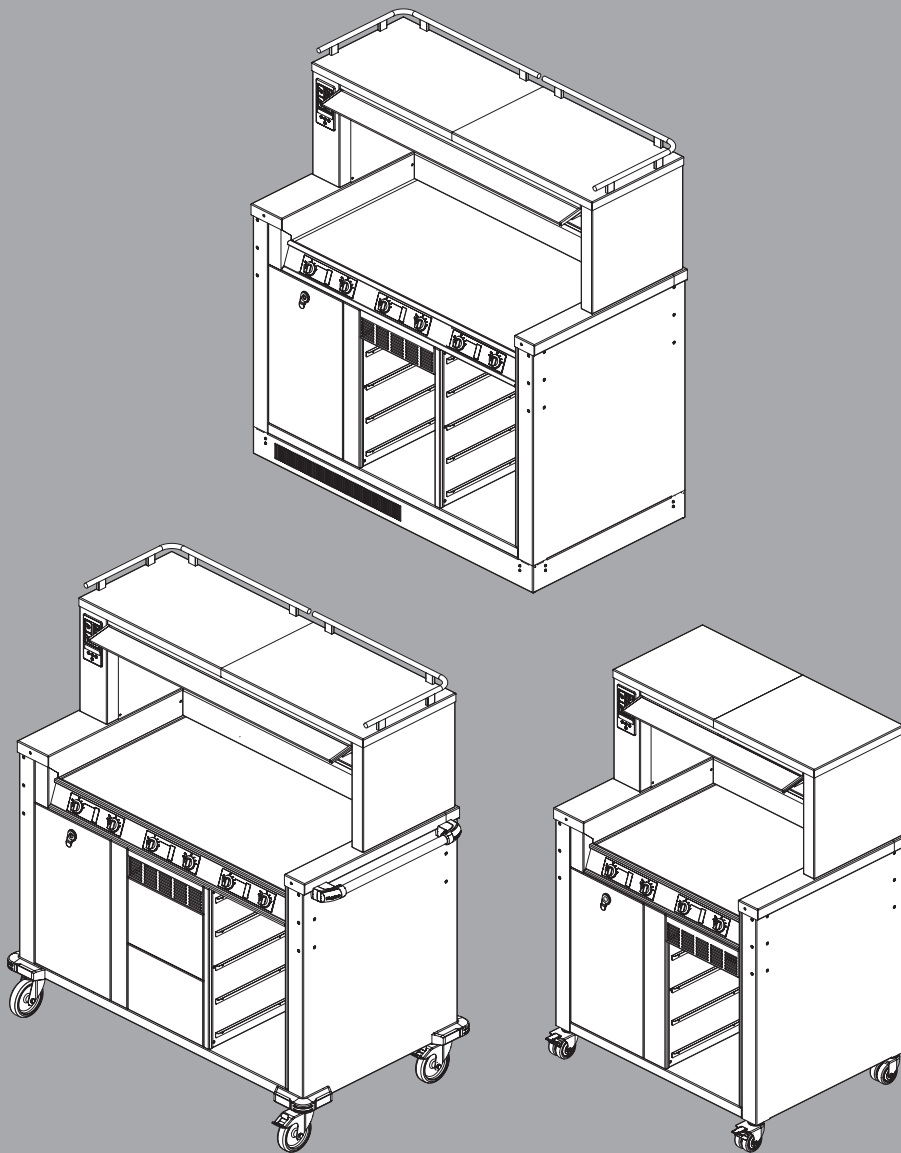








**B.PRO**  
CATERING SOLUTIONS



# COOK I-FLEX 1/2/3

Translation of the original 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 changes	Subject to modifications due to technical improvements.
Product documentation	This is the translation of the original operating instructions. Target group: operating personnel, kitchen directors.
Typographical conventions	<div><div> <b>Important note</b> on special features or special cases.</div><div> <b>Explanatory information</b> in chapters or sections containing instructions.</div><div> <b>Cross reference</b> to a chapter, section or external document.</div><div> <b>Requirement</b> which must be fulfilled before the subsequent steps can be carried out.</div><div> <b>Action</b> or activity which must be carried out.</div><div> <b>Read and observe operating instructions</b></div></div>

Unit model XYZ

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

Warnings

 **Signal word!**

Type and source of danger

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.

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

**Caution** warns of possible minor bodily injury or damage to property.

**Warning** warns of possible serious bodily injury.

**Danger** warns of possible highly severe/fatal bodily injury.

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## About this product

**Scope of application** The COOK I-flex is a powerful extraction and filter system for extracting and purifying fumes during cooking or food preparation and features an integrated induction hob for professional use.

The COOK I-flex is primarily suited for use in catering facilities in schools, companies, government offices, hospitals, retirement homes (canteens, cafeterias and dining halls) and in the food service industry and hotels.

The induction hob may only be used to prepare food – for example, for all cooking with induction-compatible cookware and frying utensils.

No naked flames may be extracted with the COOK I-flex, such as those produced when food is flambéed or cooked on open fires, for example.

The COOK I-flex is not suitable for extracting substances other than steam, gases or particles produced during cooking or for general use as a ventilation unit.

It is forbidden to transport persons with or on the unit or its attachments. The unit must not be used as a substitute for a ladder or as a (children's) climbing frame (danger of tipping).

The unit must not be used to transport or store dangerous or toxic substances/liquids.

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

The unit may be used when the ambient temperature is between +15 °C and +38 °C and at normal humidity (without condensation) in closed rooms or in roofed areas. The unit must not be exposed to the weather conditions.

The unit must never be operated outdoors in the rain or extreme weather conditions, such as thunderstorms.

The unit has been developed for use up to 2,000 m above sea level.

### **Instruction of third parties**

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

### **Product features** **General information**

The COOK I-flex is equipped with a stainless-steel top surface and a unit base made of powder-coated, galvanised thin sheet as standard.

The COOK I-flex comprises an underframe with a mount and features an odour filter box on the left-hand side. The mount consists of an extraction bridge and an exhaust duct.

The two-part lid on the extraction bridge closes off the extraction bridge and exhaust duct. It is removable and provides a large storage surface.

The lid can be optionally provided with a stainless steel railing.

LED lighting for the cooking zones is installed beneath the extraction bridge.

The COOK I-flex is supplied with a permanently built-in induction hob. Depending on the model, this contains a single induction cooking zone (on the left- or right-hand operator side for the single model), two induction cooking zones (for the dual model) or three induction cooking zones (for the triple model). Each zone holds a GN 1/1 container.

There is an open usable space beneath the permanently built-in induction hob with L-profile guide rails, which can be used to hold pots and pans or cooking inserts. A closed drawer unit can be incorporated as an option.

The unit underframe is available in different colour combinations and surfaces.

An ingenious system with a front air stream and an operator-side air conductor glass made of tempered safety glass ensures fume extraction is channelled away.

The COOK I-flex chassis comprises four steering castors 75 mm in diameter, two of which have castor brakes.

Depending on the model, the unit is fitted with a 230 V or 400 V connected load.

## Handling and operation

The COOK I-flex extracts grease, moisture and annoying odours during cooking or while food is being kept hot, then filters the extracted air and blows it out from beneath the unit.

The B.PRO Control control electronics are located on the left-hand exhaust duct and can be used to select all extraction functions. The induction cooking zones are controlled using their respective operating unit.

The unit has a temperature sensor that is triggered for safety reasons when the temperature in the exhaust ducts exceeds +60 °C. This automatically switches off extraction and the induction hob.

### Standard model

The standard COOK I-flex model includes:

- Mount consisting of an extraction bridge with integrated filter cassettes (comprising a flame protection filter and wire mesh filter), exhaust duct and the B.PRO Control control electronics
- Sneeze guard made of tempered safety glass; can be swung up for cleaning
- LED lighting to illuminate the hob



- Permanently connected induction hob, integrated into the top surface, with B.PRO Control control electronics
- Underframe with usable space for pots and pans/cooking inserts, customer-side front paneling and an operator-side odour filter box
- 4 steering castors, 75 mm in diameter, 2 of which have brakes
- Height of underframe upper edge: 900 mm
- Mains connection cable with CEE plug, 400 V/16 A or 230 V Schuko plug

## Options and accessories

The COOK I-flex is available with the following optional equipment:

- Railing for bridge attachment
- Additional socket outlet available for different international plug types (for dual modules with 400 V mains connection only)
- Electrostatic filtering (ION TEC)
- Body in a variety of optional colours
- Front panelling in a variety of optional colours and surface finishes
- Tray slide
  - Round tube, customer side
  - Smooth stainless steel, customer side
  - Resopal, customer side
- Plate slide
  - Smooth stainless steel, customer side
  - Resopal, customer side
- Shelf, short side, left/right
  - Round tube
  - Smooth stainless steel
  - Resopal
- COOK I-flex to go (catering model) with push handle, corner guards and 4 steering castors, 125 mm in diameter, 2 of which have brakes
- Drawer unit
- Drawer unit equipped with coolant accumulator (eutectic plate)
- Module attachment set
- Assembly
  - 4 steering castors, 75 mm in diameter, 2 of which have brakes
  - 4 steering castors, 125 mm in diameter, 2 of which have brakes
  - Adjustable feet, stainless steel
- Skirting panel
  - Skirting panel customer side
  - Skirting panel, operator side
  - Skirting panel, short side, left
  - Skirting panel, short side, right
- Extensive accessories (see B.PRO price list)

## Functional principle

### Air stream/extraction

The auxiliary fan (1) creates an air stream which is guided past the induction hob (2) by an air baffle (3) into the space above the hob. This air stream prevents the sneeze guard glass from steaming up and helps to extract the fumes produced during cooking into the extraction bridge (4).

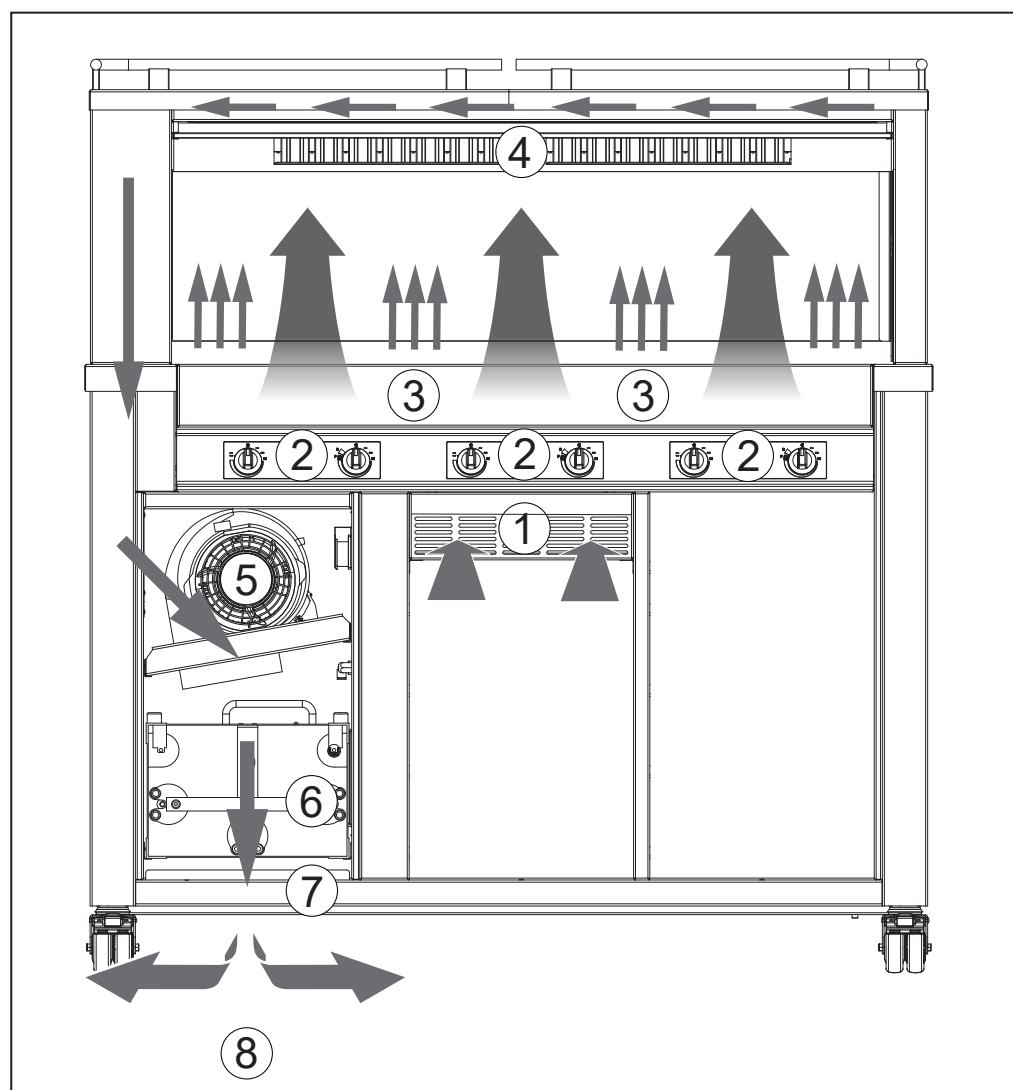
The main fan (5) creates suction into the extraction bridge (4), where an integrated filter cassette, comprising a flame protection filter and a wire mesh filter, separates and filters out grease.

The pre-filtered fumes are routed into the odour filter box through the exhaust duct. The odour filter box provides further filter stages.

The optional ION TEC (6) reduces odours and blue smoke in the extracted fumes and also separates any particles they contain.

In the final filter stage, the cleaned fumes are forced through a charcoal filter pad (7). The activated charcoal largely absorbs the odour components of the fumes.

Following that, the cleaned air is blown out of the unit below (8).



## **ION TEC (optional)**

The ION TEC functions based on the principle of electrostatic charging. The exhaust air to be cleaned flows over electrically charged wires (ionisation wires). The particles contained in the exhaust air are positively charged in the process. The charged particles are then separated on the collector plates thanks to the electrostatic affect during the downstream collector stage.

Liquid components in the separated particles, such as oil or emulsion droplets, flow down the vertical collector plates and collect in the housing bottom well. The high-voltage field creates ozone. The ozone generated oxidises odour particles in the air stream and is then absorbed on the activated charcoal in the charcoal filter pad.

## **Induction hob**

The energy heats the pot or pan base directly with no heat losses and without heating the glass ceramic cooking zone unnecessarily. The food heats up more quickly as a result. The glass ceramic cooking zone is heated by the recovered heat from the pot or pan only. This generally prevents any food which boils over from burning. Induction-compatible pots and pans are required.

Pot detection: this function detects whether an induction-compatible pot or pan is being used. It also detects whether the pot or pan being used is too small or if the pot or pan has been removed from the hot plate.

Overheating protection/empty pan protection: If the pot or pan is heated too much, the control reduces the power supplied to the hob. The pre-set output is restored once the temperature is reduced. If the pot or pan is overheated again, this process is repeated until the pot or pan is removed or the hob power is reduced or switched off. This safety function can be activated if pots and pans are heated until they become empty, for example or they are unsuitable or defective (the base has become detached from the main part of a pot).

## Safety

**General information** The unit has been built to state-of-the art standards. All the requirements necessary to ensure safe operation have been met. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these hazards.

### Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The owner is responsible for ensuring that safety precautions in these operating instructions are observed.

### Warnings

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

### Operating instructions

These operating instructions must be read carefully prior to commissioning.

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

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

### Cleaning and maintenance

Disconnect the unit from the power supply before cleaning, maintenance or parts replacement. Keep the mains and/or unit plug in a suitable place where it is protected from moisture, damage and dirt while carrying out work.

### About this product **Scope of application**

The unit may only be used for the applications specified.

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

### Conditions of use

The unit may only be operated under the permissible ambient conditions.

Do not use the unit outdoors during a thunderstorm.

Users of the unit must be instructed on its operation and must have read and understood the operating instructions.



## Warning!

### Damage and personal injury

If containers with explosive materials are stored in the unit and the unit is put into operation, this may cause an explosion and subsequent injury and damage to property.

- Do not store any explosive materials, such as aerosols with flammable propellant, in the unit.

### Warning signs

The following warning signs are mounted to the unit:

Warning sign	Meaning – Mounting position
	"Disconnect mains plug before opening" sticker in compliance with DIN EN ISO 7010 on the odour filter box top surface
	"Spraying with water prohibited" sticker in compliance with DIN 4844-2 on the fan insert sheet in the odour filter box
	"Maximum load capacity" on the extraction bridge lid and on the tray slide (optional)
	"Electrical bonding" in compliance with IEC 60417 on the unit lower section to the right on operator side, directly next to the electrical bonding connection
	"Warning high voltage" in compliance with DIN 4844-2 on the ION TEC filter and on the right-hand side of the underframe, next to the rating plate
	"Warning of non-ionising radiation" in compliance with ISO 7010 in centre, behind the air baffle.

Replace any illegible, damaged or missing warning signs immediately.

### Transport Upright transport position

Transport the unit in an upright position only.

### Transport with a truck or delivery vehicle

The unit may only be transported in a truck or delivery vehicle which features a loading ramp.

The loading ramp must not exceed an angle of inclination of 15°.

Secure the unit to prevent it from moving around. The unit is not properly secured for transport if only the castor brakes have been applied.

Secure the unit against vertical movement during transport. Use padded locking bars.

## **Commissioning      Commissioning after storage**

Moisture contained in the room air condenses on the surface and the inside of the unit when the unit is brought from a cold storage room and into a warmer room with a higher level of humidity.

There is a risk of the moisture film causing a malfunction, a short-circuit or an electric shock when the unit is connected to the power.

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

## **Location**

The unit may only be operated on a firm, level, horizontal surface.

Walls, panels or perforated panels must not impede air extraction from the lower sides of the odour filter box when operating the COOK I-flex in a niche, a servery counter, an in-line counter or in built-in variants.

Specified minimal distances must be complied with. If there is insufficient free space, back pressure is caused in the exhaust air, which impairs unit operation significantly.

The unit must never be exposed to draughts to ensure trouble-free extraction.



## **Warning!**

### **Injury and damage caused by fat explosion or grease fire caused by triggering sprinkler systems!**

If the unit is operated in rooms featuring a sprinkler system, sprinklers can be triggered by rising fumes, cooking steam or smoke emissions which occur during cooking. This brings water into contact with hot grease/oil; in a worst case scenario, this may cause a fat explosion and a fat fire, resulting in extremely serious injuries and damage to property.

- Adopt suitable measures to use the unit in rooms with sprinkler systems, such as:
    - Using special extinguishing agents for grease and oil fires in the sprinkler system.
    - Closing/securing sprinklers where water is used as the extinguishing agent or fit with a deflector plate while the Front cooking station is in use.
  - Never operate the unit in rooms equipped with an unsuitable sprinkler system.
  - In all cases, it is strongly recommended to contact relevant expert bodies, such as the fire service, insurers or the German Employers' Liability Insurance Association, and establish suitable measures on a joint basis before using the unit in rooms with a sprinkler system.
-



## **Warning!**

### **Injury and damage caused by fat explosion or fat fire caused by rain**

Rain brings water into contact with hot fat; in a worst case scenario, this may cause a fat explosion and a fat fire, resulting in extremely serious injuries and damage to property.

- Unit must never be operated outdoors in the rain or in extreme weather conditions, such as thunderstorms.
- 

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### **Unit model built-in variant (COOK I-flex built-in)**

Never operate the unit next to equipment which emits large amounts of steam, such as a dishwasher. Steam can cause moisture condensation on the unit.

There is a risk of the moisture film causing a malfunction, a short-circuit or an electric shock when the unit is connected to the power.

The installation location must be made of fireproof material. Qualified staff must install the unit to ensure that heat build-up is prevented and no back pressure can build up.

---

Be sure not to cover any existing room ventilation openings.

Observe any applicable regulations regarding gas-operated units in the same room.

### **Mains connection**

The mains voltage and frequency specified on the rating plate must match the corresponding values for the mains socket outlet.

Only connect the unit to a socket outlet that is protected by a residual-current device (RCD)/ residual-current circuit breaker (each phase with max. 16 A).

The unit must not be used if the insulation on the mains cable or the mains plug is damaged.

Insert and remove mains plug only while unit is switched off since, otherwise, the unit electrical system can be damaged. Connected external devices must also be switched off before connecting or disconnecting the mains plug.

Unplug by pulling on the mains plug housing only.

If the unit needs to be connected to the power supply with a fixed electrical connection on site, the customer-supplied installation must be equipped with a disconnection device acting on all poles which is accessible at any time. This must be protected against accidental activation. A qualified electrician is required to perform this task.

## Handling and operation

### General Information

The user must be aware of the hazards that the unit presents and be able to assess them.

The unit may only be used by persons whose physical, sensory or mental abilities are not subject to any restrictions relevant to operating the unit.

Keep children away from the unit.

Do not operate the unit without supervision.

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

Secure the unit against accidental use if it is damaged. Have an authorised service point perform repairs immediately.

🔗 Chapter "Repairs"

### Induction hob

The induction hob must not be used to heat, dry or store objects or melt materials. The induction hob must not be used as a shelf or storage surface.

Use with pots and pans suitable for induction cookers only. Pots and pans must have a minimum diameter of 110 mm. The pot or pan will not be detected if it is smaller in diameter.

B.PRO recommends a minimum diameter of 145 mm.



### Warning!

#### Risk of injury for persons with a pacemaker or metal implants

Electromagnetic fields can have an adverse effect on a pacemaker and its function. Passive implants may heat up and/or may be stopped from working properly.

- People with a pacemaker or implant must consult a doctor beforehand.
- Observe DGUV information sheet "BGI/GUV-I5111 Influence of magnetic fields on implants".

