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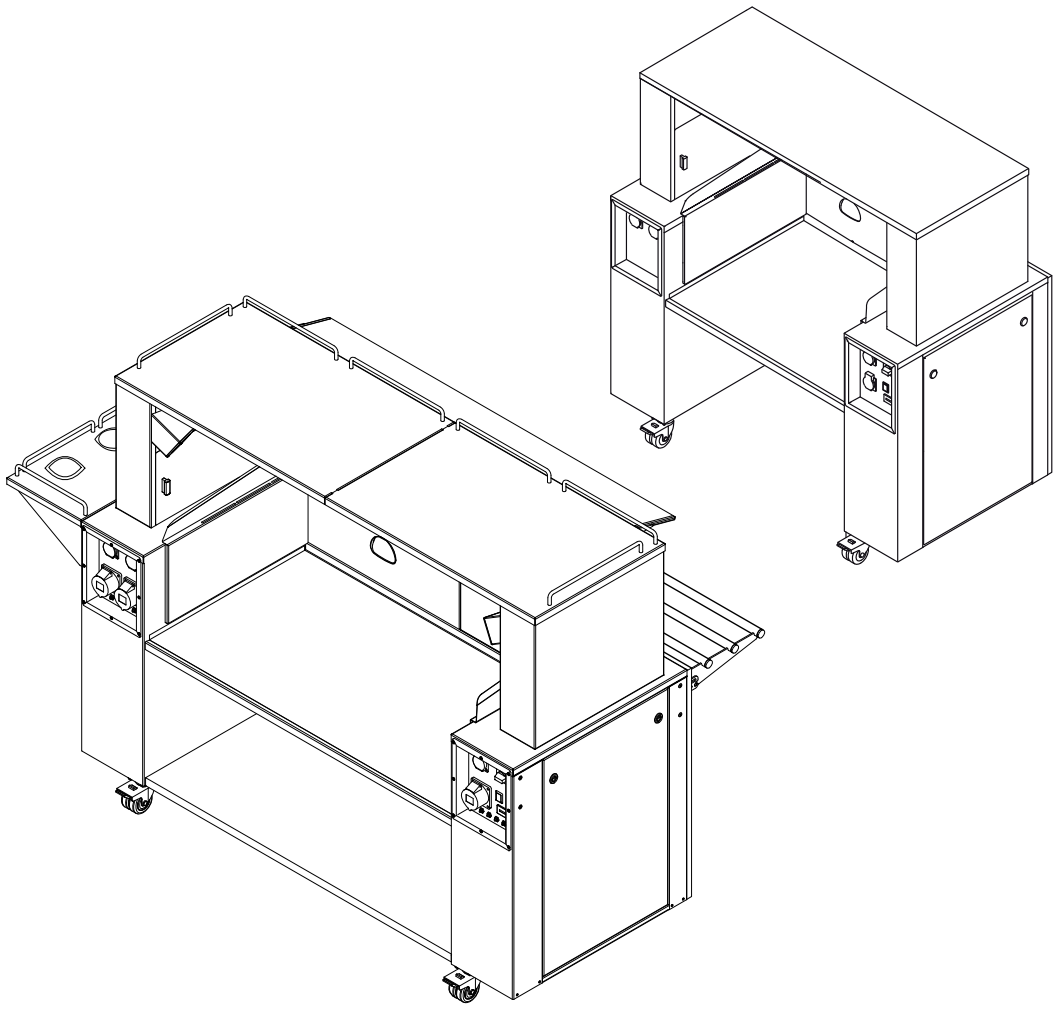

BLANCO COOK
BC ES 2/BC ES 3 Fume Extraction Module

Operating Instructions/Service Information

General Information

Copyright

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Technical changes

Subject to modifications for the purpose of technical improvement.

Product documentation

This is the original operating manual. It contains the following parts:

Part 1: Operating instructions; target group: operating personnel, kitchen directors

Part 2: Service information; target group: service personnel.

Typographical conventions

☞ Important **note** on special features or special cases.

i **Explanatory information** in chapters or sections containing instructions.

↳ **Cross reference** to a chapter, section or external document.

✓ **Requirement** which must be fulfilled before the subsequent steps can be carried out.

➨ **Action** or activity which must be carried out.

Unit model XYZ

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

Warnings

⚠ **Signal word!**

Type and source of danger

Possible consequences of non-compliance with the warnings.

➨ Measures to avoid dangers and the consequences thereof.

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

Caution warns of possible minor bodily injuries and property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible highly severe/fatal bodily injuries.

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Part 1: Operating Manual

Target group

The documentation at hand is divided into two parts: the operating instructions and the service information.

Part 1: The operating instructions include all information for everyday routine use with the unit and are addressed to the operators and users of the unit, especially kitchen directors and operating/cleaning personnel.

Part 2: Service information includes advanced information, for example concerning assembly and maintenance work, and is addressed solely to special service personnel (e.g. experts trained by BLANCO) having required expert knowledge for the correct implementation of the work described.

↳ "Part 2: Service information" on page 63.

About this product

Application

The BLANCO COOK fume extraction module with integrated extraction technology is a powerful extraction and filter system for the extraction and purifying of fumes during cooking or with food preparation with electric cooking units and heat-retaining units.

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

No open flames must be extracted with the fume extraction module, as produced for example with the flaming of foods or cooking with open fires.

The fume extraction module is not suitable for the extraction of substances other than steam, gases or particles produced by cooking or for general use as a ventilation unit.

Conditions of use

Environment

The BLANCO COOK fume extraction module may be used when the surrounding temperature is between +10 °C and +40 °C and at normal humidity (without moisture condensation).

Product features

General information

The BLANCO COOK fume extraction module is made of stainless steel as standard. It is closed on three sides, all visible parts are micro-polished.

The fume extraction module consists of an attachment of one extraction bridge and two exhaust ducts as well as an underframe with two odour filter boxes.

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

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

The device is supplied with a placement shelf as standard equipment. The height of the placement shelf can be selected from 3 values. Depending on the model, the placement shelf offers space for up to 2 (BC ES 2) or up to 3 (BC ES 3) table-top cooking units or heat-retaining units with 400 mm notched slot.

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

For sliding in larger, independent cooking units, the unit can be delivered without a placement shelf.

Optionally available with a base bottom.

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

As standard, the chassis of the fume extraction module consists of four steering castors, two of which have castor brakes.

On the customer side, a sneeze guard made of safety glass is available in two designs, open and closed.

The cooking area can be illuminated on the operator side as an option.

On the customer side, a fold-down tray slide made of CNS round tube is available as an option. In addition, optional hook-in shelves can be mounted on the sides in various designs (without railing, with railing and with railing and cutlery baskets)

The unit is available with different connected load, socket outlets and socket outlet types.

On customer and short side, optional panelling of laminated sheet-material is available.

Operation

The BLANCO COOK fume extraction module sucks in grease, moisture and annoying odours during cooking or temperature maintenance, filters the sucked air and blows it out from the underside of the unit.

The socket outlets for connection of external units, the On/Off switch and 3-step switch for both fans, the On/Off switch for the optional lighting and the elapsed-hours meter as well as the unit circuit breakers with the unit model with 32 A power input are located on both operating panels of the odour filter boxes.

The unit has protective temperature limiters that are triggered due to safety reasons when the temperature exceeds +60 °C in the exhaust ducts. This switches off extraction operation.

Standard model

The standard model of the BC ES 2/BC ES 3 fume extraction module consists of:

- Attachment consisting of extraction bridge and exhaust ducts
- Underframe with placement shelf, rear wall on customer side and odour filter boxes
- Operating panel with On/Off switch and multiple contact switch for both fans and the elapsed-hours meter
- 4 steering castors, 2 of which have brakes, castor diameter 75 mm
- Height of upper edge of underframe: 900 mm
- Power cable with CCE plug 230 V (BC ES 2)/400 V (BC ES 3)
- Socket outlets in various numbers and designs for connecting the installed units

Options and accessories

The BC ES 2/BC ES 3 fume extraction module is available with the following optional equipment:

- Railing on the lid of the extraction bridge
- Lighting for illuminating the hob on the operator side with On/Off switch on the operating panel
- Sneeze guard made of ESG safety glass:
  – open on customer side
  – closed on customer side, can be folded up for cleaning
- Placement niche without placement shelf
- Stainless steel fold-down tray slide on customer side
- Stainless steel hook-in shelf, can be mounted on right or left side, without railing, with railing or with railing and 3 cutlery baskets
- Additional power cable with CEE plug, 400 V, 16 A (BC ES 3 only)
- Additional socket outlets in various numbers and designs for connecting the installed units
- Customer-side and short-side panelling of laminated sheet-material
- Mobile underframe cooling table
- Removable base bottom of stainless steel
- Castor models available in different materials and diameters
- Height of upper edge of underframe: 960 mm
- Height of upper edge of underframe: 1020 mm

Functional principle

Description

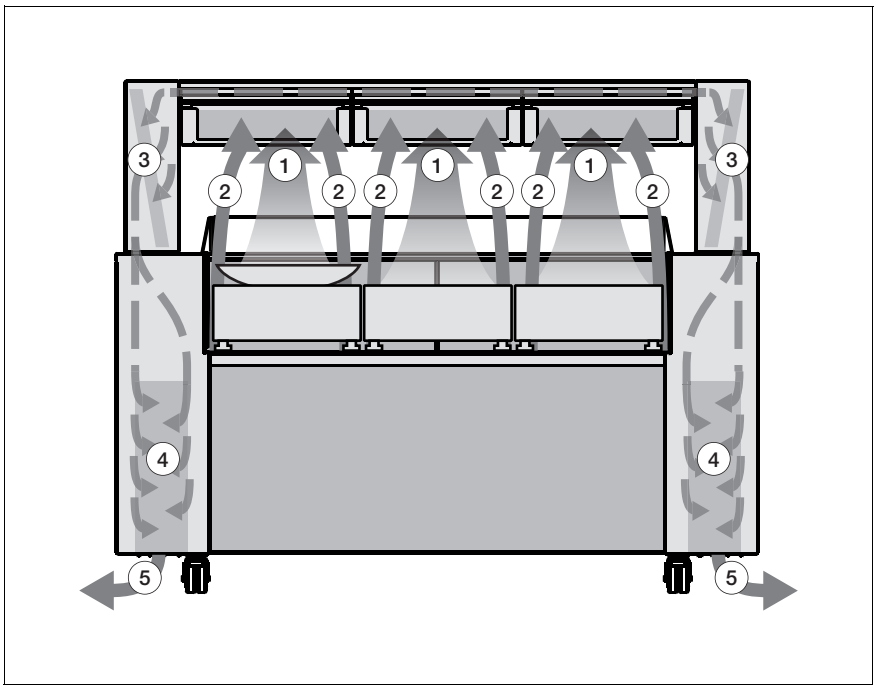
Two radial fans in the underframe produce a suction in the extraction bridge that sucks in fumes from the cooking units (1). An additional air stream from the nozzles of the air guide plates in the setting range precisely guides the fumes to the extraction bridge (2). Grease and grease/water emulsions are sucked into the extraction bridge and separated out by the baffle plate filters. The separated grease runs from the baffle plate filters into a grease collecting channel at the lower area of the filter brackets.

On the long sides of the extraction bridge the uncollected fumes are sucked in via additional extraction and grease and grease/water emulsions are also separated out.

The filter cassettes in the exhaust ducts contain synthetic filters that bond together particles and moisture (3). Grease catch trays are located in the lower area of the exhaust ducts for collection of excess grease. Flame protection filters in the filter cassettes lessen danger of damage to the underframe in the case of fire in the cooking area.

The fumes from the exhaust ducts, cleaned of grease and particles, are forced by the fans through activated charcoal filter cartridges into the odour filter boxes (4). The activated charcoal largely absorbs the odour components of the fumes. Following that, the air is blown out of the unit below (5).

Back pressure in the odour filter boxes is produced by the air stream for the air nozzles of the air guide plates.



Safety

General Information

The unit has been built using state-of-the-art technology. Accordingly, all the requirements necessary for safe operation have been fulfilled. Additional dangers do nevertheless exist when the unit is operating. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these sources of danger.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The operator is responsible for the observance of the safety precautions in these operating instructions.

Warnings

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

Operating Manual

These operating instructions must be read carefully before the initial use.

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

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

About this product

Application

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

The unit may not be used for room ventilation purposes.

Conditions of use

The unit is only to be operated under the appropriate environmental conditions.

Do not use the unit outdoors during a thunderstorm.

The users of the unit must be instructed in its operation and must have read and understood these operating instructions.

Information labels

The unit has the following information labels attached:

Warning sign	Meaning - Mounting Location
	"Unplug power plug before opening" sticker in accordance with DIN 4844-2 on both top surfaces of the odour filter boxes.
	"Spraying with water prohibited" sticker in accordance with DIN 4844-2 on the sheet of the fan inserts in the odour filter boxes.
	"Hot surface warning" sticker in accordance with DIN 4844-2 on both housings of the lighting available as an option

Warning sign	Meaning - Mounting Location
	"Caution: external voltage" in the unit interior next to both terminals of the power cable (only with unit model with 2 power cables)
	"Maximum loadability" sticker on the unit lid and the attachments installed as an option.
	"Potential equalisation" sticker in accordance with DIN IEC 60417-5021 on the inside of the unit rear wall above the potential equalisation connection

Replace illegible, damaged or missing labels immediately.

Transport

Upright transport position

Transport the unit in an upright position only.

Transporting with a truck or delivery vehicle

The unit is only to be transported in a truck or delivery vehicle with a loading ramp. The loading ramp may not exceed an angle of inclination of 10°.

Secure against shifting of the unit. Just locking the castor brakes is insufficient transport security.

Secure the unit against vertical movement during transport.

Use padded locking bars.

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

Start-up

Startup after a storage period

When the unit is brought from a cold storage room into a warmer room with a correspondingly higher humidity, moisture contained in the room air condenses on the surface and the inside of the unit.

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

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

Location

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

Specified minimal distances must be complied with. With insufficient free space, back pressure of the extraction air is caused that significantly impairs unit operation.

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

The unit must never be operated in rooms equipped with a sprinkler system for extinguishing fires. If water comes into contact with hot grease, in the worst cases a grease explosion with grease fires may be caused resulting in extremely serious property damage and injuries.

The unit must not be operated outdoors in the rain. If water comes into contact with hot grease, in the worst cases a grease explosion with grease fires may be caused resulting in extremely serious property damage and injuries.

Be sure not to cover any existing room ventilation openings.

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

Mains connection

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

Only connect the unit to a socket outlet, which is protected with a fault-current protective device (residual-current circuit breaker).

The unit may not be used if the insulation on the power cable or the power plug is damaged.

The power plug is only to be plugged in or unplugged when extraction operation is switched off and optional lights are switched off.

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

Operation

General Information

The user must know of the dangers involved with the unit and be able to assess them.

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

Keep children away from the unit.

Do not operate the unit without supervision.

