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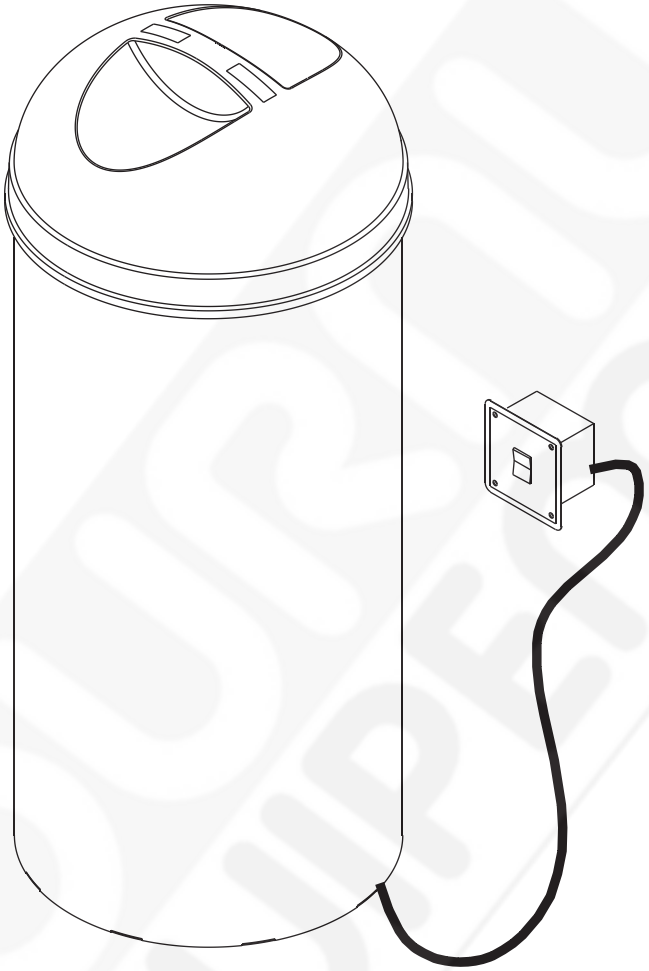
# Constant level plate dispensers

