

B.PRO FOOD SERVING TROLLEY SAW 1/2/3/4, SAW L-2/3/4 SAG 2/3, SAG L-2/3 BTW 9X7 CUTLERY SOAKING TROLLEY

Translation of the original operating instructions

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Technical changes Subject to modifications due to technical improvements.

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About these operating instructions

Product documentation These are 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**
-  **Cross reference** to a chapter.
-  **Requirement** which must be met before the subsequent steps can be carried out.
-  **Action** or activity which must be carried out.

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 against minor bodily injury or damage to property.

Warning warns of possible serious bodily injury.

Danger warns of possible highly severe/fatal bodily injury.

About this product

Scope of application

The **B.PRO SAW/SAG food serving trolley** is designed for the following applications:

- Keeping food hot in Gastronorm containers
- Transporting food in Gastronorm containers
- Serving food, food distribution
- Keeping food hot and transporting food on Gastronorm trays (only SAG 2/3)

The B.PRO SAW/SAG food serving trolley may only be used for the short-term storage and transport of food in containers and for food serving (food distribution).

The **B.PRO BTW 9x7 cutlery soaking trolley** is designed for the following applications:

- Soaking pieces of cutlery
- Keeping water hot
- Positioning under work tables and conveyor systems

The unit is particularly suitable for use in social facilities (clinics, retirement homes, children's day care centres), hotels, the food service industry (banquets, party services) and in company catering (canteens, dining halls).

The following applications are NOT permitted:

- Use of electrical appliances in the usable space
- Heating and preparing food and liquids
- Transporting persons with or on the unit or its attachments
- Use as a substitute for a ladder, climbing aid or climbing frame
- Transport or storage of hazardous or toxic substances/liquids.

Conditions of use



Environment

The unit is for use in an ambient temperature of between +15 °C and +38 °C and at normal humidity levels (without condensation) in closed rooms or in roofed areas where the unit will not be exposed to the weather.

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

Warning signs on the product

The following optional warning signs are attached to the unit:

Warning sign	Meaning – Mounting position
	"Maximum load capacity" sticker on SAW unit base on shelves on sneeze guard
	"Warning of hot surfaces" in accordance with DIN 4844-2 on the optional heat bridge

- Replace any illegible, damaged or missing warning signs immediately.

Product features

B.PRO SAW/SAG food serving trolley

The unit can be loaded with Gastronorm containers.

A safety push handle enables safe and easy movement.

Stable corner guards protect the unit from damage.

The unit has an on/off switch to start and end the heating mode.

The unit is equipped with mechanical temperature control. The temperature control functions with a mechanical capillary-tube thermostat.

Rotary knobs provide continuous temperature adjustment with "10" equal to a temperature of about +95 °C.

Each bain-marie well can be heated separately.

BTW 9x7 cutlery soaking trolley

The unit is used to soak dirty pieces of cutlery.

A safety push handle enables safe and easy movement.

Wall guards on the castors protect against damage.

The unit has an on/off switch to start and end the heating mode.

The unit is equipped with mechanical temperature control.

The temperature control functions with a mechanical capillary-tube thermostat.

Rotary knobs provide continuous temperature adjustment with "10" equal to a temperature of about +85 °C.

Model and standard version

The B.PRO SAW/SAG/BTW food serving trolley models offer different features in their standard versions:

Model Version	SAW 1/2/3/4	SAW L-2/3/4	SAG 2/3	SAG L-2/3
Stainless-steel version	X	X	X	X
Bain-marie well, heated	1/2/3/4	2/3/4	2/3	2/3
Mechanical temperature control for the bain-marie well with continuous rotary knob ¹⁾	X	X	X	X
Mechanical temperature control for unit compartments with continuous rotary knob ²⁾	—	—	X	X
Common temperature control for two of the three unit compartments on models with three compartments	—	—	X	X
Push handle short side	X	—	X	—
Push handle long side	—	X	—	X
Operating element short side	X	—	X	—
Operating element long side	—	X	—	X
Unit base below bain-marie wells	X	X	—	—
Double-walled insulation on unit body and doors	—	—	X	X
Compartments for holding GN containers/ trays	—	—	2/3	2/3
Support ledges (in pairs) per unit compartment	—	—	6	6
Snap-in lock on doors	—	—	X	X
Four steering castors, two of which have brakes	X	X	—	—
Two steering castors with brakes, two fixed castors	—	—	X	X

Key	
X	included
—	NOT included

¹⁾ "10" equal to a temperature of about +95 °C.

²⁾ "10" equal to a temperature of about +85 °C.

Model / version	BTW 9x7
Stainless-steel version	X
Bain-marie well, heated	1
Mechanical temperature control for the bain-marie well with continuous rotary knob ¹⁾	X
Mechanical temperature control for unit compartments with continuous rotary knob ²⁾	—
Common temperature control for two of the three unit compartments on models with three compartments	—
Push handle short side	X
Push handle long side	—
Operating element short side	X
Operating element long side	—
Unit base below bain-marie wells	—
Double-walled insulation on unit body and doors	—
Compartments for holding GN containers/trays	—
Support ledges (in pairs) per unit compartment	—
Snap-in lock on doors	—
Four steering castors, two of which have brakes	X
Two steering castors with brakes, two fixed castors	—

Key	
X	included
—	NOT included

¹⁾ "10" equal to a temperature of about +95 °C.

²⁾ "10" equal to a temperature of about +85 °C.

**Model options/
accessories**

Model Version	SAW 1/2/3/4	SAW L-2/3/4	SAG 2/3	SAG L-2/3
Stainless-steel castors	X	X	X	X
Castors with galvanised steel housing	X	X	X	X
Antistatic castors	X	X	X	X
Air-identical castors	X	X	X	X
Sliding lid with all-round railing	2/3	—	X	—
Hinged lid 2/3 to 1/3	2/3/4	—	X	—
GN lid support	X	—	X	—
Fold-down shelf short side	X	X	X	X
Fold-down shelf long side	X	X	X	X
Special insulation between well and warming compartment	—	—	X	—
Height to upper edge of top surface can be chosen between 700 mm to 899 mm	X	X	—	—
Body with coloured coating	—	—	X	X
All-round bumper rail	—	—	X	—
Sneeze guard with pass-through height of 275 mm	X	X	X	X
Sneeze guard extends to top surface	X	X	X	X
Sneeze guard with radiant heater (one radiant heater per bain-marie well)	X	X	X	X
Soap/disinfectant dispenser	X	X	X	X

Key	
X	included
—	NOT included

Model Version	BTW 9x7
Stainless-steel castors	X
Castors with galvanised steel housing	X
Antistatic castors	—
Air-identical castors	—
Sliding lid with all-round railing	—
Hinged lid 2/3 to 1/3	—
GN lid support	—
Fold-down shelf—short side	—
Fold-down shelf—long side	—
Special insulation between well and warming compartment	—
Height to upper edge of top surface can be chosen between 700 mm to 899 mm	—
Body with coloured coating	—
All-round bumper rail	—
Sneeze guard with pass-through height of 275 mm	—
Sneeze guard extends to top surface	—
Sneeze guard with radiant heater (one radiant heater per bain-marie well)	—
Soap/disinfectant dispenser	—

Key	
X	included
—	NOT included

Safety

Safe use



These operating instructions must be read carefully prior to commissioning.

- Please read and observe the safety precautions before first use.
- Read and observe the information on safe use in this documentation, especially the warnings.

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

Operator duties

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

- Make sure that users of the unit are instructed in its operation and have understood these operating instructions.

The unit has been built using state-of-the-art technology.

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 residual risks.

Improper use of the unit can lead to serious injury or damage. 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.

- Make sure that users are aware of the hazards that the unit presents and that they are able to assess them.

Instruction of third parties

If the trolley is lent to third parties, these persons must be instructed in the safe handling of the trolley and potential hazards must be pointed out.

Scope of application

The operator is responsible for ensuring that the unit is used properly and only for the application specified.

- Only use the unit for the intended application.

Conditions of use

Danger of tipping!

The unit can tip over and cause serious injuries and damage to property.

- Do NOT use the unit as a makeshift ladder or allow children to climb on it.
- Keep the unit away from children.
- The unit may only be operated under the permissible ambient conditions.
- The unit is only to be used when it is in proper working order.
- If the unit is damaged or a fault occurs, STOP using the unit, disconnect the mains plug and have repairs performed by an authorised service point.

➞ Chapter "Repairs" on page 48

Risk of explosion!

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.

Transport Heavy unit that may tip over!

Improper unit transport can lead to serious injury or damage.

- Transport the unit in an upright position only.

