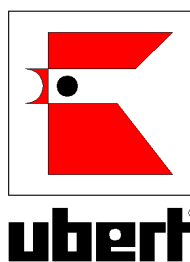


User Manual



DELI HOT CABINET GOURMET LINE
DHTG-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.
- 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 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 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.

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.
- 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

- The water drawer is to be disassembled only at a switched off unit!
- Do not touch the hot heating elements!
- Do not touch the hot halogen lamps!

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.

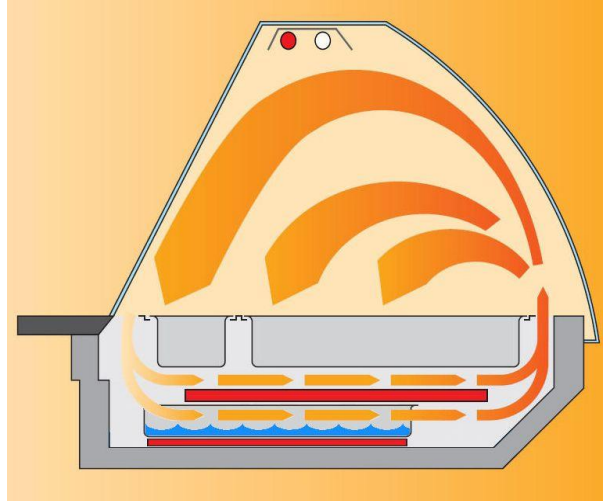
2.5.10 Cleaning of the unit and disposal of the waste

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

All Ubert - Deli Hot Cabinets Gourmet Line operate with hot air convection. The air circulates slowly to minimize weight loss of the products. The temperature is regulated by a thermostat. On serve over cabinets, a temperature regulated water bin humidifies the air that is moved by fans and circulating in the cabinet. Infrared heaters allow heat from the top, individually regulated for each gastronomic section. They influence temperature and humidity in each section. The optimized, constant climate guarantees long holding times at low quality-loss. Optional timers are available to control the maximum holding time for each section individually. To optimize the product presentation, the cabinet is equipped with effective halogen lighting. All Deli Hot Cabinets Gourmet Line are equipped with a 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 cold or deep frozen products.



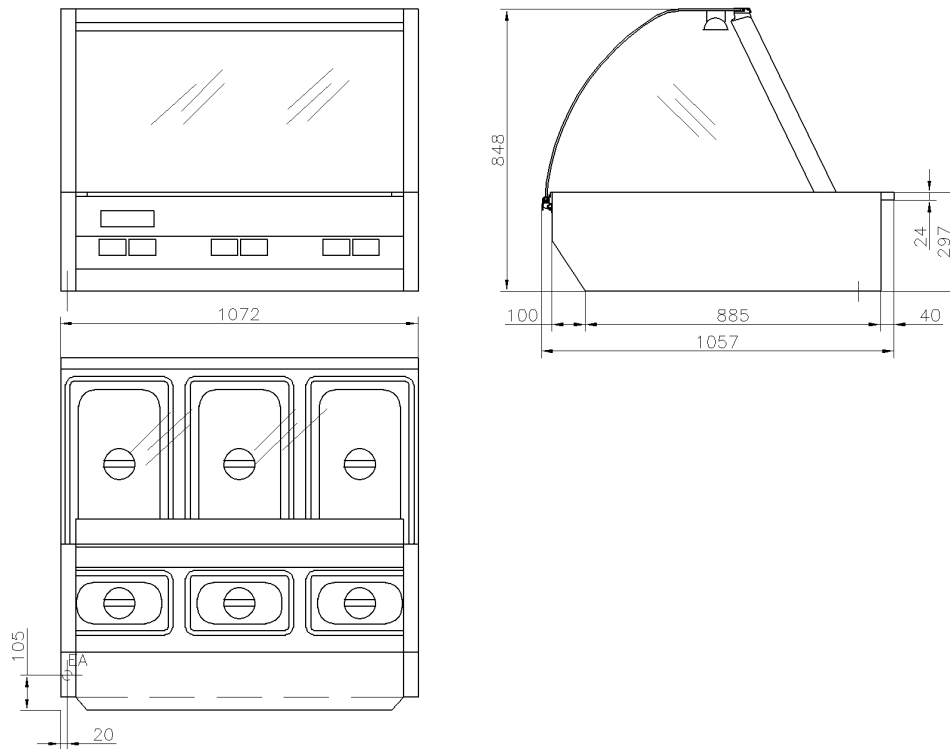
3.2 Special features

- Ergonomical, stylish design
- Maximum product visibility by curved front glass
- Optically doubled food presentation by mirrored sliding doors
- Decorative stand (optional with bag shelf and bumpers)
- Easy handling of the curved front glass by pressure lifts
- Optimized product-presentation by variable 100mm GN-pan equipment or decorative bowls.
- Meeting the hygienic requirements in accordance with HACCP
- All models are available as self-service equipment for impulse buying