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

If damage is present, secure the unit against accidental use and have repairs carried out immediately by one of the authorised service agencies listed under Repairs:

Air guide plates, splash guard and filters

Correct operation of the unit is only ensured when all air guide plates, the splash guard and all filters (baffle plate filters, flame protection filters, synthetic filters and activated charcoal filters) are correctly installed.

If the unit is operated without flame protection filters, danger of fire exists when an open flame is sucked in, e.g. during an accidental fire in the cooking area.

Sneeze guard

The sneeze guard consists of single-pane safety glass (ESG) and offers high resistance to impacts and shocks. Unnoticed damage to the glass (e.g. chipping) as the result of shocks and impacts cannot occur. When damaged, the single-pane safety glass shatters into small, partially intermeshed fragments, reducing the danger of injury to a minimum.

The closed sneeze guard must not be used as a placement surface when folded out, otherwise a danger of breakage exists.

Protective temperature limiters

No open flames may be extracted with the fume extraction module, for example as produced with the flambéing of foods or when cooking over an open flame.

With fire with open flames in the cooking area, very hot air is sucked into the unit. When the temperature exceeds +60 °C in the exhaust ducts, protective temperature limiters are triggered due to safety reasons that switch off both fans to prevent excess unit damage.

After the unit has cooled down the switches must be reset. In addition, control of the synthetic filters for damage must be carried out and control of the extraction bridge, the exhaust ducts, the odour filter boxes and the fans as well for possible burn residues.

Condensation formation in the extraction area

Moisture produced by cooking escapes with the extracted air from the odour filter boxes. With high moisture levels and low floor temperatures, formation of condensation in the floor area underneath the odour filter boxes may occur. This liquid must be regularly wiped up due to risk of slipping and danger of floor damage.

External cooking units and heat-retaining units

Specifications and notes for installation, operation and risks etc. in the instructions for cooking units and heat-retaining units must be observed.

Deep fryers must **never** be operated together with cooking units filled with water (e.g. bain-maries, pasta cookers etc.). If water comes into contact with hot grease, in the worst cases a grease explosion with grease fires may be caused resulting in extremely serious property damage and injuries.

Connected load of external units must be checked in accordance with technical data before connection to the fume extraction module.

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

No external units operated with gas or other fuels may be operated together with the fume extraction module.

Hot housings of lighting

Unit model with lighting

The housings and light outlet openings of the optional lighting become hot during operation. Do not touch the housings and light outlet opening during operation and for several minutes after switching off.

Load-bearing capacities

The optional tray slide and hook-in shelf attachments and the unit lid are designed for use with dishes and/or trays. Heavy objects, such as full Gastronorm containers, should not be placed on them.

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

Permissible surface loading of lid:

- BC ES 2 lid: 13.5 kg
- BC ES 3 lid (two-part): 18 kg

Permissible surface loading per attachment:

- Placement shelf: 150 kg
- Tray slide: 25 kg
- Hook-in shelf: 25 kg
- Base bottom: 80 kg

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

Unit without placement shelf

Liquids and grease splashing or overflowing from the cooking units are normally caught by the placement shelf. With the unit model without placement shelf and with free-standing cooking units, liquids or grease can fall onto the floor during cooking. Due to risk of slipping, immediately wipe up grease or liquids that have fallen onto the floor.

Castor brake

Always secure the unit from rolling away by setting the castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

Regularly check the effectiveness of the castor brakes.

If locking is insufficient, have the defective castor(s) replaced immediately by one of the service agencies listed under Repairs.

Change of location

Unplug the power plug before each change of location. Objects could slip off or out of the unit when it is moved. Always remove cooking units from placement shelf and objects from the placement surfaces and from the optional base bottom.

If the unit is on a slanted surface, it must be secured against rolling away with further measures (e.g. wedges) in addition to locking the castor brakes.

The unit can be tilted to an angle of 10° when stationary before there is any danger of it toppling. Only slanted surfaces with an incline of less than 10° may be crossed.

To minimize the danger of damage to the castors, avoid overloading the castors:

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

The unit is to be pushed only, never pulled.

Always use two hands when pushing the unit. Depending on the weight of the unit, if you push it with just one hand it is possible you would not be able to apply the brakes quickly enough.

Be careful not to jam your hands between the unit and walls or other objects (such as cabinets).

Due to the low ground clearance (with castor diameter 75 mm), transport the unit over inclined surfaces or ramps with a suitable means of transport (e.g. a lift truck).

Shutting down

Unplugging the power plug

The power plug is only to be unplugged when extraction operation is switched off and optional lights are switched off.

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

Only unplug the power plug by the power plug housing.

Cleaning and care

Unit preparation

Before cleaning the unit, remove external units, switch off fans and optional lighting with the On/Off switch and unplug the power plug.

Before cleaning the odour filter box, additionally remove the fans and store them away from moisture.

Unit model with lighting

The housings and light outlet openings of the lighting become hot during operation. The housings of the light outlet opening must cool off before cleaning.

Activated charcoal filters

Activated charcoal filters must be protected from moisture. Wet activated charcoal filters must never be dried in a microwave oven - this causes acute danger of fire.

Hygiene

The provisions of the hygiene guidelines 93/43/EEC as well as your national hygiene regulations must be complied with.

Cleaning frequency

Clean extraction bridge with baffle plate filters, exhaust ducts with filter cassettes and placement niche with air guide plates daily or after each use.

Clean synthetic filter daily or after each use, or replace.

Clean odour filter box according to level of soiling, but at least once weekly.

Cleaning methods

Use only approved cleaning methods.

Do not use a steam jet unit or high-pressure cleaner for cleaning.

General information on cleaning agents

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

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

Do not use scouring agents. Scouring agents scratch the surface.

Cleaning agents for synthetic parts

Do not use scouring agents. Scouring agents scratch the surface.

Do not use the following cleaning agents or cleaning agents containing the following substances (damage to material!):

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

Cleaning water

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

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

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

Maintenance

Authorised persons

Maintenance of the unit may only be carried out by appropriately trained professionals. Further information for maintenance is included in Part 2: Service Information.

Repairs

Authorised persons

Repair of the unit may only be carried out by appropriately trained professionals. Repairs during the warranty period must be reported to BLANCO and approved by BLANCO before being carried out.

The warranty will be invalidated if the unit is repaired by anyone else or without being commissioned.

Further information for repairs is included in Part 2: Service Information.

Standards and guidelines

Observe the applicable standards, guidelines and safety regulations.

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

Product marking

The unit is provided with a rating plate. The warranty is voided if the rating plate is removed.

Transport

Checking for/reporting on damage incurred during transportation

☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transport (visual inspection).

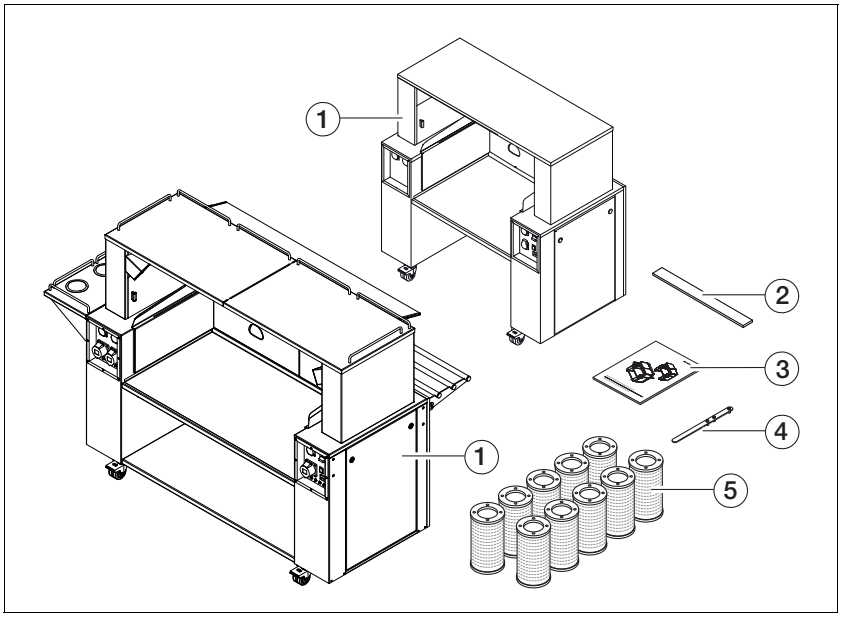
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damage, enclosing the waybill.

  – or –

  Do not accept the unit and return it to BLANCO via the carrier.

☞ This procedure will ensure correct processing of claims. If transport damage is reported later the consignee must provide evidence of this.

Scope of delivery



(1) BLANCO COOK Fume Extraction Module
(2) Splash guard made of safety glass
(3) Operating Instructions/Service Information
(4) Filter mounting key
(5) Activated charcoal filters

The exact scope of delivery and the unit model are shown in the delivery documentation.

Unpacking

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

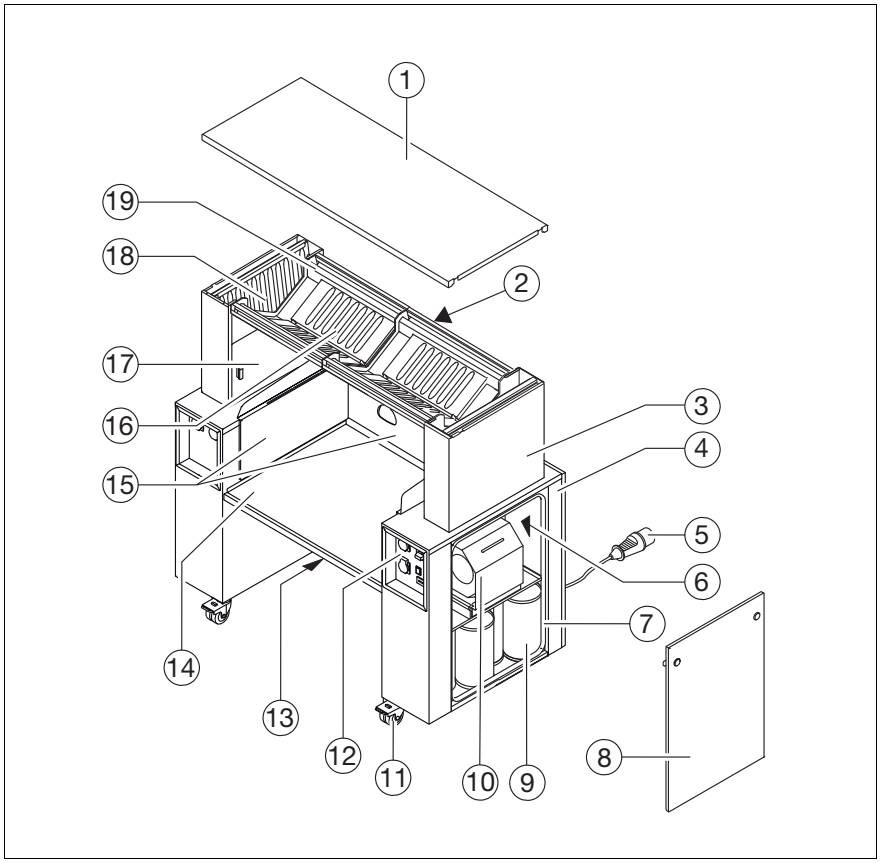
Disposing of packaging material

☞ Packaging materials are recyclable.

- Recycle packaging materials in a proper, environmentally friendly manner in accordance with the respectively applicable legal requirements.

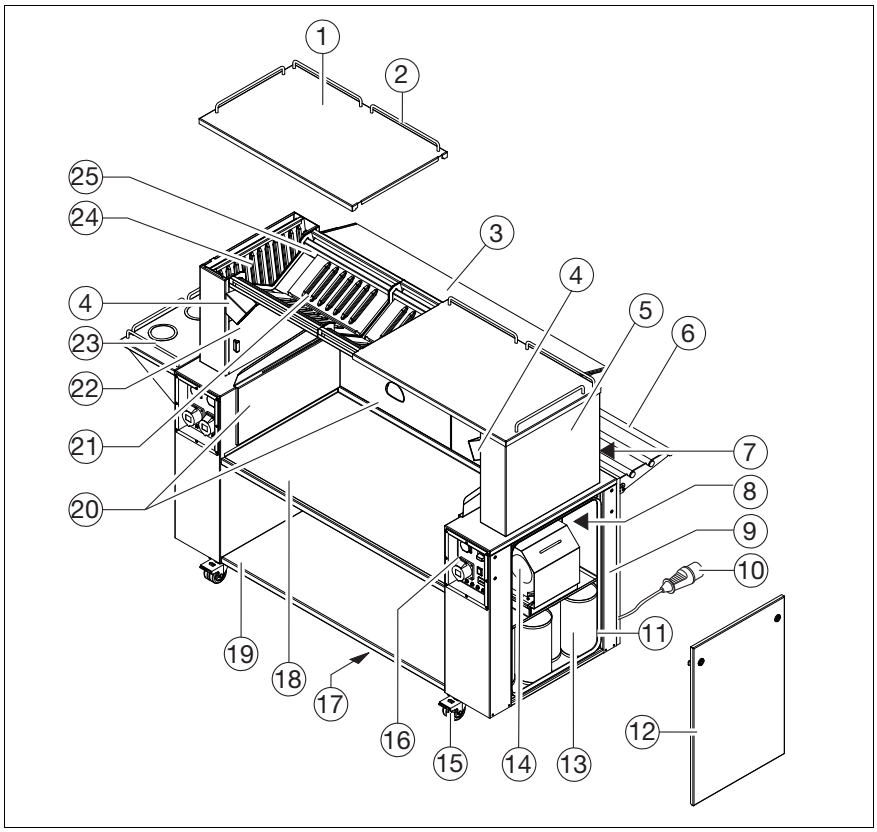
Overview

Unit **BC ES 2: Unit model with placement shelf**



(1) Lid of extraction bridge
(2) Splash guard made of ESG safety glass
(3) Exhaust duct
(4) Odour filter box
(5) Power cable with CEE power plug
(6) Filter spanner
(7) Seal for odour filter box
(8) Cover of odour filter box
(9) Activated charcoal filters
(10) Fans
(11) Steering castor with castor brake
(12) Operating panel with socket outlets, On/Off switch and multiple contact switch Fans
(13) Connection for potential equalisation (on unit underside)
(14) Placement shelf
(15) Air guide plates
(16) Baffle plate filters
(17) Cover plate of exhaust duct
(18) Filter cassette with flame protection filters and synthetic filters
(19) Filter bracket for baffle plate filters

