

# metos

## PLATE DISPENSER

PROFF

TYYPPI: PD, PDW, PDT, PDWT, LPD, LPDW, LPDT,  
LPDWT

Accessories

ADJUSTMENT RODS

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## Installation and Operation Manual

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## 1. General

Carefully read the instructions in this manual as they contain important information regarding proper, efficient and safe installation, use and maintenance of the appliance.

Keep this manual in a safe place for eventual use by other operators of the appliance.

The installation of this appliance must be carried out in accordance with the manufacturer's instructions and following local regulations. The connection of the appliance to the electric and water supply must be carried out by qualified persons only.

Persons using this appliance should be specifically trained in its operation.

Switch off the appliance in case of failure or malfunction. The periodical function checks requested in the manual must be carried out according to the instructions. Have the appliance serviced by a technically qualified person authorized by the manufacturer and using original spare parts.

Not complying with the above may put the safety of the appliance in danger.

### 1.1. Symbols used in the manual



This symbol informs about a situation where a safety risk might be at hand. Given instructions are mandatory in order to prevent injury.



This symbol informs about the right way to perform in order to prevent bad results, appliance damage or hazardous situations.



This symbol informs about recommendations and hints that help to get the best performance out of the appliance.

### 1.2. Symbols used on the appliance



This symbol on a part informs about electrical terminals behind the part. The removal of the part must be carried out by qualified persons only.

### 1.3. Checking the relationship of the appliance and the manual

The rating plate of the appliance indicates the serial number of the appliance. If the manuals are missing, it is possible to order new ones from the manufacturer or the local representative. When ordering new manuals it is essential to quote the serial number shown on the rating plate.

## 2. Safety

### 2.1. Safe use of the appliance (PDW)



For safe use of the appliance, observe the following safety instructions:

- The plate dispenser is a heated appliance. Therefore, beware of hot surfaces during use.
- When moving or servicing the appliance, always disconnect it from the power supply.
- While cleaning the appliance, be cautious not to allow the electrical devices to come into contact with water. Spraying water in the immediate vicinity of the appliance is forbidden.
- Exposing the appliance to the rain is forbidden.



**Dispenser with castors:** When moving the appliance equipped with two cylinders, put the plates in the cylinders as evenly as possible, e.g. 20 + 20 pieces, using both cylinders. Avoid heavy bumps when going over thresholds, for instance.

### 2.2. Disposal of the appliance

The appliance contains parts and components, the disposal of which requires special treatment. Contact local authorities to obtain instructions on how to dispose of the appliance.

### 3. Functional description

#### 3.1. Intended use of the appliance

The appliance is designed for storage and distribution of plates in serving lines and restaurants.

On models fitted with two cylinders (PD, PDW, PDT, PDWT) the maximum plate diameter is 270 mm. On models fitted with one cylinder (LPD, LPDW, LPDT, LPDWT) the maximum plate diameter is 320 mm.

Heated models (PDW, PDWT, LPDW, LPDWT) can be used for both storage and heating of plates.

Models PD, PDT, LPD and LPDT are neutral, without heating.



The manufacturer shall not be held liable for situations which may arise from failure to comply with the warnings and instructions given in this manual.

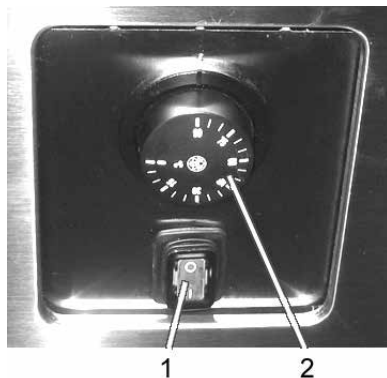
##### 3.1.1. Muu kuin ohjeessa kerrottu käyttö



Use of the appliance for any other purposes is prohibited.

Consult the manufacturer in case you intend to use the appliance for other purposes than stated above.

#### 3.2. Operating switches (PDW, PDWT, LPDW, LPDWT)



*Operating panel*

1. Main switch
2. Thermostat knob

## 4. Operating instructions

### 4.1. Operation

Set the plates in the cylinder. If the model is equipped with adjustment rods, adjust them to suit the plate size.

Switch on the heating in good time before use (PDW, PDWT, LPDW, LPDWT). See "Functional description/Operating switches". If you change the plate size during operation, adjust the diameter and spring pressure as needed (see "Installation/Adjustment of spring mechanism and Diameter adjustment").

The appliance is fitted with thermostatic control, which means that the user does not need to take care about temperature once set with the thermostat.