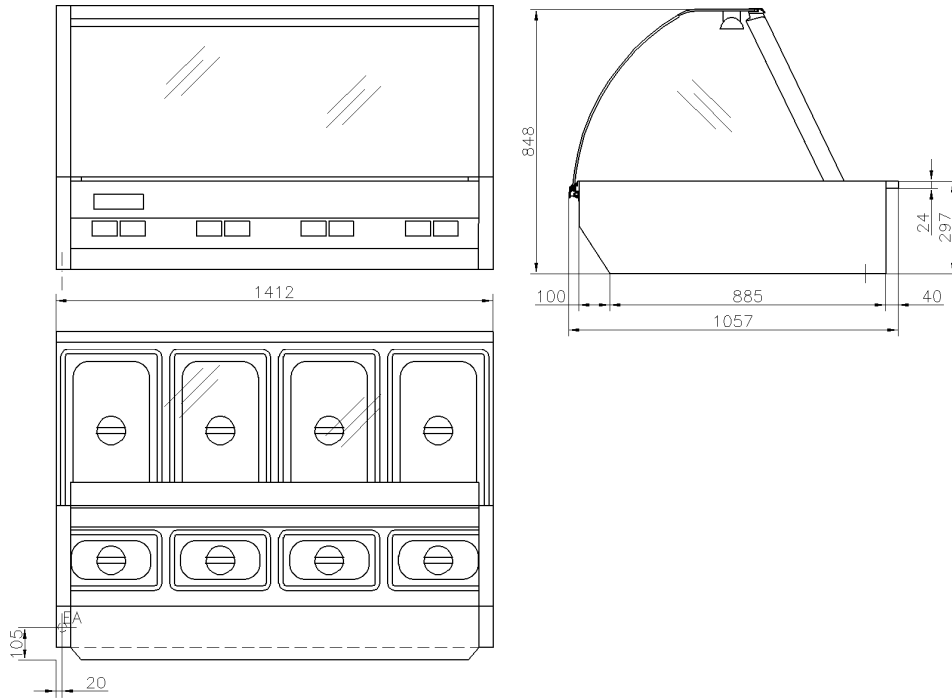
3.3 Technical details

3.3.1 Dimensions [mm]

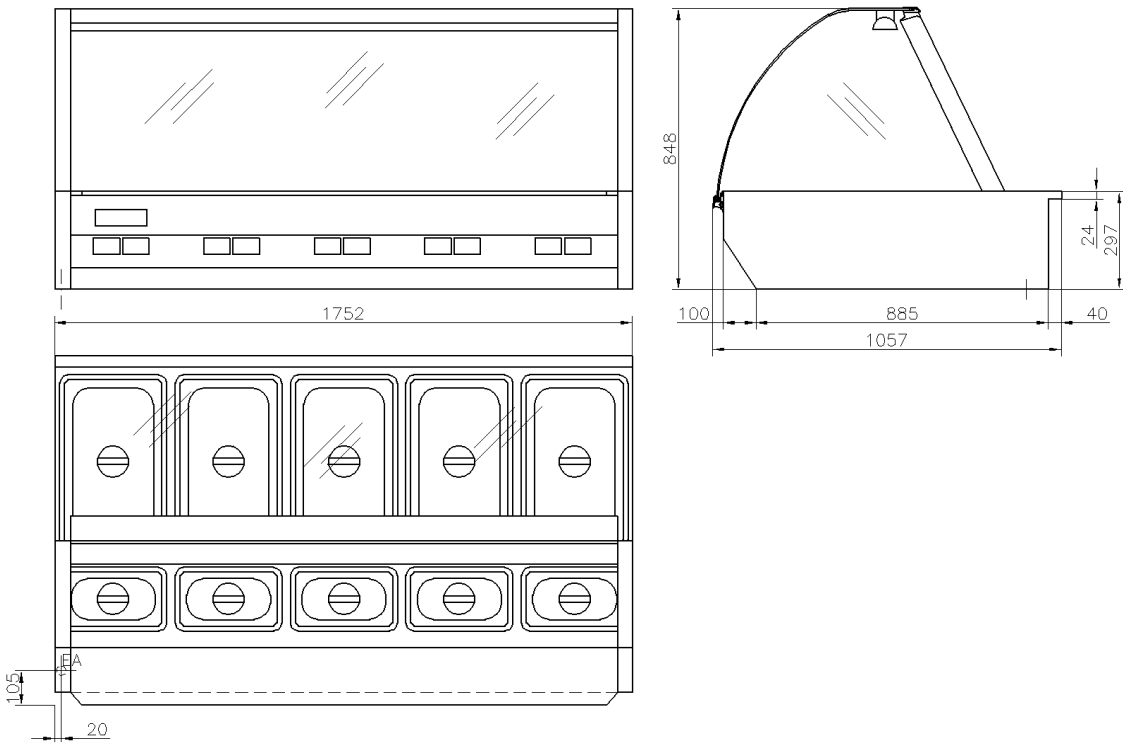
DHTG31 and DHTG31SS (without stand):