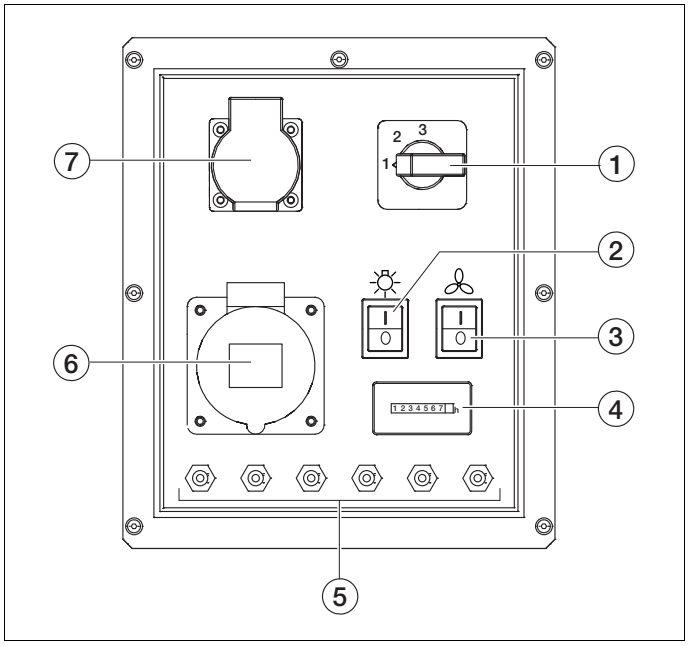
BC ES 3: Unit model with optional accessories



(1) Lid of extraction bridge
(2) Railing (optional)
(3) Sneeze guard, open (optional)
(4) Lighting (optional)
(5) Exhaust duct
(6) Tray slide, fold/down (optional)
(7) Splash guard made of ESG safety glass
(8) Filter spanner
(9) Odour filter box
(10) Power cable with CEE power plug
(11) Seal for odour filter box
(12) Cover of odour filter box
(13) Activated charcoal filters
(14) Fans
(15) Steering castor with castor brake
(16) Operating panel with socket outlets, On/Off switch and multiple contact switch fans, On/Off switch for lighting
(17) Connection for potential equalisation (on unit underside)
(18) Placement shelf
(19) Base bottom (optional)
(20) Air guide plates
(21) Baffle plate filters
(22) Cover plate of exhaust duct
(23) Hook-in shelf at side with railing and cutlery baskets (optional)
(24) Filter cassette with flame protection filters and synthetic filters
(25) Filter bracket for baffle plate filters

Operating panel with operating modules

☞ The illustration shows maximal loading for the operating panel on the right unit side with a 400 V CEE socket outlet, a 230 V Schuko plug and unit circuit breakers for the model with 32 A mains connection. Instead of the CEE socket outlet, a Schuko socket outlet may be present. For loading of the operating panel on the left unit side there are also different socket outlet variations.

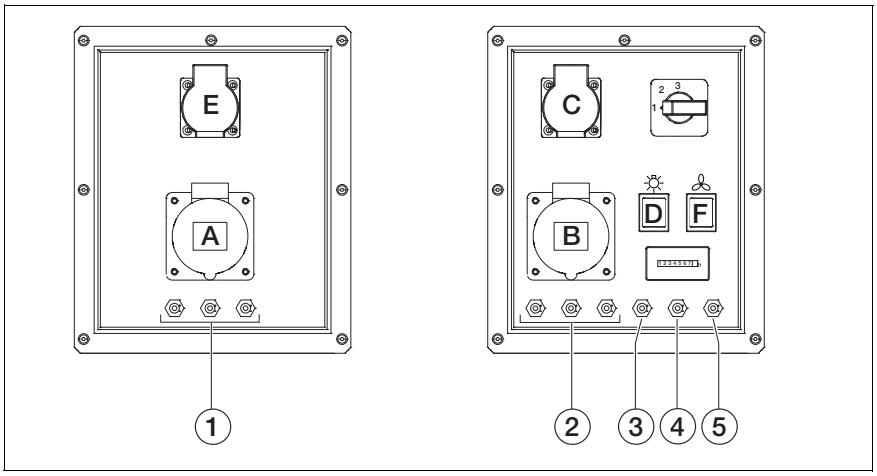


(1) Multiple contact switch for selection of fan power
(2) "Lighting" On/Off switch
(3) "Fans" On/Off switch
(4) Elapsed-hours meter
(5) Unit circuit breakers (only unit model with 32 A mains connection)
(6) 400 V CEE socket outlet (230 V Schuko socket outlet optionally)
(7) 230 V Schuko socket outlet

Assignment of unit circuit breakers

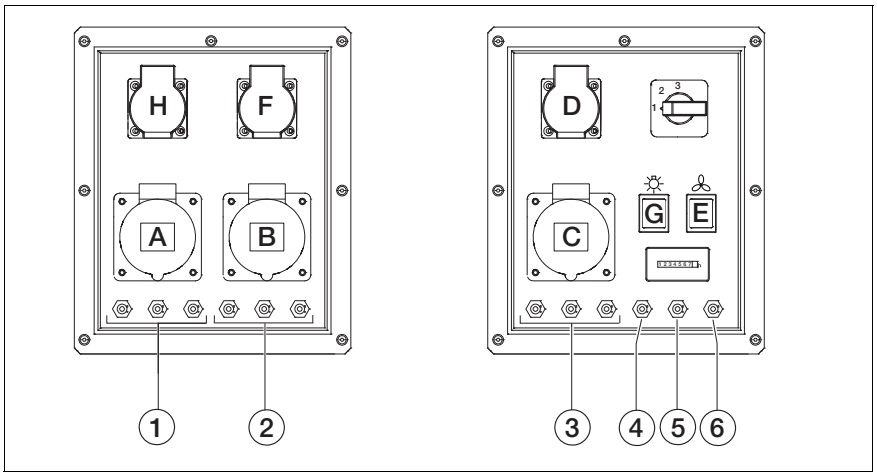
☞ The overview shows the assignment of the unit circuit breakers to each electrical unit component.

BC ES 2: Unit model with 32 A mains connection



(1) CEE socket outlet on left operating panel (A)
(2) CEE socket outlet on right operating panel (B)
(3) Schuko socket outlet on right operating panel (C)
(4) Lighting (D)
(5) Schuko socket outlet on left operating panel (E) and fans (F)

BC ES 3: Unit model with 32 A mains connection



(1) Left CEE socket outlet on left operating panel (A)
(2) Right CEE socket outlet on left operating panel (B)
(3) CEE socket outlet on right operating panel (C)
(4) Schuko socket outlet on right operating panel (D) and fans (E)
(5) Right Schuko socket outlet on left operating panel (F) and lighting (G)
(6) Left Schuko socket outlet on left operating panel (H)

Start-up

Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ The unit has no known defects or visible damage
- ✓ Room air system installed
- ✓ Draft-free surroundings

Inserting activated charcoal filters

i After delivery of unit, the separately delivered activated charcoal filters must be inserted.

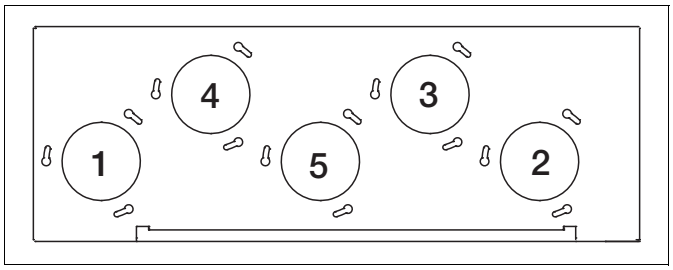
☞ Each odour filter box must be fitted with 5 activated charcoal filters. If less than 5 activated charcoal filters are inserted, regular extraction performance is impaired in the following way:

- Empty filter position opened downwards:
  Diminished odour filtering, less back pressure in odour filter box and therefore less air streaming from the nozzles of the air guide plates, resulting in poorer capture of fumes.
- Empty filter position closed downwards:
  Increased back pressure in odour filter box and therefore increased air streaming from the nozzles of the air guide plates, resulting in poorer capture of fumes.

☞ If the activated charcoal filters are not correctly locked and/or the seals have not been inserted, no proper operation is achieved either.

☞ To store the filter mounting key, a hanging device is mounted in the - seen from the operator side - right-hand odour filter box.

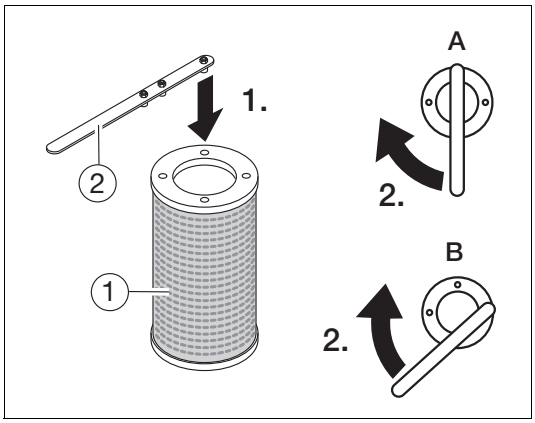
➨ Install the activated charcoal filters in the order shown.



➨ Check whether the flat seal is present on the bolts on the underside of the activated charcoal filters.

➨ Insert activated charcoal filters including seals with bolts downwards in the oblong holes of each position.

- Rotate activated charcoal filter (1) clockwise with the supplied filter mounting key (2) until the bayonet catch locks into the filter seat.

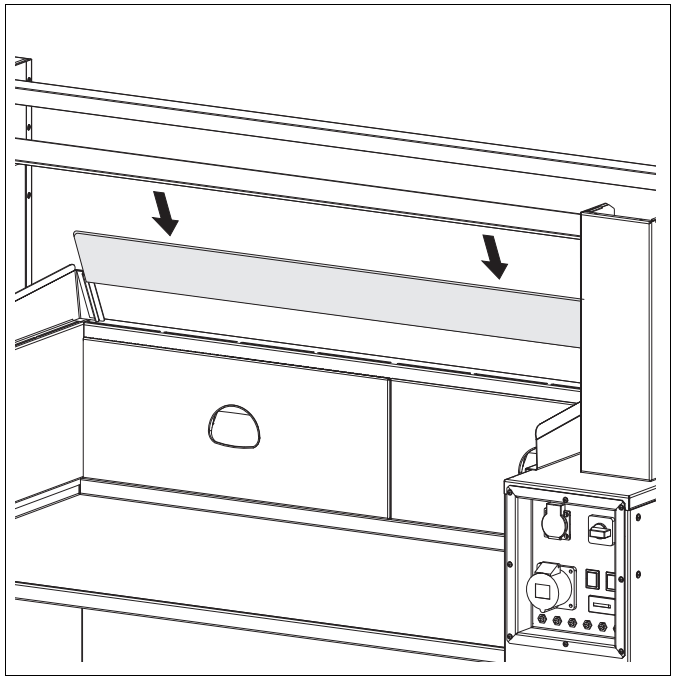


Inserting splash guard

i After delivery of unit, the separately delivered splash guard of safety glass must be inserted.

☞ Proper operation of the unit is only ensured when the splash guard is installed correctly.

- Push the splash guard into the retainers on the lateral air guide plates.



First cleaning

i After delivery, a first cleaning of the unit must be carried out.

- Remove all cardboard, protective paper, film and adhesive tape.
- Clean surfaces with suitable cleaning agents.

↳ Section "Cleaning agents" on page 39.

Selecting location

⚠ Danger!

Personal injury and property damage from grease explosion!
If water comes into contact with hot grease, in the worst cases a grease explosion with grease fires may be caused resulting in extremely serious property damage and injuries.

- Never operate the unit in rooms equipped with a sprinkler system for extinguishing fires.
- Do not operate the unit outdoors in the rain.

☞ Ensure sufficient lighting when changing locations.

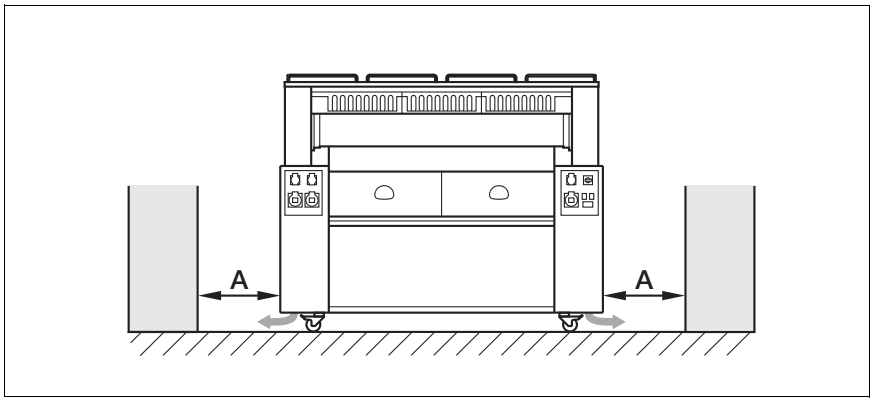
☞ Make sure that no flammable objects are located in the immediate vicinity of the unit.

☞ When selecting the location, take care not to impede air flowing out at the undersides of the odour filter boxes, as otherwise fume extraction will not function properly.

☞ Moisture produced by cooking escapes with the extracted air from the odour filter boxes. With high moisture levels and low floor temperatures, formation of condensation in the floor area underneath the odour filter boxes may occur.

Installing between side impediments reaching to the floor

☞ With installation of the unit between side impediments reaching to the floor (e.g. walls or servery counter with base skirting panel), minimal distances at sides of 400 mm must be complied with to ensure the maximum extraction performance. This applies regardless of the unit model and an optionally installed panel on the customer side.

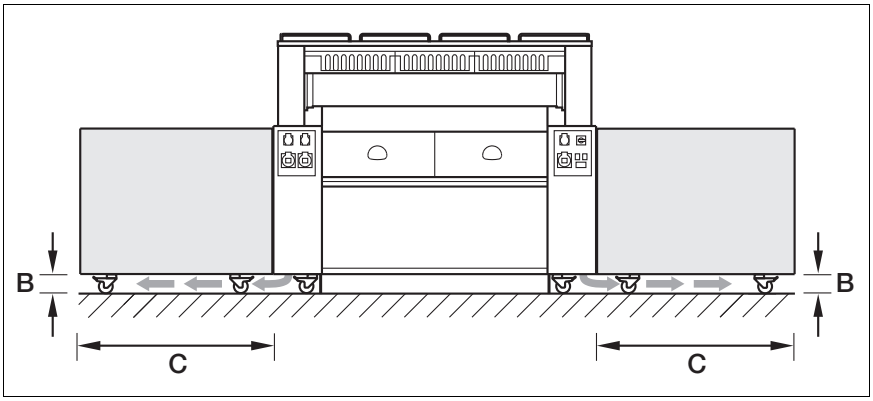


Spacing A: ≥ 400 mm to ensure maximum extraction performance

- Move the unit into its designated location and lock the castor brakes.
  ↳ Section "Moving the unit to a new location" on page 30.

Installing between modules

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



Spacing B: ≥ 100 mm to ensure maximum extraction performance
Spacing C: ≥ 1400 mm to ensure maximum extraction performance

➥ Move the unit into its designated location and lock the castor brakes.
↳ Section "Moving the unit to a new location" on page 30.

Plugging the unit into a socket outlet

☞ A connection for potential equalisation is on the unit underside. According to country-specific specifications, units to be operated together must be connected via the potential equalisation.