### 4.2. After use

#### 4.2.1. Cleaning

In normal use, the appliance does not need any other daily care than sufficient cleaning.

The outer and inner surfaces of the appliance are mainly of stainless steel. For cleaning use neutral or slightly alkaline detergents or wipe the surfaces with a damp cloth. Abrasive materials should not be used.



Using a hose for cleaning the appliance is forbidden, because water sprayed can get onto the operating panel, thus causing a hazardous situation.



Before cleaning, always unplug the appliance from the power supply.

## 5. Installation

### 5.1. Operating conditions

The appliance is designed for operation at temperatures of +10°C to +40°C.

### 5.2. Transport and storage

The appliance should be transported to the installation site in its transport package. Do not remove packing until in the immediate vicinity of the installation place. The appliance should be transported in an upright position.

The appliance is partly made of polished stainless steel that can become scratched very easily in site conditions. Therefore, the appliance should be delivered to the installation site at a later stage of construction work. It is forbidden to use the appliance as an installation base.

### 5.3. Unpacking the appliance

Remove plastic films protecting the stainless steel surfaces. Be careful that the surfaces do not become scratched.

### 5.4. Installation

The PD, PDW, LPD and LPDW models are supplied with adjustable legs. Install the appliance with the help of the adjustable legs in a horizontal position as accurately as possible, ensuring that the appliance rests evenly on all legs.

The models PDT, PDWT, LPDT and LPDWT are fitted with castors. These models cannot be adjusted.

### 5.5. Electrical connection

Connect the appliance to the power supply with an earthed socket. For making the connection, a socket protected with a fuse of max. 16 A has to be provided for each unit.

### 5.6. Start-up

After connecting the appliance to the power supply, turn on the main switch and make sure that the indicator light of the switch goes on (PDW, PDWT, LPDW, LPDWT).

In case you have problems with taking the appliance into use, contact your authorized service provider.

### 5.7. Temperature adjustment (PDW, PDWT, LPDW, LPDWT)

Temperature is adjusted by turning the thermostat knob.

Too high a temperature will cause energy loss and makes it difficult handling of the discs.

Staff restaurants, schools and colleges + 65 ° C is mostly sufficient.

In restaurant use the temperatures are higher, e.g. + 75 ° C

## 5.8. Adjustment of spring mechanism

Switch off the appliance (PDW, PDWT, LPDW, LPDWT).

Remove the plates and let the dispenser cool down.

The springs should be adjusted to the weight of the plates.

When the springs are adjusted correctly, the top plate is on the deck level.

You can adjust the load-bearing capacity by using the vice springs attached to the cylinder.

The factory default setting of the springs is six springs in use. This is a suitable capacity for normal dinner plates.

Adjust always an even number of springs at a time,

Spring pressure should be distributed as evenly as possible on the whole lifting mechanism. Use an equal number of springs on both sides.

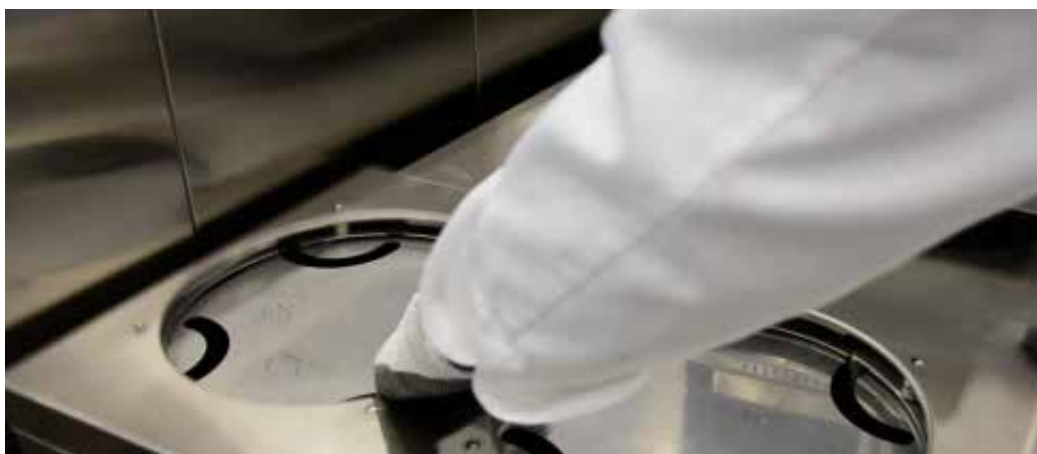
If you wish to increase the load-bearing capacity, move the required amount of spare springs into the cover.

Wear protective gloves, because inside the unit may be sharp edges.

