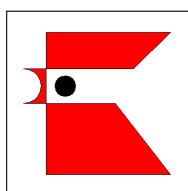


User Manual



**Deli Cold Switch Cabinet
with Gastronorm-System – DSWK-series**



ubert®

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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.
- These operating instructions, 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 personnel 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

The unit is built state of the art and in acknowledgement of all safety related rules. Nevertheless, is it possible that danger for body and life of the user and/or third and/or impairments at the unit or 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 unit is built exclusively for the preparation of food only. Any other uses 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.
- We recommend a semi-annually maintenance interval.

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.
- Non-observance 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.
- Insufficient 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 the 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 Controls

- 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 Danger 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 braised cables are to be eliminated immediately.
- If works at any life-parts are necessary, a second person who switches off the main switch if necessary is to consult.

2.5.7 Special danger-spots

- Do not touch the running fans!

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 operation.
- 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, which are in improper condition.
- Use only original spare parts.

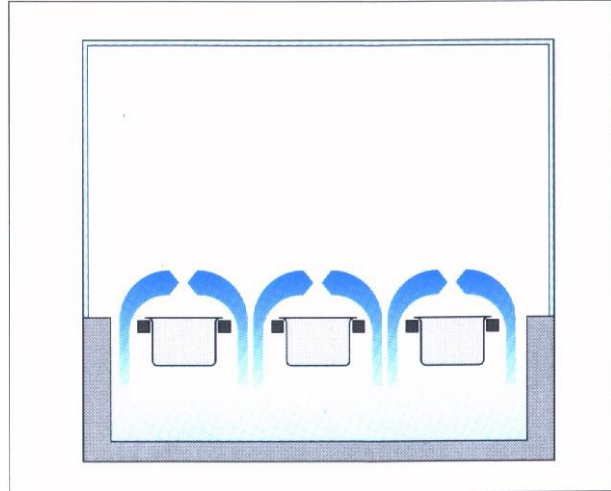
2.5.10 Cleaning of the unit and disposal of the waste

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

3 Introduction

3.1 Introduction

Cold Deli cabinet with cubic glass construction in the depth of 1+1/3 GN. Glass construction without any supports on the customer's side, thus providing an optimal view of the food products. Front glass retractable. This turns the service cabinet into a self-service cabinet in no time at all. Cover glass can be opened for easy cleaning. Cooling via air circulation, regulated by electronic thermostatic controller with digital temperature display. Appealing illumination via separate LED light strip. Mirror-coated sliding doors for double product presentation. Standard version with cutting board.



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 hot products.



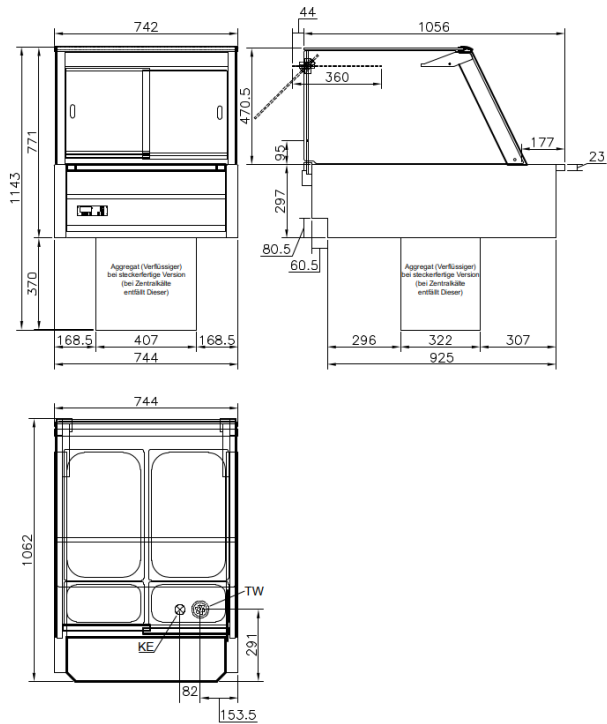
3.2 Special features

- Ergonomically, stylish design
- Maximum visibility of the products
- Double food presentation by mirrored sliding doors on operator side
- Decorative stand (optional) with bag shelf and bumpers
- Easily cleanable by gas lift support for upper glass
- Optimized and flexible product-presentation by gastronorm pans of choice.
- Meeting the hygienic requirements in accordance with HACCP

