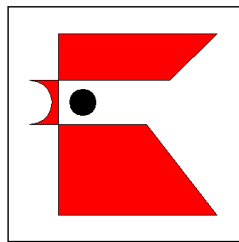


Operating Manual



Quick Serve
QS-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 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 holding and presentation 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.
- 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.

Warranty claims can only be forwarded if the guarantee card has been signed and returned to UBERT GASTROTECHNIK GMBH. Detailed guarantee conditions can be found in the corresponding documentation supplied with the unit.

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 glass shelves provide radiant heat up- and downwards and are hot at all time during regular operation hours!
- Do not touch the hot glass shelves!
- Do not touch the hot halogen lamps!
- Tilt the shelves only while the unit is cold!

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 Quick Serve Cabinets operate with smooth, radiant heat to minimize weight loss of the products. The temperature is regulated by energy controllers individually for each shelf. The optimized, smooth heat guarantees long holding times at low quality-loss. To optimize the product presentation, the cabinet is equipped with effective halogen lighting.



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.



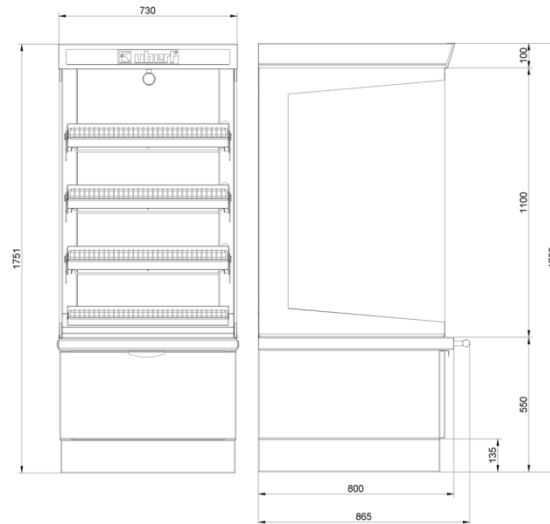
3.2 Special features

- Ergonomically, stylish design
- Maximum product visibility
- Optically doubled food presentation by mirrored rear wall
- Decorative stand with bumpers
- Easy handling due to open design
- Optimized product-presentation by variable shelves.
- Meeting the hygienic requirements in accordance with HACCP
- All models are intended as self-service equipment for impulse buying

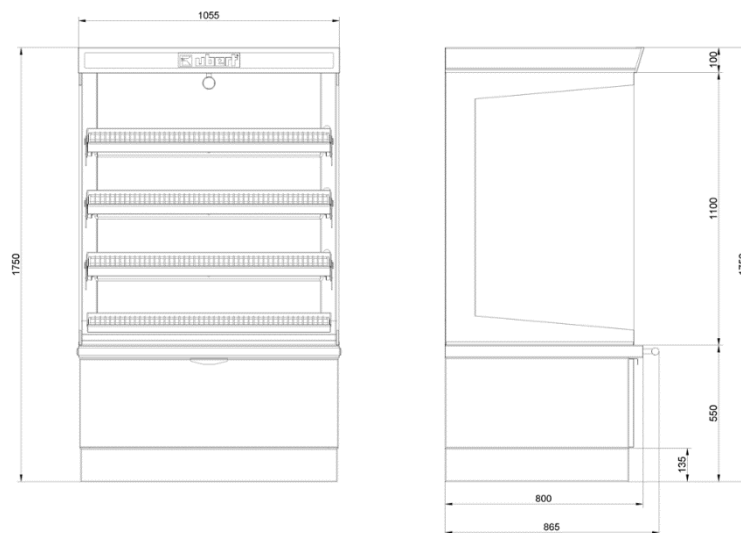
3.3 Technical details

3.3.1 Dimensions [mm]

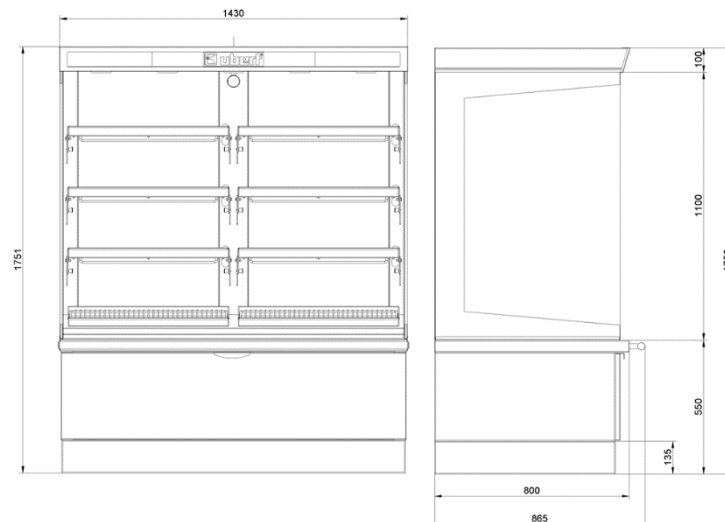
QS1:



QS2:



QS3:



3.3.2 Weight

<u>Type</u>	<u>Weight</u>
QS1	ca. 150kg
QS1	ca. 175kg
QS3	ca. 200kg

3.3.3 Electrical Details, Power Consumption

<u>Type</u>	<u>el. connection [EA]</u>	<u>power consumption</u>
QS1	220 - 240V, 1Ph/N, 50/60Hz	3.50kW
QS2	380-400V, 3Ph/N, 50/60Hz	5.30kW
QS3	380-400V, 3Ph/N, 50/60Hz	7.00kW

3.3.4 Noise emission

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

4 Installation and putting into operation

In general all Quick Serve 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 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.
- 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“.



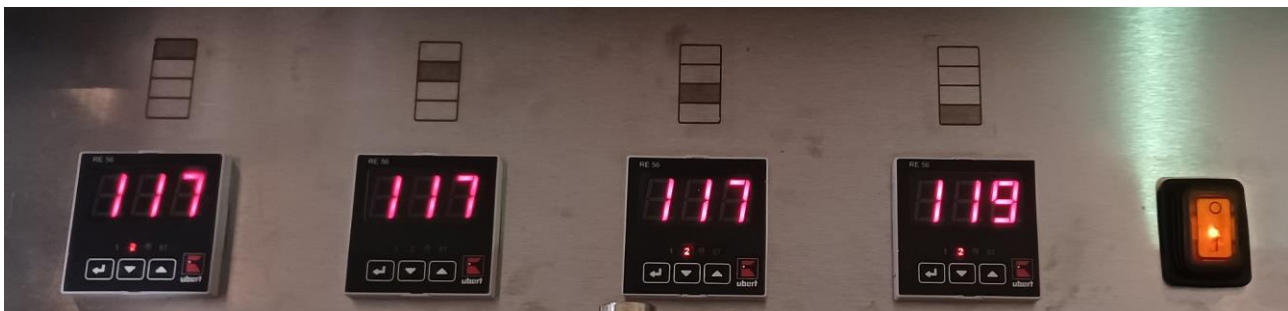
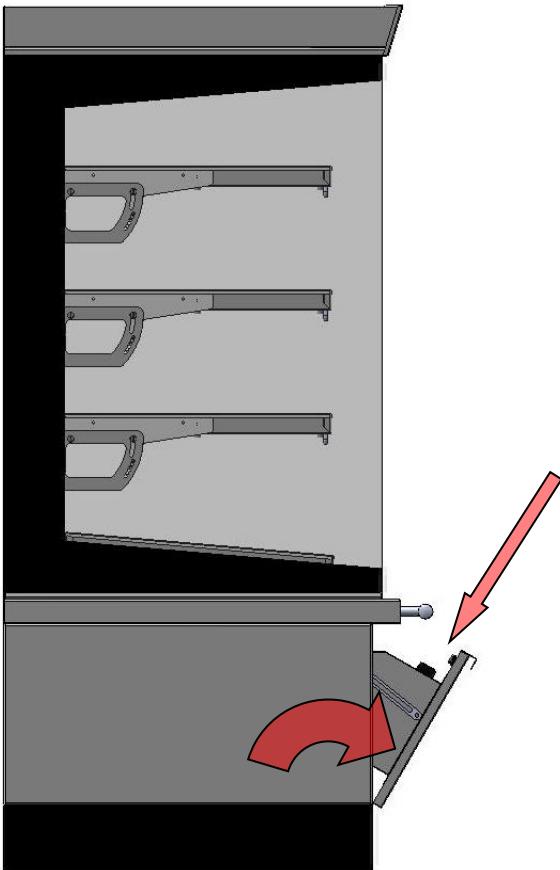
After cleaning the Cabinet properly the smell will be minimal when using it the first time.

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

To access the operator panel while standing in front of the unit, open the front cover by tilting it towards you as shown below.



