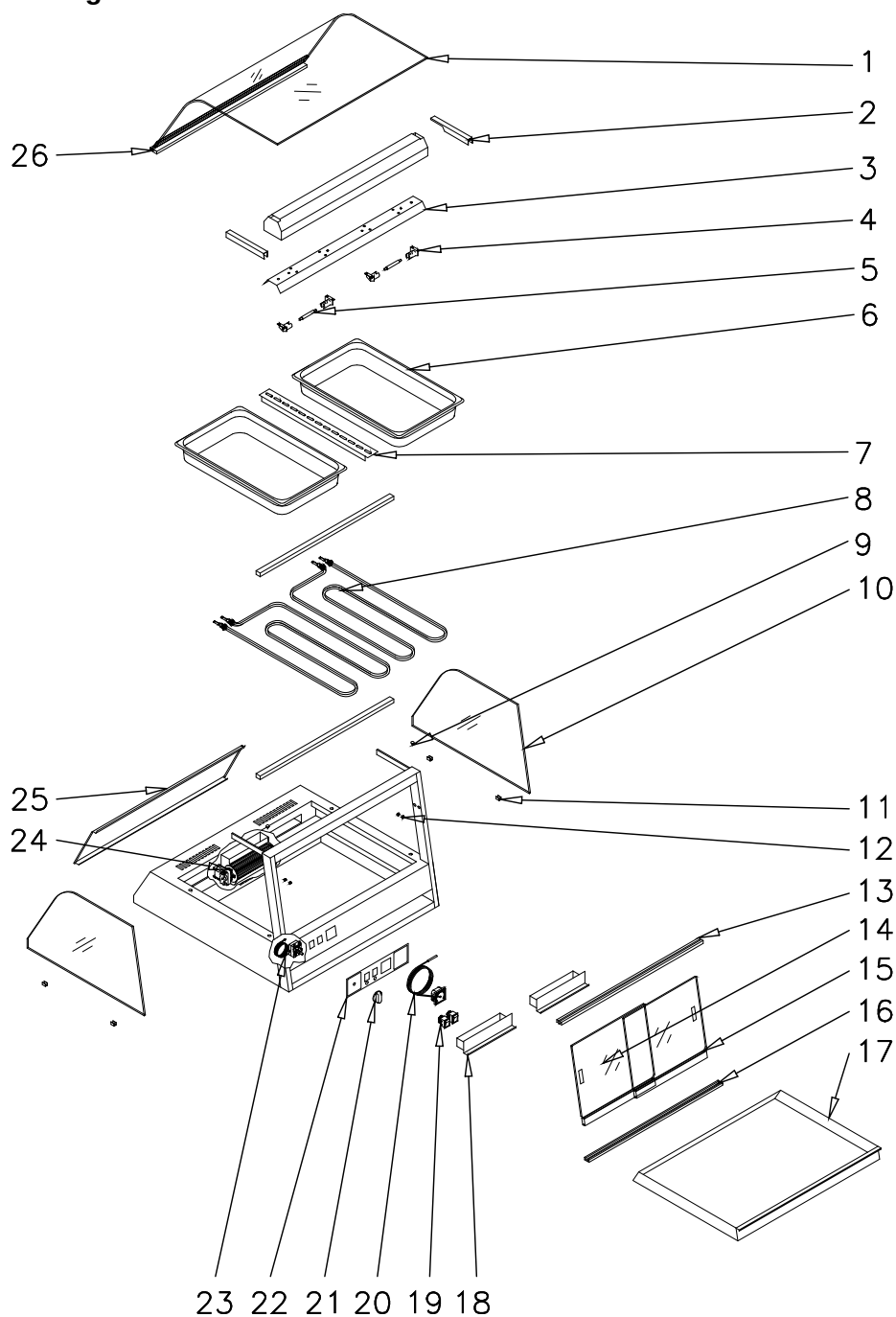


6.4 Spare Parts

Defect parts are to be replaced only by original spare parts of UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service personal or by your authorized Service companies. If you do not observe this note or in case of manipulation of a third party any claims for guarantee will become invalid! Also all certifications (CE, UL, NSF and the like) become invalid!