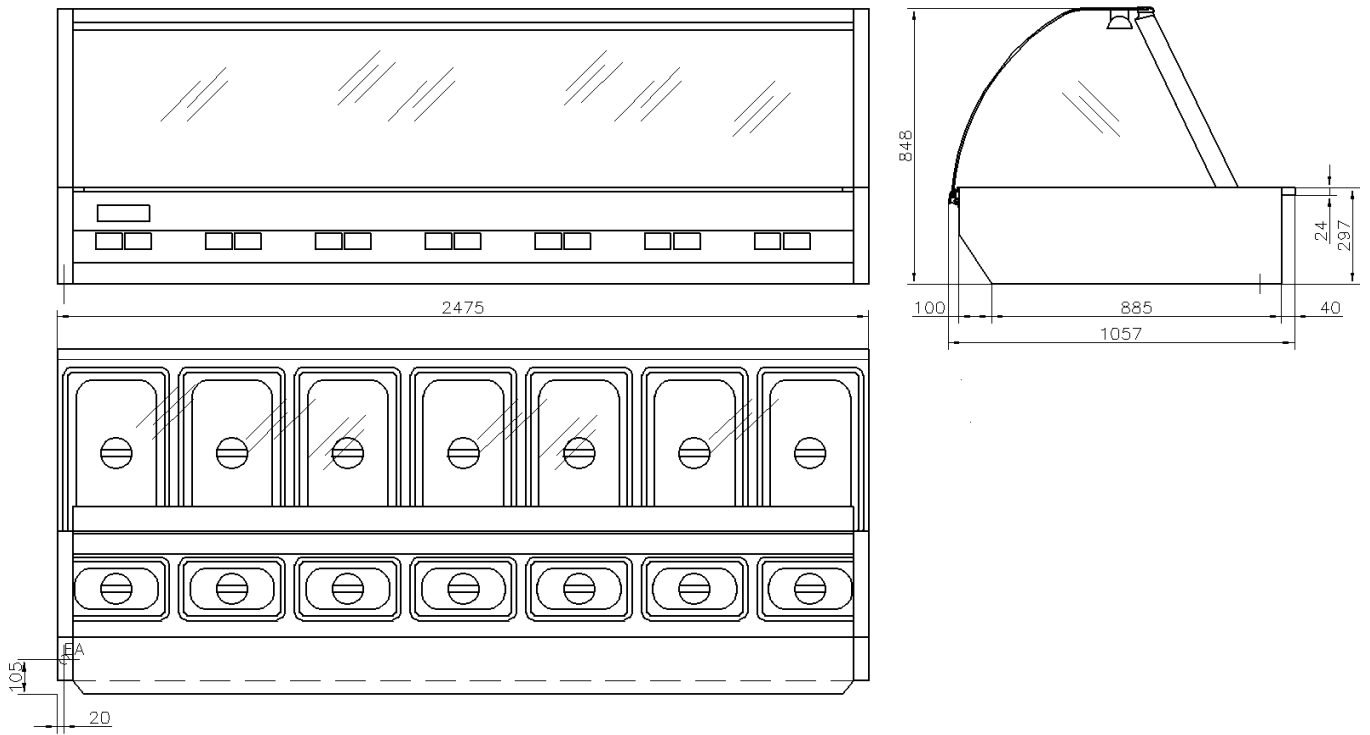
DHTG41 and DHTG41SS (without stand):



DHTG51 and DHTG51SS (without stand):



DHTG71 and DHTG71SS (without stand):



3.3.2 Weight

Type	Weight (in kg)
DHTG 31	ca. 120
DHTG 41	ca. 155
DHTG 51	ca. 200
DHTG 71	ca. 240

3.3.3 Electrical Details, Power Consumption

Type	el. connection [EA]	power cons.
DHTG 31	400V, 3/N, 50Hz	3.62kW
DHTG 41	400V, 3/N, 50Hz	4.87kW
DHTG 51	400V, 3/N, 50Hz	6.14kW
DHTG 71	400V, 3/N, 50Hz	8.66kW

3.3.4 Noise emission

Type	noise emission
All types	< 70 dB (A)

4 Installation and putting into operation

In general all Deli Hot Cabinets Gourmet Line 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.
- If you have chosen permanent water drainage, provide a flexible tube-connection.
- 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.
- Make sure the supply cable is protected as listed below:
5- wire, min. cross-section 1,5□) separately with 16 Amps.
- 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.

5 Operation

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

5.1 Operator panel Digital Control



ON/OFF-Button: Push the button (>3 Sec.) to switch the unit on or off



LIGHT-Button: Push the button to switch the lights on or off



UP-Button: Push the button to select functions 1-4. Push and hold the PROGRAM-Button and additionally the UP-button to increase the temperature setting.



DOWN-Button: Push the button to select functions 1-4. Push and hold the PROGRAM-Button and additionally the DOWN-button to decrease the temperature setting.



START-Button: Push the button to start/stop the functions (1-4).



PROGRAM-Button: Push and hold the button and additionally the UP- or DOWN-button to increase or decrease the temperature setting.



CABINET-TEMPERATURE Function 1: While the cabinet temperature control is activated, this control light is illuminated.



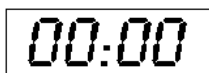
WATER-TEMPERATURE Function 2: While the water temperature control is activated, this control light is illuminated. (Server over cabinets only)



CORE-TEMPERATURE Function 3: While the core temperature readout is activated, this control light is illuminated.



