

HALLINS

USER GUIDE

ORIGINAL INSTRUCTIONS

temptainer® BASIC



Hallins Sales AB
Box 24
SE-599 21 ÖDESHÖG

Tel.: +46 (0)144-15300
Fax: +46 (0)144-31400
Email: support@hallins.com
Web: www.hallins.com or www.temptainer.se

Version: 1.0
Date: 02/09/2016

1. CONTENTS

1.	CONTENTS	2
3.	INTRODUCTION	3
4.	DELIVERY AND ASSEMBLY	4
5.	WARRANTY	5
6.	USE	6
	SAFETY	6
	IMPORTANT – for trolleys with active heating and cooling	Fel! Bokmärket är inte definierat.
	BEFORE STARTING WORK	7
	DURING WORK	7
	TEMPTAINER BASIC WITH CONVECTION HEATING	8
	TEMPTAINER BASIC WITH COMPRESSOR ACTIVE COOLING TECHNOLOGY	9
	TEMPTAINER BASIC WITH COMBINED ACTIVE HEATING AND ACTIVE COOLING	9
	TEMPTAINER BASIC IN NEUTRAL DESIGN	10
	TRANSPORT	10
7.	MAINTENANCE AND TROUBLESHOOTING	11
	CLEANING	11
	MAINTENANCE	11
	TROUBLESHOOTING	12
8.	OVERVIEW AND TECHNICAL DATA	13
	OVERVIEW – general information	13
	DIGITAL DISPLAY – CONTROL	14
	SINGLE	155
	TOWER	166
9.	SPARE PARTS	177
10.	STICKERS	18
12.	OPERATION BOOK - SERVICE AND MAINTENANCE	19
13.	RECYCLING	200
14.	EU DECLARATION OF CONFORMITY	211

2. INTRODUCTION

Use and layout are generally the same for all models; any significant differences are shown in the text and pictures.

Please remember that: **Only qualified personnel may use the trolley!**

Before using the trolley for the first time, the operator is obliged to study and then observe the instructions in this manual.

The correct use, operation, inspections and maintenance of this machine are critical for executing your work effectively and safely and for the trolley's useful life.

This manual must be available to all relevant personnel, be kept in a protected place and accompany the product if transferred to another location.

If you have any questions – contact your supplier.

The relevant part number and serial number may be found on the trolley's machine plate.

The following symbol is used in this manual:



IMPORTANT!

- to emphasise important information or warn of potential risks, etc.

3. DELIVERY AND ASSEMBLY

When the trolley arrives at your location, it has been checked, tested and cleaned in the factory.

As the recipient of this shipment, it is very important that you check the shipment immediately on arrival!

The following points must be checked immediately upon receipt:

- Check that the shipment is intact! Check that there are no visible damage/defects on the shipment. Shipment = Packaging and product.
- Check that the quantity is correct.
- Check that it is the correct product.

Any deviations from the above must ALWAYS and IMMEDIATELY be noted on the consignment note before acknowledging receipt of the shipment to the carrier!

Also contact Hallins, ideally at once but no later than three days after receipt of the shipment.

Tel.: +46 144 15 300 (ask for Sales Support).

Email: claim@hallins.com

Temptainer Basic are normally delivered upright on a pallet, enclosed in protective plastic and secured with plastic straps (although this may vary slightly, depending on the delivery method).



IMPORTANT!

When removing the packaging, take care to ensure that the power cable is not damaged.



After unpacking, hand the packaging materials in for proper recycling.

NOTE!

Always clean the trolley before use!

4. WARRANTY

The manufacturer will rectify any faults that can be attributed to production or material faults and that occur within 24 months of delivery.

The warranty also applies in accordance with the following provisions:

BFS 2009	General provisions for the supply of catering equipment.
NL 09	General provisions for the supply of machinery and other mechanical, electrical and electronic equipment.
ORGALIME 2012	General provisions for the supply of machinery and other mechanical, electrical and electronic equipment.