✓ The unit is switched off

⚠ Danger!

Danger of an electrical shock!
A short circuit in an external unit connected to the unit (e.g. due to overheating of the mains supply line) can cause an electric shock when the unit is touched.

➥ Only connect the unit to a mains socket outlet equipped with a fault-current protective device.

⚠ Caution!

Damage to the unit electrical system!
If the unit is not rated for the mains voltage or frequency which is available, the unit electrical system may suffer permanent damage.

➥ Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the mains socket outlet.

⚠ Caution!

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

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

➥ Plug the power plug into the socket outlet.
The unit is ready for operation.

Connecting external devices

i In the placement niche, up to 2 (BC ES 2) or 3 (BC ES 3) table-top cooking units or heat-retaining units with 400 mm notched slot can be positioned.

i With connected fume extraction module, the socket outlets have constant mains voltage. The socket outlets cannot be switched off separately.

☞ Specifications and notes for installation and connection in the instructions for cooking units and heat-retaining units must be observed.

☞ A connection for potential equalisation is on the unit underside. According to country-specific specifications, units to be operated together must be connected via the potential equalisation.

☞ If external units are connected to socket outlets with insufficient power, the unit circuit breakers (only with unit model with 32 A mains connection) or customer-accessible fuse is triggered. The maximum connected load of the socket outlets for the connection of external devices is dependent upon the specific fume extraction module. The exact values are contained in the list in the Technical Data.
↳ Section "Technical data" on page 57.

☞ No gas-operated external units may be operated with the fume extraction module.

☞ No external units may be operated together with the fume extraction module, which produce an open flame during their operation.

☞ The height of external units operated upon the placement shelf must not exceed 300 mm. Higher units can negatively influence the stream of air from the air nozzles of the air guide plates.

✓ Voltage, mains frequency and power consumption of the external devices correspond to values specified in Technical Data

⚠ Danger!

Personal injury and property damage from grease explosion!
If deep fryers or griddles are operated together with cooking units with water (e.g. bain-maries, pasta cookers etc.), water can come into contact with the hot grease. In worst cases this may cause a grease explosion and grease burning with the result of dire property damage and injury.

➥ Deep fryers/griddles must never be operated together with cooking units filled with water (e.g. bain-maries or pasta cookers).

⚠ Caution!

Damage to the unit electrical system!
If external units are not rated for the mains voltage or frequency of the socket outlets of the fume extraction module, the unit electronics of both units may suffer damage.

- Before connecting, ensure that the mains voltage and frequency listed on the rating plate of the external unit matches the corresponding values of the socket outlet of the fume extraction module.

⚠ Caution!

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

- Make sure that the extraction module and external units, in particular cooking and heat-retaining units, are switched off before connecting.

⚠ Caution!

Damage to the unit electrical system and the socket outlets provided on the unit side!
If external units are not switched off when connecting or disconnecting the mains plug to/from the unit socket outlets with the fume extraction module connected, the unit electrical system of both units may be damaged (burning of plug contacts and/or socket outlet contacts).

- Make sue that external units, especially cooking units and heat-retaining units, are switched off before connection.

- Place cooking units and heat-retaining units in the placement niche and connect to a suitable socket outlet of the fume extraction module.
- If required, connect further external units.
- Connect the potential equalisation if necessary.

Operation

Starting/ending extraction operation

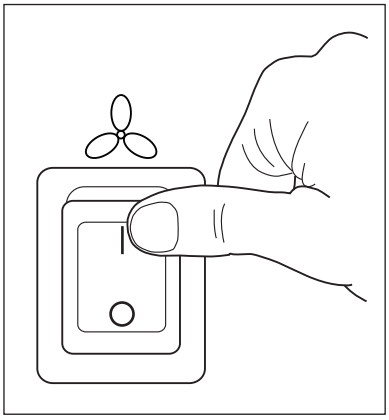
ℹ Both fans in the odour filter boxes are switched on and off via the same switch. Separate operation of the fans is not possible.

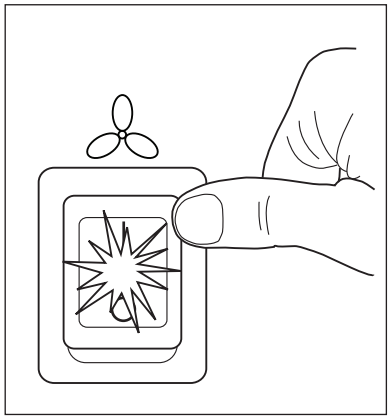
ℹ With extraction operation for the first time, small, loose activated charcoal particles are blown out of the unit with the extracted air for a short period. These settle on the floor below the odour filter boxes. After transportation of the unit, this behaviour may happen again.

Switching on extraction

✓ Unit connected to power supply

➨ Start extraction operation with the "Fans" On/Off switch.
The operation indicator LED of the "Fans" On/Off switch lights up.

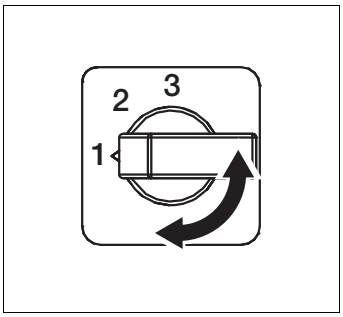




Selecting power step of extraction

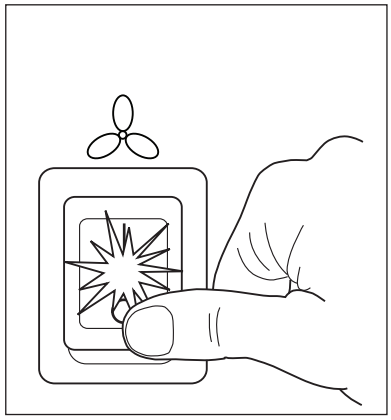
☞ The extraction operation has 3 power steps:
- 1 = weakest power step
- 2 = medium power step
- 3 = strongest power step

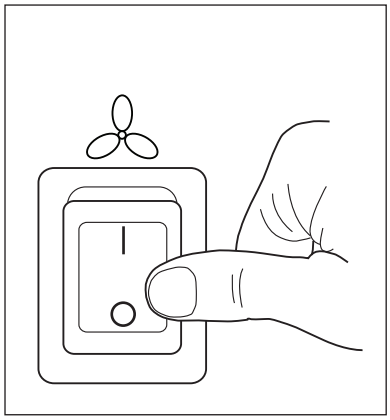
➨ Select the desired power step with the multiple contact switch



Switching off extraction

➨ End extraction operation with the "Fans" On/Off switch.
The operation indicator LED of the "Fans" On/Off switch goes out.





Switching lighting on or off

Unit model with lighting

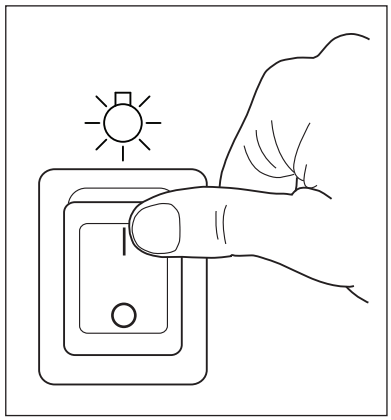
ℹ The lighting is used to illuminate the cooking area.

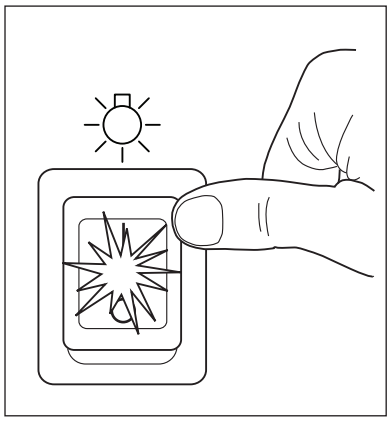
⚠ Caution!

Danger of burns!
Housing and of the lighting installation become hot during operation.
Contact with unprotected skin can result in burns.
➨ Do not touch the hot lighting installation with unprotected skin.

Switching on lighting

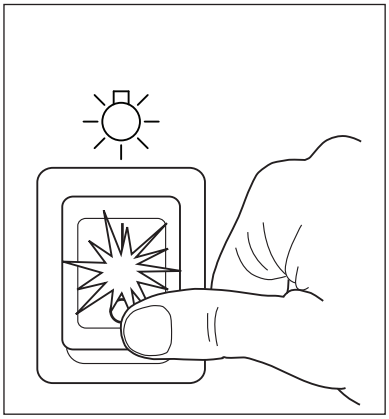
✓ Unit connected to an socket outlet
➨ Switch on "Lighting" On/Off switch.
The operation indicator LED of the "Lighting" On/Off switch lights up.

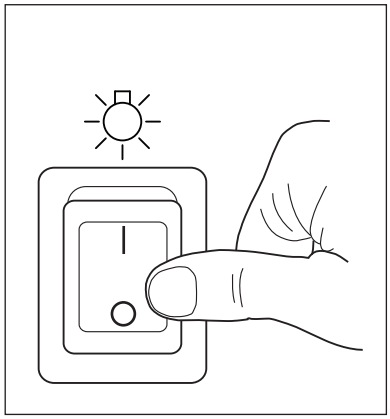




Switching off lighting

➨ Switch off "Lighting" On/Off switch.
The operation indicator LED of the "Lighting" On/Off switch goes out.





Extracting and filtering cooking fumes

i The unit is only suitable for the extraction and filtering of fumes produced by the cooking and temperature maintenance of food.

i Odour filtering is dependent upon various constraints: Type of prepared foods, resulting quantity of fumes, grease and moisture content of fumes and degree of saturation of the activated charcoal filters.

☞ Correct operation of the unit is only ensured when all air guide plates, the splash guard and all filters (baffle plate filters, flame protection filters, synthetic filters and activation charcoal filters) are correctly installed.

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

☞ The service life of the activation charcoal filters is very dependent upon the usage conditions of the unit. It cannot be visually recognised whether the activated charcoal filters are saturated. BLANCO recommends replacing the activated charcoal filters when odour filtering during normal operation becomes worse. This may be the case after approx. 750 operating hours. Replacement of the activated charcoal filters should be carried out after a maximum of 1,500 operating hours or once yearly.

☞ Operate cooking units and heat-retaining units only when extraction of the fume extraction module is switched on.

☞ Do not operate the fume extraction module with cooking units unattended.

☞ Keep children away from the unit.

⚠ Danger!

Personal injury and property damage from grease explosion!
If deep fryers or griddles are operated together with cooking units with water (e.g. bain-maries, pasta cookers etc.), water can come into contact with the hot grease. In worst cases this may cause a grease explosion and grease burning with the result of dire property damage and injury.

- ➥ Deep fryers must never be operated together with cooking units with water (e.g. bain-maries, pasta cookers).
- ➥ Do not operate the unit outdoors in the rain.

⚠ Warning!

Danger of fire!
If open flames are extracted with the fume extraction module, as produced for example with the flaming of foods or cooking with open fires, there is a danger of fire.

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

⚠ Caution!

Danger of slipping and risk of damage to floor!
Moisture produced by cooking escapes with the extracted air from the odour filter boxes. With high moisture levels and low floor temperatures, formation of condensation in the floor area underneath the odour filter boxes may occur. This may cause danger of slipping and risk of damage to the floor.

- ➥ Regularly wipe up condensation water on the floor.

- ➥ Switch on extraction and set desired power level.
  - ↳ Section "Starting/ending extraction operation" on page 24.
- ➥ Switch on cooking units or heat-retaining units.

Preparation for restarting of unit after protective temperature limiters are triggered

ℹ Each exhaust duct has a temperature sensor that measures the temperature of sucked in fumes. If the temperature in an exhaust duct exceeds +60 °C, e.g. with the sucking in of an open flame, the protective temperature limiters are triggered. Both fans are then immediately switched off in order to prevent excess unit damage. Resetting the protective temperature limiters is only possible after the unit has cooled down (may take up to 30 minutes).

☞ When the protective temperature limiters are triggered, only the connection of the fans to the power supply is interrupted. Connected external units continue to be connected to the power supply.

- ➥ Switch off external devices.
- ➥ Unplug the power plug of the fume extraction module.

⚠ Warning!

Personal injury from jet flames!
If grease in the grease collecting channel or the baffle plate filters has caught fire, a jet flame may occur from this smouldering fire because of the sudden supply of oxygen.

- ➥ Carefully remove lid of extraction bridge.

- Inspect the interior of the extraction bridge for burn residues, clean and reinsert.
  - Section "Cleaning the extraction bridge" on page 41.
- Remove both filter cassettes from the exhaust ducts, check synthetic filters for traces of burning and damage.
  - Section "Cleaning the exhaust ducts" on page 43.
- If necessary, replace synthetic filter in the filter cassettes.
- Check exhaust ducts for burn residues and clean them.
- Reinsert filter cassettes in the guide rails of the exhaust ducts.
- Remove covers of the odour filter boxes and then remove fans.
  - Section "Cleaning the odour filter boxes" on page 51.
- Check fans for burning residues from the synthetic filter.
- If necessary, have fans cleaned by an authorised service point.
  - Section "Repairs" on page 64.
- Check activation charcoal filters for soiling and replace if necessary.
- Clean the odour filter boxes.
- Reinsert fans in the odour filter boxes.
- After resetting the protective temperature limiters, refit covers of the odour filter boxes.

Resetting protective temperature limiters

i The unit has a protective temperature limiter in each of the two odour filter boxes. Both switches must always be reset, as it cannot be seen whether one or both switches have triggered. The fans can only be switched on when both switches have been reset.

☞ The protective temperature limiters can only be reset after cooling down of the temperature sensor. This cooling down process may take up to 30 minutes after triggering.

☞ The protective temperature limiters are covered with protective covers. The protective covers must always be refastened after resetting of the switches in order to protect the switches from moisture.

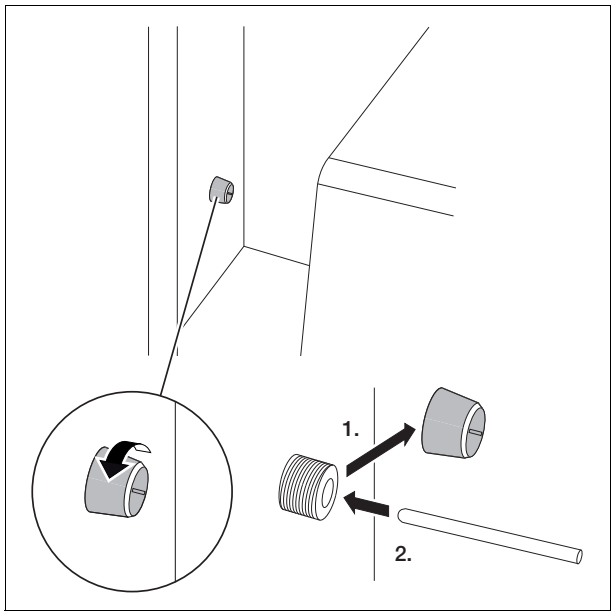
✓ Temperature sensor cooled down

✓ Extraction bridge, filter cassettes with synthetic filters, exhaust ducts, odour filter boxes and fans inspected for soiling and damage and cleaned.

