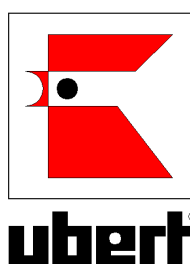


User Manual



CE

COLD DISPLAY CABINET
KT-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

Cold Display 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 Cold Display Cabinets are built exclusively for the cooling 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 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 cooling plant if the unit is switched on!
- Do not touch the evaporator!

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 manufacturers 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.

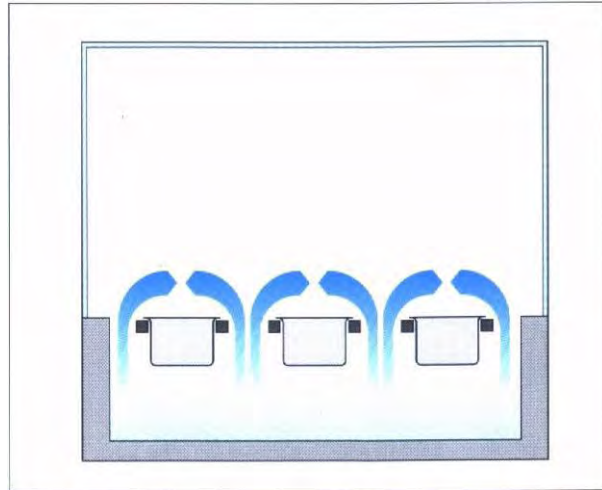
2.5.10 Cleaning of the unit and disposal of the waste

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

3 Introduction

3.1 Introduction

All Cold Display Cabinets are synonymous in construction and therefore you will have the possibility of an optimum integration in a complete display conception. An adjustable temperature control enables you to set the desired cooling temperature. We guarantee a constant temperature even in case of opened doors. The temperature rises only after some minutes. The Cold Display Cabinets show a high cooling performance. Within the Cold Display Cabinets, the cooling convection provides a stable temperature. The set temperatures are reached within one hour, the degree of condensation is low.



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 warm or hot products.