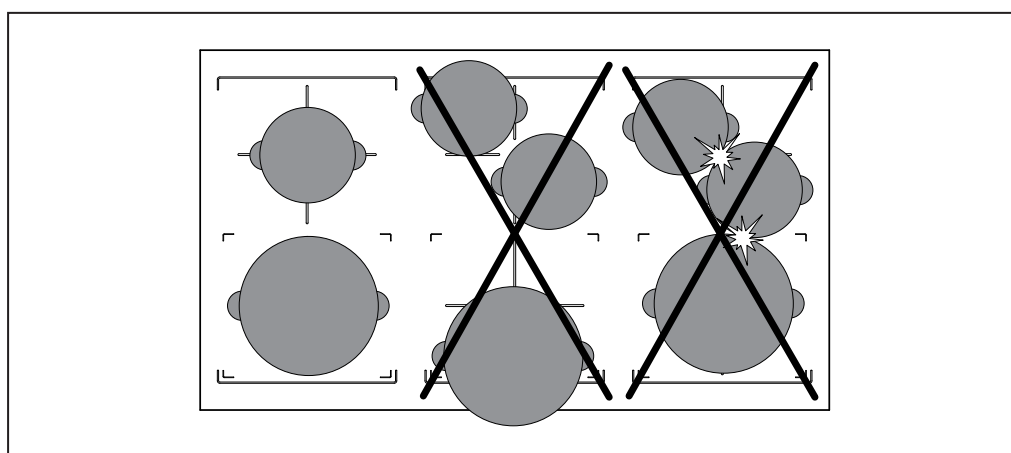
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Items that the user is wearing, such as rings, watches and piercing jewellery, may become hot if they come too close to the hob surface when it is in operation.



If metallic objects such as pots, pans and cutlery come into contact with one another, they will become hot and there is a risk of short circuits. The contact surfaces may weld together and cause burns. Do not place pots and pan handles within the hob.

Handles can become very hot depending on the pot design. The unit top will also still be hot after use. Always use protective items such as heat-resistant protective gloves and potholders.



Do not allow hard and/or pointed objects to drop onto the glass ceramic as this poses a risk of breakage.

Ensure that no meltable material, such as food containing sugar, plastics, aluminium foil or enamel, comes into contact with the glass ceramic cooking zone or a pot's lower surface. Remove such material immediately when hot with a utensil such as a scraper before it becomes firmly attached to the glass ceramic cooking zone.

You must install a splash guard device (deflector plate) with a minimum height of 350 mm if you need to boil water on one cooking zone and heat fats or oils on the adjacent one.

If water comes into contact with hot fat, this may cause a fat explosion and a fat fire in a worst case scenario, resulting in extremely serious injuries and damage to property.

You may cause scratches if you move cooking pots and pans with a rough base or defective enamel pots, or there are grains of sand between the pot base and the glass ceramic cooking zone. These scratches can lead to cracks in the surface in the worst case.



## **Danger!**

### **Risk of an electric shock**

Cracks in the glass ceramic cooking surface pose a hazard, which can cause an electric shock.

- Disconnect unit completely from the power supply (mains supply) the moment a crack appears on the glass ceramic cooking surface.
  - Pull out the mains plug.
  - Ensure that the unit can no longer be started up.
  - Notify a centre authorised to carry out repairs.
- 

Do not slide the pots and pans over the glass ceramic cooking zone and do not leave them on the surrounding silicone seal.

Do not place hot cooking pots and pans on stainless-steel table tops or stainless-steel work surfaces. These may warp and cause permanent damage.

Switch off heating zones if no pots and pans are placed on them. This prevents accidental heating if an empty pot or pan is placed on top. In such a case, the pots, pans and/or the glass-ceramic cooking zone could become damaged.

If the pot or pan overheats too much, it may become irreparably damaged. The pot or pan base can become detached from its main body. The heat is no longer transferred quickly enough to the pot or pan base and, consequently, to the food. The induction generator detects overheating and reduces the power input.

Do not use induction adapter plates. These may cause the unit to overheat, even if pans are placed on top, causing irreparable damage to the glass ceramic cooking zone and the induction unit. The safety circuit (overheating protection) may be impaired or no longer function if pots and pans are empty. The advantages of induction technology are no longer given if induction adapter plates are used.

After use, switch off the hot plate used at the corresponding rotary knob. Do not rely on pot detection under any circumstances.

The in-coming air for cooling must be free of grease and colder than 38 °C.

The ventilation openings on the unit must not be covered under any circumstances. Warm in-coming air or covered openings will cause the induction hob generators to overheat.

### **Air baffle, splash guard and filter**

The unit will only function correctly if the air baffle, splash guard and all filter elements (filter cassettes, ION TEC (optional) and charcoal filter pad) are installed properly.

If the unit is operated without flame protection filters, there is an increased fire hazard caused by a naked flame being extracted – as a result of an accidental fire in the cooking area, for example.

## **Sneeze guard**

The sneeze guard consists of tempered safety glass and offers high resistance to impacts and shocks. No undetected damage is able to occur to the glass such as chipping due to impact or knocking. When damaged, the toughened safety glass shatters into small, partially intermeshed fragments, minimising the risk of injury.

The sneeze guard must not be used as a storage surface when folded up; there is a risk of it breaking if you do.

## **Temperature monitoring**

No naked flames may be extracted with the COOK I-flex, such as those produced when food is flambéed or cooked over open fires.

Very hot air is extracted into the unit if there is fire with naked flames in the cooking area. The unit has a temperature sensor that is triggered when the temperature in the exhaust ducts exceeds +60 °C. This automatically switches off extraction and the connected induction hob. Switch-off is indicated on the B.PRO Control control electronics.

After the unit cools down, the B.PRO Control control electronics must be reset by switching them off and then on again. You must also carry out a visual inspection of all filters, the fan, the extraction bridge, exhaust ducts and the odour filter box for any damage, ashes or combustion residues. An authorised person must eliminate all damage before the unit is started up again.

## **Condensation formation in the extraction area**

Moisture produced by cooking escapes with the exhaust air from the odour filter box. Condensation may form in the floor area beneath the odour filter box if moisture levels are high and floor temperatures are low. This liquid must be regularly wiped up due to risk of slipping and danger of floor damage.

## **External units, pots, pans and similar items**

You must observe specifications and instructions on installation, hazards and similar in the manuals for kitchen electrical auxiliary equipment such as hand blenders and mixers.

The connected load of external units must be checked to ensure they comply with technical specifications before connecting the COOK I-flex.

When the connected COOK I-flex is switched on, external units must be switched off at the optional unit socket outlets before connecting or disconnecting their mains plugs; otherwise, the electrical system in both units may become damaged (plug contacts and/or socket outlet contacts scorched).

Only use suitable pots and pans.

You must install a splash guard device (deflector plate) with a minimum height of 350 mm if you need to boil water on one cooking zone and heat fats or oils on the adjacent one.

If water comes into contact with hot fat, this may cause a fat explosion and a fat fire in a worst case scenario, resulting in extremely serious injuries and damage to property.

### **Load-bearing capacities**

The optional tray slides and the unit lid are designed to hold dishes and/or trays. However, heavy objects should not be placed on them.

Excessive loads on the storage surfaces can cause objects to slip or tip over, for example. This may result in physical injuries such as cuts, bruises or crushed limbs.

It is not permitted to sit on the unit or the optional attachments.

A max. of 15 kg may be placed on the unit lid.

Permissible surface load per attachment:

- Fold-down shelf: 15 kg
- Tray slide: 25 kg
- Drawer unit: 20 kg
- Induction hob (two cooking zones): 17 kg (in the case of a triple model, the maximum surface load for the induction hob is 51 kg)

The maximum load for the entire unit is 60 kg for a dual model and 85 kg for a triple model.

### **Drawer unit (with eutectic plate as an option)**

Drawers are equipped with guide rails. The drawers feature a push-to-open and push-to-close design. Limbs may become trapped in closing drawers.

The optional eutectic plate constantly cools items placed in the drawers, such as food or pots and pans. It only reaches full cooling capacity when it is completely frozen.

🔑 The operating instructions for eutectic plates are enclosed separately.

Do not store or heat the eutectic plate in a heating compartment. There is a risk that the plate will deform and leak while it is being heated. It is also sensitive to shocks when frozen. Do not drop or bump the eutectic plate in the frozen state as this may cause it to leak. The eutectic plate may burst in extreme cases.

### **Hygiene regulations**

Observe the relevant food-specific regulations and characteristics of the food type when serving food.

## Location

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### Unit model with castor brakes

Always secure the unit from rolling away by applying the castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally. If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.

🔗 Chapter "Repairs"

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### Unit model with adjustable feet

All adjustable feet must be regulated to ensure that the unit stands firmly and does not wobble.

---

## Change of location

Switch the unit off and unplug the mains plug each time before you move it. Always remove objects from the storage surfaces and from the optional drawers. Objects could slip off or out of the unit when it is moved. Remove any objects from the unit beforehand.

Under no circumstances may the unit be moved if there are hot objects on it, such as hot pots and pans. This can cause severe burns and/or scalding.

Always bring the unit to its new intended location at a reasonable speed (no faster than 3 km/h). The person who moves the unit to its new position must always be someone who is capable of braking the unit in an emergency. An additional person is needed for safety reasons when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

The unit can be tilted to an angle of 15° when stationary before it is at risk of tipping over. You may only cross sloped surfaces with an incline <15°.

There is danger of tipping when transporting over sloping surfaces. If necessary, place the unit onto a pallet for transport and implement special safety measures, such as blocking off the hazard area using additional people to help, when carrying the unit.

Under no circumstances may you use a forklift when transferring the unit onto a pallet or removing it from a pallet. The underframe can become damaged and cause considerable damage. Use several people to load unit onto the pallet or unload it from the pallet. Always use suitable protective equipment such as protective gloves.

Observe the relevant industrial safety regulations and information sheets and national regulations in their current version.

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## Unit model with castors

If the unit is standing on a sloped surface, it must be secured by extra means, such as wheel chocks, in addition to applying the castor brakes to prevent it from rolling away accidentally.

Avoid subjecting the castors to excessive load to minimise the risk of damage to the castors:

- Do not move the unit when the castor brakes are applied.
- Avoid impacts.
- Do not traverse bumps or steps.
- Do not traverse uneven floors.

The unit should be pushed only, never pulled.

Always use 2 persons and two hands each when pushing the unit. Due to the weight of the unit, if only one person pushes it there is a risk that they would not be able to apply the brakes quickly enough.

Be careful not to pinch your hands between the unit and walls or other objects, such as cabinets.

Due to the low floor clearance, transport the unit over inclined surfaces or ramps with a suitable means of conveyance, such as a pallet truck.

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## Unit model with adjustable feet or built-in variant

Transport the unit over sloped surfaces or ramps using suitable means of transport, such as a lift truck.

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### Shutting down **Disconnecting the mains plug**

Insert and remove mains plug only while unit is switched off since, otherwise, the unit electrical system can be damaged.

External devices connected to the optional unit socket outlets must also be switched off before you connect or disconnect the mains plug.

### Cleaning and care **Unit preparation**

Switch off unit completely, including all cooking zones, and pull out the mains plug before cleaning. Water penetrating into the unit can cause a short-circuit. This can result in malfunctions. There is also risk of electric shock. Remove any connected external units. Always remove objects from the storage surfaces and from the optional drawers.

Take off the odour filter box lid before cleaning the odour filter box. Pull mains plug of fan out of unit socket outlet of odour filter box. Remove fan, including support plate, from the odour filter box completely. Pull out the optional ION TEC and remove the charcoal filter pad. Take off the extraction bridge lid. Remove the filter cassettes.

## Charcoal filter pad

The charcoal filter pad must be protected against moisture. A wet charcoal filter pad must never be dried in a microwave oven – this poses a major fire hazard.

## Hygiene

You must comply with the specifications in Regulation (EC) no. 852/2004 and your national hygiene regulations.

## Cleaning interval

Clean the extraction bridge and its filter cassettes, the grease pan, induction hob and its air baffle and the induction hob pre-filter on a daily basis or after each use, depending on how dirty they are. Replace charcoal filter pad when saturated.

Clean odour filter box according to level of soiling, but at least once weekly. Clean (optional) ION TEC when it is dirty. Also observe replacement notifications on the B.PRO Control controller in this respect.

## Cleaning methods

Use approved cleaning methods only.

🔗 Chapter "Cleaning and care"

Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.

## Cleaning agents

Do not use metal parts for cleaning. Metal parts can damage the unit and/or lead to corrosion.

Do not use pointed or sharp objects for cleaning. They can damage the unit.

Do not use scouring agents. Scouring agents scratch surfaces.

Cleaning scrapers may only be used to pre-clean the glass ceramic surface on the induction hob if they are in perfect condition. Damaged cleaning scrapers will scratch the surface.

## Hot unit parts, objects and food

The unit, especially the induction hob, will become hot during use and can cause burns.

Allow the unit to cool for at least 20 minutes before cleaning.

## Cleaning water

Dry the unit thoroughly after cleaning. Remove any cleaning water from any optional drawers, the odour filter box, the extraction bridge and the induction hob when doing so.

A danger of slipping exists if cleaning water runs out of the unit during or after cleaning. There is also a risk of a short circuit or electric shock.

Completely wipe up any cleaning water which leaks out of the unit.

## **Maintenance**    **Castor brakes**

Check that castor brakes work effectively on a regular basis.

If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.

🔧 Chapter "Repairs"

## **Periodical electrical safety inspection**

Have a qualified electrician perform a periodical electrical safety inspection as per the DIN VDE 0702 series of standards at least once every six months.

## **Connection cable and mains plug**

Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

## **Repairs**    **Authorised persons**

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

- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO service

The warranty will be invalidated if repairs are carried out by anyone else.

Wear parts, especially the LED light strip, are excluded from the warranty.

## **Replacing a defective LED light strip, defective induction hob and defective mains cables**

Only qualified personnel such as qualified electricians may replace the LED light strips, induction hob and mains cable. Only parts with the same specifications may be used.

**Standards and guidelines**    Observe the applicable standards, guidelines and safety regulations.

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

**Product marking**    Two rating plates are fitted to the unit. The warranty is void if the rating plates are removed.



## Additional information for use in daycare facility and school catering

**Scope of application** Additional potential hazards are posed due to children/young people coming into contact with this product.  
This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

### General information and special dangers

**Application** The unit may only be used for scope of application specified in these operating instructions.

**Duty to supervise** The unit must NOT be moved or operated without supervision. The duty of supervision is essentially based on the applicable laws and regulations adopted by relevant national authorities, such as the legislator, the employer's liability insurance associations, regulations on a state or municipal level and/or other authorities.

**Power supply** Usage of an electrically operated unit increases the supervisor's duty to provide supervision. The unit must **not** be supplied with power without supervision. Recommendation: Operate the unit via a socket outlet which can be disconnected at a main or central switch. This main or central switch must be installed outside the reach of children.  
You must avoid subjecting the mains connection cable to tensile strain. This same applies when using a helix cord.

**Improper use as a toy** It is NOT permitted to climb on the unit. If the unit is not handled correctly or misused as described above, the unit may tip over, causing a hazard or possible injury. Such action may cause injury to limbs.

**Improper use as a vehicle** The unit must NOT be used as a vehicle or a means of conveyance. Do not lie under the unit. The unit is very heavy and has a high potential momentum when moving.  
If the unit is misused as described above, it may cause injury as people can be run over or crushed, for example.

**Castor brakes** The featured castor brakes must be applied as soon as the unit is positioned at its intended location following a change of location, or if a change of location is necessary. The castor brakes have openings which, unfortunately, can only be designed in this way for technical reasons.  
If the castor brakes are applied without supervision, these openings can lead to crushing of extremities.

**Improper use as a storage space** The unit must NOT be used as a storage space for objects and/or living beings.

**Hot surfaces** The unit may have hot surfaces with surface temperatures over 60 °C. This is required for technical reasons to ensure proper use and assure the unit's technical characteristics and features guaranteed by B.PRO.  
High surface temperatures can cause burns if people come into contact with surfaces for long.

**Drawers** The unit may have drawers in the underframe or feature other underframes of an equivalent size into which children could climb. As a consequence, never leave the unit unattended and check whether children or animals are in these compartments before commissioning and before disposing of a decommissioned unit.

**Bracket lock** The unit can be equipped with a folding tray slide as an option. This tray slide may generally only be folded up while the unit is in use.  
The tray slide may only be loaded with the surface load specified in these operating instructions. Particular attention must be paid to the correct locking of the optional locking pin or optional spring pin when the tray slide is folded up or down.



## Warning!

### Crush hazard for extremities

There is a risk of crushing when the bracket is mounted or the mini-catch is secured without supervision.

- Always ensure supervision when brackets are mounted or spring pins/mini-grids are secured.
- 

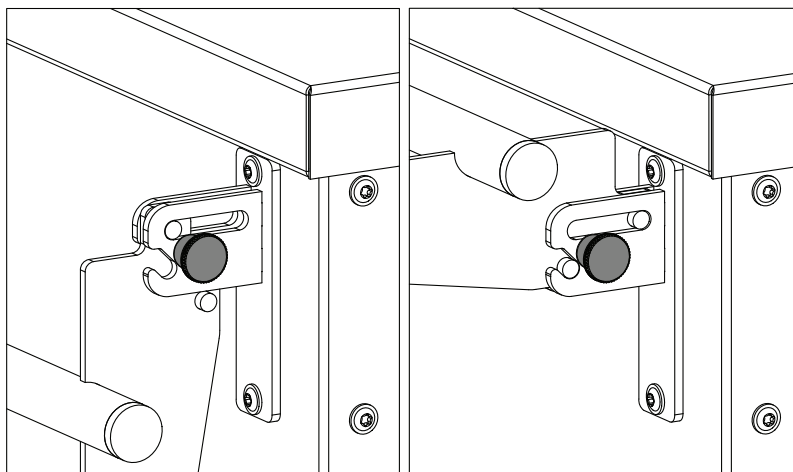
### Mini-catch function and use

#### Hinge model with mini-catch

- Pull out the mini-catch and hold.
- Fold attachment up/down.
- Release mini-catch.

The mini-catch will lock into position when the attachment is folded up. The securing mechanism is active.

Position of the mini-catch in folded-up/folded-down position:



## Transport

### Checking for/reporting transport damage

- ☞ The unit must be checked for any damage incurred during transport (visual inspection) immediately after delivery.
- Document any damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Keep the unit and send a complaint to B.PRO about the damages and include the waybill.
  - or –
  - Do not accept the unit and have the carrier return it to B.PRO.
- ☞ This procedure ensures that damage claims are handled correctly. The unit recipient must provide suitable proof if transport damage is reported at a later point in time.

### Scope of delivery

The scope of delivery contains the following as standard:

- Unit/module
- Operating instructions

The exact scope of delivery and model of the unit is to be taken from the delivery documentation.

### Unpacking



#### Caution!

#### Material damage

Under no circumstances may you use a forklift when transferring the unit onto a pallet or removing it from a pallet. The underframe can become damaged and cause considerable damage.

- Always use suitable protective equipment such as protective gloves.
  - Ensure you use several people to load the unit onto the pallet or unload it from the pallet.
  - Observe the relevant industrial safety regulations and information sheets and national regulations in their current version.
- 

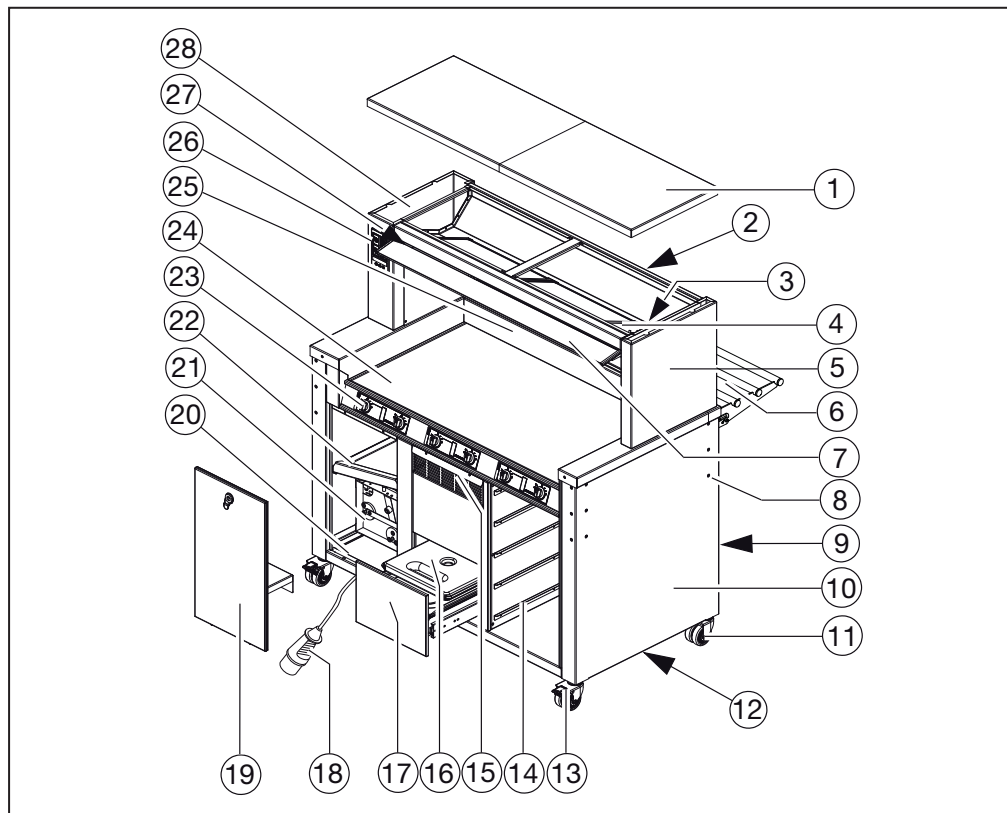
- Open the transport packing at the places provided. Do not rip or cut it!
- Check the scope of delivery.
- Remove any protective film from the unit.

### Disposing of packaging material

- ☞ Packaging materials are recyclable.
- Recycle packaging materials in a proper, environmentally responsible manner as per applicable statutory requirements.