5. USE

The Temptainer Basic is designed to be used for the transport of food in an indoor environment under normal conditions in terms of temperature, humidity and lighting. The surface should be level, hard and non-slip and have no cavities or obstructions. The Temptainer Basic should normally be moved by hand, although some versions may also be moved in a chain.

If necessary the Temptainer Basic can be transported between different indoor environments using, for example, a truck or another covered vehicle.

In order to utilise the qualities of the trolley to the greatest effect and to prevent injury, it is vital that you read through these instructions carefully and that you use the trolley in the correct way.

SAFETY

The trolley has been designed and fitted with safety devices to prevent and avoid injury and accidents.

The safety devices must not be put out of service or removed.

Modifications to the trolley that affect operational safety are not permitted.

It is extremely important that users are familiar with how the trolley works and the correct way to use it.

The rules of the Swedish Occupational Safety Authority [Arbetskyddsverket] must always be observed, minimum requirements in accordance with Directive 2009/104/EC.

IMPORTANT



The food trolley may only be used for its intended purpose and by people who are qualified to use it.

Never use the trolley if damage or faults have occurred that affect operational safety. Never use the trolley if it has been repaired, modified or adjusted without the approval of the person responsible. Faults in the trolley and deficiencies in the working environment must be reported to a supervisor.

Remember that you as user are responsible for ensuring no one is injured.

The trolley must be used in such a way that injury to persons or damage to property does not occur.

- Signs and markings must not be removed or made illegible.
- The trolley must undergo preventive maintenance on a regular basis for the purpose of avoiding accidents. Read more about maintenance in Chapter 7.



IMPORTANT

When using in public environments, particularly where children may be present, the user must take adequate measures to prevent people from entering the work area.

We recommend that a risk analysis be prepared for the environment in question.

BEFORE STARTING WORK

- Make sure that the trolley is used on a firm, smooth surface.
- Always use protective shoes, gloves and clothing as required.

DURING WORK

- Maintain full supervision of the trolley when it is moving. Look out for other mobile machines and objects in the vicinity.
- Be aware of the risk of tipping! The trolley may only carry loads for which it is designed, and these loads must be stable and securely arranged.
- Do not let the trolley come into contact with other objects.
- Be aware of the risk of trapping when working with trolleys on wheels.
- It is forbidden to travel on the trolley.
- When the trolley is parked or left unsupervised, the wheel brake must always be locked.

Wheel with a foot brake



The brake when locked.



The brake when released.

TEMPTAINER BASIC WITH CONVECTION HEATING



1. Connect the power cable to an earthed electrical socket (230-240 V~) and press *on at the on/off-button to start the heating process.

NOTE!

The trolley should be switched on approx. 20 minutes before use so that the temperature reaches the right heating temperature (approx. +85°C).

The trolley has a preset thermostat, which may only be changed by a qualified service engineer.

2. The temperature indicator on the door of the trolley shows the actual temperature reached in the trolley.
3. When the temperature in the trolley has reached the right level, vessels containing hot food may be placed in the trolley.
4. Only place well heated items in the hot cabinet.

Bear in mind!

Use containers with lids for the best temperature retention and avoid opening them and the doors unnecessarily.

The better the areas are filled, the better the ability to maintain the correct temperature.

5. Conclude the heating up process by pressing off at the *on/off-button and detaching the power cable from the electricity socket.

TEMPTAINER BASIC WITH COMPRESSOR COOLING TECHNOLOGY



1. Connect the power cable to an earthed electrical socket (230-240 V~) and press *on at the on/off-button to start the cooling process.
The trolley should be switched on approx. 40 minutes before use so that the temperature reaches the right cooling temperature (approx. +4°C).
The trolley has a preset thermostat, which may only be changed by a qualified service engineer.

NOTE!

The rear side of the trolley must have clearance from the wall or other objects of at least 5 cm.

2. The temperature indicator on the front shows when the trolley has reached the actual temperature reached in the trolley.
3. When the temperature in the trolley has come down to the right level, vessels containing food may be placed in the trolley.
4. Only place well cooled items in the cold cabinet.

Bear in mind!