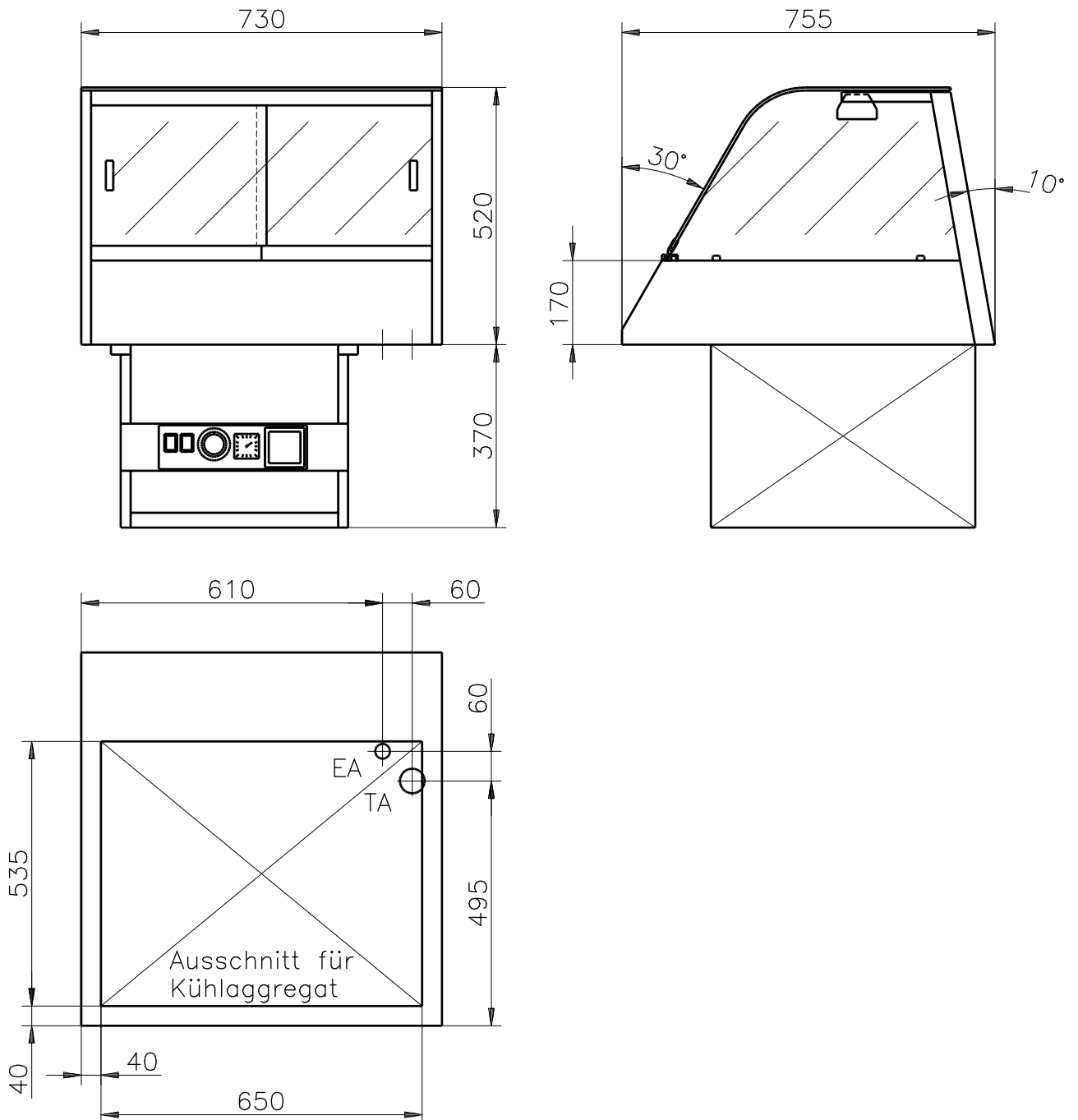
3.2 Special features

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

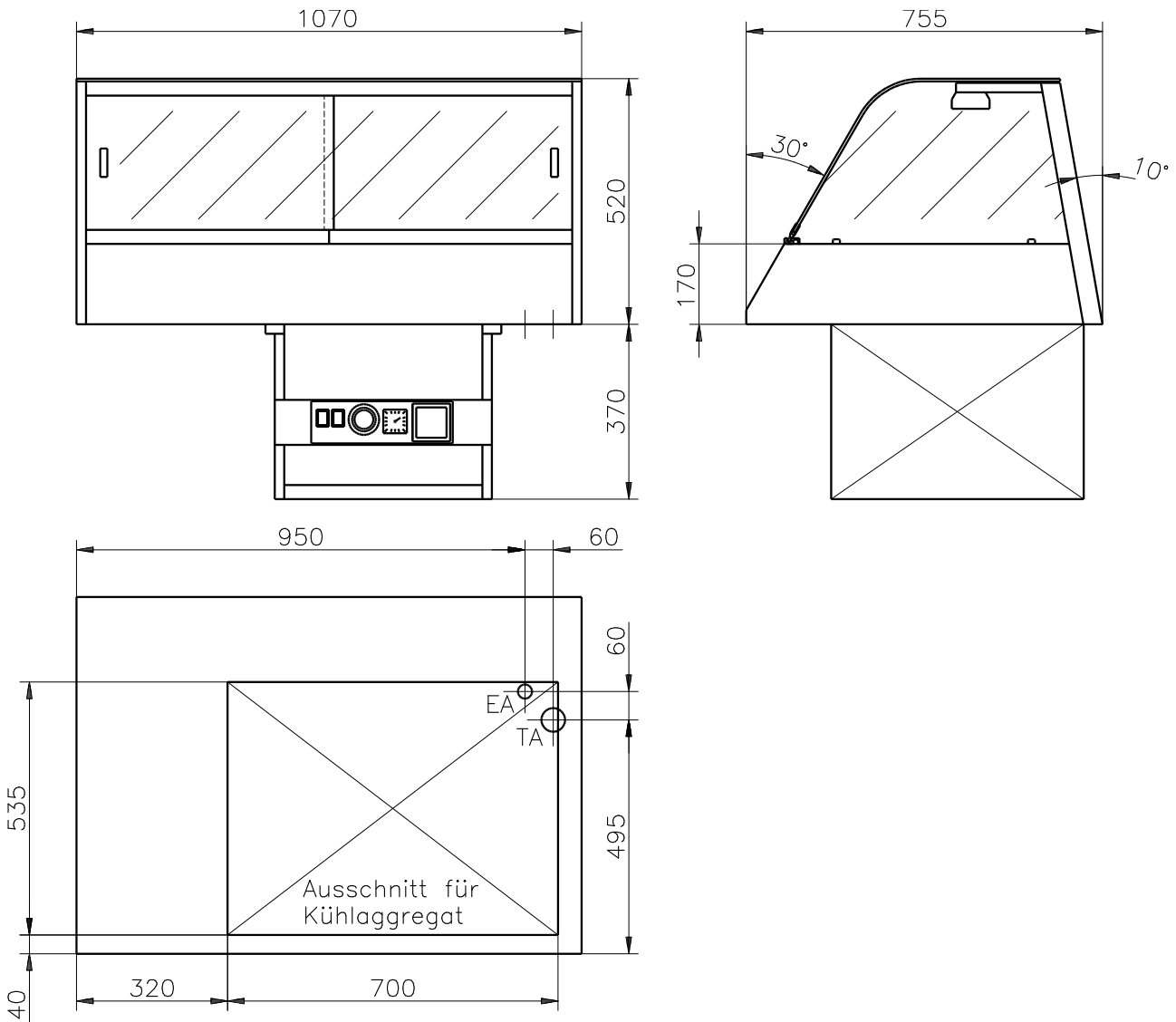
3.3 Technical details

3.3.1 Dimensions [mm]

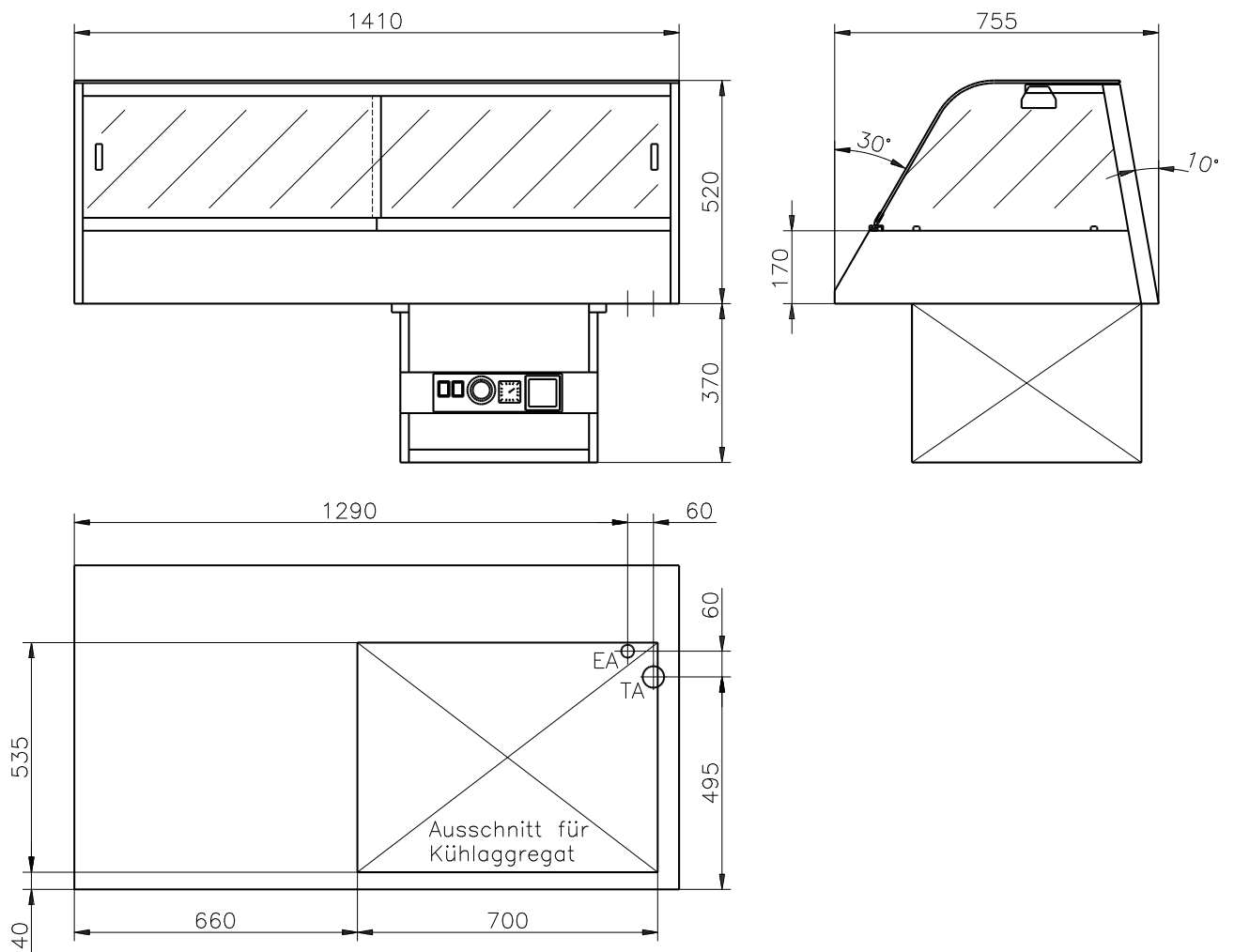
KT 700 / KT 700 DB:



KT 1100 / KT 1100 DB:



KT 1400 / KT 1400 DB:



3.3.2 Weight

Type	weight [kg]
KT 700	70
KT 1100	94
KT 1400	116
KT 700 DB	70
KT 1100 DB	94
KT 1400 DB	116

3.3.3 Electrical details

Type	electrical connection (EA)	power
KT 700	230V, 1/N, 50Hz	0.31 kW
KT 1100	230V, 1/N, 50Hz	0.42 kW
KT 1400	230V, 1/N, 50Hz	0.44 kW
KT 700 DB	230V, 1/N, 50Hz	0,33 kW
KT 1100 DB	230V, 1/N, 50Hz	0,45 kW
KT 1400 DB	230V, 1/N, 50Hz	0,47 kW
KT 700-2	120V, 1/N, 50Hz	0.21 kW
KT 1100-2	120V, 1/N, 50Hz	0.33 kW
KT 1400-2	120V, 1/N, 50Hz	0.34 kW
KT 700-2 DB	120V, 1/N, 50Hz	0.21 kW
KT 1100-2 DB	120V, 1/N, 50Hz	0.33 kW
KT 1400-2 DB	120V, 1/N, 50Hz	0.34 kW

3.3.4 Noise emission

Type	noise emission
all types	< 70 dB (A)

3.3.5 Refrigeration medium

Refrigeration medium for all Cold Display Cabinets: R 134 A

4 Installation and putting into operation

In general all Cold Display 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 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:

- Place the Cabinet dry.
- Take care that the Cabinet has to be placed in well ventilated rooms! Mounted in a cut out of a counter with air openings (min. air inlet opening of 419,1mm by 215,9mm and discharge opening of 482,6 by 228,6mm). Fitted with silicon all around the cabinet.
- Avoid to place the cabinet close to any heat-sources (heaters, radiators, sunbeams and the like).
- The cooling compartment (condenser and compressor) below the cabinet must be well ventilated after installation.
- 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 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, fireprotection 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 nameplate.
- 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 installationwork, maintenance or repair check whether the ground wires are connected properly to the casing.



4.4 Preparation of Using / Starting up

Note! To ensure compensation of refrigerant, keep the unit switched off at least two hours after installation. After transporting (moving) the unit in an upright position wait at least 30 minutes before restart..



Before operating the Cold Display Cabinet you have to clean the unit and all removable parts (e. g. GN-basins) carefully with a grease solvent. Afterwards you have to dry all surfaces.