CORE-TEMPERATURE Function 4: While the core temperature readout is activated, this control light is illuminated.



DISPLAY: While the cabinet is switched on, the display shows the function Number 1-4 and the corresponding temperature. While the cabinet is switched off, the display shows "OFF".

5.1.1 Operation

To operate the equipment, cabinet- and water temperature are separately adjustable.

The temperature control of the cabinet provides regulated heat from the bottom as well as regulated convection heat. The adjustable temperature is maximum 99 °C.

The temperature control of the water provides regulated humidity in the cabinet. The higher the temperature is adjusted, the higher the air humidity will be. The adjustable temperature is maximum 99°C.

The core temperature readout allows monitoring of the food's core temperature that is placed and presented inside the cabinet. The readable temperature is maximum 99°C.

The lights inside the cabinet might be switched on/off by the LIGHT-button independently from any other functions.

5.1.1.1 Switching the cabinet on and off

To switch the unit on, keep the ON/OFF-button pushed for at least 3 seconds. After switching on, the DISPLAY will show the adjustments and setting of the last operation.

To switch the unit off, keep the ON/OFF-button pushed for at least 3 seconds. After switching off, the DISPLAY will show "OFF".

5.1.1.2 CABINET TEMPERATURE Function 1

Push the UP or DOWN-button to select CABINET TEMPERATURE Function 1. It will be shown in the DISPLAY.

Push the PROGRAM-button to show the set temperature. Push and hold the PROGRAM-button and additionally the UP- or DOWN-button to increase or decrease the temperature setting. Release the PROGRAM-button and the setting will be stored permanently.

Push the START-button to turn on CABINET TEMPERATURE Function 1. The corresponding control light will be illuminated and the DISPLAY will show the actual temperature.

Push the START-button again to turn off CABINET TEMPERATURE Function 1. The corresponding control light will be switched off and the DISPLAY will show "- -".

5.1.1.3 WATER-TEMPERATURE Function 2 (Server over cabinets only)

Push the UP or DOWN-button to select WATER TEMPERATURE Function 2. It will be shown in the DISPLAY.

Push the PROGRAM-button to show the set temperature. Push and hold the PROGRAM-button and additionally the UP- or DOWN-button to increase or decrease the temperature setting. Release the PROGRAM-button and the setting will be stored permanently.

Push the START-button to turn on WATER TEMPERATURE Function 2. The corresponding control light will be illuminated and the DISPLAY will show the actual temperature.

Push the START-button again to turn off WATER TEMPERATURE Function 2. The corresponding control light will be switched off and the DISPLAY will show "- -".

5.1.1.4 CORE-TEMPERATURE Function 3

Push the UP or DOWN-button to select CORE TEMPERATURE Function 3. It will be shown in the DISPLAY.

Push the START-button to turn on the CORE TEMPERATURE readout. The corresponding control light will be illuminated and the DISPLAY will show the actual temperature at the probe.

Push the START-button again to turn off the CORE TEMPERATURE readout. The corresponding control light will be switched off and the DISPLAY will show “- -”.

5.1.1.5 CORE-TEMPERATURE Function 4

Push the UP or DOWN-button to select CORE TEMPERATURE Function 4. It will be shown in the DISPLAY.

Push the START-button to turn on the CORE TEMPERATURE readout. The corresponding control light will be illuminated and the DISPLAY will show the actual temperature at the probe.

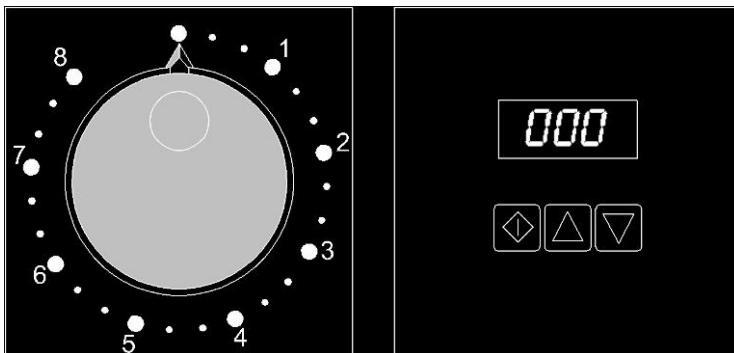
Push the START-button again to turn off the CORE TEMPERATURE readout. The corresponding control light will be switched off and the DISPLAY will show “- -”.

CORE TEMPERATURE Function 4 is deactivated in Model DHTG31 as this unit equipped with only one core temperature probe.

5.1.1.6 LIGHTS

Push the LIGHT-button to switch the lights inside the cabinet on or off.

5.2 Operator panel Top Heat and Timer



ENERGY CONTROLLER: Turn the knob to start the Top Heat and adjust it to the required setting.



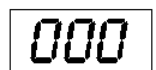
START-Button: Push the START-button to activate the timer. The time will start to count down while the DISPLAY is flashing.



UP-Button: Push the UP-button to increase the time setting.



DOWN-Button: Push the DOWN-button to decrease the time setting.



