



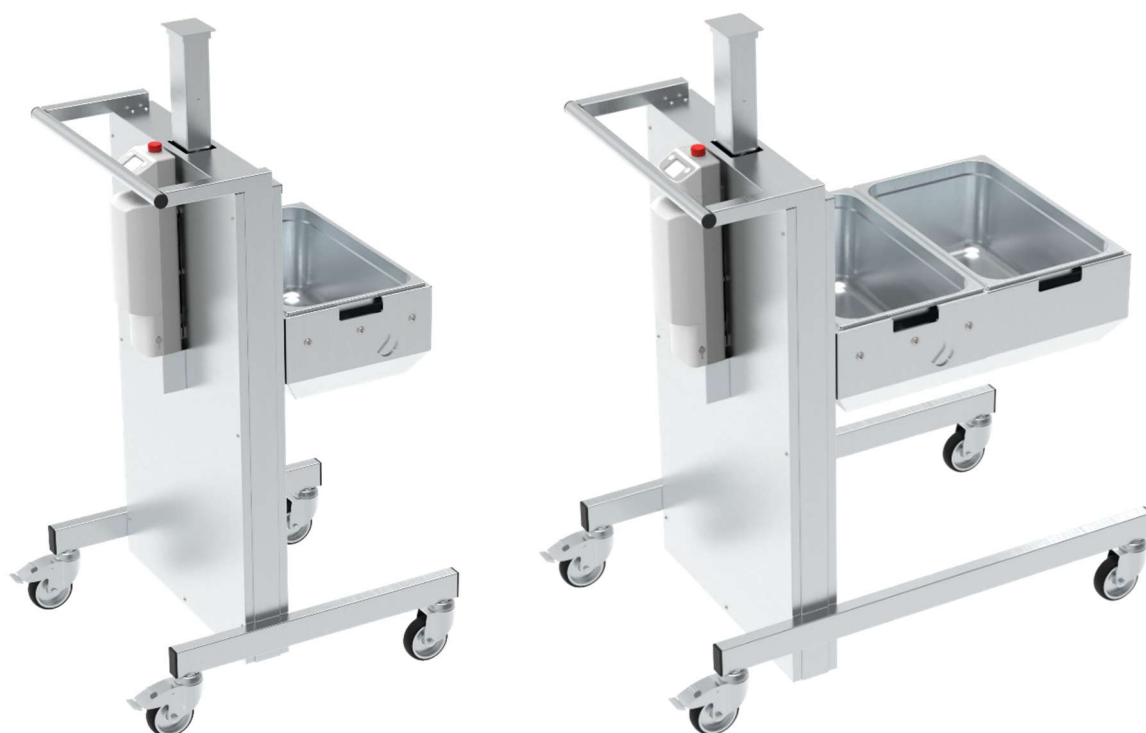
Gastro-Haal

USER MANUAL

for installation, operation and maintenance

AUTOMATIC LIFTING TROLLEY

Practic



AZV 1/1GN, AZV 2/1GN

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CE 1299

Content

1. General information	3
2. Use	3
2.1. <i>Additional guidelines for the operator</i>	<i>3</i>
3. Safety regulations	4
4. Description automatic lifting trolley	6
4.1. <i>Main parts</i>	<i>7</i>
4.2. <i>Accessories.....</i>	<i>8</i>
5. Technical data.....	9
6. General operating instructions.....	10
7. Operation.....	11
7.1. <i>Turning the equipment on.....</i>	<i>11</i>
7.2. <i>Lifting the equipment</i>	<i>11</i>
7.3. <i>Starting the equipment</i>	<i>11</i>
7.4. <i>Turning the equipment off.....</i>	<i>11</i>
7.5. <i>Installing the control panel.....</i>	<i>12</i>
8. Attachment	13
8.1. <i>Connection dimensions of the control panel with battery in (mm).....</i>	<i>13</i>
9. Cleaning and maintenance of equipment	14
9.1. <i>Battery Maintenance and Charging</i>	<i>14</i>
10. Warranty.....	14
11. Transport, manipulation, storage	15
12. Disposal of the equipment.....	15

The contact details of the supplier and service provider can be found on page 17.