Remove the deck cover before adjusting the springs:



Remove the rods by screwing them counter-clockwise



Lift the cover





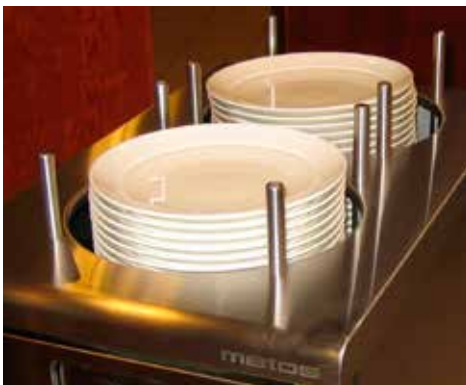
To access the springs, press an empty cylinder with your hand.  
Remove the attached spare spring.  
There is a hole in the dish platform for reserve springs to keep them in place.



Attach the spring into the slot in the cover.  
Once you have set the required number of springs secure the cover back in place.

### 5.9. Diameter adjustment (accessory)

Switch off the appliance.



Detach the dispenser cover by untwisting the support rods (4 pcs/ cylinder) which hold the cover in place.  
Lift the rods and turn it to the desired position.  
The rods can be locked in five different positions.



Slide the adjustment rods (4 pcs/cylinder) in place. You do not need to remove the cylinder from the appliance..



Lift the rod and turn it into the position desired. There are guide studs at the upper and lower end of the adjustment rod to ensure the correct location of the rod.

Do not switch the appliance on until the dispenser mechanism is in its correct place in the unit (PDW, PDWT, LPDW, LPDWT).

Adjustment options for 270 mm cylinders: 180/200/220/235/270 mm

Adjustment options for 320 mm cylinders: 240/250/270/285/320 mm

## 6. Troubleshooting

In case the appliance does not function as expected, review the following list of problems to find out if the appliance can be put in order without a service call. In all enquiries, please contact your authorized service provider.

PROBLEM	POSSIBLE CAUSE	ACTION
The appliance does not start even if the main switch is turned on.	Electrical cable is not properly plugged in the socket.	Put the cable properly in the socket.
	Defective fuse.	Replace the fuse.