Transport in a goods or delivery vehicle!

- Only transport the unit in a goods vehicle with a sufficiently sized loading ramp or a delivery vehicle.
- Make sure that the loading ramp does NOT exceed an angle of inclination of 10°.
- Secure the unit to prevent it from moving around (safety harness).
- ☞ 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.
- Make sure that the unit is secure and cannot slide during transport or fall from the loading area.

Commissioning Flammable protective film!

Protective film that has not been removed may ignite after unit commissioning.

- Remove all protective film when unpacking the unit.

Electric shock due to electrical charge, danger of short-circuit!

When the unit is brought from a cold storage room to a kitchen, moisture from the air in the room condenses on the surface of the unit.

When the unit is connected to the power, there is a danger of the resulting moisture film causing a short-circuit or an electric shock.

- Only operate the unit once it has reached room temperature.
- Only operate the unit on an even, firm surface.
- NEVER operate the unit next to equipment which emits large amounts of steam, such as a dishwasher.

Wrong mains voltage! Missing circuit breaker!

Improper handling of the mains plug and mains connection can lead to serious injury or damage.

- Make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.
- Only connect the unit to a socket outlet that is protected with a fault-current protective device (residual-current circuit breaker). Make sure that every phase is also fused with max. 16 A.

Damaged mains plug! Damaged mains cable!

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

Damaged electrical system and mains socket outlet!

- Switch the unit off at the mains switch before disconnecting the power supply.
- Insert or remove the mains plug only when the unit is switched off. Failure to do this may damage the unit electrical system and/or the mains socket outlet.
- When removing the mains plug, only pull the main plug housing and NOT the mains cable.

Handling and operation**Unsecured unit!**

The unit may cause personal injury and damage to property if it rolls away unintentionally.

- Always apply the castor brakes to prevent it from rolling away.
- Always keep lids on Gastronorm containers containing food.
- Always cover food on plates with cloches.

Impaired food quality!

The quality of the food in the unit may be impaired if a power failure, unit malfunction or other interruptions occur during storage or regeneration.

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

Hot unit parts, objects and food!

When the unit is loaded with hot food, the unit interior can become hot.

The bain-marie wells, hot unit parts and objects contained inside (e.g. Gastronorm containers) can cause burns. The food whose temperature is maintained can cause scalding.

- Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.

Tension fractures caused by cold water in hot bain-marie wells!

When cold water is poured into hot bain-marie wells, the rapid change in temperature can cause microscopic tension fractures that can lead to corrosion.

- Before filling with cold water, allow bain-marie wells to cool down, or fill the hot bain-marie wells with hot water.

Unsuitable Gastronorm containers and lids may be damaged or cause damage to the unit.

- Always cover Gastronorm containers with a lid.
- Only use Gastronorm containers and lids that are marked with EN 631.

Warm unit exterior!

When the unit is loaded with hot food, the unit exterior can become hot.

- Do not place objects or food items which are sensitive to heat on the unit top.

B.PRO SAG food serving trolley**Heat escaping when opening appliance doors!**

Opening the appliance doors unnecessarily when the appliance is in keeping-hot mode can cause burns or damage to property. Food inside the unit is hot.

The unit doors should remain closed during operation to ensure even temperature distribution and safe use of the unit.

- Avoid opening the unit doors unnecessarily when heating is active.
-

B.PRO SAW/SAG food serving trolley with sliding lid**Danger of slipping due to condensation water leaking out!**

There is a danger of slipping if condensation water drips onto the floor when the sliding lid is opened. When the Gastronorm containers are open, condensation water can form under the sliding lid.

- Always cover Gastronorm containers filled with hot food with a sealing lid before closing the sliding lid.
-

Unit model with sneeze guard**Glass splinters when safety glass breaks!**

The sneeze guard consists of tempered safety glass (ESG) 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. If used improperly, tempered safety glass can break and cause damage to property.

When damaged, the glass shatters into small, partially intermeshed fragments, minimising the risk of injury.

- Do NOT knock on the sneeze guard with objects.
 - Do not drop any objects on the sneeze guard.
-

Unit model with heat bridge**Hot protective screen!**

The top surface and the outer surfaces of the heat bridge become hot during operation.

The protective screens on radiant heaters become hot during operation and can cause burns. Temperature-sensitive containers and objects (synthetic) can be damaged and cause fires.

- Only use the radiant heater if no temperature-sensitive containers and objects (especially synthetic) are in or on the cover.
-

Overloaded storage surfaces!

Overloading the unit base (SAW) and the fold-down storage shelf can cause the unit to tip over and damage the castors and stored objects. It also increases the risk of injury, especially in the direct vicinity of the unit.

- Make sure that the weight of objects placed on the storage surfaces and on the shelves below does not exceed the maximum surface load.
- Do NOT load attachments with heavy objects (e.g. filled Gastronorm containers).
- Regularly check the storage surfaces and shelves for signs of deformation or damage.
- Make sure that no one sits on the storage surfaces or uses them as a climbing aid.

Overloaded sliding lid!

- Only load the sliding lid to the maximum permitted threshold values.

Overloaded sneeze guard!

- Do not place objects on the sneeze guard.

Change of location**Transport damage and risk of injury!**

Improper transport can lead to personal injury and damage to the unit and other property.

- Make sure that the unit location meets the requirements specified in directives, regulations, rules imposed by the German Employers Liability Insurance Association and any other applicable national provisions in their current version in the countries of use.

Danger of tipping!

This unit can tip over and cause serious injuries and damage to property.

With the door closed, the unit can be tilted to an angle of 10° while standing still.

- Remove any objects from the unit top before changing its location.
Gastronorm containers or dishes may fall out of the unit when it is pushed.
- Hold unit door closed while changing its location.
- Only sloped surfaces with an incline of <10° may be crossed.
- 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.
- Before transporting the unit, check that the castor brakes are working properly by positioning the unit on a flat surface and locking the castors.
- Check whether the unit stays still and make sure that the unit does not roll away or slide. If there are signs of damage to the castor brakes or poor braking performance, DO NOT use the unit and immediately arrange for the defective castor(s) to be replaced by an authorised service point.

➞ Chapter "Repairs" on page 48

Accidental unit movement!

Defective castor brakes or poor braking performance can cause the unit to roll away unintentionally and result in personal injury and damage to property.

- 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.

Risk of crushing!

When pushing the unit, there is a risk of hands being trapped and crushed between the wall and the unit.

- Keep hands and fingers away from the wall or unit when pushing.
- When moving the unit, watch out for any people or objects in front of the unit.

Heavy unit that may tip over! Excessive speed!

If the person pushing the banquet trolley cannot see over it, a second person must walk in front of the unit when it is being pushed to allow the unit to be moved safely. An additional person is always needed for safety reasons when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

👉 Chapter "Traversing ramps, recesses, inclined surfaces" on page 35

If you push with just one hand, this may prevent you from applying the brakes quickly enough if the unit is heavy. The person who moves the unit to its new position must always be capable of braking the unit in an emergency, even if loaded.

- Always use TWO hands to push the unit using the push handle.
- TWO people (one at each side wall of the unit) are required to move the unit over ramps or recesses.
- Always bring the unit to its new location at a sensible speed (no faster than 3 km/h – equivalent to a slow walking pace).

SAG 2/3 food serving trolley**Slipping load!**

When pushing the unit, Gastronorm containers/trays can slip out of the unit and cause personal injury and damage to property.

- Keep unit doors closed while changing location.
-

SAW/SAG food serving trolley with sliding lid**Risk of collision!**

An open sliding lid can cause collisions and may result in injury and damage to property.

- Close the sliding lid before moving the unit to another location. The necessary steering and braking control can only be guaranteed when the sliding lid is closed.
-

SAW/SAG food serving trolley with fold-down shelf**Risk of collision!**

A protruding shelf beyond the unit body can cause collisions and may result in injury and damage to property.

- Always fold down the shelf after use and before changing location.
-

Shutting down**Damaged electrical system and mains socket outlet!**

Disconnecting the unit when it is on can damage the unit electrical system and the mains socket outlet.

- Switch the unit off using the on/off switch before disconnecting the power supply.
- Pull out the mains plug to disconnect the unit from the power supply.
- When removing the mains plug, only pull the main plug housing and NOT the mains cable.
- Store the mains plug in the unit plug holder.

Cleaning and care**Short-circuit due to water penetrating the unit electrical system and mains plug!**

- Disconnect the unit from the power supply before cleaning or maintenance work or replacing parts.
- During these tasks, store the mains and/or unit plug in a suitable, dry place and protect against moisture, damage and dirt (insert mains plug in the plug holder).

