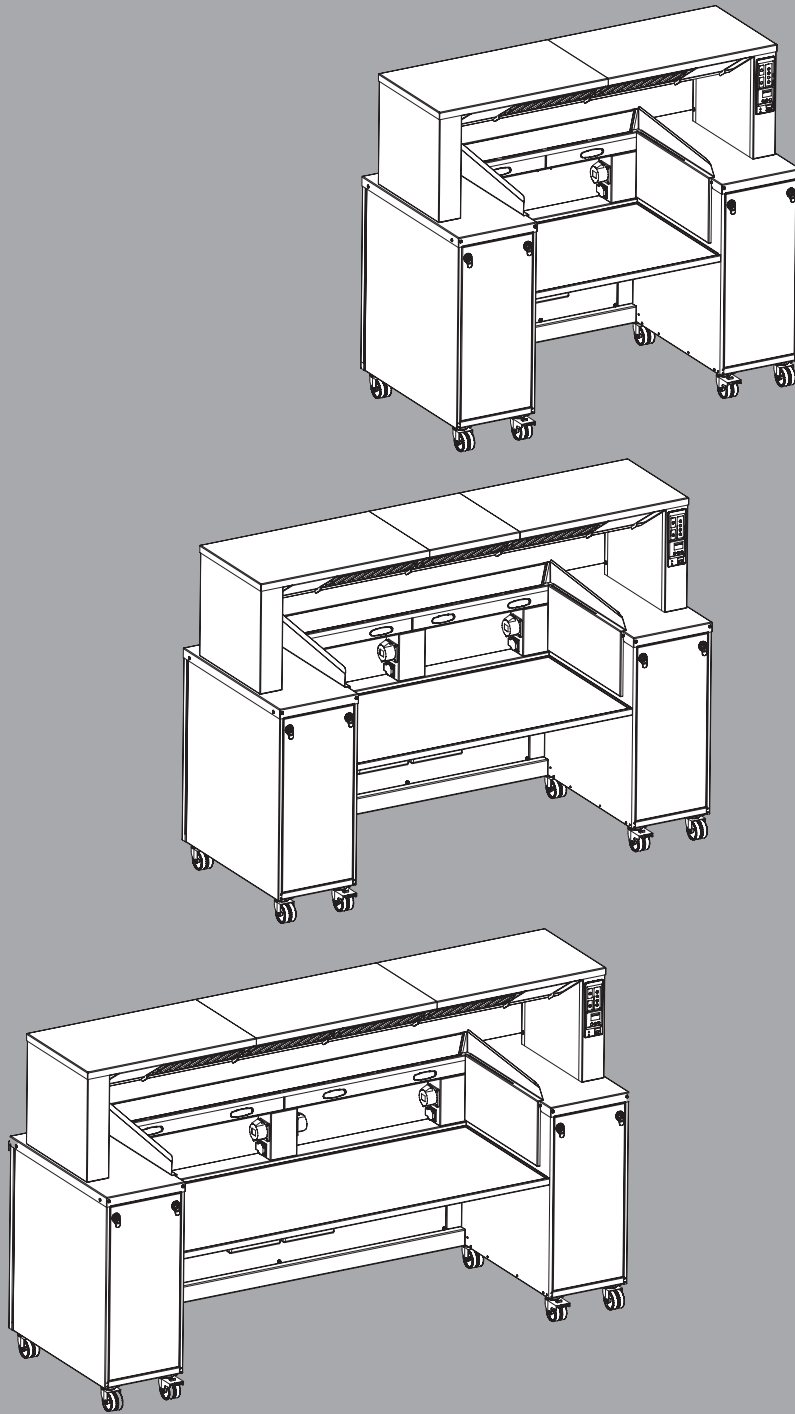


B.PRO
CATERING SOLUTIONS



COOK CLASSIC

2.1 / 3.1 / 4.1

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

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

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 classic is a powerful extraction and filter system for the extraction and purifying of fumes during cooking or food preparation with electric cooking units and heat-retaining units in professional applications.

The COOK classic 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 COOK classic must not be used for the extraction of fumes from gas-operated cooking units or heat-retaining units.

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

The COOK classic 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 +10 °C and +38 °C and at normal humidity (without condensation).

The unit has been developed for use up to 2000 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 classic is made of stainless steel as standard. It is closed on three sides.

The COOK classic consists of an attachment made up of one extraction bridge and 2 exhaust ducts as well as an underframe with 2 odour filter boxes.

The multi-part lid of the extraction bridge closes the extraction bridge and exhaust ducts. It is removable and offers a large storage surface.

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

The COOK classic is supplied with a placement shelf for electric table-top, cooking and heat-retaining units as standard. Depending on the model, the placement shelf offers space for up to 2 (COOK classic 2.1), up to 3 (COOK classic 3.1) or up to 4 (COOK classic 4.1) electric table-top, cooking or heat-retaining units with 400 mm spacing.

Below the placement shelf there is a freely available usable space for loading with food transport containers (e.g. BPT 420K/KBUH/KBRUH) or for rolling in the underframe cooling table (available as an accessory).

The placement shelf can be removed for inserting larger, independent cooking units, such as mobile placement tables.

Air guide plates combined with an angled splash guard made of tempered safety glass ensure precise fume extraction.

The COOK classic chassis comprises eight steering castors 75 mm in diameter, two of which have castor brakes.

Depending on the model, the unit is equipped with different connected load, number of socket outlets and types for the connection of the electrical table-top, cooking and heat-retaining units.

Handling and operation

The COOK classic 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 right-hand exhaust duct and can be used to select all COOK classic functions.

The socket outlets for the connection of electric table-top, cooking and heat-retaining units are located above the placement shelf within the cooking niche. The fuses for the entire COOK classic are located below the placement shelf.

The unit has a temperature sensor that is triggered for safety reasons when the temperature in the exhaust ducts exceeds +60 °C. This switches off the extraction mode and the connected electrical table-top, cooking and heat-retaining units.

Standard model The standard COOK classic includes:

- Attachment consisting of an extraction bridge with integrated grease filters, blank parts, exhaust ducts and B.PRO Control control electronics
- Underframe with placement shelf, rear wall on customer side and odour filter boxes
- 8 steering castors, 75 mm in diameter, 2 of which have brakes
- Height of upper edge of underframe: 900 mm

- Mains connection cable with CEE plugs, 400 V/16 A (COOK classic 2.1) or 400 V/32 A (COOK classic 3.1 and COOK classic 4.1)
- 1 x 230 V and 1 x 400 V sockets per cooking zone to connect electric table-top, cooking and heat-retaining units

Options and accessories

The COOK classic is available with the following optional equipment:

- Electrostatic filtering (ION TEC)
- LED lighting for illuminating the hob
- Mains connection cable with CEE plugs, 400 V, 16 A/32 A/63 A
- Sneeze guard made of tempered safety glass, closed to customer side, can be folded down for cleaning (fitted as standard on COOK classic 4.1 only)
- Railing (multi-piece) on the lid of the extraction bridge, on customer and short side
- Tray slide, on customer side, fold-down
- Panelling, on customer and short side
- Base bottom, removable
- Stainless-steel castors, 125 mm in diameter (height of underframe upper edge: 960 mm)
- Adjustable feet
- Skirting panel, customer side
- Two additional Schuko socket outlets beneath the placement shelf to connect other external units, such as an underframe cooling table and heat-retaining unit
- Mobile underframe cooling table
- Mobile placement table
- Shelf for placement table
- Transport dolly (COOK ROL 6x4) for moving a B.PROTHERM 420 into the free usable space
- Multi-frame with bars for hanging various GN containers
- Insert cabinet shelf made of glass to insert into the multi-frame as additional storage surface
- Drawer rail set for holding various GN 1/1 containers

Functional principle

Air stream/extraction

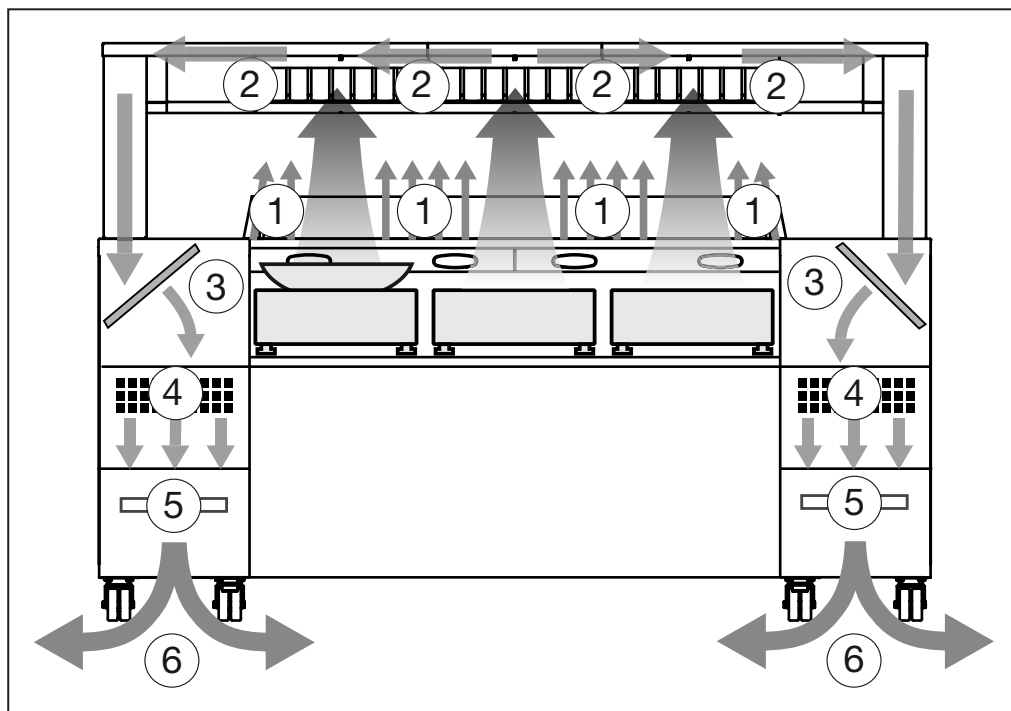
Back pressure in the odour filter boxes is produced by the air stream for the air guide plate air nozzles. The three-sided air stream (1), which is channelled through the short side air guide plate and the two side air guide plates in the adjustment range, directs the fumes into the extraction bridge (2). The two radial fans generate additional suction in the extraction bridge. The grease is separated and filtered out in the extraction bridge by the integrated grease filter.

The pre-filtered fumes are routed through the exhaust ducts into the odour filter boxes. Up to three additional filter stages are located in the odour filter boxes.

The filter elements (3) in the odour filter boxes contain fleece and grease filters. The filter element and fleece filter incorporate the aerosols and moisture into the extracted fumes.

The optional ION TEC (4) reduces odours and blue smoke in the extracted fumes and also separates any particles still present.

The cleaned fumes are forced through charcoal filter pads (5) in the last filter stage. The activated charcoal largely absorbs the odour components of the fumes. Following that, the cleaned air is blown out of the unit below (6).



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.

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

The unit may not be used for room ventilation purposes.

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.

The unit must not be used as a substitute for a ladder or as a (children's) climbing frame (danger of tipping).



Warning!



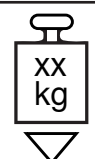


Damage and personal injury

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" in compliance with DIN EN ISO 7010 on both odour filter box top surfaces
	"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 lid of the extraction bridge, on the placement shelf, on the base bottom and on the tray slide
	"Electrical bonding" in compliance with IEC 60417 on the inside of the rear wall of the unit above the potential equalisation connection
	"Warning high voltage" sticker in compliance with DIN 4844-2 on the ION TEC filters

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 10°.

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.

When transported with a truck or delivery vehicle, take down external table-top, cooking units or heat-retaining units from the placement shelf, as otherwise these may slide out of the unit.

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.

With operation of the COOK classic in a niche, a servery counter or an in-line counter, air extraction from the lower sides of the odour filter boxes must not be impeded by walls, panels or perforated panels.

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.

For trouble-free extraction operation the unit must never be exposed to draughts.



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 with a deflector plate while the COOK classic 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.
-

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 with a residual current device (RCCB/ residual-current circuit breaker). Each phase must be protected according to the mains connection.

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 units 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"

Air guide plates, splash guard and filters

Correct operation of the unit is only ensured when all air guide plates, the splash guard and all filter elements (grease filters, fleece filters, ION TEC (optional) and charcoal filter pads) are correctly installed.

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 (optional; fitted as standard to COOK classic 4.1 only)

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 tempered 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 out, otherwise a danger of breakage exists.

Temperature monitoring

No naked flames may be extracted with the COOK classic, 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 switches off the extraction mode and the connected electrical table-top, cooking and heat-retaining units. 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. In addition, a visual inspection of all filters, the extraction bridge, the exhaust ducts, the odour filter boxes and the fans for any damage or combustion residues must be carried out. 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 boxes. Condensation may form in the floor area beneath the odour filter boxes 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, electrical table-top, cooking and heat-retaining units

You must observe specifications and instructions on installation, operation and hazards and similar in the instructions for electrical cooking units and heat-retaining units.

Deep fryers must never be operated directly beside cooking units filled with water (e.g. bain-maries, pasta cookers etc.). 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.

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

When the connected COOK classic is switched on, external units must be switched off in the unit socket outlets before plugging in or unplugging their mains plugs, otherwise the unit electrical system of both units may be damaged (burning of plug contacts and/or socket outlet contacts).

No external units operated with gas or other fuels may be operated together with the COOK classic.

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.

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:

- Placement shelf: 150 kg
- Tray slide: 25 kg
- Base bottom: 80 kg
- Mobile placement table: 150 kg

Maximum load weight for the complete unit amounts to 200 kg.

Unit without placement shelf

Liquids and grease splashing or overflowing from the cooking units are normally caught by the placement shelf. Liquids or grease may splash onto the floor during cooking when the placement shelf is removed and when free-standing cooking units are used. Wipe any grease or liquids that have leaked onto the floor immediately as they pose a slipping hazard.

Hygiene regulations

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

Location

Unit model with castor brakes

Always apply the castor brakes to prevent the unit from rolling away. The unit can cause injury and property damage 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"

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. Objects could slip off or out of the unit when it is moved. Always remove cooking units from placement shelf and objects from the storage surfaces and from the optional base bottom.

The transport of objects with stable footing on units with a railing is generally possible, however they can slip off the top of the unit during a change of location. Therefore, it must be ensured that the objects are practically and sufficiently secured in accordance with their respective size, shape and weight. This can, for example, be carried out by using suitable transport containers, a non-slip surface and/or lashing straps.

If objects are transported on the top of the unit, then the building conditions, such as the clearance height or the clearance width, must be taken into account. Objects on the top of the unit can cause the centre of gravity of the unit to shift unfavourably, increasing the risk of the unit tipping, especially when driving on angled surfaces.

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 10° when stationary before it is at risk of tipping over. You may only cross sloped surfaces with an incline <10°.

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.

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.

Unit model with adjustable feet

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

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. Only unplug the mains plug by the mains plug housing.

Connected external units must also be switched off before unplugging the mains plug, otherwise the unit electrical system and customer-supplied socket outlet may be damaged (burning of plug contacts and socket outlet contacts).

If external units are switched on when plugging in the mains plug again or when switching on the COOK classic, they can accidentally start up and cause damage and injuries.

Cleaning and care Unit preparation

Switch off the unit and unplug 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.

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 pads

The charcoal filter pads must be protected against moisture. Wet charcoal filter pads must never be dried in a microwave oven – this causes 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 extraction bridge, including grease filters, blank parts and placement niche with air guide plates daily or after each use (depending on how dirty they are). Replace charcoal filter pad when saturated.

Replace fleece filter depending on degree of soiling.

Clean odour filter box according to level of soiling, but at least once weekly. Clean (optional) ION TEC when 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 agents for synthetic parts

Do not use scouring agents. Scouring agents scratch surfaces. Do not use the following cleaning agents or cleaning agents containing the following substances (material damage!):

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

Cleaning water

Dry the unit thoroughly after cleaning. Remove cleaning water from the placement shelf and the optional base bottom if present.

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.

Replacement of defective mains cable

The mains cable may only be changed by qualified personnel (e.g. a qualified electrician), and only a mains cable 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 The unit is fitted with a rating plate. The warranty is voided if the rating plate is removed.

Additional information for use in daycare facility and school catering

General information This poses additional potential hazards 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.