✓ Unit disconnected from the power supply

✓ Covers of odour filter boxes removed

➥ Screw off protective covers of both protective temperature limiters and place them aside (1.).



⚠ Caution!

Material damage!
If the protective temperature limiters are reset with a very sharp object, e.g. a skewer or needle, this may cause damage to the switch.

➥ Press a pin (diameter max. 3 mm) carefully into the opening of the protective temperature limiter until the switch locks into place (2.).
➥ Repeat process for second protective temperature limiter.

➥ Screw protective covers back on.
The fans are ready for operation again.

Resetting unit circuit breakers

Unit model with 32 A mains connection

ℹ Unit circuit breakers are found on the operating panels of the unit for electrical protection of the unit socket outlets and the other electrical components (fans, lighting) to a maximum power input of 16 A.

☞ With overload at a unit circuit breaker, i.e. when 16 A power input is exceeded, the unit circuit breaker is triggered (pin below transparent cover cap jumps out).

☞ Assignment of the unit circuit breakers to the corresponding electrical components for the fume extraction modules BC ES 2 and BC ES 3 is shown in an overview.

↳ Section "Assignment of unit circuit breakers" on page 17.

✓ Cause for overload eliminated
✓ Unit circuit breaker cooled down
➥ Press pin into the corresponding unit circuit breaker.
The unit circuit breaker is reset.
The power supply of the respective electrical component is restored.

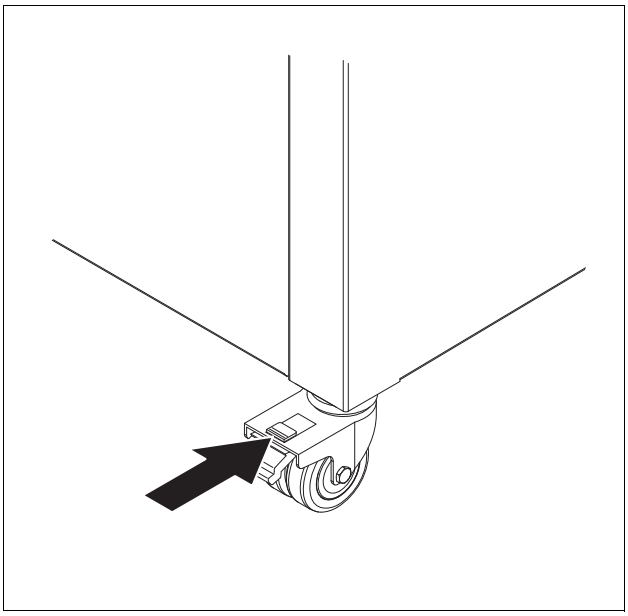
Moving the unit to a new location

✓ Extraction operation switched off

✓ Optional lighting switched off

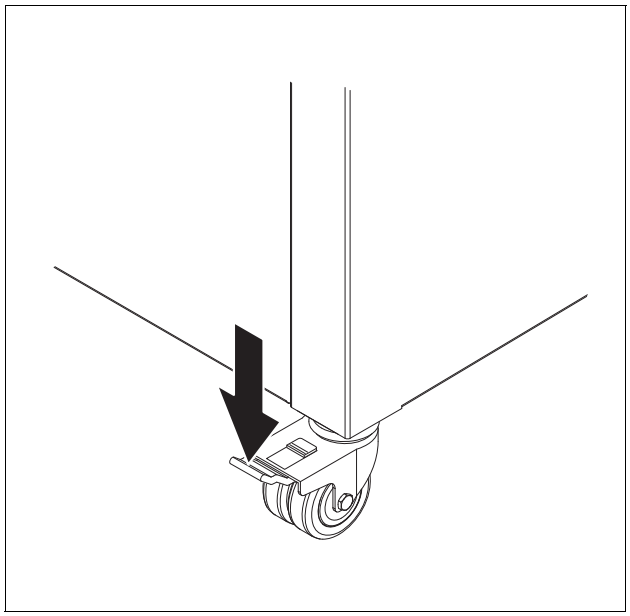
✓ External devices switched off

- Unplug the power plug.
  ↳ Chapter "Shutting Down" on page 34.
- Make sure that no objects which could fall are located on the placement shelf, the placement surfaces or the lid of the extraction bridge.
- Fold the optional tray slide downwards.
  ↳ Section "Folding the tray slide downwards" on page 32.
- Remove optional hook-in shelf(s).
  ↳ Section "Unhooking/hooking in the hook-in shelf" on page 33.
- Attach power plug with cable to unit to prevent it being rolled over by the unit castors.
- Release the castor brakes.



- Using two hands, carefully push the unit to its new location.

➥ Lock the castor brakes.



Traversing ramps, recesses, slanted surfaces

☞ All information and conditions for moving the unit to a new location on a level surface are also valid for the traversing of ramps, recesses and slanted surfaces.

✓ Two people

➥ First check whether the unit can be safely pushed over the ramp, recess or slanted surface.

➥ Remove external cooking units or heat-retaining units from the placement shelf as these may otherwise slide out of the unit.

⚠ Warning!

The unit can tip!
The unit can tip over when traversing a slanted surface.

➥ Never move the unit across a surface (e.g. ramp) with an incline >10°.

⚠ Warning!

Insufficient holding effect of 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 it against rolling away (e.g. with wedges).

⚠ Warning!

Personal injury and property damage from swerving sideways of unit!
The unit has good manoeuvrability with the 4 steering castors. When traversing ramps, recesses or slanted surfaces, the unit can swerve sideways more easily.

➥ Carefully push the unit over the ramp, recess or slanted surface with 2 people (one at each end of the unit).

⚠ Caution!

Material damage from placing unit on floor!
When traversing slanted surfaces or ramps, the unit may contact the ground and be damaged or become unmanoeuvrable due to the low ground clearance.

- Transport the unit over ramps and inclined surfaces with a suitable means of transport (e.g. a lift truck) if necessary.

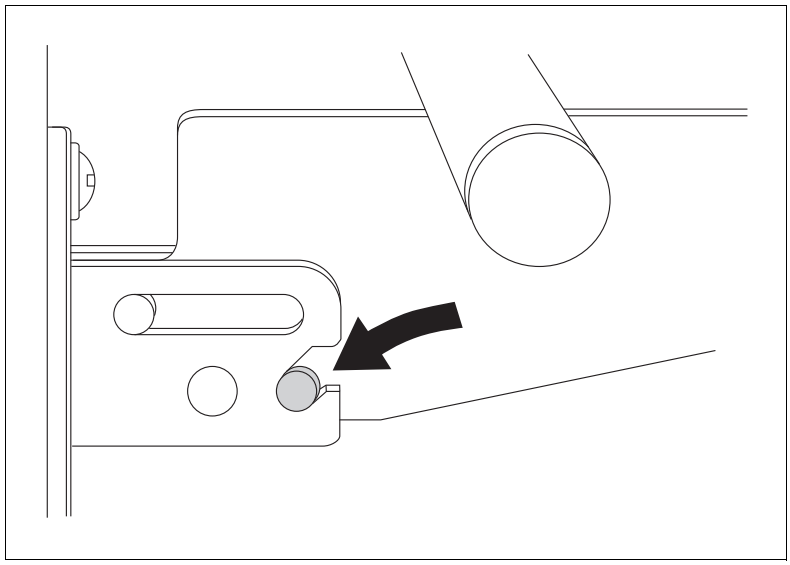
Folding up and latching the tray slide

⚠ Warning!

Danger from overloading
Overloading can lead to the table slide folding down suddenly. Objects placed on it can result in damage and/or injuries by falling down.

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

- Lift the tray slide until it is about 30° above the horizontal.
- Now push the tray slide at a downward slope towards the unit and let it engage in the two side locks.



- Check once more to ensure that the tray slide is properly latched in the two locks and correct if necessary.

Folding the tray slide downwards

- Now lift the tray slide at an upward slope away from the unit until the two latching devices disengage.
- Folding the tray slide downwards.

Unhooking/hooking in the hook-in shelf

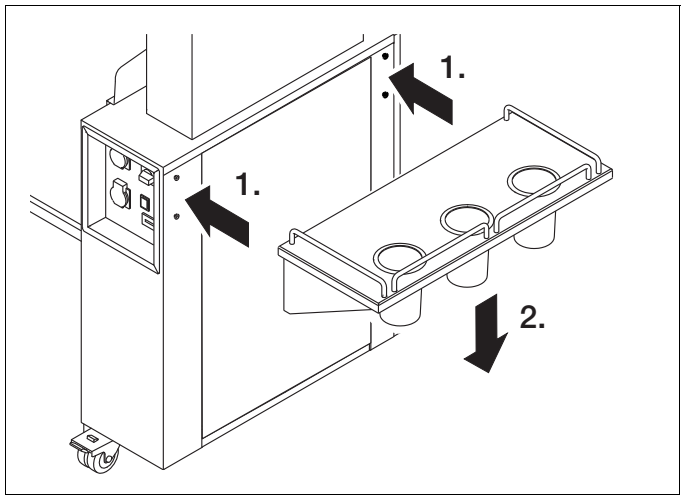
⚠ Warning!

Danger from overloading
Overloading can lead to the hook-in shelf folding down suddenly. Objects placed on it can result in damage and/or injuries by falling down.

- Load the hook-in shelf with a maximum surface load of 25 kg.

☞ The hook-in shelf can be attached to both short sides of the unit.

- For hooking in, place the shelf on the short side of the unit so that the screw heads grip into the keyholes of the shelf bracket (1.).
- Press the hook-in shelf downwards as far as possible (2.).

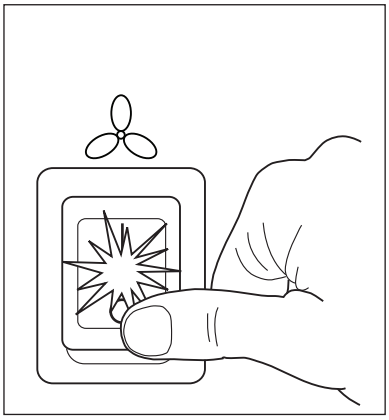


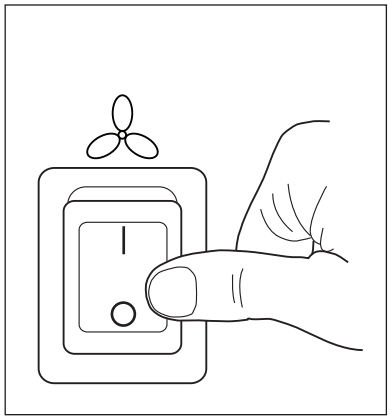
- For hooking out, lift the hook-in shelf and remove from the unit.

Shutting Down

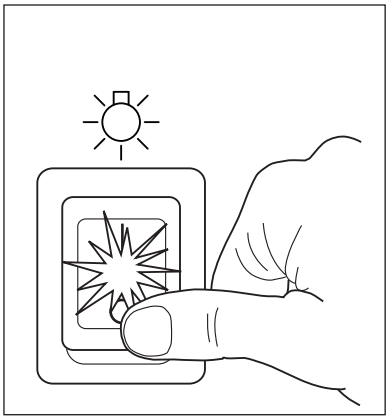
Shutting the unit down

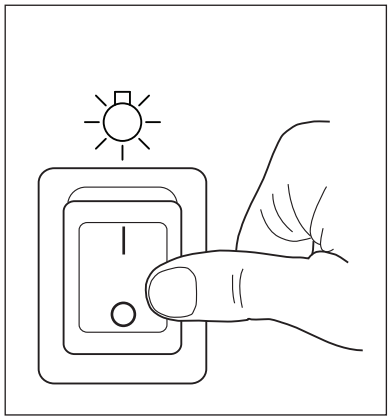
- End extraction operation with the "Fans" On/Off switch.
  The operation indicator LED of the "Fans" On/Off switch goes out.





- Switch off optional lighting with the "Lighting" On/Off switch.
  The operation indicator LED of the "Lighting" On/Off switch goes out.





- Unplug the power plug.
- Clean the unit.
  ↳ Chapter "Cleaning and care" on page 39.

Help in the event of problems

All electrical components (fans, lighting, socket outlets) are not supplied with electricity

Cause	Action
Power plug is unplugged or not plugged in properly.	➨ Plug the power plug into the socket outlet and ensure proper seating.
Power cable is damaged; e.g. a wire is broken (can also occur without external damage).	➨ Have power cable replaced by a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.
Customer fuse (building fuse) is defective.	➨ Check the customer-accessible fuses and have replaced if necessary.
Unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.

Some electrical components are not supplied with electricity (only unit model with 2 power cables)

Unit model with 2 power cables

Cause	Action
A power plug is unplugged or not plugged in properly.	➨ Plug the power plug into the socket outlet and ensure proper seating.
A power cable is damaged; e.g. a wire is broken (can also occur without external damage).	➨ Have power cable replaced by a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.
Customer-accessible fuse (household fuse) is defective.	➨ Check the customer-accessible fuses and have replaced if necessary.

Some electrical components are not being supplied with power (only unit model with 32 A electrical connection)

Unit model with 32 A electrical connection

Cause	Action
One or more unit circuit breakers have been triggered.	➨ Check unit circuit breakers and reset triggered breakers. ↳ Section "Resetting unit circuit breakers" on page 29.

One or both fans do not function

Cause	Action
Power plug of one or both fan cables is unplugged or not plugged in properly.	➨ Plug in power plugs of the fan cables in the unit socket outlets of the odour filter boxes. ↳ Section "Inserting fan" on page 54.
Protective temperature limiters of one or both fans have been triggered	➨ Reset protective temperature limiters. ↳ Section "Resetting protective temperature limiters" on page 28.
Unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.

Extraction performance insufficient or only functions on one side

Cause	Action
Unit is exposed to drafts.	➨ Stop the drafts. – or – Change location of unit.
Power step of extraction set too low.	➨ Select higher power step. ↳ Section "Selecting power step of extraction" on page 24.
Baffle plate filters clogged.	➨ Clean baffle plate filters. ↳ Section "Cleaning the extraction bridge" on page 41.
Synthetic filters clogged.	➨ Clean or replace synthetic filters. ↳ Section "Cleaning the exhaust ducts" on page 43.
A plug of a fan cable is unplugged or not plugged in properly.	➨ Plug the plug of the fan cable into the unit socket outlet of the odour filter boxes. ↳ Section "Inserting fan" on page 54.
Protective temperature limiters of one or both fans have been triggered.	➨ Reset protective temperature limiters. ↳ Section "Resetting protective temperature limiters" on page 28.
Splash guard is missing.	➨ Mount the splash guard made of safety glass. ↳ Section "Cleaning the placement niche" on page 48.
One or more air guide plates are missing or not fitted properly.	➨ Check air guide plates in the placement niche and position properly if necessary. ↳ Section "Cleaning the placement niche" on page 48.

