

## BLANCO INMOTION Plate Dispenser SHE

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### Operating Instructions

## General Information

**Copyright** These instructions are protected by copyright. None of this information may be reproduced, distributed, used to the advantage of our competitors or made accessible to third parties either completely or in part.

**Technical modifications** Subject to modifications for the purpose of technical improvement.

**Product documentation** Operating instructions; Target group: operating personnel, kitchen directors.

**Typographical conventions**

-  Important **notes** on particularities or special cases.
- i** **Explanatory information** in chapters or sections containing instructions.
-  **Cross reference** to a chapter, section or external document.
-  **Requirement** which must be fulfilled before the subsequent steps can be carried out.
-  **Action** or activity which must be carried out.

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### Model XYZ

A section identified in this way applies only to a particular **unit model** or unit option.

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**Warnings** **NOTICE** is used to address practices not related to personal injury.



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.



#### Type and source of danger

Possible consequences of non-compliance with the warnings.

 Measures to avoid dangers and the consequences thereof.

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The signal word (caution, warning, danger) informs of the level of danger.

**CAUTION** indicates a hazardous situation which, if not avoided, could result in minor or moderate injury.

**WARNING** indicates a hazardous situation which, if not avoided, could result in death or serious injury.

**DANGER** indicates a hazardous situation which, if not avoided, will result in death or serious injury.

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## About this product

**Application** The heated, mobile plate dispensers SHE are designed for the following applications:

- Storage/stocking up of dishes
- Provision/distribution of dishes
- Heating and temperature maintenance of dishes

The heated, mobile plate dispensers SHE may not be used to store, heat up or transport food.

The units may not be used as room heaters.

The heated, mobile plate dispensers SHE are particularly suitable for use in social facilities (clinics, retirement homes, day care centers), hotels, the food service industry (banquets, party services) and in cafeterias (canteens, dining halls).

**Conditions of use** **Environment**

The unit may be operated at an ambient temperature of +59 °F to +90 °F (+15 °C to +32 °C) at normal humidity (without moisture condensation).

**Instruction of third parties**

If the unit is lent to third parties, these persons must be instructed in the safe handling of the unit and possible dangers must be pointed out.

**Product features** **General**

The heated, mobile plate dispensers SHE are made of stainless steel. The stainless-steel surface is micro-polished.

All heated, mobile plate dispensers SHE are enclosed by a housing cover.

**Operation**

The plates are stacked on a stacking platform. The distribution height of the stacking platform can be set by hooking and unhooking springs.

The unit is equipped with four steering castors, two of which have locking brakes.

A safety push handle allows easy movement of the unit. Stable corner guards protect the unit from damage.

The unit is equipped with static heating.

The temperature control is based on a mechanical capillary-tube thermostat.

The desired setpoint temperature in the unit can be set continuously via a rotary knob below the push handle. The maximum setting of "10" corresponds to a temperature of approx. +230 °F (approx. +110 °C).

The unit has an On/Off switch.

Overload protection prevents the unit from overheating.

The unit is equipped with a wire basket stacking platform.

The plate dispensers are suitable for dinner plates with diameters of 8-1/4 to 10-1/4 inch (210 to 260 mm) or 10-1/4 to 12-1/4 inch (260 to 310 mm).

The guide poles in the stacking wells can be adapted to the plate diameter (three setting ranges for small, medium and large plates).

The plate dispenser 2 SHE is available as an "RS" model with a cleaning drawer for easier cleaning.

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# Safety

## General Information

The unit has been built using state-of-the-art technology. Accordingly, all the requirements necessary for safe operation have been fulfilled. Additional dangers do nevertheless exist when the unit is operated. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these sources of danger.

### Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The operator is responsible for the observance of the safety precautions in these operating instructions.

### Warnings

Observe the warnings with the danger symbol (warning triangle) in the text.

### Operating instructions

These operating instructions must be read carefully before the initial use.

The operator is responsible for ensuring that all users have read these instructions before using the unit.

Keep these operating instructions in a location which is always accessible to operating personnel.

## About this product

### Application

The unit may only be used for the applications specified.

The operator is responsible for the appropriate and proper use of the unit.

### Conditions of use

The unit is only to be operated under the appropriate environmental conditions.

The users of the unit must be instructed in the operation of the unit and must have read and understood these operating instructions.

### Security labels

Observe the security labels on the unit. Replace illegible, damaged or missing labels immediately. For label overview see unit overview.

## Transport

### Upright transport position

Transport the unit in an upright position only.

### Transporting with a truck or delivery vehicle

The unit is only to be transported in a truck or delivery vehicle with a loading ramp.

Secure the unit on all four sides to prevent it from shifting.

Secure the unit against vertical movement during transport.

Use padded safety bars.

Just locking the brakes is insufficient transportation security.

### **Protective foil**

Pull off any protective foil when unpacking the unit. Otherwise, a fire could occur.

### **Startup    Setting the guide poles**

The guide poles must be correctly set to the size of plate being used. Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The unit interior becomes hot during heating. Before setting the guide poles, ensure that the unit interior has cooled down.

If the setting of the guide poles is changed, the stacking platform must be rotated around the vertical axis so that the stacking platform is led within the guide poles without too much play. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

### **Distribution height of stacked items**

The distribution height of stacked items of the stacking platform must be correctly set before the unit is used. If the stacking platform is set too high, the loaded items may tip over. Loaded items which tip over can cause injuries. If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The unit interior becomes hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of the stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

### **Location**

Never operate the unit next to equipment which develops large amounts of steam (e.g. dishwasher). The steam can cause moisture condensation on the unit.

When the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.

### **Startup after a storage period**

When the unit is brought from a cold storage room into a kitchen, moisture from the air in the room will form on the surfaces and the inside the unit.

When the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.

Do not operate the unit until it has reached room temperature.

**Mains connection**

The mains voltage and frequency listed on the rating plate must match the corresponding values of the electrical outlet.

The unit may not be used if the insulation on the power cable or the power plug is damaged.

The power plug is only to be plugged in or unplugged when the unit is switched off. Otherwise the electrical system of the unit can be damaged.

Always unplug the power plug by turning counterclockwise and only pulling on the plug housing.

**Operation General Information**

The user must be aware of the dangers involved with the unit and be able to assess them.

**Damage**

The unit is only to be used when it is in proper working order.

If damage is present, secure the unit against accidental use and have repairs carried out immediately at one of the following locations:

- In-house, by a BLANCO-trained technician
- Externally, by a BLANCO-trained customer service
- BLANCO Service

**Distribution height of stacked items**

The distribution height of stacked items set during commissioning may need to be adjusted. If the stacking platform is set too high, the loaded items may tip over. Loaded items which tip over can cause injuries. If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The unit interior becomes hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of the stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

**Orientation of the stacking platform**

The stacking platform may only be inserted into the stacking wells with the open side down. Otherwise, the stacking platform may become jammed when loading the stacking unit. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. In addition, fingers may become clamped and pinched if the stacking platform is oriented incorrectly.

If the setting of the guide poles is changed, the stacking platform must be rotated around the vertical axis so that the stacking platform is led within the guide poles without too much play. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

### **Loading**

Do not place synthetic dishes in the plate dispenser. The plate dispenser and/or the synthetic dishes can be damaged.