<https://gastrohaal.sk/en/product-registration>

1. General information

Dear user, thank you for choosing a product from GASTRO-HAAL. The automatic trolley is designed for lifting and handling food in solid and liquid form using GN. It is designed to save you work, simplify handling and help automate your production processes. Before using the equipment, carefully study the operating instructions so that the equipment can serve you to your satisfaction. We wish you much joy and success in using the equipment.

2. Use

The automatic and adjustable lifting trolley Gastro-Haal is used for handling and transferring food using GN. The equipment belongs to the group of the most modern handling aids in the kitchen, which speeds up cooking and saves time and effort. It is also used to strain food from the boiling pan directly into the trolley. For example, soups, sauces, side dishes and various dishes are simply drained or transferred to the GN in the trolley. They are suitable for cooking boiling pans, boiling-bratt pans, bratt pans, stoves and more.

The manual should guide you as easily as possible to understand how to operate this equipment - the Automatic Lifting Trolley and inform you about its options and capabilities.

The manual is intended for all persons who come into contact with the equipment during its operation and maintenance. Each of these persons must be thoroughly familiar with its contents before starting any work with the equipment.

FORBIDDEN! Lifting and transporting people.

2.1. Additional guidelines for the operator

Please read the manual carefully. It must be considered as part of the equipment and cannot be separated in the event of resale. **Therefore, keep this manual for future reference.** Follow the instructions given in it exactly to not only make the use of the equipment easier, but also to ensure its optimal use and long life.

Do not use the equipment until you have thoroughly read all the instructions, prohibitions and recommendations contained in this manual, especially in the chapter "Safety regulations".

The images used in this manual may not always correspond to reality - their purpose is to describe the main principles of the equipment.

WARNING: In practice, unforeseen situations often occur that could not be included in the operating instructions. Therefore, whenever you are unsure of the procedure, please contact the manufacturer:

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Povazska 16
940 67 Nove Zamky
Slovak republic

Phone contact: +421 35 6 430 115, +421 903 419 181

Email: gastro@gastrohaal.sk

3. Safety regulations

Although the equipment has been designed and manufactured to comply with all harmonized EU directives and safety standards, the operator is primarily responsible for his or her own personal safety. The manufacturer of the equipment is not liable for personal injury or damage to the equipment or environmental damage caused by failure to use and operate it in accordance with the operating and maintenance instructions and the applicable safety regulations.

The purpose of this chapter is to provide the most important information on occupational safety and health protection for the operator and all other persons who come into contact with the equipment and its accessories.

PROHIBITED!

- Boarding/transporting and lifting people!
- Lifting and lowering loads on inclined surfaces is prohibited!
- The permissible load capacity of your lift trolley can be found on the label attached to the equipment and also in the technical data in Chapter 5.

WARNING!

- The equipment may only be used on a flat floor, i.e. operated on floors that meet the STN 74 4505 standard and the requirement for floor flatness must always be met so that the limit deviation of local surface flatness is +/- 3 mm.
- The equipment is intended exclusively for indoor dry environments.
- The lifting trolley must not be overloaded according to the technical information.
- Ensure regular training of equipment operators. This will prevent possible work accidents and damage to the equipment.
- The equipment may only be used for transporting food and in accordance with the instructions. Any other use is contrary to the intended use and is considered dangerous.
- For safety reasons, do not remove any fixed covers or attempt to access the equipment. The equipment does not contain any components that you as a user can manipulate.
- Leave any repairs and maintenance beyond those described in this manual to a qualified service technician.
- Do not use the equipment if you are not of legal age and competent, if you suffer from dizziness, faint or are otherwise weak or unfocused, or under the influence of drugs or alcohol!
- It is strictly forbidden to remove or damage the labels attached to the equipment.
- Operate the control panel buttons only with your fingers. Using sharp, pointed or other objects to operate the equipment will lost the right to warranty repair.
- When operating the equipment, be aware that it may be hot, which poses a risk of burns.
- When lifting, it is forbidden for another person to stand in front of the lift trolley. The operator must stand behind the handle of the trolley.
- When operating = lowering the trolley up/down, it is prohibited for another person to stand in front of the lift trolley.