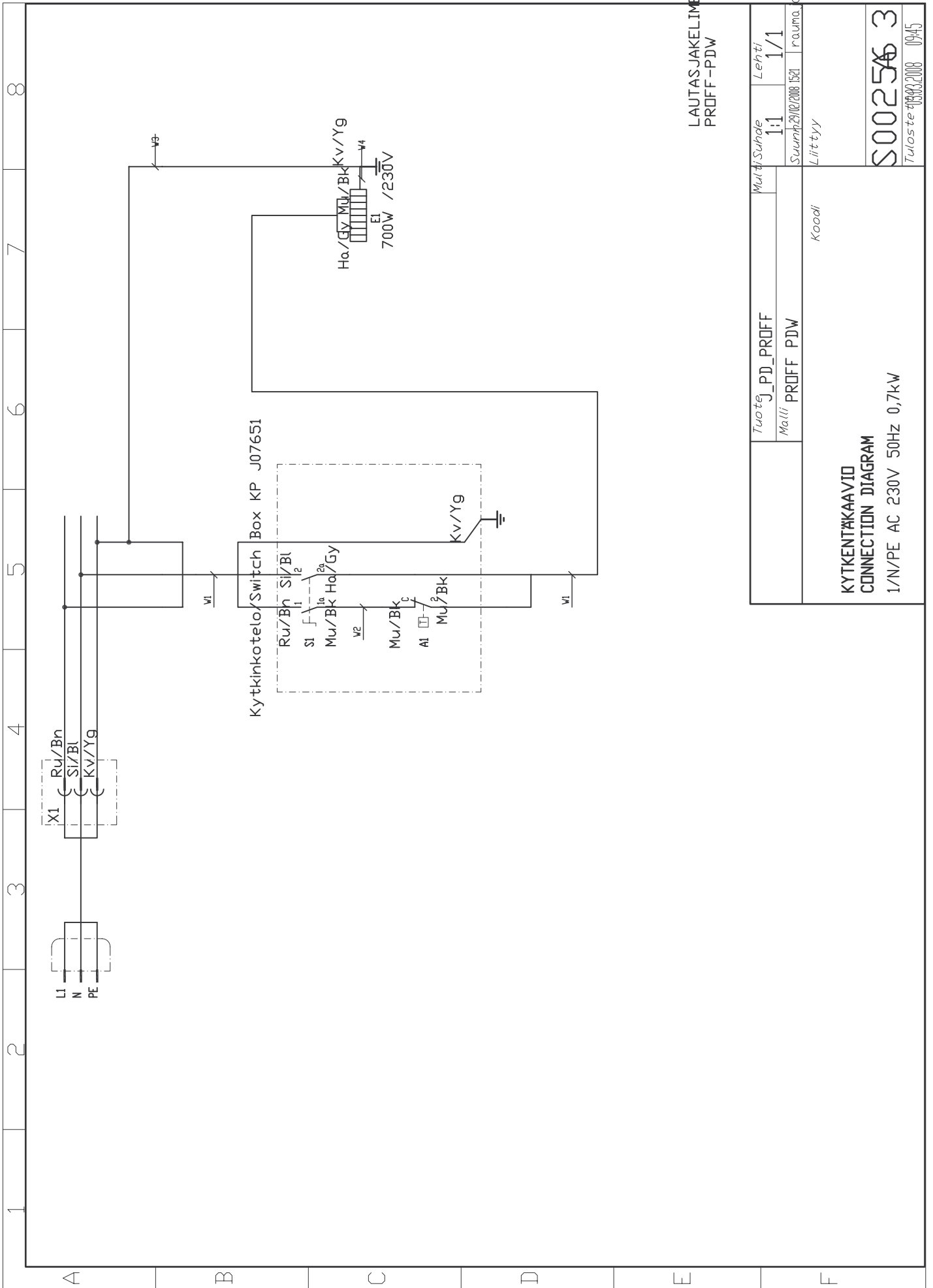


The appliance does not contain parts that can be serviced by the user. Service must be carried out by an authorised service company.