Do not place combustible objects inside the unit, because they can ignite themselves and cause fire.

Plates no smaller than the smallest diameter permitted by the plate dispenser may be inserted into the plate dispensers (8-1/4 or 10-1/4 inch) (210 or 260 mm). Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The same risk is present if the guide poles were not adapted to the diameter of the currently stacked plates. For this reason, the guide poles of plate dispensers designed for variable plate sizes must be readapted each time the plate diameter is changed.

Plates of the Quadro line may not be stacked in the plate dispenser.

### **Load-bearing capacities**

When loading, observe the information on maximum quantities of dishes specified in the technical data and the upper weight limit. Otherwise, the plate dispenser or loaded items may tip over and/or be damaged. A tipping plate dispenser or tipping loading items can cause injuries.

### **Heating**

If the unit is heated for a longer period without a cover, a large amount of heat is lost. Always cover the unit with a cover while heating. The unit may only be opened briefly to insert or remove dishes.

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### **Plate dispenser 2 SHE 21-26 RS US, 2 SHE 26-31 RS US**

A large amount of heat is lost during heating if the cleaning drawer is missing. The cleaning drawer must therefore always be inserted during heating.

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### **Hot unit parts and objects**

The top and interior of the unit as well as objects (dishes) in the unit become hot during operation (up to approx. +230 °F (up to approx +110 °C) and can cause burns.

Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.

### **Access to temperature control**

If the unit is freely accessible to guests and unsupervised, it must be positioned in such a way that the temperature control cannot be adjusted by unauthorized persons. For example, the unit side with the temperature control can be turned to a wall.

### **Locking brakes**

Always secure the unit from rolling away by setting the locking brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

**Change of location**

The unit can be tilted to an angle of 10° before there is any danger of its toppling. Only slanted surfaces with an incline of less than 10° may be crossed.

If the unit is on a slanted surface, it must be secured against rolling away with further measures (e.g. wedges) in addition to locking the locking brakes.

To minimize the danger of damage to the castors, avoid overloading the castors:

- Do not move the unit when the locking brakes are locked
- Avoid impacts
- Do not traverse bumps or steps
- Do not traverse uneven floors

The unit is to be pushed only, never pulled.

Always push the unit with two hands on the tube of the push handle. Depending on the weight of the unit, if you push it with just one hand it is possible you would not be able to apply the brakes quickly enough.

Be careful not to jam your hands (danger of crushing) between the unit and walls or other objects (such as cabinets).

Two people (one at each side wall of the unit) are required to move the unit over ramps or recesses. The person who touches the unit directly with his/her hands must be aware that the top of the unit can be hot.

**Shutting down    Unplugging the power plug**

Do not unplug the power plug if the unit is switched on. Otherwise the electrical system of the unit can be damaged.

**Cleaning and care    Hygiene**

The applicable statutory hygiene regulations must be complied with.

**Cleaning frequency**

Clean the unit exterior after each use. Clean the unit interior if necessary.

**Cleaning methods**

Impermissible cleaning methods can damage the unit.

Use only approved cleaning methods.

Do not use a steam jet unit or high-pressure cleaner.

**Cleaning agent for synthetic parts**

Do not use scouring agents. Scouring agents scratch the surface.

Do not use the following cleaning agents or cleaning agents containing the following substances (damage to material!):

- Ethyl alcohol, isopropyl alcohol and higher alcohols
- Acetone
- Cleaning benzene
- Turpentine
- Acetic ester

### **Power plug**

Before cleaning, switch the unit off and unplug the power plug. Water seeping into the unit can cause a short-circuit. If this happens, there is a risk of electric shock.

### **Hot unit parts and objects**

The unit top and unit interior, as well as any objects located inside (dishes) become hot during operation (risk of burns!).

Allow the unit to cool off before it is cleaned.

## **Maintenance Locking brakes**

Regularly check the effectiveness of the locking brakes.

If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:

- In-house, by a BLANCO-trained technician
- Externally, by a BLANCO-trained customer service
- BLANCO Service

### **Repeat inspection for electrical safety**

Have a periodical electrical safety inspection carried out by a qualified professional according to national regulations at least once every six months.

### **Connection cable and power plug**

Check the connection cable and power plug for mechanical damage and signs of excessive aging according to national regulations at least every six months.

## **Repairs Authorized persons**

The unit may only be repaired by the following service points:

- In-house, by a BLANCO-trained technician
- Externally, by a BLANCO-trained customer service
- BLANCO Service

The warranty will be invalidated if the unit is repaired by anyone else.

## **Standards and guidelines**

Observe the applicable standards, guidelines and safety regulations.

The operator is responsible for compliance with the applicable standards, guidelines and safety regulations.

## Transport

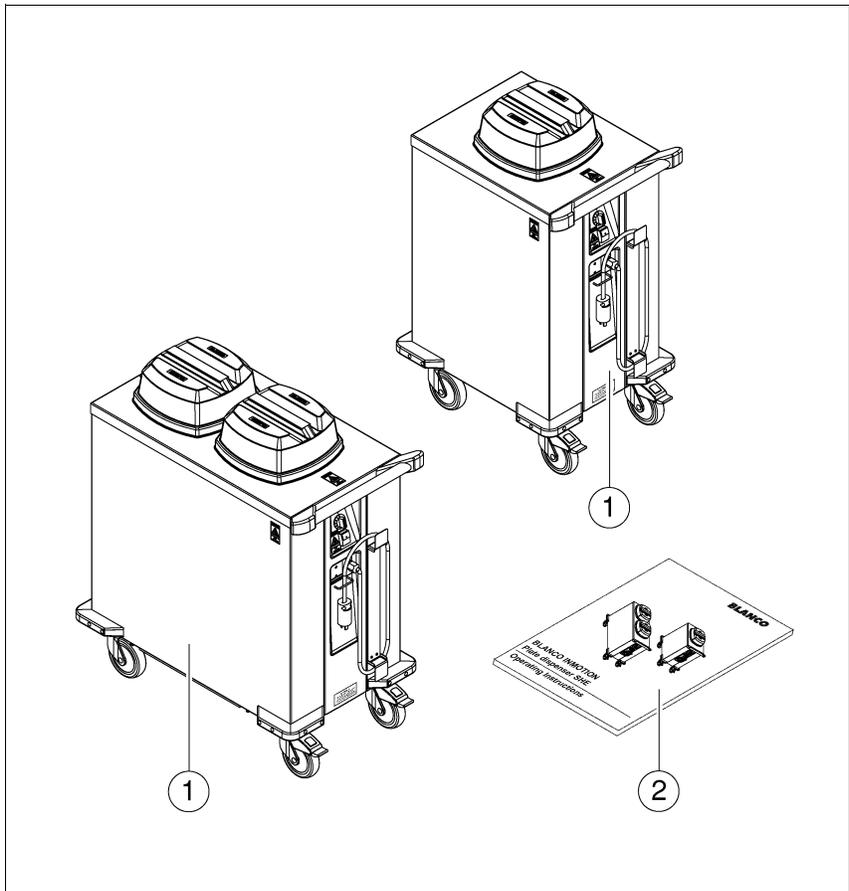
### Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit is checked immediately after delivery for damage incurred during transport (visual inspection).
  - Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
  - Have the carrier confirm the damage (signature).
  - Retain the unit and notify BLANCO of the damage, enclosing the waybill.
- or –

Do not accept the unit and return it to BLANCO via the carrier.