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.
- 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.



Warning!

Crush hazard for extremities

There is a risk of crushing when the bracket is mounted without supervision.

- Always ensure supervision when brackets are mounted.
-

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
- Splash guard made of tempered safety glass
- 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.

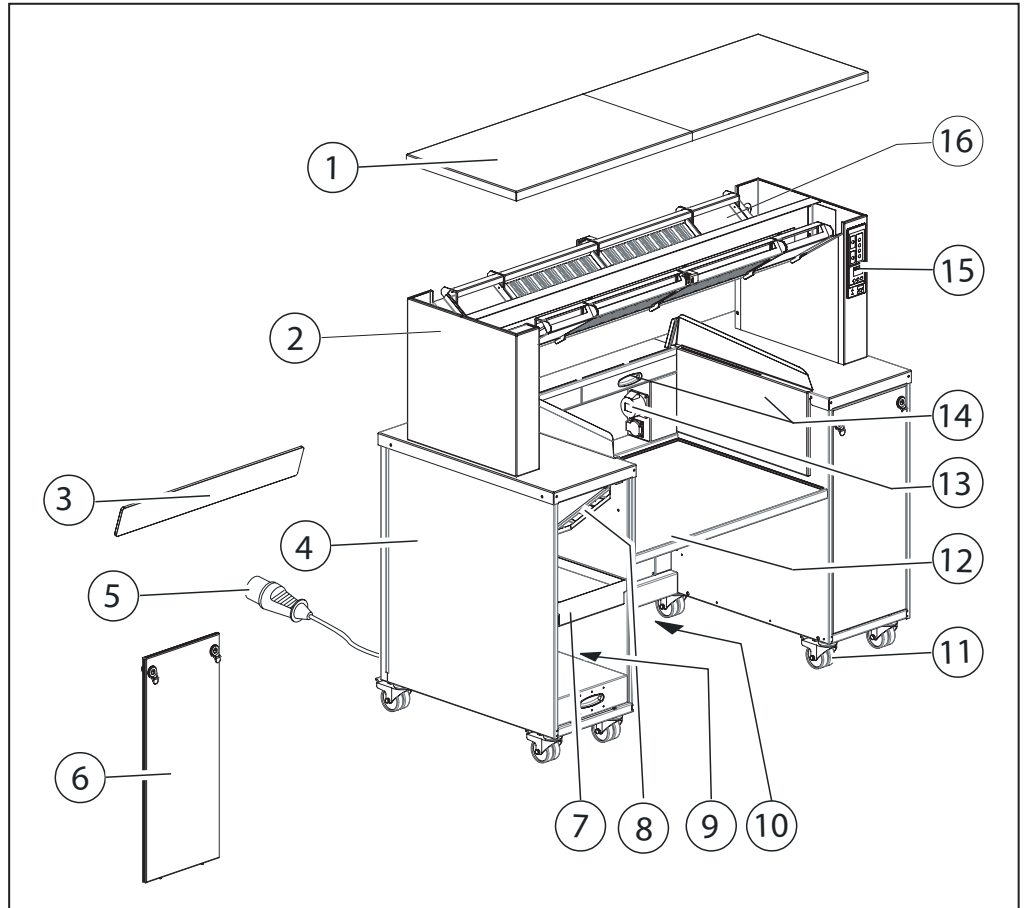
Disposing of packaging material

☞ Packaging materials are recyclable.

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

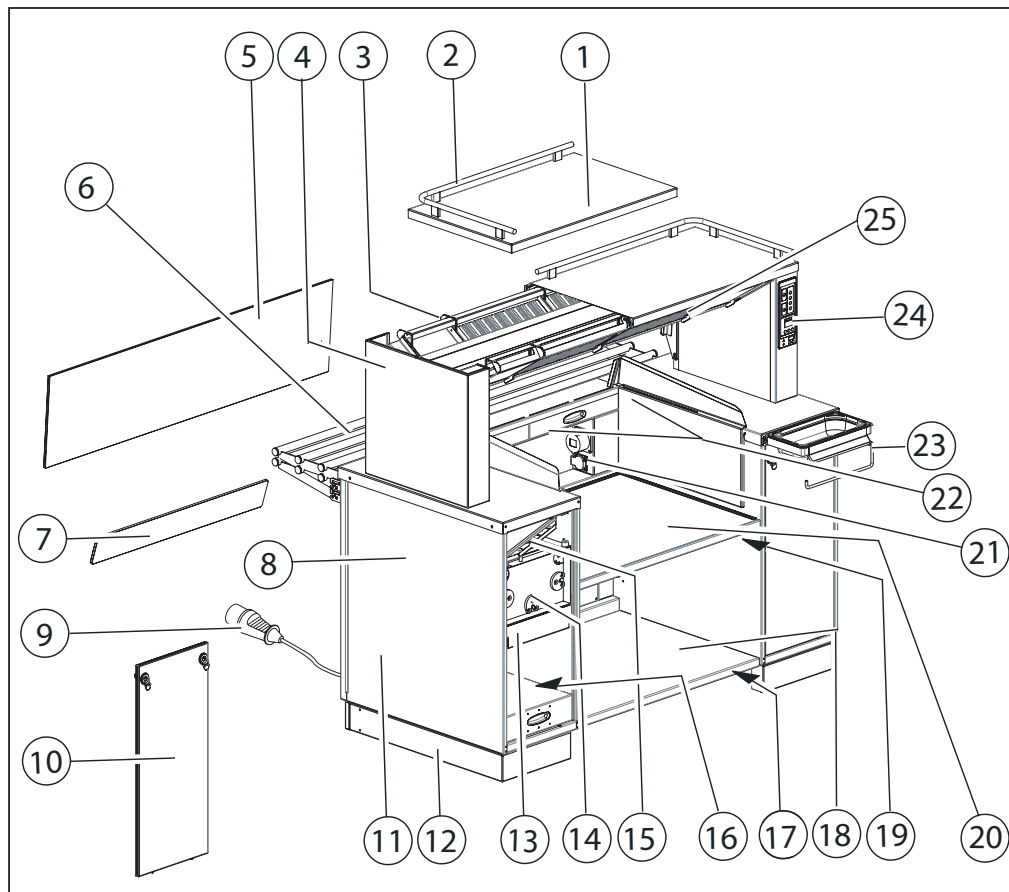
Overview

Unit Standard unit model – COOK classic



- (1) Lid (two-piece) for the extraction bridge
- (2) Exhaust duct
- (3) Splash guard made of tempered safety glass
- (4) Odour filter box
- (5) Mains connection cable with CEE plug
- (6) Top surface of odour filter box
- (7) Charcoal filter pad
- (8) Filter element
- (9) Fans
- (10) Connection for electrical bonding (on unit lower surface)
- (11) Steering castor with castor brake
- (12) Placement shelf
- (13) Connections for electrical table-top, cooking and heat-retaining units
- (14) Air guide plates
- (15) B.PRO Control control electronics
- (16) Grease filters/blank parts with integrated grease tray

Unit model with optional accessories – COOK classic



- (1) Lid (multi-piece) of extraction bridge
- (2) Railing (multi-piece), on customer and short side (optional)
- (3) Grease filters/blank parts with integrated grease tray
- (4) Exhaust duct
- (5) Sneeze guard (optional)
- (6) Tray slide, fold-down (optional)
- (7) Splash guard made of tempered safety glass
- (8) Odour filter box
- (9) Mains connection cable with CEE mains plug
- (10) Top surface of odour filter box
- (11) Panelling, on customer and short side (optional)
- (12) Skirting panel, customer side
- (13) Charcoal filter pad
- (14) ION TEC (optional)
- (15) Filter element
- (16) Fans
- (17) Connection for potential equalisation (on unit underside)
- (18) Base bottom (optional)
- (19) Additional Schuko socket outlets (optional)
- (20)
- (21)
- (22)
- (23)
- (24)
- (25)

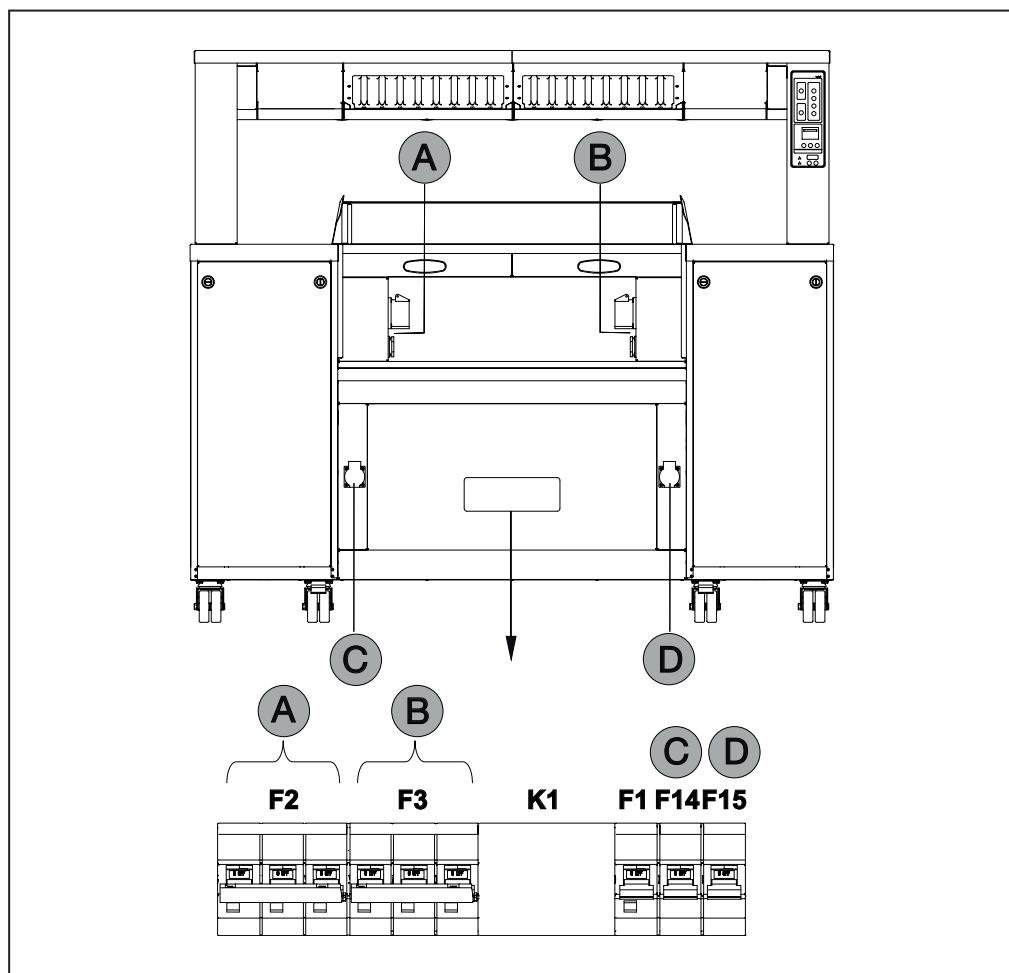
- (20) Placement shelf
- (21) Connections for electrical table-top, cooking and heat-retaining units
- (22) Air guide plates
- (23) Multi-frame with bars (optional)
- (24) B.PRO Control control electronics
- (25) LED lighting (optional)

Assignment of circuit breakers

Circuit breakers are used to protect the electrical components (unit socket outlets of the electrical table-top, cooking and heat-retaining units, fans, LED lighting, ION TEC, additional socket outlets). The circuit breakers are located below the placement shelf and are protected against splashed water by a sealed folding window.

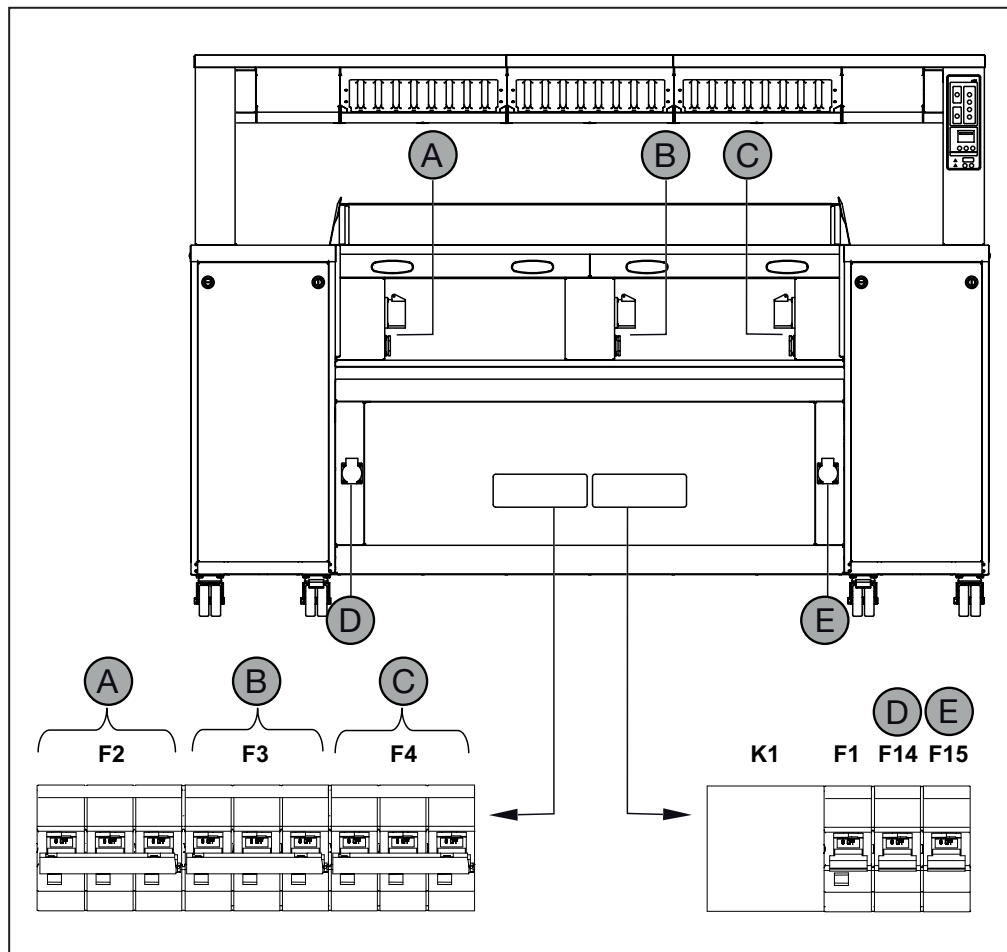
☞ The following overviews show the assignment of the circuit breakers to the respective electrical unit components.