Cause	Action
Filter brackets of the extraction bridge installed with incorrect orientation.	➨ Install filter brackets with correct orientation. ↳ Section "Installing baffle plate filters and filter brackets" on page 43.
One or both filter cassettes are not inserted properly or are missing.	➨ Correct seating of the filter cassette or replace filter cassette. ↳ Section "Installing filter cassettes and guide rails" on page 46.
Seal of one or both odour filter boxes is damaged or is missing.	➨ Check seal and have replaced. ↳ Chapter "Maintenance" on page 65.
One or several activation charcoal filters are not installed properly or are missing.	➨ Check whether 5 activation charcoal filters per odour filter box are present and correctly inserted. ↳ Section "Inserting activation charcoal filters" on page 53.
Only one fan is installed (e.g. after cleaning).	➨ Reinsert second fan. ↳ Section "Inserting fan" on page 54.
Defective fans.	➨ Check air stream on underside of the odour filter boxes. ➨ Have defective fans replaced by a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.

Diminished odour filtering

Cause	Action
The unit has been insufficiently cleaned.	➨ Clean unit regularly according to instructions. ↳ Chapter "Cleaning and care" on page 39.
One or both synthetic filters are missing or are saturated.	➨ Insert or replace synthetic filters. ↳ Section "Cleaning the exhaust ducts" on page 43.
One or several activation charcoal filters are not installed properly or are missing.	➨ Check whether 5 activation charcoal filters per odour filter box are present and correctly inserted. ↳ Section "Inserting activation charcoal filters" on page 53.
One or more activated charcoal filters are saturated.	➨ Replace all activated charcoal filters. ↳ Section "Cleaning the odour filter boxes" on page 51.

Extraction operation does not function, "Fans" On/Off switch is switched on, operation indicator LED does not illuminate

Cause	Action
One or both protective temperature limiters have been triggered.	➨ Carry out required measures for starting up extraction gain. ↳ Section "Preparation for restarting of unit after protective temperature limiters are triggered" on page 27. ➨ Reset protective temperature limiters. ↳ Section "Resetting protective temperature limiters" on page 28. ➨ Notify a facility authorised to carry out repairs in cases of visible damage. ↳ Chapter "Repairs" on page 67.
Fan or unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.
Unit circuit breaker has triggered (only unit model with 32 A electrical connection).	➨ Check unit circuit breakers and reset triggered breakers. ↳ Section "Assignment of unit circuit breakers" on page 17. ↳ Section "Resetting unit circuit breakers" on page 29.

Lid cannot be fitted correctly

Cause	Action
Guide rails and/or filter cassettes have not been correctly inserted in one or both exhaust ducts.	➨ Check guide rails and filter cassettes for correct seating. ↳ Section "Installing filter cassettes and guide rails" on page 46.
Lid or installation components are bent.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.

The unit has external damage

Cause	Action
Damage during transport, change of location or other external influences	➨ Shut down unit. ➨ Secure the unit from being started up accidentally. ➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 67.

Cleaning and care

Stainless steel

Resistance to corrosion

The corrosion resistance of stainless steel is based on the formation of a passive layer on the material surface. This passive layer is an oxide layer which forms due to a chemical reaction of the oxygen present in the area around the material surface with the alloy elements present in the stainless steel. Damage to the passive layer caused by mechanical influences is automatically repaired - when a sufficient amount of oxygen is present at the material surface. Damage to the passive layer caused by (oxygen-consuming) substances which reduce chemical influences and which contact the material surface in concentrated form and/or at high temperature can be counteracted through treatment with oxidising acids.

Cleaning frequency

The unit must be thoroughly cleaned after each use.

Clean synthetic filter daily or after each use, or replace.

⚠ Caution!

Danger of fire!

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

➥ Clean odour filter box according to level of soiling, but at least once weekly.

Cleaning methods

The prescribed cleaning method for routine daily cleaning is to wipe down the unit with a damp cloth.

Persistent soiling may be removed with a brush (synthetic or natural bristles).

Removable metal parts (baffle plate filters, filter brackets, filter cassette frames, flame protection filters, guide rails, cover plates of exhaust ducts and air guide plates) may be cleaned in a dishwasher.

☞ Do not use a steam jet unit or high-pressure cleaner.

Cleaning agents

Powder-coated surface/synthetic surfaces

The following cleaning agents may be used:

- Commercial cleaning agents in aqueous solution
- Soft cleaning cloth
- BLANCO microfibre cleaning cloth (use with water only)

⚠ Caution!

Material damage

Stainless steel cleaning and scouring agents scratch the surface.

➥ Do not use stainless steel cleaning or scouring agents.

Cleaning agents or cleaning agents with the following ingredients will damage the surface:

- Ethyl alcohol, isopropyl alcohol or higher alcohols
- Acetone
- Cleaning benzene
- Turpentine
- Acetic ester

➥ Never use cleaning agents containing solvents.

Stainless-steel surfaces

The following cleaning agents may be used:

- Commercial cleaning agents in aqueous solution
- Soft cleaning cloth
- BLANCO microfibre cleaning cloth (use with water only)

Cleaning agents for heavily soiled stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. BLANCOPOLISH

Performing maintenance on stainless steel

i Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

➥ When the unit is not in operation, keep unit doors open to allow air circulation within.

➥ Regularly remove lime, fat, starch and protein coatings by cleaning. Corrosion due to lack of air contact can occur under these coatings.

i The contact of rustproof stainless steel with concentrated acids, spices, salts, etc. can cause corrosion. Acid fumes produced during tile cleaning can also lead to corrosion.

➥ Do not allow concentrated acids, spices, salts etc. to come into extended periods of contact with parts made of stainless steel.

i Contact with other metals may form chemical compounds which can cause corrosion.

➥ Do not damage the surface of stainless steel, especially not with other metals.

i Extreme corrosion can result when stainless steel comes into contact with iron (e.g. steel wool, wire scraps, iron-fortified water).

➥ Avoid contact with iron and steel.

Cleaning the unit

⚠ Caution!

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

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

✓ Hot parts of unit have cooled down

➥ Remove installation/attached components

➥ Clean unit with cleaning methods and cleaning agents described above.

➥ After cleaning with a stainless steel cleaning agent, wipe with a damp cloth and rub dry.

Cleaning the extraction bridge

✓ External cooking units and heat-retaining units removed from placement shelf

✓ All objects removed from unit lid

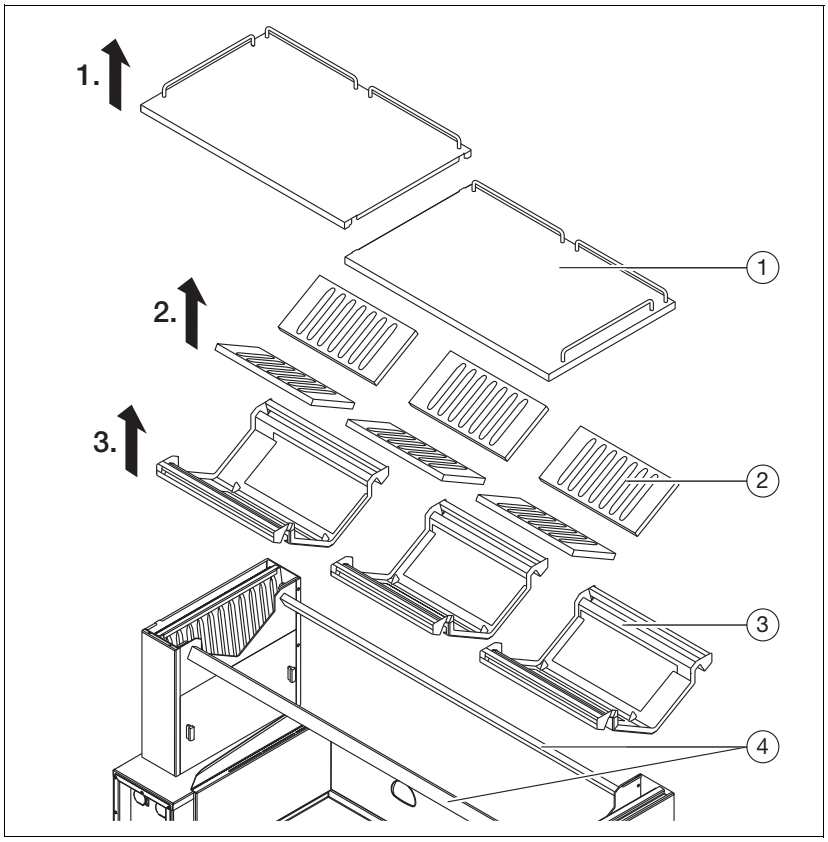
✓ Unit disconnected from the power supply

Removing baffle plate filters and filter brackets

Unit model BS ES 3

☞ The BC ES 3 fume extraction module has a two-part lid. Seen from the serving side, the left lid lies on a clip of the right lid. For detachment, the left lid must therefore be removed first.

➥ Remove lid (1) of extraction bridge.



(1) Lid of extraction bridge
(2) Baffle plate filters
(3) Filter brackets
(4) Rack of extraction bridge

➥ Press against the baffle plate filters (2) from below and take out the baffle plate filters upwards in turn.

⚠ Caution!

Danger of slipping!
If grease residues from the baffle plate filters or from the grease collecting channel of the filter brackets drip onto the floor there is danger of slipping.

➥ Clean grease collecting channel before removing the filter brackets.

➥ Remove the filter brackets (3) upwards from the rack of the extraction bridge.

Cleaning rack of extraction bridge, baffle plate filters and filter brackets.

☞ Baffle plate filters and filter brackets can be cleaned in a dishwasher (basket size at least 500 mm x 500 mm).

➥ Clean lid, baffle plate filters and filter bracket.

➥ Clean the frame of the extraction bridge with the cleaning methods and cleaning agents described above.

Installing baffle plate filters and filter brackets

☞ Proper operation of the unit is only ensured when all baffle plate filters are installed correctly.

☞ When reinserting, make sure filter brackets are oriented correctly:

- Both brackets with a wide and a narrow side section each must be oriented outwards. They must be inserted so that the wide side section is oriented to the right or left on the outside.
- The filter bracket with both narrow side sections goes in the middle (only BC ES 3).

☞ When inserting the baffle plate filters, take care that the square drainage holes on the side are oriented to the floor so that grease runs into the grease collecting channel.

➨ Inserting filter brackets.

➨ Insert baffle plate filters with the upper narrow side first in the filter brackets.

☞ Before placing the lid on, clean the extraction bridge filter cassette, exhaust duct and grease catch tray.

Cleaning the exhaust ducts

Removing filter cassettes and guide rails

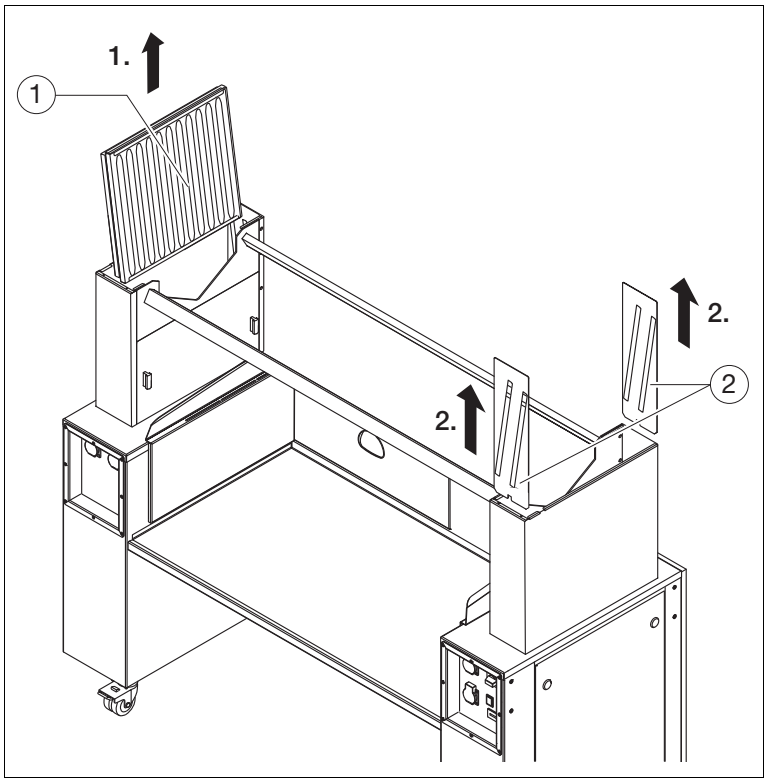
ℹ The filter cassettes consist of filter frame, synthetic filter and flame protection filter that are pushed into each other. They are positioned at an angle in the exhaust ducts, fixed by 2 guide rails each.

⚠ Caution!

Danger of injury and material damage from falling parts!
During removal of the filter cassettes take care that the cassettes are not rotated. The flame protection filter may slide out and cause injuries or become damaged when falling.

➨ Grip filter cassettes with flame protection filter on their sides during removal.

➥ Pull filter cassette (1) upwards from the guide rails and place on a horizontal surface.



(1) Filter cassette
(2) Guide rails

➥ Pull guide rails (2) upwards from the exhaust duct.

Cleaning grease catch trays and exhaust ducts.

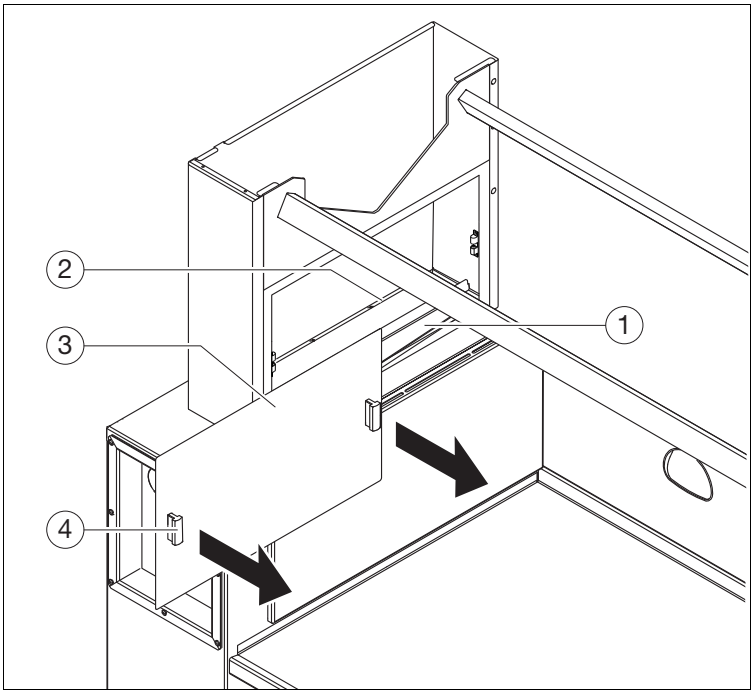
☞ The grease catch trays and exhaust ducts must be cleaned after each use for reasons of hygiene.