Four electronic thermostats are provided for each vertical row of shelves.



ON/OFF-Switch: Toggle to switch the unit and the lights on or off



ElectronicThermostat top shelf: To adjust the heat for the top shelf.



ElectronicThermostat second shelf: To adjust the heat for the second shelf.









ElectronicThermostat third shelf: To adjust the heat for the third shelf.



ElectronicThermostat bottom shelf: To adjust the heat for the bottom shelf.

5.2 Temperature Control: Keys and Displays

	<p>UP-key: By short pressing the UP-key, the controller switches into the temperature setting mode (notice the red LED in the bottom right corner of the DISPLAY). Pressing the UP-key again to increase the set-temperature. The new setting must be confirmed by pressing the ENTER-key.</p>
	<p>DOWN-key: By short pressing the DOWN-key, the controller switches into the temperature setting mode (notice the red LED in the bottom right corner of the DISPLAY). Pressing the DOWN-key again to decrease the set-temperature. The new setting must be confirmed by pressing the ENTER-key.</p>
	<p>ENTER-key: Pressing the ENTER-key whilst in temperature setting mode, stores the modified set-temperature (notice the red LED in the bottom right corner of the DISPLAY switches off). If the ENTER-key is not pressed within 30 seconds after changing the adjustment of the set-temperature, the change will be discarded.</p>
	<p>DISPLAY: Shows the actual temperature of the corresponding shelf. Whilst in temperature setting mode it shows the set-temperature.</p>
	<p>LED temperature setting mode: Flashes as long as the controller is in temperature setting mode.</p>
<p>1</p>	<p>LED 1: is not in use</p>
<p>2</p>	<p>LED 2: Lights up to indicate, that the corresponding shelf is heating.</p>
	<p>LED MANUAL: is not in use</p>
<p>ST</p>	<p>LED ST: is not in use</p>

Operation

To operate the QuickServe, each shelf can be regulated by its corresponding temperature controller.



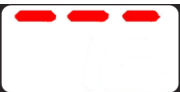
Adjusting the controllers set temperature regulates the temperature on the corresponding shelf. The maximum adjustable set-temperature is 120°C.

Once a set-temperature is adjusted, it will be stored in the controller's permanent memory and will not get lost, when the controller gets switched off. Once switched on, the controller immediately starts to regulate the corresponding shelf to the set-temperature.

If the power supply gets interrupted whilst the controller is switched on, it will continue to run as soon as the power comes back. This allows running the rack on a central power supply with automated, time-based operation cycles.

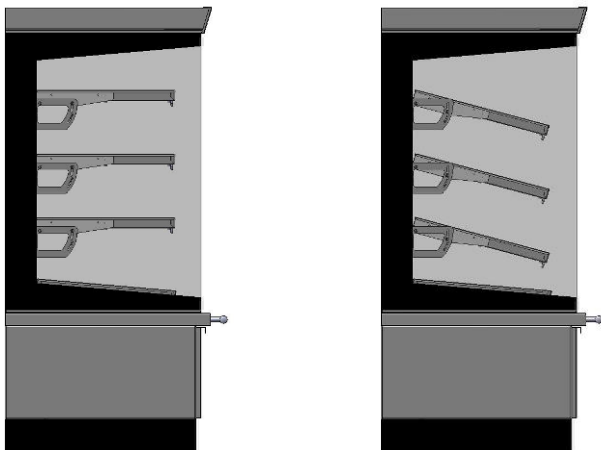
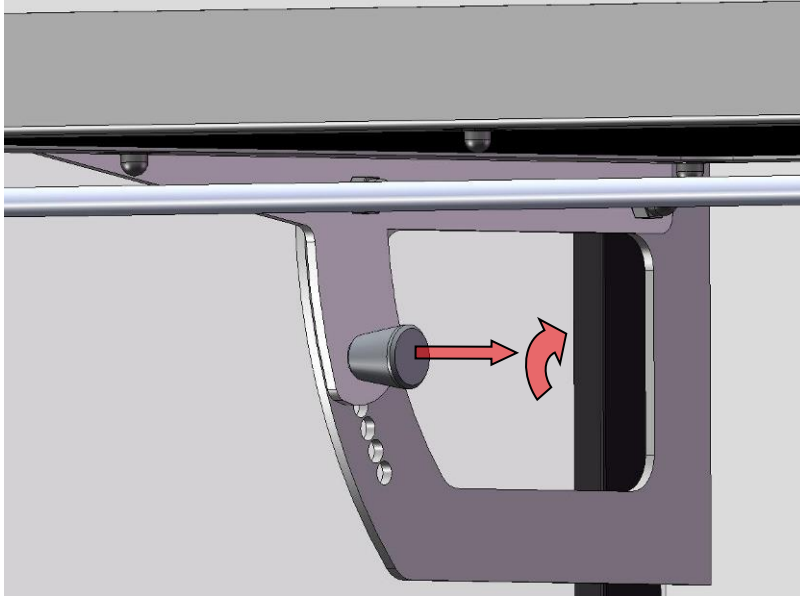
To change the set temperature, press the UP- or DOWN-key once to get into the temperature setting mode (the red LED in the bottom right corner of the DISPLAY starts flashing). Pressing the UP-key or DOWN-key to increase or decrease the set-temperature. Press the ENTER-key within 30 seconds after changing the setting to store the new set-temperature in the permanent memory and to leave the temperature setting mode. The display then shows the actual temperature again.