Hygiene

- When keeping food hot, observe the relevant regulations on foodstuffs as well as the characteristics of the food in question.
- You must comply with the specifications in Regulation (EC) no. 852/2004 and your national hygiene regulations.

Standards and guidelines

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

- Observe the applicable standards, guidelines and safety regulations.

Additional information for use in daycare facility and school catering

Scope of application This additional information describes the assessable, additional residual risks as a result of the access of children/young people to the product.

GENERAL INFORMATION AND SPECIAL DANGERS

Application ► The unit may only be used for the 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.
► Do not operate the unit without supervision.

B.PRO recommends:

- Operate the unit on socket outlets which can be disconnected at a main or central switch.
- Make sure that this main or central switch is installed out of the reach of children.
- Avoid subjecting the mains cable to tensile strain.
This same applies when using a helix cord.

Improper use as a toy Improper use as a toy can cause the unit to tip and result in injury.
► Do NOT climb on the unit.

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

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

Castor brakes The castor brakes have openings that are part of their technical design. If the castor brakes are applied without supervision, these openings can lead to crushing of extremities.
Unintentionally releasing a castor brake may also set the unit in motion.
► The 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.

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

Compartments **Risk of locking in children!**
The SAG has compartments in the underframe that children could climb into.

- NEVER leave the unit unattended.
- Always check to ensure that there are no children or animals in the compartments before commissioning or disposing of the unit.

Unit door hinges **Crush hazard for extremities!**
The unit has door hinges in which extremities (such as fingers) may be trapped and crushed. There is a risk of crushing extremities when opening and closing the unit door.

- Make sure that extremities are kept away from the door opening or door hinges when opening and closing the unit door.

Transport

Checking for/reporting transport damage

- ❗ 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.
- The unit must be checked for damage incurred during transport immediately after delivery (Visual inspection).
- Document any transport damage on the waybill in the presence of the carrier (Description of the defect).
- Have the carrier confirm the damage. (Signature).
- Retain the unit and notify B.PRO of the damage, enclosing the waybill.
– or –
- Do NOT accept the unit and return it to B.PRO via the carrier.

Scope of delivery

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

The scope of delivery contains the following as standard:

- (1) B.PRO food serving trolley or B.PRO cutlery soaking trolley
- (2) Operating instructions

Unpacking

- Open the transport packing at the places provided.
- Do NOT rip or cut transport packing open.
- Check the scope of delivery.
- Remove any protective film from the unit.
- Remove any protective film from inside the compartments (only SAG).

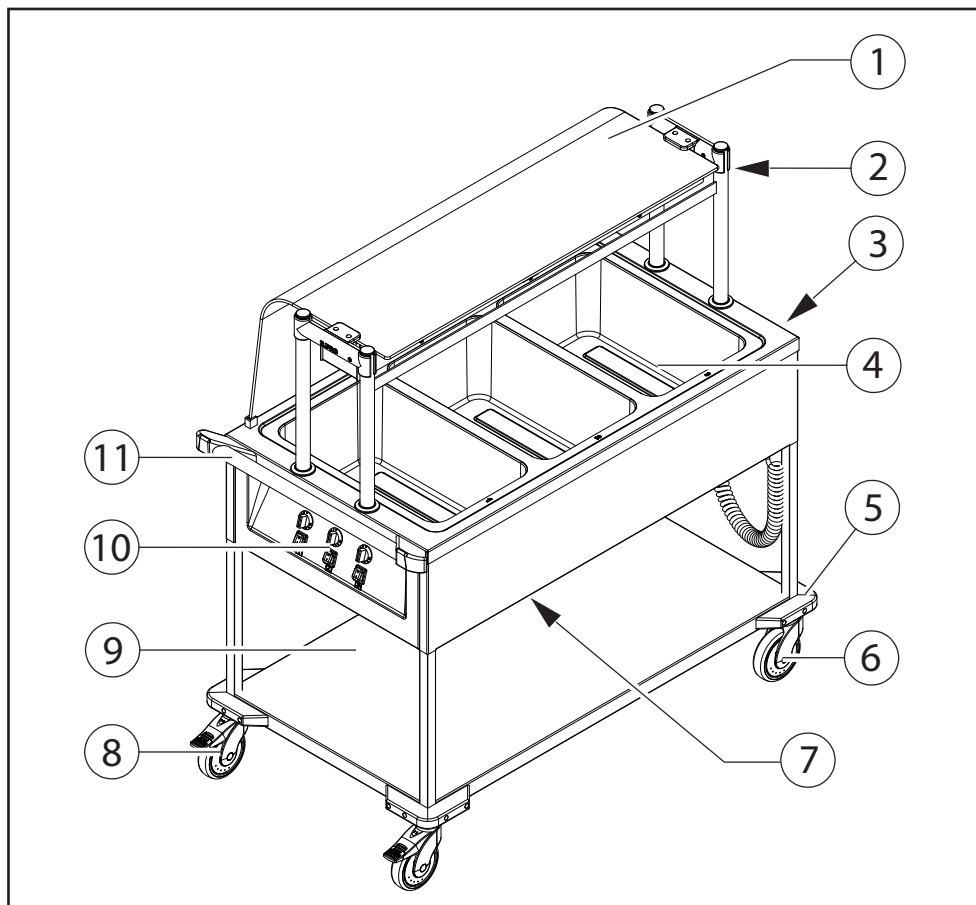
Disposing of packaging material

Packaging materials are recyclable.