## **7. Technical specifications**

Connection diagram S00256 A3

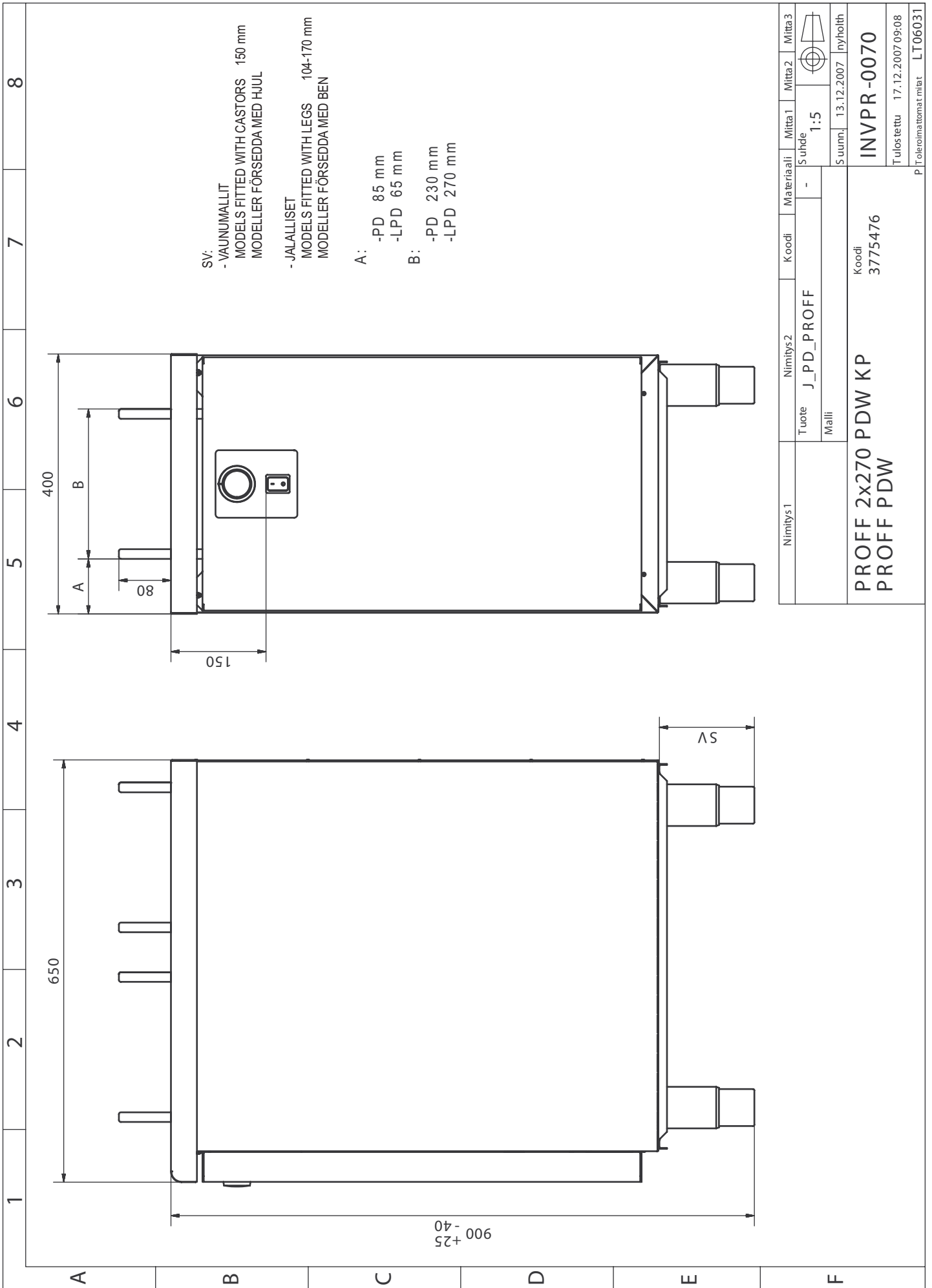
Installation drawing



Connection diagram

LAUTASJAKELIMET  
PROFF-PDW

Tuote	Tuote	Muutt./Suhdte	Lehti
	PROFF PDW	1:1	1/1
Malli		Suunniteltu 2008-1521 rauma	
		Littetty	
Koodi			
<b>KYTKENTÄKAAVIO</b>			
<b>CONNECTION DIAGRAM</b>			
1/N/PE AC 230V 50Hz 0,7kW			
			<b>S002566 3</b>
			Tulostettu 09/02/2008 09:45



Installation drawing

<b>Item</b>	<b>Type</b>	<b>Specification</b>
Electric connection	PDW,PDWT,LPDW,LPWT	230V 50Hz
Power input	PDW,PDWT,LPDW,LPWT	0,7 kW
Temperature range	PDW,PDWT,LPDW,LPWT	20...80°C
Temperature adjustment	PDW,PDWT,LPDW,LPWT	TThermostat
Exterior		Stainless steel
Interior		Stainless steel





Päiväys / Datum / Date

20.11.2003

Me / Vi / We

Valmistajan nimi / Tillverkarens namn / Manufacturer's name

HACKMAN METOS OY AB / HACKMAN METOS LTD

Osoite / Adress / Address

04220 KERAVA  
FINLAND

vakuutamme yksinomaan omalla vastuullamme, että seuraava tuote:

försäkrar helt på eget ansvar att följande produkt:

declare under our sole responsibility that the product:

Nimi, tyyppi tai malli / Namn, typ eller modell / Name, type or model

Metos Proff,lautasjakelin/tallrikkdispenser/plate dispenser  
PD,PDW,PDT,PDTW,LPD,LPDW,LPDT,LPDWT

johon tämä vakuutus liittyy, on (mikäli asiankuuluvaa) seuraavan standardin (seuraavien standardien) tai muun normatiivisen asiakirjan (muiden normatiivisten asiakirjojen) vaatimusten mukainen  
till vilken denna försäkran hör, uppfyller (vid behov) kraven i följande standard (standarder) eller annat (andra) normativa dokument

to which this declaration relates is in conformity with (if necessary) the following standard(s) or other normative document(s)

Tunnus, vuosiluku tai julkaisupäivä / Beteckning, årtal eller publiceringsdatum / Designation or number, year or date of issue

EN-SFS 292-1;1991 ja/och/and EN-SFS 292-2;1991  
EN-SFS 60204-1;1993 soveltuvin osin/tillämpliga delar/applicable parts  
EN-SFS 60445-1;1990 ja/och/and EN 60335-2-50;1989  
EN-SFS 50081-1;1992  
EN-SFS 50082-2;1995

ja noudattaa (mikäli asiankuuluvaa) seuraavan direktiivin (seuraavien direktiivien) määräyksiä  
och följer (vid krav) följande direktivs bestämmelser

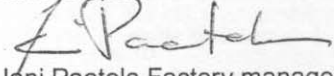
and in conformity with (if necessary) orders of following directive(s)


MSD 89/392/EEC sekä lisäykset/och tilläggen/and additions 92/31 ja/och/and 93/68  
LVD 73/23 ja lisäys/och tillägget/and addition 93/68  
EMC 89/336/EEC sekä lisäykset/och tilläggen/and addition 92/31 ja/och/and 93/68

Vakuutuksen antopaikka ja päivä / Utfärdad på ort och datum / Place and date of issue

KERAVA 20.11.2003

Valtuutetun henkilön nimi, nimikirjoitus ja asema / Bemyndigad persons namn, namnteckning och befattning / Name, signature and title of authorized person

  
Jari Paatola, Factory manager

  
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