

B.PROTHERM STAINLESS STEEL BPT E 12/18/24/30 N

Translation of the original operating instructions



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Technical changes

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Contents

1	About these operating instructions	5
1.1	Product documentation	5
1.2	Typographical conventions	5
1.3	Warnings	5
2	About this product	5
2.1	Scope of application	5
2.2	Conditions of use	5
2.3	Product features	6
2.4	Functional principle	6
3	Safety	7
3.1	Safe use	7
3.2	General information	7
3.3	Operator duties	7
3.4	Instruction of third parties	7
3.5	About this product	7
3.6	Transport	7
3.7	Handling and operation	8
3.8	Cleaning and care	9
3.9	Maintenance	10
3.10	Repairs	10
3.11	Personal protective equipment	10
3.12	Standards and guidelines	10
3.13	Product marking	10
4	Additional information - Use in day-care centres and school catering	11
5	Transport	12
5.1	Checking for/reporting transport damage	12
5.2	Scope of delivery	12
5.3	Unpacking	12
5.4	Disposing of packaging material	12
6	Overview	13
6.1	BPT E 12/18 N	13
6.2	BPT E 24/30 N	14
7	Commissioning	15
7.1	Putting unit into operation	15
8	Handling and operation	15
8.1	Opening a unit door	15
8.2	Panic button	16
8.3	Closing the unit door	17
8.4	Loading the unit	17
8.5	Removing food	17
8.6	Moving the unit to a new location	18
9	Shutting down	21
10	Troubleshooting	21

11	Cleaning and care	22
11.1	Information on cleaning stainless steel	22
11.2	Cleaning interval	22
11.3	Cleaning methods	22
11.4	Cleaning agents	23
11.5	Cleaning the unit	24
12	Maintenance	24
12.1	Inspecting door seal	24
12.2	Performing maintenance on seals	24
12.3	Checking the castor brakes	25
13	Repairs	25
13.1	Fault description	25
13.2	Replacing components	25
13.3	Spare parts	25
13.4	Address	26
13.5	Without being commissioned	26
14	Disposal	26
15	Technical data	26
15.1	General data	26
15.2	Environment	27
16	Ordering information and accessories	27
17	Standards, guidelines, inspection seal	28
17.1	Directives for CE marking/EU declaration of conformity	28
17.2	Rules, regulations	28
18	Maintenance work - form to be completed	29

1 About these operating instructions

1.1 Product documentation

These are the original operating instructions.

Target group:

operating personnel, kitchen directors.

1.2 Typographical conventions

- ① **Explanatory information, reference** on special features or special cases
- ↪ **Cross reference** to a chapter or external document
- ✓ **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.

1.3 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 (danger, warning, caution) indicates the level of danger.

Danger warns of possible highly severe/fatal bodily injury.

Warning warns of possible serious bodily injury.

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

2 About this product

2.1 Scope of application

The B.PROTHERM stainless steel is designed for the following applications:

- Keeping food hot in covered Gastronorm containers or food in dishes on Gastronorm grates
- Refrigerating food in Gastronorm containers and prepared, pre-portioned food on plates covered with cloches – in combination with eutectic plates
- Transporting food in Gastronorm containers to the servery

The B.PROTHERM stainless steel may only be used for the temporary storage and transport of food in containers.

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:

- 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
- Continuous use and long-term food storage

2.2 Conditions of use

Environment

Use the unit wherever the ambient temperature is 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.

2.3 Product features

General information

The B.PROTHERM stainless steel is made of stainless steel as standard.

The unit body is double-walled and insulated.

The front of the unit is closed by a double-walled, insulated unit door.

The unit door has two-point locking including a phosphorescent panic lock on the inside of the door.

With the help of the stacking nubs, synthetic B.PROTHERMs can be stacked on top of the unit. The B.PROTHERM stainless steel chassis has two steering castors with castor brakes and two fixed castors as standard.

The following unit models are available:

- BPT E 12 N = 12 ledge pairs (12 x 1/1)
- BPT E 18 N = 18 ledge pairs (18 x 1/1)
- BPT E 24 N = 24 ledge pairs (24 x 1/1)
- BPT E 30 N = 30 ledge pairs (30 x 1/1)

Handling and operation

Push handles allow the trolley to be moved easily. All-round bumper rails protect the unit from damage. The solid bottom plate protects the unit from damage caused by impact during transport.

The unit doors feature a self-closing door lock.

The unit doors can be opened approx. 270° and locked to the exterior sides.

The interior side walls feature support ledges.

The B.PROTHERM stainless steel can be loaded with GN 2/1, GN1/1, GN1/2 gastronorm containers. The B.PROTHERM stainless steel can also be loaded with food on dishes using Gastronorm grates.

2.3.1 Standard model

The B.PROTHERM stainless steel is equipped as standard as follows:

- Double-walled unit body made of stainless steel
- Space between ledges of 38.3 mm
- Two steering castors with castor brakes and two fixed castors
- Safety push handle on unit body
- Solid base plate with integrated bumper rail

2.3.2 Options/accessories

The B.PROTHERM stainless steel is available with the following optional equipment:

- Menu card holder
- Slide-in frame and GN support bars for inserting a variety of GN containers on 1/1 model
- Castor model available in different materials and sizes
- Unit top features stacking nubs or 3-sided railing made of stainless steel
- Flat unit top with 4-sided railing made of stainless steel
- Additional bumper rail (synthetic panel) on top
- Unit body in hygiene type H1
- Customised colour scheme
- Convenient door opening with foot operation (kick latch)
- Lockable unit door
- Draw bar and coupling
- Individualisation through colour concept

2.4 Functional principle

Function of draw bar (optional)

The draw bar is installed under the trolley.