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

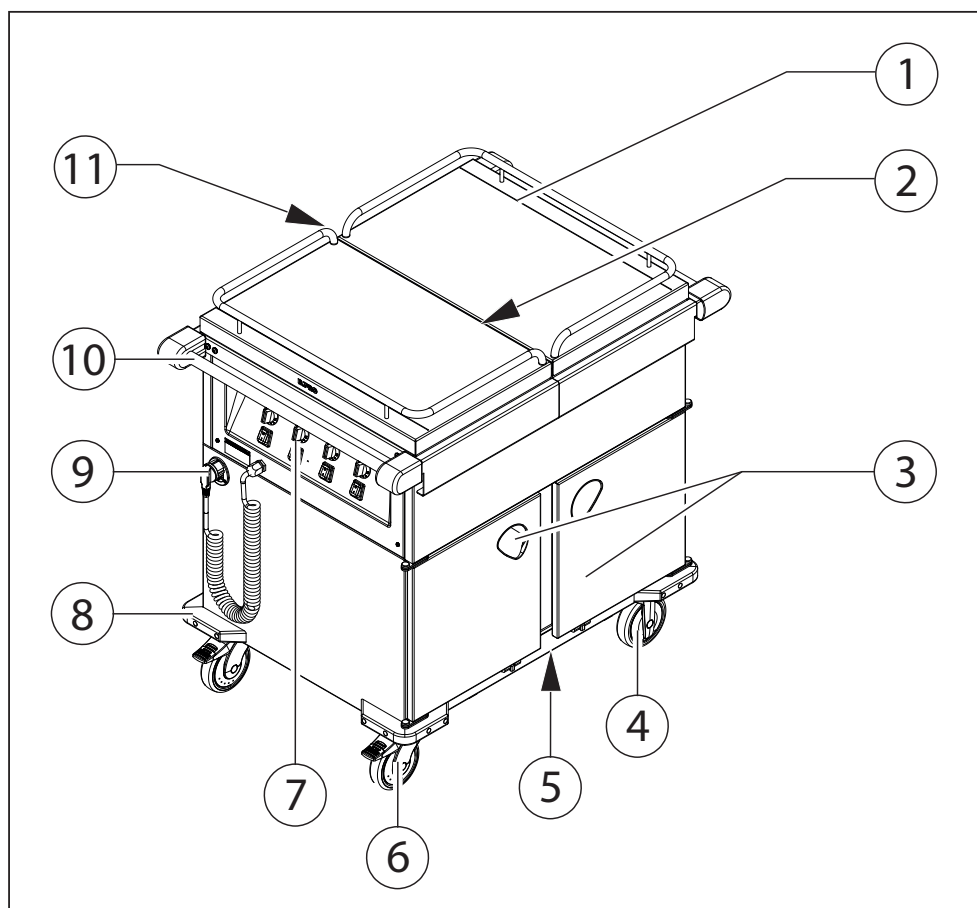
Unit overview

SAW food serving trolley

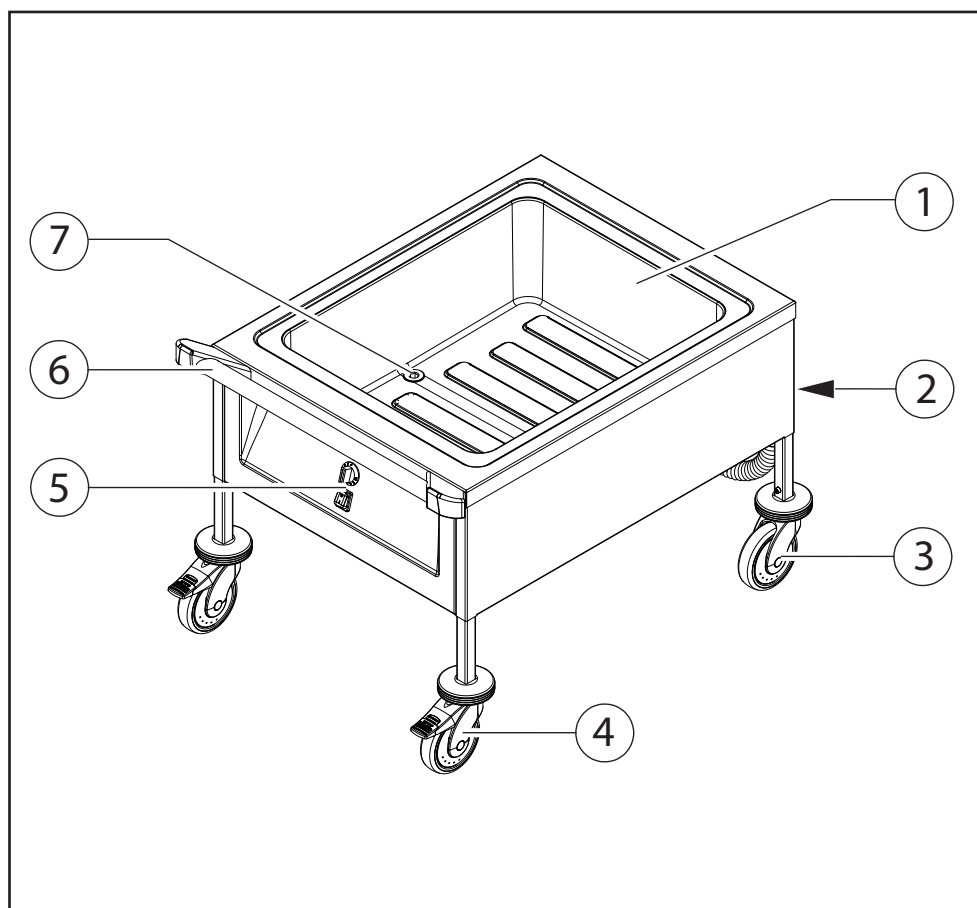


- (1) Optional sneeze guard made of toughened safety glass, closed
(or with a pass-through height of 275 mm)
- (2) Optional stainless-steel heat bridge with ceramic radiator per bain-marie well, unregulated,
can be activated separately
- (3) Mains cable with plug holder
- (4) Bain-marie well
- (5) Corner guard
- (6) Steering castor
- (7) Drainage pipe with shut-off cock for each well
- (8) Steering castor with castor brake
- (9) Unit base
- (10) On/off switch and rotary knob for temperature adjustment
(SAW L-2/3/4: positioned on the long side of unit)
- (11) Push handle
(SAW L-2/3/4: positioned on the long side of unit)

SAG food serving trolley



- (1) Sliding lid with railing (optional)
- (2) Bain-marie well
- (3) Unit doors with door handles
- (4) Fixed castor
- (5) Common drainage pipe for all wells
(at centre under the unit base)
- (6) Steering castor with castor brake
- (7) On/off switch and rotary knob for temperature adjustment
(SAG L-2/3: positioned on the long side of unit)
- (8) Corner guard
- (9) Mains cable with plug holder
- (10) Push handle
- (11) Shut-off cock for each well

**BTW 9x7 cutlery soaking
trolley**

- (1) Bain-marie well
- (2) Mains cable with plug holder
- (3) Steering castor
- (4) Steering castor with brake
- (5) On/off switch and rotary knob for temperature adjustment
- (6) Push handle
- (7) Outlets with drain valve

Commissioning

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" on page 40

Prerequisites for operation

- ✓ Unit has reached room temperature and is dry.
- ✓ Unit and mains plug have no known defects or visible damage.
- ✓ Protective films removed.



Caution!

Wrong mains voltage, wrong mains frequency!

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.
-

Initial start-up

During the initial start-up, the insulation material becomes hot and may cause an unpleasant odour.

B.PRO recommends:

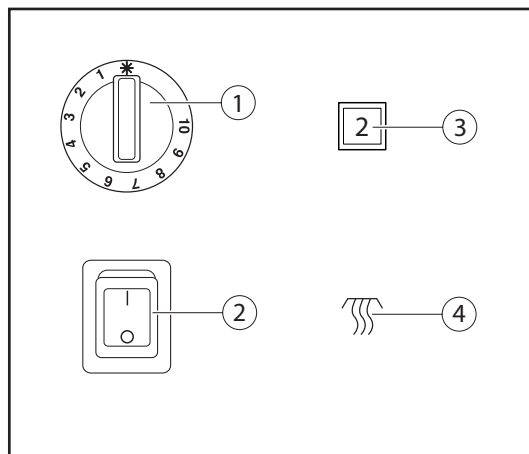
- Heat the unit compartments and bain-marie wells for approx. 2 hours before first use.
- Prepare each bain-marie well accordingly.
- ↳ Chapter "Wet loading bain-marie wells (recommended)" on page 31
- Cover the bain-marie wells with a suitable lid (such as a GN lid) while they are first being heated up in order to save energy.
- ✓ Unit doors closed.

Initial start-up

- Make sure that no protective film is left inside the unit compartments or on the exterior of the unit.
- Make sure that there are no heat-sensitive objects in the bain-marie wells or unit compartments.
- Connect the mains plug to the socket outlet.
- Switch on all unit compartments and the bain-marie wells at the corresponding on/off switch. The operation indicator LED will illuminate.
- Set rotary knob to the highest level.
- Heat the unit compartments and bain-marie wells for approx. 2 hours.
- Switch off all unit compartments and the bain-marie wells at the corresponding on/off switch. The operation indicator LED will go out.
- Ventilate the unit compartments.

Handling and operation

Setting the setpoint temperature



- (1) Rotary knob for setting the setpoint temperature in the unit
- (2) On/off switch with operation indicator LED
- (3) Basin or compartment number marking
(not on SAW/BTW 9x7)
- (4) Optional heat bridge marking
(only SAW/SAG)

The rotary knob can be adjusted continuously to set the required setpoint temperature for each individual bain-marie well or unit compartment in the unit.

The setting value "10" corresponds to a maximum setpoint temperature of around +95 °C.

SAG 2 food serving trolley

The rotary knob can be adjusted continuously to set the required setpoint temperature for both unit compartments.

The setting value "10" corresponds to a maximum setpoint temperature of around +85 °C.

SAG 3 food serving trolley

The desired setpoint temperature in the unit can be set continuously via the rotary knob.

The right unit compartment (compartment 5) can be adjusted individually.

The middle and left unit compartment (compartment 4) can only be adjusted together.

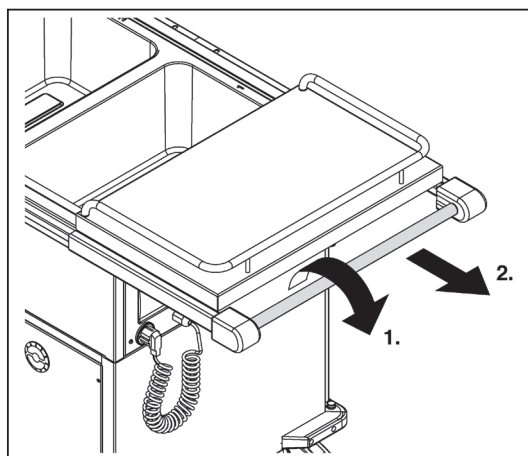
The setting value "10" corresponds to a maximum setpoint temperature of around +85 °C.

The mechanical temperature control is based on a capillary-tube thermostat.

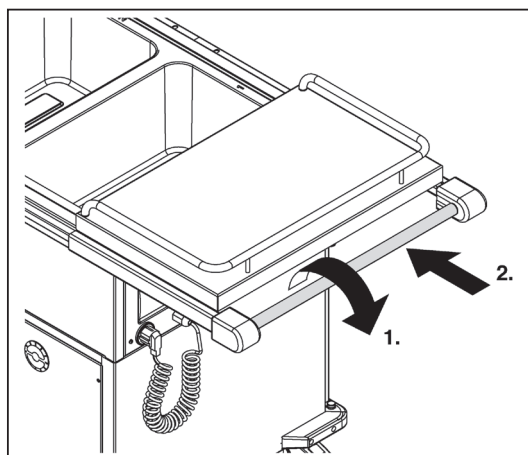
- Set the rotary knob for the corresponding bain-marie well to the required setting.