DISPLAY: While the cabinet is switched on, the time setting will be shown in the display. While the timer is activated, it flashes the remaining time.

5.2.1 Operation

Start the cabinet as described in chapter 5.1.1.1.

The Top Heat is used to provide regulated heat from the top as well as to regulate the air humidity in the corresponding gastronorm section. The higher the top heat setting is, the lower the air humidity will be in the corresponding section.

One separate timer per gastronorm section allows monitoring of maximum holding times. The timer's display will show the time setting.

5.2.1.1 Top Heat

Turn the knob of each ENERGY CONTROLLER to start the corresponding infrared heating elements. Depending on your adjustment, the energy controller will be regulated between 1 and 7. To switch on an infrared heating element permanently, turn the corresponding knob to position 8.

To switch off an infrared heating element, turn the corresponding knob to 0.

5.2.1.2 Timer

Push the START-button to activate the timer. The time will count down and the remaining time will flash in the display. When the time has elapsed, an alarm will sound. Push the STAR-button to quit the alarm. The original time setting will appear in the display again.

Push the UP-button to increase the time setting. Push the DOWN-button to decrease the time setting.

5.3 Air Moistening

To achieve air moistening, fill water before starting the cabinet:

- Remove the middle GN-pans.
- Fill tap water into the 1/1 GN-pan you find below.
- Reassemble the upper GN-pans.

The maximum capacity allows app. 8 hours of continuous operation.



Note! Do not use any additives, water softener or the like. Fill the drawer only with clear, cold water.

Air Moistening is provided on server over cabinets only



6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for the 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 cleaners. Never use high-pressure-, water pressure- or steam jet- cleaning machines. You will find further information in the chapter concerning cleaning.
- Wear fire safe, insulated gloves to prevent burnings when touching hot parts.
- Wear acid proof gloves while cleaning the cold 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.
- 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.
- Only use cleaners that are appropriate for food.
- 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.



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 persistent, dried-up dirt on metal surfaces.
- 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 possi-



ble to clean easily and without stripes.

6.1.4 Special Cleaning tips

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. 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.
- Crumbtray, Louvers:
To be cleaned regularly to ensure a proper air circulation. The louvers are located at the customer's side of the cabinet. The Crumbtray is located underneath the louvers to catch any parts fallen through the louvers.



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 partner

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!

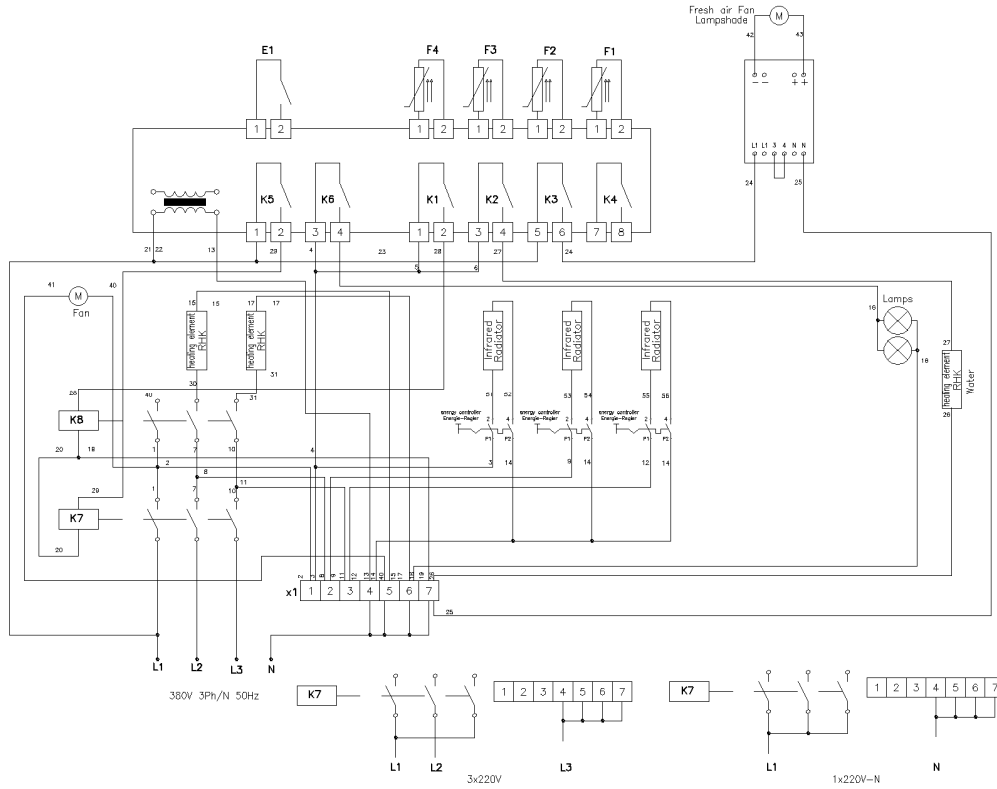


Checklist for Deli Hot Cabinet:

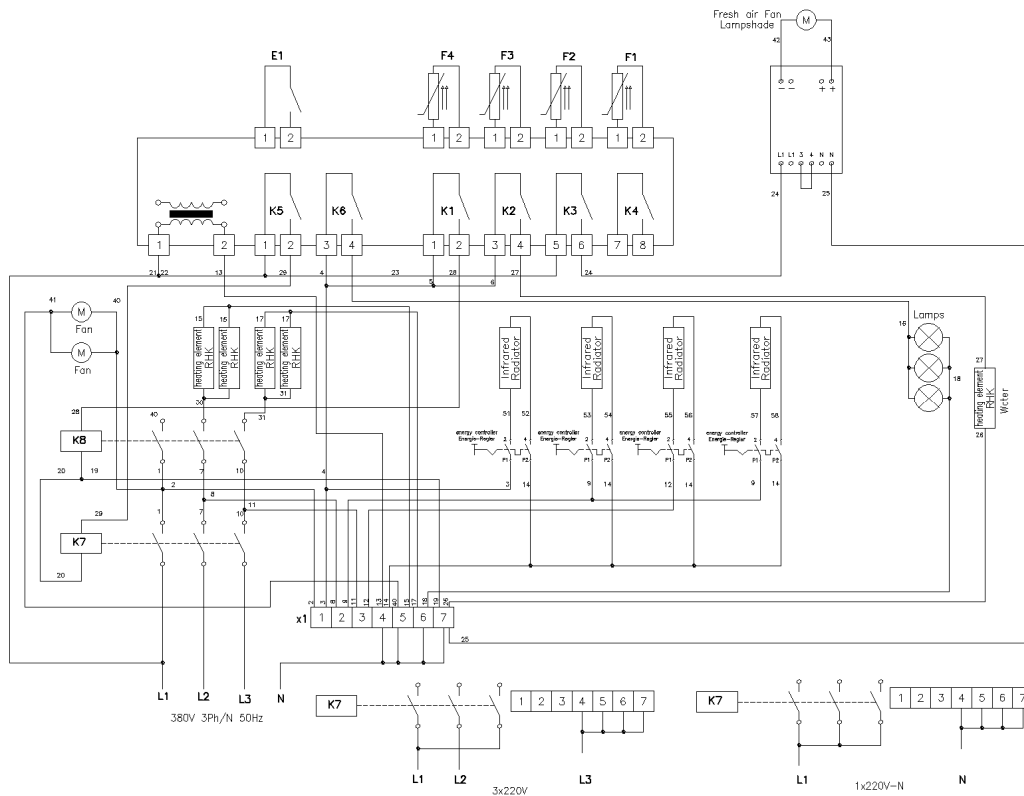
1. Is the unit wired properly and connected to the mains?
2. Does the wall socket provide the required current / voltage (see the nameplate for details)?
3. Does the fuse protection work properly?
4. Do all heating elements of the unit work properly?
5. Is sufficient air humidity provided? Refill the GN-pan if necessary.
6. Do all lamps and infrared heaters work properly?
Check lamps and infrared heaters connection!