- ☞ This procedure will ensure correct processing of claims. If the transport damage is reported later, the consignee of the unit must provide evidence of this.

### Scope of delivery



- (1) Mobile, heated plate dispenser
- (2) Operating instructions

The exact scope of delivery and the unit model are shown in the delivery documentation.

- Unpacking**
- ▶ Open the transportation packaging at the places provided. Do not rip or cut it!
  - ▶ Check the scope of delivery.
  - ▶ If present, remove the protective plastic from the unit.

- Disposing of packaging material**
- ☞ The applicable laws and requirements must be taken into account when disposing of the packaging material.
  - ▶ Dispose of packaging material correctly and in an environmentally responsible manner.

## Startup

### Prerequisites for operation

- ✓ Remove the protective plastic from the unit
- ✓ Unit has reached room temperature
- ✓ There are no signs of defects or visible damage to the unit
- ✓ The following settings carried out correctly and adapted to the new situation if necessary

### Initial startup

#### Heating up empty unit for the first time

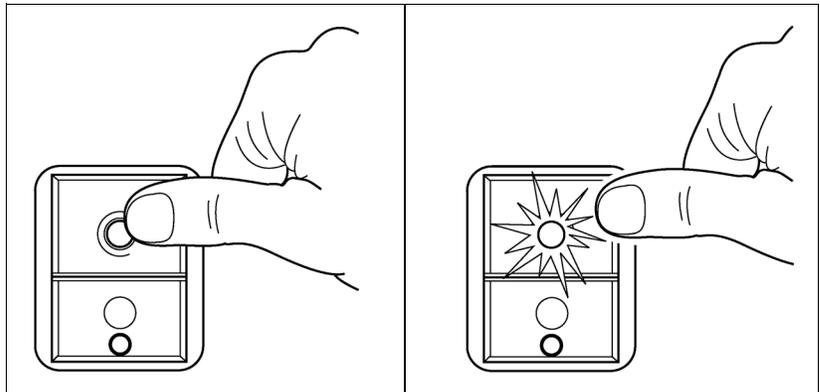
- ☞ During initial startup, the insulation material which becomes hot may cause light fumes or odors. For this reason, BLANCO recommends heating the unit empty for approx. 2 hours before the initial use.
- ✓ The unit is switched off

### NOTICE

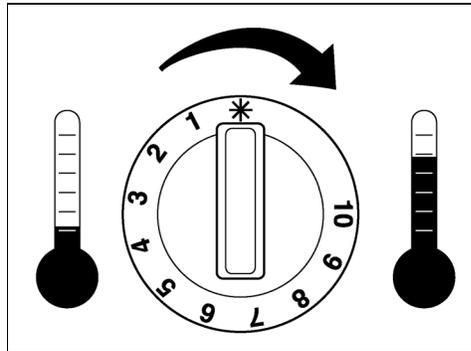
#### Damage to property due to improper mains connection!

If the unit is not rated for the mains voltage or frequency which is available, the unit electrical system may suffer permanent damage.

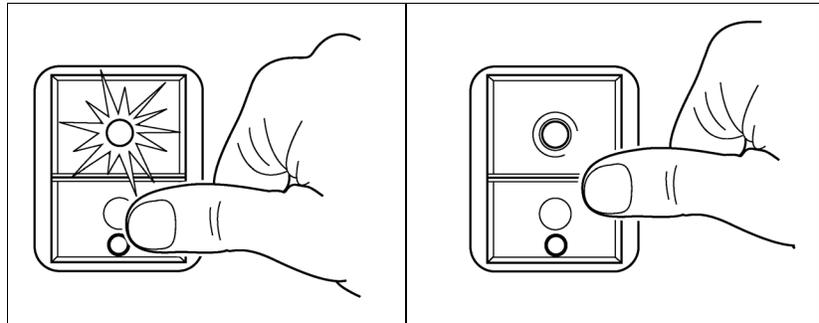
- Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the electrical outlet.
- Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
- Plug the power plug into the electrical outlet and turn clockwise. The power plug is secured.
- Switch on unit with the On/Off switch. The operation indicator LED illuminates.



- Set rotary knob to the highest level.



- Heat unit approx. 2 hours.
- Switch off unit with the On/Off switch.  
The operation indicator LED goes out.

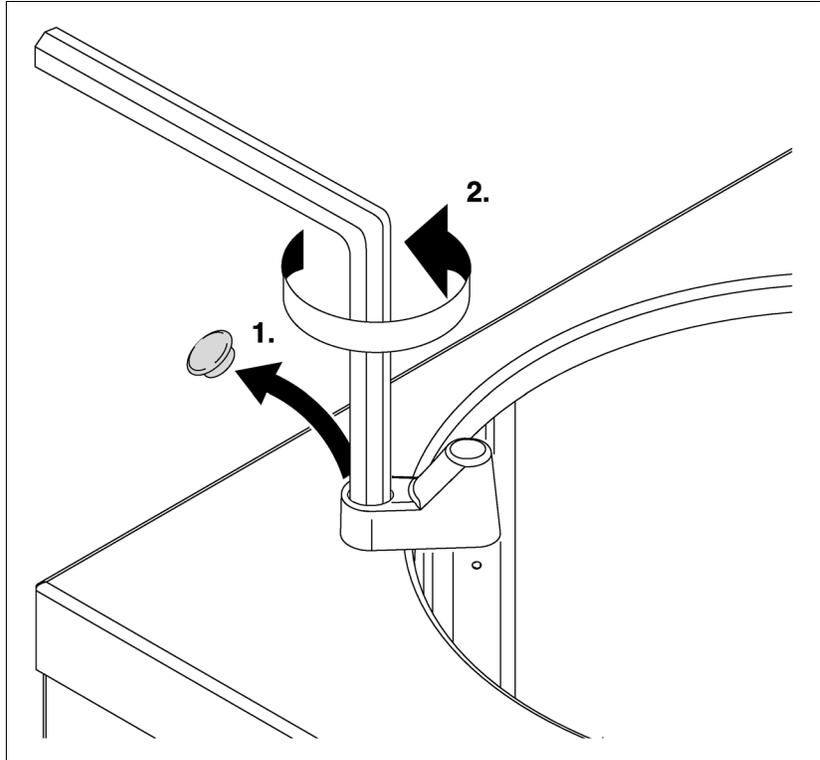


- Clean the unit after it cools down.  
↳ Chapter "Cleaning and care" on page 28.

**Adapting guide poles to the plate diameter**

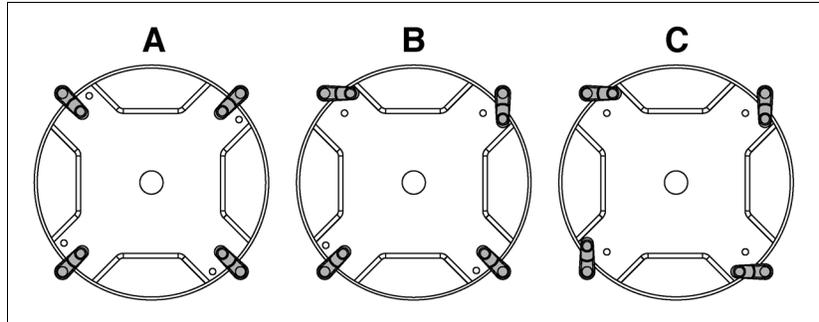
**i** The guide poles of the plate dispensers can be adjusted to three plate diameter ranges (small, medium and large plate diameters). BLANCO recommends using the plates to be used to test which setting range is most suitable.