Opening sliding lid***SAW/SAG food serving trolley with sliding lid***

- Take the push handle in both hands.
- Turn the push handle slightly upwards (1.).
- Pull the push handle (2.).

**Closing sliding lid*****SAW/SAG food serving trolley with sliding lid***

- ✓ Gastronorm containers must be covered with sealing lid when hot food is inside
 - Take the push handle in both hands.
 - Turn the push handle slightly upwards (1.).
 - Push the sliding lid to the centre of the trolley (2.).
- The sliding lid locks into place.



Loading types The bain-marie wells can be loaded in the following two ways:

- Wet loading
(Recommended loading method)
- Dry loading
(only with a heating capacity of 700 W)

Wet loading with Gastronorm containers – recommended loading method

- Insert the Gastronorm containers in the bain-marie wells filled with hot water.
The specified filling amount is 4 litres.

B.PRO recommends:

- Load with small amounts of food and preheat the bain-marie wells.

Advantages of wet loading:

- High level of heat transfer to the Gastronorm container(s) via hot steam.
- The water is a good heat reservoir.

Procedure for wet loading:

- 🔗 Chapter "Wet loading bain-marie wells (recommended)" on page 31

Dry loading with Gastronorm containers

- Hang the Gastronorm containers in the dry bain-marie wells.

B.PRO recommends:

- Only load with small amounts of food and preheat the bain-marie wells.

Procedure for dry loading:

- 🔗 Chapter "Dry loading bain-marie well" on page 31

B.PRO recommends:

Load with stainless-steel GN containers.

These offer better heat conductivity compared to synthetic Gastronorm containers. Gastronorm containers placed in the unit must be able to withstand a temperature of at least +100 °C.

Polycarbonate Gastronorm containers must **not** be used, for example.

- Use Gastronorm containers with universal U-handles as the handles can be used to lift the containers easily out of the unit.
- Always seal Gastronorm containers filled with liquid food with a sealing lid.

Preheating bain-marie well**Warning!****Hot liquid food!**

Hot liquid food can splash out from the edge of the Gastronorm container and cause scalding.

- Always seal Gastronorm containers with sealing lids.
- Keep Gastronorm containers in a horizontal position.

**Caution!****Tension fractures caused by cold water in hot bain-marie wells!**

When cold water is poured into hot bain-marie wells, the rapid change in temperature can cause microscopic tension fractures that can lead to corrosion.

Unsuitable Gastronorm containers and lids may be damaged or cause damage to the unit.

- Before filling with cold water, allow bain-marie wells to cool down, or fill the hot bain-marie wells with hot water.
 - Always cover Gastronorm containers with a lid.
 - Only use Gastronorm containers and lids that are marked with EN 631.
-

**Warning!****Hot lids on Gastronorm containers and hot heat bridges!**

Lids which are placed on top of Gastronorm containers and the lower surface of the heat bridge get hot when the heat bridge heaters are switched on.

Hot parts can cause burns.

- Remove lids from Gastronorm containers before switching on the heat bridge.
 - Do NOT touch the lower surface of heat bridge.
-

- ① Each bain-marie well can be divided lengthwise by a support crossbar and crosswise with one or two support crossbars.

When one or two support crossbars are used across the unit, the Gastronorm containers GN 1/2, GN 1/4, GN 2/3, GN 1/3, GN 1/6, GN 2/8 and GN 1/9 can be hung in the bain-marie wells.

When one support crossbar is used lengthwise, Gastronorm containers GN 2/4, GN 1/4 and GN 1/6 can be hung in a bain-marie well.

Support crossbars can be ordered as accessories from B.PRO.

(See B.PRO price list for order number)

Example

Of loading with a crosswise support crossbar:

one GN 1/2 Gastronorm container and two GN 1/4 Gastronorm containers.

B.PRO recommends:

Preheating is not necessary if a large portion of the bain-marie well is loaded with hot food.

Preheat the unit for 30 minutes before loading if only a small amount of hot food is to be placed in the unit.

- ✓ Bain-marie well cleaned and dry
- ✓ Bain-marie well not loaded yet

SAW and BTW 9x7 food serving and cutlery soaking trolleys

- ✓ Shut-off cock(s) under the bain-marie wells are closed

SAG food serving trolley

- ✓ Shut-off cocks are closed
- ✓ The rotary knob centre bars on the rear of the unit are horizontal

- Ensure that no heat-sensitive objects are inside the bain-marie well.
- For wet loading, fill the bain-marie wells used up to the marking with hot water.
The specified filling amount is 4 litres. The bain-marie wells filled with 4 litres of water have heated up to +70 °C after a preheating time of about 30 minutes.
- Connect the mains plug to the socket outlet.
- Switch on the required bain-marie wells at the corresponding on/off switch.
The operation indicator LED will illuminate.
- Change the setpoint temperature on the rotary knob if necessary.
🔧 Chapter "Setting the setpoint temperature" on page 27
The bain-marie well is heated to the selected setpoint temperature.
- Preheat bain-marie well for about 30 minutes.

Dry loading bain-marie well**B.PRO recommends:**

Wet loading– for better heat transfer to Gastronorm containers.

Load bain-marie well with Gastronorm containers

- ✓ Bain-marie well preheated if necessary (if small amount of food used)
- ✓ Gastronorm containers and food heated
- ✓ Gastronorm containers in good condition
(e.g. edge not deformed or sharp)
- ✓ Gastronorm containers covered
(containers with liquid food provided with sealing lids)
- Insert the corresponding support crossbar or crossbars as necessary.
- Hang Gastronorm containers in the bain-marie wells.

Wet loading bain-marie wells (recommended)**B.PRO recommends:**

To reduce the preheating time or to forgo preheating altogether, fill the bain-marie wells with HOT water.

- ✓ Bain-marie wells cleaned and empty
- ✓ Bain-marie well shut-off cock is closed
- Fill the bain-marie well with hot water.
The specified filling amount is 4 litres.

Load bain-marie well with Gastronorm containers

- ✓ Bain-marie wells being used are filled with 4 litres (required filling amount) of hot water each
- ✓ Bain-marie well preheated if necessary (if small amount of food used)
- ✓ Gastronorm containers and food heated
- ✓ Gastronorm containers in good condition
(e.g. edge not deformed or sharp)
- ✓ Gastronorm containers covered
(containers with liquid food provided with sealing lids)
- Insert the corresponding support crossbar or crossbars as necessary.
- Hang Gastronorm containers in the bain-marie wells.

**Preheating unit
compartment(s)****SAG 2/3 food serving trolley**

If the unit compartments are to be used to keep food hot, they must be preheated for at least 60 minutes before they can be loaded with food.

- ✓ Unit compartments not loaded
- ✓ Unit doors closed
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Connect the mains plug to the socket outlet.
- Switch on required unit compartment(s) at the corresponding on/off switch.
The operation indicator LED will illuminate.
- Change the setpoint temperature if necessary.
↳ Chapter "Setting the setpoint temperature" on page 27
- Preheat the unit for at least 30 minutes.

**Loading unit
compartment(s)**

If the unit is to be used to keep food hot, preheat the unit for at least 60 minutes.

- ✓ Food in Gastronorm containers is covered with lids
- ✓ Food on trays is covered with cloches
- Open the unit doors.
- Insert Gastronorm containers or Gastronorm trays into the unit compartment(s).
- Close the unit doors.

**Switching heat bridge on/
off (optional)****Switching on**

A radiant heater is located above each bain-marie well which helps keep the food hot.
The heat bridge can be switched off separately (not adjustable).

- Switch on the heat bridge on/off switch.
- ✓ The heat bridge operation indicator LED indicates heating mode.
The heat bridge is on.

Switching off

- Switch off the heat bridge on/off switch.
The heat bridge operation indicator LED will go out.
The heat bridge is off.

Folding shelf up/down***SAW/SAG food serving trolley with fold-down shelf***

- Carefully pull the shelf out of the lock.
- Fold up the shelf approx. 30° above the horizontal.
- Now push the shelf downwards at an angle and let it engage into the two side locks.
- Check that the shelf is properly engaged into position in the two locks and adjust if necessary.
- Only load the shelf with the maximum permitted surface load.
- To fold down the shelf, pull it upwards at an angle away from the unit until the side locks disengage.
- Fold the shelf down and press it carefully into the locks (without excessive force).