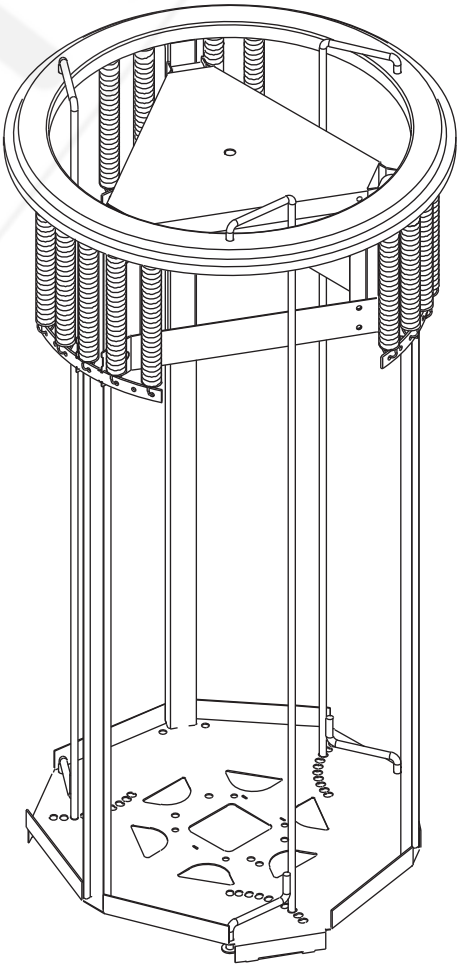
## INSTRUCTIONS FOR INSTALLATION

CE

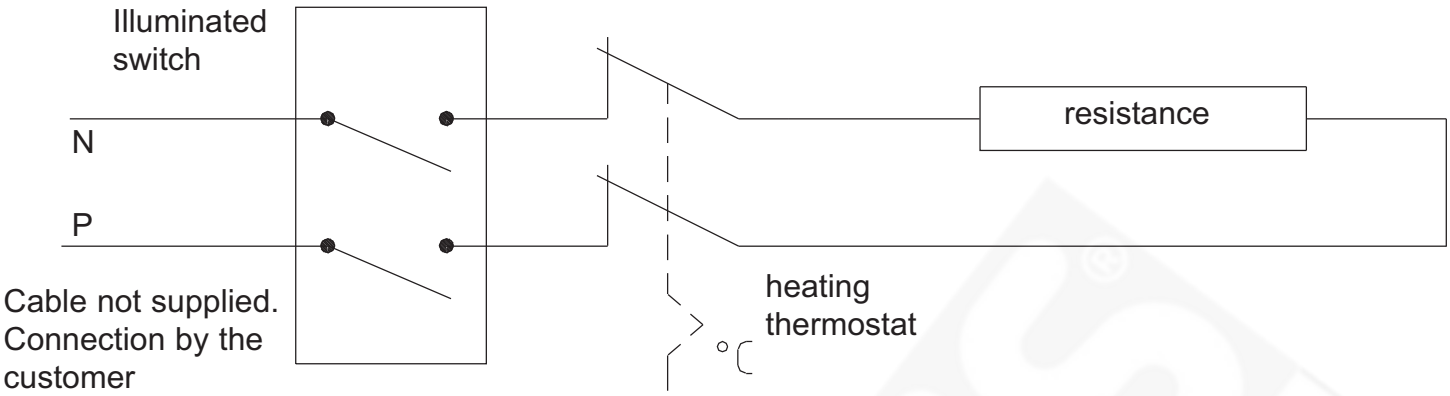
.....USE

.....MAINTENANCE





# ELECTRICAL DIAGRAMS




# CONNECTION

The constant level plate dispenser must be flush-mounted into a circular space that is 370 mm in diameter and 750 mm deep at least.

**Prior to connection, check:**

- that the mains voltage is compatible with the voltage indicated on the rating plate.
- that the user's fixed installation is protected by an appropriate circuit breaker for the power in question, with a 30 mA differential, and includes an all-pole isolating device (switch or circuit breaker) with a contact opening distance of at least 3 mm.
- that the socket to which the dispenser is connected is earthed.

# TECHNICAL DESCRIPTION

| CHARACTERISTICS | NEUTRAL DISPENSER | HEATED DISPENSER |
|---|---|---|
| Reference | 808 231 | 808 235 |
| Outside dim. Ø x H (in mm) | **Ø 350 x 905** | **Ø 350 x 905** |
| Acceptable diameter of plates | **Ø 180 to 290 mm** | **Ø 180 to 290 mm** |
| Weight when empty (kg) | **11** | **12,5** |
| Maximum allowable load (in kg) | **75** | **75** |
| Electrical specifications | **-** | **230 Volts 1N ~ frequency 50 Hz** |
| | **-** | **Power 650 Watts** |
| Protection index (IP) | **-** | **23** |
| Standard reference | **-** | **compliant with NF EN 60335-1** |

# FUNCTION

These dispensers are designed to store and serve plates (hot if heated dispensers). The plates are always handled at the same height thanks to the booster system (simple operation by return springs).

# ADJUSTMENTS

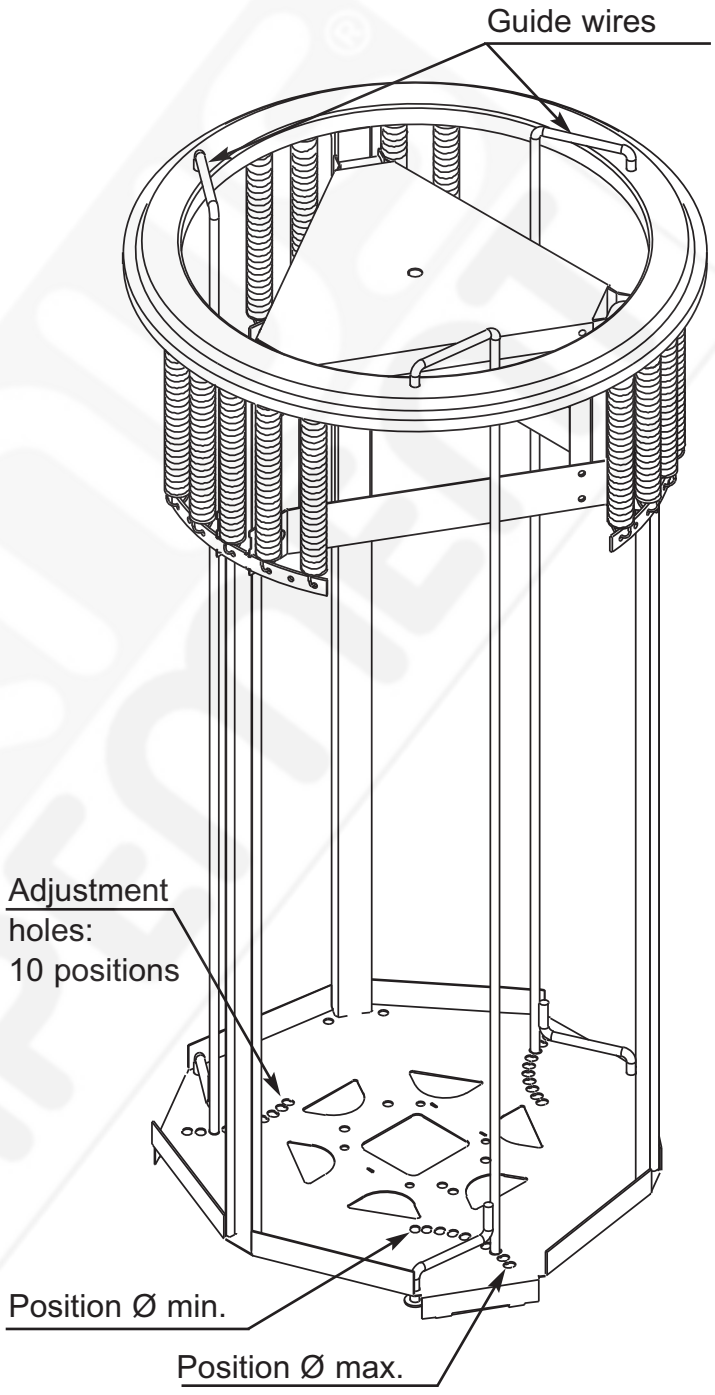
**Adjustments must be made before flush-mounting the dispenser. The thermostat is preset to 90°C at the factory.**