- ✓ Allen key, key size 5 mm
- Ensure that the unit interior has cooled down.
- Remove stacking platform from the plate dispenser.
- Remove cover caps with a flat object for all four guide poles (1.).
- Loosen fastening screws and screw out slightly (2.).

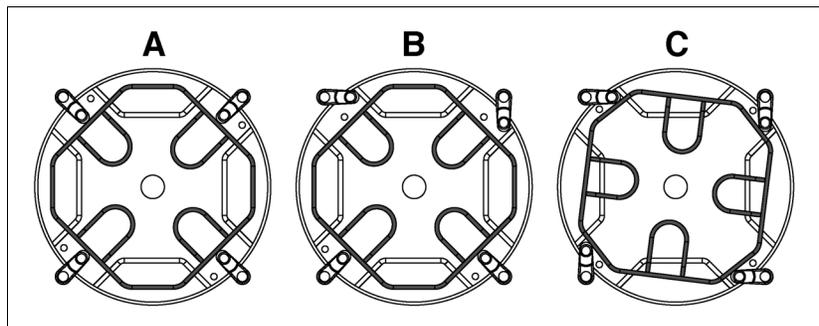


- Pull up guide poles.

- ▶ Turn guide poles as follows and insert into the corresponding guide holes in the unit floor:
  - A: small plate diameter
  - B: medium plate diameter
  - C: large plate diameter



- ▶ Tighten fastening screws.
- ▶ Replace cover caps.
- ▶ Insert stacking platform as follows, depending on the setting of the guide poles:
  - A: small plate diameter
  - B: medium plate diameter
  - C: large plate diameter

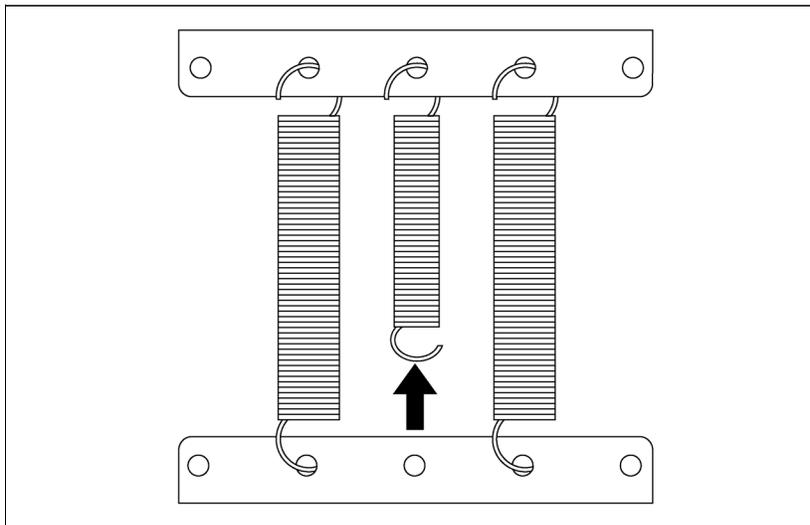


**Testing distribution height of stacked items**

- i** The distribution height of the stacked items is regulated via springs, with which the stacking platform is hung at the top of the unit housing.
- i** Individual springs can be hooked/unhooked for adaptation of the distribution height of the stacked items if necessary.
- i** The unit is supplied from the factory with fully hooked springs. BLANCO recommends testing the distribution height of the stacked items with this spring setting and making changes if necessary.
- ☞ If a different type of loaded item is to be stacked in the plate dispenser at a later time and it is necessary to change the distribution height of the stacked items, either unhooked springs must be hooked or additional springs unhooked.
- ☞ The distribution height of the stacked items is set correctly if approx. 4 to 5 plates protrude from the top of the housing.
  - Place 11 plates on the stacking platform.
  - If more or less than 4 to 5 plates protrude from the top of the housing, remove all plates and change spring setting.
    - ↳ Section "Setting distribution height of stacked items" on page 16.
  - Retest the distribution height of the stacked items after changing the spring setting.
  - If necessary, repeat the spring setting change and test of the distribution height of the stacked items until the correct setting is achieved.

### Setting distribution height of stacked items

- i** Individual springs are hooked and unhooked to adapt the distribution height of the stacked items.
- i** The unit is supplied from the factory with fully hooked springs.
- ☞ In principle, the following applies for all plate dispenser models when setting the distribution height of the stacked items:
  - The springs must be unhooked and hooked in symmetrically
  - The springs must be unhooked from the inside outward; i.e. start with the central spring when unhooking the springs.
- ☞ If a different type of loaded item is to be stacked in the plate dispenser at a later time and it is necessary to change the distribution height of the stacked items, either unhooked springs must be hooked or additional springs unhooked.
- Ensure that the unit interior has cooled down.
- Remove stacking platform.
- On the lower attachment section, unhook one of the inside springs at each of the two opposite setting sides.



- Test the distribution height of stacked items and unhook one of the inside springs on each of the two other opposite setting sides if necessary.

**Connecting the unit** ✓ The unit is switched off

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**NOTICE**

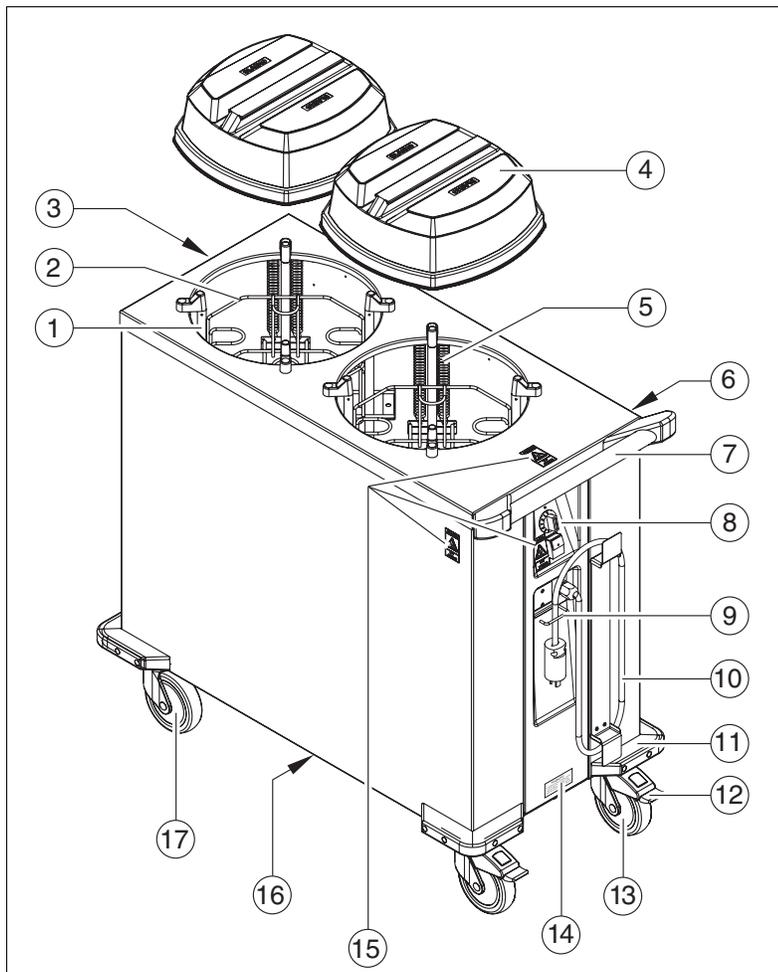
**Damage to property due to improper mains connection!**

If the unit is not rated for the mains voltage or frequency which is available, the unit electrical system may suffer permanent damage.