Unit model – COOK classic 2.1



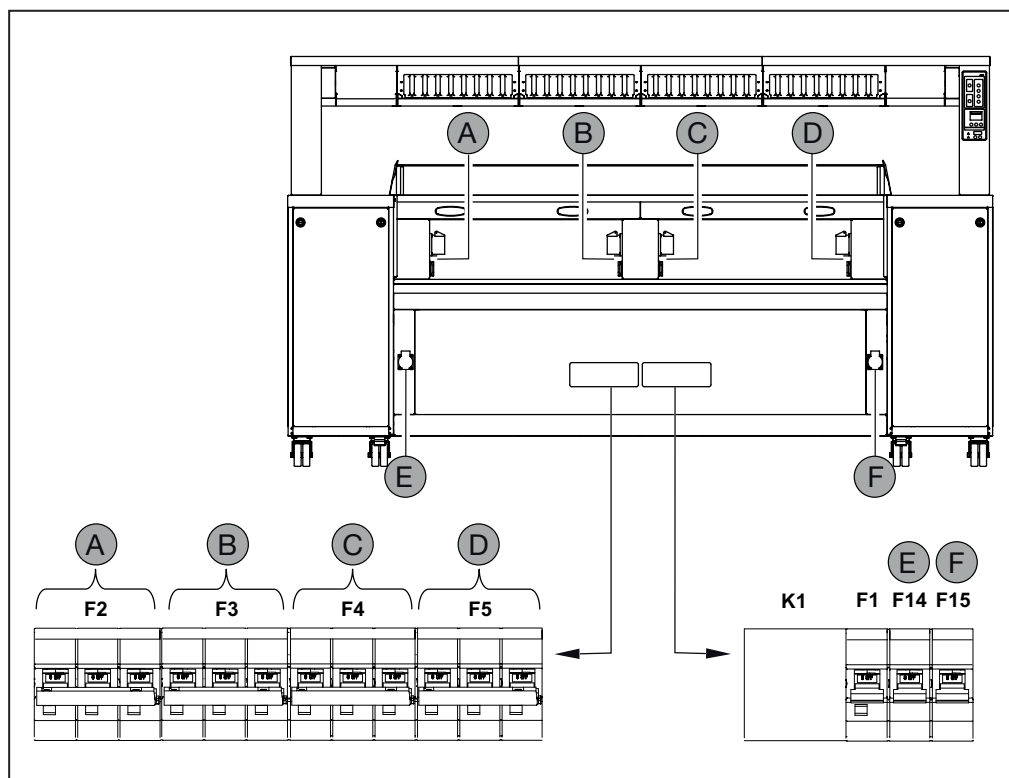
- (1) F1 unit protection (extraction, fan, B.PRO Control control electronics, ION TEC (optional), LED lighting (optional))
- (2) F2 socket outlet connections in Position A
- (3) F3 socket outlet connections in Position B
- (4) F14 Schuko socket outlet connection in Position C (optional)
- (5) F15 Schuko socket outlet connection in Position D (optional)

Unit model – COOK classic 3.1



- (1) F1 unit protection (extraction, fan, B.PRO Control control electronics, ION TEC (optional), LED lighting (optional))
- (2) F2 socket outlet connections in Position A
- (3) F3 socket outlet connections in Position B
- (4) F4 socket outlet connections in Position C
- (5) F14 Schuko socket outlet connection in Position D (optional)
- (6) F15 Schuko socket outlet connection in Position E (optional)

Unit model – COOK classic 4.1



- (1) F1 unit protection (extraction, fan, B.PRO Control control electronics, ION TEC (optional), LED lighting (optional))
- (2) F2 socket outlet connections in Position A
- (3) F3 socket outlet connections in Position B
- (4) F4 socket outlet connections in Position C
- (5) F5 socket outlet connections in Position D
- (6) F14 Schuko socket outlet connection in Position E (optional)
- (7) F15 Schuko socket outlet connection in Position F (optional)

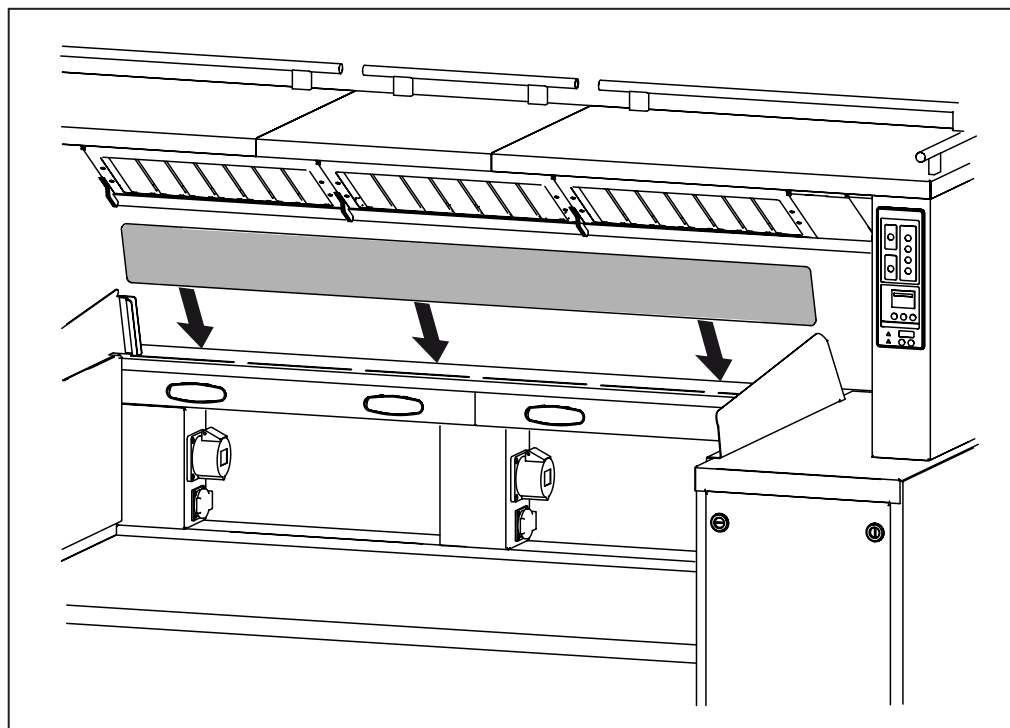
Commissioning

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

Inserting splash guard

- ☞ After delivery of unit, the separately included splash guard of tempered safety glass must be inserted.
- ☞ Proper operation of the unit is only ensured when the splash guard is installed correctly.
- Push the splash guard into the retainers on the lateral air guide plates.



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 fat fire caused by rain

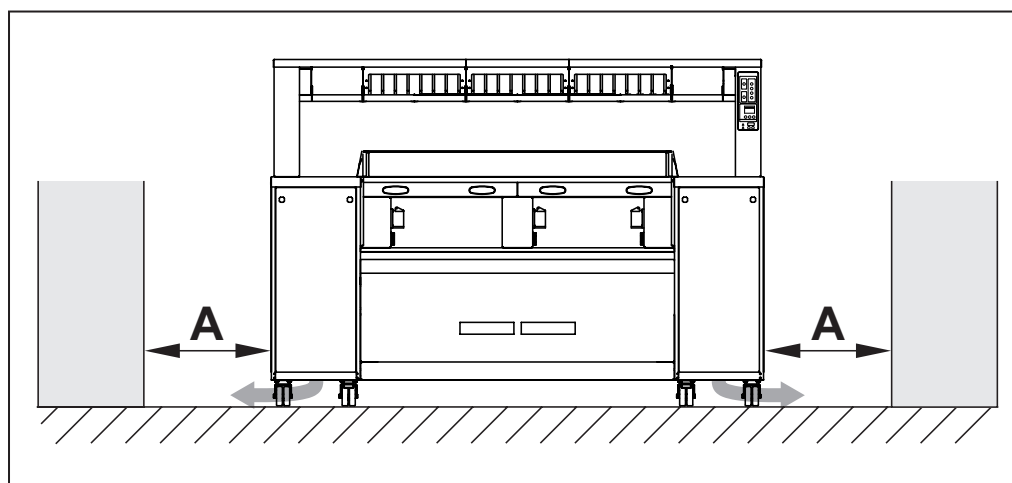
Rain brings water into contact with hot fat; in a worst case scenario, this may cause a fat explosion and a fat fire, resulting in extremely serious injuries and damage to property.

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

- ☞ 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

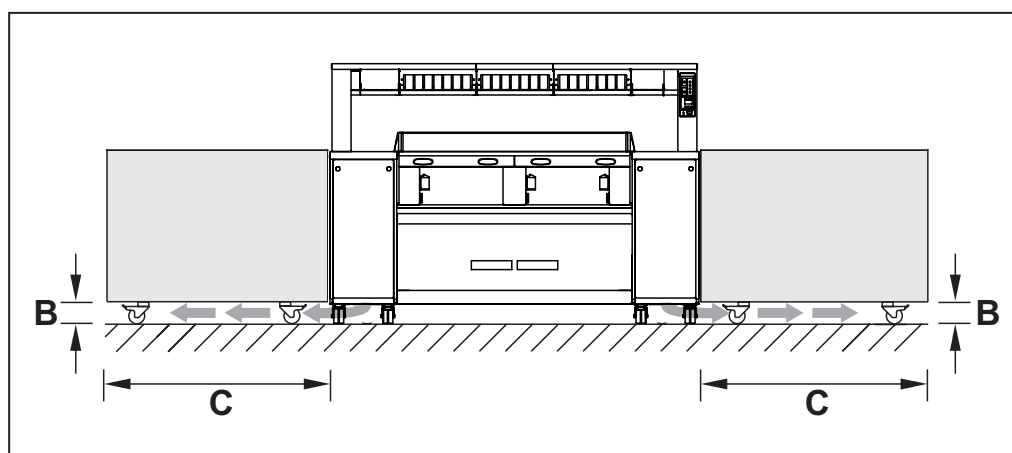
☞ Minimum gaps of 400 mm must be observed at sides to ensure maximum extraction performance if the unit is installed next to side boundary elements reaching to the floor, such as walls or servery counters with a skirting panel. This applies regardless of the unit model and an optionally installed panel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



Distance A: ≥ 400 mm to ensure maximum extraction performance

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: ≥ 100 mm to ensure maximum extraction performance

Spacing C: ≥ 1400 mm to ensure maximum extraction performance

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"

Unit model with castor brakes

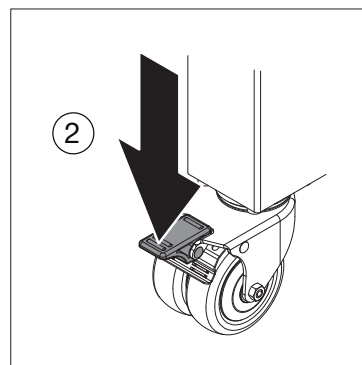
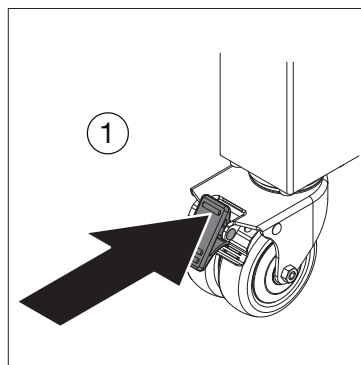


Caution!

Risk of extremities being crushed or caught

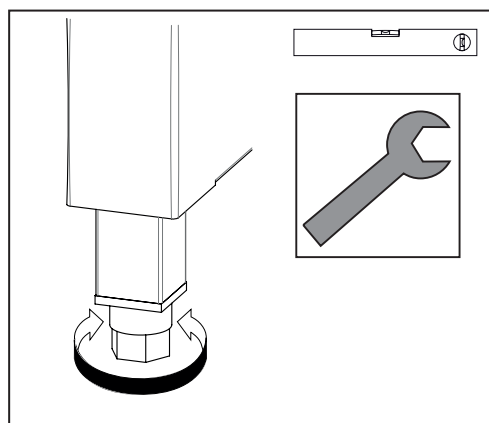
Extremities can be crushed and people injured when modules are pushed together. If the unit is heavy, you may not be able to apply the brakes quickly enough if you push the unit with just one hand.

- 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.



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

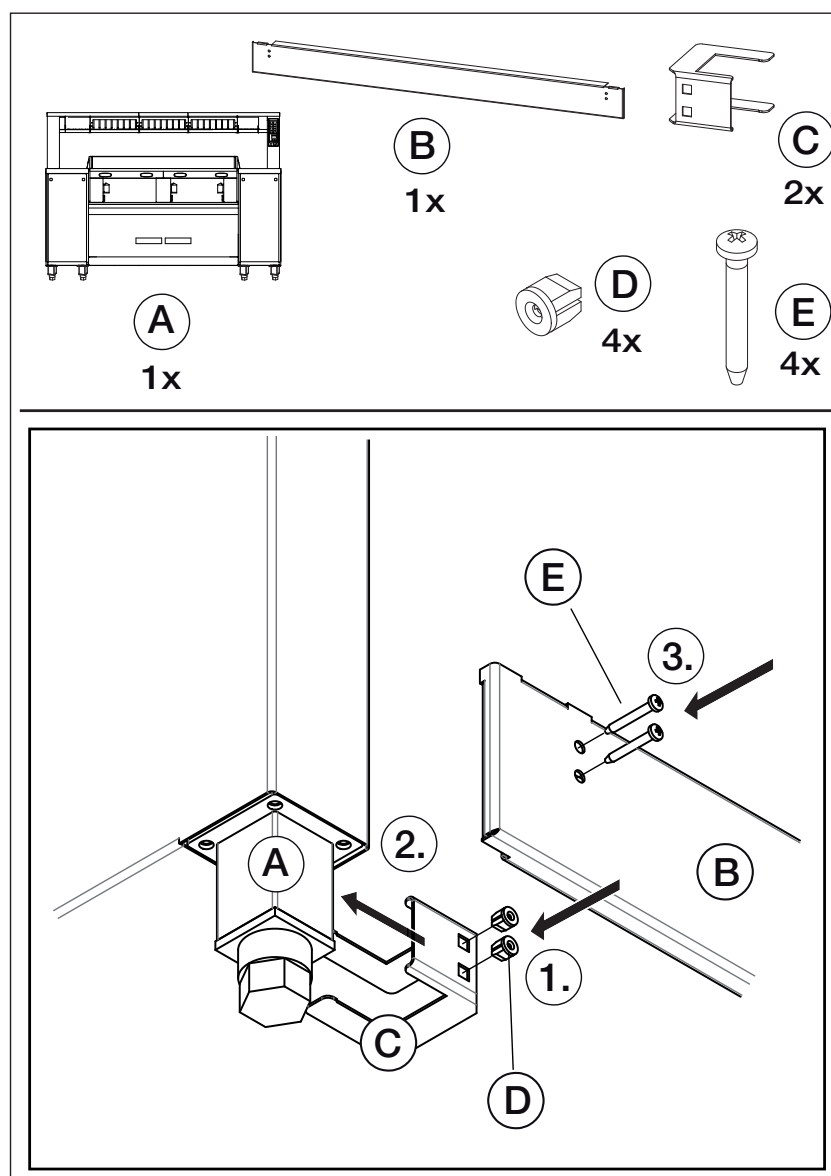
Unit model with adjustable feet



- 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/detaching skirting panels

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

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).



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.

Connecting external units

- ① The placement niche offers space for up to 2 (COOK classic 2.1), up to 3 (COOK classic 3.1) or up to 4 (COOK classic 4.1) electric table-top, cooking or heat-retaining units with 400 mm spacing.
- ① With the COOK classic connected, the socket outlets have constant mains voltage. The socket outlets cannot be switched off separately.
- ① With the COOK classic connected, the additional socket outlets (optional) have constant mains voltage. The socket outlets 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.
 - ☞ The maximum connected load in socket outlets to connect external units depends on the specific model of the COOK classic concerned. The exact values are contained in the list in the technical data.
 - 🔗 Section "Technical data"
 - ☞ No external gas-operated units may be operated together with the COOK classic.
 - ☞ External units that generate a naked flame during operation must not be operated together with the COOK classic.
 - ☞ External units operated on the placement shelf must not exceed 300 mm in height. Higher units can have a negatively effect on the air stream from the air nozzles in the air guide plates.
- ✓ The voltage, mains frequency and power consumption for external units comply with the values specified in "Technical data"



Danger!

Injury and property damage due to fat explosion

If deep fryers or griddles are operated beside cooking units containing water (e.g. bain-maries, pasta cookers etc.), water may come into contact with the hot fat. This may cause a fat explosion and fat fires in a worst case scenario, resulting in extremely serious injuries and property damage.

- Do not operate deep fryers/griddles directly beside cooking units filled with water (e.g. bain-maries or pasta cookers).



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 classic 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 classic socket outlet.
-



Caution!

Damage to the unit electrical system and the socket outlet provided by the customer!

If the extraction module and external units are not switched off before plugging in or unplugging the mains plug, the unit electrical system and customer-supplied mains socket outlet may be damaged (burning of plug contacts and/or socket outlet contacts).

- Make sure that external units, in particular table-top, cooking and heat-retaining units, are switched off before connecting.
-



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 classic is connected, the unit electrical system in both units may be damaged (plug contacts and/or socket outlet contacts scorched).