HANDLING the GASTRO-HAAL automatic lifting trolley:

- ✓ Be careful to handle hot liquids safely. Only touch them with heat-resistant protective clothing - there is a risk of burns.

- ✓ Do not overfill the tank or GN container with material. It is recommended to fill it to a maximum of $\frac{3}{4}$ capacity.
- ✓ When handling the trolley, always cover the contents of the GN with a suitable lid.
- ✓ When raising or lowering the trolley, make sure there are no objects in the path of movement.
- ✓ Only use gastro containers intended for this purpose with a maximum depth of 200 mm.
- ✓ When raising or lowering the container, do not insert any foreign objects, limbs or other body parts into the path of the tank.
- ✓ Always use the wheel brake when the trolley is not moving.
- ✓ Monitor the changing terrain of the floor for possible obstacles and subsequent spillage of hot contents in the GN.
- ✓ Avoid shocks, driving over bumps, loose materials and slippery floors.

CHARGING

- ✓ Do not use the trolley while it is connected to the charging adapter via the control panel.
- ✓ If the equipment is not used for an extended period, follow the instructions for regular battery charging provided in **Chapter 9.1**.

SAFE OPERATION: PROTECTIVE EQUIPMENT!

When operating the equipment, it is necessary to wear proper clothing and use personal protective equipment. Clothing, footwear and protective equipment must comply with the requirements of the National Safety Regulations for your type of work.

Don't forget to use the most important protective equipment:

- ✓ Protective gloves
- ✓ Protective glasses
- ✓ Work shoes
- ✓ Work clothing

When operating the equipment, we do not recommend wearing:

- ✓ Scarves, ties, chains, watches, bracelets, keys, rings or other metal objects or working with an inappropriate bandage.
- ✓ Electronic components such as pacemakers, watches, credit cards and the like or other items with magnetic recording media.
- ✓ Long hair loose. Secure long hair with a suitable head covering.

4. Description automatic lifting trolley

The automatic lifting trolley **Gastro-Haal** is a universal equipment designed for handling food in kitchens, it is easy to move thanks to the swivel wheels. It is used for direct dispensing of food from GN in the trolley. The load capacity of the trolley for AZV 1/1GN is 40 kg and AZV2/1 GN is 65 kg. It is also possible to strain food from the boiling pan directly into the trolley. In addition, it is a cordless equipment that is charged using a rechargeable battery that is charged directly in the trolley or in an external charger.



Simplifies handling, with a large volume of food.



It is used for direct dispensing of food from GN containers in the trolley.



It speeds up cooking and saves time.



Adjustable up to 85 cm above the ground.



Helps keep the kitchen clean.



Trolley drain valve ½".

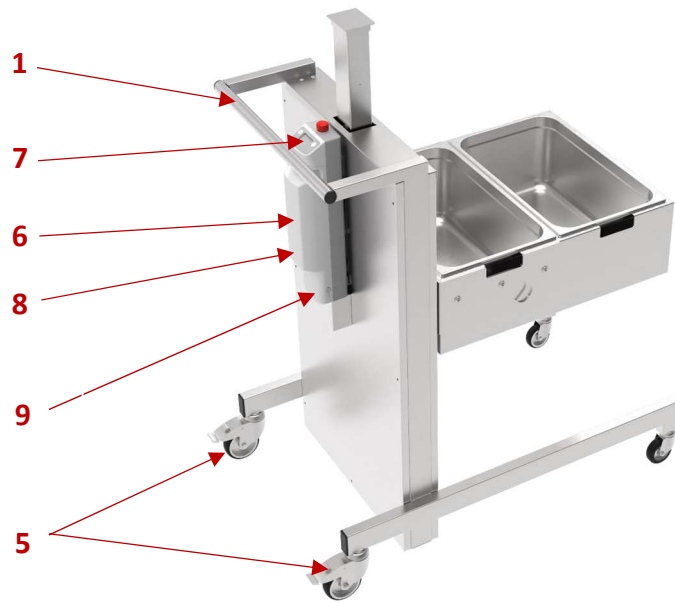


Battery life: 40 cycles or 12 hours of operation.