Use containers with lids for the best temperature retention and avoid opening them and the doors unnecessarily.

The better the areas are filled, the better the ability to maintain the correct temperature.

5. Conclude the cooling process by pressing off at the *on/off-button and detaching the power cable from the electricity socket.

TEMPTAINER BASIC WITH COMBINED ACTIVE HEATING AND ACTIVE COOLING



1. Connect the power cable to an earthed electrical socket (230-240 V~) and press *on at the on/off-button to start the cooling/heating process.
The trolley should be switched on approx. 40 minutes before use in order to come down

to the right cooling temperature (approx. +4°C) or heating temperature (approx. +85°C). The trolley has a preset thermostat, which may only be changed by a qualified service engineer.

NOTE!

The rear side of the trolley must have clearance from the wall or other objects of at least 5 cm.

2. The temperature indicator on the front shows the actual temperature reached in the trolley.
3. When the temperature in the trolley has come up/down to the right level, vessels containing hot or cold food may be placed in the relevant trolley.
4. Only place well cooled items in the cold cabinet.

Bear in mind!

Use containers with lids for the best temperature retention and avoid opening them and the doors unnecessarily.

The better the areas are filled, the better the ability to maintain the correct temperature.

5. Conclude the cooling/heating process by pressing off at the *on/off-button and detaching the power cable from the electricity socket.

TEMPTAINER BASIC IN NEUTRAL DESIGN

The Temptainer Basic in neutral design has neither active cooling nor heating, but is used primarily to transport food.

It is, however, easier to maintain the temperature of the food using the trolley.

In order to maintain the low temperature of cooled items, the trolley may be placed in a cold room before use and fitted with cooling and freezing lamps.

TRANSPORT

The Temptainer Basic is designed to be used to transport food in an indoor environment. The Temptainer Basic is normally transported or moved by hand, although some versions may also be moved in a chain.

This kind of transport uses a pulling device consisting of a pin and tow-bar, which are available as options from Hallins.

The maximum number of trolleys that may be connected in a chain is four.

If necessary, the Temptainer Basic can be transported or moved between different indoor environments using, for example, a truck or another covered vehicle.



IMPORTANT

It is very important to secure the trolley in the vehicle using suitable equipment to make sure that there is no risk of the trolley tipping over during vehicle transport!

Whatever the means of the transport, the surface must be level, hard and non-slip and have no cavities or obstructions.

6. MAINTENANCE AND TROUBLESHOOTING

This chapter describes the maintenance required for the trolley to function in the best way possible as well as troubleshooting for rectification by the user. In addition to this manual, it is possible that we may send separate instructions that accompany the trolley in terms of maintenance and troubleshooting.

NOTE!

Only Hallins original spare parts may be used when replacing parts. Failure to observe this may nullify the warranty obligation in full.

CLEANING



IMPORTANT

Under no circumstances may the Temptainer Basic be connected to the mains supply during cleaning. Always remove the mains cable from the electrical socket before cleaning.

As the Temptainer Basic contains electrical components, it is very important that cleaning is carried out with care.

The Temptainer Basic may be cleaned using standard detergents used in restaurants and catering operations.

NOTE!

Corrosive detergents may not be used.

MAINTENANCE

In order for your Temptainer Basic to work in the best possible way, it is important to perform regular maintenance in accordance with the following.



IMPORTANT

Check that the trolley is not connected to the mains when commencing maintenance.

Frequency	Procedure
Each day	<ol style="list-style-type: none">1. Clean the trolley in accordance with cleaning instructions.2. Check that the trolley's electrical components and flex holder are free from defect.3. Check that signs and marks are intact and legible.
Every month	<ol style="list-style-type: none">1. Check all electrical connections and components and rectify any damage and wear. Replace with new parts where necessary.

2. Check that all screws and nuts are properly tightened.
3. Check that all wheels rotate freely and that the tyre coating is intact.
4. Check that the wheel brakes are undamaged and work properly.
5. Check the fan in the trolley with Peltier cooling, clean as required.