6.3 Wiring Diagrams

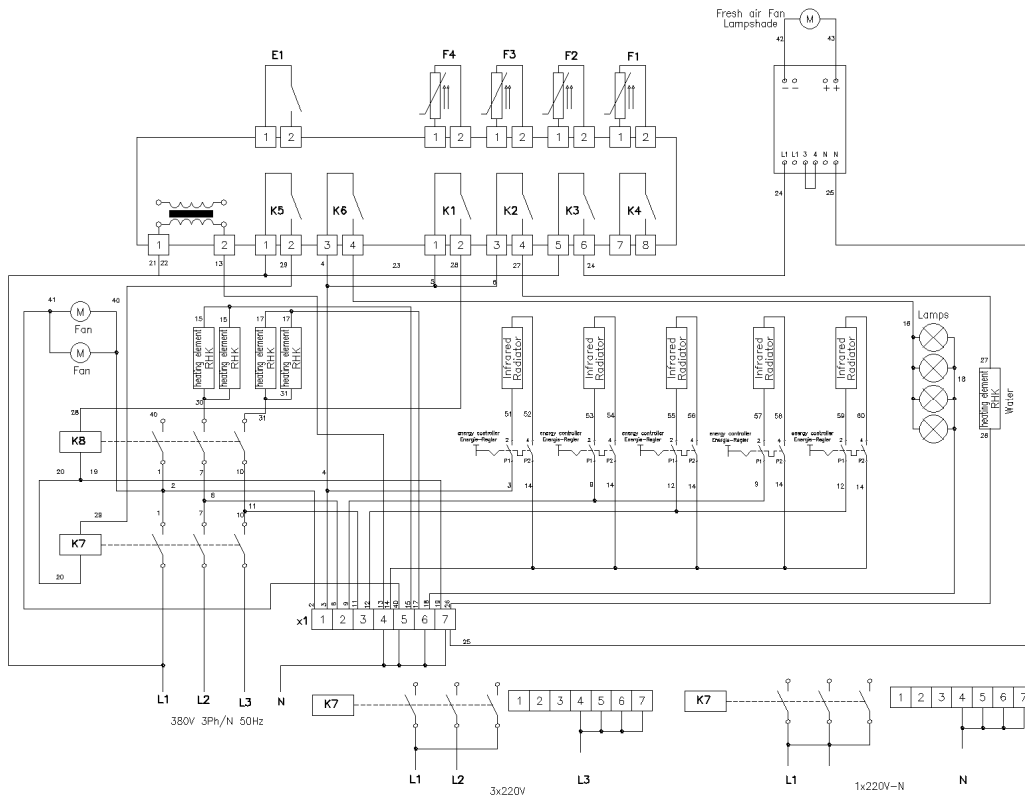
6.3.1 DHTG31



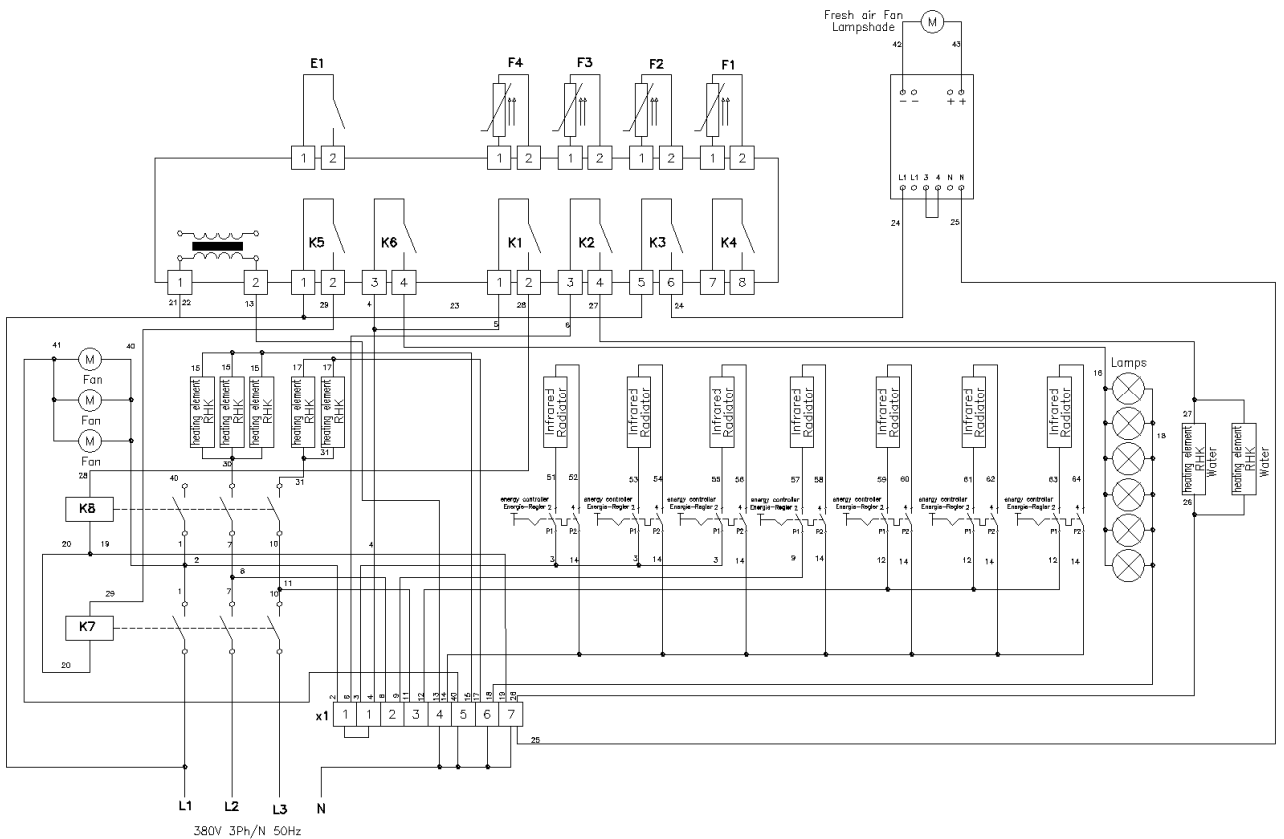
6.3.2 DHTG41



6.3.3 DHTG51



6.3.4 DHTG71



6.4 Spare Parts

Defect parts are to be replaced only by original spare parts of the company UBERT GASTROTECHNIK GMBH; the replacement is to be carried out only by their service personal or by your authorized Service companies. 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! Also all certifications (CE, UL, NSF and the like) become invalid!



6.4.1 Spare Parts List

DHTG31

Pos	Name	Part No.	Amount	W&T
	energy controller	342216	3	
	contactor 220-240V	342404	1	
	digital control	342241	1	
	infrared heater	340328	3	
	axial blower	344127	1	
	display foil	360121	1	
	pressure lift 100N	460215	2	
	guide blade below	121778	1	
	rubber stopper black	3615028	8	
	cross-flow fan	344104	1	
	track for terminal block	121750	1	
	lamsocket for halogenlamp	340412	4	
	halogen lamp 100W	340623o	2	
	terminal block	333302	5	
	contactor B6-40-00-F	342409o	1	
	terminal block 4qmm	333323	4	
	end cap for terminal block 4qmm 333323	333324	2	
	strain relief main cord PG16	338109	1	
	strain relief counter nut PG16	338111	1	
	guide plate inside	126405	1	
	intermediate rail	121740	1	
	heating element 850W	343154	2	
	side glass	421107	2	
	core temperature probe	342238	1	
	heating element 800W	343153	1	
	pressure lift 400N	460207	2	
	front glass assy	121783	1	
	seal, front	460011	1,98 m	
	strain relief counter nut M16 Ms	338102	2	
	cable gland counter nut PG21	338113	2	
	gastronorm Pan 1/1 GN	401107	1	
	Sliding door assy, left for DHTG31	122305	1	
	Sliding door assy, right for DHTG31	122306	1	