The draw bar lock is located at the rear and is latched into position in a recess with a pin.

This prevents unintentional extension. When intentionally extending the draw bar by engaging it in the front hole, the pin slides over a slope until it reaches the front draw bar lock.

To stow the draw bar, it is pushed down to the ground and simply inserted back in until it slots into the storage position and is secured.

3 Safety

3.1 Safe use



- Carefully read and comply with the operating instructions before commissioning and using the appliance for the first time.
- Read and observe the information on safe use, safety instructions and warnings.
- Store the operating instructions so that they are accessible to the operating personnel at all times.

3.2 General information

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 hazards. 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.

Warnings

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

3.3 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.
- Make sure that users are aware of the hazards that the unit presents and that they are able to assess them.

3.4 Instruction of third parties

If the unit is transferred to third parties, these persons must be instructed in the safe handling of the unit and possible dangers must be pointed out.

3.5 About this product

3.5.1 Scope of application

The unit may only be used for the applications specified.

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

3.5.2 Conditions of use

- The unit may only be operated under the permissible ambient conditions.
- Make sure that users of the unit are instructed in its operation and have understood these operating instructions.

3.6 Transport

3.6.1 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°.

The unit is not properly secured for transport if only the castor brakes have been applied.

- Secure the unit on all four sides to prevent it from shifting.
- Secure the unit against vertical movement during transport.
- Use padded locking bars.

3.7 Handling and operation

3.7.1 General information

■ Make sure that users are aware of the hazards that the unit presents and that they are 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.

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

The unit can cause injury and property damage if allowed to roll away accidentally!

■ Always apply the castor brakes to prevent the unit from rolling away.

■ Only open the unit briefly to remove food when refrigerating food or keeping it hot.

■ Always keep lids on Gastronorm containers containing food.

■ Always cover food on plates with cloches.

■ Secure the unit against accidental use if it is damaged.

■ Have an authorised service point perform repairs immediately.

🔗 Chapter "Repairs" on page 25

3.7.2 Gastronorm containers with liquid food

Food which splashes around and runs out of the unit can cause scalding!

■ Always seal Gastronorm containers filled with liquid food with a sealing lid.

■ Prevent jerky movements of the Gastronorm containers.

3.7.3 Loading

■ To prevent extension of the centre of gravity to the unit top, load unit from the bottom up when loading partially.

■ Do not exceed the upper weight limit specified in the technical data when loading.

3.7.4 Eutectic plates (coolant accumulators)

■ Do not use eutectic plates when keeping food hot.

3.7.5 Removing food

■ In order to avoid shifting the centre of gravity to the top of the unit, Gastronorm containers and food on dishes must always be removed from the top down.

3.7.6 Loading capacity of the unit top

■ Do not place items weighing more than 33 kg on the unit top.

3.7.7 Hygiene regulations

■ Observe the food-specific regulations and the characteristics of the food in question when refrigerating food or keeping it hot.

■ You must comply with the specifications in Regulation (EC) no. 853/2004 and your national hygiene regulations.

3.7.8 Hot unit parts, objects and food

When the unit is loaded with hot food, the unit interior can become hot. Hot unit parts and objects in the unit (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.

3.7.9 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.

3.7.10 Risk of locking in children

- Secure empty units from access by children.

If a child is accidentally shut inside the unit body, they can open the door themselves by pressing the phosphorescent panic button.

The unit door will open if the panic button on the inside of the door is pressed with a force of 70 newtons (corresponds to a force of 7 kg).

- Place the empty units with the unit door side toward the wall or place them in an area inaccessible to children.
- Always make sure that there are no children inside before locking the unit doors.

3.7.11 Change of location

- Before transporting the unit, take suitable measures to ensure that it can be transported safely.
- The unit location must also meet the requirements specified in directives, regulations, other rules imposed by the German Employers Liability Insurance Association and any other applicable national provisions in their current version in the countries of use.
- Objects can slide off the unit top or the unit can tip over when pushed.
- 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.

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

- 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.
- 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.
- When moving the unit, ensure that persons or objects in the path of the unit are not overlooked.
- 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.

If you push with just one hand, this may prevent you from applying the brakes quickly enough if the unit is heavy!

- Always push the unit with two hands on the push handle rail.
- 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). The person who moves the unit to its new position must always be capable of braking the unit in an emergency, even if loaded.

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.

3.8 Cleaning and care

3.8.1 Hygiene

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

The inside unit body is optionally available in hygiene type H1.

3.8.2 Cleaning interval

- Clean the unit thoroughly after each use.

3.8.3 Cleaning methods

- Use approved cleaning methods only.
- Do not use a steam jet unit or high-pressure cleaner.

3.8.4 Personal protective equipment

- Wear personal protective equipment (e.g. safety footwear, protective gloves, protective eyewear, etc.).
- Use the personal protective equipment specified by cleaning agent manufacturers; see safety data sheet for individual cleaning agents.

3.8.5 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

3.8.6 Cleaning water

A danger of slipping exists if cleaning water runs out of the unit during or after cleaning. Slipping on spilled water can cause injuries!

- Thoroughly dry the unit after cleaning. Remove cleaning water from the base of the unit interior.
- Completely wipe up any water which runs out of the unit.

3.9 Maintenance

3.9.1 Castor brakes

- If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

3.9.2 Unit doors

- Check the door seal for damage and excessive deterioration after each cleaning (visual inspection).