## Overview

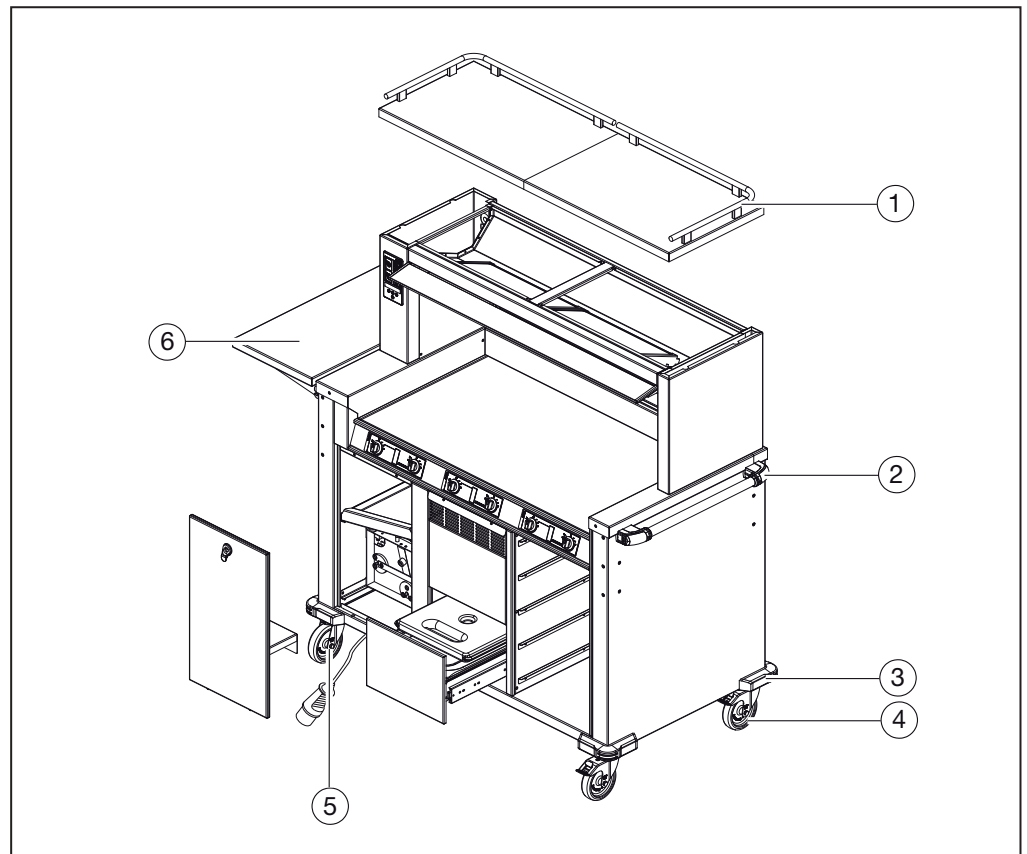
Unit Standard unit model - COOK I-flex 1/2/3 with optional accessories



- (1) Lid (two-piece) for the extraction bridge
- (2) Tempered safety glass sneeze guard closed on customer side
- (3) Drain
- (4) Filter cassette comprising a flame protection filter and wire mesh filter
- (5) Extraction bridge
- (6) Tray slide, fold-down on the customer side (optional)
- (7) Tempered safety glass sneeze guard on operator side
- (8) Mounts for fastening optional tray slides/shelves/push handles
- (9) Front panelling on customer side (optional)
- (10) Side face underframe
- (11) Steering castor
- (12) Connection for electrical bonding (on unit lower surface)
- (13) Steering castor with castor brake
- (14) Storage space with guide rails
- (15) Maintenance panel for the induction hob fan pre-filter
- (16) Eutectic plate (optional)
- (17) Drawer (optional)
- (18) Mains connection cable with CEE plug
- (19) Top surface of odour filter box
- (20) Charcoal filter pad
- (21) ION TEC (optional)

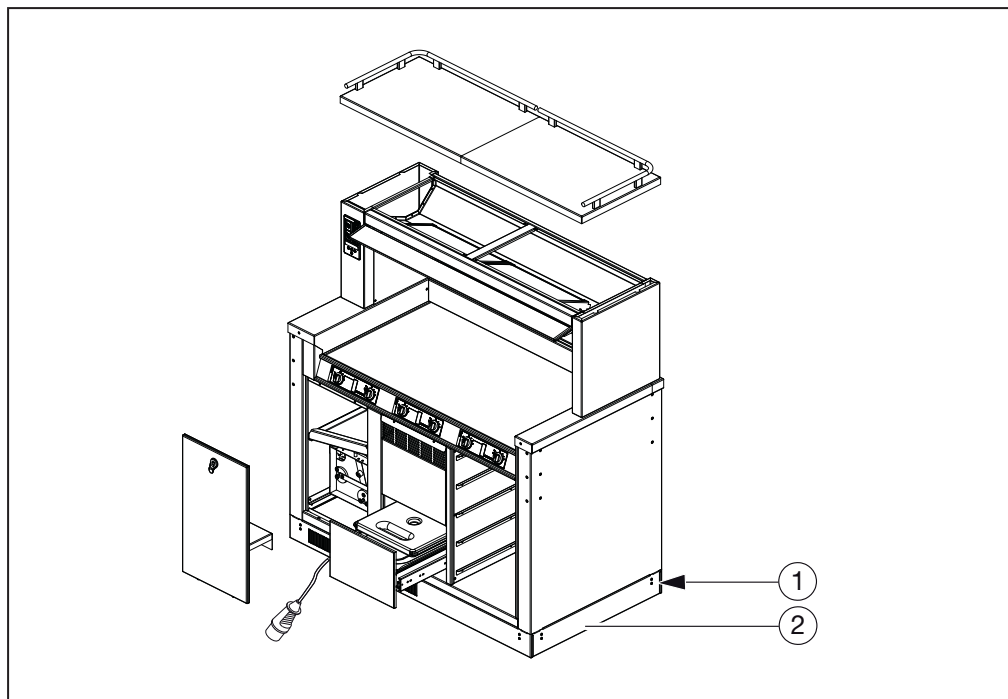
- (22) Fan with support plate
- (23) Control unit for induction cooking zone with 7-segment displays
- (24) Glass ceramic induction hob
- (25) Air baffle
- (26) B.PRO Control control electronics
- (27) LED light strip
- (28) Exhaust duct

## Catering option unit model – COOK I-flex 2/3 to go



- (1) (Two-piece) lid for the extraction bridge with optional railing
- (2) Push handle
- (3) Corner guard
- (4) Stainless-steel steering castor, 125 mm in diameter with castor brake
- (5) Stainless-steel castor, 125 mm in diameter
- (6) Short-side shelf, fold-down (optional)

## Unit model, built-in variant – COOK I-flex 1/2/3 built-in



- (1) Foot
- (2) Skirting panel

## Assembly

- Preparing assembly**
- ✓ Protective film removed from unit
  - ✓ There are no signs of defects or visible damage to the unit
  - ✓ Mains connection provided by customer matches the value specified on rating plate
- Selecting location**
- ☞ Observe the following points when selecting where to place the unit to ensure that it can operate to optimum effect:
    - Operate the unit far away from equipment which emits large amounts of steam, such as a dishwasher.
    - Protect the unit adequately from draughts.
- Setting up the unit**
- ☞ You can ensure that units are stable in their position if you observe the following points:
    - The designated space for the unit is flat and guarantees that the unit is level when installed.
    - Lock castor brakes on castor models.
    - If the unit has the optional adjustable feet, straighten out the unit to ensure that it is horizontal and stable and it doesn't wobble.
- Ensure that unit is stable in its designated space.
- ☞ Section "Moving the unit to a new location"
- ☞ Section "Traversing ramps, recesses, inclined surfaces"

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### Unit model with castor brakes

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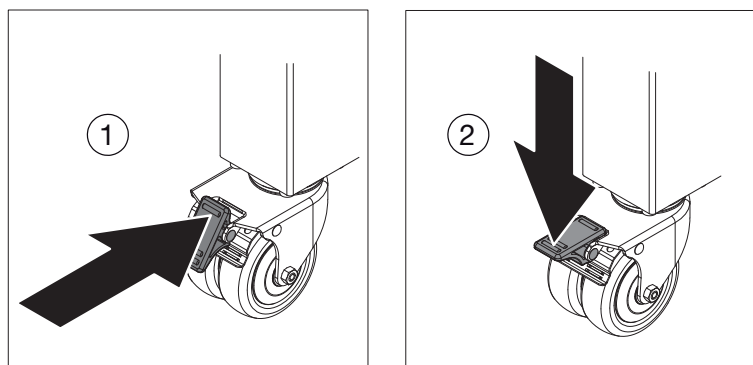


#### Caution!

#### Risk of extremities being crushed or caught

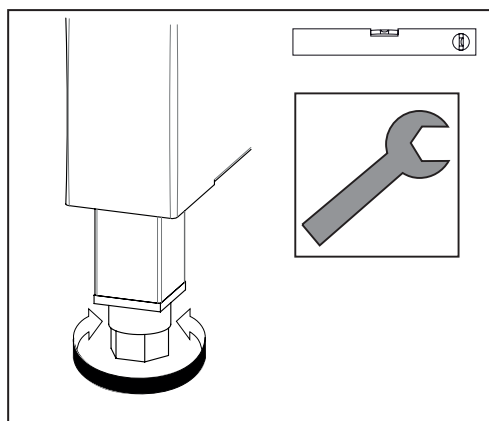
Extremities can be crushed and people injured when modules are pushed together. If the unit is heavy, you may not be able to apply the brakes quickly enough if you push the unit with just one hand.

- Always push the unit with both hands on the top surface.
  - Be careful not to pinch your hands between the unit and walls or other objects, such as cabinets.
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- Release the castor brakes (1).
- Using both hands, carefully push the unit into position.
- Lock castor brakes (2).

## Unit model with adjustable feet



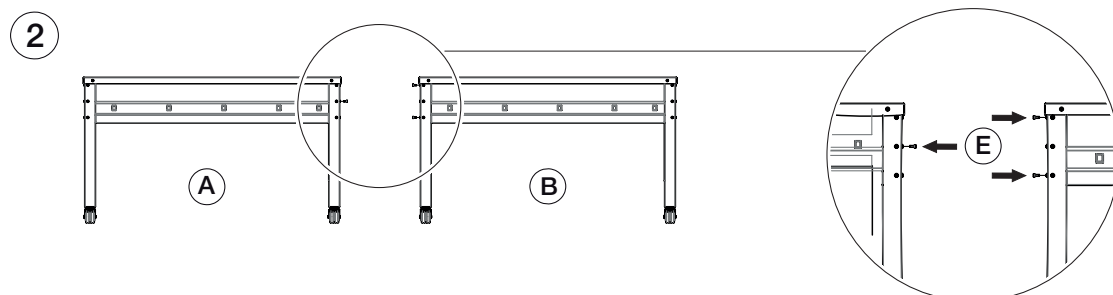
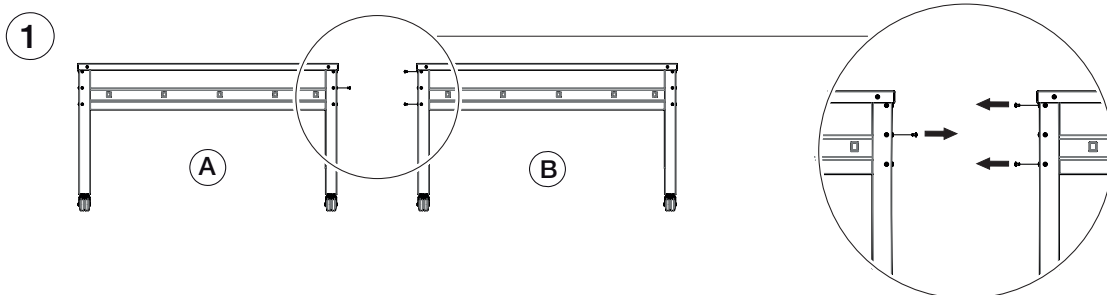
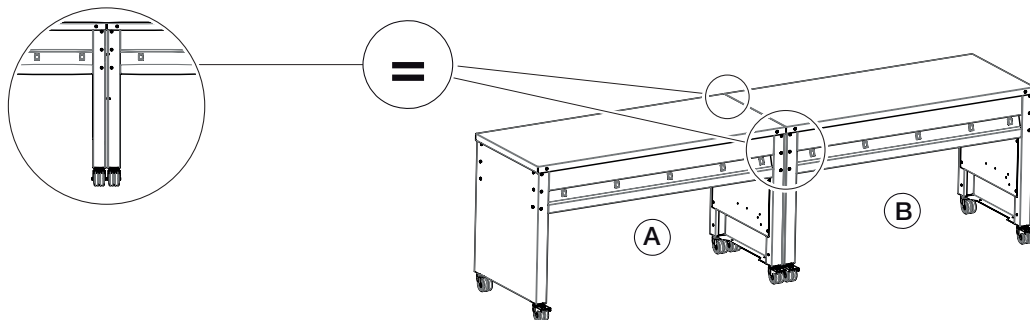
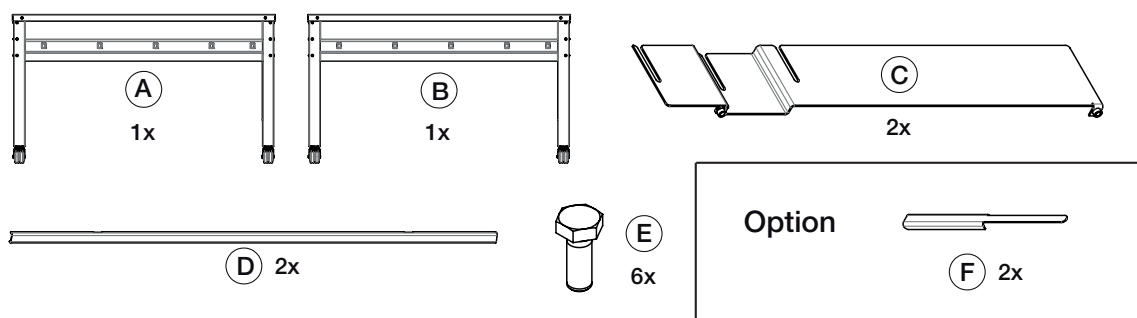
- Install the unit in the designated location.
- Adjust the module to the correct height by adjusting the feet and align it horizontally, so that it is stable and does not wobble.

## Attaching/unfastening module connectors

- ☞ Assemble the modules as shown in the following diagrams. You can disassemble them in the same way, but in reverse.
- ☞ You must carry out the individual assembly steps on both the customer side and the operator side.

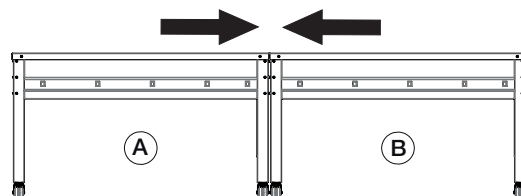


# COOK I-flex OPERATING INSTRUCTIONS

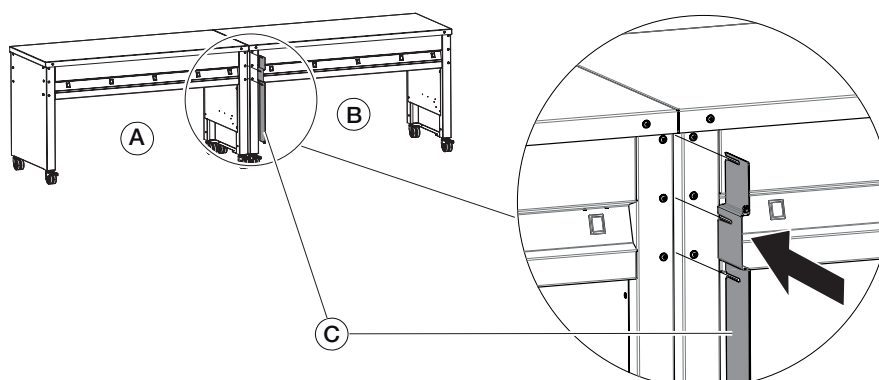


- Check that you have all parts required to assemble the units (C, D, E, F).
- Undo the pre-fitted screws in modules A and B (1).
- Fasten screws E into modules A + B (2).

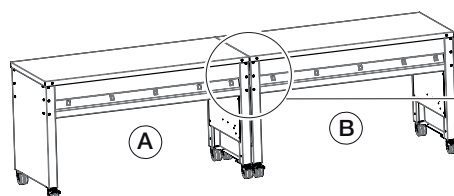
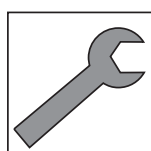
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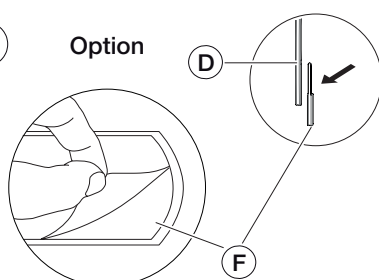


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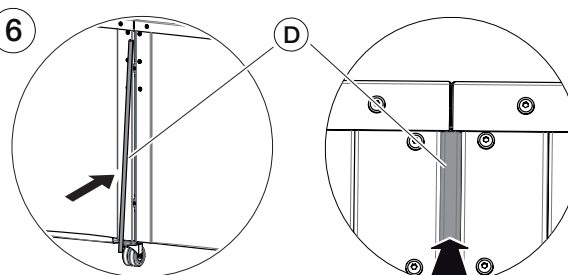


6

Option



6



- Push modules A + B together (3).
- Insert connecting profile C (4).
- Use the spanner to fasten the hexagon socket screws E (5).

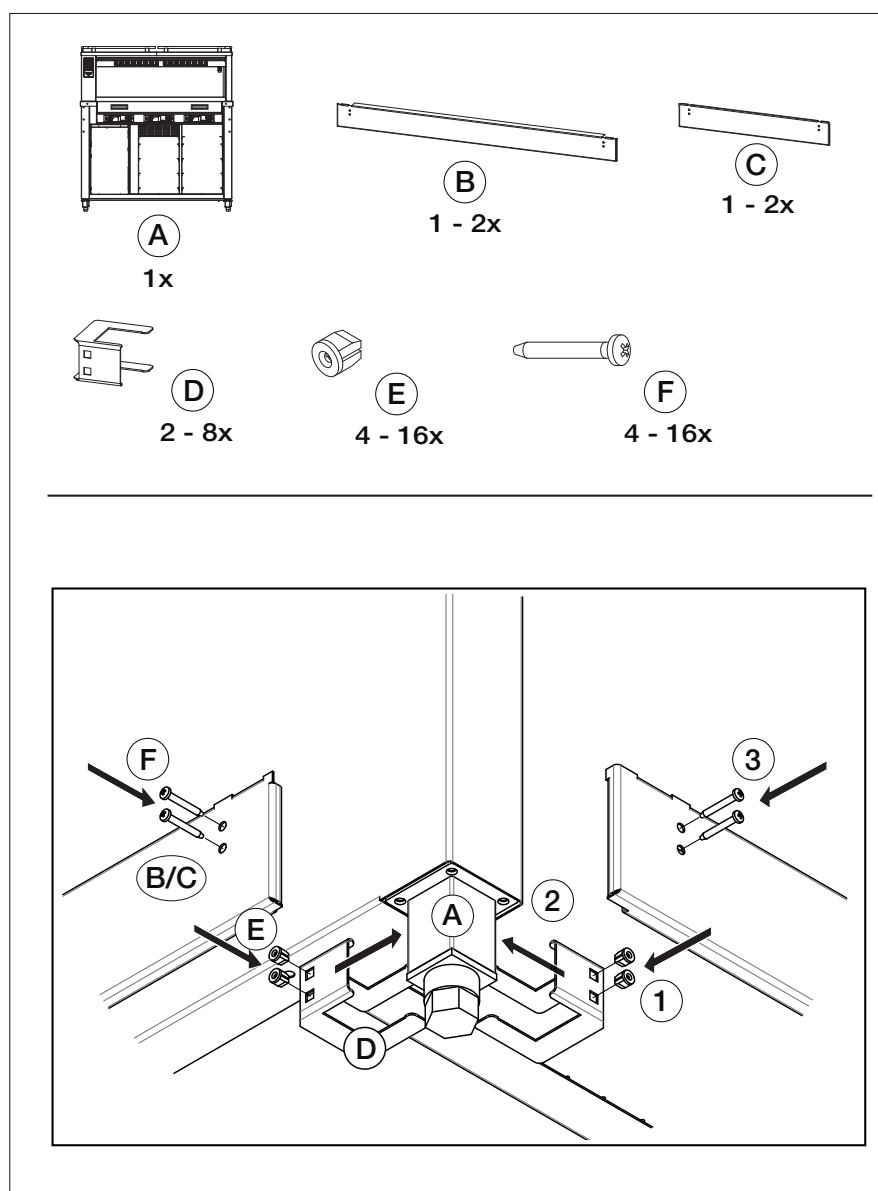
## Unit model with adjustable feet

- Remove the adhesive tape protective film on extension piece F.
- Bond extension piece F to section profile D (6).
- Attach section profile D to connecting profile C (6).

## Attaching/detaching skirting panels

### Unit model with adjustable feet

- ☞ Assemble the skirting panels as shown in the following diagram. You can disassemble them in the same way, but in reverse.
- ☞ Repeat the same assembly steps on each skirting panel on the opposite side.



- Install thread inserts E in slot D (1).
- Push slot D over adjustable foot on module A (2).
- Take screws F and fasten skirting panel B or C into thread inserts E in slot D (3).
- Repeat the same assembly steps for each skirting panel.