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

5 Operation

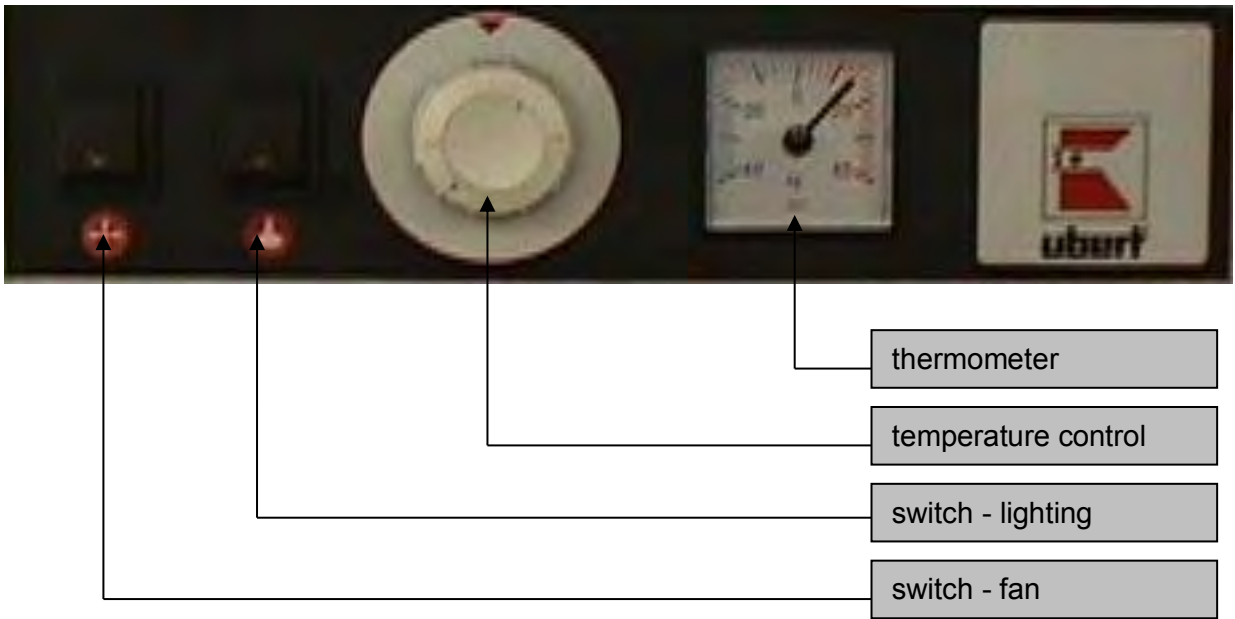
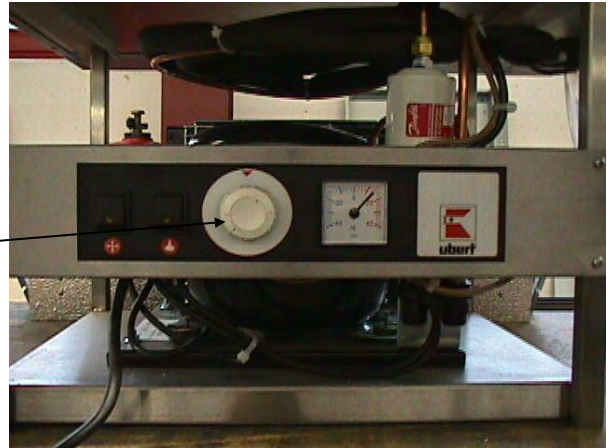
Following you will find explanation and location of all components and their function for the use of the cabinet.

5.1 Operation elements

Control panel

The control panel with switches for illumination and fan as well as temperature control is located underneath the stainless steel cover.

Control panel



5.2 Operate

Switch - Fan:

This switch activates the fan which responsible for convection. The fan is activated when the light in the switch is illuminated.

Note! With each start of the unit first the fan has to be started before the cooling aggregate works. The design and safety feature ensures convection and prevents possible damaging of the unit.



Switch - lighting:	The lighting of the unit supports efficient illumination of the unit and ensures product presentation at its best. The lights are activated when the light in the switch is illuminated.
Temperature control:	With the temperature control switch you can choose the desired coolingpower. 1 equals the minimum , 7 equals the maximum cooling power.
GN - pan	Stuffing just 4 inch (max.)!



5.3 Operation

Cutting Board:	To cut your products and do various other work during loading, unloading packing and the like.
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.
Timer (only UL-version):	The timer is left next to the switches for the illumination and the fan. The cycles can be programmed free and it can be set any time.

5.4 Operate the Timer (UL-version only)



- You program the timer by the tabs.
- The figures on the scale are synonymous for the time.
- The time can be switched in half hour steps (one tab = an half hour).
- Pull all the tabs continuously towards you, that are in the periode, the Cold Display Cabinet should be switched on (tab pulled out = unit switched on / tab pushed in = unit switched off).
- Now adjust the present time by turning the scale in arrow direction as far as the corresponding figure is above on the scale, in front of the mark that is on the ring behind.
- Now the Timer is programmed.
- This program repeats daily until you change it.

6 Maintenance

Following we will show you some advices concerning maintenance, care, trouble shooting and service for your Cold Display 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 ovencleaner:
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:
Lift the curved 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.
- Air openings, evaporator:
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. After removing the GN – pans the cleaning can be effected with a vacuum cleaner or a brush. Be careful to prevent injuries or damage of the unit.



6.2 Trouble shooting

If your Cold Display 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.:(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!

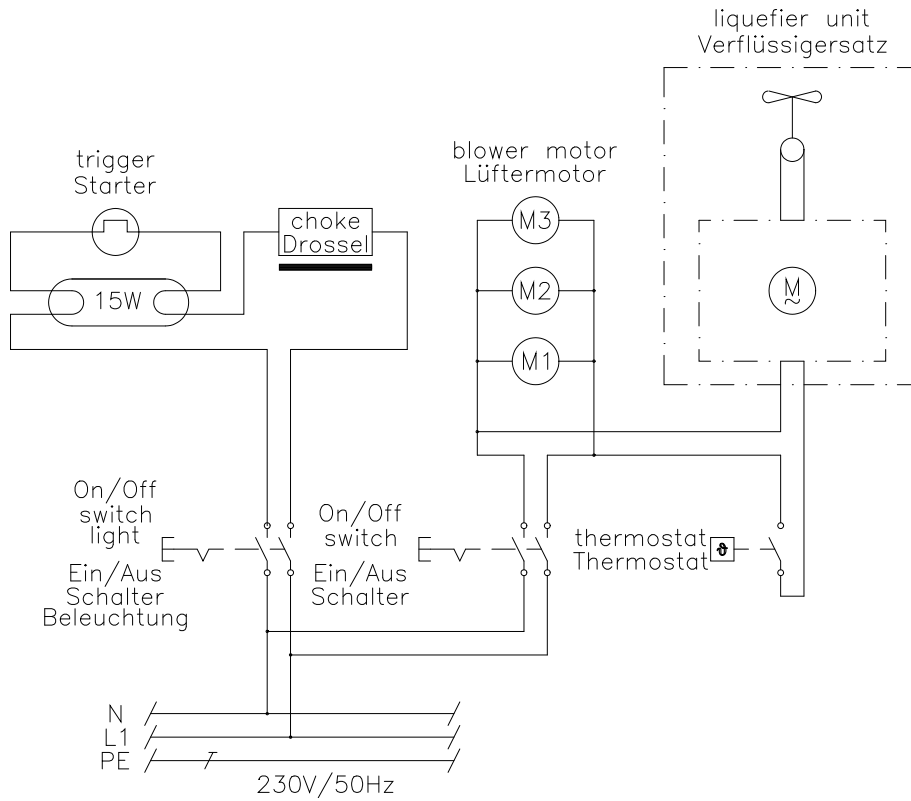


Checklist for your Cold Display Cabinet:

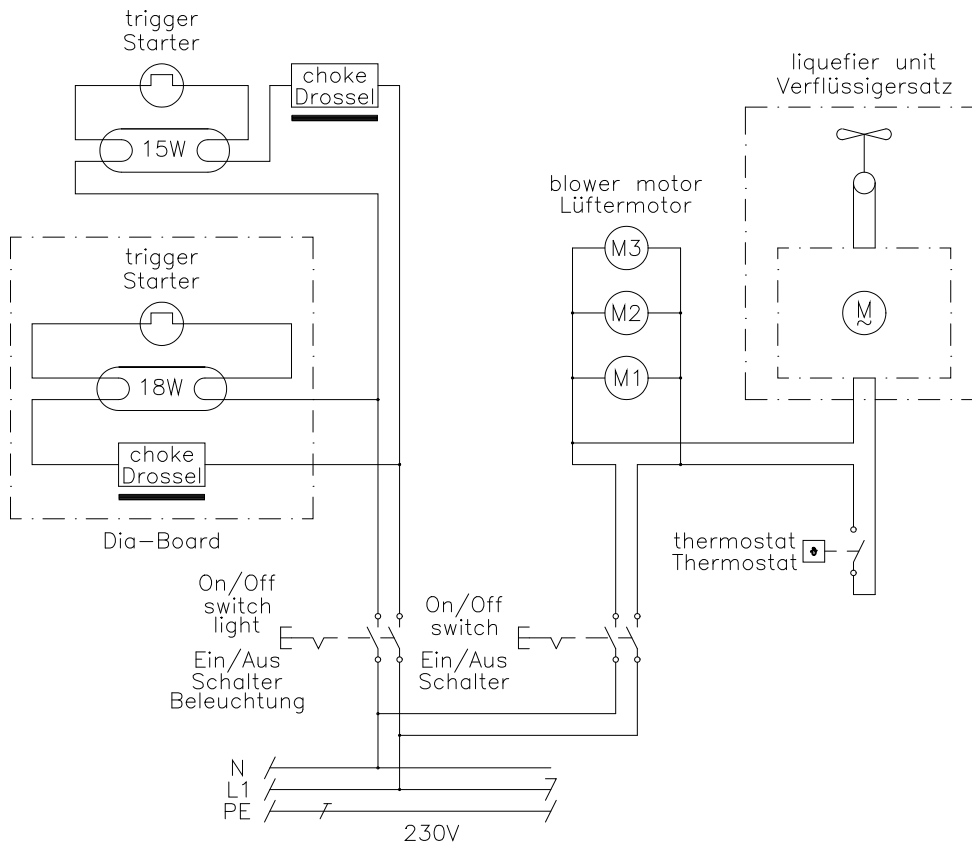
1. Is the unit wired properly and connected to the mains?
2. Does the wall socket provide the required current / voltage (see the nameplate for details)?
3. Does the fuse protection work properly?
4. Does the unit cool properly? Please check power supply and control lamp!
5. Have you possibly stored hot or warm goods?
6. Is the ventilation and deaeration of cooling machine sufficient?
7. Is the evaporator iced?
8. Have you correctly adjusted the thermostat?
9. Is the timer programmed properly? (only UL-version!)
10. Do all lamps work properly? Check lamps and connection!