Get to know the main parts of the equipment in the following subsection 4.1.

4.1. Main parts

Picture 1: Automatic lifting trolley



- | | |
|--|-----------------------------|
| 1. Handle | 6. Battery |
| 2. GN 2x 1/1 insert container | 7. Up/down control buttons |
| 3. Outlet valve | 8. Battery status indicator |
| 4. Rubber swivel wheels – front | 9. Charging connector |
| 5. Rubber swivel casters / braked – rear | |

4.2. Accessories

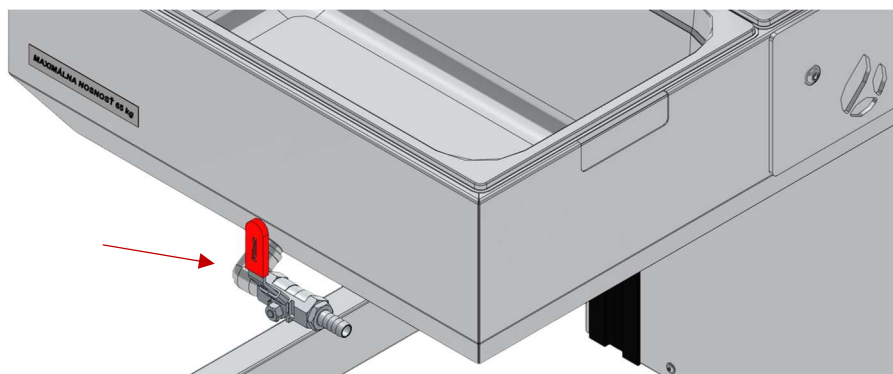
Picture 2: Charger TBC2 (charging adapter)



Picture 3: Battery charging station

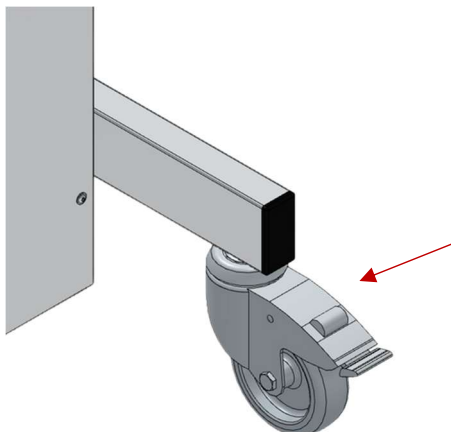


Picture 4: Outlet valve



Picture 5: Rubber turning wheel / rear

The rubber turning wheels are equipped with a brake.