6.4.1 Explosion Diagramm



HT and HT DB are almost the same. The only difference is the part 25. It is the front screen on HT and the Dia-Board on HT DB.



6.4.2 Spare Parts List HT700 / HT700DB

Pos.	Description	Part No.	Amount
1	front glass, assy	121060	1
2	glass holder for side glass, above	121042	2
3	reflector	120531	1
4	halogen lamp socket	340412	4
5	halogen lamp (100W)	340623	2
6	1/1 GN-basin	401107	2
7	intermediate web	120518	1
8	heating element (1300W / 230V)	343121	2
9	glass support	361113	2
10	side glass HT700 / HT700DB	420306	2
10	side glass HT700-2 / HT700-2DB	420057	2
11	glass holder 15/10/10	121065	4
12	door stopper, teflon	361503	4
13	guide blade (690mm), above	121043	1
14	sliding door, left HT700 / HT700DB	121063	1
14	sliding door, left HT700-2 / HT700-2DB	121442	1
15	sliding door, right HT700 / HT700DB	121064	1
15	sliding door, right HT700-2 / HT700-2DB	121443	1
16	guide blade (660mm), below	121044	1
17	drawer	120520-1	1
18	crumb tray	120611	2
19	tumber switch	341108	2
20	thermometer 0°C to 120°C HT700 / HT700DB	342907	1
20	thermometer 30°F to +250°F HT700-2 / HT700-2DB	342912	1
21	knob	361311	1
22	display	360146	1
23	thermostat	342209	1
24	transverse current fan 618A HT700 / HT700DB	344104	1
24	transverse current fan 618A HT700-2 / HT700-2DB	344101	1
25	front screen HT700 / HT700-2	120519-1	1
25	Dia-Menueboard HT700DB	DB700	1
25	Dia-Menueboard HT700-2DB	341501	1
26	tipping profile, black (730mm)	121046	1
s. 6.4.5	fuse socket HT700-2 / HT700-2DB	335090	1
s. 6.4.5	fuse 5A HT700-2 / HT700-2DB	335091	1
s. 6.4.5	terminal block, 4-pole HT700-2 / HT700-2DB	333323	3
s. 6.4.5	end cap HT700-2 / HT700-2DB	333324	1
s. 6.4.5	ballast, 20W HT700-2	340630	1
s. 6.4.5	ballast, 2x20W HT700-2DB	340631	1
s. 6.4.5	high limit switch HT700-2 / HT700-2DB	341160	1

HT700 Hot Cabinet Europe-Version

HT700-2 Hot Cabinet UL-Version

HT700DB Hot Cabinet Europe -Version with Dia-Menueboard

HT700-2DB Hot Cabinet UL-Version with Dia-Menueboard

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6.4.3 Spare Parts List HT1100 / HT1100DB