6.3 Wiring Diagrams

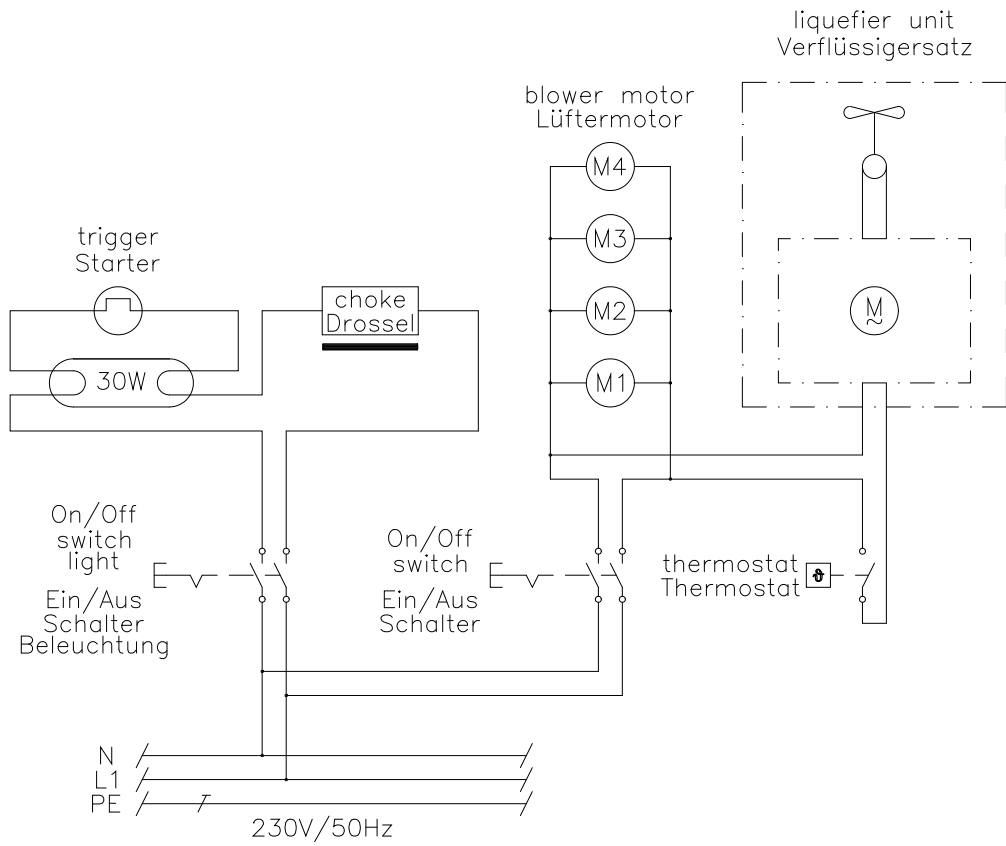
6.3.1 KT 700 230V / 50Hz / 1/N



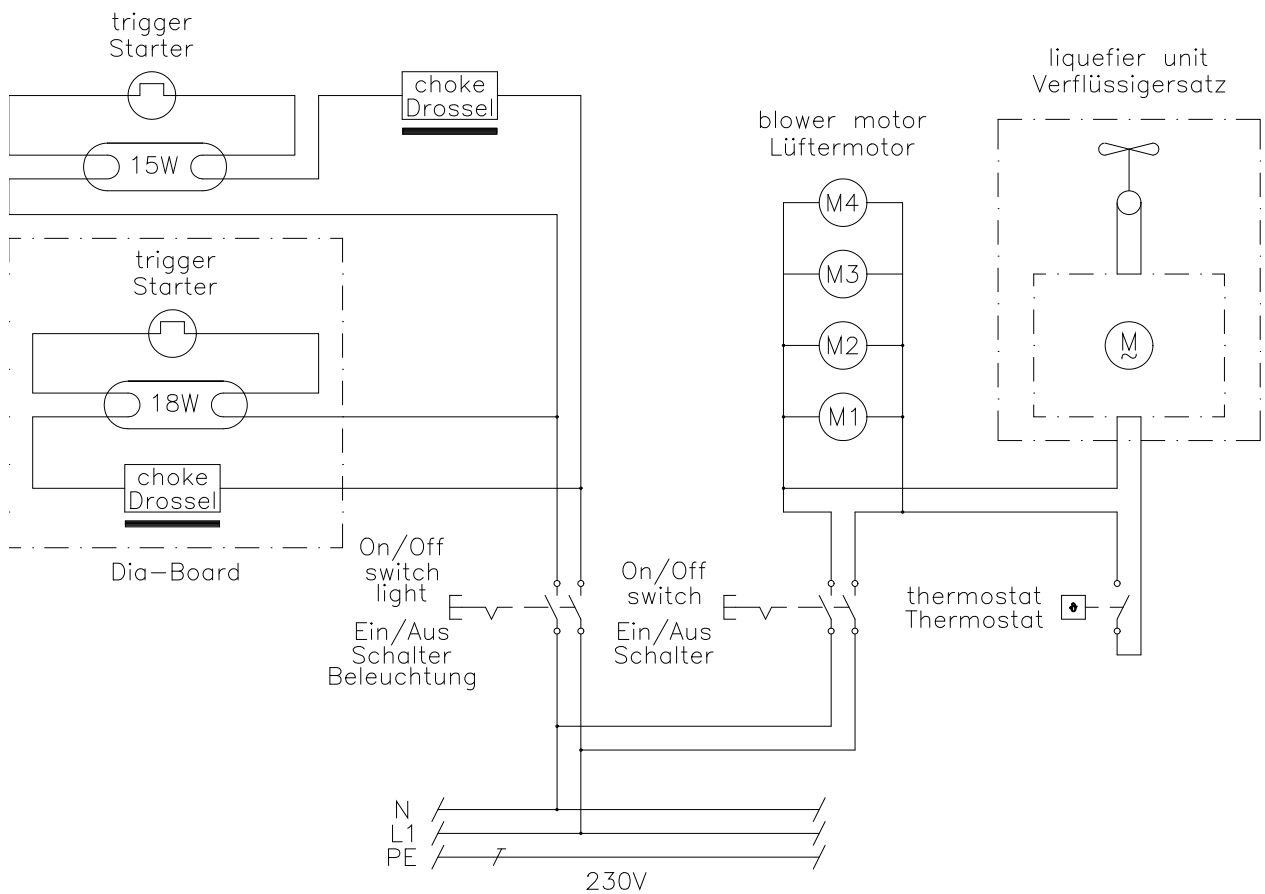
6.3.2 KT 700 DB 230V / 50Hz / 1/N



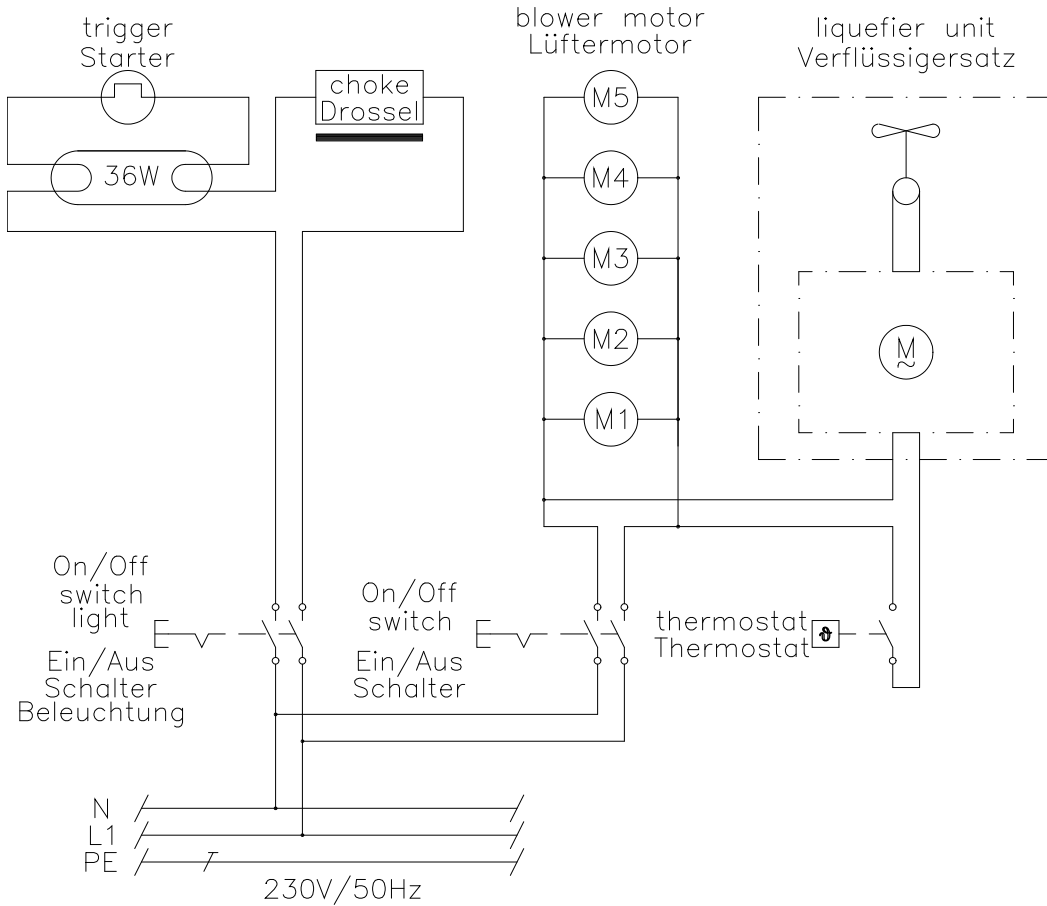
6.3.3 KT 1100 230V / 50Hz / 1/N



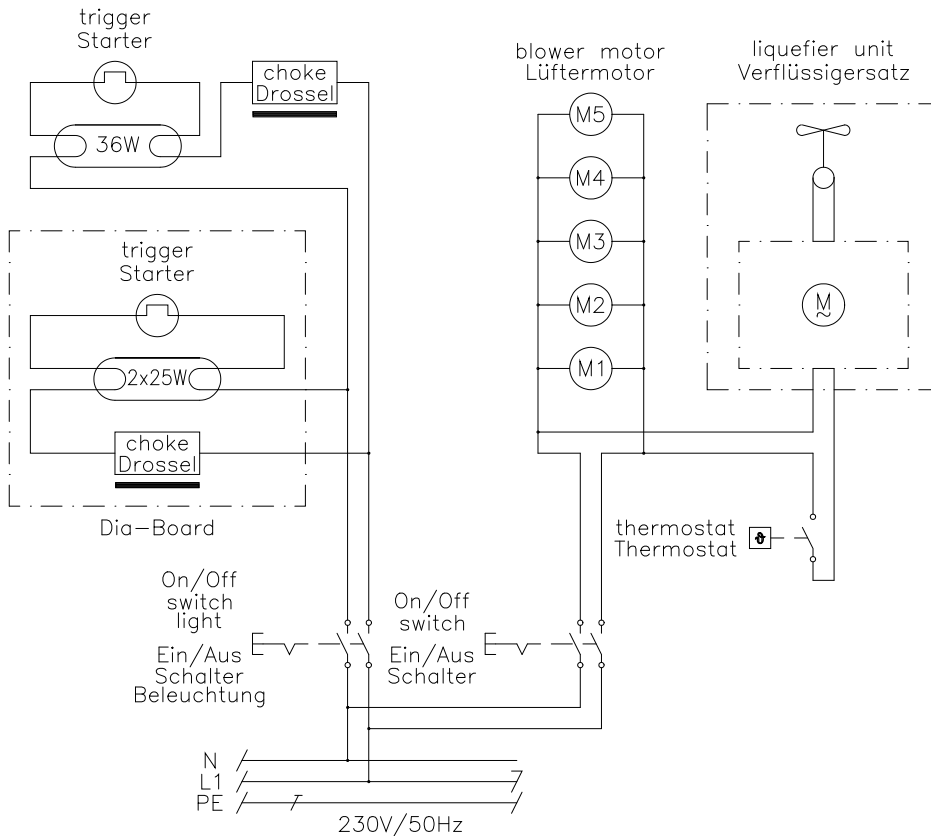
6.3.4 KT 1100 DB 230V / 50Hz / 1/N