**Moving the unit to a new
location****Caution!****Heavy unit that may tip over! 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 (equivalent to a slow walking pace).
- 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.

**Caution!****Pinched foot on castor brakes!**

You can pinch or injure your foot when releasing or locking the castor brakes.

- Be careful not to place your foot between the castor brakes and the corner guard.

**Warning!****Heavy, tipping unit!**

The unit can tip over when traversing a slanted surface.

- Never move the unit across a surface (e.g. 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.

Change of location

☞ If the driving route is uneven, measures must be taken.

☞ Chapter "Moving the unit to a new location" on page 33

- ✓ Do not place objects on top of the unit
- ✓ TWO people

SAW/SAG food serving trolley with fold-down shelf

- ✓ Shelf is folded down

SAW/SAG food serving trolley with sliding lid

- ✓ Sliding lid is closed

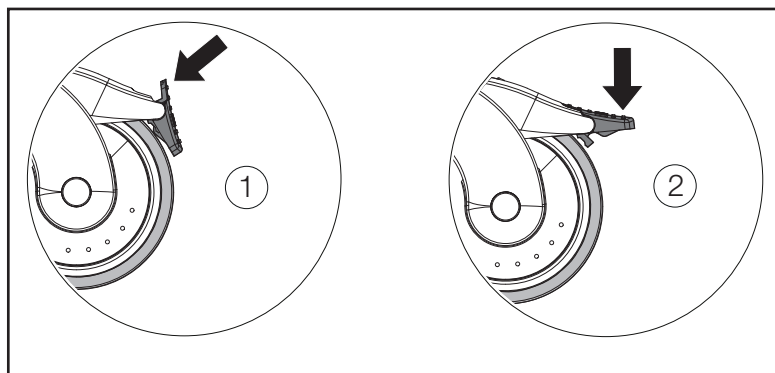
SAG food serving trolley

- ✓ Unit doors closed

- Switch off all on/off switches on the unit.
The operation indicator LED will go out.

SAW and BTW 9x7 food serving and cutlery soaking trolleys

- Remove the mains plug from the socket outlet by the mains plug housing and insert it into the plug holder.
☞ Chapter "Shutting down" on page 37
- Make sure that no objects that could fall are on top of the unit.



- Release the castor brakes (1).
- Using two hands, carefully push the unit to its new location.
- Lock castor brakes (2).

Traversing ramps, recesses, inclined surfaces

- ✓ Two people
- ✓ Unit is switched off
- ✓ Unit is disconnected from the power supply
- ✓ The mains plug is stored in the unit plug holder
- Check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- Carefully push the trolley over the ramp, recess or slanted surface with TWO people.

Keeping food hot



Warning!

Hot bain-marie well!

While in keeping hot mode, the bain-marie wells and the Gastronorm containers or objects contained within become hot and can cause burns.

- You must use protection such as protective gloves when handling hot objects.
- Use U-handles on the Gastronorm containers.



Warning!

Hot liquid food!

Hot liquid food can splash out from the edge of the Gastronorm container and cause scalding.

- Always seal Gastronorm containers with sealing lids.
- Keep Gastronorm containers in a horizontal position.

- ✓ Bain-marie well preheated if necessary
- ✓ The unit compartment(s) have been preheated for at least 60 minutes

- If the unit was disconnected from the power supply before preheating (e.g. after changing location), re-insert the mains plug and bain-marie well or unit compartment(s) at the corresponding on/off switch.
- Change the setpoint temperature if necessary.
 - ↳ Chapter "Setting the setpoint temperature" on page 27
- Keep the food hot as long as desired.

Removing food

- Remove sealing lids from Gastronorm containers.
- Remove food from Gastronorm containers.
- Clean the unit thoroughly after each use.
 - ↳ Chapter "Cleaning and care" on page 40

SAG food serving trolleys

The SAG food serving trolleys have additional compartments below the bain-marie wells.

- Open the unit doors.
 - Remove Gastronorm containers or trays from the unit compartments.
-

Shutting down

Shutting unit down



Caution!

Damage to the unit electrical system!

- Unplug the mains plug only with the unit switched off, otherwise the unit electrical system and the mains socket outlet can be damaged.



Caution!

Mould growth in interior!

If the unit is taken out of operation or switched off for longer periods of time, mould may form or odours may be emitted in the interior.

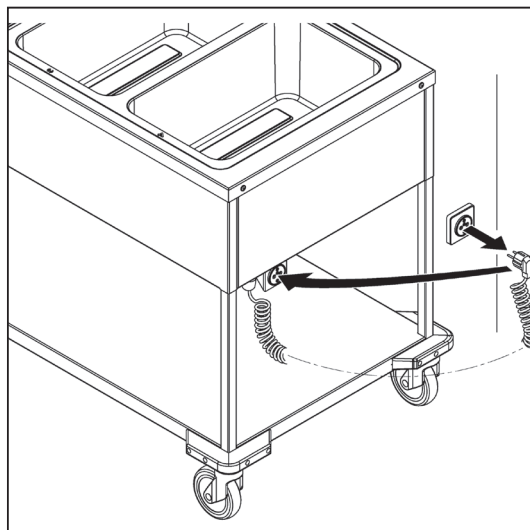
- Ventilate during extended downtimes or when the unit is decommissioned.

- ✓ Unit connected to a socket outlet
- Switch off the unit at the on/off switch.
The operation indicator LED will go out.
- To disconnect the unit from the power supply, hold the mains plug housing and pull it out of the socket outlet.
- Store the mains plug in the unit plug holder (optional).
- Empty unit.
- Cleaning the unit.
- Move unit to a secure place and store.

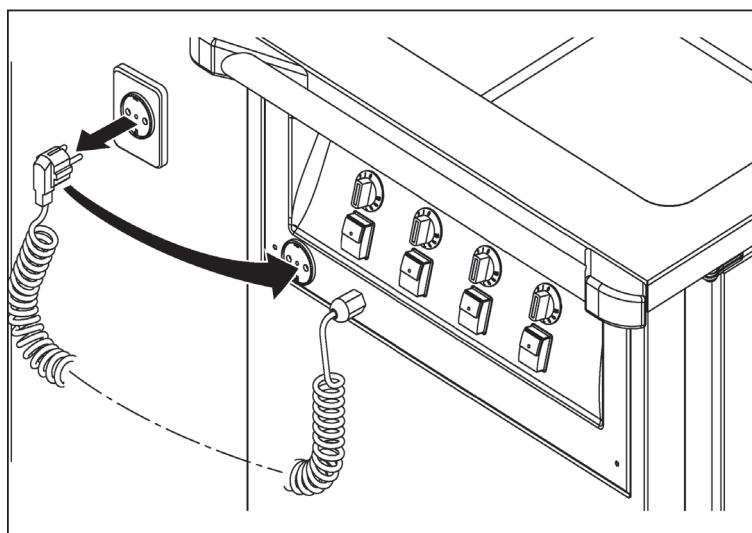
SAG food serving trolley

- Close the unit doors.

**SAW and BTW 9x7 food
serving and cutlery
soaking trolleys**



SAG food serving trolley



Troubleshooting

**Operation indicator LEDs
do not light up – no mains
voltage in the unit**

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 (may 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" on page 48
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" on page 48

**"Bain-marie well heating"
operation indicator LEDs
light up,
but food is not kept hot
enough**

Cause	Measure
Setpoint temperature is set too low.	<ul style="list-style-type: none"> Set a higher setpoint temperature. ↳ Chapter "Setting the setpoint temperature" on page 27
Unit is exposed to a (strong) draught.	<ul style="list-style-type: none"> Eliminate the cause(s) of the draught or move the unit away from the draught.
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 48

**"Radiant heater"
operation indicator LEDs
light up,
but food is not kept hot
enough**

Cause	Measure
Defective radiant heaters.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 48
Unit is exposed to a (strong) draught.	<ul style="list-style-type: none"> Eliminate the cause(s) of the draught or move the unit away from the draught.
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 48

**Corrosion of stainless
steel parts**

Cause	Measure
Incorrect handling/care.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 48 Ensure proper handling/care. ↳ Chapter "Cleaning and care" on page 40

**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. ↳ Chapter "Shutting down" on page 37 Secure the unit to ensure it cannot be started up accidentally. Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 48

Cleaning and care



Warning!

Short-circuit due to water penetrating the housing

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

- Switch off the device.
- To disconnect the unit from the power supply, hold the mains plug housing and pull it out of the socket outlet.
- Store the mains plug in the unit plug holder (optional).



Caution!

Hot water!