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Pos.	Description	Part No.	Amount
1	front glass, assy	121061	1
2	glass holder for side glass, above	121042	2
3	reflector	120563	6
4	halogen lamp socket	340412	3
5	halogen lamp (100W)	340623	1
6	1/1 GN-basin	401107	1
7	intermediate web	120550	3
8	heating element (1300W / 230V)	343121	1
9	glass support	361113	2
10	side glass HT1100 / HT1100DB	420306	
10	side glass HT1100-2 / HT11000-2DB	420057	2
11	glass holder for side glass, bottom	121065	1
12	door stopper, teflon	361503	4
13	guide blade (1000mm), above	121133	1
14	sliding door, left HT1100 / HT1100DB	121032	
14	sliding door, left HT1100-2 / HT11000-2DB	121446	1
15	sliding door, right HT1100 / HT1100DB	121033	
15	sliding door, right HT1100-2 / HT11000-2DB	121447	1
16	guide blade (1000mm), below	121134	1
17	drawer	120552-1	1
18	crumb tray	120612	2
19	tumber switch	341108	1
20	thermometer 0°C to 120°C HT1100 / HT1100DB	342907	
20	thermometer 30°F to +250°F HT1100-2 / HT11000-2DB	342912	1
21	knob	361311	1
22	display	360146	1
23	thermostat	342209	1
24	transverse current fan 618A HT1100 / HT1100DB	344104	1
24	transverse current fan 618A HT1100-2 / HT1100-2DB	344101	1
25	front screen HT1100 / HT1100-2	120551-1	1
25	Dia-Menueboard HT1100DB	DB1100	1
25	Dia-Menueboard HT1100-2DB	341502	1
26	tipping profile, black (1070mm)	121127	1
s. 6.4.5	contactor (ABB)	342409	4
s. 6.4.5	fuse socket HT1100-2 / HT1100-2DB	335090	1
s. 6.4.5	fuse 5A HT1100-2 / HT1100-2DB	335091	1
s. 6.4.5	terminal block, 4-pole HT1100-2 / HT1100-2DB	333323	3
s. 6.4.5	end cap HT1100-2 / HT1100-2DB	333324	1
s. 6.4.5	ballast, 40W HT1100-2	340632	1
s. 6.4.5	ballast, 2x40W HT1100-2DB	340633	1
s. 6.4.5	high limit switch HT1100-2 / HT1100-2DB	341160	1

HT1100 Hot Cabinet Europe-Version
 HT1100-2 Hot Cabinet UL-Version
 HT1100DB Hot Cabinet Europe -Version with Dia-Menueboard
 HT1100-2DB Hot Cabinet UL-Version with Dia-Menueboard

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6.4.4 Spare Parts List HT1400 / HT1400DB

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Pos.	Description	Part No.	Amount
1	front glass, assy	121062	1
2	glass holder for side glass, above	121042	2
3	reflector	120593	1
4	halogen lamp socket	340412	8
5	halogen lamp (100W)	340623	4
6	1/1 GN-basin	401107	4
7	intermediate web	120580	3
8	heating element (1300W / 230V)	343121	4
9	glass support	361113	3
10	side glass HT1400 / HT1400DB	420306	2
10	side glass HT1400-2 / HT1400-2DB	420057	2
11	glass holder for side glass, bottom	121065	4
12	door stopper, teflon	361503	4
13	guide blade, 1370mm	121144	1
14	sliding door, left HT1400 / HT1400DB	121051	1
14	sliding door, left HT1400-2 / HT1400-2DB	121448	1
15	sliding door, right HT1400 / HT1400DB	121052	1
15	sliding door, right HT1400-2 / HT1400-2DB	121449	1
16	guide blade, 1338mm	121145	1
17	drawer	120582-1	2
18	crumb tray left+right	120613	2
18	crumb tray middle	120614	1
19	tumber switch	341108	2
20	thermometer 0°C to 120°C HT1400 / HT1400DB	342907	1
20	thermometer 30°F to +250°F HT1400-2 / HT1400-2DB	342912	1
21	knob	361311	1
22	display	360146	1
23	thermostat	342209	1
24	transverse current fan 618A HT1400 / HT1400DB	344104	2
24	transverse current fan 618A HT1400-2 / HT1400-2DB	344101	2
25	front screen Mr. Pick	120581-1	1
25	Dia-Menueboard HT1400DB	DB1400	1
25	Dia-Menueboard HT1400-2DB	341503	1
26	tipping profile, black, 1410mm	121139	1
s. 6.4.5	contactor (ABB)	342409	1
s. 6.4.5	fuse socket HT1400-2 / HT1400-2DB	335090	1
s. 6.4.5	fuse 5A HT1400-2 / HT1400-2DB	335091	1
s. 6.4.5	terminal block, 4-pole HT1400-2 / HT1400-2DB	333323	3
s. 6.4.5	end cap HT1400-2 / HT1400-2DB	333324	1
s. 6.4.5	ballast, 2x40W HT1400-2DB	340633	1
s. 6.4.5	ballast, 40W HT1400-2	340632	1
s. 6.4.5	high limit switch HT1400-2 / HT1400-2DB	341160	1