## ADJUSTING THE DIAMETER FOR PLATES:

The diameter of the plates must be between Ø 180 and Ø 290 mm.
This adjustment is made when the appliance is cold (if heated dispenser).

a/ / Insert ten or so identical plates inside a dispenser having previously spread out the 3 stainless steel wires by lifting them up and swivelling them.

b/ Roughly centre this stack of plates, then bring the 3 stainless steel wires in equally to obtain a minimum amount of play between the stack of plates and the guide wires.
**The diameter is now adjusted.**




## ADJUSTING THE HANDLING HEIGHT:

The handling height must be adjusted to prevent fingers from getting caught and to avoid the breakage of plates.
This adjustment is made when the appliance is cold (if heated dispenser).
Insert twenty or so plates inside a dispenser and watch how it reacts: if the stack of plates does not go down far enough, then one or more springs must be removed (remove these springs completely). The springs must be removed equally around the circumference until the top plate arrives at the same height as the guide wires.

**The handling height is now adjusted.**
**The dispenser is ready for use.**

# USE

**Maximum permissible load:** 75 kg per stack.

**Recommendations for use:**

The stack of plates must not prevent the cover from being centred and sitting correctly on top.
For heated dispensers, the plates must be placed inside the dispenser as it is heating up.
**If the handling height or the guide wires are incorrectly adjusted, users could get their fingers caught in the dispenser or the plates might fall.**

***Operation of heated dispensers:***

- Set the switch to position "1", the indicator lamp goes on.
- At the end of service, set the switch to “0” and the indicator lamp goes off.