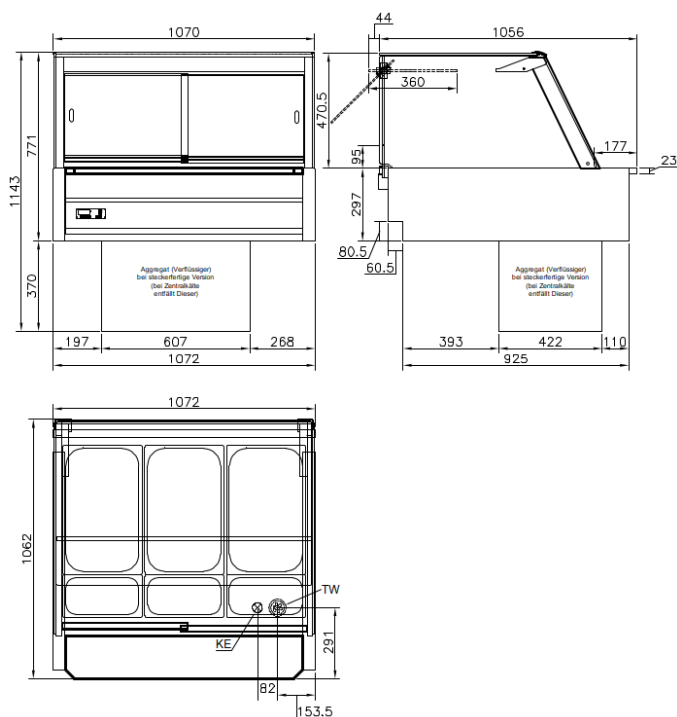
3.3 Technical details

3.3.1 Dimensions [mm]

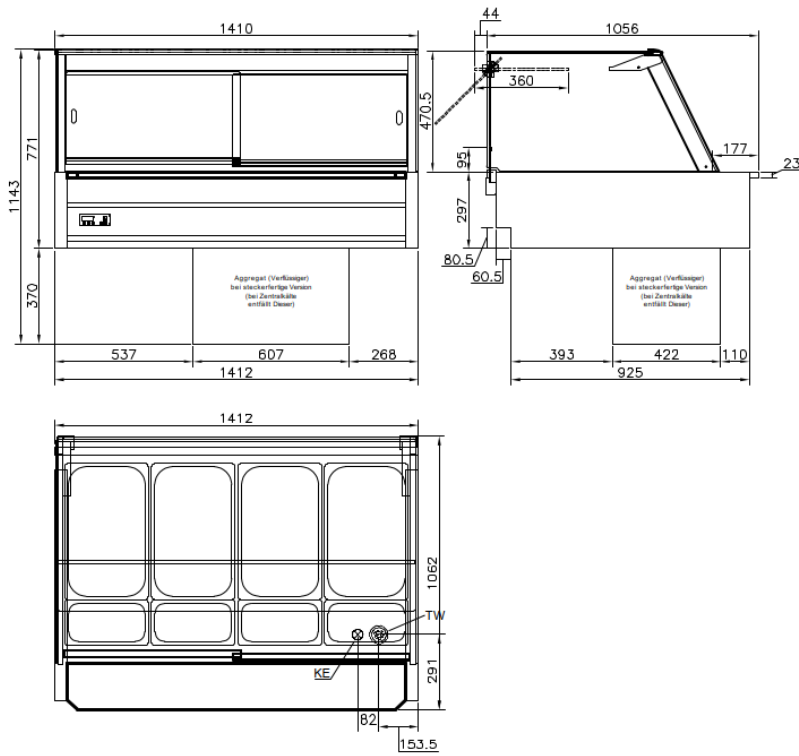
DSWK21:



DSWK31:



DSWK41:



3.3.2 Weight

<u>Type</u>	<u>Weight (in kg)</u>
DSWK21	ca. 100
DSWK31	ca. 120
DSWK41	ca. 140

3.3.3 Electrical Details, Power Consumption

<u>Type</u>	<u>el. connection [EA]</u>	<u>power consumption</u>
DSL21	230V, 1Ph, 50Hz	0,67kW
DSL31	230V, 1Ph, 50Hz	1,37kW
DSL41	230V, 1Ph, 50Hz	1,37kW

Noise emission

<u>Type</u>	<u>noise emission</u>
All types	< 70 dB (A)

4 Installation and putting into operation

In general, all Deli Cabinets will be packed for safely transport after the final control so that they will reach you properly. Nevertheless, we ask you to have a look at the machine while unwrap it, whether it is really absolutely faultless.