Error messages and first aid:

Message in DISPLAY	Meaning	First Aid
	Corresponding shelf is switched off	Switch the power supply on , to start all shelves.
	new set-temperature is not yet stored	Press the ENTER-key to store the new setting. The LED switches off.
	Probe error	Probe error at the corresponding shelf. - You can continue to work on the remaining shelves. -> Call for service, to have the faulty shelf replaced.
ErA / ErE	Calibration- or Configuration-failure	The controller needs to be replaced! -> Call for service

5.3 Adjustment of the shelves

To adjust the inclination of a shelf, pull the knob of the locking pin on each side inwards and turn it 90°. Now the shelf can be tilted down to 15° in 3° steps. To fix the inclination turn both knobs back 90°. Make sure they lock properly into the corresponding hole.



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.
- 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 possible 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.
- Grids:
The grids are removable without tools for easy cleaning.
- Glass:
Remove dust and dirt from the glass surfaces with soft cloth to avoid scratches.
- Base:
In case the unit is equipped with a powder coated colour, make sure to use a nonabrasive detergent that is suitable for such surfaces.



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!

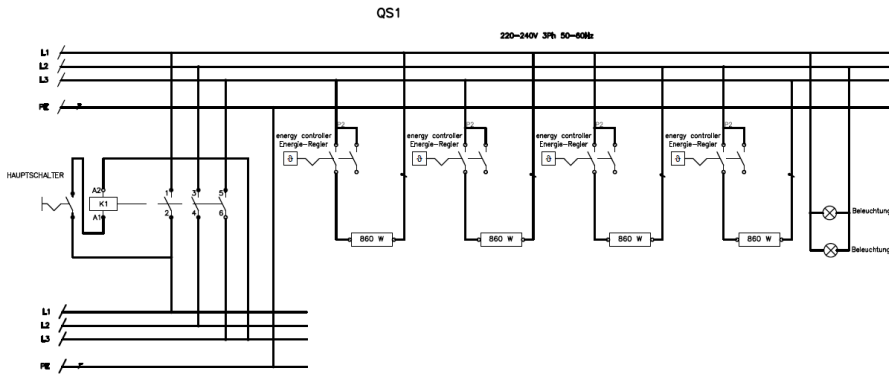


Checklist for Quick Serve Cabinet:

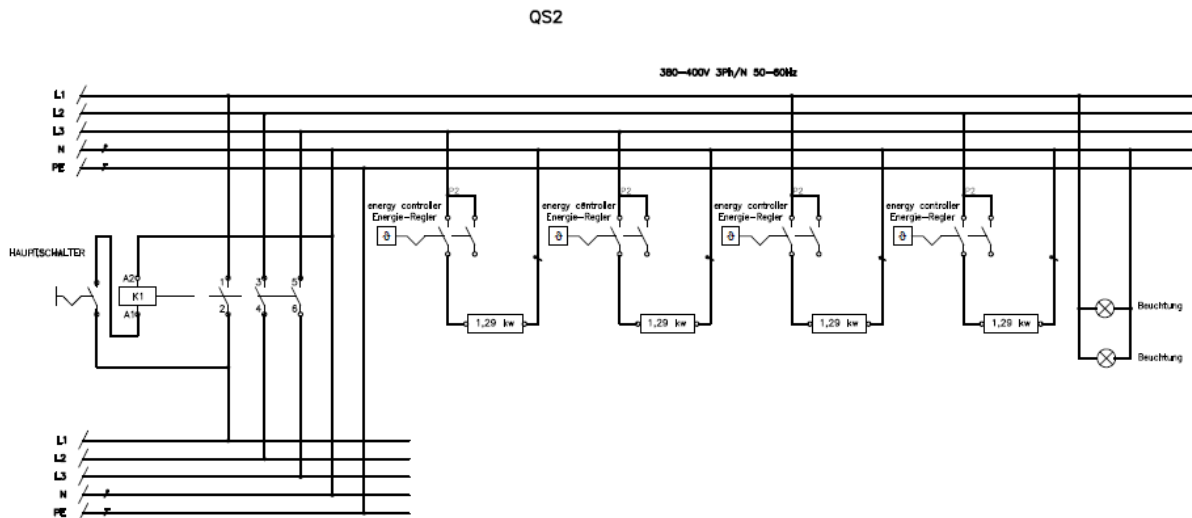
1. Is the unit wired properly and connected to the mains?
2. Does the wall socket provide the required current / voltage (see the nameplate for details)?
3. Does the fuse protection work properly?
4. Do all heating elements of the unit work properly?
5. Do all lamps and infrared heaters work properly?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