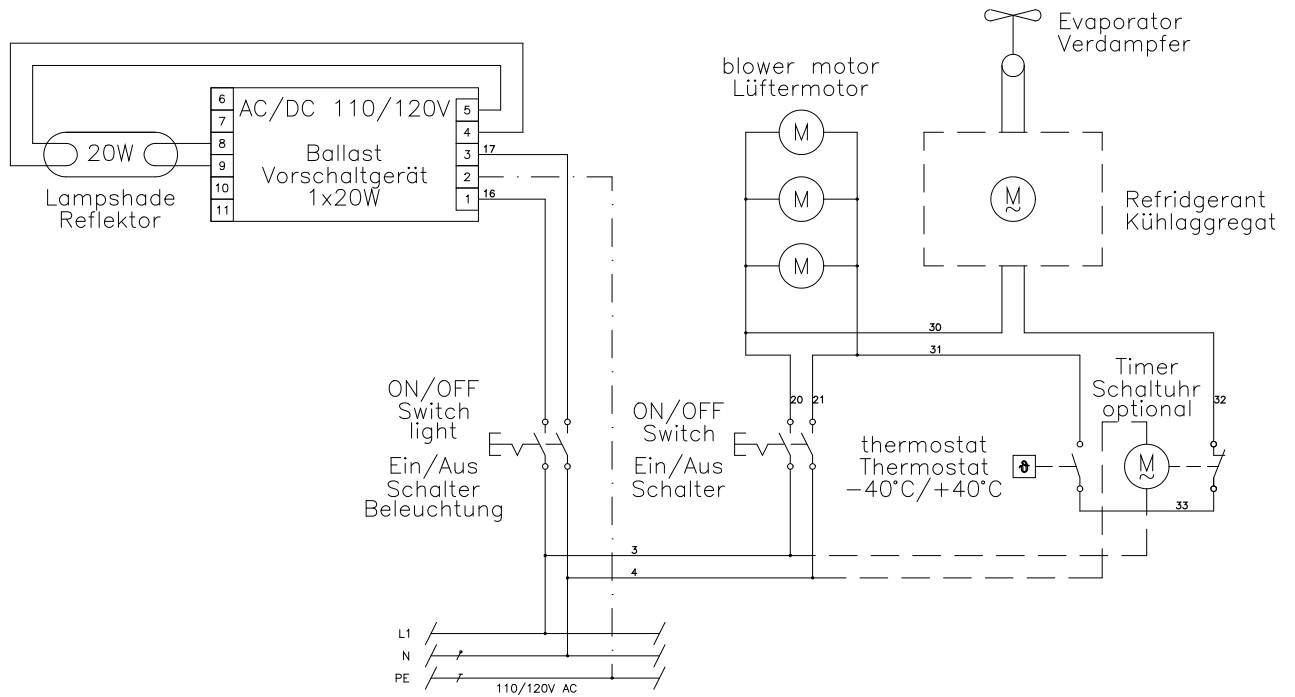
6.3.5 KT 1400 230V / 50Hz / 1/N



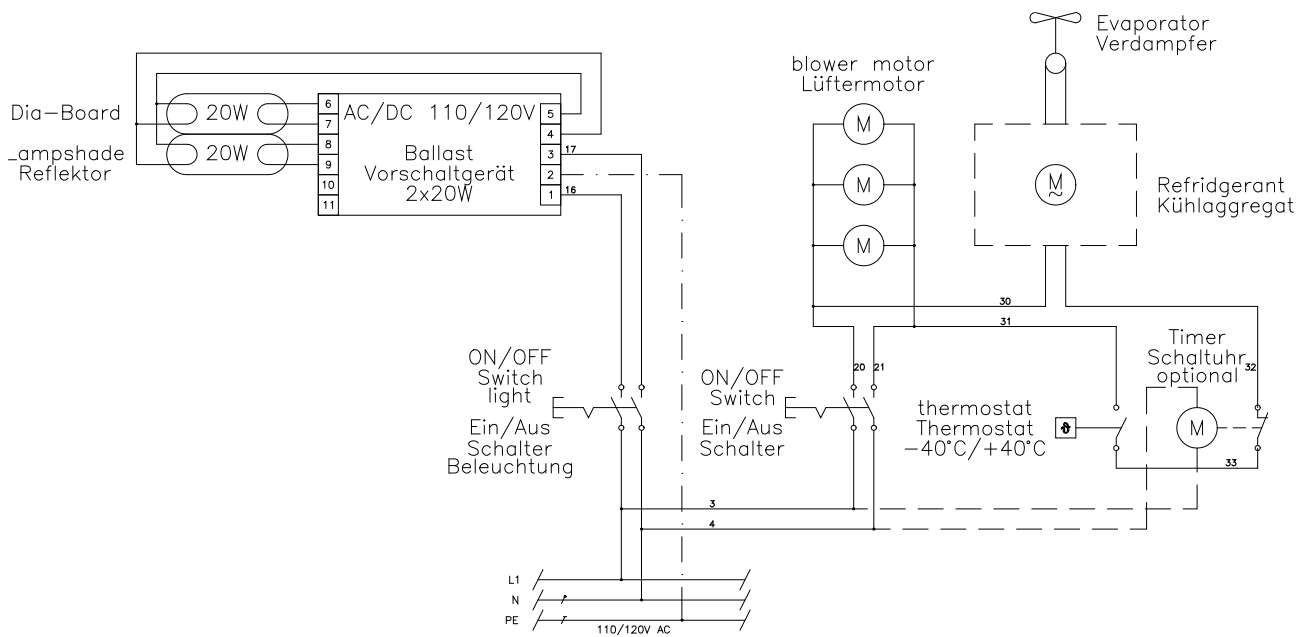
6.3.6 KT 1400 DB 230V / 50Hz / 1/N



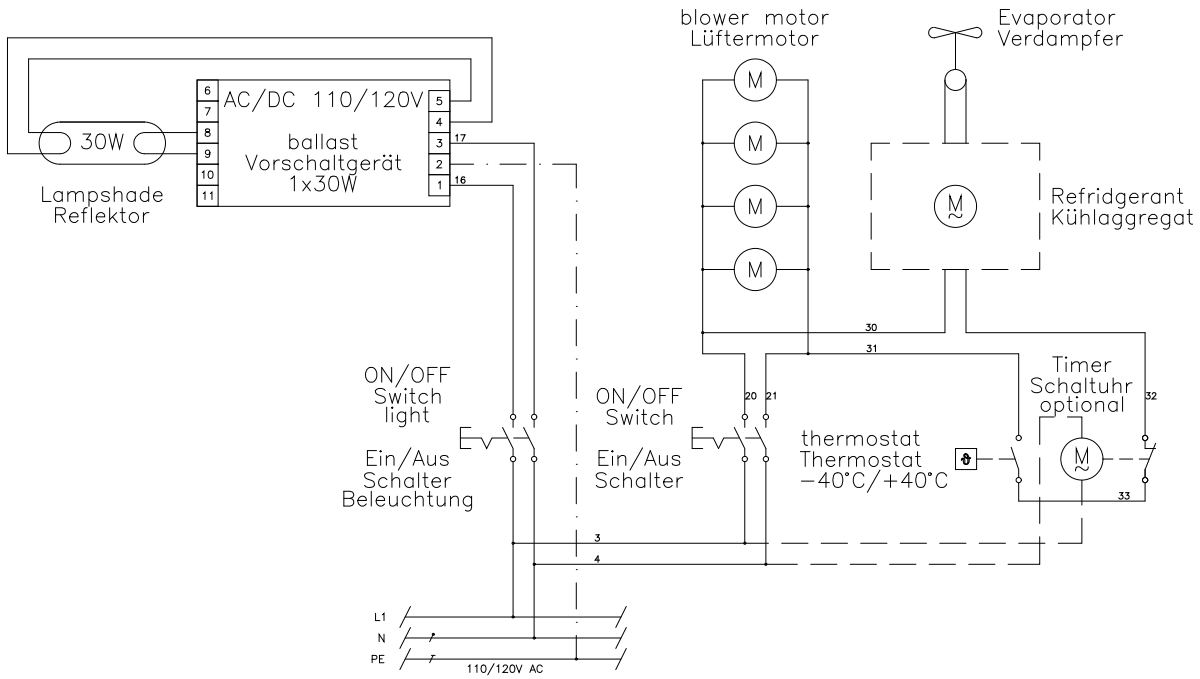
6.3.7 KT 700-2 (UL)120V / 50Hz / 1/N



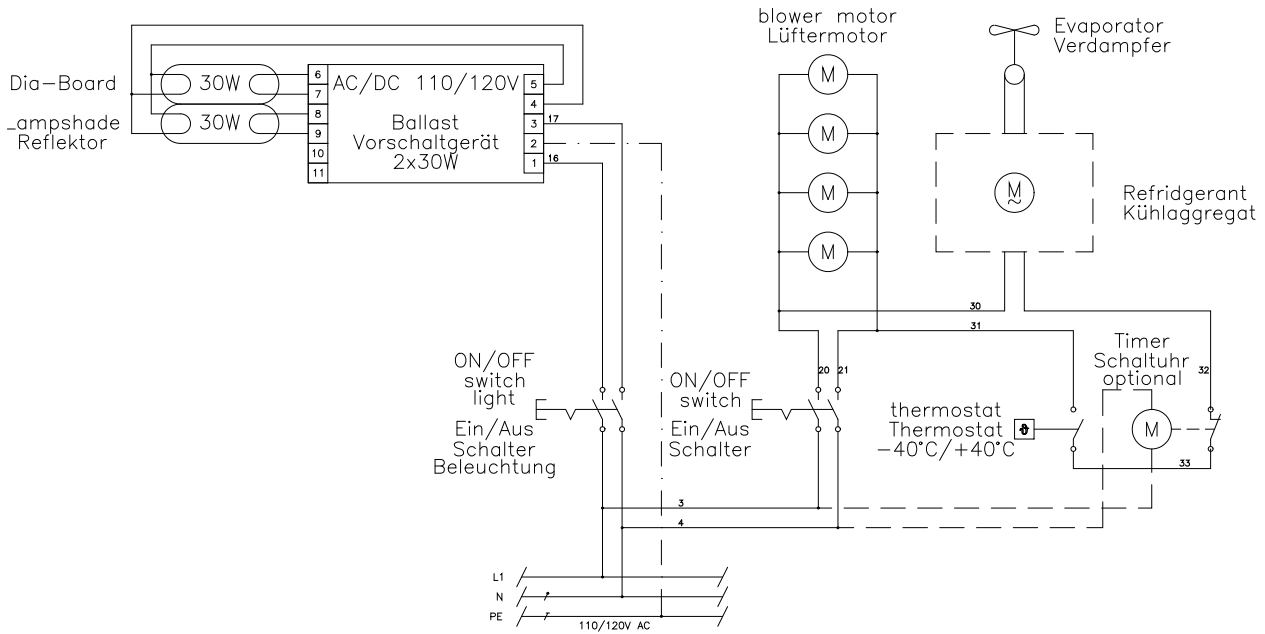
6.3.8 KT 700-2 DB (UL) 120V / 50Hz / 1/N