3.10 Repairs

3.10.1 Authorised persons

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

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

3.11 Personal protective equipment

- Wear personal protective equipment such as safety footwear, protective gloves and safety glasses to protect against the following hazards:
 - Danger of slipping
 - Sparks caused by static charge

3.12 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.

3.13 Product marking

The unit is provided with a rating plate "Fault description" on page 25.

- ① The warranty is voided if the rating plate is removed.

4 Additional information - Use in day-care centres and school catering

General safety instructions when dealing with children.

- Observe all safety instructions in the relevant safety chapter (see chapter "Safety" on page 7) to ensure safe handling of this unit in the presence of children.

① This additional information describes the assessable, additional residual risks as a result of the access of children/young people to the product.



Danger! Locking children in!

The appliance has compartments that are large enough for a child to climb into. Children who climb into empty tray transport trolleys cannot free themselves if the unit door is closed!

If a child is accidentally shut inside the unit body, they can open the door themselves by pressing the phosphorescent panic button.

The unit door will open if the panic button on the inside of the door is pressed with a force of 70 newtons (corresponds to a force of 7 kg).

- **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.
- Place the empty transport trolleys with the unit door side toward the wall or place them in an area inaccessible to children.



Caution! Burns from hot surfaces and objects!

When keeping food warm, surfaces and objects placed inside (e.g. dishes) can become very hot. Contact with hot surfaces and objects can lead to burns.

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



Caution! Highly cooled eutectic plates!

Cooled eutectic plates are very cold. Contact with bare skin can lead to localised frostbite.

- Only handle cooled eutectic plates with protection (e.g. with gloves).



Caution! Danger of pinching and crushing due to opening/closing doors and hinges!

When opening, locking and closing the unit doors, limbs (e.g. fingers) can become trapped and crushed. This can lead to bruising.

- When opening and closing the appliance door, ensure that there are no limbs present in the door opening or door hinges.
- Open, lock and close unit doors carefully and without force.

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 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.

- The unit must **not** be moved or operated without supervision.

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 storage space

- The unit must **not** be used as a storage space for objects and/or living beings.

Improper use as a vehicle

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.

- The unit must **not** be used as a vehicle or a means of transport.
- **Do not** lie under the unit.

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.

The appliance can be set in motion if a castor lock is opened inadvertently.

- After the appliance has been positioned at its intended location initially or after a change of location: Apply the available castor brakes.

5 Transport

5.1 Checking for/reporting transport damage

- The unit must be checked for damage incurred during transport immediately after delivery (visual inspection).
- 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).
- 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.

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.

5.2 Scope of delivery

The exact scope of delivery and the design of the appliance are documented in the delivery documents.

Standard scope of delivery

- (1) B.PROTHERM stainless steel
- (2) Operating instructions

5.3 Unpacking

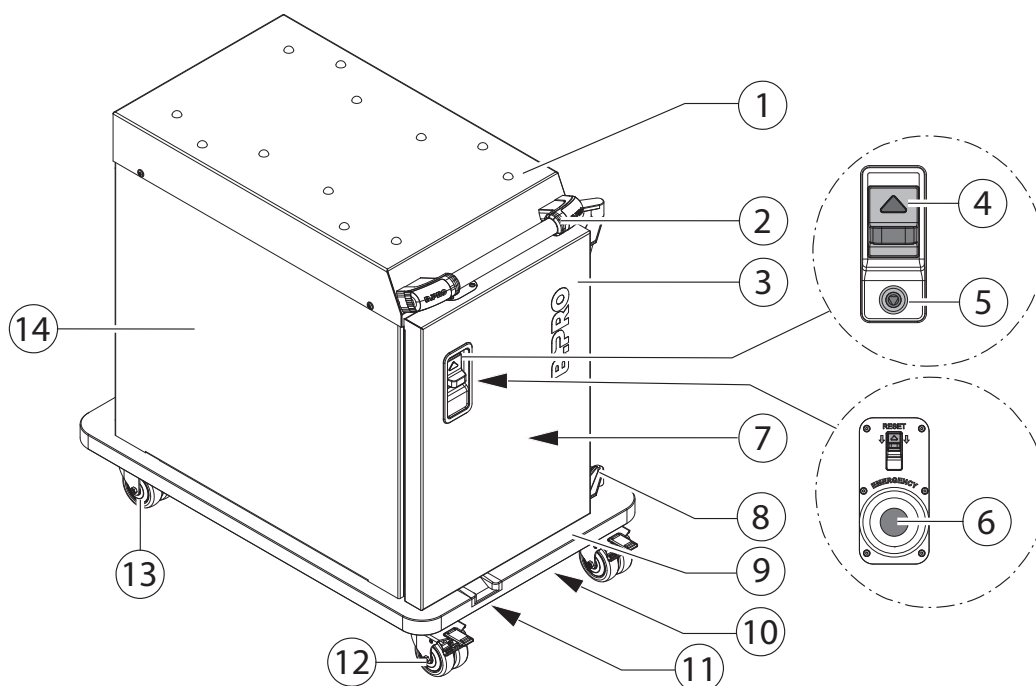
- Open the transport packing at the designated opening points. Do not tear or cut open.
- Check the scope of delivery.
- Remove any protective film on the inside and outside the unit