6.3 Wiring Diagrams

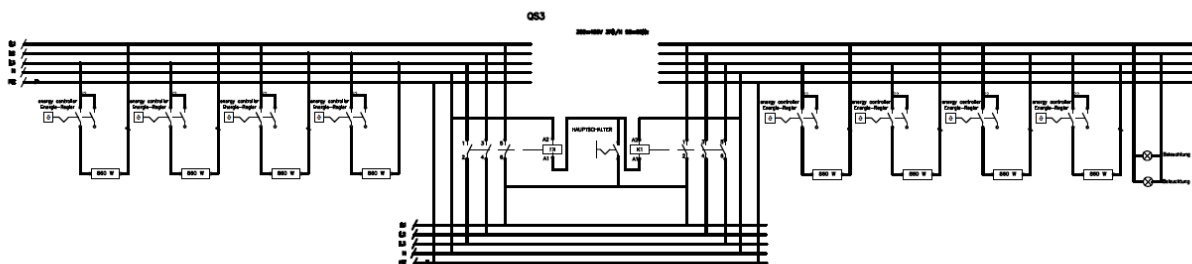
6.3.1 QS1



6.3.2 QS2



6.3.3 QS3










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

<p>107804 (QS1 & QS3) Heating Plate Level 1-3</p> 	<p>107805 (QS2) Heating Plate Level 1-3</p> 	<p>342916 Temperature controller</p> 
<p>107806 (QS1 & QS3) Heating plate (base)Level 4</p> 	<p>107807 (QS2) Heating plate (base)Level 4</p> 	<p>341111 Main switch</p> 
<p>304404 LED strip in silicone tube</p> 	<p>304400 AL profile black for LED</p> 	<p>304405 Rear cover for AL profile</p> 
<p>340009 LED driver 24V</p> 	<p>341315 Plug</p> 	<p>342408 Main contactor</p> 

<p>333345 Ground Terminal</p> 		<p>333362 End cap</p> 		<p>333349 Terminal block</p> 
<p>113048 Grid</p> 		<p>370140 Locking pin</p> 		<p>342915 Thermometer</p> 
<p>338102</p> 		<p>313916</p> 		<p>311915</p> 
<p>338104</p> 		<p>338105</p> 		
<p>361508</p> 		<p>370235</p> 		

6.5 Declaration of Conformity

UBERT GASTROTECHNIK GMBH
 Gewerbegebiet Ost + Nord
 D-46348 Raesfeld
 Telefon: +49 (0) 28 65 / 602-0
 Fax: +49 (0) 28 65 / 602-102
 Internet: www.ubert.com
 e-mail: info@ubert.com

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: QuickServe / QuickServe Mini

Model: QS1 / QS2 / QS3
QSM

EC-directives followed: EC-directive for low voltage **2014/35/EU**
 EC-directive for electromagnetic compatibility **2014/30/EU**
 EC-directive for ecodesign requirements for energy-related products **2009/125/EC**
 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, 01.01.22
 UBERT GASTROTECHNIK GMBH

 Christoph Stephan
 Vice President, R&D / Engineering

Raesfeld, 01.01.22
 UBERT GASTROTECHNIK GMBH

 Michael Peters
 Service - Manager

Manufactured by: UBERT GASTROTECHNIK GMBH
 Gewerbegebiet Ost + Nord
 D-46348 Raesfeld