

## *User Guide*

*Original Instructions*



## *Temptainer Basic*

## *Temptainer Premium*

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Version	3.0
Date	
<b>01/10/2020</b>	

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## 1. INTRODUCTION

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

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

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

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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.

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

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If you have any questions – contact your supplier.

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

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**The following symbol is used in this manual:**

### **IMPORTANT!**



To emphasise important information or warn of potential risks, etc.

## 2. DELIVERY AND ASSEMBLY

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

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

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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.

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

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

- **Tel.:** +46 144 153 00 (ask for Sales Support)
- **Email:** claim@hallins.com

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The Temptainer 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!

### 3. WARRANTY

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

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The warranty also applies in accordance with the following provisions:

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

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## 4. USE

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The Temptainer is designed to be used for the transport of food in an indoor environment under normal conditions in terms of temperature, humidity and lighting.

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The surface should be level, hard and non-slip and have no cavities or obstructions.

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The Temptainer should normally be moved by hand, although some versions may also be moved in a chain.

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

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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.

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### SAFETY

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

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

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

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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.

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

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#### IMPORTANT



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.

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

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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.

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## 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.

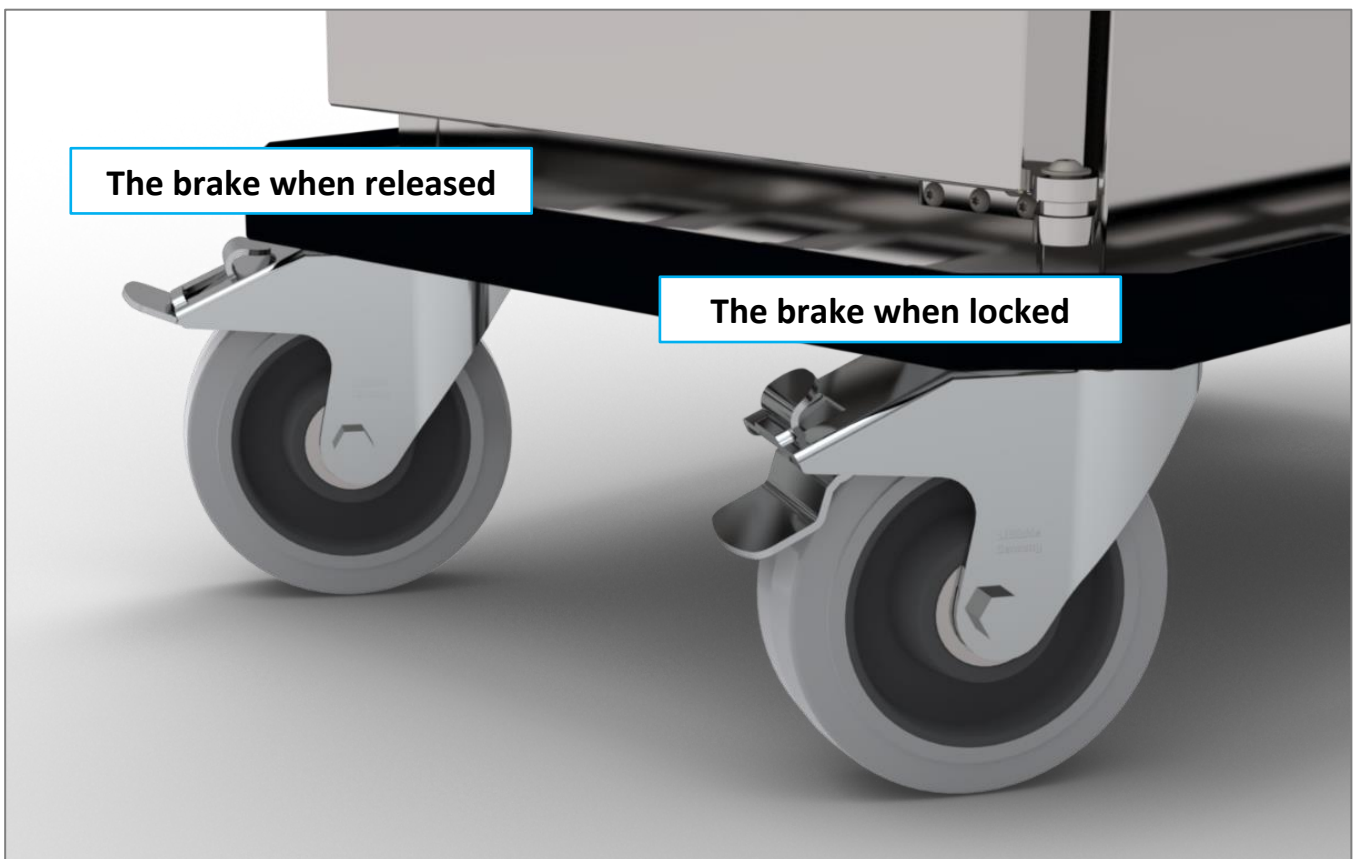
Be aware of the risk of trapping when working with trolleys on wheels.