## Unit model, built-in variant – COOK I-flex 1/2/3 built-in

### Assembly prerequisites

- ✓ Experienced personnel
- ✓ Qualified electrician for installing the unit electrics on site
- ✓ Unit has reached room temperature
- ✓ There are no signs of defects or visible damage to the unit
- ✓ Any existing protective film is completely removed
- ✓ Room air system installed

### Selecting installation location

- ☞ Observe the following points when selecting where to place the unit to ensure that it can operate to optimum effect:
  - Suitable installation location (not next to equipment which develops large amounts of steam, e.g. not next to a dishwasher)
  - Draught-free environment
  - Suitable serving line (fire-resistant material, no heat accumulation)
  - Installation location suitable for channelling away exhaust air (no back pressure possible). See Sub-section "Selecting location" for reference details
  - Installation location contains maintenance panel, so that any condensation water can be wiped up.
  - Cook shop with output less than 25 kW

### Installation dimensions

Model	Body dimensions W x D x H [mm]	Overall module dimensions W x D x H [mm]	Ventilation shaft dimensions W x D [mm]	Connected load
2	925 x 678 x 800	925 x 678 x 1206	280 x 600	☞ Chapter "Technical data"
3	1255 x 678 x 800	1255 x 678 x 1206		

### Installing the unit

- ☞ If the unit needs to be connected to the power supply with a fixed electrical connection on site, the customer-supplied installation must be equipped with a disconnection device acting on all poles which is accessible at all times and can be secured to ensure it is not switched on accidentally.



### Caution!

#### Damage and personal injury

Tools and auxiliary equipment are required to install the unit or make electric connections to the unit. This may lead to personal injury and damage to property.

- Always use suitable protective equipment (e.g. protective eyewear, protective gloves).
- Have the assembly and electrical connection carried out by qualified personnel.
- The German Employers' Liability Insurance Association rules and any other applicable national provisions for countries of use must be observed in their current version during assembly and when installing the electrics.

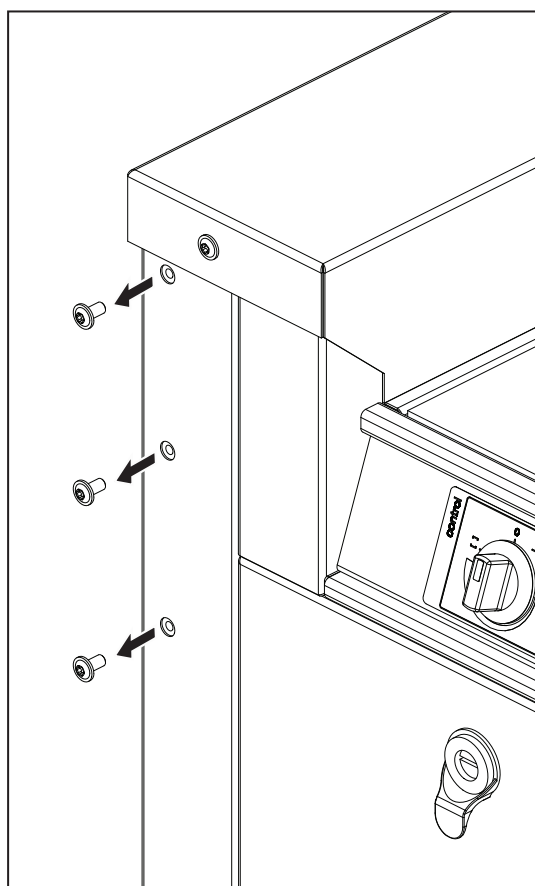


## Caution!

### Damage to the unit electrical system

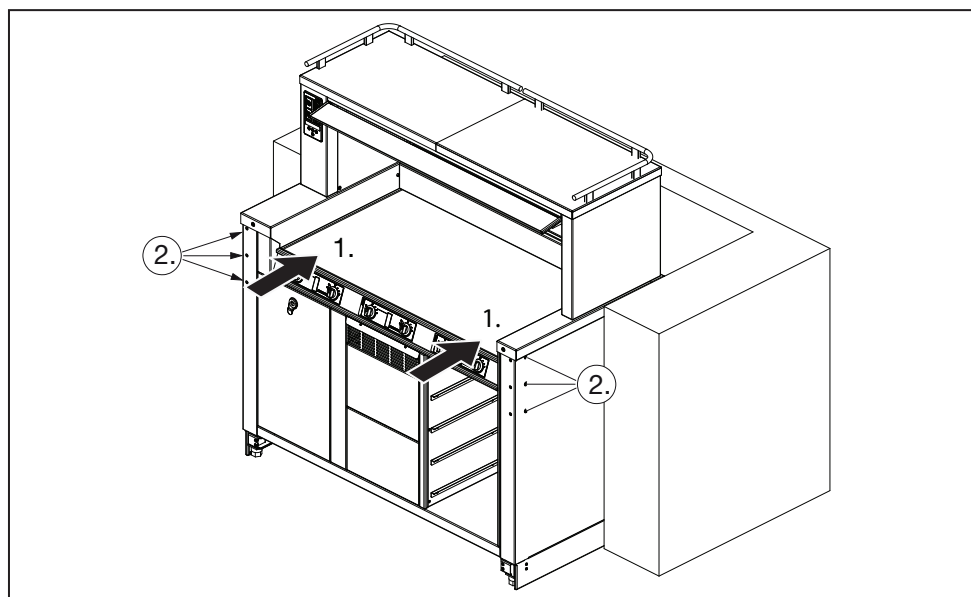
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.
  - Connect the mains plug or, if necessary, connect to the power supply with a permanent electrical connection.
  - Attach customer-side skirting panel and both short-side skirting panels.
- 🔧 Section "Attaching/detaching skirting panels"
- Undo screws on the operator side (left-hand and right-hand side).



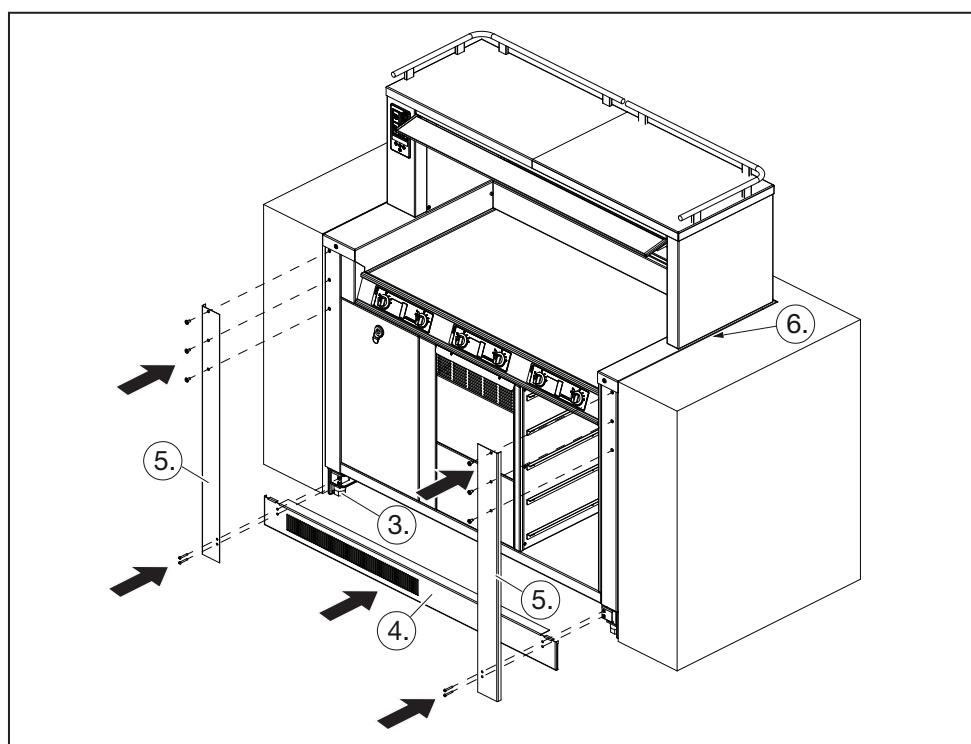
- Push unit into niche (1).

① Installation point (2) for customer to fasten unit into retail outlet counter row on site.



- Adjust the module to the correct height by regulating the four adjustable feet (3) and align it horizontally, so that it is stable and does not wobble.

↪ Section "Setting up the unit", Unit model with adjustable feet



- Install skirting panel (4) and left- and right-hand side panels (5).
- Use silicone to join the unit into the niche if necessary (6).

## Commissioning

### Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ There are no signs of defects or visible damage to the unit
- ✓ Protective films removed
- ✓ Unit installed and stable
- ✓ Room air system installed
- ✓ Draught-free environment
- ✓ Cookshop with output less than 25 kW

### Carrying out initial cleaning

- ☞ You must clean the unit after delivery.
- Remove all cardboard, protective paper layers, film and adhesive tape.
- Clean surfaces with suitable cleaning agents.
- ☞ Chapter "Cleaning and care"

### Selecting location



#### Warning!

#### **Injury and damage caused by fat explosion or grease fire caused by triggered sprinkler systems**

If the unit is operated in rooms featuring a sprinkler system, sprinklers can be triggered by rising fumes, cooking steam or smoke emissions which occur during cooking. This brings water into contact with hot grease/oil; in a worst case scenario, this may cause a fat explosion and a fat fire, resulting in extremely serious injuries and damage to property.

- Adopt suitable measures to use the unit in rooms with sprinkler systems, such as:
  - Using special extinguishing agents for grease and oil fires in the sprinkler system.
  - Closing/securing sprinklers where water is used as the extinguishing agent or fit the unit with a deflector plate while it is in use.
- Never operate the unit in rooms equipped with an unsuitable sprinkler system.

In all cases, it is strongly recommended to contact relevant expert bodies, such as the fire service, insurers or the German Employers' Liability Insurance Association, and establish suitable measures on a joint basis before using the unit in rooms with a sprinkler system.



#### Warning!

#### **Injury and damage caused by fat explosion or grease fire caused by rain!**

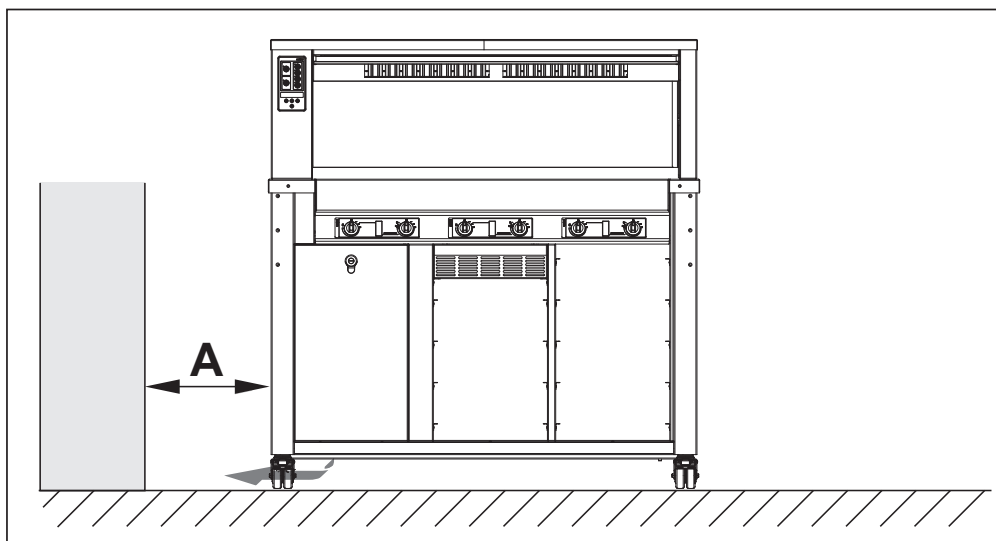
Rain brings water into contact with hot fat; in a worst case scenario, this may cause a fat explosion and a fat fire, resulting in extremely serious injuries and damage to property.

- Unit must never be operated outdoors in the rain or in extreme weather conditions, such as thunderstorms.

- ☞ The unit may only be operated on a level, firm surface.
- ☞ Ensure sufficient lighting when changing locations.
- ☞ Make sure that no flammable objects are located in the immediate vicinity of the unit.
- ☞ When selecting the location, take care not to impede air flow from the odour filter box lower surface; otherwise, fume extraction will not function properly.
- ☞ Moisture produced by cooking escapes with the exhaust air from the odour filter box. Condensation may form in the floor area beneath the odour filter box if moisture levels are high and floor temperatures are low

## Installing between side boundary elements reaching to the floor

- ☞ Minimum gaps of 400 mm must be observed at sides to ensure maximum extraction performance if the unit is installed next to side boundary elements reaching to the floor, such as walls or server counters with a skirting panel. This applies regardless of the unit model and an optionally installed panel on the customer side.



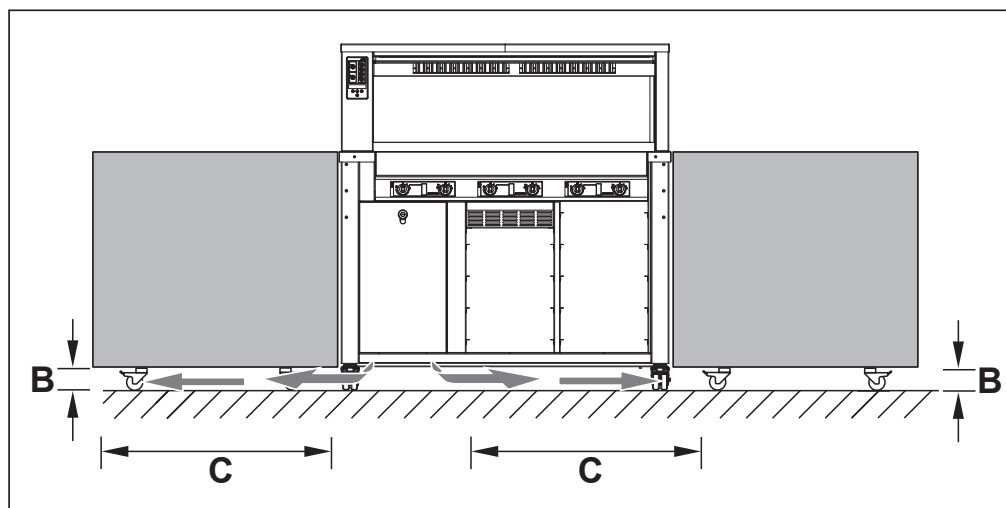
Distance A:  $\geq 400$  mm to ensure maximum extraction performance

- Move the unit into its designated location and lock the castor brakes.
- ☞ Section "Moving the unit to a new location"

## Installing between modules

- ☞ With installation of the unit between other modules, the exhaust air is conducted away on the sides below these modules. The free space necessary for this purpose must have a minimum height of 100 mm and a minimum length of 1,400 mm to ensure the maximum extraction performance. If necessary, existing skirting panels of adjacent modules (also perforated) must be demounted. This applies regardless of the unit model and an optionally installed panel on the customer side.





Spacing B:  $\geq 100$  mm to ensure maximum extraction performance

Spacing C:  $\geq 1400$  mm to ensure maximum extraction performance

- Move the unit into its designated location and lock the castor brakes.

Section "Moving the unit to a new location"

## Plugging the unit into a socket outlet

- The unit lower surface contains a connection for electrical bonding. Regulations in particular countries require units that will be operated together to be connected via the electrical bonding.
- ✓ The unit is switched off.



### Danger!

#### Risk of an electric shock

A short-circuit in an external unit connected to the main unit (e.g. due to overheating in the mains supply lead) can cause an electric shock if you come into contact with the main unit.

- Only connect unit to a mains socket outlet equipped with a residual-current device (RCD)/ residual-current circuit breaker, each phase with max. 16 A.



### Caution!

#### Damage to the unit electrical system

The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.



## Caution!

### Damage to the unit electrical system and customer-supplied socket outlet

If connected external units have not been switched off before plugging in or unplugging the mains plug, the unit electrical system and customer-supplied socket outlet may become damaged.

- Before connection, ensure that connected external units are switched off.

- Connect the mains plug to the socket outlet.

"Unit On/Off" button LED is flashing. The unit is in standby mode.

## B.PRO Control control electronics initial installation

- ☞ Initial installation offers the advantage that the time cycles for filter cleaning and change intervals do not start until after this setting has been made.

☞ Section "B.PRO Control control electronics"

- Switch off the unit at the "Unit On/Off" button.

"Unit On/Off" button LED is permanently lit.

### Complete initial installation

- Confirm initial filter installation. Press the OK button for 3 seconds.

Initial installation is now complete. The time cycles for filter cleaning/change intervals start now.

## Connecting external devices

- ❗ If the unit is switched on, the optional socket outlet is live at all times. The socket outlet cannot be switched off separately.

- ☞ Follow the specifications and instructions when connecting electrical appliances.
- ☞ Do not feed the mains connection cable via the induction hob heatable elements.
- ☞ Do not pinch or bend the mains connection cable or route it over sharp edges.
- ☞ The unit lower surface contains a connection for electrical bonding. Connect units which are operated together via the potential equalisation connection as per the regulations applicable in the country where they are installed.
- ☞ No external gas-operated units may be operated together with the COOK I-flex.
- ☞ External devices that generate a naked flame during operation must not be operated together with the COOK I-flex.
- ✓ The voltage, mains frequency and power consumption for external devices comply with the values specified in "Technical data".



## **Caution!**

### **Damage to the unit electrical system**

The electrical system in both units may become damaged if external units do not comply with the mains voltage or frequency for the COOK I-flex socket outlets.

- Before connecting, ensure that the mains voltage and frequency indicated on the external unit rating plate matches the corresponding values for the COOK I-flex socket outlet.
- 



## **Caution!**

### **Damage to the unit electrical system and the socket outlets provided on the unit side**

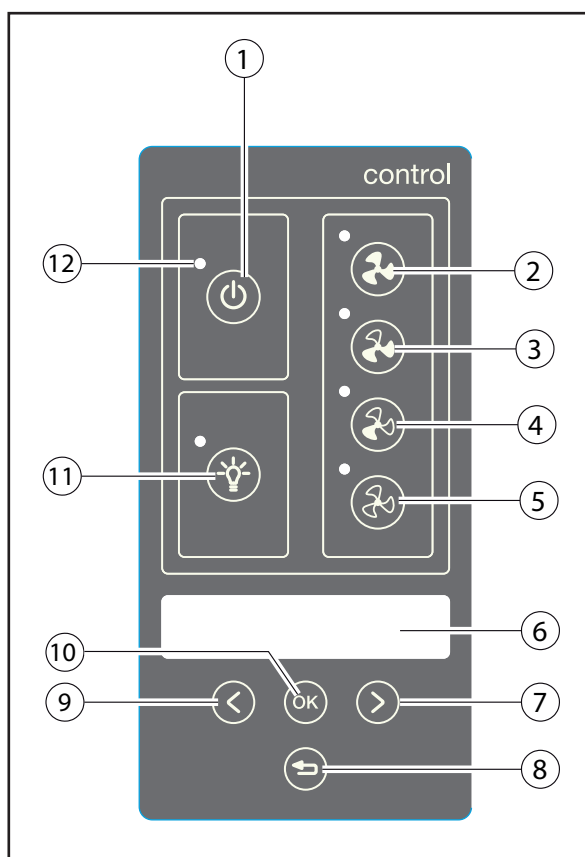
If external units are not switched off when connecting or disconnecting the mains plug to/from the unit socket outlets when the COOK I-flex is connected, the unit electrical system in both units may be damaged (plug contacts and/or socket outlet contacts scorched).

- Make sure that external units are switched off before connection.
-

## Handling and operation

### B.PRO Control control electronics

The B.PRO Control control electronics are assigned the following functions:



- (1) Unit on/off (including induction hob)
- (2) Fan power setting 3
- (3) Fan power setting 2
- (4) Fan power setting 1
- (5) Switch off fan
- (6) Display
- (7) "Right" control button
- (8) "Back" button
- (9) "Left" control button
- (10) "OK" button
- (11) LED lighting on/off
- (12) Function indicator

The associated function indicator lights up if a function is activated. The function indicator goes out when the function is deactivated.

Messages are shown in scrolling text on the B.PRO Control control electronics display. Messages are shown alternately if there is more than one. You can press the OK button to confirm the message has been read.

All settings are made in real time.

## Making settings on the display

- ✓ Unit connected to mains supply and switched on.

If the unit is connected to the power supply, the On/Off button LED will flash on the B.PRO Control control electronics.

- Press the OK button for three seconds to activate the settings menu.

One of the following main menus appears on the display:

- Language
- Date/Time
- Filter settings
- Fan settings
- Quick start
- Operating hours
- Service (for B.PRO service employees only)

- Use the control buttons ("Left/Right") to scroll through the menu options.
- Press the OK button to confirm the menu selection.
- Press on the "Back" button briefly to return one step.

### Setting the language

- Select the "Language" main menu.
- Press the OK button to confirm.
- Use the control buttons ("Left/Right") to select the required language.
- Press the OK button to confirm.

### Setting the date/time

- Select the "Date/Time" main menu.
- Press the OK button to confirm.

The date will be shown in the top display line. The time (24-hour format) is displayed on the lower display line. The input block flashes on the display. Press OK button to jump to the next input block.

- Use the control buttons ("Left/Right") to set each input block (day/month/year and hours/minutes) individually.
- Press the OK button to confirm each input block.

The cursor jumps to the next input block.

- ☞ The date and time are displayed when you exit the settings menu (by pressing on the "Back" button) during operation and in standby mode.

## Making filter settings

- Select "Filter settings" main menu.
- Press the OK button to confirm.

One of the following sub-menus is displayed:

- Acknowledge charcoal filter change
  - ION TEC cleaning
  - Next filter change
  - Cleaning intervals
- Use the control buttons ("Left/Right") to select a sub-menu.
  - Press the OK button to confirm to access the sub-menu.

"Acknowledge charcoal filter change" sub-menu:

- ✓ charcoal filter has been changed.
- Select "Acknowledge charcoal filter change" sub-menu in the "Filter settings" main menu.
- Hold down the OK button for 3 seconds to acknowledge.
- ❗ A message is displayed 14 days before the filter change interval expires, indicating that the charcoal filter needs to be changed soon. You can press the OK button to confirm the message has been read. The message is displayed each time the unit is restarted until the filter change is activated.

"ION TEC cleaning" sub-menu:

- ✓ ION TEC has been cleaned.
- Select the "ION TEC cleaning" sub-menu in the "Filter settings" main menu.
- Hold down the OK button for 3 seconds to acknowledge.
- ❗ When the cleaning interval expires, a message is displayed indicating that the ION TEC needs to be cleaned. You can press the OK button to confirm the message has been read.