☞ Do not use sharp objects for cleaning in order to prevent damage to the joint seals.

☞ The cover plates can be cleaned in a dishwasher (basket size at least 500 mm x 500 mm). Before reinstalling, a cover plate must first cool off after being cleaned in a dishwasher, as it otherwise does not fit into the perfectly-fitted cut-out of the exhaust duct.

✓ Filter cassettes and guide rails removed

➥ Pull off cover plate (3) of the exhaust duct (2) with the handle grips (4) from the snap closures and place aside.



(1) Grease catch tray
(2) Exhaust duct
(3) Cover plate of exhaust duct
(4) Handle grips of cover plate

➥ Clean grease catch trays (1), exhaust ducts (2) and cover plates (3) with the cleaning methods and cleaning agents described above.

➥ For inserting, press the cover plates onto the exhaust ducts until they snap in.

Dismantling, cleaning and assembling filter cassettes

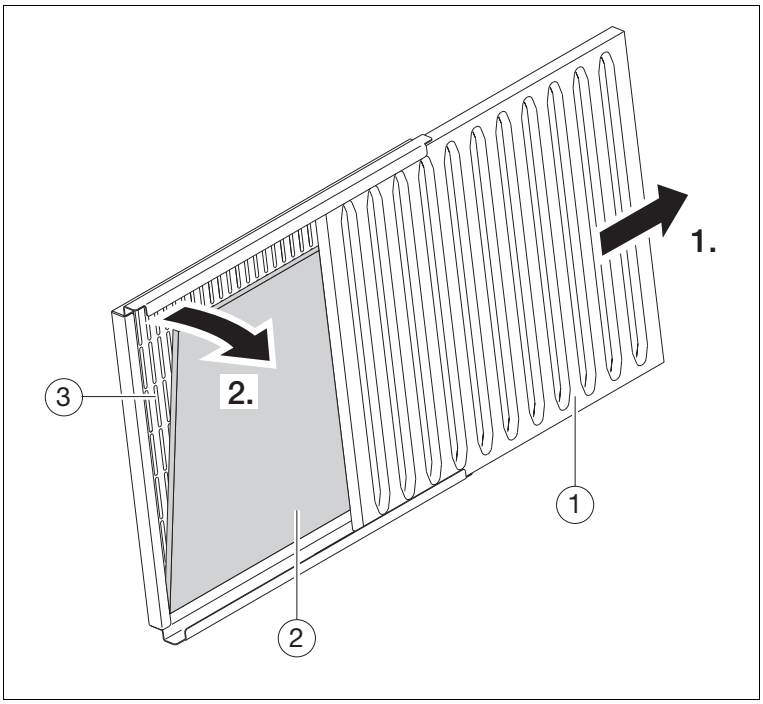
☞ Flame protection filters, filter cassette frame and guide rails can be cleaned in a dishwasher (basket size at least 500 mm x 500 mm).

☞ The synthetic filter can be washed out per hand with a commercial mild-action detergent (without softener). Washing by machine is not possible as the material is not dimensionally stable in the washing machine.

☞ When laying in the synthetic filter, it does not matter which colour is on the side of the flame protection filter.

☞ The synthetic filter is an indispensable component for proper functioning of the fume extraction.

➥ Pull out flame protection filter (1) to the side.



(1) Flame protection filter
(2) Synthetic filter
(3) Filter cassette frame

➥ Remove synthetic filter (2).

➥ Dispose of the synthetic filter according to regulations.

– or –

Clean synthetic filter per hand washing.

➥ Clean flame protection filter (1) and filter cassette frame (3) together with the guide rails with the cleaning methods and cleaning agents described above.

➥ Lay in clean synthetic filter into the frame of the filter cassette.

➥ Push in the flame protection filter from the side.

Installing filter cassettes and guide rails

✓ Grease catch trays and exhaust ducts cleaned

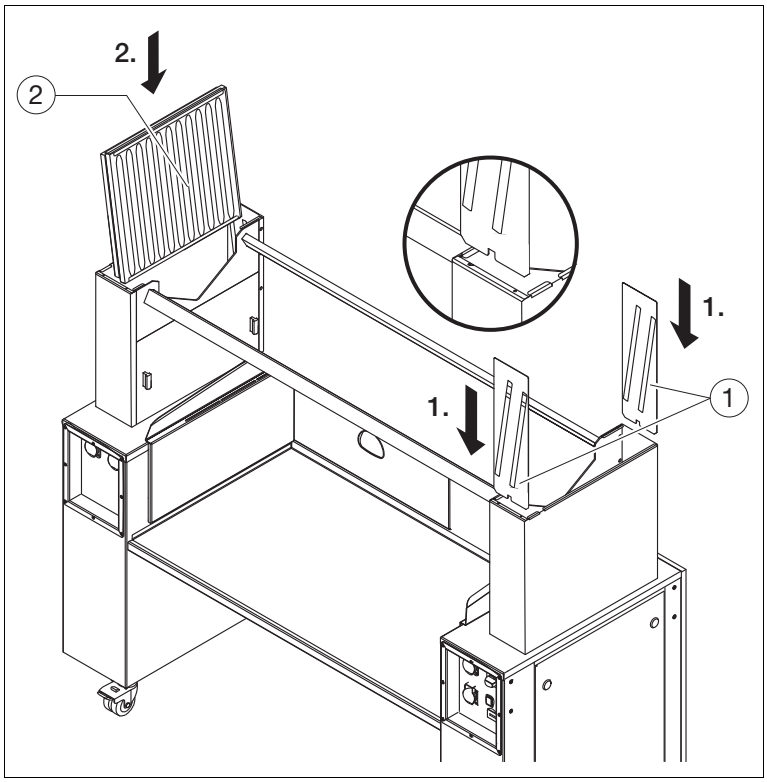
✓ Filter cassettes cleaned and assembled

☞ Ensure correct orientation when inserting guide rails for the filter cassettes. The groove on the guide rails must be underneath. If the guide rails are installed upside down the filter cassettes cannot be correctly inserted and the lid cannot be placed evenly on top.

☞ When inserting the filter cassettes, make sure they are oriented correctly. The flame protection filter must point to the placement niche. If the flame protection filters are inserted incorrectly, the lid cannot be placed flush on top.

☞ Proper operation of the unit is only ensured when both filter cassettes are installed correctly.

➥ Insert 2 guide rails (1) into each exhaust duct.



(1) Guide rails
(2) Filter cassette

⚠ Caution!

Danger of injury and material damage from falling parts!
During inserting the filter cassettes take care that the cassettes are not rotated. The flame protection filter may slide out and cause injuries or become damaged when falling.

➥ Grip filter cassettes with flame protection filter on their sides during installation.

⚠ Warning!

Danger of crushing for hands!
If the cover of the exhaust duct is removed and the filter cassette falls away during insertion or is accidentally dropped, hands and fingers may be crushed between the grease catch tray and cassette.

➥ When cover plates are removed, do not hold hands or other body parts in the exhaust duct when the filter cassette is inserted.
➥ Before inserting the filter cassettes, attach the cover plates of the exhaust ducts.

➥ Slowly let the filter cassettes slide into the guide rails from above.

Covering the extraction bridge

☞ Before placing the lid on, make sure that filters and filter cassettes have been inserted correctly and completely.

☞ If guide rails and/or filter cassettes have been installed incorrectly, the lid cannot be placed evenly on top.

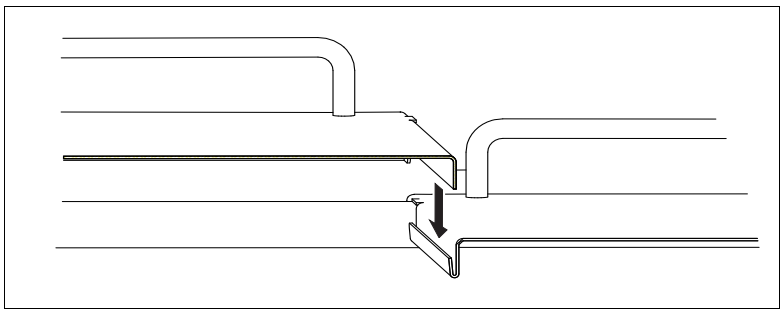
Unit model BC ES 2

➡ Fit lid of extraction bridge.

Unit model BC ES 3

☞ The BC ES 3 fume extraction module has a two-part lid. Seen from the serving side, the left lid lies on a clip of the right lid. For covering, the left lid must therefore be placed on first.

➡ Fit right lid of extraction bridge



➡ Mount left lid of extraction bridge in the clip of the right lid.

Cleaning the placement niche

i Before thorough cleaning of the placement niche, the splash guard of safety glass must firstly be removed, then the side air guide plates and after that the air guide plates on the customer side. Removal and installation can only be carried out in this order.

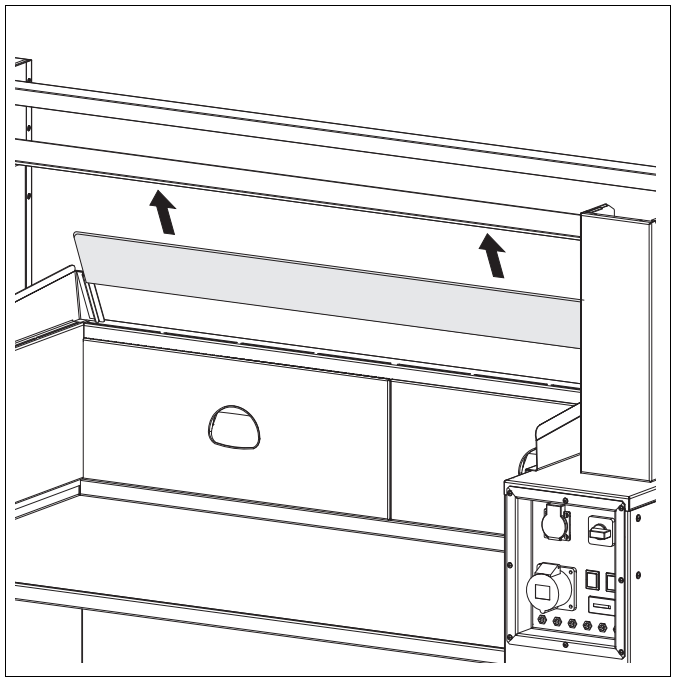
Removing and cleaning splash guard and air guide plates

☞ Side and customer-side air guide plates can be cleaned in a dishwasher (basket size at least 500 mm x 500 mm).

✓ External cooking units and heat-retaining units removed from placement shelf

✓ Unit disconnected from the power supply

➥ Pull splash guard of safety glass upwards and out.



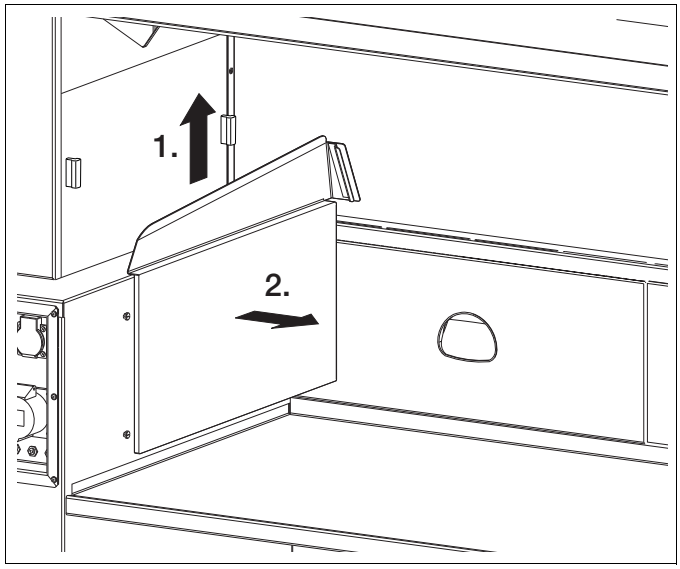
➥ Clean splash guard with the cleaning methods and cleaning agents described above and place aside.

⚠ Caution!

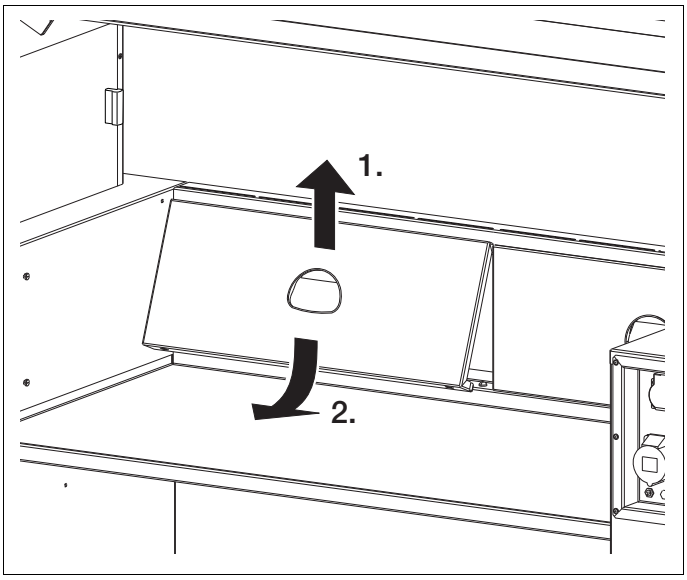
Material damage from glass breakage!
If one of the side air guide plates is removed with installed splash guard, the splash guard may fall out and can break.

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

➥ Firstly lift the side air guide plates upwards (1.) and then remove inwards (2.).



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

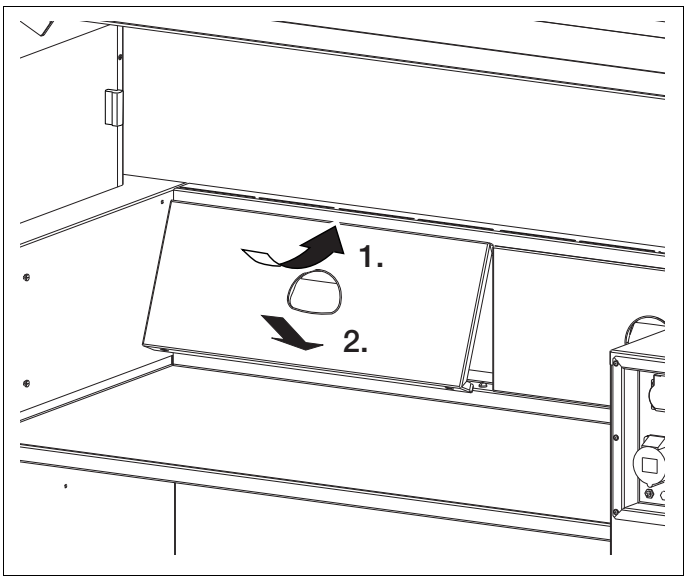


- Clean all air guide plates with the cleaning methods and cleaning agents described above.