5.4 Disposing of packaging material

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

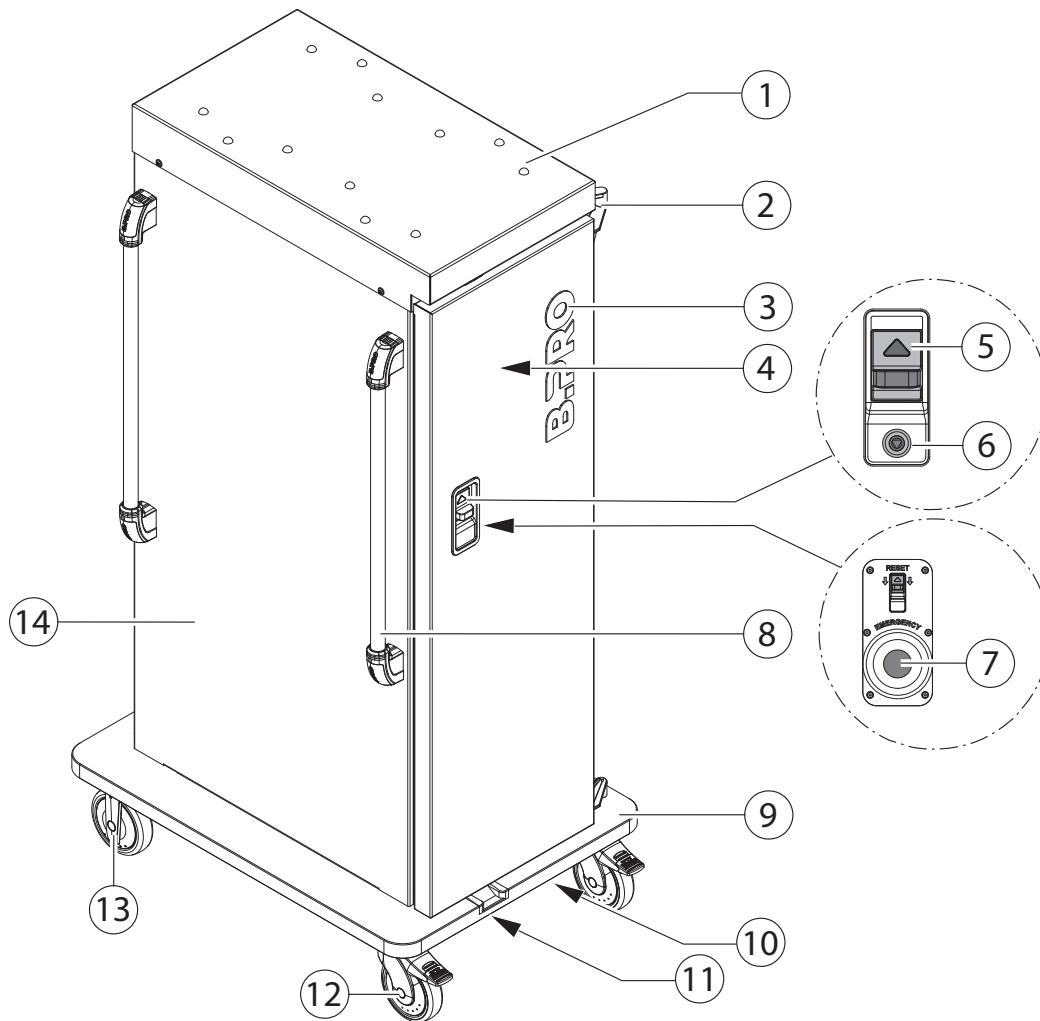
6 Overview

6.1 BPT E 12/18 N



- (1) Unit top
- (2) Push handle
- (3) Door
- (4) Door lock
- (5) Door closer (optional)
- (6) Panic button on the inside of door (phosphorescent)
- (7) Support ledges (inside the unit body)
- (8) Door hinge with opening angle of 270°
- (9) Bottom plate with integrated bumper rail
- (10) Draw bar (optional)
- (11) Foot-operated door unlocking mechanism – kick latch (optional)
- (12) Steering castor with castor brake
- (13) Fixed castor
- (14) Device body in stainless steel as standard or optionally in powder-coated sheet metal

6.2 BPT E 24/30 N



- (1) Unit top
- (2) Door hinge with opening angle of 270°
- (3) Door
- (4) Support ledges (inside the unit body)
- (5) Door lock
- (6) Door closer (optional)
- (7) Panic button on the inside of door (phosphorescent)
- (8) Push handle
- (9) Bottom plate with integrated bumper rail
- (10) Draw bar (optional)
- (11) Foot-operated door unlocking mechanism – kick latch (optional)
- (12) Steering castor with castor brake
- (13) Fixed castor
- (14) Device body in stainless steel as standard or optionally in powder-coated sheet metal

7 Commissioning

Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ No faults detected, no visible damage to unit
- ✓ No person or animal in the unit interior
- ✓ Castor brakes are locked
- ✓ Protective films removed
- ✓ Unit installed and stable

7.1 Putting unit into operation

Positioning unit

- Move the unit into its designated location and lock the castor brakes.
- 🔗 Chapter "Moving the unit to a new location" on page 18
- Before initial use, make sure the unit interior is in an absolutely hygiene condition.

Initial start-up

- Clean the unit after the initial start-up.
- 🔗 Chapter "Cleaning and care" on page 22

8 Handling and operation

8.1 Opening a unit door



Caution! Hot interior of unit/hot Gastronorm containers!

The interior of the unit and the Gastronorm containers or other objects contained in it can become hot and cause burns.

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

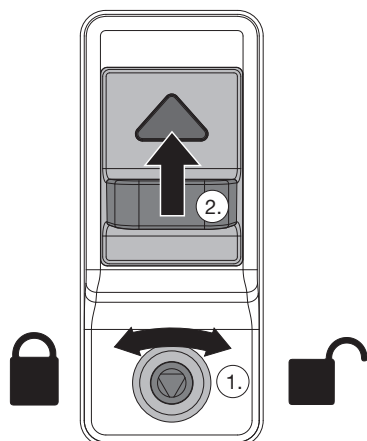


Caution! Hot liquid food!