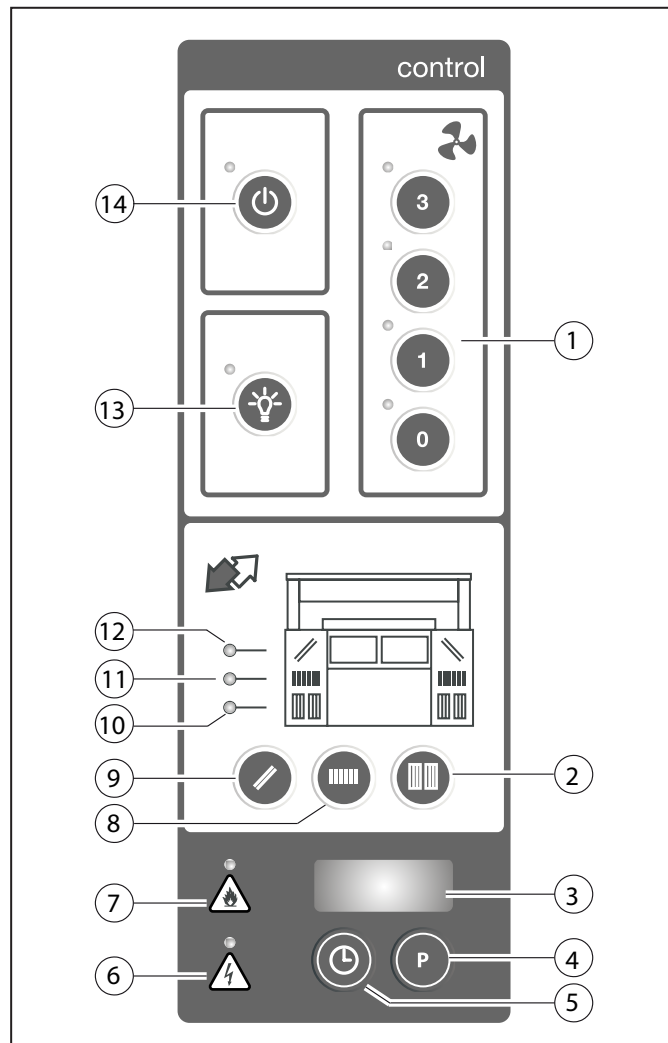
- Make sure that external units, especially electrical table-top, cooking and heat-retaining units, are switched off before connection.
-

- Place cooking or heat-retaining unit in the placement niche and connect it to a suitable socket outlet of the COOK classic.
- If required, connect further external units.
- Connect the potential equalisation if necessary.

Handling and operation

B.PRO Control control electronics

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



- (1) Fan power setting
- (2) Confirmation of charcoal filter pads replacement
- (3) Display (display of various information)
- (4) Program selection
- (5) Elapsed-hours meter
- (6) Display of malfunction in ION TEC (optional)
- (7) Temperature monitoring display ($> +60\text{ }^{\circ}\text{C}$)
- (8) Confirmation of cleaning of ION TEC (optional)
- (9) Conformation of fleece filter replacement, grease filter cleaning
- (10) Display for charcoal filter pads replacement
- (11) Display for ION TEC (optional) cleaning
- (12) Display for fleece filter replacement, grease filter cleaning
- (13) LED lighting On/Off (optional)
- (14) Unit On/Off

Explanation of control buttons



Unit On/Off

- ① When switching on, the existing socket outlets for the electrical table-top, cooking and heat-retaining units are also switched on.
- Switch unit on/off or into stand-by mode.



Caution!

Injury and damage caused by external units turning on automatically

If external units are connected and switched on when the COOK classic 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.



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.



Fan power settings

- ① If the unit is equipped with ION TEC (optional), then these are automatically put into operation when the fans are switched on.
- Select the desired fan power step with the buttons 1 to 3.
- Switch off the fan with the 0 button.



LED lighting On/Off (optional)

- Switching lighting on or off.



Display for fleece filter replacement, grease filter cleaning

- ① The LED display lights up orange as soon as the fleece filters need to be changed and the grease filters cleaned.

☞ If the **LED lights up**:

- Replace the fleece filter and then press the button 9 and hold it down for 5 seconds. The display goes out and the filter service life is reset.
- Change the grease filter and then press Button 9 and hold it down for 5 seconds. The display goes out and the filter service life is reset.

☞ To query the **remaining time** until the next filter change:

- Press button 9.

The residual running time until the next filter change is displayed for 5 seconds.

Display of cleaning of ION TEC (optional)



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.



Caution!

High ozone concentration for units with ION TEC (optional)

If the unit is operated with incorrectly assembled or no charcoal filter pads, 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.

❗ The LED display lights up orange as soon as the ION TEC must be cleaned.



☞ If the **LED lights up**:

- Clean the ION TEC and then press the button 8 and hold it down for 5 seconds.

The display goes out and the filter service life is reset.

☞ To query the **remaining time** until the next filter change:

- Press button 8.

The residual running time until the next filter change is displayed for 5 seconds.

Display for charcoal filter pads replacement



❗ The LED display lights up orange as soon as the charcoal filters need to be changed.

☞ If the **LED lights up**:

- Change the charcoal filter pads and then press Button 2 (confirmation of charcoal filter pads replacement) and hold it down for 5 seconds (display goes out, service life of filters is reset) to confirm the change.

☞ To query the remaining time until the next filter change:

- Press button 2.

The residual running time until the next filter change is displayed for 5 seconds.



Temperature monitoring display (> +60 °C)

- ❗ The indicator (7) flashes red as soon as the temperature sensors have measured a temperature of > 60 °C in the exhaust ducts.
- ❗ After the temperature monitoring function has been triggered, the extraction operation and the connected electrical table-top, cooking and heat-retaining units are switched off.
- After the unit cools down, the B.PRO Control control electronics must be reset by switching them off and then on again.
- Be sure to carry out a visual inspection of all filters, the extraction bridge, the exhaust ducts, the odour filter boxes and the fans for any damage or combustion residues.
- Before starting up the unit again, make sure all damage has been eliminated by an authorised person.



Display of malfunction in ION TEC (optional)

- ❗ The indicator (6) lights up red as soon as a malfunction occurs in the ION TEC.
- Switch off the unit and switch it on again.
- Should the display briefly light up red after a short operating time:
 - ↳ Section "Help in the event of problems"

Display (display of various information)

- ❗ Various information is shown in the display (3) by pressing the respective buttons.



Program selection

- ❗ With this button (4) the following programs can be selected depending on the degree of loading:
 - P1: light loading
 - P2: normal loading
 - P3: heavy loading
 - P---: Simulation program

Different service lives are assigned and saved to programmes P1 to P3.

↳ Section "Filter change/cleaning intervals"

- Press and hold the button for 3 seconds: The pre-set program (P1, P2, P3, P---) appears in the display and flashes.
- Tap the button: It is possible to toggle between the programs on the display.
- Pressing the button again for 3 seconds confirms the selected program.



Elapsed-hours meter

- Press button 5.

The unit operating hours are shown in the display.

Starting/ending extraction mode

- ❗ Both fans in the odour filter boxes are switched on and off via the same switches (14+1). Separate operation of the fans is not possible.
- ❗ 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.

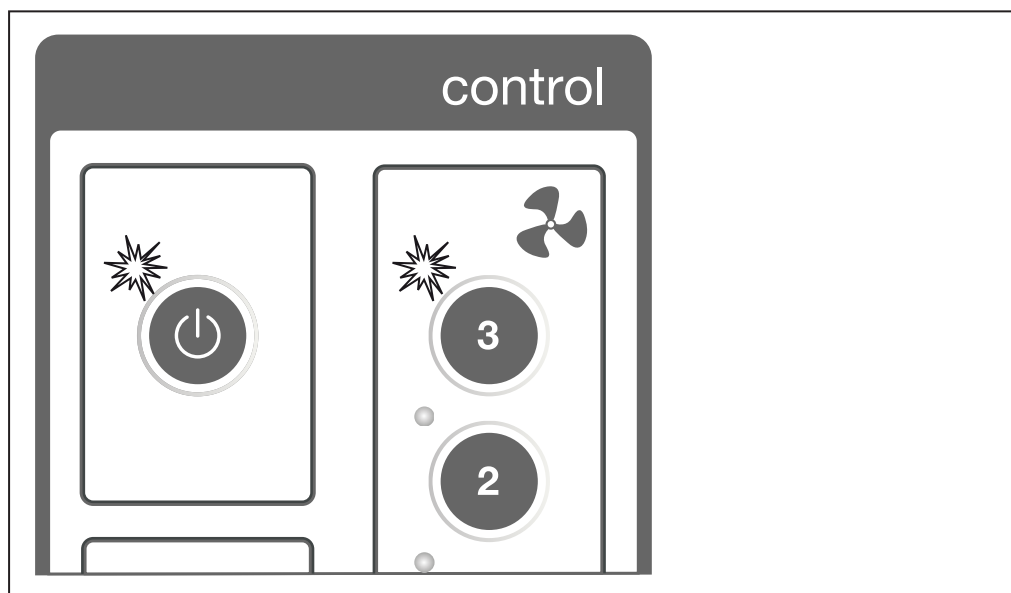
Switching on extraction

- ✓ 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 LED lights up blue on the "Unit On/Off" and "Fan power setting" buttons.



Select power step of extraction

The extraction function has 4 power steps:

- 0 = extraction switched off
- 1 = weakest power step
- 2 = medium power step
- 3 = strongest power step

- Select the desired power step with the "Fan power setting" button.
The LED lights up blue on the selected "Fan power setting" button.

Switching off extraction

- Select the power step 0 on the "Fan power setting" button to exit the extraction mode.
The LED on the "Fan power setting" icon goes out.

Switching LED lighting on or off

Unit model with LED lighting

- ① The lighting is used to illuminate the cooking area.

Switching on LED lighting

- ✓ Unit connected to a socket outlet
- Press the "LED lighting On/Off" button to switch on the LED lighting.
The LED lights up blue on the LED lighting icon.

Switching off LED lighting

- Press the "LED lighting On/Off" button to switch off the LED lighting.
The LED on the LED lighting icon goes out.

Extracting and filtering cooking fumes

- ① The unit is suitable for extracting and filtering fumes produced during cooking and while keeping food hot.
- ① Odour filtering is dependent upon a number of conditions: Type of prepared foods, resulting quantity of fumes, grease and moisture content of fumes and extent to which the charcoal filter pads are saturated.

- ☞ Correct operation of the unit is only ensured when the side and customer-side air guide plates, the splash guard and all filters (grease filters/blank parts, fleece/grease filters, ION TEC (optional) and charcoal filters) are correctly installed.
- ☞ For trouble-free extraction operation the unit must never be exposed to draughts.
- ☞ 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.
- ☞ Section "Filter change/cleaning intervals"
- ☞ Only operate the electric table-top, cooking and heat-retaining units with the extraction of the COOK classic switched on.
- ☞ Do not leave the COOK classic in operation with cooking units unattended.
- ☞ Keep children away from the unit.



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

If deep fryers or griddles are operated beside cooking units containing water (e.g. bain-maries, pasta cookers etc.), water may come into contact with the hot fat. This may cause a fat explosion and fat fires in a worst case scenario, resulting in extremely serious injuries and property damage.

- Do not operate deep fryers directly beside cooking units filled with water (e.g. bain-maries or pasta cookers).
 - 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.

- Do not produce open flames in the placement niche.
-



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.
- 🔗 Section "Starting/ending extraction mode"
- Switch on electrical table-top, cooking or heat-retaining units.

Filter change/cleaning intervals

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
Clean ION TEC filter	200	150	100
Fleece filter service life (without ION TEC)	25	20	15
Fleece filter service life (with ION TEC)	25	20	15
Replace charcoal filter pad (without ION TEC)	500	400	300
Replace charcoal filter pad (with ION TEC)	2000	1600	1200

Restarting the unit after the temperature sensors are triggered

- ① 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 the extraction mode and the connected table-top, cooking and heat-retaining units to avoid major unit damage. Switching off is indicated on the B.PRO Control control electronics by the "Temperature monitoring display" flashing. 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 boxes and the fans for any damage, ashes or combustion residues.



Warning!

Injury from jet flames

If grease in the grease collecting channel or the grease filters/blank parts has caught fire, a jet flame may occur from this smouldering fire due to a sudden influx 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 both filter elements from the odour filter boxes and check the fleece filters for traces of burning and damage.

🔧 Section "Cleaning the odour filter box"

- Replace fleece filters in the filter elements if necessary.
- Remove fans and check the fleece filter for burning residues.
- If necessary, have fans cleaned by an authorised service point.

🔧 Section "Repairs"

- Reinsert filter elements in the guide rails in the odour filter boxes.

🔧 Section "Cleaning the odour filter box"

- Check charcoal filter pads for impurities and replace if necessary.
- Clean the odour filter boxes.
- Reattach the covers of odour filter boxes.
- 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 classic 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.

Resetting the circuit breakers

- ① Circuit breakers are used to protect the electrical components (unit socket outlets of the electrical table-top, cooking and heat-retaining units, fans, LED lighting, ION TEC, additional socket outlets). The circuit breakers are located below the placement shelf and are protected against splashed water by a sealed folding window.



Warning!

Electric shock caused by defective folding window

The circuit breakers are protected against splashed water by a sealed folding window. In case of a defective or improperly closed folding window, moisture, water or splashed water from the cooking units used or during cleaning can get onto live parts.

- If the folding window is defective, the unit must not be put into operation. Notify B.PRO service.

- ☞ The assignment of circuit breakers to the different electrical components for the COOK classic 2.1/COOK classic 3.1 and COOK classic 4.1 is shown in their respective overview diagram.
- ☞ Section "Assignment of circuit breakers"
- ☞ In case of overloading at a circuit breaker, i.e. if the current consumption exceeds the respectively permissible maximum load, then the circuit breaker is tripped.
- ☞ Before resetting the circuit breaker, the mains plugs of all connected electrical units must be disconnected.
- ☞ The tripped circuit breaker indicates which electrical unit has caused the malfunction. This unit needs to be checked by a qualified electrician before it is started up again.

- ✓ Cause for overload eliminated
- Reset the circuit breakers.

The power supply of the respective electrical component is restored.

Moving the unit to a new location

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



Caution!

Injury and damage to property due to excessive speed

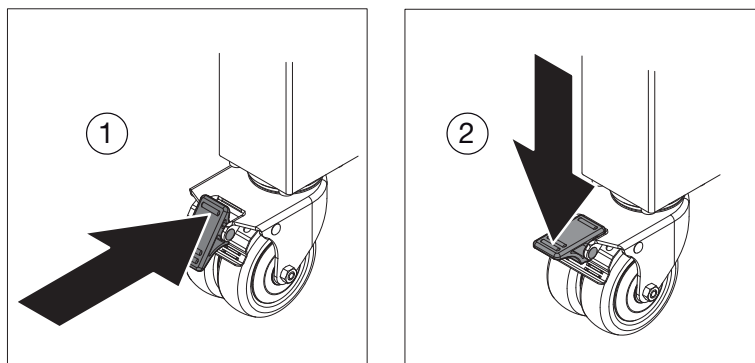
If you move the unit too fast, you may not be able to brake it in an emergency. The unit can tip over and cause injuries and damage to property.

- 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 section "Moving the unit to a new location"!



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 $> 10^\circ$.



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 8 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 (one 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.
- Remove external table-top, cooking or heat-retaining units from the placement shelf as these may otherwise slide out of 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 tray slide



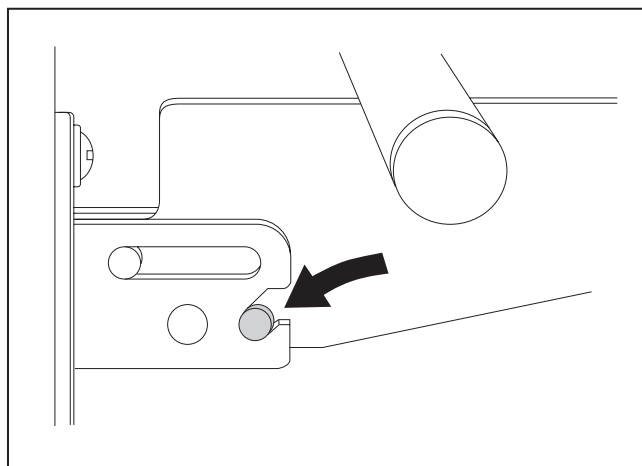
Warning!

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.

Shutting down

Shutting unit down ✓ Unit connected to a socket outlet

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

The LED flashes on the "Unit On/Off" icon.

Unit is in "Standby mode".

- Switch off connected external units if necessary.

- Pull out the mains plug.

- Cleaning the unit.

👉 Chapter "Cleaning and care"

Help in the event of problems

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"> Plug the mains plug into the socket outlet and ensure it fits properly.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> Have a centre authorised to carry out repairs replace the mains cable. ↪ Chapter "Repairs"
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> Check customer-supplied fuse and replace it if necessary.
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"
Circuit breaker F1 tripped.	<ul style="list-style-type: none"> Switch the circuit breaker on again. Inform Customer Service if it is tripped again.