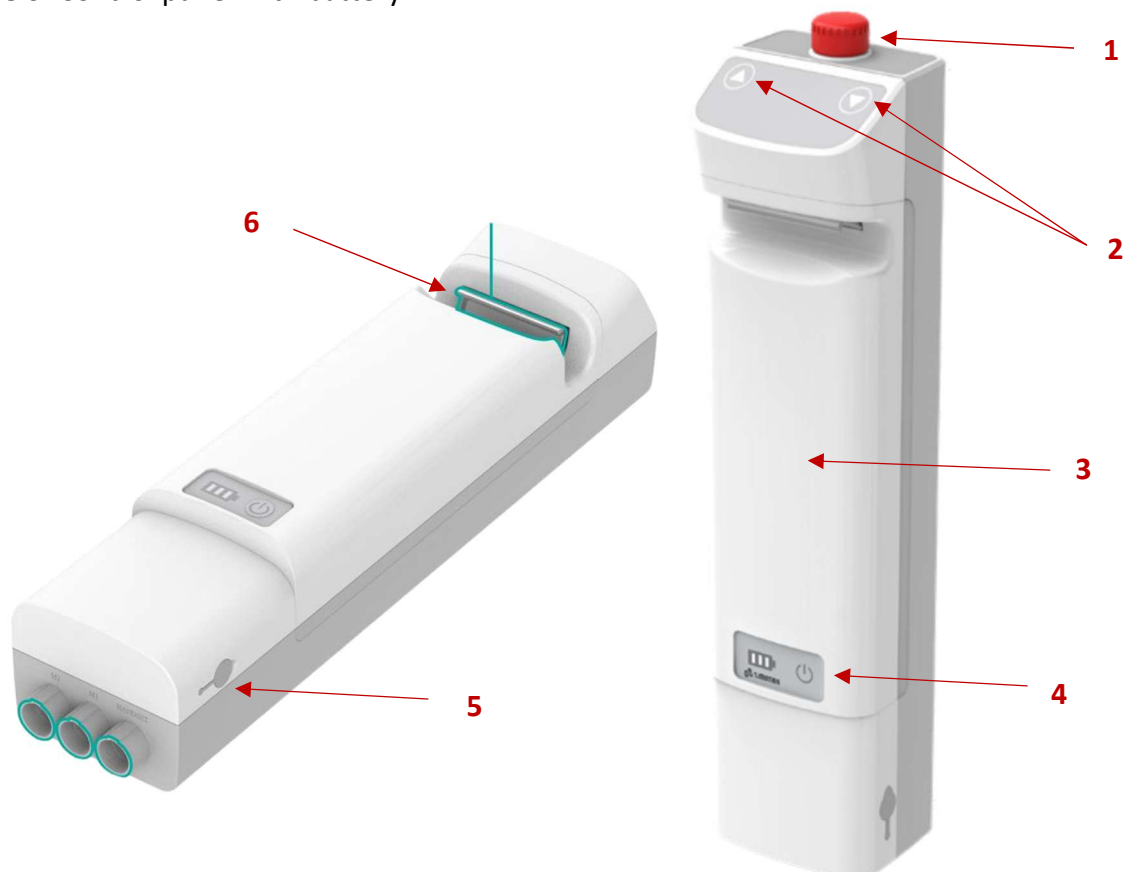


5. Technical data

Type	AZV 1/1GN	AZV 2/1GN
Accessories	Automatic lifting trolley	Automatic lifting trolley
Suitable for equipment	for all boiling equipment, mainly boiling pans and tilting bratt pans	
Capacity	1/1GN	2/1GN
Volume without GN (litres)	volume of tank without GN is 35 l	volume of tank without GN is 75 l
Volume with GN (litres)	GN 1/1 GN – volume 30 l	2/1 GN – volume 60 l
External dimensions mm	670x630x1160 (1370) mm	1005x630x1100 (1310) mm
Height of minimal lifting (cm)	35 cm	29 cm
Height of maximal lifting (cm)	85 cm	79 cm
Weight (kg)	50 kg	60 kg
Load capacity (kg)	40 kg	65 kg
Material	stainless steel	
Construction	Motoric lifting, rubber turning wheels Ø 10cm, outlet valve ½“, LED indicator of battery status.	
Battery life	40 cycles or 12 hours of operation.	
Operating temperature range	From +5 °C to +45 °C	
Operation	Rechargeable battery 24 V DC 2,9 Ah, charging directly on trolley or in external charger (230 V)	
Battery maintenance during periods of non-use	Charge the battery at least once every 6 months, continuously for 24 hours.	

6. General operating instructions

Picture 6: Control panel with battery



1. Safety switch / STOP button
2. Control buttons in the direction - up/down
3. Battery
4. Battery status indicator
5. Charger connection connector
6. Battery release clip

Picture 7: Battery stand

The battery can be removed and charged in the charging station along with the charging adapter.



7. Operation

7.1. Turning the equipment on

Turn the safety switch clockwise to turn on the power.



7.2. Lifting the equipment

- Stand in front of the equipment.
- Hold the equipment handle firmly.
- Push the brake pedal on the rear wheel down.
- Hold the control button on the control panel in the up direction until you reach the desired height.

7.3. Starting the equipment

- Stand behind of the lift trolley.
- Hold the equipment handle firmly.
- Hold the control button on the control panel down until the trolley reaches the minimum height from the ground.