TROUBLESHOOTING

The trolley has been designed and tested to achieve optimal operational reliability and service life, under the proviso that regular maintenance is carried out in accordance with the specified instructions. If despite this a problem should occur, use the troubleshooting list below to obtain relevant guidance.

If problems persist after you have taken the measures specified in the list below, you should contact an authorised service engineer or Hallins Sales AB.

Symptom	Procedures
Trolley with active heating does not heat up.	A. Check that the flex holder is connected to the mains. B. Check that the unit is in on-mode (ON/OFF-button) C. Check that the flex holder has not been damaged. D. Check that the connections in the trolley and flex holder are intact. E. Contact a qualified service engineer.
Trolley with active cooling does not cool down.	A. Check that the flex holder is connected to the mains. B. Check that the unit is in on-mode (ON/OFF-button) C. Check that the flex holder has not been damaged. D. Check that the connections in the trolley and flex holder are intact. E. Check that the fans in trolleys with Peltier cooling are clean. F. Contact a qualified service engineer.

7.

Model	IP class, internal	IP class, external	Cleaning permitted
Neutral (N)	IP55	IP55	May be rinsed with water both internally and externally.
Active heating (HS)	IP55	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active cooling (CC)	IP55	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active heating + Active cooling (HS+CC)	IP55	IP21	May be rinsed with water internally, external cleaning with damp cloth.

8. OVERVIEW AND TECHNICAL DATA

OVERVIEW – general information

The Temptainer Basic from Hallins is available in several options. The size of the trolleys is described using the number of guides, normally 12 guides, with guide gaps of 80 mm. The trolleys are adapted to gastronorm standards and only gastronorm containers, trays, etc. may be used.

There are three different models, **Single** and **Tower**, each of which can have the following functions:

- neutral (**N**),
- active heating (**HS**),
- active cooling (**CC**),
- or a combination of these.

Cooling is based on compressor technology (**CC**).

The Neutral (**N**) trolley has no active heating or cooling function.

Digital controllers with off cycle defrost, AUX relay, power supply 100 or 230VAC with or w/out battery backup.

XR30CX

REF. 0-7020115, 0-7020110, 0-7020122, 0-7020202, 7020346.

1. GENERAL WARNING

1.1 PLEASE READ BEFORE USING THIS MANUAL

- This manual is part of the product and should be kept near the instrument for easy and quick reference.
- The instrument shall not be used for purposes different from those described hereunder. It cannot be used as a safety device.
- Check the application limits before proceeding.

2. FRONT PANEL COMMANDS



SET	To display target set point. In programming mode it selects a parameter or confirm an operation.
	(DEF) To start a manual defrost.
	(UP) To see the max stored temperature. In programming mode it browses parameters or increases the displayed value.
	(DOWN) To see the min stored temperature. In programming mode it browses the parameters or decreases the displayed value.
	To switch the instrument on and off when onF=OFF.
	NOT USED
	To lock & unlock the keyboard.

2.1 USE OF LEDS

Each LED function is described in the following table.

LED	MODE	FUNCTION
	ON	Compressor enabled
	Flashing	Anti-short cycle delay enabled
	ON	Defrost enabled
	ON	An alarm is occurring
	ON	Continuous cycle is running
	ON	Energy saving enabled
	ON	Measurement unit
	Flashing	Programming phase

3. MAX & MIN TEMPERATURE MEMORIZATION

3.1 HOW TO SEE THE MIN TEMPERATURE

1. Press and release the **DOWN** button.
2. The "Lo" message will be displayed followed by the minimum temperature recorded.
3. By pressing the **DOWN** button again or by waiting for 5s the normal display will be restored.

3.2 HOW TO SEE THE MAX TEMPERATURE

1. Press and release the **UP** button.
2. The "Hi" message will be displayed, followed by the maximum recorded temperature.
3. By pressing the **UP** button again or by waiting for 5s, the normal display will be restored.

3.3 HOW TO RESET THE MAX AND MIN TEMPERATURE RECORDED

1. Keep **SET** button pressed more than 3s while the max or min temperature is displayed ("rSt" message will be displayed).
2. To confirm the operation the "rSt" message starts blinking and the normal temperature will be displayed.