One or both fans are not working

Cause	Measure
Mains plug of one or both fan cables is unplugged or not plugged in properly.	<ul style="list-style-type: none"> Plug in mains plugs of the fan cables in the unit socket outlets of the odour filter boxes. ↪ Section "Inserting the fan"
Temperature sensors have been triggered.	<ul style="list-style-type: none"> Reset the temperature monitoring display. ↪ Section "Restarting the unit after the temperature sensors are triggered"
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"

Extraction performance insufficient or only functions on one side

Cause	Measure
Unit is exposed to draughts.	<ul style="list-style-type: none"> Stop the draughts. – or – Change location of unit.
Power step of extraction set too low.	<ul style="list-style-type: none"> Select higher power step. ↪ Section "Select power step of extraction"
Grease filters clogged.	<ul style="list-style-type: none"> Clean grease filters. ↪ Section "Cleaning lid, grease filters/blank parts, extraction bridge frame and exhaust ducts"
Fleece filters clogged.	<ul style="list-style-type: none"> Clean or replace fleece filters. ↪ Section "Dismounting the filter element with fleece and grease filters; dismantling, cleaning and reassembling"
The fan cable plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> Plug in the fan cable mains plugs into the unit socket outlets on the odour filter boxes. ↪ Section "Inserting the fan"

Cause	Measure
Splash guard is missing.	<ul style="list-style-type: none"> Mount tempered safety glass splash guard. ➤ Section "Inserting splash guard"
One or more air guide plates are missing or not fitted properly.	<ul style="list-style-type: none"> Check air guide plates in the placement niche and position properly if necessary. ➤ Section "Installing splash guard and air guide plates"
One or both filter elements are not inserted properly or are missing.	<ul style="list-style-type: none"> Correct the position of filter element or replace filter element. ➤ Section "Inserting filter element with fleece and grease filters"
Seal of one or both odour filter boxes is damaged or is missing.	<ul style="list-style-type: none"> Check seal and have replaced. ➤ Section "Checking cover seals on the odour filter box"
ION TEC clogged.	<ul style="list-style-type: none"> Clean ION TEC. ➤ Section "Removing and cleaning the ION TEC (optional)"
One or both charcoal filter pads are not inserted properly or are missing.	<ul style="list-style-type: none"> Check that there is one charcoal filter pad in each odour filter box and that it is correctly inserted. ➤ Section "Inserting charcoal filter pads"
One or both charcoal filter pads saturated.	<ul style="list-style-type: none"> Replace charcoal filter pads. ➤ Section "Dismounting the charcoal filter pad"
Only one fan is installed (e.g. after cleaning).	<ul style="list-style-type: none"> Remount second fan. ➤ Section "Inserting the fan"
Defective fans.	<ul style="list-style-type: none"> Check air stream on the odour filter box lower surface. Have defective fans replaced by a centre authorised to carry out repairs. ➤ Chapter "Repairs"

Diminished odour filtering

Cause	Measure
The unit insufficiently cleaned.	<ul style="list-style-type: none"> Clean unit regularly according to instructions. ↪ Chapter "Cleaning and care"
One or both fleece filters are missing or are saturated.	<ul style="list-style-type: none"> Insert or replace fleece filters. ↪ "Dismounting the filter element with fleece and grease filters; dismantling, cleaning and reassembling"
One or both charcoal filter pads are not inserted properly or are missing.	<ul style="list-style-type: none"> Check that there is one charcoal filter pad in each odour filter box and that it is correctly inserted. ↪ Section "Inserting charcoal filter pads"
One or both charcoal filter pads saturated.	<ul style="list-style-type: none"> Replace both charcoal filter pads. ↪ Section "Dismounting the charcoal filter pad"
ION TEC (optional) saturated.	<ul style="list-style-type: none"> Clean ION TEC. ↪ Section "Removing and cleaning the ION TEC (optional)"
ION TEC (optional) defective.	<ul style="list-style-type: none"> Check ION TEC for damage. ↪ Section "Removing and cleaning the ION TEC (optional)"

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"> Carry out required measures for starting up extraction again. ↪ Section "Restarting the unit after the temperature sensors are triggered" Notify a centre authorised to carry out repairs in cases of visible damage. ↪ Chapter "Repairs"
Fan or unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"
Circuit breaker has been triggered.	<ul style="list-style-type: none"> Check circuit breaker and reset triggered breakers. ↪ Section "Assignment of circuit breakers" ↪ Section "Resetting the circuit breakers"

Lid cannot be fitted correctly

Cause	Measure
Grease filters/blank parts not mounted correctly.	<ul style="list-style-type: none"> Check grease filters/blank parts to ensure they are fitted correctly. ➤ Section "Installing grease filters/blank parts and fit extraction bridge lid"
Lid or installation components are bent.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ➤ Chapter "Repairs"

The unit has external damage

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

Odour filter box top surface cannot be closed

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

Perception of ozone

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

Cleaning and care

Stainless steel Corrosion-resistant stainless steel is a designation for extremely corrosion-resistant and hygienic steels. The stainless steel currently used at B.PRO (AISI 304) 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 and moisture. Damage to the passive layer caused by mechanical impact is automatically repaired if there is sufficient oxygen and moisture on the material's surface.

The passive layer can be damaged due to the effects of certain aggressive agents. Such substances are also found in low concentrations in drinking water, one example being chloride. When water evaporates, it may produce a critical higher concentration of substances.

Grease, limescale, starch and protein deposits can prevent the passive layer from forming or renewing itself.

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.

Cleaning interval The surface must be thoroughly rinsed with clean water and dried after every 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 without chlorides, such as DeepClean Stainless Steel
- Commercially available water-based cleaning agents which do not contain chlorides
- 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

① A list of tested cleaning agents suitable for stainless steel is available from the German Swimming Pools Association (Deutsche Gesellschaft für das Badewesen e.V.) at www.baederportal.com (Reinigungsmitteldatenbank/Liste RE). Further information on cleaning can be obtained from the German Stainless Steel Information Point website www.edelstahl-rostoffrei.de/publikationen/euro-inox-publications.

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

- All cleaning agents that may contain chlorides or hypochlorite (e.g. decalcifiers made with hydrochloric acid, chlorine bleaches)

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 parts of the unit and for synthetic and glass elements are:

- 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 (e.g. those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid)

Cleaning the unit

- ✓ Unit is switched off
- ✓ No external equipment connected
- ✓ Unit interior and exterior cooled
- ✓ There is no Gastronorm container with food in the unit



Warning!

Water penetrating into the housing

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

- Switch the unit off using the rotary knob.
 - 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 you need to remove mineral or even metallic dust 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.

Cleaning the extraction bridge

- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
- ✓ 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).
-

Dismantling grease filters/blank parts

Unit model COOK classic 2.1

- ☞ The COOK classic 2.1 has a two-piece lid. When viewed from the operator side, the right-hand lid rests on the left-hand lid, guided by pins. For removal, the right-hand lid must therefore be removed upward first.
-

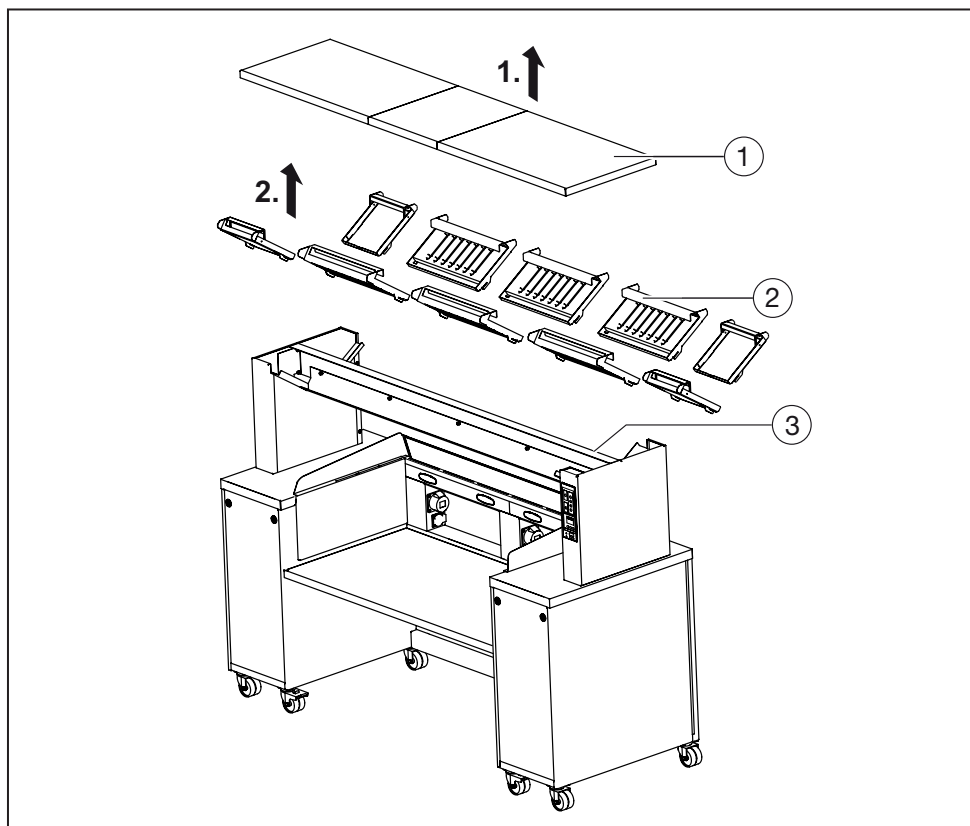
Unit model COOK classic 3.1 and COOK classic 4.1

- ☞ The COOK classic 3.1 and COOK classic 4.1 have a three-part lid. The central lid lies on the two outer lids guided by pins. For removal, the centre lid must therefore be removed upward first.
-

Unit model with closed sneeze guard (optional; fitted as standard to COOK classic 4.1 only)

- ☞ On units with a closed sneeze guard (optional), it is advisable to fold this open to install or dismount the extraction bridge lids more easily.
 - ☞ Section "Cleaning the closed sneeze guard"
-

- Remove lid (1) of extraction bridge (1.).
- Pull out the grease filters/blank parts (2) individually upward at an angle and out of the extraction bridge frame (3) (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 lid, grease filters/blank parts, extraction bridge frame and exhaust ducts

- ☞ Grease filters/blank parts (Class A grease filter 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!

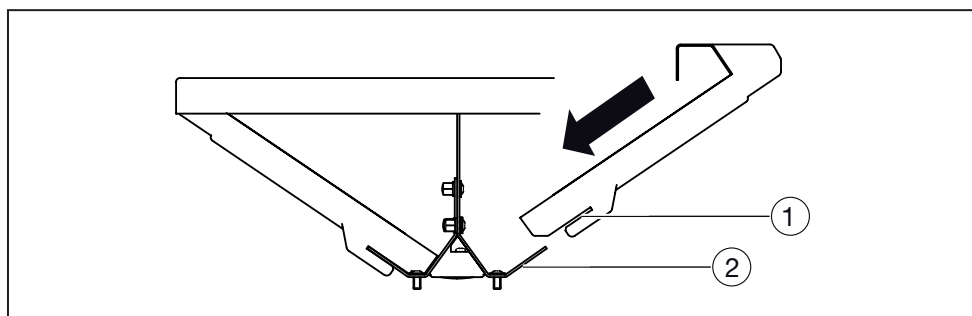
Damage to B.PRO Control control electronics

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

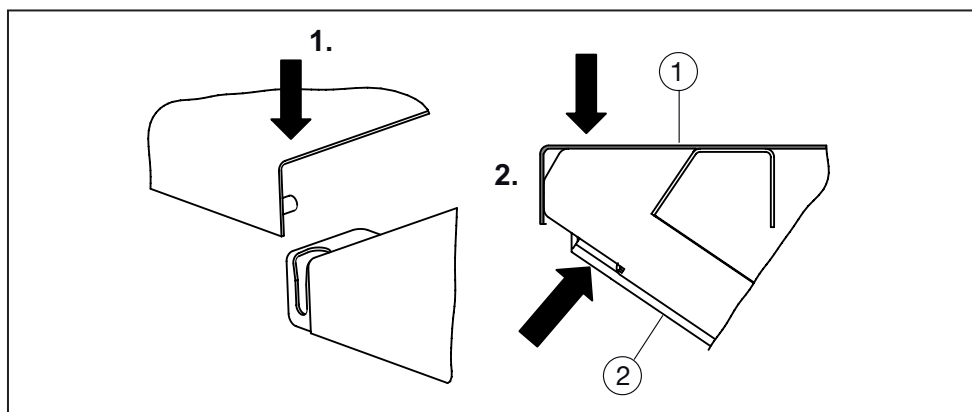
- Clean the exhaust duct without detaching or removing the B.PRO Control control electronics or parts of it.

Installing grease filters/blank parts and fit extraction bridge lid

- ☞ Proper operation of the unit is only ensured when all grease filters/blank parts are installed correctly.
- ☞ Ensure the individual filters are securely and correctly positioned in the extraction bridge frame when reassembling.
- ☞ Mount the grease filters/blank parts, so that the slit on the lower surface (1) is completely pushed into the extraction bridge frame (2).



- First mount the outer blank parts and then the grease filters.
- ☞ Before placing on the extraction bridge lid, clean the lid, grease filters/blank parts, extraction bridge frame and exhaust ducts.
- ☞ When positioning the lid (1.), make sure that the pins from the upper lid engage in the cut-out in the lower lid.
- ☞ The lid must be placed, so that it form-fits on the pre-mounted grease filters/blank parts. To do so, you need to press the grease filters/blank parts (2) upward into the lid (2.) at an angle while bracing the lid (1) at the same time.
- Fit lid of extraction bridge.



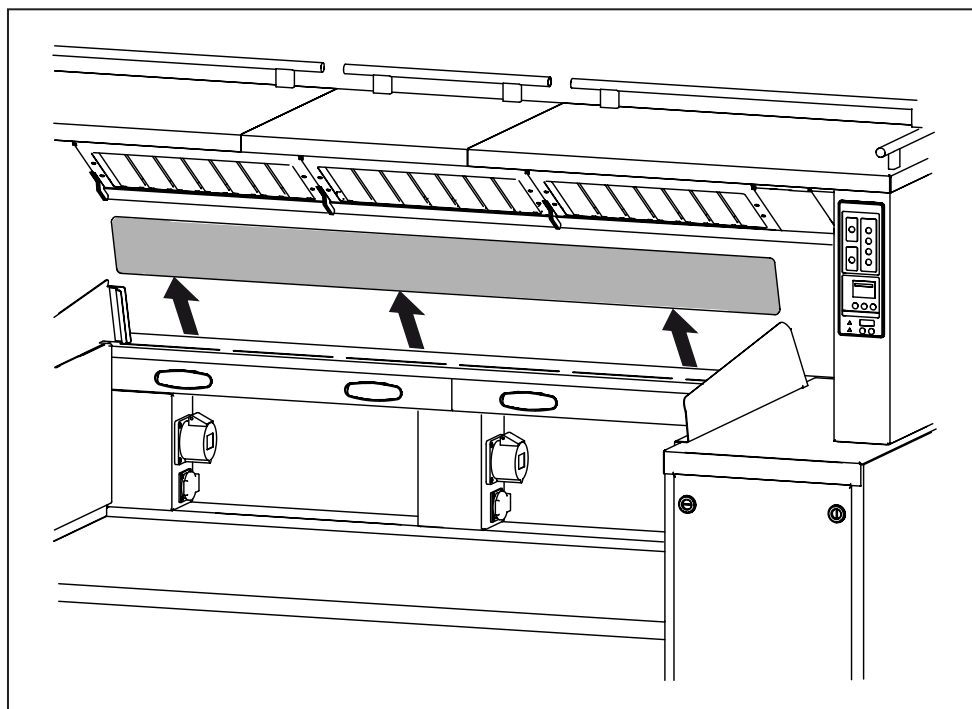
Cleaning the placement niche

- ❗ Before cleaning the placement niche thoroughly, the tempered safety glass splash guard must be removed first, then the side air guide plates and, finally, the air guide plates on the customer side. Removal and installation can only be carried out in this order.

Removing and cleaning splash guard and air guide plates

☞ Side and customer side air guide plates can be cleaned in a dishwasher or, alternatively, by hand using suitable cleaning utensils.

- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
- ✓ All objects removed from unit lid
- ✓ Unit disconnected from the power supply
- Pull tempered safety glass splash guard upward.



- Clean splash guard with the cleaning methods and cleaning agents described above and place aside.



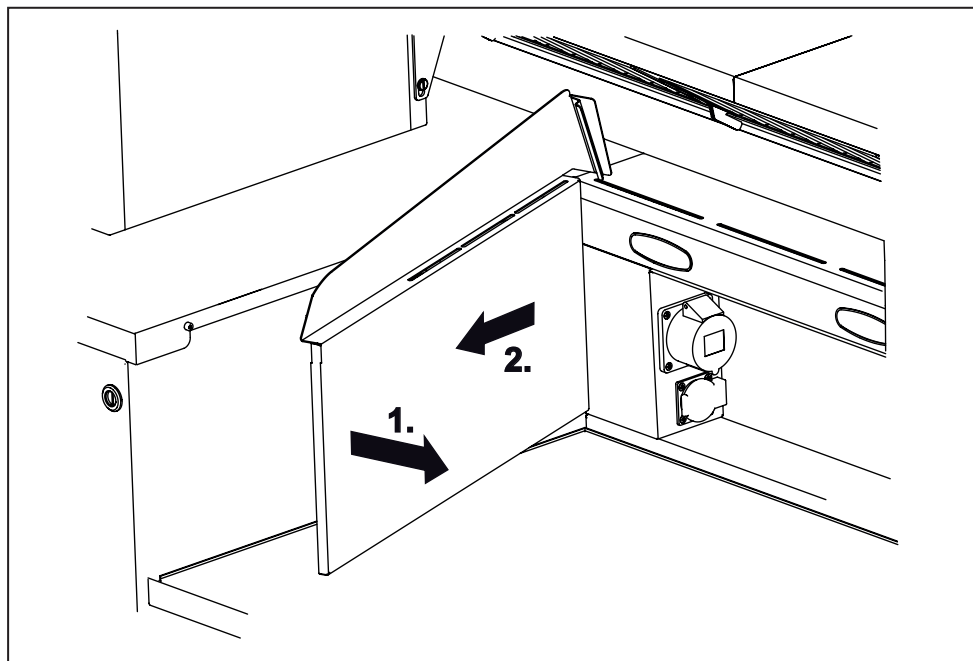
Caution!

Material damage from glass breakage

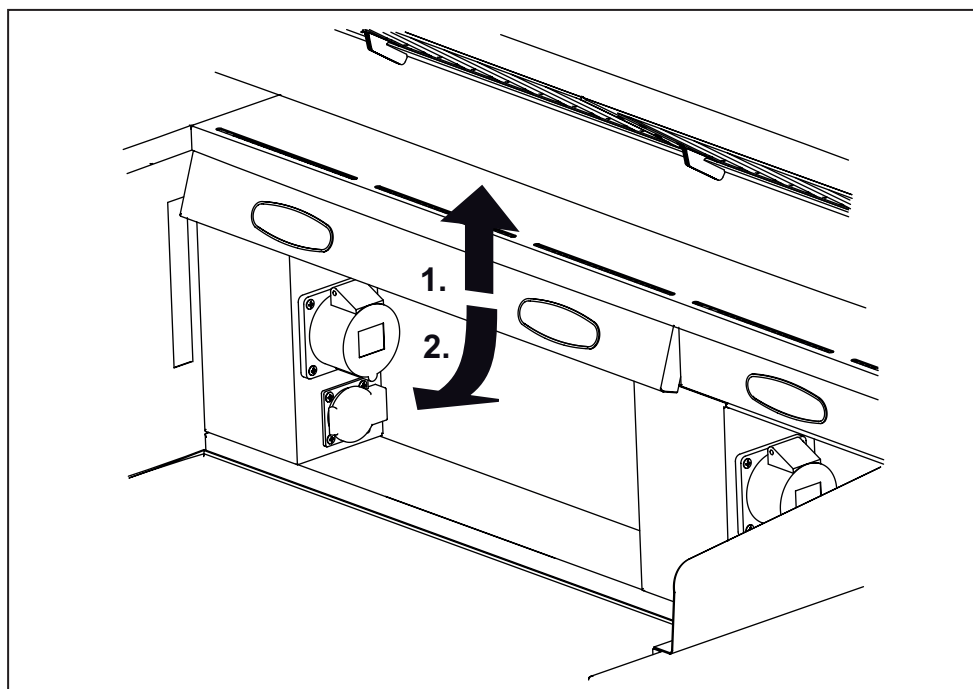
If one of the side air guide plates is removed with installed splash guard, the splash guard may fall out and can break.

- Take care that the splash guard is demounted before removal of the side air guide plates.

- First move side air guide plates inwards (1.), then pull them out forwards (2.) and remove.



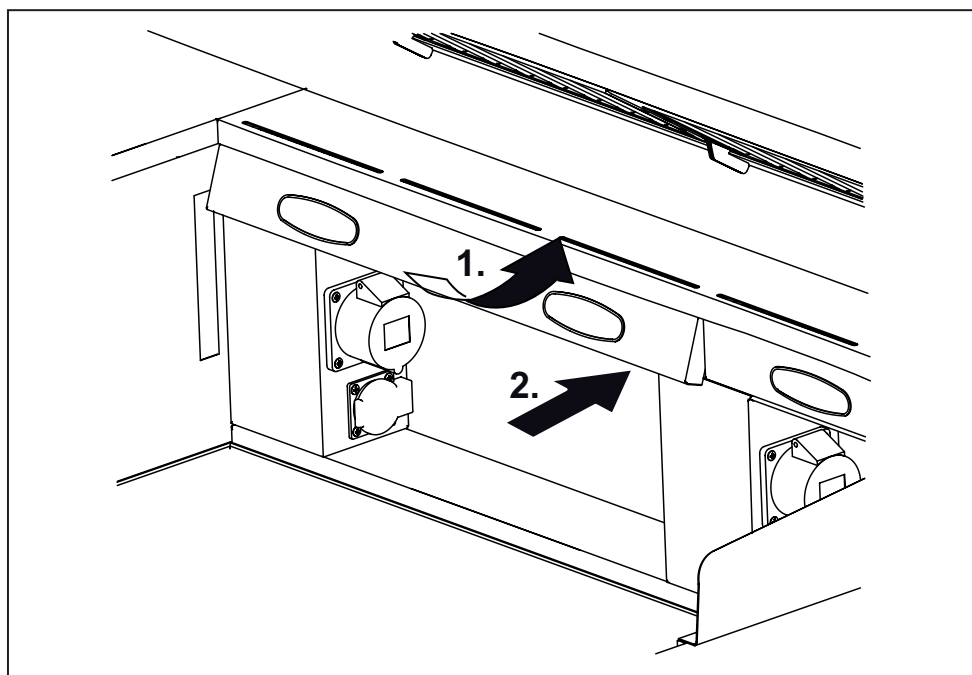
- Firstly lift the customer-side air guide plates upwards with the handle (1.) and then remove at a downward angle (2.).



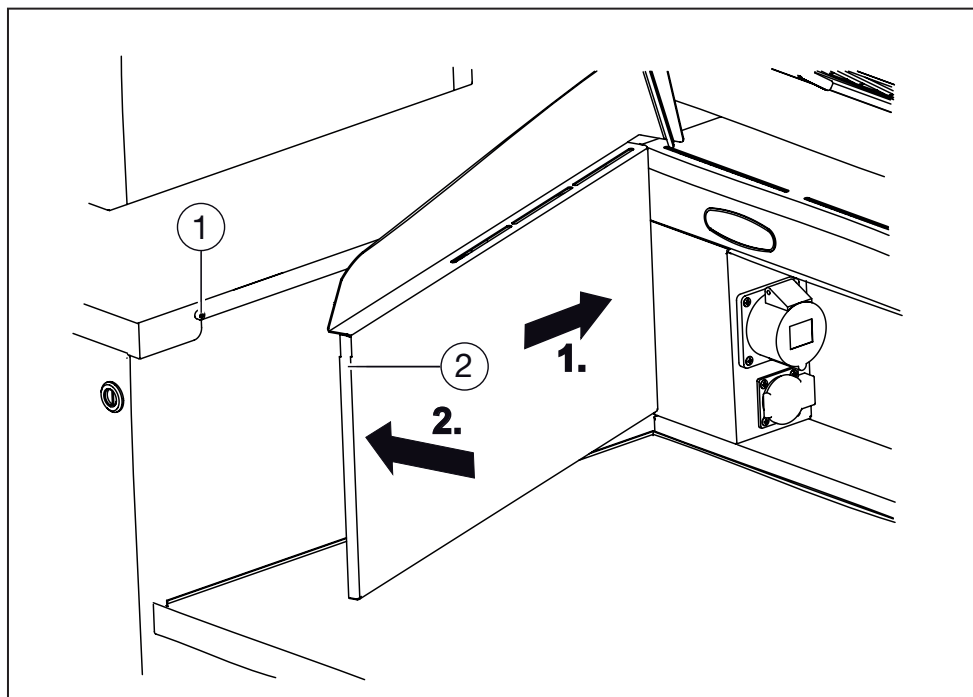
- Clean all air guide plates with the cleaning methods and cleaning agents described above.

Installing splash guard and air guide plates

- ☞ Proper operation of the unit is only ensured when the splash guard and all air guide plates are installed correctly.
- Push customer-side air guide plates with the perforated side upwards at an angle into below the upper edge (1.) and insert (2.).



- Insert side air guide plates with the three interlocks into the odour filter box slit, push backwards (1.) and then place on the odour filter box (2.).
The air guide plates must be positioned evenly on all parts of the odour filter box; fasten the screw (1) directly on the rear edge (2) of the air guide plate.



- Place the tempered safety glass splash guard in the holder of the side air guide plates.

Cleaning the odour filter box

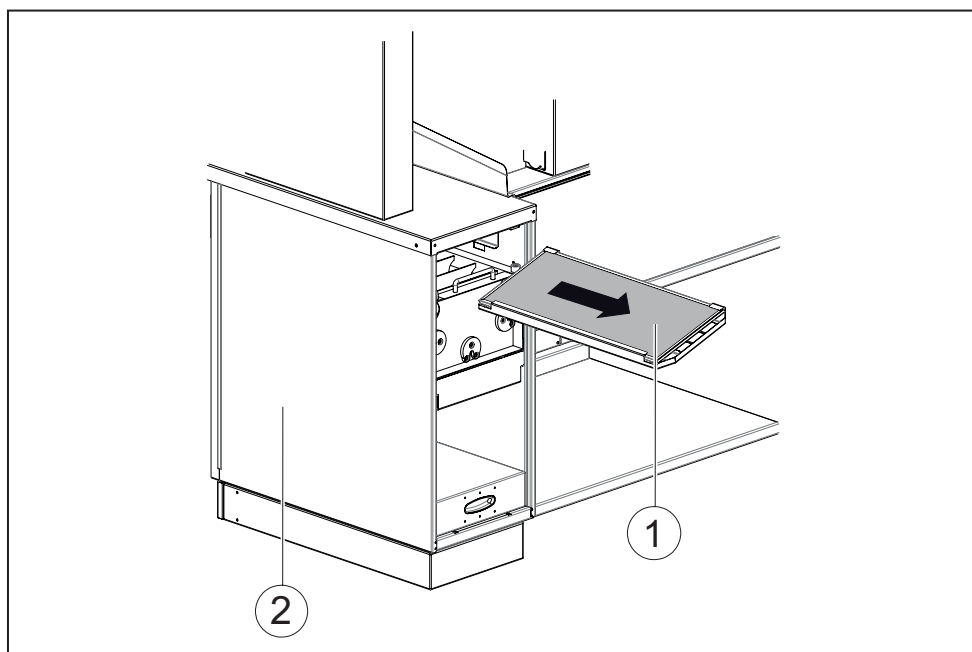
- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
 - ✓ All objects removed from unit lid
 - ✓ Unit disconnected from the power supply
- ☞ The fan and charcoal filter pad must be removed to protect them from moisture before thorough cleaning.
- ☞ To avoid any confusions, first one odour filter box should be cleaned and completely remounted before the second odour filter box is cleaned.

Removing the cover

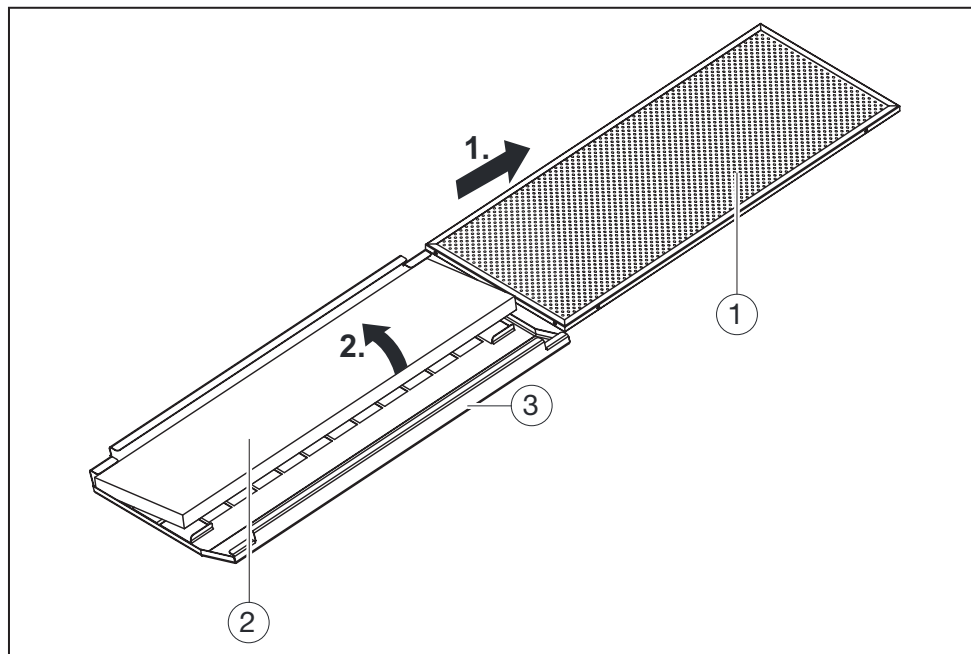
- Open quick-release catches on the covers of the odour filter boxes with a screwdriver.
- Remove covers and place aside.

Dismounting the filter element with fleece and grease filters; dismantling, cleaning and reassembling

- ☞ The grease filter and the filter element frame can be cleaned in a sufficiently large dishwasher or, alternatively, by hand using suitable cleaning utensils.
- ☞ The fleece filter can be washed out by hand with a commercial mild-action detergent (without softener). Washing by machine is not possible as the material is not dimensionally stable in the washing machine.
- ☞ The fleece filter is an indispensable component for proper functioning of the COOK classic.
- Pull filter element (1) out of odour filter box (2).



- Pull out grease filter (1) to the side (1.).



- Remove (2.) fleece filter (2).
- Dispose of fleece filter according to regulations.
 - Or –
 - Clean fleece filter by hand-washing.
- Clean grease filter (1) and filter element frame (3) using the cleaning methods and cleaning agents described above.
- Insert clean fleece filter into the filter element frame.
- Push in the grease filter from the side.