7.4. Turning the equipment off

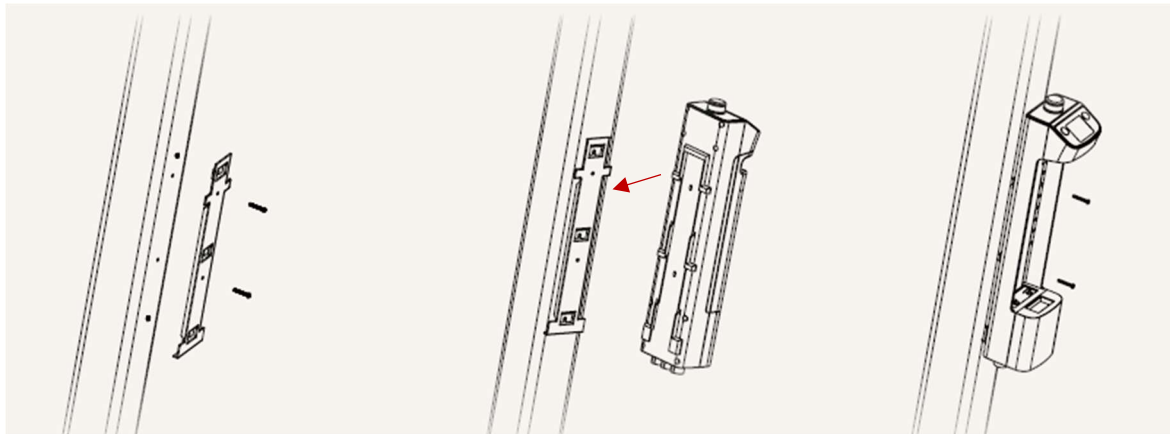
Press the safety switch to turn off the power.



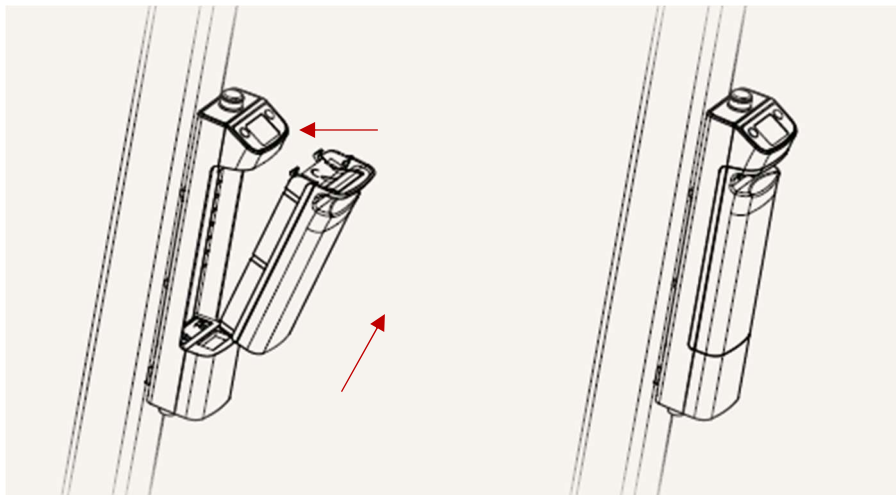
7.5. Installing the control panel

Handling the control panel is intended for qualified service technicians only.

- 1. Install the bracket to the lifting equipment frame using screws.**
- 2. Install the TC12 control panel on the console.**
- 3. Secure the TC12 control panel to the bracket using two screws.**