"Next filter change" sub menu:

This is an information menu. This is where you can check when the next filter change is.

- Select the "Next filter change/filter cleaning" sub-menu in the "Filter settings" main menu.
- Press the OK button to confirm.
- Use the control buttons ("Left/Right") to select charcoal filter or ION TEC.
- Press the OK button to confirm.

The time left until the next filter change is displayed in days.

"Cleaning intervals" sub-menu:

Different change/cleaning intervals are assigned and saved to Programs P1 to P3 for the filters (charcoal filter or ION TEC). Program P2 is pre-set in the factory.

🔗 Section "Filter change/cleaning interval"

- Select "Cleaning intervals" sub-menu in the "Filter settings" main menu.
- Press the OK button to confirm.
- Press the control buttons ("Left/Right") to select between Programs P1 to P3.
  - P1: Light exposure
  - P2: Normal exposure
  - P3: Heavy exposure

- Press the OK button to confirm.

## Fan settings

You can use this menu to set the fan rundown time (odour filter box).

- Select "Fan settings" main menu.
- Press the OK button to confirm.

"Main fan rundown time" sub-menu is displayed.

- Press the control buttons ("Left/Right") to set a time between 00 and 99 minutes.
- Press the OK button to confirm.

The rundown time is switched off if you set "00".

☞ You can use the "Switch off fan" button to interrupt the rundown.

## Quick start

You can use this menu to make pre-settings (lighting and fan stages) which will be active when the main switch is pressed to start up the unit again.

- Select the "Quick start" main menu.
  - Press the OK button to confirm.
- "Quick start lights" sub-menu is displayed.
- Press the OK button to confirm.
  - Press the control buttons ("Left/Right") to select "On/Off".
  - Press the OK button to confirm.

"Quick start main fan" sub-menu is displayed.

- Press the OK button to confirm.
- Press the control buttons ("Left/Right") to select "On/Off".
- Press the OK button to confirm.

Adjusting fan setting:

- ✓ "ON" setting has been selected.
- Use the control buttons ("Left/Right") to select fan setting 1-3.
- Press the OK button to confirm.

## Operating hours

The (main) fan actual operating hours are displayed in this menu. The time is displayed in hours.

- Select the "Operating hours" main menu.
- Press the OK button to confirm.

The actual operating hours are displayed.

## Service

This menu is designed for the following authorised service points only:

- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO service

🔑 This menu can only be opened by entering a four-digit PIN.

## Starting/ending extraction mode

- ⓘ When extraction is put into use for the first time, small, loose activated charcoal particles are blown out of the charcoal filter pad and into the extracted air from the unit for a short time. These settle on the floor below the odour filter box. This behaviour may happen again after the unit is transported.



## Caution!

### Possible impairment of food quality

The quality of the food located in the unit may be impaired by a power failure, unit malfunctions or other interruptions.

- Check whether the food quality has been impaired after the core temperature has dropped. Dispose of food if necessary.

---

## Switching on extraction

- ✓ Unit connected to the power supply

- Switch on the unit at the "Unit On/Off" button and then start the extraction mode by selecting the corresponding fan power setting.

The respective function display on the "Units On/Off" and "Fan power setting" icons.

## Selecting extraction power step

The extraction function has 3 power steps:

- 1 = weakest power step
- 2 = medium power step
- 3 = strongest power step

- Use the "Fan power setting" button 1, 2 or 3 to select the required power step.

The indicator lights up on the selected "Fan power setting" button.

## Switching off extraction

- Press "Switch off fan" button.

Extraction mode stops. The function indicator on the "Fan power setting" button goes out.



## Extracting and filtering cooking fumes

- ❗ The unit is suitable for extracting and filtering fumes produced during cooking and while keeping food hot.
- ❗ Odour filtering is dependent upon a number of conditions: type of prepared foods, quantity of fumes emitted, grease and moisture content in fumes and how saturated the charcoal filter pad is.
- ☞ The unit will only function correctly if the customer-side air baffle, sneeze guard and all filters (wire mesh/flame protection filters, ION TEC (optional) and charcoal filter pad) are installed properly.
- ☞ The unit must never be exposed to draughts to ensure trouble-free extraction.
- ☞ Filter change/cleaning intervals greatly depend on the unit's conditions of use. It is impossible to see whether the filters are saturated or not.
- ☞ B.PRO recommends cleaning or replacing the filters when odour filtering becomes less effective during normal operation. The filter change indicators on the B.PRO Control control electronics can be used for guidance.
- ☞ Operate the induction hob only when the extraction system is switched on.



### Caution!

#### High ozone concentration for units with ION TEC (optional)

If the unit is operated without being used for a longer period of time (without fumes being produced), this can result in an increase in the ozone concentration and respiratory tract irritation.

- If ozone is detected, switch off the unit, ventilate well and leave the room for at least 30 minutes.



### Warning!

#### Electric shock caused by ION TEC (optional)

ION TECs are operated at a high voltage ("willow fence" principle).

As the ION TEC is charged electrically, it may remain live after the unit is switched off.

- Wait at least one minute after the unit is switched off before opening the odour filter box.



### Danger!

#### Injury and property damage due to fat explosion

Water can get into hot fat if water is boiled in one cooking zone and fats or oils are heated on the next zone. This may cause a fat explosion and fat fires in a worst case scenario, resulting in extremely serious injuries and property damage.

- You must install a splash guard device (deflector plate) with a minimum height of 350 mm.
  - Unit must never be operated outdoors in the rain or in extreme weather conditions, such as thunderstorms.
-



## Warning!

### Fire hazard

There is a fire hazard if naked flames are sucked in with the fume extraction module, as produced when food is flambéed or cooked on an open fire, for example.

- Under no circumstances flambé food or produce naked flames beneath the fume extractor.



## Caution!

### Danger of slipping and risk of damage to floor

Moisture produced by cooking escapes with the exhaust air from the odour filter box. Condensation may form in the floor area beneath the odour filter box if moisture levels are high and floor temperatures are low. This may cause danger of slipping and risk of damage to the floor.

- Regularly wipe up condensation water on the floor.
- Switch on unit and extraction and select desired power step.

### Filter change/cleaning interval

Filter change/cleaning intervals greatly depend on the unit's conditions of use. It is impossible to see whether the filters are saturated or not. B.PRO recommends cleaning or replacing the filters when odour filtering becomes less effective during normal operation. The filter change indicators on the B.PRO Control control electronics can be used for guidance. The different programs are assigned the following interval periods:

#### Change/cleaning intervals in operating hours

Range	P1	P2	P3
Degree of exposure	Light	Normal	Strong
Clean ION TEC filter	150	100	75
Replace charcoal filter pad (without ION TEC)	450	300	225
Replace charcoal filter pad (with ION TEC)	900	600	450

#### Change/cleaning intervals in days

Range	P1	P2	P3
Degree of exposure	Light	Normal	Strong
Clean ION TEC filter	30	30	30
Replace charcoal filter pad (without ION TEC)	180	180	180
Replace charcoal filter pad (with ION TEC)	360	360	360

The interval times continue to elapse even if the unit is not in use.

## Restarting the unit after the temperature sensors are triggered

- ❗ There are temperature sensors located in the exhaust ducts which measure the temperature of the fumes extracted. If the temperature in the exhaust duct exceeds +60 °C – when an open flame is sucked in, for example – the temperature sensors are triggered for safety reasons. This immediately switches off extraction and the connected induction hob, cooking and heat-retaining units to prevent serious damage to the unit. The words "Temperature alarm" will be displayed on the B.PRO Control control electronics to indicate the unit is switched off.

The unit cannot be restarted until after a suitable cool-down time (up to 30 minutes).

- After the unit cools down, the B.PRO Control control electronics must be reset by switching them off and then on again.
- Then carry out a visual inspection of all filters, the extraction bridge, the exhaust duct, the odour filter box and the fans for any damage, ashes or combustion residues.



### Warning!

#### Injury from jet flames

If grease in the grease collecting channel or the filter cassettes has caught fire, a flash flame may erupt from this smouldering fire due to the sudden supply of oxygen.

- Carefully remove lid of extraction bridge.
- 

- Inspect the interior of the extraction bridge for ashes and combustion residues, clean and reinsert.
- ↳ Section "Cleaning the extraction bridge"
- Check exhaust ducts for ashes and combustion residues and clean them.
- Remove top surface from the odour filter box and dismantle fan.
- Remove optional ION TEC filter from the odour filter box and check for damage and scorch marks.
- ↳ Section "Cleaning the odour filter box"
- Change the filters if necessary.
- Remove fan and check for ashes and combustion residues.
- If necessary, have fans cleaned by an authorised service point.
- ↳ Section "Repairs"
- Re-insert optional ION TEC filter into its designated position in the odour filter box.
- ↳ Section "Cleaning the odour filter box"
- Check charcoal filter pad for impurities and replace if necessary.
- Clean odour filter box.
- Reattach cover to odour filter box.
- Return the unit to operation.



## Caution!

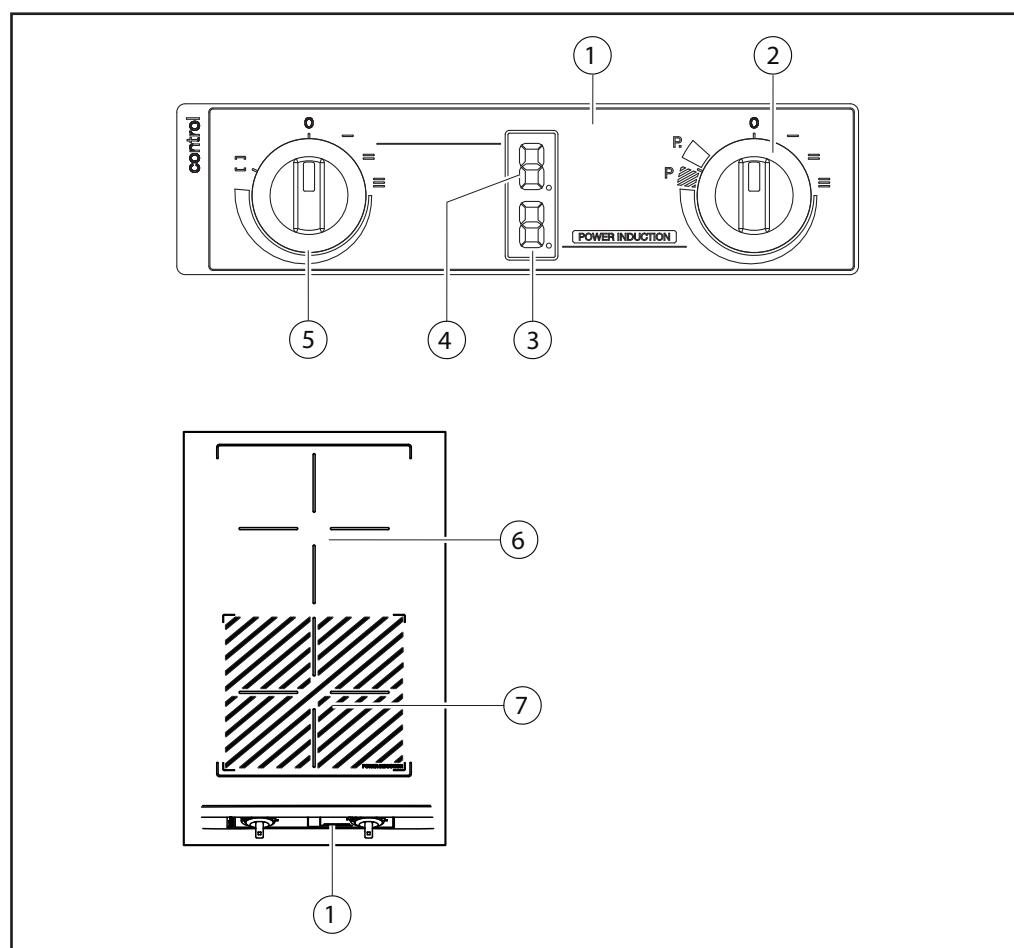
### Injury and damage caused by external units turning on automatically

If external units are connected and switched on when the COOK I-flex is turned on, they can accidentally start up and cause damage and injuries.










- Before switching on, ensure that the connected external units are switched off.

## Operating induction cooking zones

- Read and observe the hazard warnings carefully before commissioning.
- 👉 Section "Safety"



- (1) Induction zone operating unit
- (2) Primary coil rotary knob (primary hob)
- (3) 7-segment display for primary coil
- (4) 7-segment display for secondary coil
- (5) Secondary coil rotary knob (secondary hob)
- (6) Secondary hob
- (7) Primary hob

	"OFF" position
	Symbol for heat-retaining level 1
	Symbol for heat-retaining level 2
	Symbol for heat-retaining level 3
	Symbol for bridge circuit
	Symbol for power steps 1-8
	7-segment display
	Power level 1 (primary coil)
	Power level 2 (primary coil)




- ☞ Each induction cooking zone can permanently provide a maximum output of 3 kW.
- ☞ Optimum efficiency is achieved if the ambient conditions and specifications for the installation location are taken into account and suitable pots and pans are used.

## Power indicator/rotary knob position

- ☞ The main system to indicate the operating mode of the individual induction coils is the assigned 7-segment display and not the rotary knob.

## Heat-retaining levels

- ☞ The heat-retaining levels are activated by turning the rotary knob to the right:

Level	Symbol	Description	Temperature [°C]
1		Melting	44
2		Heating up	70
3		Cook	94

- ☞ Once the temperature of the heat-retaining level concerned has been reached, no more power is supplied until the temperature falls.

## Power steps

Besides the 3 heat-retaining levels, each hob has 8 power steps. A maximum power of 1.5 kW is permanently supplied. The rotary knob can be continuously adjusted within the 8 power steps.

- The set power step is displayed on the corresponding 7-segment display.

## Primary coil (primary hob)

The primary coil has 2 power levels in addition to the 3 heat-retaining levels and the 8 power steps.



### Power level 1

Power level 1 [P] provides permanent power consumption of 2.3 kW under certain circumstances (scenarios 1 and 2).

- Set the primary coil rotary knob to the P position.

The rotary knob will lock automatically. The following symbol is displayed on the associated 7-segment display:

#### Scenario 1:

Primary coil power level 1 [P] is active and secondary coil is switched on.

The secondary coil can be switched on up to power step 7.

#### Scenario 2:

Secondary coil is active at power step 8. Primary coil power level 1 [P] is switched on.

The secondary coil is automatically switched down to power step 7.



### Power level 2

Power level 2 [P] provides power consumption of 2.8 kW for a maximum of ten minutes under certain circumstances.

- ✓ The primary coil rotary knob is set to position P (power level 1).
- Turn the rotary knob right for about 1–2 seconds until it reaches the spring-loaded stop at power level 2 [P].

An audible signal sounds and the following symbol is displayed in the assigned 7-segment display:

☞ The knob springs back to power level 1. Power level 2 remains active and is shown by the symbol in the 7-segment display.

☞ If power level 2 is active, only power steps (not heat-retaining levels) can be activated in the secondary coil.

#### Scenario 1:

Primary coil power level 2 [P] is active and secondary coil is switched on.

The secondary coil can be switched on up to power step 5. After automatic reducing (max. 10 min.) power level 2 [P] to power level 1 [P], the secondary coil can be increased to power step 7. To do so, the secondary coil rotary knob must first be reset to power step 5 (or lower). The secondary coil can then be raised to a maximum power step of 7.

Scenario 2:

Secondary coil is active at power step 6 (or higher). Primary coil power level 2 [P] is switched on. The secondary coil is automatically reduced to power step 5. After automatic reducing (max. 10 min.) power level 2 [P] to power level 1 [P], the secondary coil can be increased to power step 7. To do so, the secondary coil rotary knob must first be reset to power step 5 (or lower). The secondary coil can then be raised to a maximum power step of 7.

## Secondary coil (secondary hob)

A bridge function can also be connected to the secondary coil in addition to the 3 heat-retaining levels and the 8 power steps. The primary and secondary coils are connected to a common control within the bridge circuit and the power consumption in both coils is synchronized.



Bridge circuit

- The bridge circuit is activated by turning the secondary coil rotary knob right until it reaches the spring-loaded stop for about 2 seconds.

The knob then springs back to the regulator position at power step 8.

The active bridge function is indicated by the following symbol on the secondary coil 7-segment display:

- The three heat-retaining levels and power steps 1-8 can be selected using the primary coil rotary knob. The power is distributed between the primary and secondary coils in synchronization.

The corresponding power step is shown on the primary coil 7-segment display. The primary coil rotary knob can be moved back and forth to position 0 without deactivating the bridge function.

- If the secondary coil rotary knob is turned left from its position, the bridge function is immediately deactivated and both coils are switched off completely.
- If you wish to reactivate the bridge function or operate a single coil, first turn the secondary coil and primary coil rotary knobs back to position 0. The bridge function can then be reactivated.



## Pot detection function

If an unsuitable pot or pan or one which is too small is placed on the hob or a pot or pan is taken off when the hob is switched on, the following symbol appears in the assigned 7-segment display:

- Switch off the induction hob. Turn the rotary knob back to position 0.

## Heat indicator function



If a hob is turned off (0 position) while the hob surface is hotter than 60 °C, the associated 7-segment display indicates the [H] symbol.

## Switching off the hob



- Turn the rotary knob left back to position 0.

The symbol [0] is displayed until it disappears after a brief moment. The hob is switched off.

## Moving the unit to a new location

- ✓ Unit is switched off
- ✓ External devices switched off
- ✓ Safety instructions on change of location read in the section on safety



### Caution!

#### Injury and damage to property due to excessive speed

If you move the unit too fast, you may not be able to brake it in an emergency. The unit can tip over and cause injuries and damage to property.

- Do not push the unit at a speed greater than 3 km/h.
- Push unit in such a way that you can brake whenever required.
- Two people should push the unit when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

- Pull out the mains plug.

↳ Chapter "Shutting down"

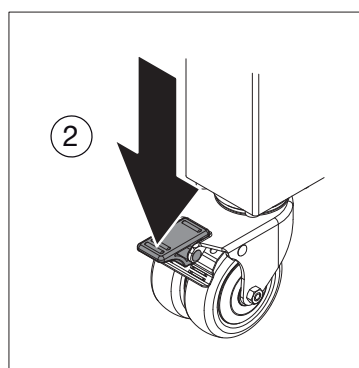
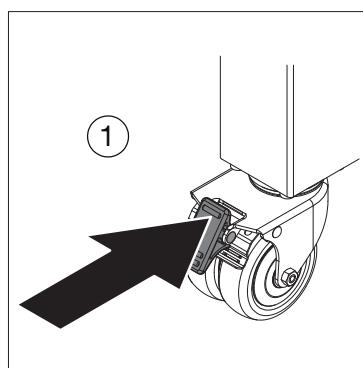
- Make sure that no objects which could fall are located on the induction hob, the storage surfaces or the extraction bridge lid.

- Fold the optional tray slide downwards.

↳ Section "Folding down the attachment"

- Attach mains plug with cable to the unit to prevent the unit castors running over it.

#### Unit model with castors



- Release the castor brakes (1).
- Using both hands, carefully push the unit into position.
- Lock castor brakes (2).



## Traversing ramps, recesses, inclined surfaces

✓ 2 people

☞ Observe instructions in the Assembly chapter.

📖 Chapter "Assembly"



### **Warning!**

#### **Risk of unit tipping over**

The unit can tip over when traversing a slanted surface.

- Never move the unit across a surface such as a ramp with an incline  $> 15^\circ$ .
- 



### **Warning!**

#### **Insufficient holding force from castor brakes**

The holding effect of the castor brakes may not be sufficient on ramps. The unit can start to move and cause injuries.

- When parking the unit on a ramp, lock the castor brakes and also secure the unit against rolling away with items such as chocks.
- 



### **Warning!**

#### **Personal injury and property damage due to unit swerving sideways**

The unit can be manoeuvred effectively with the 4 steering castors. However, this means that the unit can also swerve sideways more easily when traversing ramps, recesses or inclined surfaces.

- Carefully push the unit over the ramp, recess or slanted surface with 2 people positioned at each end of the unit
- 



### **Caution!**

#### **Damage caused by unit base hitting ground**

The unit may hit the ground and become damaged or immovable due to low ground clearance when traversing ramps, recesses or inclined surfaces.

- Use suitable other means of conveyance, such as a pallet truck, to transport the unit over ramps and inclined surfaces.
  - To so, place the unit onto a pallet and implement special safety measures, such as blocking off the hazard area or using additional people to help, when carrying the unit.
  - Observe the applicable industrial safety regulations and other information in doing so.
-



## Caution!

### Material damage

Under no circumstances may you use a forklift when transferring the unit onto a pallet or removing it from a pallet. The underframe can become damaged and cause considerable damage.

- Always use suitable protective equipment such as protective gloves.
- Ensure you use several people to load the unit onto the pallet or unload it from the pallet.
- Observe the relevant industrial safety regulations and information sheets and national regulations in their current version.

- First check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- Pots, pans and other items may fall from the induction hob and other storage surfaces since they may slide off the unit.
- Carefully push the unit over the ramp, recess or slanted surface with 2 people (one at each end of the unit).

## Folding up and locking attachment into position



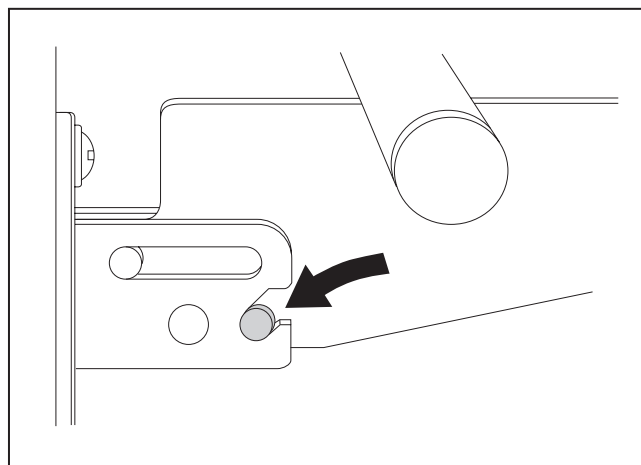
## Warning!