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.
- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
- ✓ All objects removed from unit lid
- ✓ Unit disconnected from the power supply
- ✓ Filter element with expanded metal and fleece filter removed

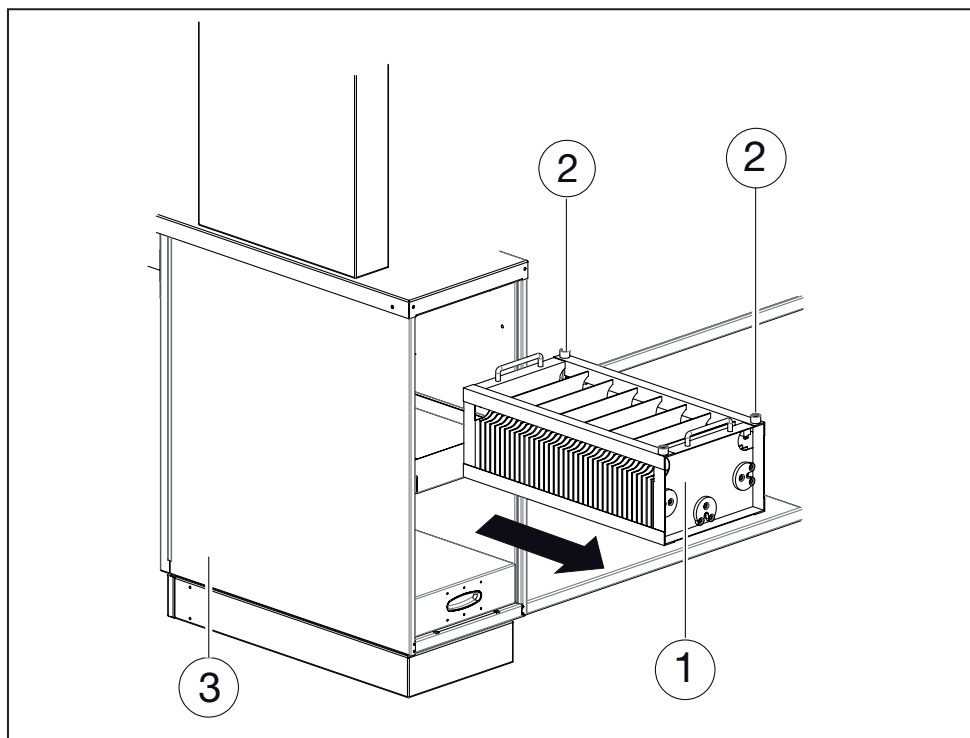


Caution!

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.

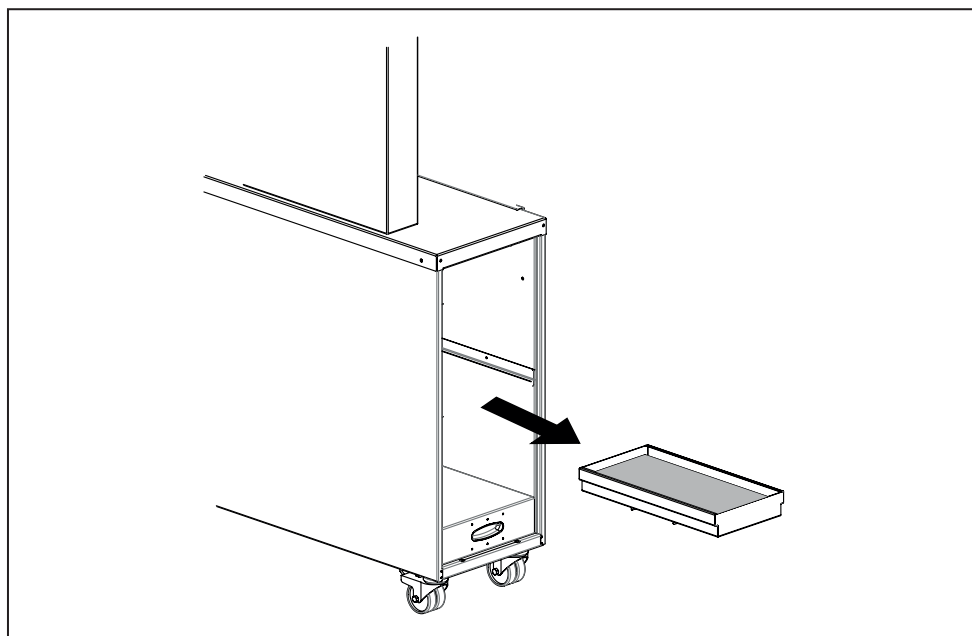
- Make sure that the ionisation wires are not damaged. If wires are damaged, they can be removed to continue short-term use of the unit with reduced performance.
 - Notify B.PRO service.
-
- Use the handle to pull out the ION TEC (1) from the odour filter box (3) while making sure that the anti-twist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



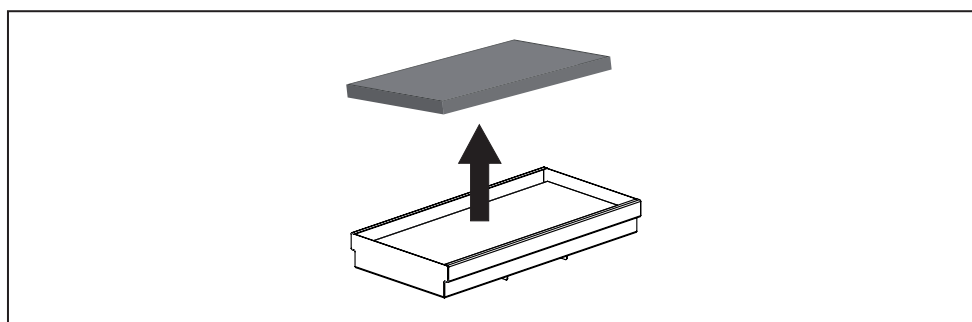
- Clean ION TEC with the cleaning methods and cleaning agents described above.

Dismounting the charcoal filter pad

- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
- ✓ All objects removed from unit lid
- ✓ Unit disconnected from the power supply
- ✓ Filter element with expanded metal and fleece filter removed
- ✓ ION TEC (optional) removed
- Pull charcoal filter pad on the support plate handle out of the odour filter box.



- Remove charcoal filter pad.



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

Removing the fans

- ✓ External, electrical table-top, cooking and heat-retaining units disconnected from power supply and removed from placement shelf
- ✓ All objects removed from unit lid
- ✓ ION-Tec (optional) removed
- ✓ Charcoal filter pad removed
- ✓ Unit disconnected from the power supply
- ✓ Filter element with expanded metal and fleece filter removed



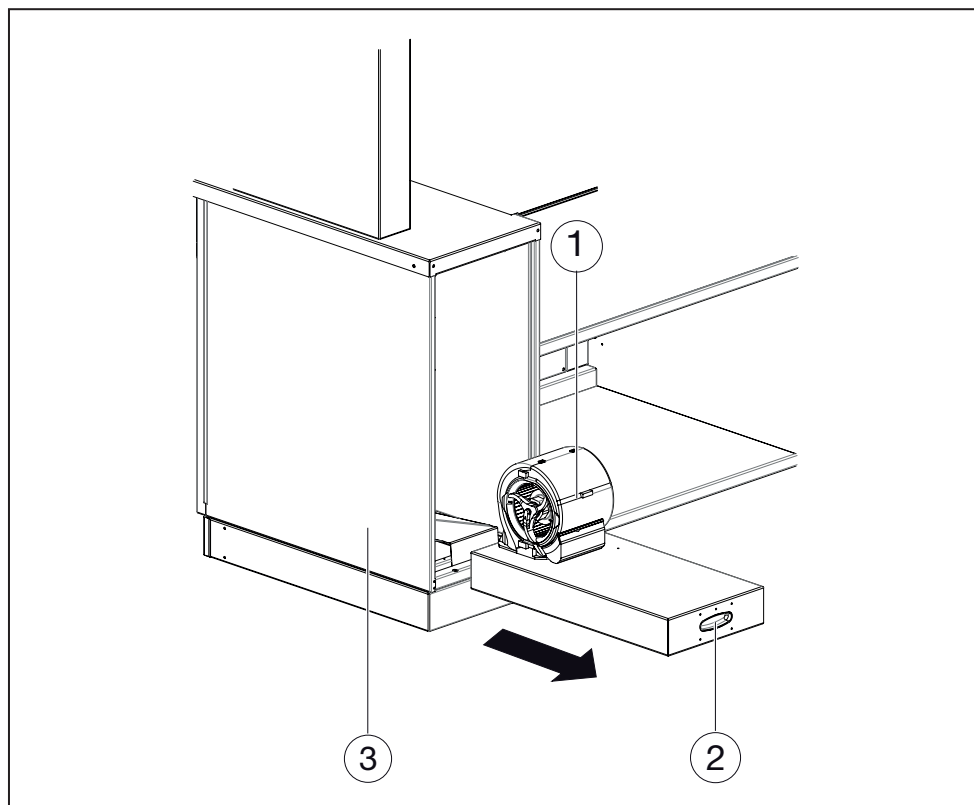
Caution!

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.



Cleaning the odour filter box

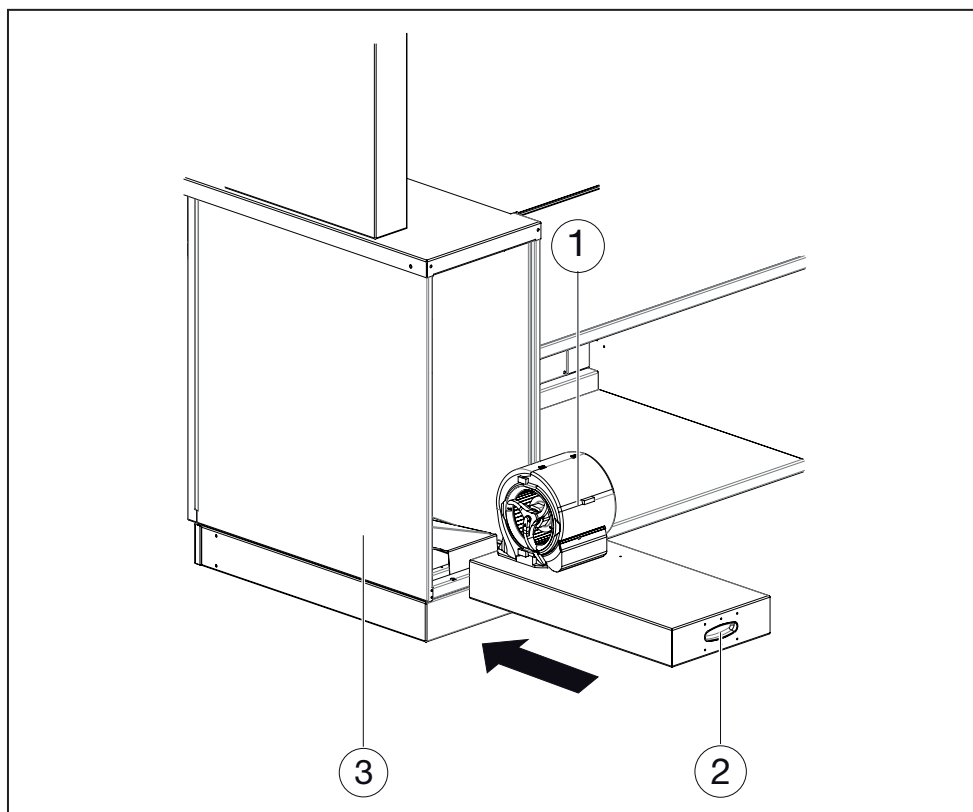
- Clean the odour filter box interior using the cleaning methods and cleaning agents described above.

☞ If necessary, wipe the noise damper pads beneath the fan support plate with a microfibre cloth. Use only clean water only; you must not use any cleaning agents.

Inserting the fan

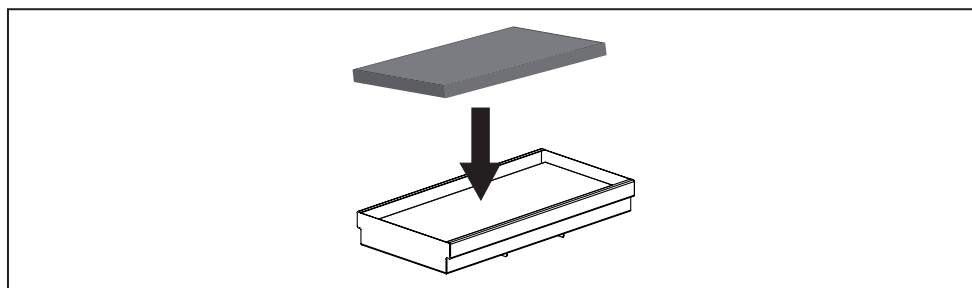
☞ When connecting the fan cable, pay attention to the orientation of the mains plug: The mains plug can only be plugged into the unit socket outlet when the groove on the plug is facing upwards.

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

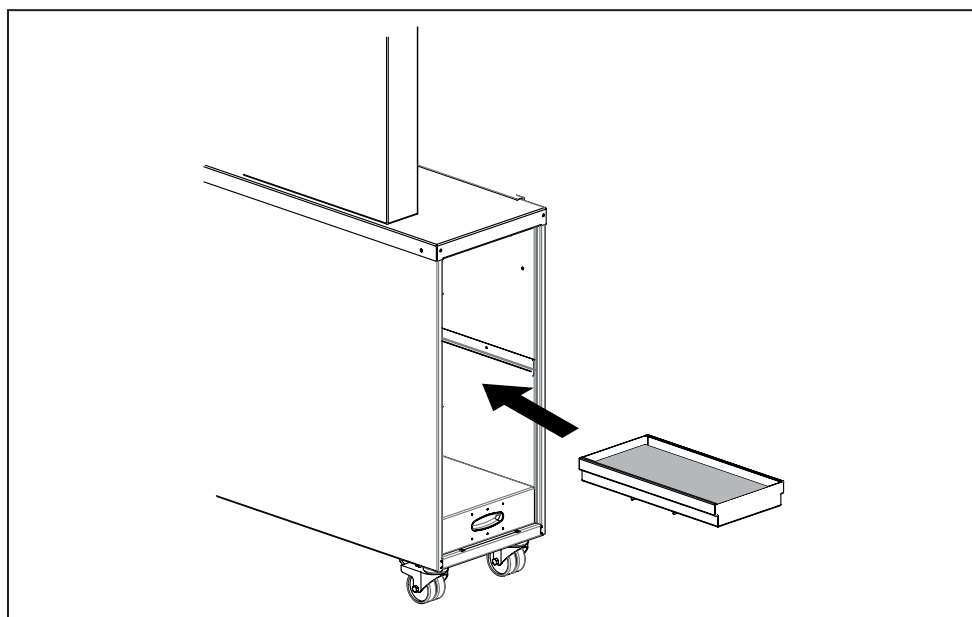


Inserting charcoal filter pads

- ☞ Each odour filter box must be fitted 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.
- Install 1 charcoal filter pad each in the two support plates in the left- and right-hand odour filter boxes.



- Insert support plates with the charcoal filter pads completely into the odour filter box.



Caution!

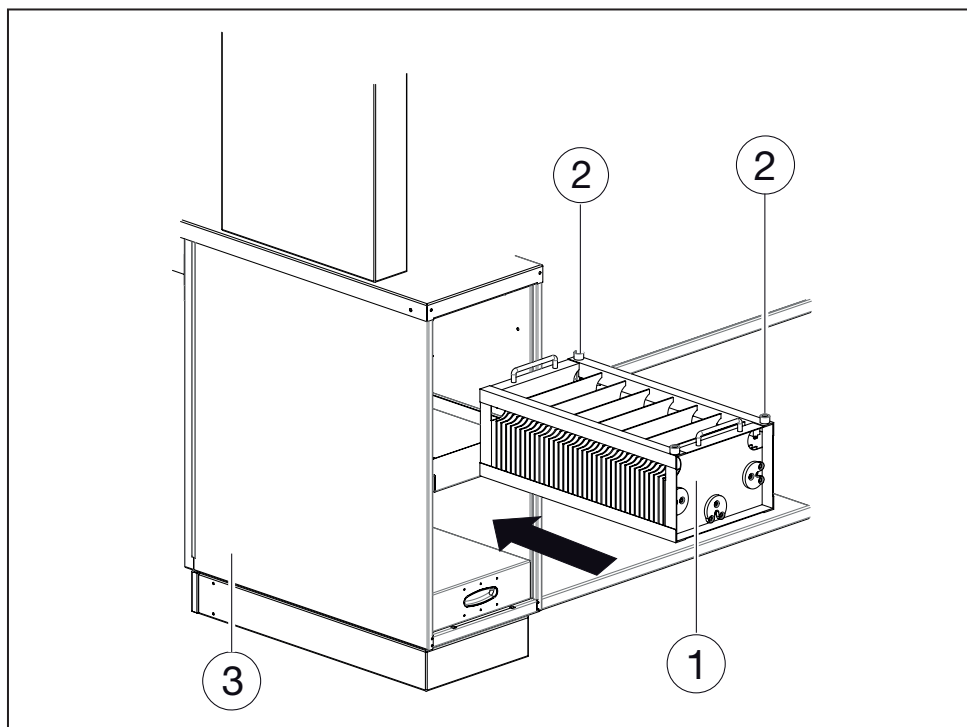
High ozone concentration for units with ION TEC (optional)

If the unit is operated with incorrectly assembled or no charcoal filter pads, 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.