Note! Visible faults have to be claimed 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 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 cabinet (with or without stand) has to be placed on a horizontal level Use a spirit level if necessary.
- Take care that both sides have at least 10 cm clear space to enable cleaning of the side glasses.
- 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 data of your unit from the nameplate.

- Check whether your local electrical power supply is in accordance with the values on the name plate.
- USA-versions: For supply wire gauge note the specification as shown at 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 interruptible 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 and the side covers.



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 cleaning machines, water pressure cleaning machines or steam jet cleaning machines. You will have further information about this in the section „cleaning and up keeping“.



After cleaning the cabinet properly, the smell will be minimal when using it the first time.

4.5 Changing from Serve-over to self-serve mode and vice versa

To change the operation mode from serve-over to self-serve, lift up the horizontal glass to provide access to the inside of the front glass. Move the locking bolt on the inside of the hinge blocks left and right to the upper (unlocked) position. Swivel the front glass into the horizontal position. Whilst still supporting the front glass, release the bolts back into the locking position. Lower the top glass back to the horizontal position

To change the operation mode from self-serve to serve-over, follow the above description in opposite order.

Note! If converting the cabinet during the day, make sure to wear heat protection gloves, while handling the glasses.

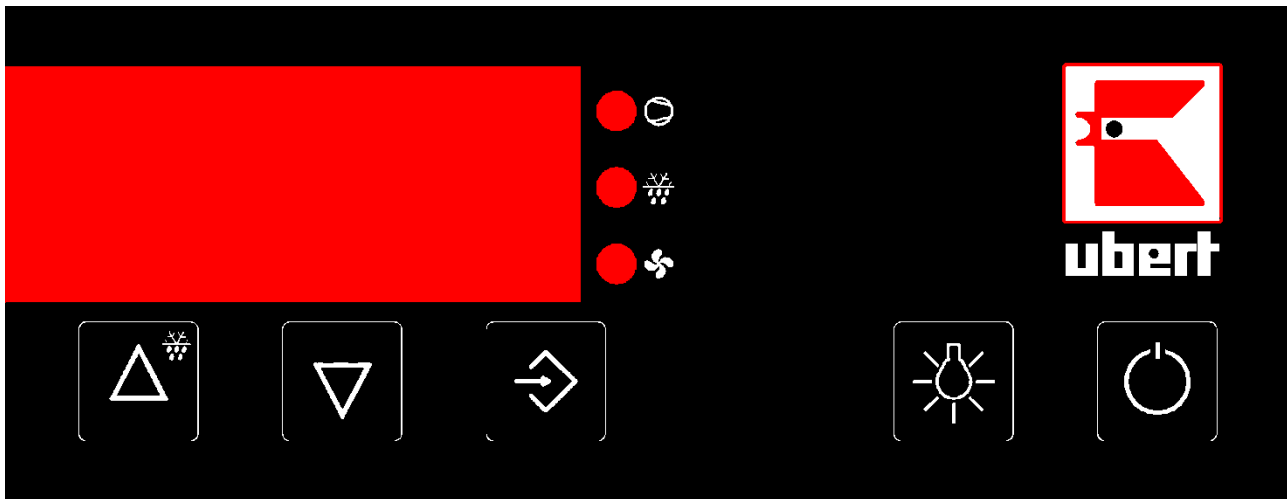


5 Operation
















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 Operating the Digital Control

<p>STANDBY button</p> 	<p>Switches the cabinet ON and OFF.</p>	
<p>LIGHT Button</p> 	<p>Switches the lights inside the cabinet ON and OFF.</p>	
<p>PPROGRAMMING button</p> 	<p>Keep pushed to change the set temperature using  and .</p>	
<p>UP button</p> 	<p>Push the UP button for min. 3 seconds to start a defrost cycle While  is pushed, use the UP button to increase the set temperature.</p>	
<p>DOWN Button</p> 	<p>While  is pushed, use the DOWN button to decrease the set temperature. Also used to quit alarms.</p>	
<p>COMPRESSOR Symbol</p> 	<p>Is illuminated whenever the actual temperature is above the set temperature and the compressor is running.</p>	
<p>DEFROST Symbol</p> 	<p>Is illuminated whenever the cabinet is running a defrost cycle</p>	
<p>FAN Symbol</p> 	<p>Is illuminated whenever the fans are running.</p>	
<p>DISPLAY</p> 	<p>The DISPLAY shows the actual temperature. While  is pushed, it shows the set temperature. While the Cabinet is switched off the display shows "OFF"</p>	
<p>Cutting Board:</p>	<p>Workspace to cut your products and do various other handling during loading, unloading, packing and the like.</p> <p>Note! Do not place hot items on the cutting board.</p>	

6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Deli Cold Display.