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

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

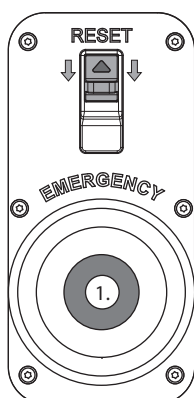
Do not open the unit door unnecessarily while the unit is in operation to keep heat or cool air loss to a minimum.



- Open the optional door closer (1.) and push the door lock (2.) up.
- Briefly hold it in this position while simultaneously opening the unit door.
- Open the unit door.

The unit door can be opened to approx. 270° and locked/secured to the unit body by pressing lightly.

8.2 Panic button



If a person is accidentally shut inside the unit body, they can free themselves by pressing the phosphorescent panic button (1.).

The unit door will open if the panic button on the inside of the door is pressed with a force of 70 newtons (corresponds to a force of 7 kg).

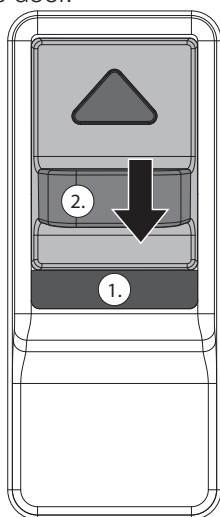
The unit door lock is then fully unlocked.

It must be re-tensioned before the unit door can be closed again.

Re-tensioning the unlocked lock

If the door lock is permanently in the "open" position, a colour area (1) will illuminate in red.

This means that the lock is completely unlocked. This happens if the "panic button" has been pressed on the inside of the door.



- Push the door lock handle (2) downwards.
 - Make sure you do not close the door. The lock will be audibly re-tensioned.
- Close door.
 - The panic button inside the unit will no longer be illuminated in red.

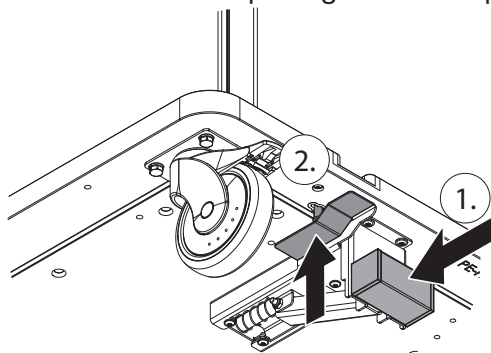


Caution! Material damage!

Closing the door while the lock is unlocked may result in damage to the unit.

- Push the door lock handle downwards until you hear it re-tensioning.

Convenient door opening with foot operation (kick latch) (optional)



- Press the foot lightly against the kick latch (1.). The unit door is unlocked using a metal rod (2.). The unit door springs open slightly.

8.3 Closing the unit door

- Pull the unit door out of the lock on the unit body.
- Close the unit door all the way to the body and press lightly.

8.4 Loading the unit

- Food should always be preheated or pre-cooled before placing it inside.
- Always load the unit from bottom to top in order to keep the unit's centre of gravity as low as possible and thus minimise the risk of tipping.

A menu can be placed in the optional menu holder. The names of the food inside the B.PROTHERM stainless steel can then be written on the menu using a special pen.

- ✓ Food in Gastronorm containers is covered with lids
- ✓ Food on dishes is covered with cloches



Warning! Danger of tipping when centre of gravity shifts to the top of the unit!

If heavy Gastronorm containers are only loaded at the top of the unit, the centre of gravity of the unit moves upward. There is a risk of the unit tipping. A tipping unit can cause serious injuries.

- Always load the unit from the bottom up.
- Load the bottom section of the unit only if you half-load it.



Warning! Falling objects!

Objects placed on the top surface of the unit may fall and cause injury.

- Only place objects on the top surface of the unit using the intended containers.
- Only use containers and boxes intended for this purpose (see B.PRO price list).

- Open the unit door.
- Insert Gastronorm containers into the unit or place food on dishes on Gastronorm grates.
- Close the unit door.

8.5 Removing food



Warning! Danger of tipping when centre of gravity shifts to the top of the unit

If the lower Gastronorm containers are removed first, the centre of gravity of the unit shifts upward. There is a risk of the unit tipping. A tipping unit can cause serious injuries.

- Always unload the unit from the top down



Caution! Hot interior of unit/hot Gastronorm containers!

The interior of the unit and the Gastronorm containers or other objects contained in it can become hot and cause burns.

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



Caution! Hot liquid food!

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

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

- Open the unit door.
- Remove Gastronorm containers or food on dishes.

The unit must be cleaned thoroughly after use.

🔗 Chapter "Cleaning and care" on page 22

8.6 Moving the unit to a new location

8.6.1 Change of location

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

➤ Chapter "Traversing ramps, recesses, inclined surfaces" on page 18

- ✓ Do not place objects on top of the unit
- ✓ Unit door closed
- ✓ Two people



Caution! Be careful not to pinch your foot!

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 bottom plate.



Caution! Restricted visibility!

When pushing the unit, you may overlook and injure a person in front of the unit. The unit or an object before the unit can be damaged due to limited field of vision.

- Make sure that another person walks ahead of the unit when pushing.
- Always use two hands when pushing the unit.