**CAUTION: risk of burns**

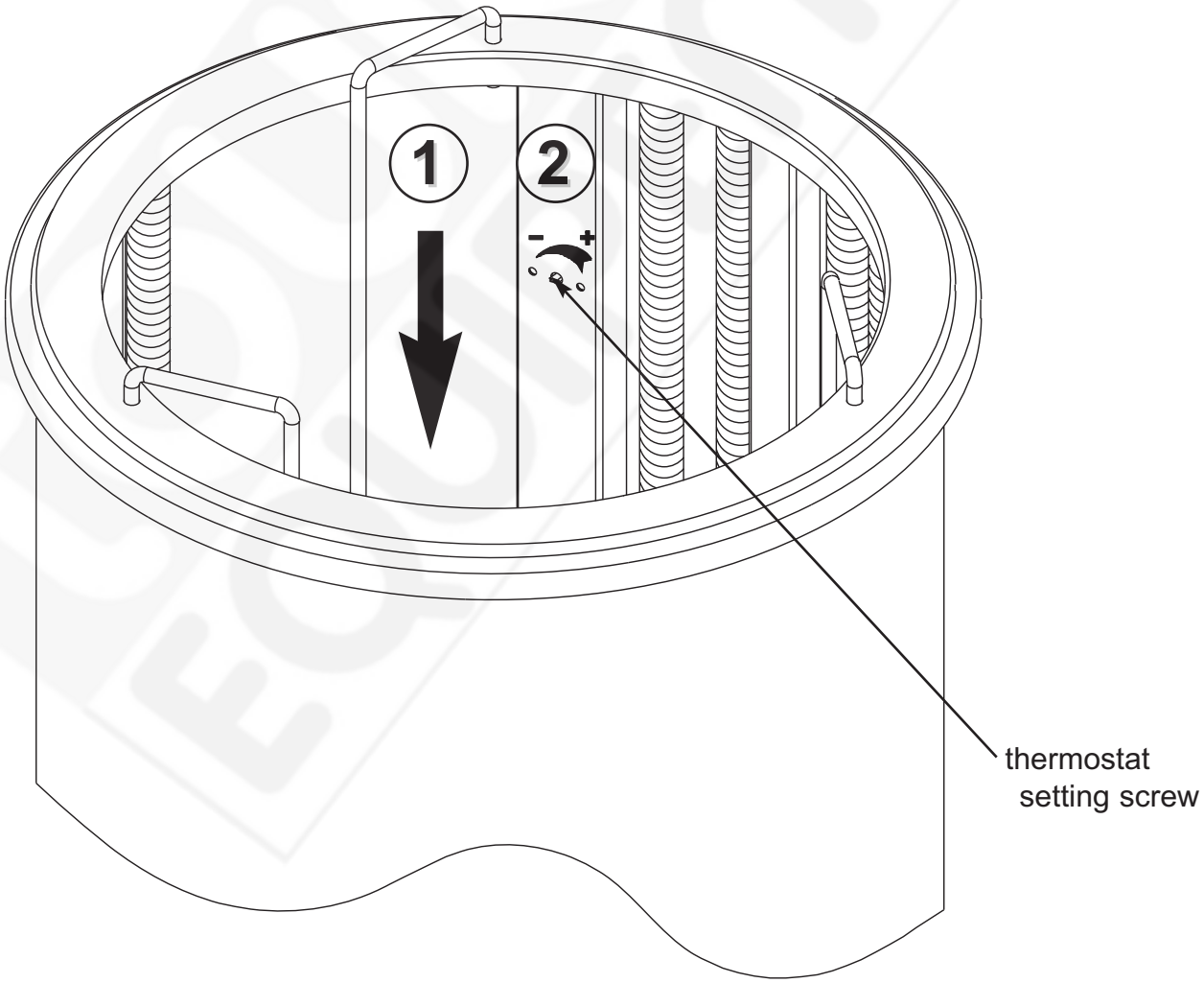
**During operation, the inside surfaces of the dispenser can reach 90°C, therefore any contact could give rise to a risk of burns to the body.**

**CHANGING THE THERMOSTAT SET POINT**

1: Lower the plate support to have access to the thermostat setting screw.

2: The thermostat is preset to 90°C. To decrease the set point temperature, *slowly* turn the setting screw anti-clockwise in order to lower the cut-out set point of the resistance.

CAUTION!! If you hear a "click”, this means you have reached the limit switch and the thermostat is cut out, the resistance will no longer heat.



# SERVICING

In order to maintain the finish of the stainless steel as much as possible and avoid oxidation, you are strongly advised to clean the appliance regularly.

## !! Disconnect the appliance before performing any cleaning!!

• • Wait for 15 to 30 min for the temperature to drop (if heated dispenser). The dispenser must be removed from its position.
• Do not use a water spray or steam on the appliance. Use a damp sponge.

As per the standard BPA36-720.

**Recommended cleaning products:**
- All bleach-free detergents (powder detergent, alkaline detergents and liquid soaps).
- Degreasing agents for glazed parts.
- Water (hot or cold).

**Products to be avoided at all costs:**
- Bleach and chlorine derivatives.
- Hydrochloric acid: used for tiles, it has quick and destructive effects on stainless steel.
- Abrasive iron oxide powders.

**Reconditioning cleaning:**
If the stainless steel becomes dull, stained or rusted by chlorine products, or has a lot of scale built up, use a suitable strong acid based product, for instance, phosphoric acid or nitric acid.
TOURNUS EQUIPEMENT proposes a passivation product, Dinox 10H **(reference 284 500)** in 1.2Kg pots. Apply the product to the areas that are altered, allow to react for 15 minutes and rinse thoroughly with water. Always rub in the same direction as the original brushing
.

# OPERATING FAULTS

• Nothing happens when the appliance is started up:
- check the electricity line to which the heated dispenser is connected.
- the temperature control thermostat is positioned at 0°C.

**For any other intervention, please contact your dealer.**