It is forbidden to travel on the trolley.

When trolley is turned off, open door to prevent condense water.

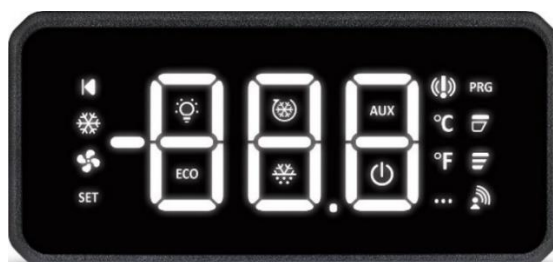
When the trolley is parked or left unsupervised, the wheel brake must always be locked.

### Wheel with a foot brake



## TEMPTAINER BASIC AND TEMPTAINER PREMIUM HEATING/COOLING

1. Connect the power cable to an earthed electrical socket (230-240 V~).



2. To activate/deactivate the cooling/heating process follow the instructions on picture below.

### NOTE!

The regulator on the front shows when the trolley has reached the actual temperature inside of the trolley. The trolley has a pre-set thermostat, which may only be changed by a qualified service engineer.



3. **HEATING**

The trolley should be switched on approx. 15 minutes before use so that the temperature reaches the right heating temperature of approx. +80 °C.

Only place well heated items in the hot cabinet.

4. **COOLING**

The trolley should be switched on approx. 15 minutes (compressor cooling) and 40 minutes (peltier cooling) before use so that the temperature reaches the right cooling temperature of approx. +4 °C.

The inner rear side of the trolley must have clearance from the wall or other objects of at least 20 mm to achieve correct functionality.

Only place well cooled items in the cold cabinet.

5. 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.

### 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.

6. Conclude the heating/cooling process by deactivating the regulator (see picture above) 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 is designed to be used to transport food in an indoor environment.

The Temptainer 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 six.

If necessary, the Temptainer 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.

## 5. 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 be connected to the mains supply during cleaning. Always remove the mains cable from the electrical socket before cleaning.

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

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

### NOTE!

Corrosive detergents may not be used.

## MAINTENANCE

### NOTE!

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

### IMPORTANT



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

Frequency	Procedure
Each day	<ol style="list-style-type: none"> <li>1. Clean the trolley in accordance with cleaning instructions.</li> <li>2. Check that the trolley's electrical components and power cord are free from defect.</li> <li>3. Check that signs and marks are intact and legible.</li> </ol>
Every month	<ol style="list-style-type: none"> <li>1. Check all electrical connections and components and rectify any damage and wear. Replace with new parts where necessary.</li> <li>2. Check that all screws and nuts are properly tightened.</li> <li>3. Check that all wheels rotate freely and that the tyre coating is intact.</li> <li>4. Check that the wheel brakes are undamaged and work properly.</li> <li>5. Check the fan in the trolley with Peltier cooling, clean as required.</li> </ol>

## 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.	<ol style="list-style-type: none"><li>1. Check that the power cord is connected to the mains.</li><li>2. Check that the unit is in on-mode (ON/OFF-button)</li><li>3. Check that the power cord has not been damaged.</li><li>4. Check that the connections in the trolley and power cord are intact.</li><li>5. Contact a qualified service engineer.</li></ol>
Trolley with active cooling does not cool down.	<ol style="list-style-type: none"><li>1. Check that the power cord is connected to the mains.</li><li>2. Check that the unit is in on-mode (ON/OFF-button)</li><li>3. Check that the power cord has not been damaged.</li><li>4. Check that the connections in the trolley and power cord are intact.</li><li>5. Check that the fans in trolleys with Peltier cooling are clean.</li></ol>

## 6. OVERVIEW AND TECHNICAL DATA

### OVERVIEW – General Information

The Temptainer from Hallins is available in several options. The size of the trolleys is described using the number of 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, Tower, Twin** each of which can have the following functions:

- neutral (**N**)
- active heating type Convection (**H**)
- active cooling type Peltier (**C**)
- active cooling type Compressor (**CC**)
- or a combination of these

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

Model	IP class, inside	IP class, outside	Cleaning permitted
Neutral ( <b>N</b> )	IP55	IP55	May be rinsed with water both internally and externally.
Active heating ( <b>H</b> )	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active cooling ( <b>CC/C</b> )	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.
Active heating + Active cooling or neutral ( <b>H+CC/C</b> or <b>N</b> )	IP25	IP21	May be rinsed with water internally, external cleaning with damp cloth.