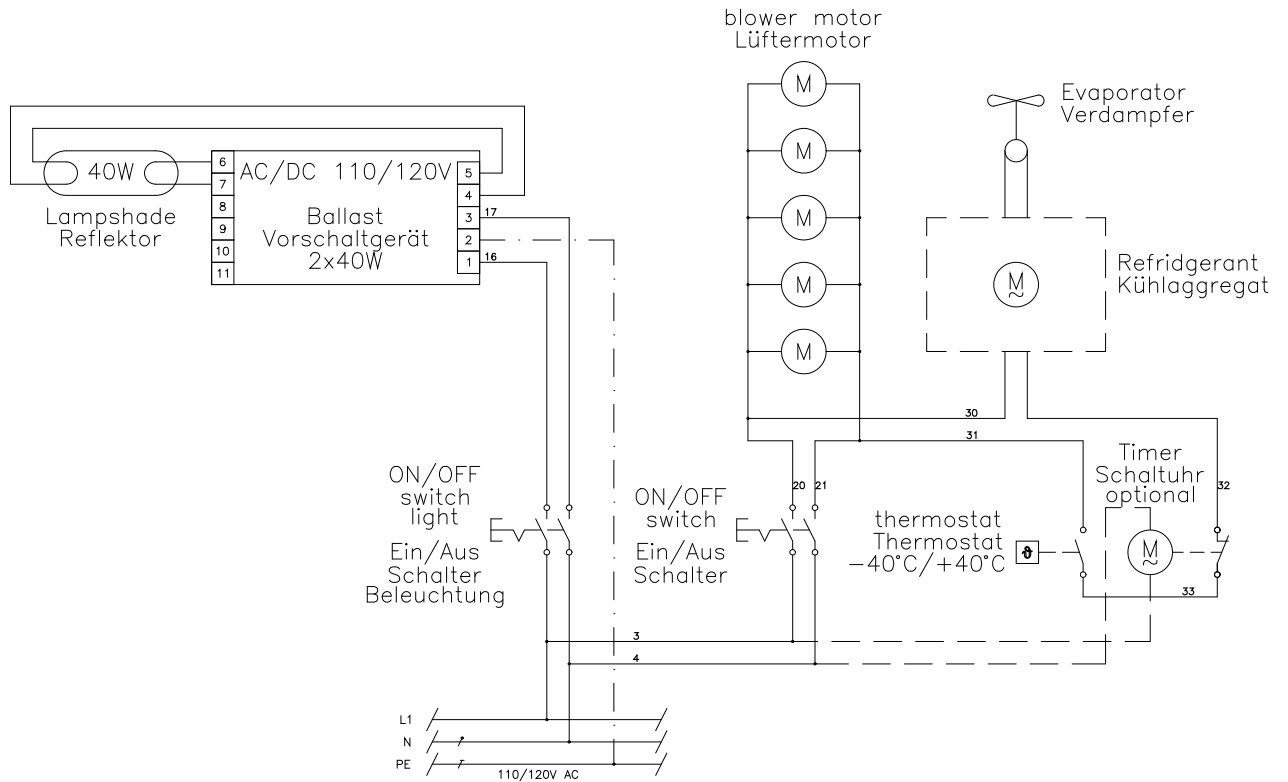
6.3.9 KT 1100-2 (UL) 120V / 50Hz / 1/N



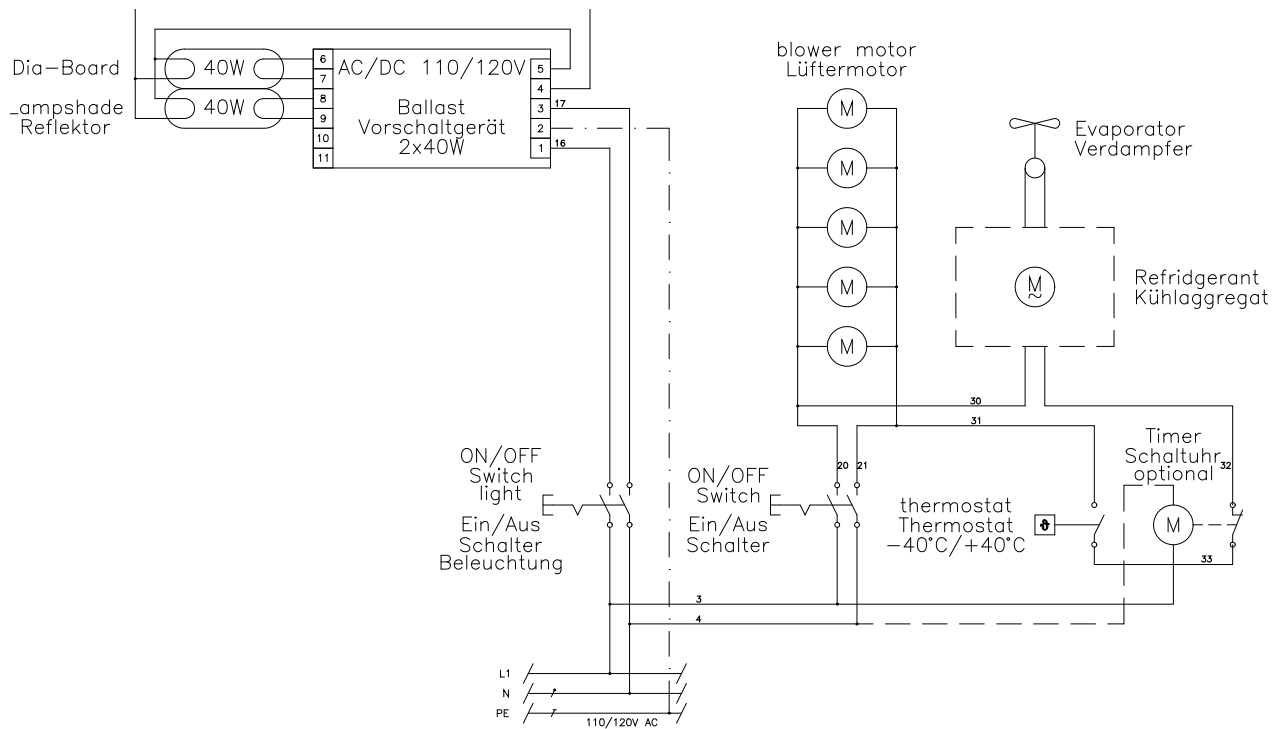
6.3.10 KT 1100-2 DB (UL) 120V / 50Hz / 1/N