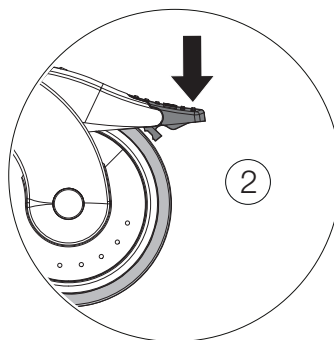
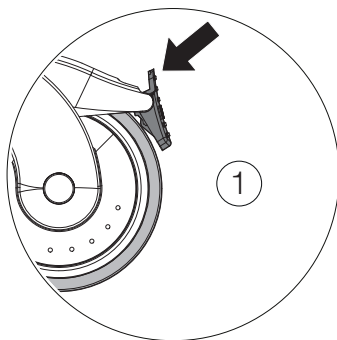


Caution! Injury and damage to property due to excessive speed!

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 (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



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

8.6.2 Traversing ramps, recesses, inclined surfaces



Warning! Risk of unit tipping over!

The unit can tip over when traversing a sloped surface.

- Never move the unit across a surface such as a ramp with an incline > 10°.

- ✓ 2 people
- ✓ Unit door closed
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.

8.6.3 Change of location when used as a train with optional draw bar

Unit model with draw bar

- ✓ Users must be fully trained and have the appropriate certificate of competency for driving tugger trains
- ✓ Users are aware of the risks involved when using the units as a train and are able to assess them.
- ✓ Users wear safety footwear and other prescribed safety clothing if necessary
- Keep children away from the units.
- Supervise the tugger train at all times.
- If there is damage, secure the units against accidental use and have repairs carried out immediately by one of the authorised service points listed under Repairs.
- A maximum of four units may be coupled.
- Only pull units in the direction of the train while coupled together.
- Do not use faulty units as a train.
- Do not transport objects on top of the units (railing).
- Load the compartments of units from the bottom upwards.
- Lock/secure the compartment doors.

Use a suitable towing vehicle when changing location. Limitations in use generally arise based on the specific units used as a train (e.g. speed, turning curve, steering angle and/or the permissible attachment load).

- Select the height of the coupling on the towing vehicle to ensure that the draw bar of a coupled unit can be folded out horizontally (runs parallel to surface).
- do not exceed the specified speed of the units when used as a train.
 - The speed restriction is max. 4 km/h (equivalent to a slow walking pace).

The units are safe from tipping over up to an angle of 10° when stationary.

While driving, this cannot be ensured due to a wide variety of influencing factors.

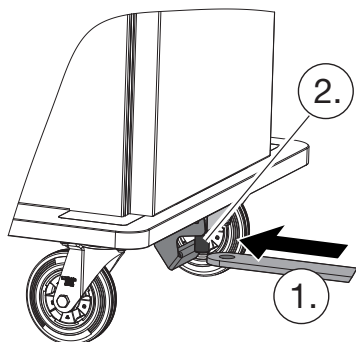
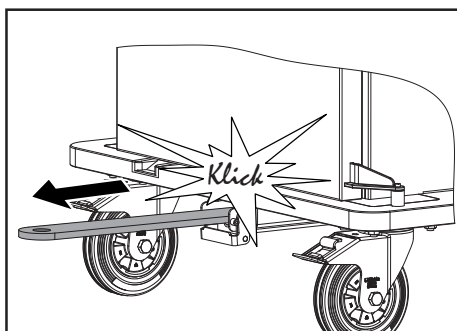
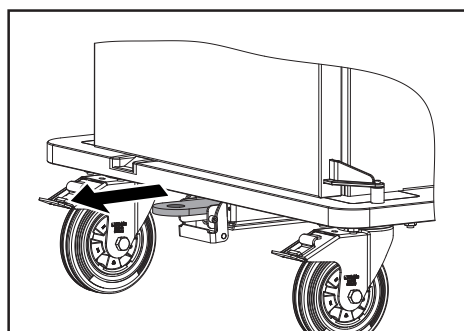
- Adjust driving style to on-site conditions.

Draw bar function

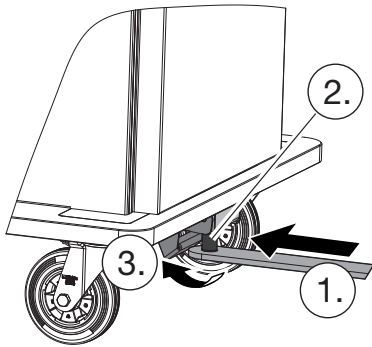
🔗 Chapter "Functional principle" on page 6

Coupling units

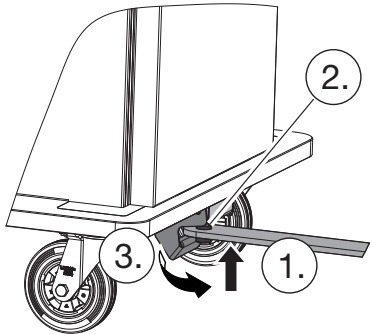
- Extend the draw bar by engaging it in the front hole until you hear it click into position.



- Align the draw bar (1.) on the unit to the coupling pin (2.) on the unit to be coupled.

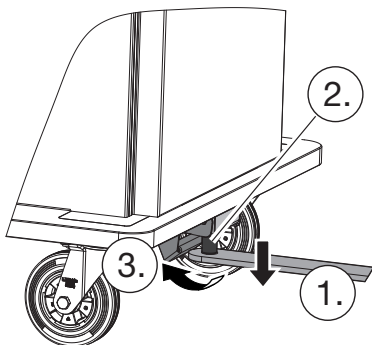


- Push the locking pin (3.) with the draw bar (1.) backwards and position it with the hole of the draw bar (1.) under the coupling pin (2.).