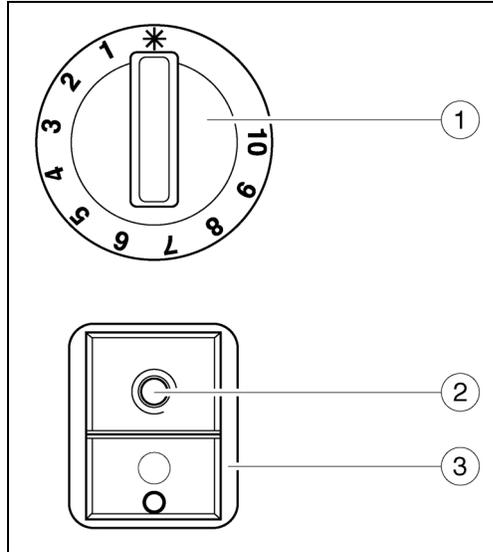
- ▶ Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the electrical outlet.
- ▶ Ensure that all of the protective foil has been removed from the interior and exterior of the unit.
- ▶ Ensure that no objects which are sensitive to heat are located inside the unit.
- ▶ Plug the power plug into the electrical outlet and turn clockwise. The power plug is secured.

## Operation

### Unit overview



- (1) Guide pole
- (2) Stacking platform (removable)
- (3) Security label "hot surface"
- (4) Hooded cover
- (5) Springs used for setting the distribution height of the stacked items
- (6) Security label "hot surface"
- (7) Push handle
- (8) Temperature control
- (9) Power plug retainer
- (10) Power cable
- (11) Corner guard
- (12) Locking brake
- (13) Steering castor with locking brake
- (14) Security label "do not remove or open cover"
- (15) Security labels "hot surface"
- (16) Cleaning drawer (only 2 SHE 21-26 RS US, 2 SHE 26-31 RS US)
- (17) Steering castor without locking brake

**Operating components –  
overview**

- 
- (1) Rotary knob for setting the setpoint temperature in the unit
  - (2) Operation indicator LED
  - (3) On/Off switch
- 

☞ The desired setpoint temperature in the unit can be set continuously via the rotary knob. The setting value "10" corresponds to a maximum setpoint temperature of approx. +230 °F (approx. +110 °C).

**Uses – overview**

A differentiation is made between the following three uses:

**Kitchen area, operation with operating personnel**

If the unit is used in a kitchen with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +140 °F (+60 °C), the operating personnel must take suitable safety measures to ensure that no damage occurs. To prevent burns, protection (e.g. with hotpads or protective gloves) must be used when handling the hot unit top and hot dishes.

**Public area, operation and operating personnel**

If the unit is used in a public area with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +140 °F (+60 °C), the operating personnel must take suitable safety measures to ensure that no damage occurs. To prevent burns, protection (e.g. with hotpads or protective gloves) must be used when handling the hot unit top and hot dishes.

If protective measures are to be disregarded for aesthetic reasons, the temperature in the unit may not exceed +140 °F (+60 °C).

### Public area, self-service by guests

If the unit is used in a public area and guests can take dishes themselves, the temperature in the unit interior may not exceed +140 °F (+60 °C).

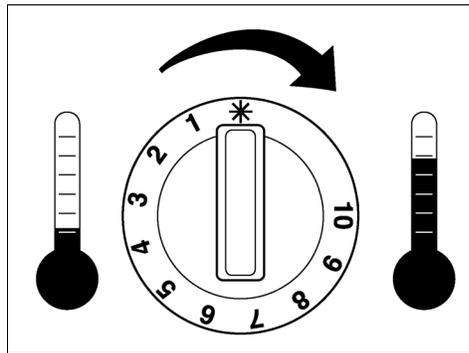
In addition, the unit must be positioned in such a way that the temperature control can not be adjusted by unauthorized persons. For example, the unit side with the temperature control can be turned to a wall.

### Setting the setpoint temperature

☞ If the unit is freely accessible to guests, the setpoint temperature of +140 °F (+60 °C) may not be exceeded. The temperature must be set so that fingers cannot be burned by the dishes and the unit top. BLANCO recommends carefully (!) checking the temperature of the unit top by hand approx. 45 minutes after switching it on and changing the temperature setting if necessary.

☞ If guests can take dishes themselves, the unit must be positioned in such a way that the temperature control cannot be adjusted by unauthorized persons. For example, the unit side with the temperature control can be turned to a wall.

► Set rotary knob to the desired level.



**Loading the unit**

- ☞ If the unit is heated without the cover closed, large amounts of heat are lost. Always cover the unit with the cover provided during heating. Only open the unit briefly to insert or remove dishes.
- ☞ Do not place synthetic dishes in the plate dispenser. The plate dispenser and/or the synthetic dishes can be damaged.
- ☞ The upper weight limits specified in the technical data may not be exceeded when loading.
- ✓ Distribution height of stacked items set correctly
- ✓ Guide poles adapted to the current plate diameter
- ✓ Stacking platform inserted with open side down

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 **WARNING**

**Fire hazard due to combustible objects inside the unit!**

Combustible objects placed inside the unit can ignite themselves and cause fire.

- ▶ Do not place combustible objects inside the unit.
- 
- ▶ Load plate dispenser with plates.
  - ▶ Cover plate dispenser with hooded cover.

**Moving unit to a new location**

- ✓ The unit is switched off
- ✓ Power plug hung in the power plug retainer

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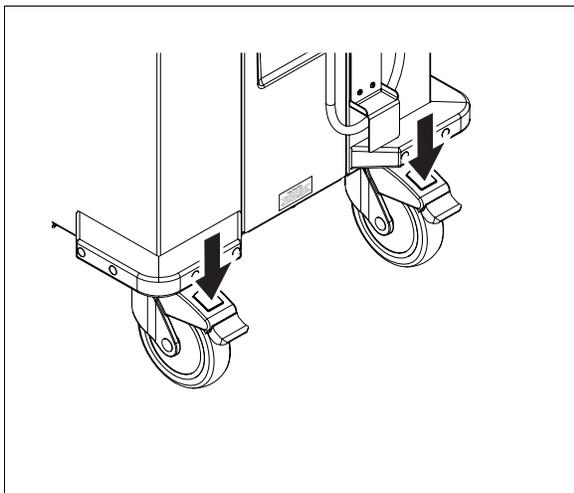
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**⚠ CAUTION**

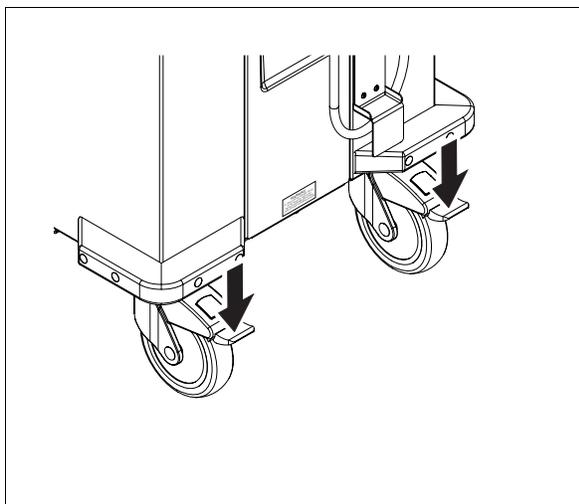
**Be careful not to pinch your foot!**

Your foot can be pinched and injured when you release or lock the locking brake.