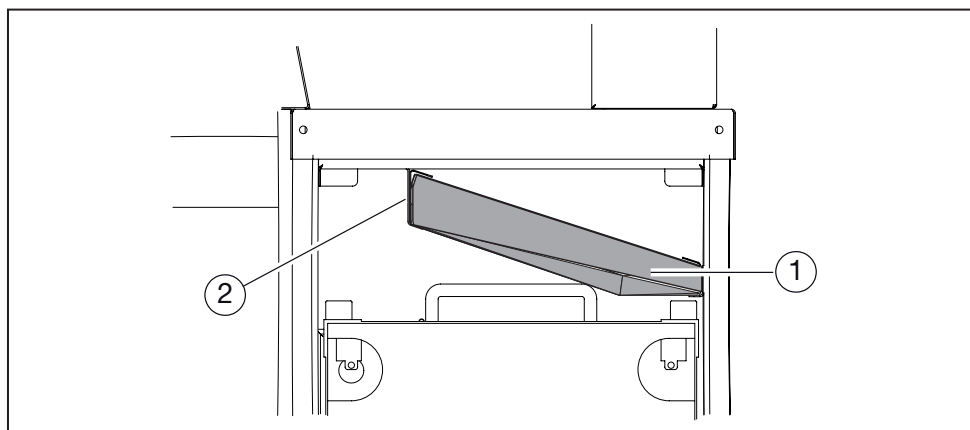
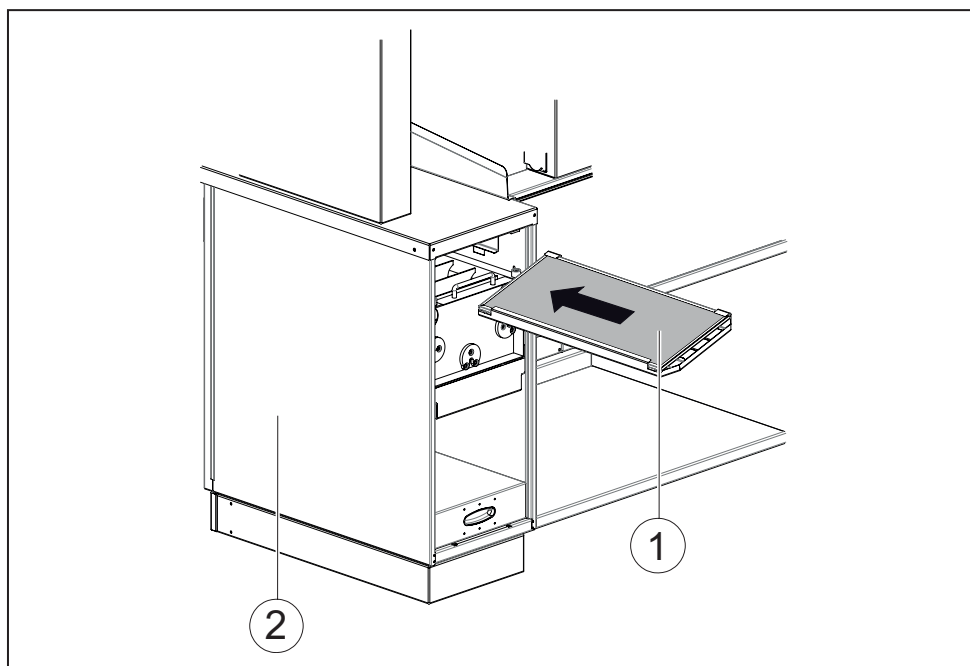
Mounting the ION TEC (optional)

- 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 filter element with fleece and grease filters

- Slide the filter element (1) completely into the holder for the fan support plate (2).



Attach covers of odour filter boxes

- Position the covers with the lower clip onto the seal of the odour filter box and press down firmly.
- Close quick-release catches on the covers of the odour filter boxes with a screwdriver.

Cleaning the closed sneeze guard

Unit model with closed sneeze guard

❗ The closed sneeze guard can be folded down 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.

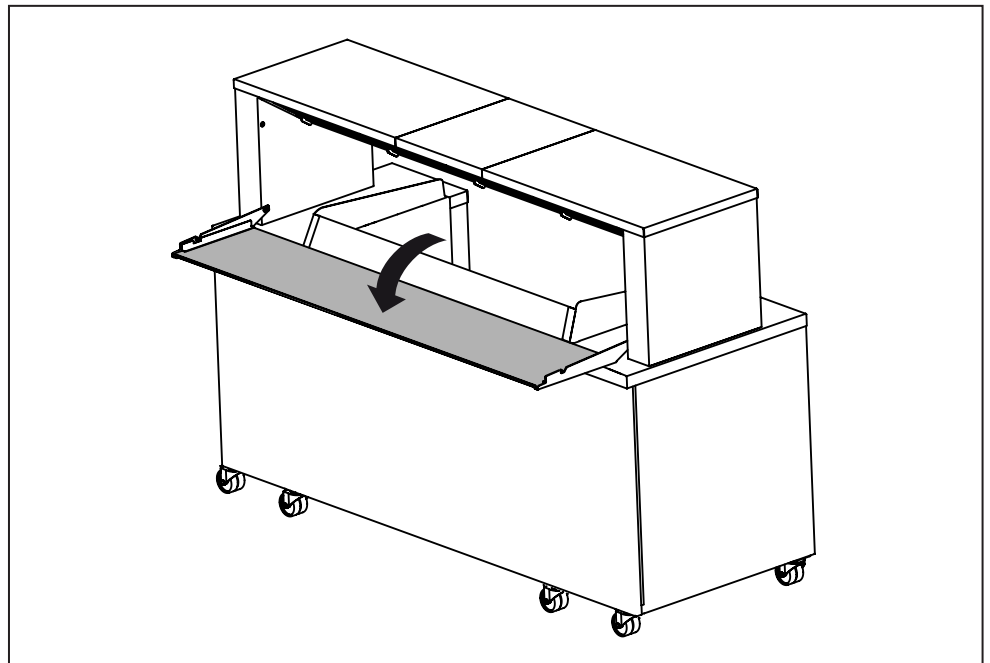


Warning!

Crush hazard for extremities

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

- Take care to ensure no limbs are caught or crushed when sneeze guard is folded 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 a 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 a 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 grease filters/blank parts

- ☞ The grease filter cleaning intervals greatly depends on the unit's conditions of use. B.PRO recommends cleaning grease filters/blank parts when odour filtering starts to deteriorate during normal operation. The grease filters/blank parts should be cleaned if required after a visual inspection.
- Dismantle grease filters/blank parts.
- ☞ Section "Dismantling grease filters/blank parts"
- Clean grease filters/blank parts.
- ☞ Section "Cleaning lid, grease filters/blank parts, extraction bridge frame and exhaust ducts"

Cleaning or replacing the fleece filters

☞ Fleece filter change/cleaning intervals greatly depend on the unit's conditions of use. B.PRO recommends cleaning or replacing the fleece 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.

■ Remove and clean fleece filters.

↳ Section "Filter change/cleaning intervals"

↳ Section "Dismounting the filter element with fleece and grease filters; dismantling, cleaning and reassembling"

Cleaning the grease filters

☞ The grease filter cleaning intervals greatly depends on the unit's conditions of use. B.PRO recommends cleaning grease filters/blank parts when odour filtering starts to deteriorate during normal operation. The grease filters/blank parts should be cleaned if required after a visual inspection.

■ Remove and clean grease filters.

↳ Section "Filter change/cleaning intervals"

↳ Section "Dismounting the filter element with fleece and grease filters; dismantling, cleaning and reassembling"

Cleaning the ION TEC

☞ The cleaning intervals for the ION TEC greatly depend on the unit's conditions of use. B.PRO recommends cleaning 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 intervals"

↳ Section "Removing and cleaning the ION TEC (optional)"

Replacing the charcoal filter pads

☞ The change interval for the charcoal filter pads 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 intervals"

↳ Section "Dismounting the charcoal filter pad"

■ Insert new charcoal filter pad.

↳ Section "Inserting charcoal filter pads"

■ 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

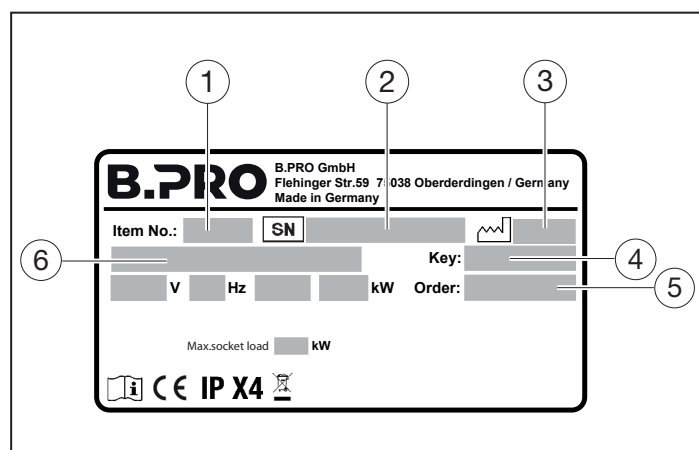
- ☞ Repairs may only be carried out by the following authorised service points:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO service

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)

The rating plate is located on the inner side of the right odour filter box as seen from the operator side.



- (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)

Address

B.PRO GmbH

Flehinger Straße 59

75038 Oberderdingen

Phone +49 (0)7045 44 - 81416

Fax +49 (0)7045 44 - 81508

Email service@bpro-solutions.com

Internet www.bpro-solutions.com

Replace LEDs

Unit model with LED lighting (optional)

☞ Defective LED lighting may only be replaced at the following service points:

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

Disposal

Disposing of charcoal filter pads

- ❗ You must comply with national and local refuse disposal regulations when disposing of fleece filters and 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 fleece filters and charcoal filter pads in the correct manner

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

❗ 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 classic 2.1	1544	756	1361	900
COOK classic 3.1	1949	756	1361	900
COOK classic 4.1	2354	756	1361	900

Dimensions with accessories

Model	Depth with multi-frame [mm]	Depth with tray slide folded up/down [mm]	Height with railing [mm]
COOK classic 2.1	936	849/1069	1406-1466
COOK classic 3.1		875*/1095*	
COOK classic 4.1			

* Dimensions with customer-side HPL panelling

** Dimension dependent on castor diameter.

Dimensions (standard model with castors 75 mm in diameter)/capacity

Model	Placement niche dimensions LxDxH [mm]	Cooking unit dimensions LxDxH [mm]	Usable space under placement shelf LxDxH [mm]*
COOK classic 2.1	806 x 648 x 300	400 x 650 x 300	830 x 648 x 575 830 x 648 x 635
COOK classic 3.1	1211 x 648 x 300	400 x 650 x 300	1235 x 648 x 575 1235 x 648 x 635
COOK classic 4.1	1616 x 648 x 300	400 x 650 x 300	1640 x 648 x 575 1640 x 648 x 635

* Dimension dependent on castor diameter.

Weight (standard model)

Model	Empty weight [kg]	Max. load [kg]
COOK classic 2.1	195/230*	200
COOK classic 3.1	210/245*	200
COOK classic 3.1 BHG/BHG-I **	215/250*	200
COOK classic 4.1	225/260*	200

* Weight with ION TEC (optional).

** Model with LED lighting, sneeze guard and railing.

Load-bearing capacity of attachments

☞ The maximum load may not be exceeded and must be distributed evenly over the entire surface.

Component/accessory part	Max. load [kg]
Lid of extraction bridge	15
Placement shelf	150
Tray slide (optional)	25
Base bottom (optional)	80
Mobile placement table (optional)	150

Protection type

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

Electrical data Connected loads

The electrical data of the units differ according to country-specific design.

COOK classic 2.1/COOK classic 3.1: mains connection, 400 V CEE plug, 3N PE, 16 A, 50/60 Hz

☞ Total connected load of all external units at the socket outlets must not exceed a maximum of 10 kW.

Country-specific model	Unit connected load (max.) [kW]	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage [V]	Power consumption per socket outlet (max.) [kW]	Voltage [V]	Power consumption per socket outlet (max.) [kW]
standard	10.8	230	3.6	400	11
Great Britain	10.8	230	3.0	400	11
Switzerland	10.8	230	3.6	400	11
Denmark	10.8	230	3	400	11

COOK classic 3.1/COOK classic 4.1: mains connection, 400 V CEE plug, 3N PE, 32A, 50/60 Hz

☞ The total connected load of all external units at the socket outlets must not exceed a maximum of 20 kW.

Country-specific model	Unit connected load (max.) [kW]	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage [V]	Power consumption per socket outlet (max.) [kW]	Voltage [V]	Power consumption per socket outlet (max.) [kW]
standard	20.8	230	3.6	400	11
Great Britain	20.8	230	3.0	400	11
Switzerland	20.8	230	3.6	400	11
Denmark	20.8	230	3	400	11

COOK classic 4.1: mains connection, 400 V CEE plug, 3N PE, 63A, 50/60 Hz

☞ The total connected load of all external units at the socket outlets must not exceed a maximum of 40 kW.

Country-specific model	Unit connected load (max.) [kW]	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage [V]	Power consumption per socket outlet (max.) [kW]	Voltage [V]	Power consumption per socket outlet (max.) [kW]
standard	40.8	230	3.6	400	11
Great Britain	40.8	230	3.0	400	11
Switzerland	40.8	230	3.6	400	11
Denmark	40.8	230	3	400	11

Environment Ambient conditions – operation

Temperature:	+10 °C to +38 °C
Relative humidity:	20 % to 85 %
Air pressure:	700 hPa to 1060 hPa

Ambient conditions – storage, transport

Temperature:	–20 °C to +40 °C
Relative humidity:	20 % to 85 %
Air pressure:	700 hPa to 1060 hPa

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 round tube
Base bottom:	Stainless steel
Railing:	Stainless steel round tube
Panelling:	High-pressure laminate or thin sheet (double-sided electrolytically galvanised) powder-coated
Fleece filter:	Polyethylene
ION TEC:	Stainless steel
Charcoal filter pads:	2 layers of granulate sheathed in polyamide

Fans	Volume flow per power step:
	Power step 1: 750 m³/h
	Power step 2: 900 m³/h
	Power step 3: 1100 m³/h

Grease filter	The grease filters in the extraction bridge are flame protection filters as per Class A, DIN 18869-5.
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LED lighting (optional)	Bulb:	COOK classic 2.1: 5 spots, 20 W COOK classic 3.1: 7 spots, 28 W COOK classic 4.1: 9 spots, 36 W
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Ordering information

COOK classic 2.1	Article number	574 400	
COOK classic 3.1	Article number	574 401	
COOK classic 3.1 BHG	Article number	574 405 (with LED lighting, sneeze guard and railing)	
COOK classic 3.1 BHG-I	Article number	574 406 (with LED lighting, sneeze guard, railing and ION TEC)	
COOK classic 4.1	Article number	574 402	
Operating instructions	Article number	154 723	
Accessories			
Underframe cooling table	Article number	370 396	
Transport dolly	Article number	573 570	
Multi-frame with bars	Article number	573 977	
Cabinet shelf	Article number	573 978	
Drawer rail set	Article number	573 979	
ION TEC	Article number	107 205	
Fleece filter	Article number	121 641	
Charcoal filter pad	Article number	380 477	
3-sided panelling, powder-coated on customer and short sides	COOK classic 2.1	Article number	380 086
	COOK classic 3.1	Article number	380 087
	COOK classic 4.1	Article number	380 088
3-sided panelling, Resopal on customer side, powder-coated on short side	COOK classic 2.1	Article number	380 089
	COOK classic 3.1	Article number	380 090
	COOK classic 4.1	Article number	380 091
Full HPL panelling on customer side	COOK classic 2.1	Article number	380 096
	COOK classic 3.1	Article number	380 097
	COOK classic 4.1	Article number	380 098

Mobile placement table	COOK classic 2.1	Article number	574 309
	COOK classic 3.1	Article number	574 310
	COOK classic 4.1	Article number	574 311
Shelf for placement table	COOK classic 2.1	Article number	574 379
	COOK classic 3.1	Article number	574 380
	COOK classic 4.1	Article number	574 381
B.PRO microfibre cleaning cloth	Article number	126 999	
DeepClean Stainless Steel cleaning and care agent	Article number	511 895	
COOK classic system instruction	Article number	999 125	

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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B.PRO
CATERING SOLUTIONS