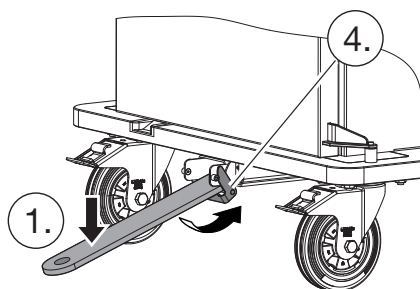


- Lift the draw bar (1.) upwards until the coupling pin (2.) slides into the draw bar hole (1.).
The spring force automatically pushes the safety catch (3.) forward.
The securing mechanism is active.

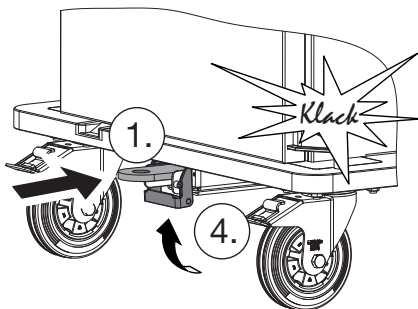
8.6.4 Decoupling units and stowing draw bar



- Push the safety catch (3.) back.
The safety device is unlocked and the drawbar (1.) can be pulled downwards out of the coupling bolt (2.).



- Lower the draw bar (1.) to the ground.
The safety catch (4.) on the draw bar mount is unlocked.



- Push the draw bar (1.) all the way in until you hear it click into position.
The spring force automatically pushes the safety catch (4.) back into position.
The draw bar is secured.

9 Shutting down

Shutting unit down

- Empty unit.
- Cleaning the unit.
- Close the doors.
- Move unit to a secure place and store.

10 Troubleshooting

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 to ensure it cannot be started up accidentally. ► Place a notice on the unit which is clearly visible. ► Notify a centre authorised to carry out repairs. <p>🔗 Chapter "Repairs" on page 25</p>

Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care	<p>Notify a centre authorised to carry out repairs.</p> <p>🔗 Chapter "Repairs" on page 25</p> <ul style="list-style-type: none"> ► Ensure proper handling/care.

11 Cleaning and care



Caution! Danger of slipping!

There is a danger of slipping if cleaning water runs out onto the floor during or after cleaning. Slipping on the spilled water can cause injuries.

- Thoroughly dry the unit after cleaning.
- Remove cleaning water from the bottom of the unit interior.
- Completely wipe up cleaning water which runs out onto the floor.

11.1 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.

Observe the following cleaning and care instructions.

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

① B.PRO recommends:

Observe the additional instructions for stainless steel surfaces subject to heavy wear:

- Remove/dry water, moisture and water spots immediately.
- **Do not** allow water, moisture and spots of water simply to evaporate, do **not** allow them to dry out.
- Wipe to remove any visible deposits.
- 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.).
- Observe the cleaning agent manufacturer's instructions (cleaning agent safety data sheets).

11.2 Cleaning interval

- Thoroughly clean and dry the appliance after **each time** it is used.

11.3 Cleaning methods

- **Do not use** steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- Do not use pointed or sharp objects for cleaning.

Prescribed cleaning method for daily routine cleaning

- Wipe clean with a damp cloth
 - Remove stubborn dirt with a brush (plastic or natural bristles).
- ① Any other cleaning methods to be used **must** be approved by B.PRO.

11.4 Cleaning agents



Caution! Material damage!

Stainless steel cleaning agents and abrasive cleaners scratch the surface of plastic parts.

- Use only cleaning agents and methods approved by B.PRO.
- Do not use any of the following cleaning agents or cleaning agents with the following ingredients on plastic parts:
 - Ethyl alcohol, isopropyl alcohol or higher alcohols
 - Acetone
 - Benzene
 - Turpentine
 - Acetic ester

Bringing stainless steel into contact with various substances can cause corrosion.

- Use only cleaning agents authorised by B.PRO.
- Never clean appliance parts/surfaces improperly (no abrasive cleaners, no pointed or sharp-edged objects, no cleaning agents containing solvents), as otherwise material damage may occur.
- Only clean appliance parts/surfaces with the authorised cleaning methods and 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
- Use commercially available descaling agents based on organic acids or inorganic acids not harmful to stainless steel (such as acetic acid, citric acid, sulfamic acid, phosphoric acid); observe the safety data sheets for the cleaning agents.
- 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 is available on the website of the information office for stainless steel, in the "Publications" section: www.edelstahl-rostfrei.de

Cleaning agents NOT suitable for stainless steel surfaces:

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

Cleaning agents suitable for other metal surfaces, powder-coated appliance parts as well as plastic and glass parts:

- 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 cleaned with commercially available glass cleaners.

Cleaning agents - NOT suitable for other metal surfaces, powder-coated appliance parts as well as plastic and glass parts:

- 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 (such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid)
- Pointed, sharp, metallic cleaning agents

Cleaning agents – suitable for eutectic plates (coolant accumulators) (optional)

- Commercially available water-based cleaning agents
- Moist microfibre cleaning cloth for cleaning after each use
- Brush (plastic or natural bristles) for cleaning stubborn soiling
- Industrial dishwasher with a maximum of + 90 °C (water and drying temperature)

Cleaning agents – NOT suitable for eutectic plates (coolant accumulators) (optional)

- 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 (such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid)
- Granule dishwasher

11.5 Cleaning the unit**① B.PRO recommends:**

Before using chemical cleaning agents, always test their compatibility with the surface on a concealed area. This will prevent any unwanted discolouration or other reactions between cleaners and the surface.