4. MAIN FUNCTIONS

4.1 HOW TO SEE THE SETPOINT



1. Push and immediately release the **SET** button: the display will show the Set point value;
2. Push and immediately release the **SET** button or wait for 5 seconds to display the probe value again.

4.2 HOW TO CHANGE THE SETPOINT

1. Keep **SET** button pressed more than 2 seconds to change the Set point value.
2. The value of the set point will be displayed and the "°C" or "°F" LED icon will start blinking.
3. To change the Set-point value, push the **UP** or **DONW** buttons within 10s.
4. To memorise the new set point value, push the **SET** button again or wait for 10s.

4.3 HOW TO LOCK THE KEYBOARD

1. Keep pressed for more than 3 s the **UP + DOWN** buttons.
2. The "PoF" message will be displayed and the keyboard will be locked. At this point it will be possible only to see the set point or the MAX o Min temperature stored
3. If a button is pressed more than 3s the "PoF" message will be displayed.

4.4 TO UNLOCK THE KEYBOARD

Keep pressed both **UP** and **DOWN** for more than 3s till the "Pon" message will be displayed.

4.5 THE ON/OFF FUNCTION



When "onF=OFF", pushing the **ON/OFF** key, the instrument is switched off. The "OFF" message is displayed. In this configuration, the regulation is disabled. To switch the instrument on, push again the **ON/OFF** key.

WARNING: Loads connected to the normally closed contacts of the relays are always supplied and under voltage, even if the instrument is in stand by mode.

5. PARAMETERS

REGULATION

LS	Minimum set point: (-100°C+SET; -148°F+SET) it sets the minimum value for the set point.
US	Maximum set point: (SET+150°C; SET+302°F) it sets the maximum value for set point.

6. ALARM MESSAGES

6.1 OTHER MESSAGES

Pon	Keyboard unlocked.
PoF	Keyboard locked

7. TECHNICAL DATA

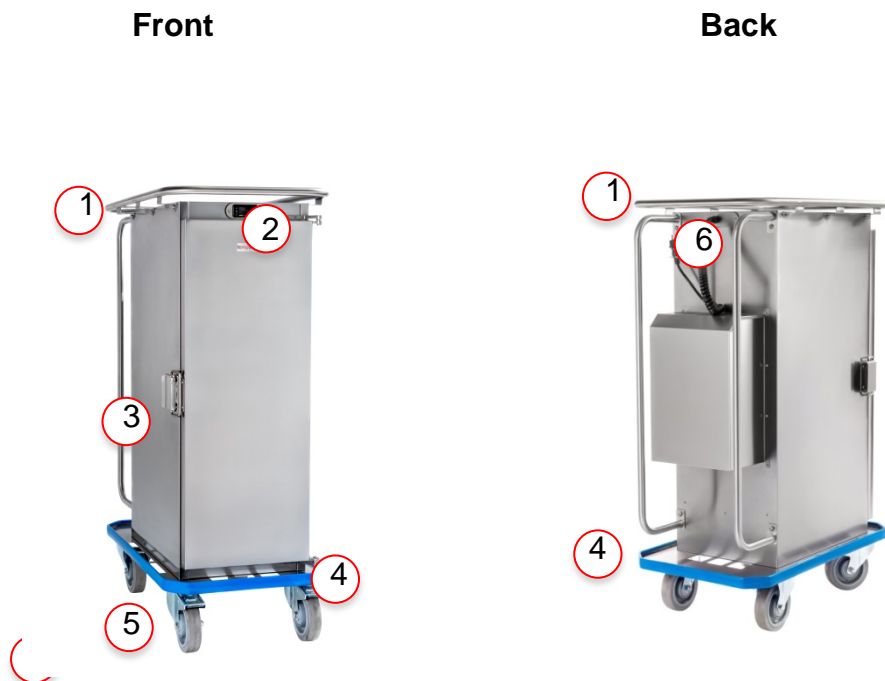
Housing: self extinguishing ABS.
Case: XR30CX frontal 32x74mm; depth 60mm.
Mounting: XR30CX panel mounting in a 71x29mm panel cut-out.
Protection: IP20. **Frontal protection:** XR30CX IP65.
Connections: Screw terminal block ≤ 2.5 mm² wiring.
Model 7020346 and 7020345: fast-on tabs 6,3mm for loads and power supply; Disconnect able screw terminal blocks for probe, digital input and
Power supply: according to the model: 100Vac ±10%, 50/60Hz; or 230Vac ±10%, 50/60Hz, or 120Vac ±10%, 50/60Hz, or
Power absorption: 3VA max.
Display: 3 digits red LEDs, 14.2 mm high.
Digital input: free voltage contact.
Analogue Input: a PT1000 or PTC probe, set via parameter.
Relay outputs:
Compressor: 20(8)A, 250Vac.
Alarm: SPDT 8(3)A, 250Vac.
Connectors for external backup battery (only for battery-backup model).
Data storing: on the non-volatile memory (EEPROM).
Kind of action: 1B. **Pollution degree:** 2. **Software class:** A.
Rated impulsive voltage: 2500V. **Overvoltage Category:** II.
Operating temperature: 0÷60°C.
Storage temperature: -30÷85 °C.
Relative humidity: 20÷85% (no condensing).
Measuring and regulation range:
Pt1000 probe: -100÷100°C (-148÷212°F).
PTC probe: -55÷150°C (-67÷302°F).
Resolution: 0.1°C or 1°C or 1°F (selectable).
Accuracy (ambient temp. 25°C): ±0.7 °C ±1 digit.
Only for battery backup model:
Type of battery: 6Vdc, 1.2Ah.
Charging time: 94hours.