- Be careful not to put your foot between the locking brake and the castor or unit paneling.
- Release the locking brakes.



- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock the locking brakes.



**Traversing ramps, recesses, slanted surfaces**

- ✓ Two people



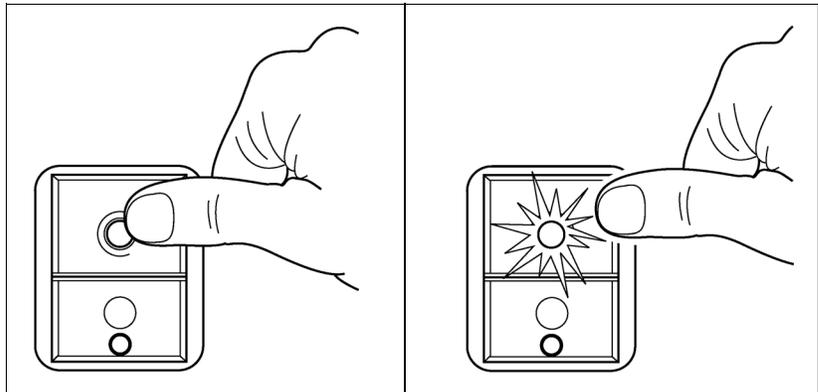
**Top of unit is hot!**

The unit top is hot immediately after operation. If the unit is being pushed by two people and one of them touches the unit top with his/her hands, they can be burned.

- Always wear gloves while touching the hot unit top when pushing the unit.
- First check whether the unit can be safely pushed over the ramp, recess or slanted surface.
- Carefully push the trolley over the ramp, recess or slanted surface with two people (one at each end of the unit).

**Heating dishes and maintaining their temperature**

- ✓ Unit loaded
- ✓ Unit covered with hooded cover
- ✓ The unit is switched off
- ✓ Present cleaning drawer used (only 2 SHE 21-26 RS US, 2 SHE 26-31 RS US)
- Ensure that no objects which are sensitive to heat are located in the unit.
- Plug the power plug into the electrical outlet and turn clockwise. The power plug is secured.
- Switch on unit with the On/Off switch. The operation indicator LED illuminates.



- Change the setpoint temperature if necessary.
  - ↳ Section "Setting the setpoint temperature" on page 20.
- Heat dishes for at least 150 minutes.
- Maintain the temperature of the dishes as long as desired with the unit switched on.

**Removing dishes**

☞ If guests can take dishes themselves, the unit must be positioned in such a way that the temperature control cannot be adjusted by unauthorized persons. For example, the unit side with the temperature control can be turned to a wall.



**Unit top, interior and dishes are hot!**

While heating, the unit top, interior and dishes become hot and can cause burns.

- ▶ Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.

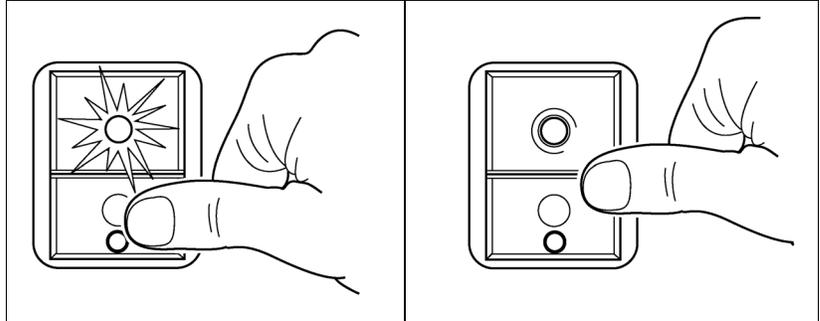
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- ▶ Remove dishes as needed.

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## Shutting down

- Shutting down unit**
- ▶ Switch off unit with the On/Off switch.  
The operation indicator LED goes out.



- ▶ Turn the power plug counterclockwise.  
The power plug is unlocked.
- ▶ Unplug the power plug and roll up the power cable.
- ▶ Hang the power plug in the holder.

## Help in the event of problems

### Operation indicator LED does not illuminate

Cause	Action
Power plug is unplugged.	<ul style="list-style-type: none"> <li>▶ Plug the power plug into the electrical outlet.</li> </ul>
Power plug is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>▶ Have power plug replaced by a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>
Customer-accessible fuse (household fuse) is defective.	<ul style="list-style-type: none"> <li>▶ Check the customer-accessible fuse and replace it if necessary.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>

### Operation indicator LED illuminates, but plates are not sufficiently heated up/kept warm

Cause	Action
Temperature setting set too low.	<ul style="list-style-type: none"> <li>▶ Set a higher temperature.</li> <li>↳ Section "Setting the setpoint temperature" on page 20.</li> </ul>
Unit not covered with hooded cover.	<ul style="list-style-type: none"> <li>▶ Cover unit with hooded cover.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>

### Operation indicator LED illuminates, but unit interior remains cold

Cause	Action
Overload protection has been triggered.	<ul style="list-style-type: none"> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>

**The unit always heats at the maximum temperature, regardless of the temperature setting**

Cause	Action
Temperature control is defective.	<ul style="list-style-type: none"> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>

**Plates are too large or small for the plate dispenser wells**

Cause	Action
Guide poles not set correctly.	<ul style="list-style-type: none"> <li>▶ Adapt guide poles to the plate diameter.</li> <li>↳ Section "Adapting guide poles to the plate diameter" on page 13.</li> </ul>
Plate size is not suitable for the plate dispenser.	<p>None.</p> <p>The plate dispenser may under no circumstances be loaded with plates which are too small! Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.</p>

**Corrosion of stainless steel parts**

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> <li>▶ Remove areas of corrosion.</li> <li>↳ Section "Removing areas of corrosion on stainless steel" on page 30.</li> <li>▶ Ensure proper handling/care.</li> </ul>

**The unit has external damage**

Cause	Action
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>▶ Shut down unit.</li> <li>↳ Chapter "Shutting down" on page 25.</li> <li>▶ Secure the unit from being started up accidentally.</li> <li>▶ Notify a facility authorized to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 32.</li> </ul>

## Cleaning and care

**Stainless steel** Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

Regularly remove lime, fat, starch and protein coatings by cleaning. Corrosion due to lack of air contact can occur under these coatings.