**TECHNICAL DATA: TEMPTAINER BASIC AND PREMIUM – Specific Information**

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

The **Tower** trolley has double compartments, stacked. The compartment can be combined in any way for cold (**CC, C**), hot (**H**) or neutral (**N**) storage.

The **Twin** trolley has double compartments next to each other. The compartment can be combined in any way for cold (**CC, C**), hot (**H**) or neutral (**N**) storage.

Figure 1. Temptainer Premium Tower model with active heating (**H**) and active cooling (**CC**).



1. Top handle/bumper
2. Regulator
3. Handle/door lock
4. Door
5. Castors(with/without foot brake)

6. Power cord (not in neutral trolley)
7. Active heating/active cooling
8. Undercarriage/base
9. Bumper
10. Vertical handles  
(standard on Premium)

<b>Temptainer Single</b>	<b>Basic / Premium</b>			
Guide pair (qty)	6	8	12	14
Height (mm)	895	1055	1375	1535
Capacity (litres)	60	80	120	140

<b>Temptainer Tower</b>	<b>Basic / Premium</b>	
Guide pair (qty)	6 + 6	6 + 8 / 8 + 6
Height (mm)	1470	1630
Capacity (litres)	60 + 60	60 + 80 / 80 + 60

<b>Temptainer Twin</b>	<b>Basic / Premium</b>			
Guide pair (qty)	6 + 6	8 + 8	12 + 12	14 + 14
Height (mm)	895	1055	1375	1535
Capacity (litres)	60 + 60	80 + 80	120 + 120	140 + 140

<b>Aggregates</b>	<b>Power Consumption</b>
Active heating	1100 W
Active cooling	280 W
Peltier	280 W

## 7. 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**.

## 8. STICKERS

Machine sign (individual)

### Active heating



### Active cooling



## 9. OPERATION BOOK - SERVICE AND MAINTENANCE

PART NUMBER: \_\_\_\_\_

SERIAL NUMBER: \_\_\_\_\_

DELIVERED: \_\_\_\_\_

SERVICE INTERVAL: \_\_\_\_\_

<p><b>SERVICE &amp; MAINTENANCE</b></p> <p>DATE: .....</p> <p>SIGNED: .....</p> <p>OBSERVATIONS:</p> <p>.....</p> <p>.....</p>	<p><b>SERVICE &amp; MAINTENANCE</b></p> <p>DATE: .....</p> <p>SIGNED: .....</p> <p>OBSERVATIONS:</p> <p>.....</p> <p>.....</p>	<p><b>SERVICE &amp; MAINTENANCE</b></p> <p>DATE: .....</p> <p>SIGNED: .....</p> <p>OBSERVATIONS:</p> <p>.....</p> <p>.....</p>
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## 10. RECYCLING

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

The Temptainer 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.

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Hallins Sales AB can offer a service to take care of worn-out Temptainer.

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Contact Hallins Sales AB for further information.

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## 11. 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  
 Fabriksvägen 1  
 SE-599 33 ÖDESHÖG  
 SWEDEN

### Contact

Tel. +46 (0) 144 – 153 00  
 Email support@hallins.com  
 Web www.hallins.com

### Representative

Company \_\_\_\_\_  
 Address \_\_\_\_\_  
 Tel. \_\_\_\_\_  
 Email \_\_\_\_\_

declares that this Temptainer 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. – Temptainer Basic

- Single: M6000006XXX, M6000008XXX, M6000012XXX, M6000014XXX
- Tower: M6000066XXX, M6000086XXX, M6000068XXX
- Twin: M6000606XXX, M6000808XXX, M6001212XXX, M6001414XXX

### Product no. – Temptainer Premium

- Single: M7000006XXX, M7000008XXX, M6000012XXX, M7000014XXX
- Tower: M7000066XXX, M7000086XXX, M7000068XXX
- Twin: M7000606XXX, M7000808XXX, M7001212XXX, M7001414XXX

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

01/10/2020

Tommy Hallin, CEO