When wet loading, hot water is present in the bain-marie well.

When the hot water is drained, danger of scalding is present.

- Allow the unit to cool before cleaning.



Caution!

Danger of slipping on leaked cleaning water!

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

- Completely wipe up cleaning water which runs out onto the floor.

Information on cleaning 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 1.4301) primarily consists of iron, chrome and nickel. The corrosion resistance in corrosion-resistant steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface. 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 impair the formation or renewal of a passive layer.

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

- Concentrated acids, halogens, such as chloride or bromide, 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

Contact with the aforementioned substances must be avoided to maintain corrosion resistance.

You must observe the following instructions on cleaning and care.

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

B.PRO recommends:

Observe the following additional instructions for heavily used stainless-steel surfaces, such as heated bain-marie wells:

- Remove/dry water, moisture and water spots immediately.
Do NOT allow to evaporate or dry out.
- Wipe to remove any visible deposits.
- Drain the water completely and rinse with clean water after each use – at least once a day as a minimum.
Then wipe and rub the cleaned surface dry with a soft cloth.
- Do NOT cover the surface after drying.
- Treat the surface with DeepClean Stainless Steel.

Personal protective equipment

- Wear personal protective equipment (e.g. safety footwear, protective gloves, protective eyewear, etc.). Follow the instructions of the cleaning agent manufacturer.
📄 Cleaning agent safety data sheet.

Cleaning interval

- Thoroughly clean and rinse the surface with clean water and dry after every use.

Cleaning methods

Wiping clean with a damp cloth forms a mandatory part of the daily routine cleaning. Stubborn stains can 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 are suitable for 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;
📄 Cleaning agent safety data sheet
- Soft cleaning cloth or damp microfibre cleaning cloth

❗ 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-rostfrei.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 are suitable for other metal surfaces, powder-coated parts of the unit and for synthetic and glass elements:

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

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

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents that may contain chlorides or hypochlorite
(e.g. decalcifiers made with hydrochloric acid, chlorine bleaches)
- Aggressive corrosion-inducing cleaning agents/disinfectants
(e.g. those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid).
- Pointed, sharp, metallic cleaning agents

Cleaning the unit

- ✓ Unit is switched off.
- ✓ Unit is disconnected from the power supply
- ✓ The mains plug is stored in the unit plug holder (optional)
- ✓ Unit has reached room temperature
- ✓ No food in unit

B.PRO recommends:

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

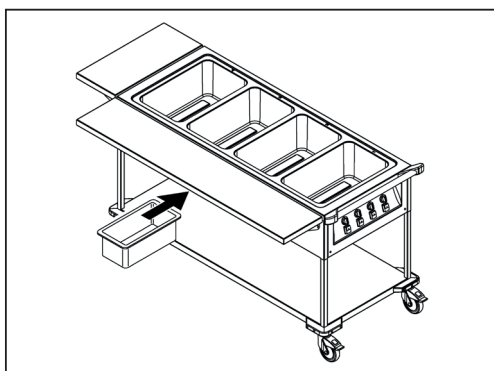
- If mineral or metallic dust needs to be removed during cleaning, cleaning utensils, such as brushes and microfibre cloths, must be continuously rinsed to ensure that dust particles leave no marks behind on the surface.
- You must thoroughly rinse the surface with clean water and dry after every use.
- Do not use integrated heating systems to dry surfaces under any circumstances.
- Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

SAW and BTW 9x7 food serving and cutlery soaking trolleys

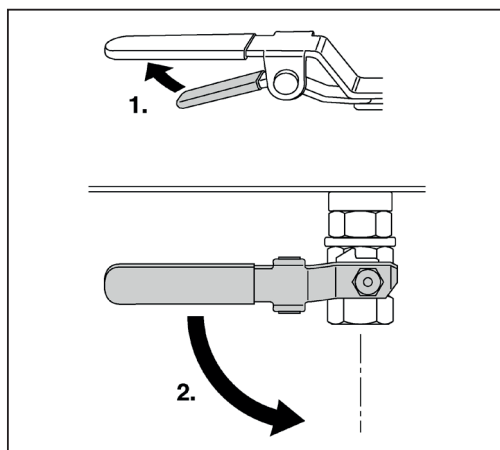
Water that is no longer needed can be drained via the drainage pipe below the bain-marie well. A separate drainage pipe is provided for each bain-marie well.

- ✓ Collection container (e.g. Gastronorm container or bucket) with a capacity of 4 litres available for each bain-marie well

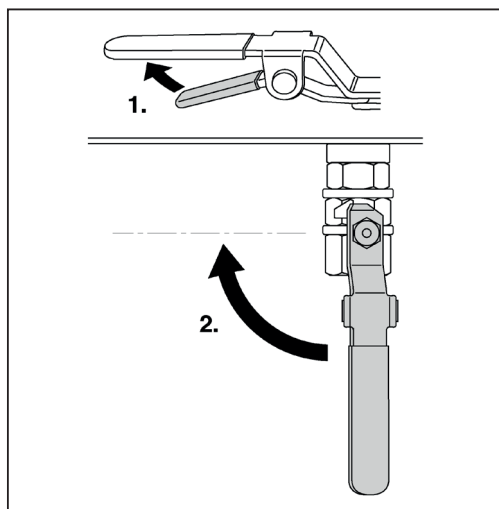
- Place a collecting container under the drainage pipe.



- To open the shut-off cock, pull detent pawl to lever (1.) and turn lever so that it is parallel to the shut-off cock (2.).



- Drain the water.
- To close the shut-off cock, pull the detent pawl towards the lever (1.) and turn the lever so that it is perpendicular to the shut-off cock (2.).



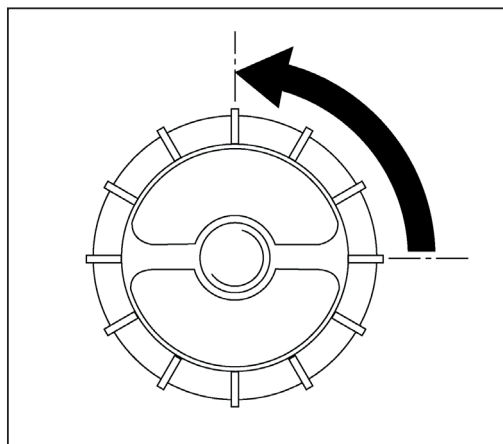
- Rub the bain-marie well dry.
-

SAG food serving trolley

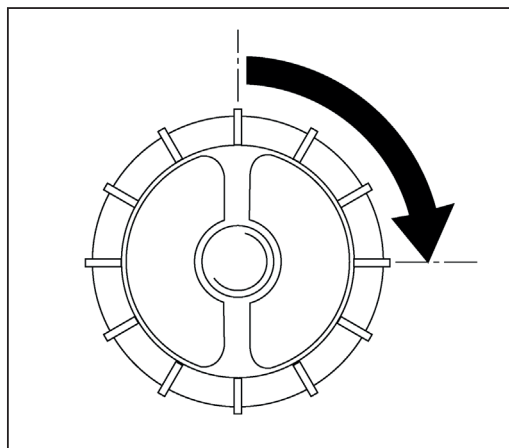
Water that is no longer required can be drained off via a common drainage pipe.

The drainage pipe is located in the centre under the unit base. There is a separate shut-off cock for each bain-marie well. The shut-off cock is located on the rear of the unit.

- Position the food serving trolley over a drain on the floor.
- To open the shut-off cock, turn the rotary knob anticlockwise until the centre bar is vertical.



- Drain the water.
- To close the shut-off cock, turn the rotary knob clockwise until the centre bar is horizontal.



- Rub the bain-marie well dry.

Maintenance



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 the unit at the on/off switch.
- To disconnect the unit from the power supply, hold the mains plug housing and pull it out of the socket outlet.
- Store the mains plug in the unit plug holder (optional).

Having the unit regularly maintained

Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.

- Have a suitably trained professional maintain the unit on a regular basis.
- Document all maintenance executed and file the associated documents accordingly.

Checking the castor brakes

- Check the castor brakes after every change of location to ensure effective working order.
- 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, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

Inspecting door seal

- Check the door seal for damage and excessive deterioration after each cleaning (visual inspection).
- In case of damage, contact one of the following for repair:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

Performing maintenance on seals

- Treat the unit's seals regularly (monthly) with a commercially available care product to prolong their service life.

Having periodical electrical safety inspection carried out

- Have a qualified electrician carry out a periodical electrical safety inspection at least once every six months in accordance with the DIN VDE 0701 and DIN VDE 0702 series of standards.

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.