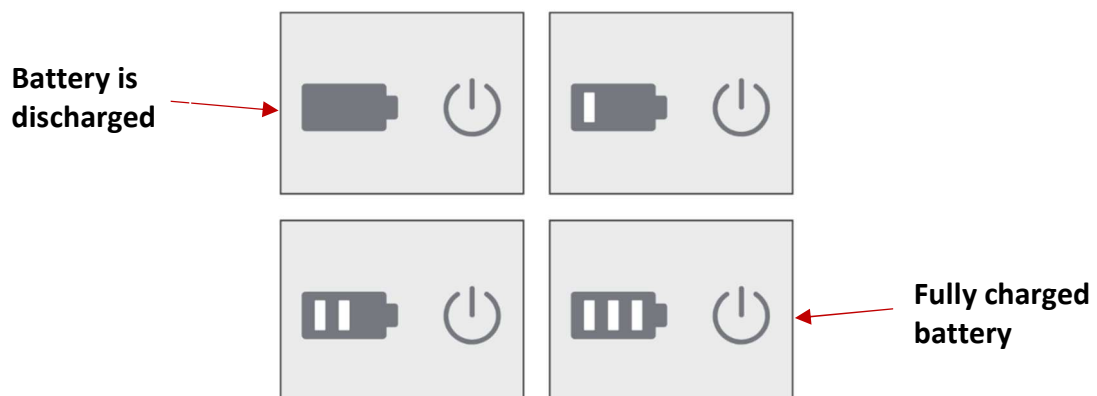


- 4. Install the battery.**
- 5. Installation is complete.**



The battery can be removed and charged in the charging station along with the charging adapter.

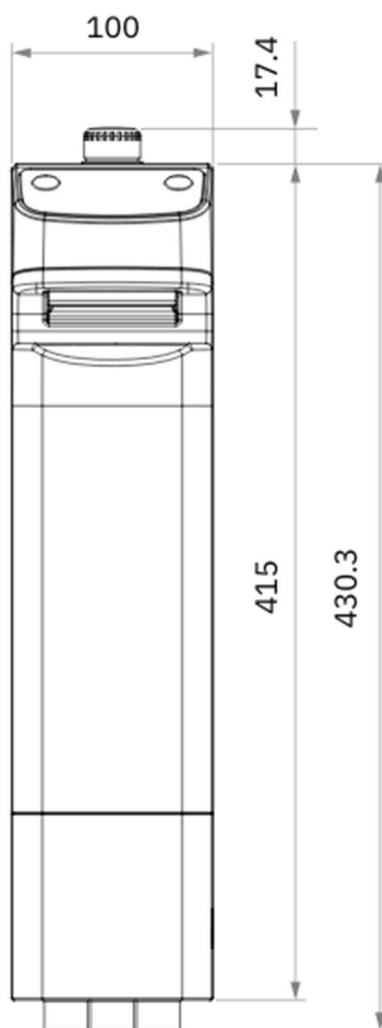
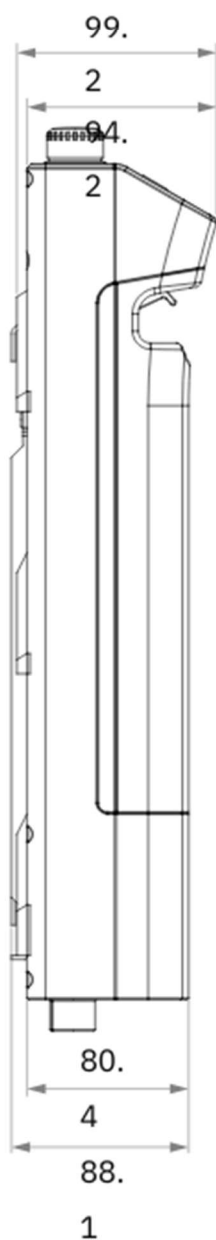
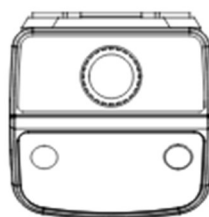
Picture 8: Battery charge status



8. Attachment

8.1. Connection dimensions of the control panel with battery in (mm)

Battery
24V DC / 2.9 Ah



9. Cleaning and maintenance of equipment

- The equipment does not require any special maintenance. However, it must be kept clean.
- It is mandatory to follow the cleaning instructions, otherwise the right to warranty repair is lost.
- Only regular maintenance of the equipment and following all instructions ensures the long life of the equipment.
- For safe and trouble-free operation of the equipment, it is necessary to ensure at least an annual inspection of the equipment and accessories by an authorized service centre.

When cleaning the trolley by hand, use mild degreasers and a soft cleaning sponge. Do not clean the equipment while it is plugged in! Thoroughly remove all grease and food residue. Minimize contact of the trolley's electrical components with water. Spray the contaminated areas with a degreaser and let it act for some time. After cleaning, dry the equipment thoroughly.

WARNING!

- Never spray water on electrical parts.
- After cleaning, thoroughly remove all cleaning agent residues.
- When cleaning the equipment, do not use steel wool, wire brushes, scouring pads, metal spatulas and other sharp objects, which could not only damage the surface finish of the equipment but also cause corrosion of the surface material from which the trolley is made.
- Do not expose the device to acids or acid fumes.