TECHNICAL DATA – specific information

SINGLE

The Single model is a trolley in either compressor cooling (CC), convection heating (HS) or neutral (N) version.

Figure 1. Single model with active compressor cooling (CC).



The item on the picture is equip with an extra handle on the back

Figure 1. Main parts of Temptainer Basic in Single design

- | | | | |
|---|-----------------------|---|--------------------------------------|
| 1 | Handle/bumper | 4 | Bumper |
| 2 | Temperature indicator | 5 | Wheel with foot brake |
| 3 | Handle/door lock | 6 | Power cable (not in neutral trolley) |

Technical data – Single N	M6060012-01
Guide pair (qty)	12
Width x depth (mm)	500x770
Height (mm)	1380
Weight (kg)	50
Capacity (litres)	Max 120
Wheel diameter (mm)	160 mm, 2 fixed, 2 swivel brake

Technical data – **Single HS**

	M6062012-01
Guide pair (qty)	12
Width x depth (mm)	500x770
Height (mm)	1380
Weight (kg)	55
Capacity (litres)	Max 120
Output (W) 230-240 V, 50-60 Hz, 1-phase	800
Wheel diameter (mm)	160 mm, 2 fixed, 2 swivel brake

Technical data – **Single CC**

	M6064012-01
Guide pair (qty)	12
Width x depth (mm)	500x835
Height (mm)	1380
Weight (kg)	65
Capacity (litres)	Max 120
Output (W) 230-240 V, 50-60 Hz, 1-phase	136
Wheel diameter (mm)	160 mm, 2 fixed, 2 swivel brake

TOWER

The Tower trolley has double compartments, stacked. The compartment can be combined in any way for cold, hot or neutral storage. .

Figure 2. Tower model with active heating and active cooling.

Front

Back



Figure 2. Main parts of Temptainer Basic in Tower design

- | | | | |
|---|-----------------------|---|--|
| 1 | Handle/bumper | 5 | Wheel with foot brake |
| 2 | Temperature indicator | 6 | Bracket for cable and power cable (not in neutral trolley) |
| 3 | Handle/door lock | | |
| 4 | Bumper | | |

Technical data – **Tower CC+HS**

	M6071066-01
Guide pair (qty)	6+6
Width x depth (mm)	580x880
Height (mm)	1474
Weight (kg)	65
Capacity (litres)	Max 60+60
Output (W) 230-240 V, 50-60 Hz, 1-phase	136+800
Wheel diameter (mm)	160 mm, 2 fixed, 2 swivel brake

9. SPARE PARTS

If any component is no longer working, contact your supplier or Hallins.