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 items for cleaning the unit! Never use high-pressure-, water pressure- or steam jet- cleaning machines!
- Wear acid proof 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 long living 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:

- Intensive-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 Deli Cold Display 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:
Lift the curved front glass to clean the inside. Due to the pressure lifts it is easy to lift the curved front glass on serve over units. However, the opened glass should be secured by hand. Remove dust and dirt from the glass surface with soft cloth to avoid scratches. Drawers, GN-Pans:
Easily removable without tools for separate cleaning (picture A).
- Evaporator&air-openings.:
All air openings as well as the evaporator need to be cleaned regularly to ensure convection and cooling performance of the unit and also to minimize prevention of dirt particles into the fan and lamina of the evaporator. Damages to the unit can be prevented that way. The evaporator is covered with an evaporator cover plate. After removing the GN-pans and the air guiding plates this unit can be lifted and needs to be secured during the cleaning process (We recommend to involve a second person for this process). The cleaning can be effected with a vacuum cleaner or a brush. Be careful to prevent injuries or damage of the unit. Please follow our instructions A-F (above).
- Condenser:
It is important to keep the condenser clean and free of any obstructions
 - Do not place anything directly in front of the condenser.
 - Clean the condenser regularly, at least every 3 month.
 - Use a vacuum cleaner or a brush to clean the condenser
 - Do not use metal brushes
 This is necessary to ensure proper functionality of the condenser and compressor.

Noncompliance invalidates any warranty claim!



6.1.5 Defrost Cycle

The Deli Cold Cabinet is equipped with a pre-set defrost cycle. The defrost cycle takes place every 4 hours. During the defrost cycle the compressor is switched off while the fans continue to run. The defrost cycle runs until a temperature of 5 °C is reached. The length of the defrost cycle is limited to 30 minutes. If you need to have these settings to be changed, please ask your authorized service technician for guidance.

6.2 Trouble shooting

In case your cabinet does not work properly, we would like to give a first help with the following checklist. Only after checking these points you should contact:

a) Your responsible service partners

Or

b) Directly the company: UBERT GASTROTECHNIK GmbH
Werk II Gewerbegebiet Nord
Vennekenweg 17
46348 Raesfeld
Tel: (49) 02865 / 602-226
Service-Tel: 0172 / 2 82 86 31
Fax: (49) 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 Deli 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. Does the unit cool properly? Please check power supply and control!
5. Have you possibly stored hot or warm goods?
6. Is the ventilation of cooling machine sufficient?
7. Is the evaporator iced?
8. Have you correctly adjusted the thermostat?
9. Do all lamps work properly? Check lamps and connection!

6.2.1 Error messages

Message	Means	What to do
E0 flashing in the Display	Temperature probe is short circuited or broken	Call for service
EP in the Display	Parameters lost	Switch the unit OFF and ON again; if message reappears, call for service
Flashing Temperature in the Display	Temperature alarm	Quit alarm pushing the DOWN button; check temperature settings; call for service
Beeper sounds	Temperature alarm	Quit alarm pushing the DOWN button; check temperature settings; call for service

7 Declaration of Conformity

UBERT GASTROTECHNIK GMBH
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Übersetzung der Original-EU-Konformitätserklärung



CE EU-KONFORMITÄTSERKLÄRUNG EU-DECLARATION OF CONFORMITY EU-CERTIFICAT DE CONFORMITE

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:	Deli Cold Switch Cabinet
Model:	DSWK21
	DSWK31
	DSWK41
EC-directives followed:	Directive for machines 2006/42/EC
	Directive for low voltage 2014/35/EU
	Directive for electromagnetic compatibility 2014/30/EU
	Directive for ecodesign requirements for energy-related products 2009/125/EC
	Directive for restriction of the use of certain hazardous substances 2011/65/EU
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

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, 01.01.24

UBERT GASTROTECHNIK GMBH

C. Stephan

Christoph Stephan

Vice President, R&D / Engineering

Raesfeld, 01.01.24

UBERT GASTROTECHNIK GMBH

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