Do not allow concentrated acids, spices, salts etc. to come into extended periods of contact with parts made of stainless steel. Contact with these substances can cause corrosion. Acid fumes produced during tile cleaning can also lead to corrosion.

Do not damage the surface of stainless steel, especially with other metals. Residues of other metals may form chemical compounds which can cause corrosion.

Avoid contact with iron and steel at all times. Extreme corrosion can result when stainless steel comes into contact with iron (e.g. steel wool, wire scraps, iron-fortified water).

**Cleaning frequency** The unit exterior must be cleaned thoroughly after each use. The interior is to be cleaned as necessary.

The guide poles must be checked regularly for soiling and cleaned if necessary.

**Cleaning methods** The prescribed cleaning method for routine daily cleaning is to wipe the unit over with a damp cloth.

Persistent soiling may be removed with a brush (synthetic or natural bristles). Any other cleaning method must be approved by BLANCO.

☞ Do not use a steam jet unit or high-pressure cleaner.

☞ The hooded cover may not be cleaned in a dishwasher, as tension fractures could form on it due to the high temperature in the dishwasher.

**Cleaning agents** ☞ Do not use scouring agents or aggressive cleaning agents for the synthetic parts (hooded cover, corner guards) (material damage!).

☞ Section "Cleaning agent for synthetic parts" on page 7.

Cleaning agents for light soiling:

- Commercial cleaning agent in aqueous solution
- Soft cleaning cloth
- BLANCO microfiber cleaning cloth (use with water only)

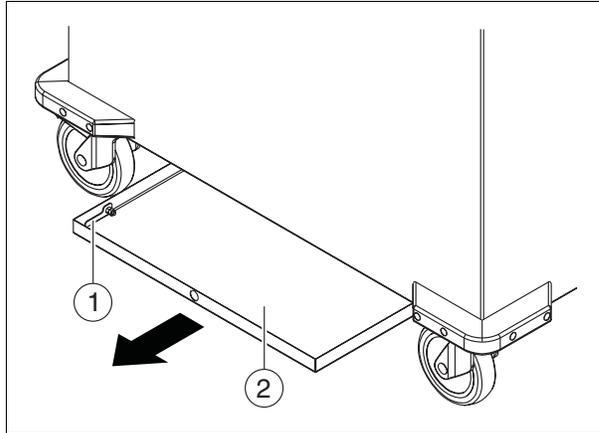
Cleaning agents for heavy soiling:

- Commercially available stainless steel cleaning agent, e.g. BLANCOPOLISH

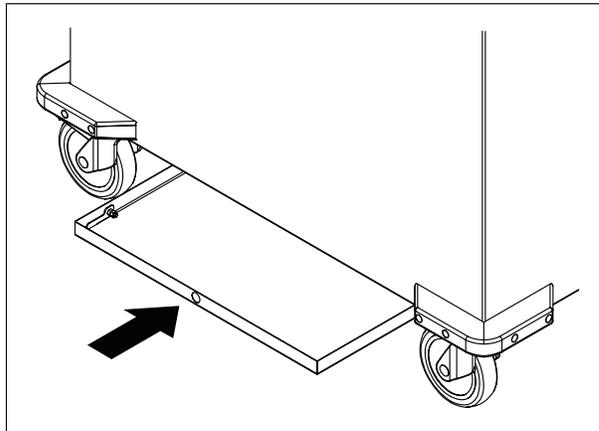
☞ Synthetic parts (e.g. hooded cover, corner guards) may not be cleaned with stainless steel cleaning agents, as the surface could be scratched.

**Cleaning the cleaning drawers****Plate dispenser 2 SHE 21-26 RS US, 2 SHE 26-31 RS US**

- i** The cleaning drawer is located on the underside of the unit and is held by 2 guides. Removing it facilitates the cleaning of the unit bottom.
- ☞ The cleaning drawer can be removed from the right unit side (when looking at the push handle). It is secured with a drop latch attached on the front left-hand side of the cleaning drawer interior.
- Hold the lower left-hand corner of the cleaning drawer (2) from below and push the drop latch (1) upwards.
- Pull out the cleaning drawer.



- Clean the cleaning drawer with the cleaning methods and cleaning agents described above.
- After cleaning, slide the cleaning drawer into the guide. While doing this, ensure that the drop latch is located on the front left-hand side.



When the cleaning drawer is completely inserted, the drop latch engages in a guide groove.

**Cleaning unit**

- ☞ The stacking platform can be removed for thorough cleaning.
- ✓ The unit is switched off
- ✓ Power plug hung in the power plug retainer
- Ensure that the interior and exterior of the unit have cooled down.
- Clean the unit with the cleaning methods and cleaning agents described above.
- After cleaning with a stainless steel cleaning agent, rinse with water.

**Removing areas of corrosion  
on stainless steel**

- Ensure that the power plug is unplugged.
- Remove areas of corrosion with a scouring agent or fine sandpaper.

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## Maintenance

### **Having the unit regularly maintained**

- ☞ BLANCO recommends regular maintenance of the unit by appropriately trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and generally contributes to its retaining value.
- ▶ Have maintenance performed on the unit regularly by appropriately trained experts.

### **Checking locking brakes**

- ☞ The locking brakes must be checked for effectiveness every time the unit is moved to a new location.
- ▶ Lock the locking brakes.
- ▶ Try to move the unit while the brakes are locked (do not use excessive force!).
- ▶ If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:
  - In-house, by a BLANCO-trained technician
  - Externally, by a BLANCO-trained customer service
  - BLANCO Service

### **Commissioning a periodical electrical safety inspection**

- ▶ Have a periodical electrical safety inspection carried out by a qualified professional according to national regulations at least once every six months.

### **Checking connection cable and power plug**

- ▶ Check the connection cable and power plug for mechanical damage and signs of excessive aging according to national regulations at least every six months.

## Repairs

### Authorized persons

☞ Repairs may only be carried out by the following service points:

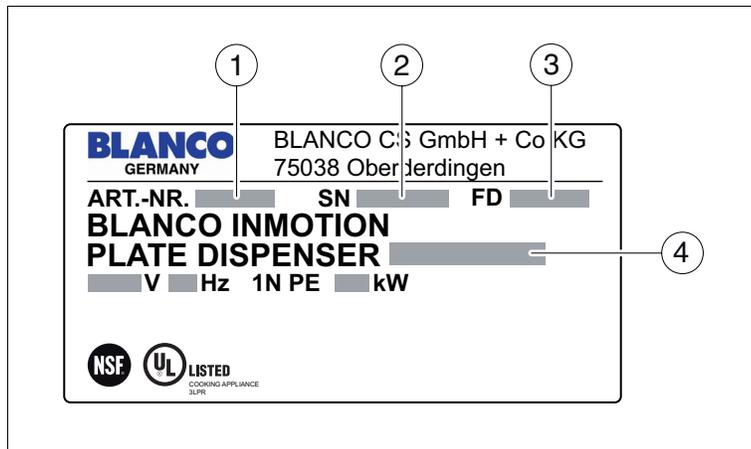
- In-house, by a BLANCO-trained technician
- Externally, by a BLANCO-trained customer service
- BLANCO Service

### Description of problem

In order to assess the problem BLANCO Service requires the following information from the rating plate:

- Article number
- Serial number
- Date of manufacture
- Model

The rating plate is located near the power supply cable to the unit.