- If mineral or metallic dust is picked up during cleaning, continuously rinse out the cleaning aids (such as brushes, micro-fibre cloths) so that traces of the dust particles cannot be deposited 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.
 - Stainless-steel surfaces must be kept clean, dry and open to the air at all times.
- ✓ No food in unit
 - ✓ Unit has reached room temperature
 - Clean unit with cleaning methods and cleaning agents described above.
 - After using a stainless steel cleaning agent, wipe with clean water and rub dry.

12 Maintenance

- ① 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.
- Also check the unlocking function and the luminosity of the phosphorescent interior door handle (panic button) during the regular maintenance of the refrigeration unit.
- Document the maintenance work that was performed and archive the associated documents accordingly.

12.1 Inspecting door seal

- Check the door seal for damage and excessive deterioration after each cleaning (visual inspection).
- Contact one of the following if there is damage:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - [B.PRO Service](#)

12.2 Performing maintenance on seals

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

12.3 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](#)

13 Repairs

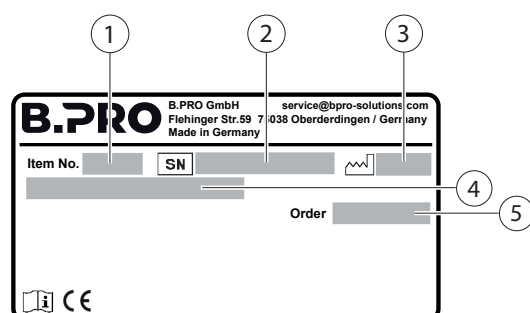
- Repairs are to be performed **exclusively** by the following service centres:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - [B.PRO Service](#)

13.1 Fault description

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

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

① The rating plate is located on the back of the unit at the top right.



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

- Defective components **may only** be replaced by the following service centres:
 - In-house, by B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - [B.PRO Service](#)

13.2 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](#)

13.3 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).

13.4 Address

B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Germany

Phone: +49 (0)7045 44 – 81416
Fax: +49 (0)7045 44 – 81508
E-mail: service@bpro-solutions.com
Internet www.bpro-solutions.com

13.5 Without being commissioned

Warranty claims will only be accepted if the operator can provide proof of complete documentation of the maintenance work/repairs carried out.

① Repairs carried out by service centres not authorised by B.PRO invalidate the warranty.

14 Disposal

- **Do not** dispose of the appliance together with other commercial waste.
- Disable the unit and door locks before disposal.
- Take the fully emptied unit to a recycling centre.

① You can obtain further information on disposal from your dealer or the B.PRO Service Department.

🔗 "Address" on page 26

① The unit can be returned to B.PRO free of charge.

15 Technical data

① Depending on the model, a unit subject to these operating instructions may also have differing technical data. The binding information is provided on the rating plate or the specific order documents or drawings.

15.1 General data

Dimensions and weight (approximate)

Item	Designation	Length [mm]	Width [mm]	Height [mm]	Empty weight [kg]	Max. load [kg]
386601	BPT E 12 N	521	821	782	55	80
386602	BPT E 18 N	521	821	1072	58	85
386603	BPT E 24 N	590	821	1302	65	90
386604	BPT E 30 N	590	821	1532	85	130

* The load corresponds to the maximum permitted total load including all options and accessories.

Load capacity

Item	Designation	GN1/2-100	GN1/1-100	GN1/2-65	GN1/1-65
386601	BPT E 12 N	8	4	12	6
386602	BPT E 18 N	12	6	18	9
386603	BPT E 24 N	16	8	24	12
386604	BPT E 30 N	20	10	30	15

Top surface loading

As a general rule, a load on the top surface is not permitted for a BPT 420/620 KB(R)UH

Top surface option	Model	Load [kg]
386601	BPT E 12 N	33
386602	BPT E 18 N	33
386603	BPT E 24 N	33
386604	BPT E 30 N	33

Spacing of support ledges

38.3 mm

15.2 Environment

Ambient conditions – operation

Parameter	Values
Temperature	+15 °C to +38 °C
Relative humidity	without condensation

Ambient conditions – storage, transport

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

Emissions

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

Materials

Parameter	Values
Material	18/10 chrome-nickel steel, powder-coated sheet metal, plastic
Insulating material	PUR foam panels

16 Ordering information and accessories

Ordering information

Designation / Article	Article number / Document number
BPT E 12 N	386601; 575195
BPT E 18 N	386602; 575196
BPT E 24 N	386603; 575197
BPT E 30 N	386604; 575198
Operating instructions	154911

Accessories

Designation / Article	Article number / Document number
Gastronorm containers	📄 B.PRO price list
Support crossbars	📄 B.PRO price list
B.PRO microfibre cleaning cloth	126999
DeepClean Stainless Steel cleaning and care agent	511895

17 Standards, guidelines, inspection seal

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

17.1 Directives for CE marking/EU declaration of conformity

Where applicable, the unit is in compliance with the fundamental 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

17.2 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.

18 Maintenance work - form to be completed

Unit model:	
Article number:	
Serial number:	

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

Maintenance work - form to be completed

Unit model:	
Article number:	
Serial number:	

Date	Name <u>legible</u> in block letters	What was checked/serviced/ replaced/repared?	Company stamp of the contracted company	Signature

Maintenance work - form to be completed

Unit model:				
Article number:				
Serial number:				

Date	Name <u>legible</u> in block letters	What was checked/serviced/ replaced/ repaired?	Company stamp of the contracted company	Signature

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