DHTG41

Pos	Name	Part No.	Amount	W&T
	energy controller	342216	4	
	contactor 220-240V	342404	1	
	digital control	342241	1	
	infrared heater 300W	340328	4	
	temperature probe PT100	342237	2	
	axial blower	344127	2	
	display foil	360121	2	
	guide blade below	121748	1	
	rubber stopper black	361502	8	
	cross-flow fan	344104	2	
	track for terminal block	121750	1	
	lamsocket for halogenlamp	340412o	6	
	halogen lamp 100W	340623o	3	
	terminal block 2qmm	333302	8	
	contactor B6-40-00-F	342409o	1	
	terminal block 4qmm	333323	4	
	end cap for terminal block 4qmm 333323	333324	2	
	strain relief main cord PG16	338109o	1	
	strain relief counter nut PG16	338111o	1	
	guide blade inside	126326	1	
	intermediate rail	121874	3	
	heating element 850W	343154	4	
	side glass	421107	2	
	display foil	360121	2	
	core temperature probe	342238	2	
	heating Element 800W	343153	1	
	pressure lift 400N	460207	4	
	front glass assy	121549	1	
	seal,front	460011	1,41 m	
	strain relief counter nut M16 Ms	338102	2	
	gastronorm pan 1/1 GN	401107	1	
	sliding door assy, left for DHTG41	122307	1	
	sliding door assy, right for DHTG41	122308		

DHTG51

Pos	Name	Part No.	Amount	W&T
	energy controller	342216	5	
	contactor 220-240V	342404	1	
	digital control	342241	1	
	infrared heater 300W	340328	5	
	temperature probe PT100	342237	2	
	axial blower	344127	2	
	pressure lift 100N	460215	2	
	guide blade below	121748	1	
	rubber stopper black	361502	8	
	cross-flow fan	344104	2	
	track for terminal block	121750	1	
	lamsocket for halogenlamp	340412o	8	
	halogen lamp 100W	340623o	4	
	terminal block 2qmm	333302	10	
	contactor B6-40-00-F	342409o	1	
	terminal block 4qmm	333323	4	
	end cap for terminal block 4qmm 333323	333324	2	
	strain relief main cord PG16	338109o	1	
	strain relief counter nut PG16	338111o	1	
	intermediate rail	121874	4	
	heating element 850W	343154	4	
	side glass	421107	2	
	display foil	360121	2	
	core temperature probe	342238	2	
	heating element 800W	343153	1	
	pressure lift	460207	4	
	front glass assy	121784	1	
	seal,front	460011	1,98	
	strain relief counter nut M16 Ms	338102	2	
	cable gland counter nut PG21	338113	2	
	gastronorm pan 1/1GN	401107	1	
	sliding door assy, left for DHTG51	122309	1	
	sliding door assy, right for DHTG51	122310	1	

DHTG71

Pos	Name	Part No.	Amount	W&T
	energy controller	342216	7	
	contactor 220-240V	342404	2	
	digital control	342241	1	
	infrared heater 300W	340328	7	
	axial blower	344127	2	
	display foil	360121	3	
	guide plate below	121989	2	
	rubber stopper black	361502	8	
	cross-flow fan	344104	3	
	track for terminal block	121750	1	
	lamsocket for halogenlamp	340412	12	
	halogen lamp 100W	340623o	6	
	terminal block 2qmm	333302	16	
	terminal block 4qmm	333323	4	
	end cap for terminal block 4qmm 333323	333324	2	
	strain relief main cord PG16	338109	1	
	strain relief counter nut PG16	338111	1	
	gastronom pan 1/1GN	401107	1	
	heating element 850W	343154	5	
	side glass	421107	2	
	core temperature probe	342238	2	
	heating element 800W	343153	2	
	pressure lift 400N	460207	8	
	front glass curved assy	121986	1	
	seal,front	460011	1,98 m	
	strain relief counter nut M16 Ms	338102	4	
	fuse holder 5x20	335092o	1	
	sliding door assy, left for DHTG71	122311	2	
	sliding door assy, right for DHTG71	122312	2	

6.5 Declaration of Conformity

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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 Deli Display Cabinet GourmetLine

Model: DHTG 31 / DHTG 31 SS
DHTG 41 / DHTG 41 SS
DHTG 51 / DHTG 51 SS
DHTG 71 / DHTG 71 SS

EC-directives followed: EC-directive for machines 2006/42/EG
EC-directive for low voltage 2006/95/EG
Electromagnetic compatibility 2004/108/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
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