HT1400 Hot Cabinet Europe-Version

HT1400-2 Hot Cabinet UL-Version

HT1400DB Hot Cabinet Europe -Version with Dia-Menueboard

HT1400-2DB Hot Cabinet UL-Version with Dia-Menueboard

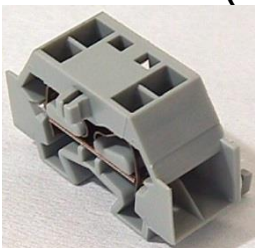
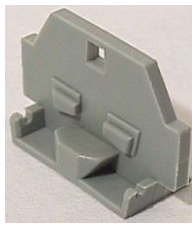
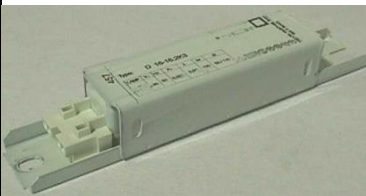
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6.4.5 Spare Parts List

contactor (ABB) 342409: HT 1100 (-DB) 342409: HT 1400 (-DB) 	fuse socket 335090: HT 700-2 (-DB) 335090: HT 1100-2 (-DB) 335090: HT 1400-2 (-DB) 	fuse 5A 335091: HT 700-2 (-DB) 335091: HT 1100-2 (-DB) 335091: HT 1400-2 (-DB) 
terminal block 333323: HT 700-2 (-DB) 333323: HT 1100-2 (-DB) 333323: HT 1400-2 (-DB) 	end cap for terminal block 333324: HT 700-2 (-DB) 333324: HT 1100-2 (-DB) 333324: HT 1400-2 (-DB) 	ballast 340630: HT 700-2 340632: HT 1100-2 340632: HT 1400-2 
ballast 340631: HT 700-2DB 340633: HT 1100-2DB 340633: HT 1400-2DB 	high limit switch 341160: HT 700-2 (-DB) 341160: HT 1100-2 (-DB) 341160: HT 1400-2 (-DB) 	

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6.5 Declaration Of Conformity

UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld

Telefon: +49 (0) 28 65 / 602-0
Fax: +49 (0) 28 65 / 602-102
Internet: www.ubert.com
e-mail: info@ubert.com



CE KONFORMITÄTSERKLÄRUNG DECLARATION OF CONFORMITY CERTIFICAT DE CONFORMITÉ

Hereby we declare that the unit noted below, on the basis of its concept, design and version, meets all basic health and safety requirements of the applicable EC-directive. This declaration is no longer effective in case this machine has been modified without our approval.

Product designation: Hot Display Cabinet

Model: HT400
HT700
HT1100
HT1400

EC-directives followed: EC-directive for machines 2006/42/EG
EC-directive for low voltage 2006/95/EG
Electromagnetic compatibility 2004/108/EG
EC-directive for ecodesign requirements for energy-related products 2009/25/EG

Harmonized European Standards: EN 55014 Electromagnetic compatibility – Requirements for household appliances,
EN 61000-6-2 Electromagnetic compatibility – Generic immunity standard
EN 60335-1 Safety of household and similar electrical appliances
EN 60335-2 Safety of household and similar electrical appliances

Applied national standards and technical specifications: BGR111 directions for safety and health protection regarding kitchen work
VDE 0700 Safety of household and similar electrical appliances

This declaration does not include any assurance of characteristics.

The safety references enclosed with the product documentation have to be followed.

By internal actions it is guaranteed, that all serial units meet the demands of the corresponding EC directive and the applied standards.

The signers are entitled to compose the technical documents.

Raesfeld, 01.01.10
UBERT GASTROTECHNIK GMBH

Christoph Stephan
Vice President, R&D / Engineering

Raesfeld, 01.01.10
UBERT GASTROTECHNIK GMBH

Michael Peters
Service - Manager

Manufactured by: UBERT GASTROTECHNIK GMBH
Gewerbegebiet Ost + Nord
D-46348 Raesfeld