### Danger from overloading

Overloading can lead to the tray slide folding down suddenly. Objects placed on it can result in damage and injuries if they fall off.

- Load the tray slide with a maximum surface load of 25 kg.

- Lift the attachment until it is about 30° above the horizontal.
- Now push the attachment towards the unit at a downward angle and let it engage into the two side locks.



- Check once more to ensure that the attachment is properly latched into position in the **two** locks and adjust if necessary.

## Folding down the attachment

- Now pull the attachment at an upward angle away from the unit until the two latching devices disengage.
- Fold down the attachment.

## Re-mounting attachments

- ① Tray slides, plate slides and shelves can be moved 10 cm downwards in height or attached to the opposite side.



### Warning!

#### Crush hazard for extremities

There is a risk of crushing limbs when tray slides are swung up or down and when the bracket is mounted and it is secured with the mini-catch.

- Take care to ensure no limbs are caught or crushed when folding trays slides are swung up and down.
- 



### Caution!

#### Risk of injury or damage to attachment

The attachment may drop onto the floor when its hexagon socket screws are undone, possibly causing injury or damage.

- Use a second person to hold the attachment to prevent it dropping to the floor before undoing the top hexagon socket screws.
- 



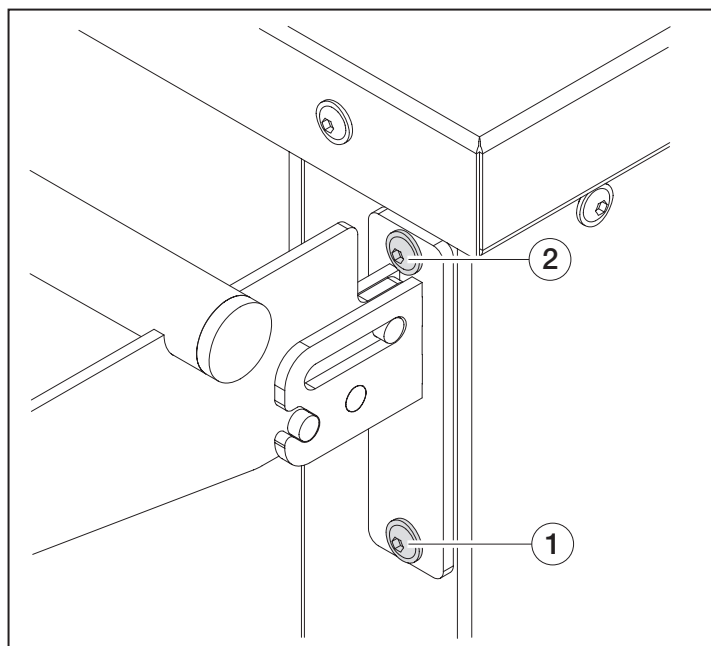
### Caution!

#### Risk of injury due to inadequate fastening

Tray slides, plate slides and shelves must always be fastened on both sides with the two hexagon socket screws provided to ensure the necessary load-bearing capacity is achieved.

- Fasten both brackets with two hexagon socket screws each when re-mounting.
- 
- Use a hex key to undo and remove the lower hexagon socket screw (1) from the attachment fastening on both sides.
  - Fold down the attachment.

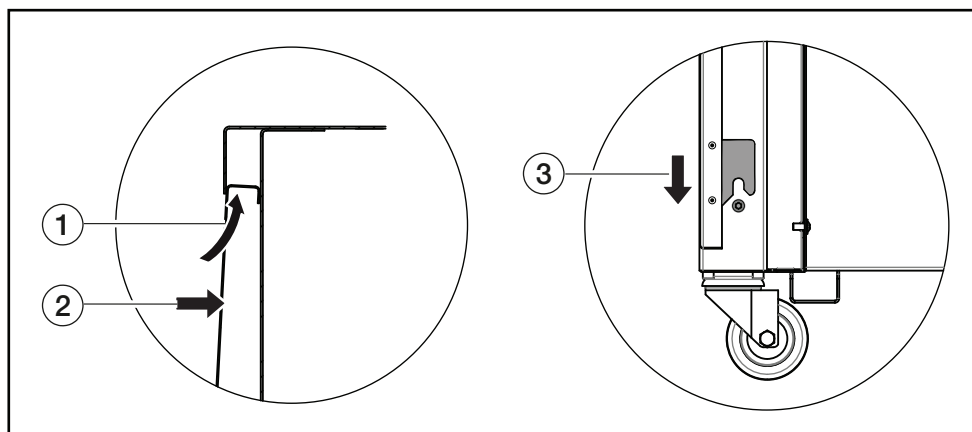
- Undo and remove the top fastening screw (2) on both sides while a second person holds the attachment.



- Remove attachment and put to one side if you are not going to use it. Re-insert removed hexagon socket screws into the threaded holes in the underframe and fasten.
- Remove hexagon socket screws from the required position to mount the attachment.
- Screw the top fastening hexagon socket screw (2) on both sides while a second person holds the attachment in the right position.
- Fold up attachment and then screw the lower fastening hexagon socket screw (1) into position on both sides.

## Attaching/removing customer-side front panelling

- ① The front panelling on the customer side can be easily replaced and can be attached or removed without any tools.



- Push customer-side front panelling (1) under the top cover panel.

- Hang the two suspension brackets (2) onto the projecting screws on the right and left of the underframe (3).

## Opening/closing drawers

- ① The operator-side drawers are easy to open and close thanks to their push-to-open and push-to-close design.



### Caution!

#### Risk of extremities being crushed or caught

Limbs may become trapped in closing drawers.

- Ensure that extremities such as hands do not get caught.
- 

## Eutectic plate (coolant accumulator)

The eutectic plate can only be inserted or removed when the drawer is open. Guide rails are visible when the optional drawer is open. This is where the section to insert the eutectic plate is located.

- ☞ The eutectic plate may only be used to keep food cold.
  - ☞ Protection such as gloves must be worn when handling pre-cooled eutectic plates.
  - ☞ Leaking eutectic plates must not be used to cool food.
  - ☞ The eutectic plate has not reached its full cooling capacity until it is completely frozen.
- 



### Warning!

#### Material damage

There is a risk that the plate will deform and leak while it is being heated. The eutectic plate may burst in extreme cases.

- Do not store or heat the eutectic plate in a heating compartment.
  - Dispose of leaking plates immediately. Do not pour liquid into the waste water system. Dispose of contaminated foods immediately.
- 



### Warning!

#### Material damage

The eutectic plate is sensitive to impacts when frosted and can become damaged/leak.

- Do not drop or strike eutectic plate when it is frosted.
-

## Shutting down

**Shutting unit down** ✓ Unit connected to a socket outlet

- Switch off the unit at the "Unit On/Off" button.

All activated induction cooking hobs are switched off as well.

Unit is in "Standby mode".

- Switch off connected external units if necessary.

- Pull out the mains plug.

- Cleaning the unit.

👉 Chapter "Cleaning and care"

## Troubleshooting

**All electrical components (fans, LED lighting, socket outlets) are not connected to the electricity supply**

Cause	Measure
Mains plug is disconnected or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug the mains plug into the socket outlet and ensure it fits properly.</li> </ul>
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>Have a centre authorised to carry out repairs replace the mains cable.</li> </ul> <p>↳ Chapter "Repairs"</p>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> <li>Check customer-supplied fuse and replace it if necessary.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>↳ Chapter "Repairs"</p>

**Fan is not working**

Cause	Measure
The fan cable plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug in the fan cable mains plugs into the unit socket outlets on the odour filter box.</li> </ul> <p>↳ Section "Inserting the fan"</p>
Temperature sensors have been triggered.	<ul style="list-style-type: none"> <li>Reset the temperature monitoring display.</li> </ul> <p>↳ Section "Restarting the unit after the temperature sensors are triggered"</p>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>↳ Chapter "Repairs"</p>

**Extraction performance inadequate**

Cause	Measure
Unit is exposed to draughts.	<ul style="list-style-type: none"> <li>Stop the draughts.</li> <li>– or –</li> <li>Change location of unit.</li> </ul>
Power step of extraction set too low.	<ul style="list-style-type: none"> <li>Select higher power step.</li> </ul> <p>↳ Section "Selecting extraction power step"</p>
Filter cassettes saturated.	<ul style="list-style-type: none"> <li>Clean filter cassettes.</li> </ul> <p>↳ Section "Cleaning lid, filter cassettes, extraction bridge frame and exhaust ducts"</p>
The fan cable plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug in the fan cable mains plugs into the unit socket outlets on the odour filter box.</li> </ul> <p>↳ Section "Inserting the fan"</p>
Air baffle is missing or is not inserted properly.	<ul style="list-style-type: none"> <li>Check air baffle and insert properly if necessary.</li> </ul> <p>↳ Section "Installing the splash guard and air baffle"</p>
Seal on odour filter box damaged or is missing.	<ul style="list-style-type: none"> <li>Check seal and have replaced.</li> </ul> <p>↳ Section "Checking cover seals on the odour filter box"</p>

Cause	Measure
Charcoal filter pad is missing or is not inserted properly.	<ul style="list-style-type: none"> <li>Check that there is a charcoal filter pad in the odour filter box and that it is correctly inserted.</li> </ul> <p>➞ Section "Inserting the charcoal filter pad"</p>
Charcoal filter pad saturated.	<ul style="list-style-type: none"> <li>Replace charcoal filter pad.</li> </ul> <p>➞ Section "Dismounting the charcoal filter pad"</p>
Defective fans.	<ul style="list-style-type: none"> <li>Check air stream on the odour filter box lower surface.</li> <li>Have defective fans replaced by a centre authorised to carry out repairs.</li> </ul> <p>➞ Chapter "Repairs"</p>

## Diminished odour filtering

Cause	Measure
The unit insufficiently cleaned.	<ul style="list-style-type: none"> <li>Clean unit regularly according to instructions.</li> </ul> <p>➞ Chapter "Cleaning and care"</p>
Charcoal filter pad is missing or is not inserted properly.	<ul style="list-style-type: none"> <li>Check that there is a charcoal filter pad in the odour filter box and that it is correctly inserted.</li> </ul> <p>➞ Section "Inserting the charcoal filter pad"</p>
Charcoal filter pad saturated.	<ul style="list-style-type: none"> <li>Change charcoal filter pad.</li> </ul> <p>➞ Section "Dismounting the charcoal filter pad"</p>
ION TEC (optional) saturated.	<ul style="list-style-type: none"> <li>Clean ION TEC.</li> </ul> <p>➞ Section "Removing and cleaning the ION TEC (optional)"</p>
ION TEC (optional) defective.	<ul style="list-style-type: none"> <li>Check ION TEC for damage.</li> </ul> <p>➞ Section "Removing and cleaning the ION TEC (optional)"</p>



## B.PRO Control control electronics error message

Cause	Measure
"Close door" message is shown on the display.	<ul style="list-style-type: none"> <li>Close cover on the odour filter box.</li> <li>➤ Section "Closing the cover"</li> </ul>
"Check charcoal filter" message is shown on the display.	<ul style="list-style-type: none"> <li>Check that there is a charcoal filter pad in the odour filter box and that it is correctly inserted.</li> <li>➤ Section "Inserting the charcoal filter pad"</li> </ul>
"Temperature alarm" message is shown on the display.	<ul style="list-style-type: none"> <li>Reset the temperature monitoring display.</li> <li>➤ Section "Restarting the unit after the temperature sensors are triggered"</li> </ul>
"ION TEC error" message is shown on the display.	<ul style="list-style-type: none"> <li>Check ION TEC for damage.</li> <li>➤ Section "Removing and cleaning the ION TEC (optional)"</li> </ul>
"Power PCB comm error" message is shown on the display.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>
"Interface PCB comm error" message is shown on the display.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>
"Temperature sensor wire broken" message is shown on the display.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>

## Extraction operation is not working, On/Off switch is switched on, operation indicator LED does not light up

Cause	Measure
Protection temperature sensors have been triggered.	<ul style="list-style-type: none"> <li>Carry out required measures for starting up extraction again.</li> <li>➤ Section "Restarting the unit after the temperature sensors are triggered"</li> <li>Notify a centre authorised to carry out repairs in cases of visible damage.</li> <li>➤ Chapter "Repairs"</li> </ul>
Fan or unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>

## Lid cannot be fitted correctly

Cause	Measure
Filter cassettes not inserted correctly.	<ul style="list-style-type: none"> <li>Check filter cassettes to ensure they are fitted correctly.</li> <li>➤ Section "Installing filter cassettes and putting extraction bridge lid back in place"</li> </ul>
Lid or installation components are bent.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>

## The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>Shut unit down.</li> <li>Secure the unit from being started up accidentally.</li> <li>Notify a centre authorised to carry out repairs.</li> <li>➤ Chapter "Repairs"</li> </ul>

## Odour filter box top surface cannot be closed

Cause	Measure
Unit is standing on an uneven surface.	<ul style="list-style-type: none"> <li>Align the unit or place it on a level surface.</li> </ul>

## Perception of ozone

Cause	Measure
The unit is running at idle (without fumes being produced).	<ul style="list-style-type: none"> <li>Switch the unit off.</li> <li>Provide for good ventilation.</li> <li>Leave room for at least 30 minutes.</li> </ul>
Charcoal filter pad is missing or not mounted correctly.	<ul style="list-style-type: none"> <li>Switch the unit off.</li> <li>Provide for good ventilation.</li> <li>Leave room for at least 30 minutes.</li> <li>Check charcoal filter pad.</li> <li>➤ Section "Inserting the charcoal filter pad"</li> </ul>

## Induction hob errors

### Error code E2 is flashing on 7-segment display

Cause	Measure
Excess temperature	<ul style="list-style-type: none"> <li>► Use rotary knob to switch off hob.</li> <li>► Leave hob to cool down.</li> <li>► Contact an authorised repair centre if the error persists after restarting.</li> </ul> <p>🔧 Chapter "Repairs"</p>

### Error code E3 is flashing on 7-segment display

Cause	Measure
Unsuitable pot or pan is being used.	<ul style="list-style-type: none"> <li>► Use suitable pots and pans.</li> </ul> <p>🔧 Section "Induction hob"</p>

### Error code E4 is flashing on 7-segment display

Cause	Measure
Hob does not exist.	<ul style="list-style-type: none"> <li>► Use rotary knob to switch off hob.</li> <li>► Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs"</p>

### Error code E5, E6 or E7 is flashing on 7-segment display

Cause	Measure
Generator error	<ul style="list-style-type: none"> <li>► Use rotary knob to switch off hob.</li> <li>► Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs"</p>

### Error code E8 is flashing on 7-segment display

Cause	Measure
Fan malfunction	<ul style="list-style-type: none"> <li>► Use rotary knob to switch off hob.</li> <li>► Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs"</p>

### Error code E9 is flashing on 7-segment display

Cause	Measure
Temperature sensor is defective.	<ul style="list-style-type: none"> <li>► Use rotary knob to switch off hob.</li> <li>► Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs"</p>

## Cleaning and care

**Stainless steel** Stainless steel refers to extremely corrosion-resistant, hygienic steels. The stainless steel that B.PRO currently uses primarily consists of iron, chrome and nickel.

The corrosion resistance in stainless steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface.

However, the stability of this passive layer can be breached by chemical reaction and by layers of grease, starch, protein and lime scale, which help to cause corrosion.

The following substances may also cause or advance corrosion if they come into contact with stainless steel:

- Concentrated acids, halogens, such as chlorides or bromides, and their salts, and seasoning containing cooking salts
- Acid vapours which may form when industrial cleaners are used, for example
- Contact with other metals, such as steel or iron
- Contact with iron, such as iron contained in steel wool, chips from pipelines or water containing iron particles

☞ Stainless steel surfaces must be kept clean, dry and open to the air at all times.

Contact with the aforementioned substances must be avoided to maintain corrosion resistance. You must observe the following instructions on cleaning and care.

B.PRO recommends:

Treating heavily used stainless-steel surfaces, such as heated bain-marie wells, with DeepClean Stainless Steel on a regular basis in addition to daily routine cleaning. This ensures that the passive layer on the stainless-steel surface and, consequently, its corrosion resistance, are preserved for a longer period of time.

**Cleaning interval** The unit must be thoroughly cleaned and dried after each use.



**Caution!**

### Fire hazard

Soiling in odour filter box can ignite in the worst case.

- Clean filter cassettes and odour filter box depending on how dirty they are, but at least once a week.

**Cleaning methods** Wiping clean with a damp cloth forms a mandatory part of the daily routine cleaning. Stubborn stains may be removed with a brush (synthetic or natural bristles).

**Any other cleaning methods must be approved by B.PRO.**

- ☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- ☞ Do not use integrated heating systems to dry surfaces under any circumstances.

## Cleaning agents

### **The following cleaning agents may be used on stainless-steel surfaces:**

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
- Commercially available water-based cleaning agents
- Commercially available organic-based decalcifiers or anorganic acids which do not damage stainless steel, such as acetic acid, citric acid, sulfamic acid or phosphoric acid; contact the cleaning agent manufacturer in case of doubt.
- Soft cleaning cloth or damp microfibre cleaning cloth
- Wire mesh filters, flame protection filters and ION TEC filters may be washed in dishwashers.

### **Cleaning agents which are not suitable for stainless-steel surfaces are:**

- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid, chlorine bleaches or similar
- Wire mesh filters, flame protection filters and ION TEC filters must not be washed in granulate dishwashers.

### **The following cleaning agents may be used for other metal surfaces, powder-coated parts of the unit and for synthetic and glass elements:**

- Commercially available water-based cleaning agents
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)
- Residue stains, especially grease splashes and accumulations of grease, can be removed with a 30% soft soap solution and the help of a brush with synthetic or natural brushes.
- Glass surfaces can be easily cleaned with commercially available glass cleaners.

### **Cleaning agents which are not suitable for other metal surfaces, powder-coated unit parts or for synthetic and glass parts include:**

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid or chlorine bleaches
- Aggressive corrosion-inducing cleaning agents/disinfectants, such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid

### **The following cleaning agents may be used on the induction hob's glass ceramic surface:**

- Commercially available cleaning agents for induction hobs
- Cleaning scraper
- Commercially available water-based cleaning agents
- Soft cleaning cloth or damp microfibre cleaning cloth

**Cleaning agents which are not suitable for the induction hob's glass ceramic surface:**

- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid, chlorine bleaches or similar
- Abrasive cleaning agents
- Damaged cleaning scrapers

**Cleaning agents which are suitable for the optional eutectic plate:**

- Damp cloth, preferably a microfibre cleaning cloth, to clean after every use
- Brush with synthetic or natural bristles for stubborn stains
- Industrial dishwasher with a maximum of +90 °C (water and drying temperature)
- Commercially available cleaning agents in an aqueous solution

**Cleaning agents which are not suitable for the optional eutectic plate:**

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid or chlorine bleaches
- Aggressive, corrosion-inducing cleaning agents/disinfectants, such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid
- Granule dishwasher

**Cleaning the unit**

- ✓ Unit is switched off
- ✓ No external equipment connected
- ✓ Mains plug disconnected from the socket outlet
- ✓ Unit is cooled on inside and outside

**Warning!****Danger of an electric shock due to water penetrating the housing**

Water may penetrate into the housing when cleaning the connected unit and can cause a short circuit or an electric shock.

- Switch off unit at the On/Off switch.
  - Pull out the mains plug to disconnect the unit from the power supply.
- 

B.PRO recommends:

As a basic rule, you should always test chemical cleaning agents on a hidden spot first to ensure they are compatible with the surface. This will prevent any unwanted discolouration or other reactions between cleaners and the surface.

- ☞ If mineral or even metallic dust needs to be removed during cleaning, you must continuously rinse out cleaning utensils, such as brushes and microfibre cloths, to ensure that dust particles leave no marks behind on the surface.

- Remove built-in parts and attachments.
- You must thoroughly rinse the surface with clean water and dry after every use.

## Cleaning the extraction bridge

- ✓ Pot/pan removed from the induction hob
- ✓ All objects removed from unit lid
- ✓ Unit disconnected from the power supply



### Warning!

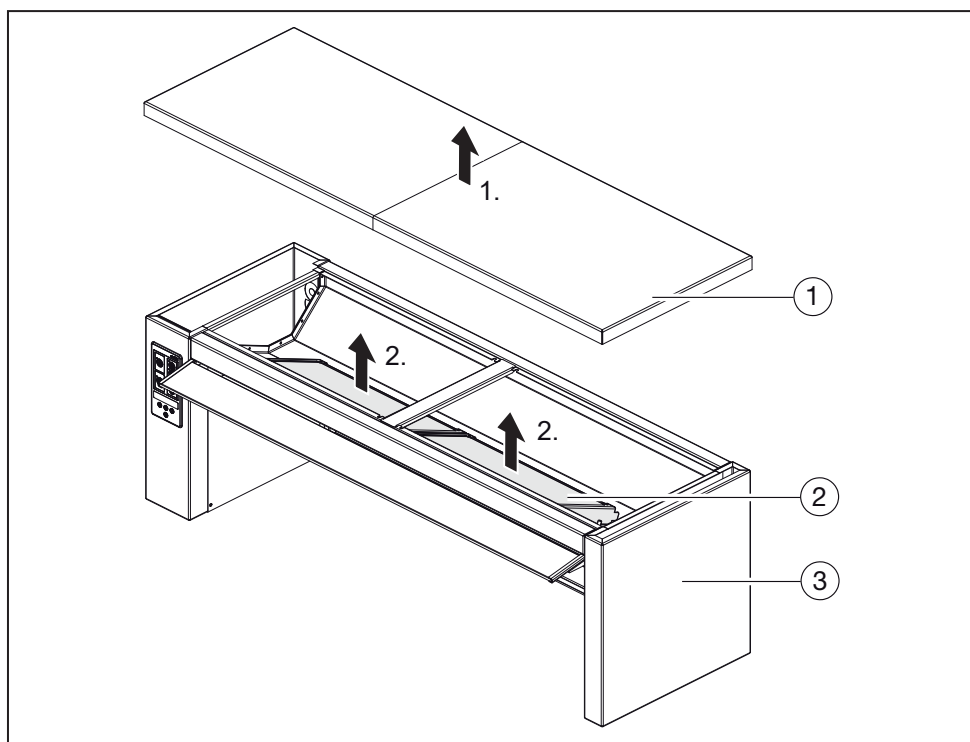
#### Hazard posed by (hot) falling objects

Pots, pans or other items may still be hot and fall when the unit is cleared and emptied (before cleaning). There is a risk of crushing, bruising and burns.