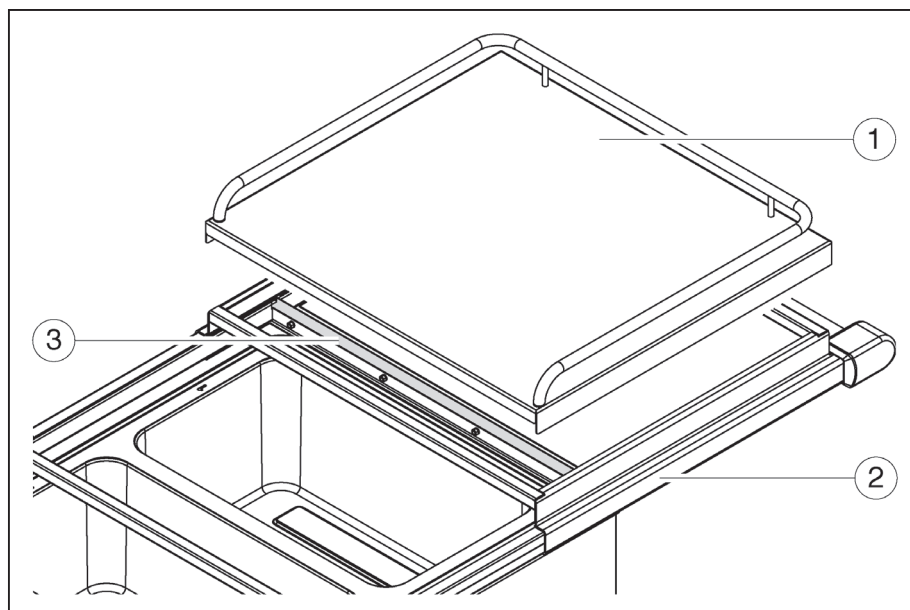
Checking the condensation water stripper

SAW/SAG food serving trolley with sliding lid.

The condensation water stripper must be checked for correct functioning on a monthly basis.

If the condensation water stripper is worn out, water can drip down from the sliding lid when the food serving trolley is in operation.

- ✓ Bain-marie well switched off and cold



- (1) Sliding lid
- (2) Sliding lid frame
- (3) Condensation water stripper

- Lift the sliding lid (1) from the sliding lid frame (2).
The condensation water stripper (3) is now accessible.
- Check the condensation water stripper.
- ✓ The condensation water stripper must not have cracks or brittle areas.
- ✓ The condensation water stripper must be elastic and cleanly wipe the underside of the sliding lid over the entire width.
- If a condensation water stripper is defective, have it replaced by one of the following:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service
- Position the sliding lid on the sliding lid frame.
- Repeat the inspection on the adjacent sliding lid.

Repairs

Authorised persons

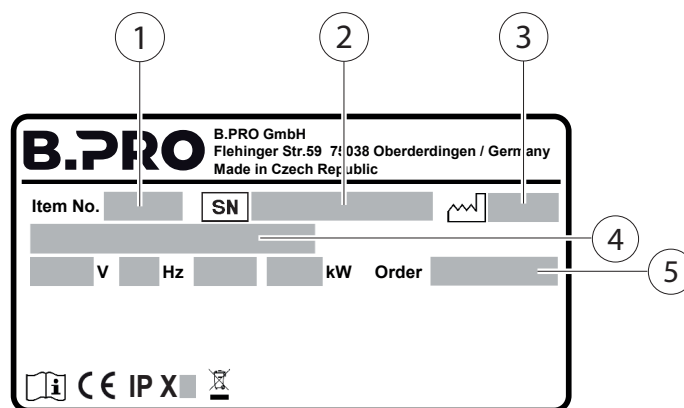
- ☞ Repairs may only be carried out by the following service centres:
- In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

Fault description

In addition to an exact description of the defect, B.PRO Service 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 unit body near the mains connection cable.



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

Replacing components

- ☞ Defective components, including the mains cable, may only be replaced by the following service points:
- In-house, by 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

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Fax +49 (0)7045 44 – 81508
E-mail service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

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.
- ☞ Do NOT dispose of this product with other commercial waste.
- ☞ The unit can be returned to B.PRO free of charge.
- ☞ You must therefore NEVER dispose of the unit with normal municipal waste. Instead, 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).
- Take the emptied unit to a recycling centre or electrical refuse collection site.

- ❗ You can obtain further information on disposal from your dealer or the B.PRO Service Department.

☞ Chapter "Address" on page 49

Technical data

Depending on the model, a unit subject to these operating instructions may also have differing technical data. The mandatory information is provided on the rating plate or in the specific order documents and/or on drawings.

General data Dimensions and weight

Model	Length [mm]	Width [mm]	Total height [mm]	Empty weight [kg]
SAW 1	750	508	933	24,5
SAW 2	936	714	933	35,5
SAW 3	1276	714	933	44
SAW 4	1615	714	933	57,5
SAW L-2	900	749	933	35,5
SAW L-3	1241	749	933	48
SAW L-4	1574	749	933	65,5
SAG 2	936	714	933	62
SAG 3	1276	714	933	85,5
SAG L-2	896	746	933	62
SAG L-3	1236	746	933	85,5
BTW 9x7	936	714	623	30

Dimensions of SAW/SAG food serving trolley with sliding lid

Model	Length [mm]	Width [mm]	Height [mm]
SAW 2	1006	714	1000
SAW 3	1346	714	1000
SAG 2	1006	714	1000
SAG 3	1346	714	1000

Capacity and load

Model	Capacity of heat-retaining well (GN 1/1 – 200 or its subdivision)	Max. load [kg]
SAW 1	1	100
SAW 2	2	150
SAW 3	3	200
SAW 4	4	240
SAW L-2	2	150
SAW L-3	3	200
SAW L-4	4	240
SAG 2	2	200
SAG 3	3	200
SAG L-2	2	200
SAG L-3	3	200
BTW 9x7	2	150

Temperature in the bain-marie wells

+30 °C to +95 °C

SAG**Unit compartment technical data under wells:**

Temperature in compartment interior	+30 °C to +85 °C
Number of support ledges	6 pairs per compartment
Spacing of support ledges	57,5 mm

Load-bearing capacity

Component	Permitted surface load [kg]
Unit base below bain-marie wells (only SAW)	80
Fold-down shelf (optional)	25
Sliding lid (only SAW 2/3 and SAG 2/3)	25

Electrical data	Voltage:	220–240 V, 1 N PE, 50–60 Hz
	Max. power consumption in the unit:	You will find specifications on the rating plate
	Max. power consumption per socket outlet:	You will find specifications on the rating plate

Protection type

IP X5 (the unit is protected against sprayed water in accordance with DIN EN 60529.)

Environment Ambient conditions – operation

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

Ambient conditions – storage, transport

Temperature:	–10 °C to +40 °C
Relative humidity:	without condensation

Ambient conditions – storage and transport of units with optional humidifier

Temperature:	+2 °C to +40 °C
Relative humidity:	without condensation

Emissions

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

Materials

Material:	Stainless steel, synthetic
Heat bridge:	Top surface, body: Stainless steel (optional coloured film-coated body)
Sliding lid, shelf:	Stainless steel
Sneeze guard:	Toughened safety glass

Ordering information

Designation	Article number
SAW 1	572152, 362645
SAW 2	572153, 362657
SAW 3	572154, 362663
SAW 4	572155, 362678
SAW L-2	572156, 362682
SAW L-3	572157, 362689
SAW L-4	572551, 365165
SAG 2	572150, 362576
SAG 3	572151, 362593
SAG L-2	574842, 380423
SAG L-3	574843, 380424
BTW 9x7	573964, 375941
	Document number
Operating instructions	154197

Accessories

Designation	Article number
Gastronorm containers	B.PRO price list
Gastronorm trays	B.PRO price list
Lid for Gastronorm container	B.PRO price list
Support crossbars	B.PRO price list
B.PRO microfibre cleaning cloth	126999
Stainless steel cleaning and care agent DeepClean Stainless Steel	511895

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**



■ 1935/2004	Regulation on materials and articles intended to come into contact with food
■ 2006/42/EG	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	Kitchen industry
■ DGUV Regulation 3	Accident prevention regulations for electrical facilities and devices

① You can obtain a copy of the EU declaration of conformity from the B.PRO Service/Sales Team on request.

Maintenance tasks

Unit model: _____

Article number: _____

Serial number: _____

Date	Name legible in block letters	What was checked/serviced/replaced/repaired?	Company stamp of the contracted company	Signature of person carrying out work

Date	Name legible in block letters	What was checked/serviced/replaced/repared?	Company stamp of the contracted company	Signature of person carrying out work

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