- (1) Article number
- (2) Serial number
- (3) Date of manufacture
- (4) Model

### Replacing components

☞ Defective components, including the power cable, may only be replaced through the following service points:

- In-house, by a BLANCO-trained technician
- Externally, by a BLANCO-trained customer service
- BLANCO Service

### Spare parts

The following information is required when ordering spare parts:

- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity

☞ See the Service Information System on the Internet ([www.blanco.de](http://www.blanco.de)).

**Address** BLANCO CS GmbH + Co KG  
Catering Systems  
P. O. Box 13 10  
75033 Oberderdingen  
GERMANY  
Phone +49 7045 44 - 81416  
Fax +49 7045 44 - 81508  
E-mail [cs.service@blanco.de](mailto:cs.service@blanco.de)  
Internet [www.blanco.de](http://www.blanco.de)

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## Disposal

- Disposing of unit**
- ▶ Make the unit unusable before disposal.
  - ▶ Dispose of the unit according to applicable laws and requirements.
- ☞ More detailed information regarding disposal and the addresses of disposal facilities will be available from the respective public office (e.g. city or community administration).

## Technical data

### General data Dimensions and weight

Model	Outer dimensions L x W x H, in inch (mm)	Interior dimensions in inch (mm)	Empty weight in lbs (kg)
1 SHE 21-26 US	25-3/4 x 20-1/4 x 36-5/8 (653 x 513 x 931)	Dia.: 8-1/4 to 10-1/4 (210 to 260)	73-7/8 (33,5)
1 SHE 26-31 US	25-3/4 x 20-1/4 x 36-5/8 (653 x 513 x 931)	Dia.: 10-1/4 to 12-1/4 (260 to 310)	75 (34)
2 SHE 21-26 US	35-3/8 x 20-1/4 x 36-5/8 (898 x 513 x 931)	Dia.: 8-1/4 to 10-1/4 (210 to 260)	97 (44)
2 SHE 26-31 US	40-1/8 x 20-1/4 x 36-5/8 (1018 x 513 x 931)	Dia.: 10-1/4 to 12-1/4 (260 to 310)	105-7/8 (48)
2 SHE 21-26 RS US	35-3/8 x 20-1/4 x 36-5/8 (898 x 513 x 931)	Dia.: 8-1/4 to 10-1/4 (210 to 260)	97 (44)
2 SHE 26-31 RS US	40-1/8 x 20-1/4 x 36-5/8 (1018 x 513 x 931)	Dia.: 10-1/4 to 12-1/4 (260 to 310)	105-7/8 (48)

### Capacity/loading

Model	Capacity (approx. specification)	Stack height (with/without hooded cover) in inch (mm)	Max. load in lbs (kg)
1 SHE 21-26 US	60 plates Dia.: 8-1/4 to 10-1/4 inch (210 to 260 mm)	24-3/8 / 26-3/8 (620/670)	99-1/4 (45)
1 SHE 26-31 US	60 plates Dia.: 10-1/4 to 12-1/4 inch (260 to 310 mm)	24-3/8 / 26-3/8 (620/670)	99-1/4 (45)
2 SHE 21-26 US	120 plates Dia.: 8-1/4 to 10-1/4 inch (210 to 260 mm)	24-3/8 / 26-3/8 (620/670)	198-3/8 (90)

<b>Model</b>	<b>Capacity (approx. specification)</b>	<b>Stack height (with/without hooded cover) in inch (mm)</b>	<b>Max. load in lbs (kg)</b>
2 SHE 26-31 US	120 plates Dia.: 10-1/4 to 12-1/4 inch (260 to 310 mm)	24-3/8 / 26-3/8 (620/670)	198-3/8 (90)
2 SHE 21-26 RS US	120 plates Dia.: 8-1/4 to 10-1/4 inch (210 to 260 mm)	24-3/8 / 26-3/8 (620/670)	198-3/8 (90)
2 SHE 26-31 RS US	120 plates Dia.: 10-1/4 to 12-1/4 inch (260 to 310 mm)	24-3/8 / 26-3/8 (620/670)	198-3/8 (90)

**Temperature range (unit interior)**

+86 °F to +230 °F

+30 °C to +110 °C

**Electrical data Connected loads**

<b>Model</b>	<b>Voltage, frequency</b>	<b>Power (maximum) at 110V/120V</b>
1 SHE 21-26 US	110-120 VAC, 50-60 Hz	0.75 kW/ 0.9 kW
1 SHE 26-31 US	110-120 VAC, 50-60 Hz	0.75 kW/ 0.9 kW
2 SHE 21-26 US	110-120 VAC, 50-60 Hz	1.5 kW/ 1.8 kW
2 SHE 26-31 US	110-120 VAC, 50-60 Hz	1.5 kW/ 1.8 kW
2 SHE 21-26 RS US	110-120 VAC, 50-60 Hz	1.5 kW/ 1.8 kW
2 SHE 26-31 RS US	110-120 VAC, 50-60 Hz	1.5 kW/ 1.8 kW

**Environment Environmental conditions during operation**

Temperature range: +59 °F to +90 °F

+15 °C to +32 °C

Relative humidity: without condensation

**Environmental conditions during storage, transportation**

Temperature: +14 °F to +104 °F

-10 °C to +40 °C

Relative humidity: without condensation

**Materials**

Unit body: Stainless steel

Hooded cover: Polycarbonate

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## Ordering information

<b>Plate dispenser 1 SHE 21-26 US</b>	Article number.	↘ BLANCO price list
<b>Plate dispenser 1 SHE 26-31 US</b>	Article number.	↘ BLANCO price list
<b>Plate dispenser 2 SHE 21-26 US</b>	Article number.	573 096
<b>Plate dispenser 2 SHE 26-31 US</b>	Article number.	↘ BLANCO price list
<b>Plate dispenser 2 SHE 21-26 RS US</b>	Article number:	573 095
<b>Plate dispenser 2 SHE 26-31 RS US</b>	Article number:	↘ BLANCO price list
<b>Operating instructions</b>	Document number:	154 384

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## Accessories

<b>BLANCO microfiber cleaning cloth</b>	Article number:	126 999
<b>BLANCOPOLISH stainless steel cleaning and -care agent</b>	Article number:	511 895

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## Standards, guidelines, inspection seal

DIN EN ISO 9001: BLANCO is certified in accordance with DIN EN ISO 9001.



HKI quality mark: Collective mark of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V.) This mark documents the particularly high standard of the unit with regard to quality, service and ecology.



NSF: BLANCO products 1 SHE 21-26 US, 1 SHE 26-31 US, 2 SHE 21-26 US, 2 SHE 26-31 US, 2 SHE 21-26 RS US, 2 SHE 26-31 RS US are certified by NSF to NSF/ANSI Standard 4: Commercial cooking, rethermalization and powered hot food holding and transport equipment.



UL: BLANCO products 2 SHE 21-26 US and 2 SHE 21-26 RS US are Listed to applicable UL Standards and requirements by Underwriters Laboratories Inc.



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Internet [www.blanco.de](http://www.blanco.de)

**BLANCO**