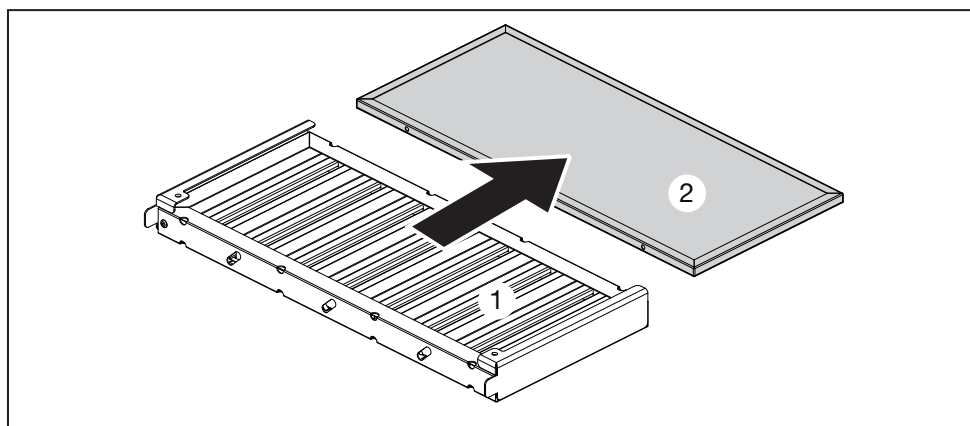
- Take care when emptying and clearing the unit.
- If necessary, wear suitable protective clothing (heat-resistant gloves).

#### Removing the filter cassette

- Remove lid (1) of extraction bridge (1.).
- Pull out the filter cassettes (2) individually upward at an angle and out of the extraction bridge (3) frame (2.).



- Dismantle and clean filter cassette, comprising a flame protection filter (1) and a wire mesh filter (2).



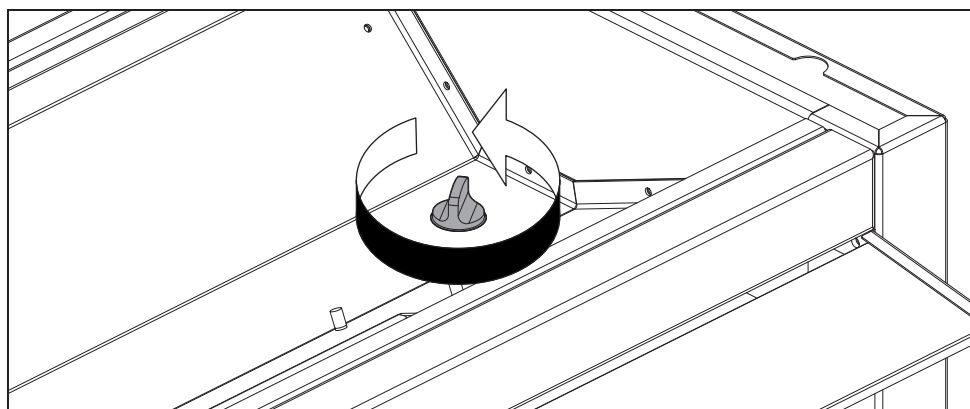
**Caution!**  
**Danger of slipping**

A danger of slipping exists if cleaning water runs out of the unit during or after cleaning.

- Completely wipe up any water which runs off/out of the unit.

**Cleaning the catch tray**

- Place suitable container beneath the grease drain.
- Open the grease drain screw cap.



- Clean catch tray using cleaning methods described above.
- Re-tighten the screw cap again after cleaning the catch tray.

**Cleaning lid, filter cassettes, extraction bridge frame and exhaust ducts**

- ☞ Filter cassettes (Class A filter cassettes as per DIN 18869-5) with an integrated grease tray can be cleaned in a dishwasher or, alternatively, by hand using suitable cleaning utensils.
- Clean the lid, filter cassettes, frame of the extraction bridge and exhaust ducts using the cleaning methods and cleaning agents described above.





## Caution!

### Damage to B.PRO Control control electronics

The B.PRO Control control electronics are installed in the left-hand extraction bridge. The rear top surface, which is mounted in the exhaust duct, must not be detached or removed.

- Clean the exhaust duct without detaching or removing the B.PRO Control control electronics or parts of it.

### Installing filter cassettes and putting extraction bridge lid back in place

- ☞ Proper operation of the unit is only ensured when all filter cassettes are installed correctly.
  - ☞ Ensure the individual filters are securely and correctly positioned in the extraction bridge frame when reassembling.
  - ☞ The filter cassettes are held in their correct positions by the guide pins. It is important that the entire filter cassette (wire mesh filter and flame protection filter) is inserted correctly.
- Remove the wire mesh filter from the flame protection filter frame on one side.  
When inserting filters, make sure that the opening in the frame is always facing upwards.
  - Insert the filter cassettes in a row (starting from the left or right).
  - Replace the lid, so that it locks into position.

The filter cassette is inserted correctly if:

- the opening of the cassette frame is facing upwards.
- the filter cassettes are inserted positively.
- the filter cassette flame protection filter faces toward the induction hob and the wire mesh filter points upwards.

### Cleaning the induction hob niche

- ① You first need to remove the customer side air baffle before cleaning the induction hob niche thoroughly.

### Removing and cleaning the air baffle

- ✓ Pots and pans removed from the induction hob and external units disconnected from the power supply
  - ✓ All objects removed from unit lid
  - ✓ Unit disconnected from the power supply
- Remove customer-side air baffle by lifting upwards.
  - Clean air baffle using the cleaning methods and cleaning agents described above.

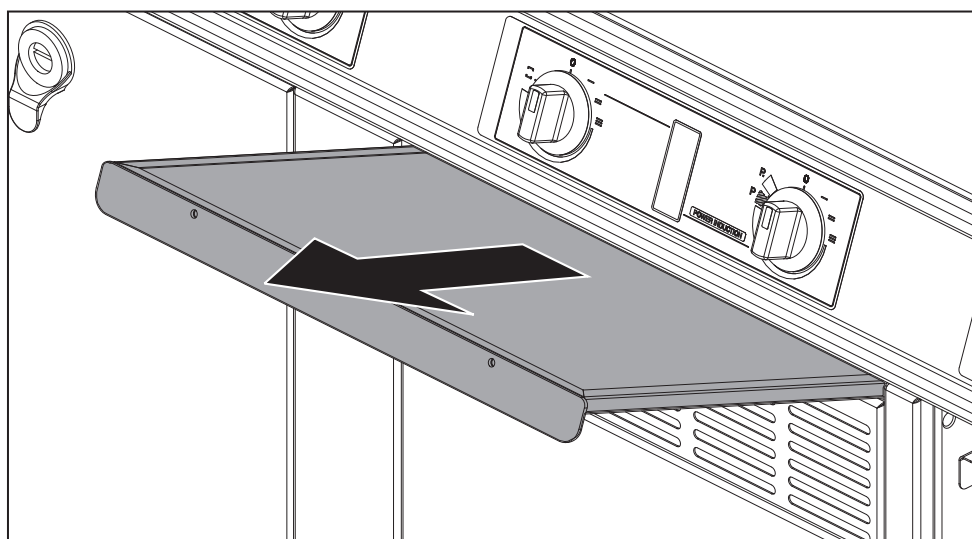
### Installing the splash guard and air baffle

- ☞ Proper operation of the unit is only guaranteed when the customer-side air baffle is installed correctly.
- Re-insert air baffle from above.

## Cleaning the induction hob filter

① Wire mesh filters can be cleaned in a dishwasher or, alternatively, by hand using suitable cleaning utensils.

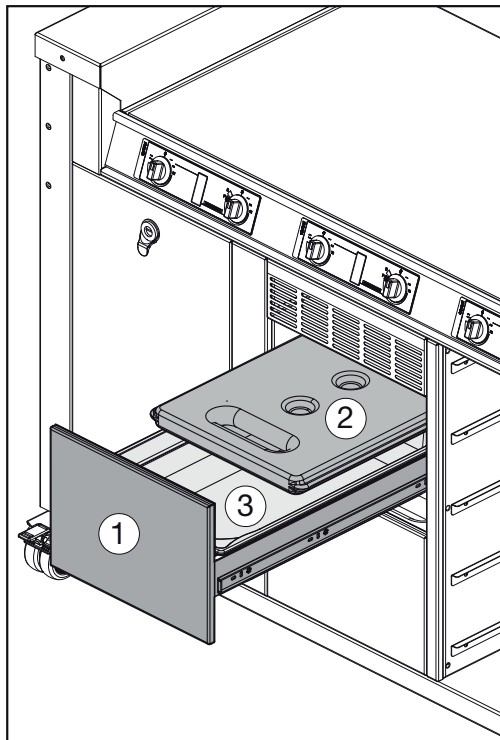
- Clean filters depending on how dirty they are, but at least once a week.
- Remove filter.



- Clean filter using the cleaning methods and cleaning agents described above.
- Re-insert filter after cleaning.

## Cleaning the optional drawer with optional eutectic plate

- The optional drawer (1) can be easily opened thanks to their push-to-open design.



- Where relevant, pull out the optional eutectic plate (2) from the guide rails.
- Remove optional GN container (3) if there is one.

☞ Wear protection such as gloves when handling the frozen plate.

- Clean drawer using cleaning methods described above and wipe dry.
- Clean eutectic plate using cleaning methods described above.
- Where relevant, insert the optional eutectic plate (2) into the guide rails.
- Insert optional GN container (3) if there is one.

☞ Wear protection such as gloves when handling the frozen plate.

- The optional drawer (1) can be shut easily thanks to its push-to-close design.

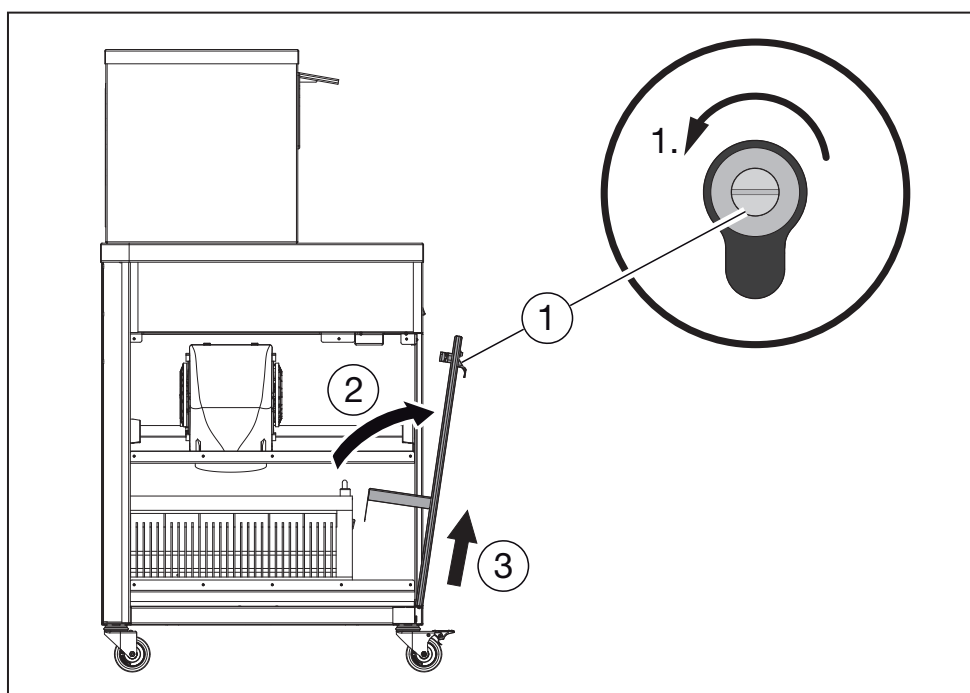
## Cleaning the odour filter box

- ✓ Pots and pans removed from the induction hob and external units disconnected from the power supply
- ✓ All objects removed from unit lid
- ✓ Unit disconnected from the power supply

☞ The fan and charcoal filter pad must be removed to protect them from moisture before thorough cleaning.

## Removing the cover

- Open quick-release catch (1.) with suitable tool, such as a screwdriver (1).
- Fold top surface slightly downward (2) and then remove by lifting upwards (3).
- Place top surface to one side.



## Removing the fans



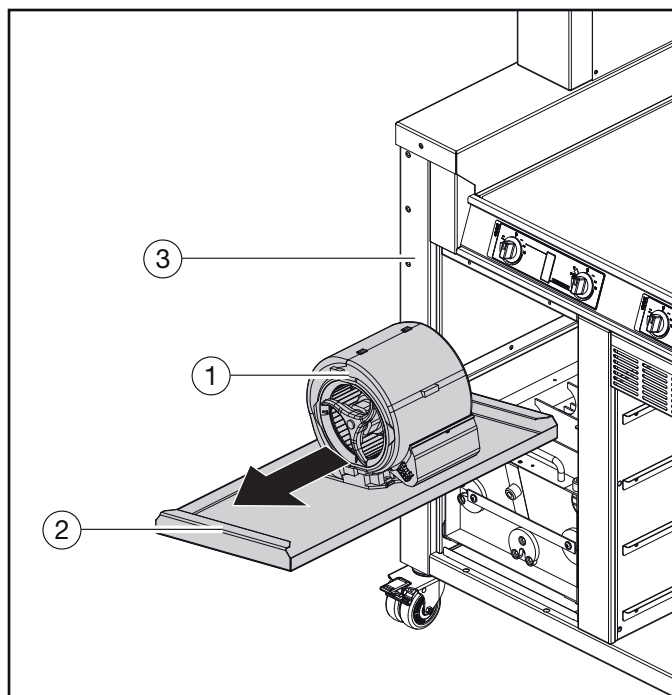
### Caution!

#### Damage to the unit electrical system

The fans have no water protection. There is a risk of a malfunction or a short-circuit if the fans come into contact with water during cleaning.

- Take care that the fans are protected from splashed water or moisture during cleaning.

- Pull fan (1) on the support plate (2) handle out a little.
- Disconnect fan mains plug from unit socket outlet on odour filter box (3).
- Remove fan (1), including support plate (2), from the odour filter box (3) completely.



## Removing and cleaning the ION TEC (optional)

☞ ION TEC can be cleaned in a correspondingly large dishwasher or, alternatively, by hand with suitable cleaning utensils.

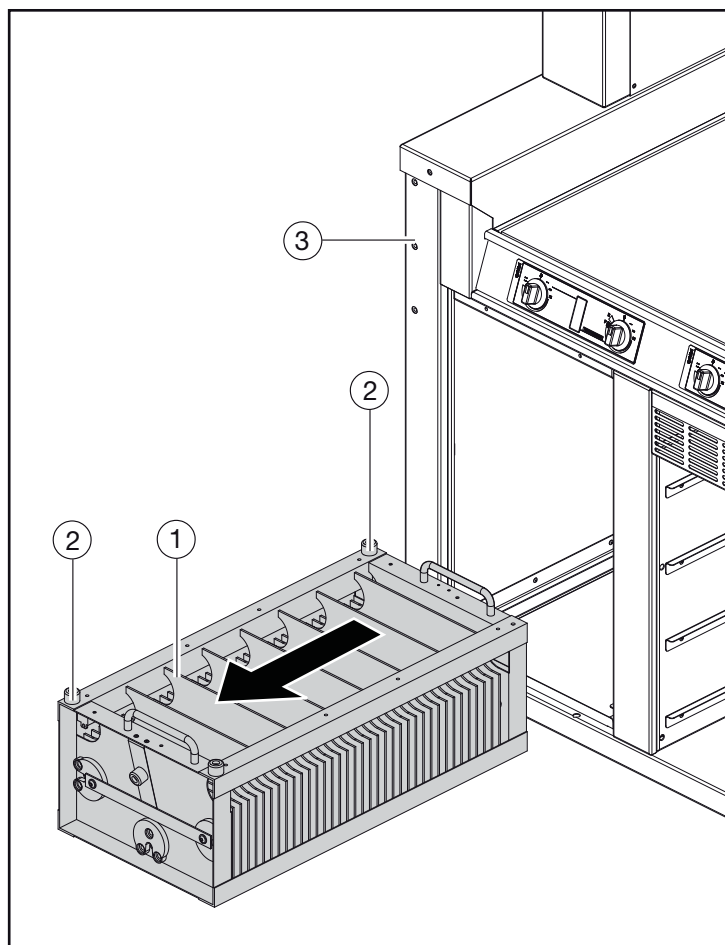


### Caution!

#### ION TEC malfunction

The ION TEC has very fine ionisation wires, which can be damaged when installing/removing and during cleaning. Missing ionisation wires can reduce the performance of the filter stage. Damaged ionisation wires can cause an ION TEC malfunction.

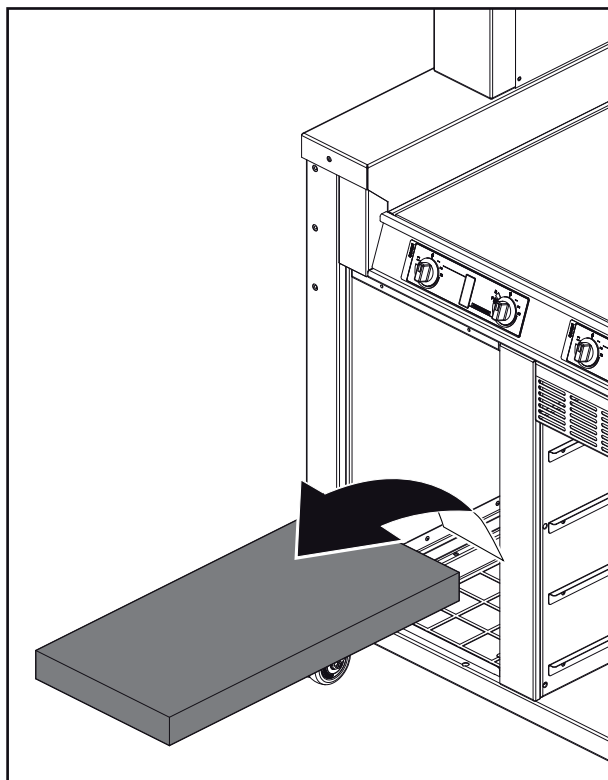
- Make sure that the ionisation wires are not damaged. If wires are damaged, they can be removed to continue short-term use of the unit with reduced performance.
  - Notify B.PRO service.
- 
- Use the handle to pull out the ION TEC (1) from the odour filter box (3) while making sure that the anti-twist mechanisms (2) are not damaged.



- Clean ION TEC with the cleaning methods and cleaning agents described above.

## Dismounting the charcoal filter pad

- Remove charcoal filter pad.



- Change charcoal filter pad if its change interval period has expired.

➞ Section "Filter change/cleaning interval"

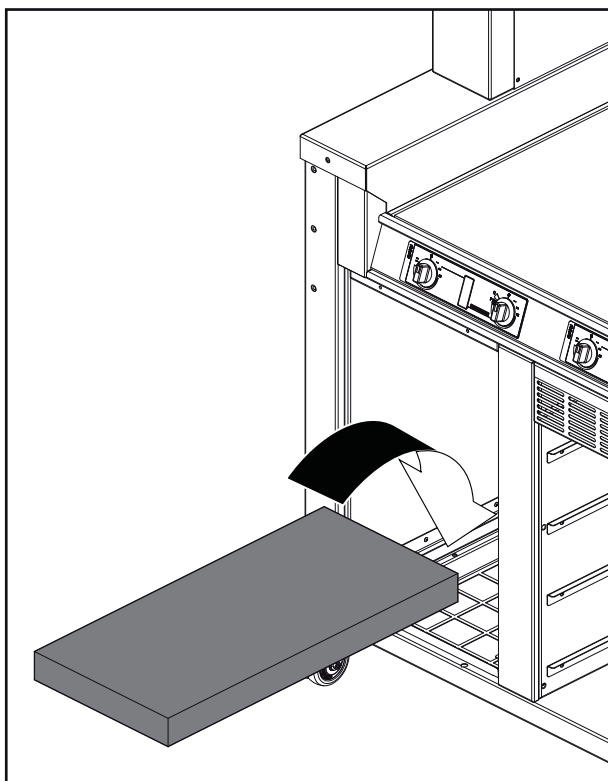
☞ B.PRO recommends turning the charcoal filter pad around each time you clean the odour filter box.

## Cleaning the odour filter box

- Clean the odour filter box interior using the cleaning methods and cleaning agents described above.

## Inserting the charcoal filter pad

- ☞ Always fit odour filter box with 1 charcoal filter pad. If no charcoal filter pad is fitted, this has an adverse effect on extraction performance as follows:
- Empty filter slot:  
Diminished odour filtering, less back pressure in odour filter box and therefore less air streaming from the air guide plate nozzles, meaning less fumes are captured.
- Insert the charcoal filter pad.