9.1. Battery Maintenance and Charging

WARNING!

If the equipment is not used for an extended period, the battery must be recharged regularly to prevent damage and reduced battery life. If the equipment or battery remains unused for an extended period, **the battery must be charged at least once every 6 months.**

- **Charge the battery continuously for 24 hours.**
- Only use charging accessories approved by the manufacturer.
- The battery can be charged directly in the equipment or separately using an external charging station.

IMPORTANT: Failure to follow the recommended charging interval may result in battery damage and reduced battery life.

10. Warranty

ANY TECHNICAL INTERVENTION BY A PERSON WHICH IS NOT TRAINED IS FORBIDDEN!

If installation and repairs were not carried out by an authorized specialist, original spare parts were not used or technical modifications were made that were not approved by the manufacturer, the warranty becomes invalid, and the manufacturer is no longer responsible for the product.

DAMAGE CAUSED BY IMPROPER CLEANING AND MAINTENANCE IS NOT COVERED BY THE WARRANTY!

IT IS FORBIDDEN TO ADJUST ANY ELEMENTS THAT HAVE BEEN ADJUSTED BY THE MANUFACTURER OR AN AUTHORIZED SERVICE PERSONNEL!

11. Transport, manipulation, storage

The equipment is wrapped in foil and mounted on a pressed pallet for easier handling.

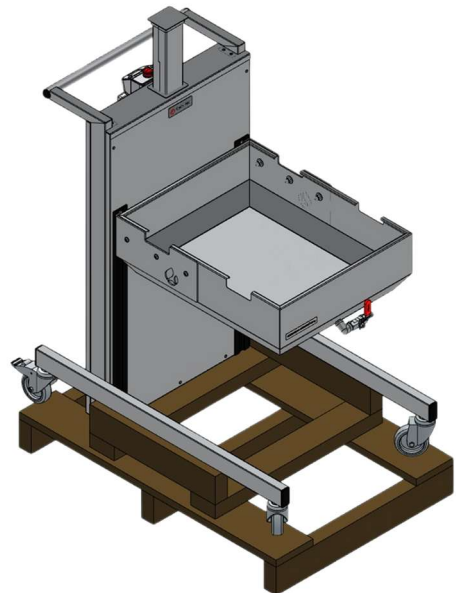
CAUTION! When handling the equipment, follow the safety regulations applicable to this activity.

- Handling can be carried out using a forklift with the appropriate lifting capacity.
- When handling the equipment, never put your hands or other parts of your body under parts that are not perfectly fixed or that are moving.
- When handling, it is necessary to take into account its weight, dimensions and the position of its centre of gravity.
- Transport is carried out using conventional delivery or freight vehicles of appropriate carrying capacity.
- The equipment can be stored in dry, closed areas, protected against weather conditions.
- The equipment can only be stored packed and placed on a flat, solid surface.
- When storing multiple machines, it is prohibited to stack the equipment on top of each other!
- When temporarily out of service, thoroughly clean, dry and preserve the equipment. Lock the equipment safety switch in the off position.

WARNING – BATTERY STORAGE!

During long-term storage or periods of non-use of the automatic lifting trolley, the battery must be charged regularly, **at least once every 6 months, continuously for 24 hours.**

This measure is essential to prevent battery damage and maintain its service life.



12. Disposal of the equipment

After the equipment's service life has expired or at the moment when its repair would be uneconomical, the individual parts are disposed of after complete disassembly of the equipment in accordance with the requirements of the Waste Act as follows:

- metal parts are sorted by type of metal and offered for sale to an organization that collects secondary raw materials
- parts made of plastic and similar materials that are not subject to natural decomposition are sorted and handed over to an organization that collects these materials
- parts of electrical equipment are handed over to an organization authorized to collect and dispose of electrical waste.

ATTENTION! Due to environmental protection, it is forbidden to dispose of plastic parts by incineration!

SUPPLIER:

(add the contact details)

SERVICE TECHNICIAN:

(add the contact details)

MANUFACTURER

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