Only Hallins original spare parts may be used when replacing parts. Failure to observe this may nullify the warranty obligation in full.

Hallins stocks a full range of spare parts.

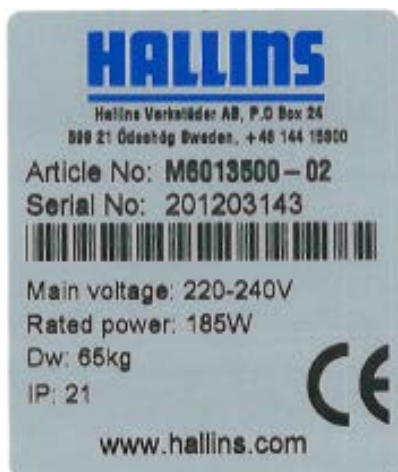
Returning spare parts

Do not return spare parts that have been worn through normal usage or damaged in an accident.

Return worn, damaged or unusable parts if the defect is considered to fall under the warranty obligation. If this is the case, return the parts immediately, as you may otherwise forfeit your right to a replacement.

When ordering spare parts, please quote the trolley's **Part number *** and **Serial number **** as stated on the machine plate.

10. STICKERS



Machine sign (individual)

11. OPERATION BOOK - SERVICE AND MAINTENANCE

PART NUMBER: _____

SERIAL NUMBER: _____

DELIVERED: _____

SERVICE INTERVAL: _____

<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>
<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>	<p>SERVICE & MAINTENANCE DATE SIGNED OBSERVATIONS:..... </p>

12. RECYCLING



The Temptainer Basic is manufactured from recyclable materials, or from materials that can be reused.

Specialist companies take care of worn-out trolleys, dismantle them and utilise any materials that can be reused.

Electrical items must be taken to special collection points for electrical materials.

Hallins Sales AB can offer a service to take care of worn-out Temptainer Basic. Contact Hallins Sales AB for further information.

13. EU DECLARATION OF CONFORMITY



Declaration of conformity in accordance with the Low Voltage Directive, 2006/95/EC,

the EMC Directive, 2004/108/EC and the Machine Directive, 2006/42/EC.

Manufacturer: **Hallins Sales AB**
Box 24
SE-599 21 ÖDESHÖG
Sweden
Tel.: +46 (0)144 – 153 00
Fax: +46 (0)144 – 314 00
Email: support@hallins.com
Web: www.hallins.com or www.temptainer.se

Representative: Company _____
Address _____
Tel. _____
Fax _____
Email _____

declares that this Temptainer Basic has been manufactured in accordance with Directive **2006/42/EC** of the European Parliament and of the Council of 17 May 2006 on the approximation of the laws of the Member States relating to machinery, as well as the Low Voltage Directive **2006/95/EC** and the EMC Directive **2004/108/EC**.

Serial No. _____

Product no.

Single: M6060012-01 – M6062012-01 – M6064012-01

Tower: M6071066-01

The relevant parts of the following harmonised standards have been observed in design and manufacture:

- EN 60335-1 Household and similar electrical appliances - Safety - General requirements
- EN 60335-2-49 Household and similar electrical appliances - Safety - Particular requirements for commercial electric appliances for keeping food and crockery warm
- EN 60335-2-89 Household and similar electrical appliances - Safety - Part 2-89: Particular requirements for commercial refrigerating appliances with an incorporated or remote refrigerant condensing unit or compressor
- EN 60204-1 Safety of machinery - Electrical equipment of machines - General requirements.
- EN 1672-2:2005 Food processing machinery - Basic concepts - Part 2: Hygiene requirements

ÖDESHÖG

02/09/2016

Tommy Hallin, CEO