### Caution!

#### High ozone concentration for units with ION TEC (optional)

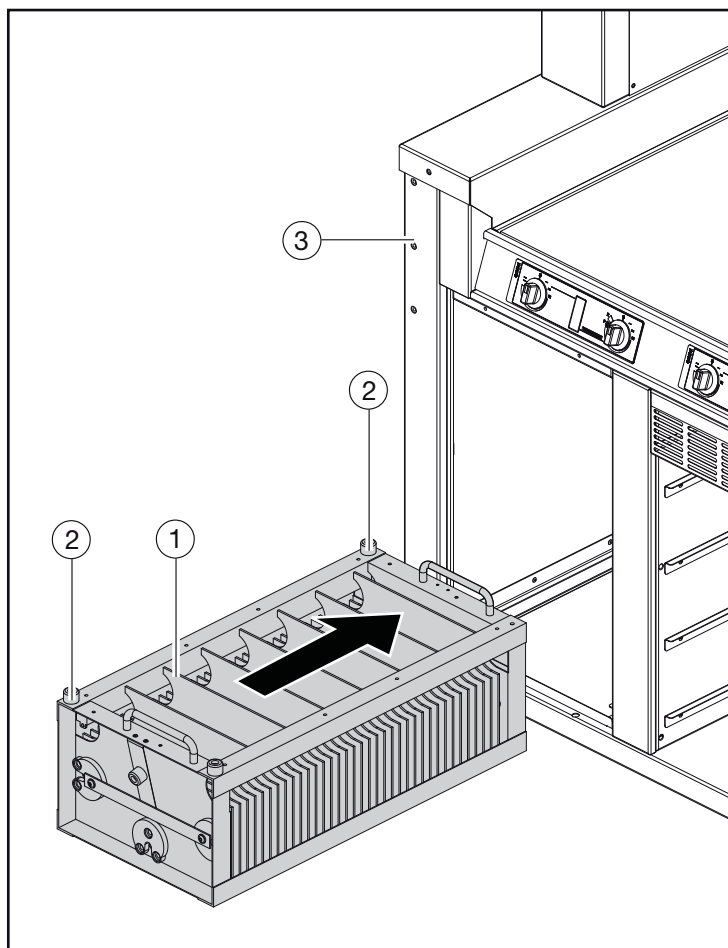
If the unit is not assembled correctly or is operated without a charcoal filter pad, this will cause an increase in the ozone concentration and irritation to the respiratory tract.

- If ozone is detected, switch off the unit, ventilate well and leave the room for at least 30 minutes.



## Mounting the ION TEC (optional)

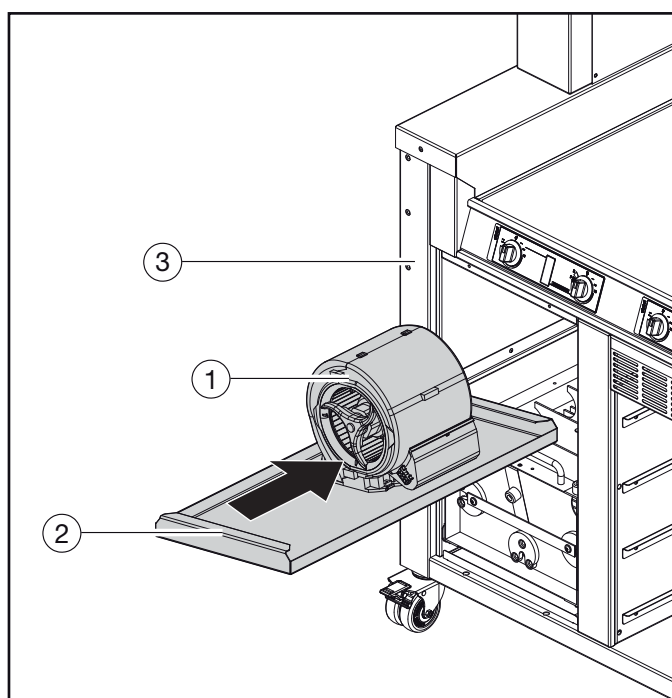
- Hold the ION TEC (1) by its handle and slide completely into the odour filter box (3) while making sure that the anti-twist mechanisms (2) are facing left.



## Inserting the fan

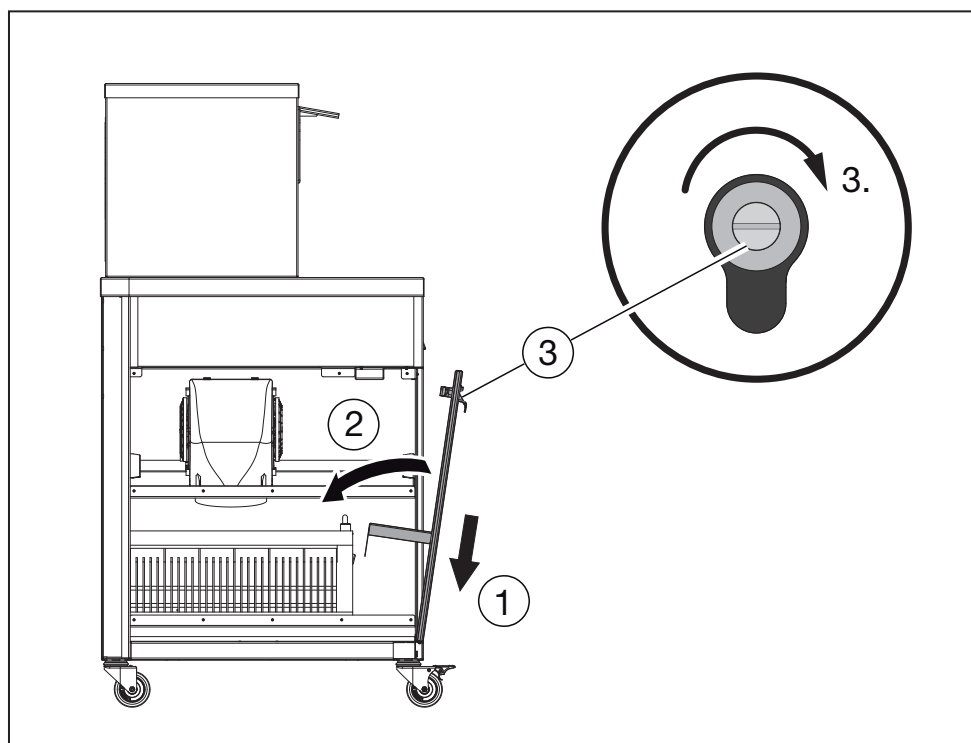
☞ When connecting the fan cable, pay attention to the orientation of the mains plug: The mains plug can only be plugged into the unit socket outlet when the groove on the plug is facing upwards.

- Insert fan (1) using the support plate (2) handle.
- Connect fan mains plug to unit socket outlet on odour filter box (3).



### Closing the cover

- Place the cover with the guide pins facing downwards in the guide holes provided for this purpose (1).
- Close the cover upwards (2).
- Close the quick-release catch (3.) with a suitable tool such as a screwdriver (3).



## Cleaning the closed sneeze guard

The closed sneeze guard can be folded up for cleaning.

- ☞ Remove objects in fold-up area.
- ☞ Two people should open up the sneeze guard if necessary.
- ☞ Do not use the folded up sneeze guard as a storage surface.

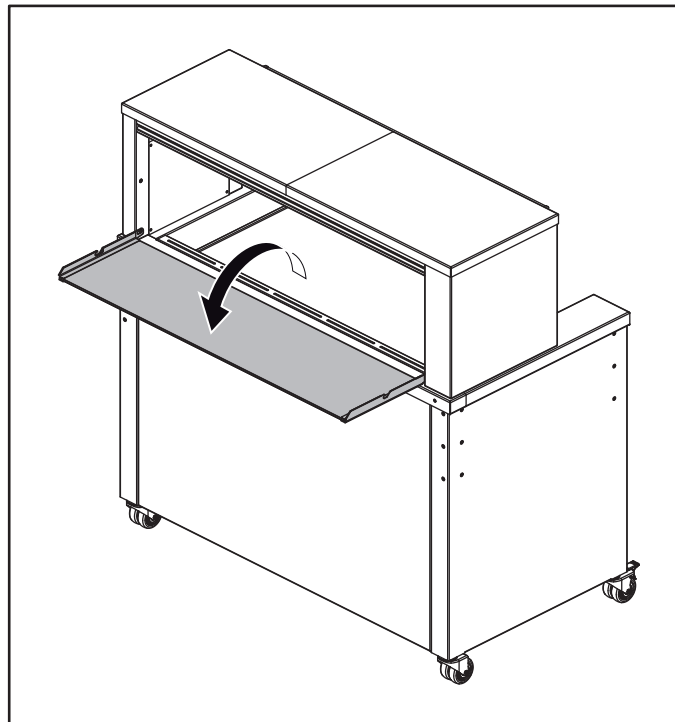


### Warning!

#### Crush hazard for extremities

There is a risk of crushing limbs when the sneeze guard is swung up or down and when the bracket is mounted.

- Take care to ensure no limbs are caught or crushed when sneeze guard is swung up and down.
- Lift sneeze guard until it no longer grips into the side locking bolts and then carefully fold forwards.



- Clean the sneeze guard with the cleaning methods and cleaning agents described above.
- Fold sneeze guard upwards and hook into the side locking bolts.

## Maintenance

### Having the unit regularly maintained

- ☞ B.PRO recommends you have suitably trained Professional maintain the unit on a regular basis. Regular maintenance prevents the unit from breaking down, extends its operating life and helps to retain its general value.
- Have suitably trained Professional maintain the unit on a regular basis.



### Warning!

#### Live components

Live components may cause an electric shock if touched during maintenance work or when replacing parts on the connected unit.

- Switch off unit at the On/Off switch.
  - Pull out the mains plug to disconnect the unit from the power supply.
- 

### Checking cover seals on the odour filter box

- ☞ The seals on the odour filter box must be checked regularly for damage.
- Check seals for damage (visual inspection).
  - In case of damage, replace seal.

### Maintaining cover seals on odour filter box

- Treat the seals regularly (monthly) with a commercial care agent to extend the seal service life.

### Checking the castor brakes

- ☞ The castor brakes must be checked to ensure that they are effective every time the unit is moved to a new location.
- Lock castor brakes.
  - Try to move the unit (do not use force!).
  - If braking is inadequate, have the defective castor(s) replaced immediately by one of the following:
    - In-house, B.PRO-trained professionals
    - External, B.PRO-trained customer service
    - B.PRO service

### Cleaning the filter cassettes

- ☞ The filter cassettes' cleaning intervals greatly depends on the unit's conditions of use. B.PRO recommends cleaning the flame protection filter and wire mesh filter on a daily basis and when odour filtering becomes less effective during normal operation. The filter cassettes should be cleaned following a visual inspection and as needed after the inspection.
- Remove filter cassettes.
  - ☞ Section "Cleaning the extraction bridge"
  - Clean filter cassettes.
  - ☞ Section "Cleaning the extraction bridge"

## Cleaning the ION TEC

☞ The cleaning intervals for the ION TEC greatly depends on the unit's conditions of use. B.PRO recommends replacing the ION TEC when odour filtering becomes less effective during normal operation. The filter change indicators on the B.PRO Control control electronics can be used for guidance.

- Remove and clean ION TEC.
- ↳ Section "Filter change/cleaning interval"
- ↳ Section "Cleaning the odour filter box"

## Replacing charcoal filter pad

☞ The change interval for the charcoal filter pad greatly depends on the unit's conditions of use. It is not possible to determine whether the charcoal filter pad is saturated on visual inspection. B.PRO recommends replacing the charcoal filter pad when odour filtering becomes less effective during normal operation. The filter change indicators on the B.PRO Control control electronics can be used for guidance.

☞ B.PRO recommends turning the charcoal filter pad around each time you clean the odour filter box.

- Remove saturated charcoal filter pad.
- ↳ Section "Filter change/cleaning interval"
- Insert new charcoal filter pad.
- ↳ Section "Cleaning the odour filter box"
- Dispose of saturated charcoal filter pad.
- ↳ Chapter "Disposal"

## Having periodical electrical safety inspection carried out

- Have a qualified electrician perform a periodical electrical safety inspection as per the DIN VDE 0702 series of standards at least once every six months.

## Cleaning the connection cable and mains plug

- Check the connection cable and mains plug regularly for grease deposits. There is a danger of electric shock if grease deposits form. Clean soiled connection cable and mains plug if necessary.
- Disconnect the units from the power supply for cleaning.

## Checking the connection cable and mains plug

- Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

## Repairs

### Authorised persons

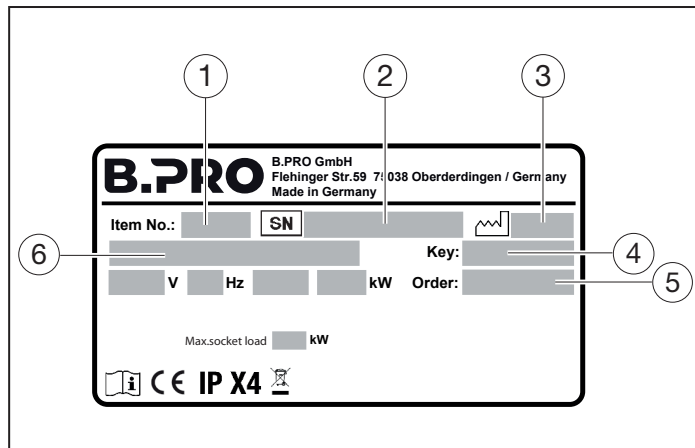
- ☞ Repairs may only be carried out by the following authorised service points:
- In-house, B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - B.PRO service

### Fault description

In addition to an exact description of the defect, the B.PRO Service Department requires the following information from the rating plate:

- Article number
- Serial number
- Date of manufacture
- Model
- Production order number (optional)

Two identical nameplates have been attached to the unit. One on the underframe dividing wall near the power supply terminal (not visible), another on the upper left-hand side in the unit's storage space (underframe).



- (1) Article number
- (2) Serial number
- (3) Date of manufacture
- (4) Type code
- (5) Production order number (optional)
- (6) Model

### Replacing components

- ☞ Defective components, including the mains cable, may only be replaced by the following service points:
- In-house, B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - B.PRO 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.bpro-solutions.com](http://www.bpro-solutions.com))

**Address** B.PRO GmbH  
Flehinger Straße 59  
75038 Oberderdingen

Phone	+49 (0)7045 44 - 81416
Fax	+49 (0)7045 44 - 81508
Email	<a href="mailto:service@bpro-solutions.com">service@bpro-solutions.com</a>
Internet	<a href="http://www.bpro-solutions.com">www.bpro-solutions.com</a>



## Disposal

### Disposing of charcoal filter pads

- ❗ You must comply with national and local refuse disposal regulations when disposing of saturated charcoal filter pads in commercial residual waste.

☞ You can obtain more information from the relevant public agencies, such as your city or municipal council.

- Dispose of saturated charcoal filter pads correctly.

### Disposing of the unit



- ❗ When disposing of old electrical or electronic appliances in regular municipal waste, specific contents in the unit may pose a hazard to the environment and people's health.

You must therefore never dispose of the unit with normal municipal waste but take it to a separate waste collection point for electrical appliances, such as a specialised disposal plant.

The unit bears the symbol on the left to indicate such contents in compliance with EN 50419 – Marking of electrical and electronic equipment in accordance with Article 15(2) of Directive 2012/19/EU (WEEE). You must also take into account other possible national regulations concerning disposal.

- Ensure that the unit and door locks can no longer be used prior to disposal (e.g. by cutting off the mains plug).
- Turn the unit over to a recycling centre or electrical refuse collection site.

☞ You must not dispose of this product with other commercial waste.

☞ Further information on disposal can be obtained from your dealer or from the B.PRO Service Department.

☞ Chapter "Address"

## Technical data

① Depending on the model, a unit subject to these operating instructions may also have differing technical data (electrical and refrigeration-related specifications, dimensions). The mandatory information is provided on the rating plate or in the specific order documents and/or on drawings.

### General data Dimensions (standard model with castors 75 mm in diameter)

Model	Length [mm]	Depth [mm]	Total height [mm]	Underframe height [mm]
COOK I-flex 1/2	925	678	1306	900
COOK I-flex 3	1255	678	1306	900

\* The standard height increases by 60 mm if the optional castors 125 mm in diameter are used.

### Dimensions with accessories

Model	Length with 1 shelf folded up/down [mm]	Length with 2 shelves folded up/down [mm]	Depth with 1 tray slide folded up/down [mm]
COOK I-flex 1/2	1020 / 1230	1110 / 1535	755 / 990
COOK I-flex 3	1350 / 1560	1440 / 1865	755 / 990

### COOK I-flex to go dimensions (design with push handle and castors 125 mm in diameter)

Model	Length, including push handle [mm]	Depth [mm]	Total height [mm]	Underframe height [mm]
COOK I-flex 2 to go	1020	746	1368	963
COOK I-flex 3 to go	1350	746	1368	963

### Capacity (standard model)

Model	Induction hob [max.]	Drawer unit [unit]	Storage space for GN container [max.]
COOK I-flex 1/2	2 x GN 1/1	1-2 x GN 1/1-150	3 x GN 1/1-100 + 1 x GN 1/1-40
COOK I-flex 3	3 x GN 1/1	1-2 x GN 1/1-150	7 x GN 1/1-100 + 2 x GN 1/1-40

## Weight (standard model)

Model	Empty weight [kg]	Max. load [kg]
COOK I-flex 1/2	130	60
COOK I-flex 3	150	85

## Load-bearing capacity of attachments

Component/accessory part	Max. load [kg]
Lid of extraction bridge	15
Tray slide (optional)	25
Fold-down shelf (optional)	15
Drawer unit	20
Induction hob 2 x 1/1	34
Induction hob 3 x 1/1	51

## Eutectic plate

Dimensions L x W x H [mm]	Material	Eutectic temperature [T <sub>eut</sub> ]	Refrigerating capacity/heat of fusion [kJ]	Weight [kg]
530 x 325 x 30	Polyethylene	-3 °C	About 1200	4.2

## Protection type

IPX4 (the unit is protected against splashed water at an angle on all sides).

## Electrical data

Voltage	220-240 V, 1 N PE, 50/60 Hz 380-415 V, 3 N PE, 50/60 Hz
Max. power consumption in the unit:	You will find specifications on the rating plate
Max. power consumption in socket outlet:	You will find specifications on the rating plate
LED light strip:	16 W
Induction cooking zone, comprising primary hob and secondary hob:	3.0 kW
Auxiliary fan:	7 W
Odour filter box fan:	290 W
ION TEC:	184 W

# COOK I-flex OPERATING INSTRUCTIONS

Model	Thermal output sensitive [W]	Thermal output latent [W]
COOK I-flex 1 COOK I-flex 1 built in	500	77
COOK I-flex 2 COOK I-flex 2 built in COOK I-flex 2 to go	710	155
COOK I-flex 3 COOK I-flex 3 built in COOK I-flex 3 to go	920	232

## Type code

Type code position	1	2	3
<b>Mains connection</b>	230 V / 16 A / 1 N PE (3m) A		
	230 V / 16 A (CH) / 1 N PE (3 m) B		
	400 V / 16 A CEE / 3 N PE (4,5 m) C		
	400 V / 16 A CH / 3 N PE (4,5 m) D		
<b>Socket outlets*</b>	Schuko 230 V / 16 A / 1 N PE A		
	UK 230 V / 13 A / 1 N PE B		
	CH T23 230 V 16 A / 16 A / 1 N PE C		
	Denmark 230 V 13 A / 1 N PE D		
	Belgium 230 V 16 A / 1 N PE E		
	France 230 V 16 A / 1 N PE F		
	Netherlands 230 V 16 A / 1 N PE G		
	Israel 230 V 16 A / 1 N PE H		
	Australia 230 V / 15 A / 1 N PE I		
<b>ION TEC filter</b>	Available A		
	Prepared B		

\* Socket outlets are only available for COOK I-flex 2 and COOK I-flex 2 built-in

## Environment    **Ambient conditions – operation**

Temperature:	+15 °C to +38 °C
Relative humidity:	without condensation

## **Ambient conditions – storage, transport**

Temperature:	–10 °C to +38 °C
Relative humidity:	without condensation

## **Emissions**

The workplace-specific noise level for the unit is less than 70 dB(A).

## **Materials**

Unit body with inner components,	
grease and flame protection filters:	Stainless steel
Splash guard, sneeze guard:	Tempered safety glass
Tray slide:	Stainless steel, particle board faced with Resopal
Railing:	Stainless steel round tube
Unit body underframe:	Powder-coated thin sheet, stainless steel
Front panelling:	Powder-coated thin sheet, particle board faced with Resopal
Flame protection/wire mesh filter:	Stainless steel
ION TEC:	Stainless steel
Charcoal filter pad:	2 layers of granulate sheathed in polyamide

<b>Fans</b>	Volume flow per power step:
	Power step 1:                      330 m³/h
	Power step 2:                      420 m³/h
	Power step 3:                      550 m³/h

<b>Filter cassettes</b>	The filter cassettes in the extraction bridge are flame protection filters as per Class A, DIN 18869-5.
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## Ordering information

<b>COOK I-flex 2</b>	Article number	384396; 575013; 575014
<b>COOK I-flex 2 to go</b>	Article number	384396; 575015; 575016
<b>COOK I-flex 3</b>	Article number	384397; 575017; 575018
<b>COOK I-flex 3 to go</b>	Article number	384397; 575019; 575020
<b>COOK I-flex 2 built-in</b>	Article number	384398; 575021; 575022
<b>COOK I-flex 3 built-in</b>	Article number	384399; 575023; 575024
<b>COOK I-flex 1</b>	Article number	384400; 575025
<b>COOK I-flex 1 built-in</b>	Article number	384401; 575026
<b>Operating instructions</b>	Article number	154 879

### Accessories

<b>Comprehensive range of accessories</b>	Article number	See B.PRO price list
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## Standards, guidelines, rules, regulations

**Standards** The unit is in compliance with the fundamental requirements specified in the applicable product standards in their latest version when it is delivered.

**Directives for  
CE marking/  
EU declaration of  
conformity**



Where applicable, the unit complies with the basic requirements specified in the following regulations/guidelines in their latest version when it is delivered:

- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

**Rules, regulations**

The following rules, regulations, German Employers' Liability Insurance Association rules and any other applicable provisions for countries of use must be observed in their latest version when handling and using this unit:

- EC No. 852/2004 Regulation on the hygiene of foodstuffs
- DGUV regulation 110-003 Working in kitchens
- DGUV Regulation 3 Accident prevention regulations for electrical facilities and devices

You can obtain a copy of the EU declaration of conformity from the B.PRO Service/Sales Team on request.

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CATERING SOLUTIONS