6.3.11 KT 1400-2 (UL) 120V / 50Hz / 1/N



6.3.12 KT 1400-2 DB (UL) 120V / 50Hz / 1/N



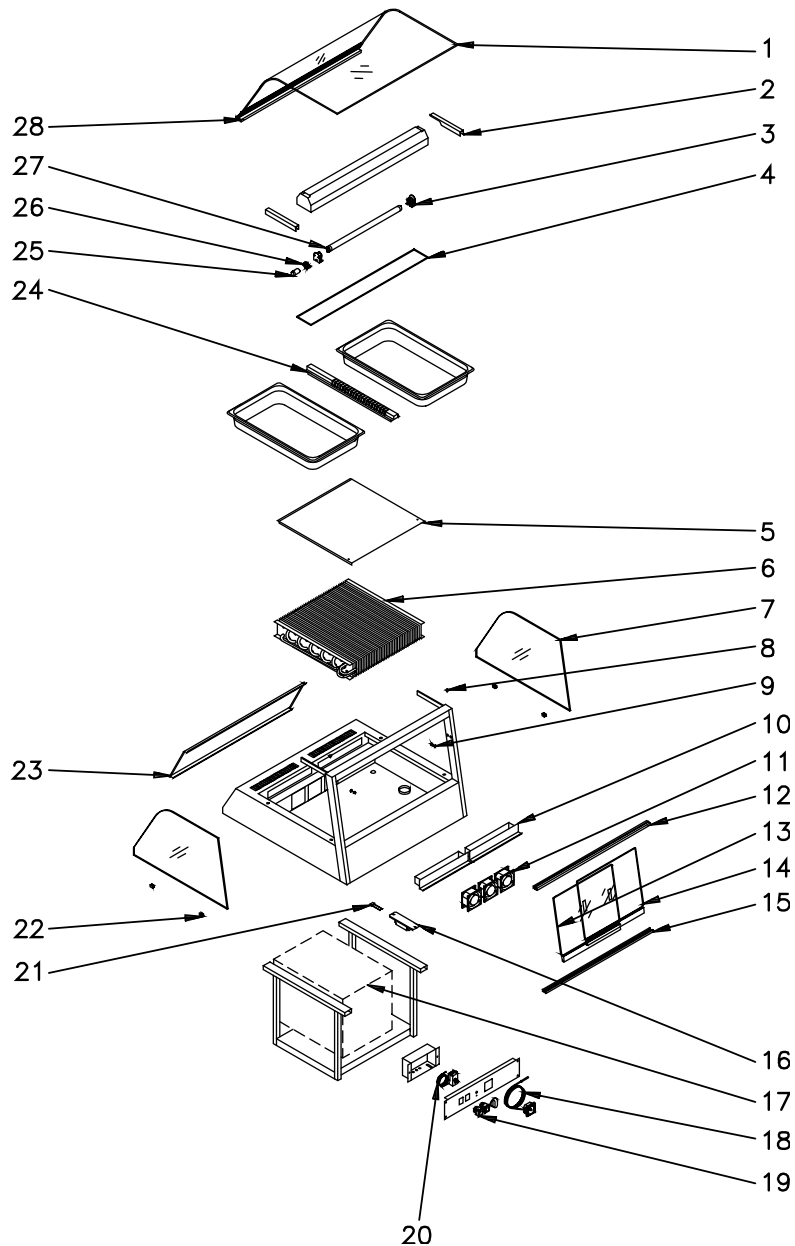
6.4 Spare Parts

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

KT 700



KT and KT DB are almost the same. The only difference is the part 23. It is the front screen on KT and the Dia-Board on KT DB.



6.4.2 Spare Parts List KT700 / KT700DB

Pos.	Description	Part No.	Amount
1	front glass	121060	1
2	glass holder for side glass, above	121042	2
3	lamp socket	340103	2
4	ornamental glass	420109	1
5	cover for evaporator	121116	1
6	evaporator	346100	1
7	side glass	420306	2
8	glass support	361113	2
9	door stopper, teflon	361503	4
10	crumb tray	121120	2
11	blower motor	344117	3
12	guide blade (690mm), above	121043	1
13	sliding door left, assy	121063	1
14	sliding door right, assy	121064	1
15	guide blade (660mm), below	121044	1
16	ballast KT 700 / KT 700 DB	340125	1
16	ballast KT 700-2	340630	1
16	ballast KT 700-2DB	340631	1
17	cooling unit KT 700 / KT 700 DB	346104	1
17	cooling unit KT 700-2 / KT 700-2DB	346115	1
18	thermometer -40°C to +40°C KT 700 / KT 700 DB	342908	1
18	thermometer -40°F to +100°F KT 700-2 / KT 700-2DB	342911	1
19	tumber switch	341108	2
20	thermostat -3°C to +12,5°C	342215	1
21	capacitor	340115	1
22	glass holder 15/10/10, below	121065	4
23	frontage Mr. Pick	120519-1	1
23	Dia-Menueboard KT 700 DB	DB700	1
23	Dia-Menueboard KT 700-2DB	341501	1
24	intermediate web	120524	1
25	lamp starter	340101	1
26	socket starter	340117	1
27	fluorescent lamp (15W) KT 700 / KT 700 DB	340110	1/2
27	fluorescent lamp (20W) KT 700-2 / KT 700-2DB	340116	1/2
28	tipping profile, black (730mm)	121046	1
	Display	360142	1
	Timer KT 700-2 / KT 700-2 DB (optional)	342160	1

KT700 Cold Cabinet Europe-Version
 KT700-2 Cold Cabinet UL-Version
 KT700DB Cold Cabinet Europe -Version with Dia-Menueboard
 KT700-2DB Cold Cabinet UL-Version with Dia-Menueboard

6.4.3 Spare Parts List KT1100 / KT1100DB

Pos.	Description	Part No.	Amount
1	front glass	121061	1
2	glass holder for side glass, above	121042	2
3	lamp socket	340103	2
4	ornamental glass	420110	1
5	cover for evaporator	150017	1
6	evaporator	346107	1
7	side glass	420306	2
8	glass support	361113	2
9	door stopper, teflon	361503	4
10	crumb tray	121120	3
11	blower motor	344117	3
12	guide blade (1000mm), above	121133	1
13	sliding door left, assy	121032	1
14	sliding door right, assy	121033	1
15	guide blade (1000mm), below	121134	1
16	ballast KT 1100 / KT 1100 DB	340127	1
16	ballast KT 1100-2	340632	1
16	ballast KT 1100-2DB	340633	1
17	cooling unit KT 1100 / KT 1100 DB	346105	1
17	cooling unit KT 1100-2 / KT 1100-2DB	346116	1
18	thermometer -40°C to +40°C KT 1100 / KT 1100 DB	342908	1
18	thermometer -40°F to +100°F KT 1100-2 / KT 1100-2DB	342911	1
19	tumber switch	341108	2
20	thermostat -3°C to +12,5°C	342215	1
21	capacitor	340115	1
22	glass holder 15/10/10, below	121065	4
23	frontage Mr. Pick	120551-1	1
23	Dia-Menueboard KT 1100 DB	DB1100	1
23	Dia-Menueboard KT 1100-2 DB	341502	1
24	intermediate web	121132	2
25	lamp starter	340101	1
26	socket starter	340117	1
27	fluorescent lamp (30W)	340112	1
28	tipping profile, black (1070mm)	121127	1
	Display	360142	1
	Timer KT 1100-2 / KT 1100-2 DB (optional)	342160	1

KT1100 Cold Cabinet Europe-Version
 KT1100-2 Cold Cabinet UL-Version
 KT1100DB Cold Cabinet Europe -Version with Dia-Menueboard
 KT1100-2DB Cold Cabinet UL-Version with Dia-Menueboard

6.4.4 Spare Parts List KT1400 / KT1400DB

Pos.	Description	Part No.	Amount
1	front glass	121062	1
2	glass holder for side glass, above	121042	2
3	lamp socket	340103	2
4	ornamental glass	420111	1
5	cover for evaporator	150027	1
6	evaporator	346108	1
7	side glass	420306	2
8	glass support	361113	3
9	door stopper, teflon	361503	4
10	crumb tray	121120	4
11	blower motor	344117	4
12	guide blade (1370mm), above	121144	1
13	sliding door left, assy	121051	1
14	sliding door right, assy	121052	1
15	guide blade (1338mm), below	121145	1
16	ballast KT 1400 / KT 1400 DB	340128	1
16	ballast KT 1400-2	340632	1
16	ballast KT 1400-2DB	340633	1
17	cooling unit KT 1400 / KT 1400 DB	346106	1
17	cooling unit KT 1400-2 / KT 1400-2DB	346116	1
18	thermometer -40°C to +40°C KT 1400 / KT 1400 DB	342908	1
18	thermometer -40°F to +100°F KT 1400-2 / KT 1400-2DB	342911	1
19	tumber switch	341108	2
20	thermostat -3°C to +12,5°C	342215	1
21	capacitor	340115	1
22	glass holder 15/10/10, below	121065	4
23	frontage Mr. Pick	120581-1	1
23	Dia-Menueboard KT 1400 DB	DB1400	1
23	Dia-Menueboard KT 1400-2 DB	341503	1
24	intermediate web	120596	3
25	lamp starter	340101	1
26	socket starter	340117	1
27	fluorescent lamp (36W) KT 1400 / KT 1400 DB	340113	1/2
27	fluorescent lamp (40W) KT 1400-2 / KT 1400-2DB	340119	1/2
28	tipping profile, black (1410mm)	121139	1
	Display	360142	1
	Timer KT 1400-2 / KT 1400-2 DB (optional)	342160	1

KT1400 Cold Cabinet Europe-Version
 KT1400-2 Cold Cabinet UL-Version
 KT1400DB Cold Cabinet Europe -Version with Dia-Menueboard
 KT1400-2DB Cold Cabinet UL-Version with Dia-Menueboard

6.5 Declaratoin 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: Cold Display Cabinet

Model: KT700
KT1100
KT1400

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

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