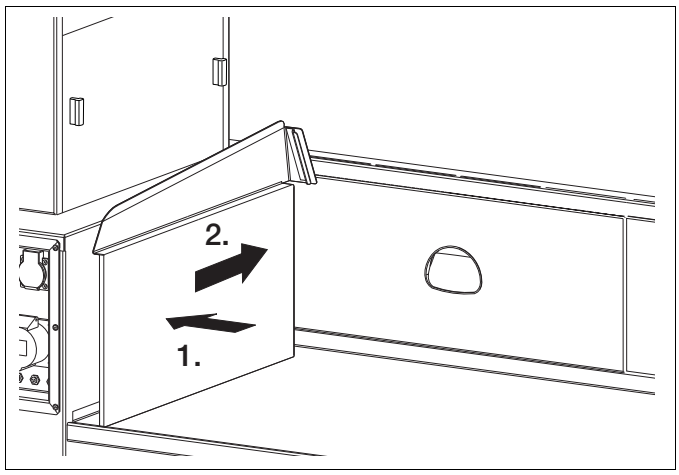
Installing splash guard and air guide plates

☞ Proper operation of the unit is only ensured when the splash guard and all air guide plates are installed correctly.

- Push customer-side air guide plates with the perforated side upwards at an angle into below the upper edge (1.) and insert (2.).



- Position the side air guide plates approx. 20 mm from their final position towards the front slightly out of alignment onto the edge of the odour filter box (1.) and then push backwards as far as possible (2.)
  The air guide plates must be positioned evenly all along the odour filter box.



- Insert the splash guard of safety glass into the bracket of the side air guide plates.

Cleaning the odour filter boxes

✓ Unit disconnected from the power supply

☞ Before thorough cleaning, the fans and activation charcoal filters must be removed to protect them from moisture.

Removing covers

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

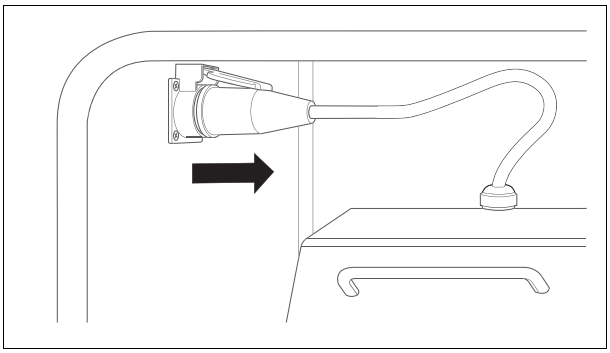
Removing fans

⚠ Caution!

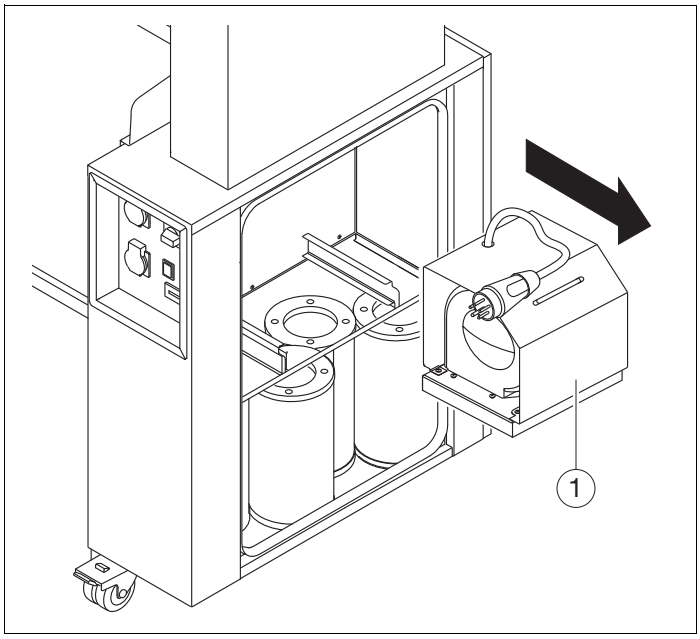
Damage to the unit electrical system!
The fans have no water protection. Danger of malfunctioning or a short-circuit exists if the fans come into contact with water during cleaning.

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

- Unplug the power plugs from the unit socket outlets in both odour filter boxes.



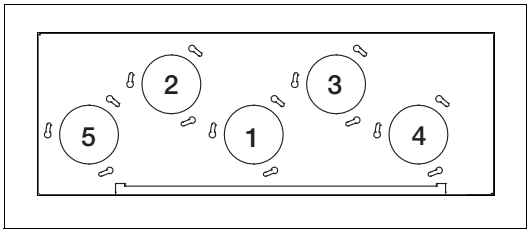
- Pull out fan (1) with the handle of the fan housing from the odour filter boxes and store away from splash water.



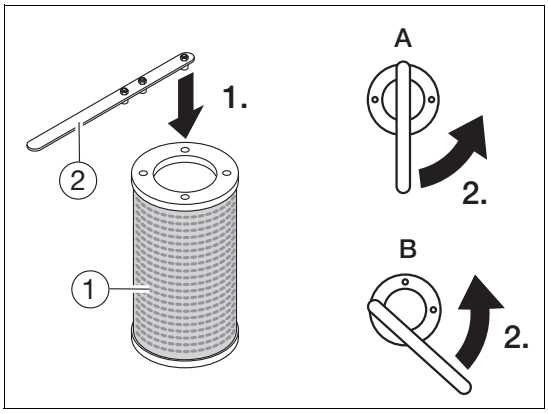
(1) Fan with fan housing

Removing activation charcoal filters

- Remove the activation charcoal filters in the order shown.



➥ Rotate activation charcoal filter (1) clockwise with the supplied filter mounting key (2) until the bayonet catch snaps out of the filter seat.



➥ Remove activation charcoal filter (1).

Cleaning the odour filter boxes

☞ During cleaning the protective covers must be positioned on the protective temperature limiters.

➥ Clean the inside of the odour filter boxes with the cleaning methods and cleaning agents described above.

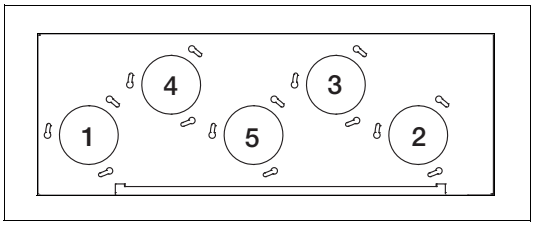
Inserting activation charcoal filters

☞ Each odour filter box must be fitted with 5 activated charcoal filters. If less than 5 activated charcoal filters are inserted, regular extraction performance is impaired in the following way:

- Empty filter position opened downwards:
  Diminished odour filtering, less back pressure in odour filter box and therefore less air streaming from the nozzles of the air guide plates, resulting in poorer capture of fumes.
- Empty filter position closed downwards:
  Increased back pressure in odour filter box and therefore increased air streaming from the nozzles of the air guide plates, resulting in poorer capture of fumes.

☞ If the activated charcoal filters are not correctly locked and/or the seals have not been inserted, no proper operation is achieved either.

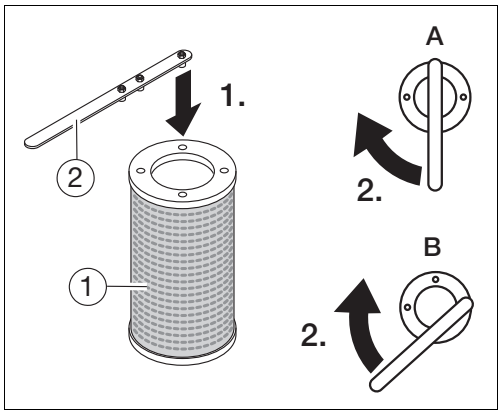
➥ Install the activated charcoal filters in the order shown.



➥ Check whether the flat seal is present on the bolts on the underside of the activated charcoal filters.

➥ Insert activated charcoal filters including seals with bolts downwards in the oblong holes of each position.

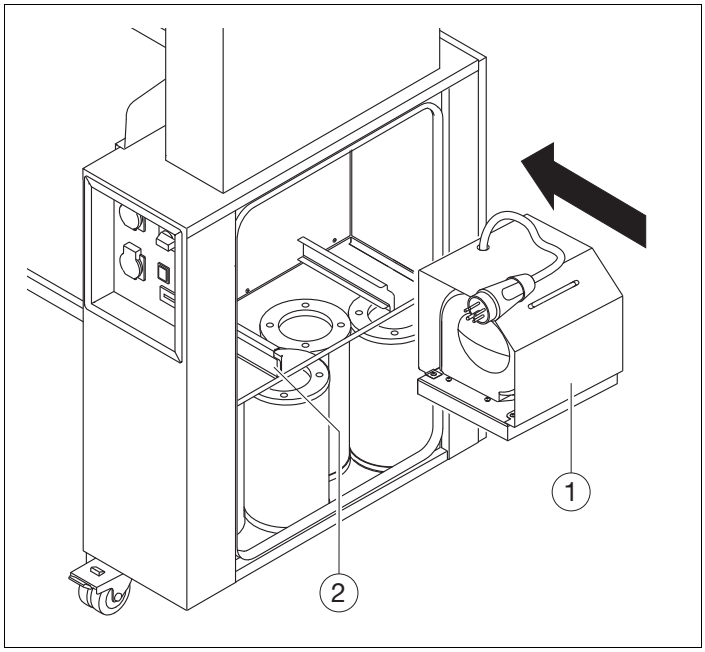
- Rotate activated charcoal filter (1) clockwise with the supplied filter mounting key (2) until the bayonet catch locks into the filter seat.



Inserting fan

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

- Position fan (1) in the guide rails (2) of the intermediate plate of the odour filter box.



(1) Fan with fan housing
(2) Fan guide rail

- Insert fan cable into the unit socket outlet.

Attaching covers of odour filter boxes

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

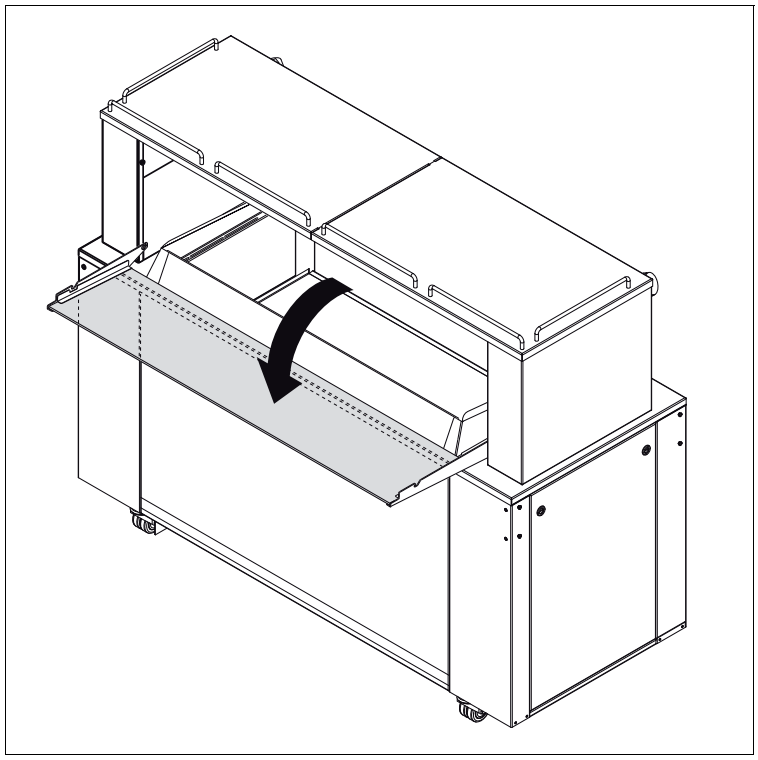
Cleaning closed sneeze guard

Unit model with closed sneeze guard

i The closed sneeze guard can be folded up for cleaning purposes.

☞ Do not use the folded up sneeze guard as a placement surface.

➥ Lift sneeze guard until it no longer grips into the side locking bolts, and then carefully fold forwards.



➥ Clean the sneeze guard with the cleaning methods and cleaning agents described above.

➥ Fold sneeze guard upwards and hook into the side locking bolts.

Maintenance

Having unit regularly maintained

☞ BLANCO recommends having regular maintenance performed on the unit by appropriately trained experts. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.

- Having unit regularly maintained by appropriately trained experts.

Checking seals of odour filter box covers

☞ Seals of the odour filter boxes must be checked regularly for damage.

- Check seals for damage (visual inspection).
- In case of damage, have the seal replaced by one of the authorised service agencies listed under Repairs.
  ↳ Chapter "Repairs" on page 67.

Maintaining seals of odour filter box covers

- To extend the service life of the seals, treat the seals regularly (monthly) with a commercial care agent.

Checking castor brakes

☞ The castor brakes must be checked for effectiveness every time the unit is moved to a new location.

- Lock the castor brakes.
- Try to move the unit (do not use force!).
- If locking is insufficient, have the defective castor(s) replaced immediately by one of the service agencies listed under Repairs.

Replacing activation charcoal filters

☞ The service life of the activation charcoal filters is very dependent upon the usage conditions of the unit. It cannot be visually recognised whether the activated charcoal filters are saturated. BLANCO recommends replacing the activated charcoal filters when odour filtering during normal operation becomes worse. This may be the case after approx. 750 operating hours. Replacement of the activated charcoal filters should be carried out after a maximum of 1,500 operating hours or once yearly.

☞ All activated charcoal filters must always be replaced

- Remove all activated charcoal filters.
  ↳ Section "Removing activation charcoal filters" on page 52.
- Insert new activation charcoal filters.
  ↳ Section "Inserting activation charcoal filters" on page 53.
- Dispose of removed activated charcoal filters.
  ↳ Chapter "Disposal" on page 69.

Carrying out a periodical electrical safety inspection

- At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0701-0702 series of standards.

Having connection cable and power plug checked

- At least once every six months check the connection cable and power plug for mechanical damage and signs of excessive ageing in accordance with BGV A 3 or the corresponding national regulations.

Technical data

General data

Dimensions (standard design with castor diameter 75 mm)

Model	Length in mm	Depth in mm	Height total in mm	Height Underframe in mm
BC ES 2	1338	700	1354	900
BC ES 3	1743	700	1354	900

Dimensions with accessories

Model	Length with 1 hook-in shelf in mm	Length with 2 hook-in shelves in mm	Depth with tray slide folded down/ upwards in mm	Height with railing in mm**
BC ES 2	1635	1932	799/1019 820*/1040*	1394-1514
BC ES 3	2040	2337	799/1019 820*/1040*	1394-1514

* Dimensions with customer-side laminated sheet panelling

** Value dependent on castor diameter and spacer.

Dimensions (standard design with castor diameter 75mm)/capacities

Model	Placement niche Dimensions LxDxH in mm	Dimensions of cooking units LxDxH in mm	Usable space beneath the placement niche LxDxH in mm**
BC ES 2	808 x 650 x 300	400 x 650 x 300	808 x 650 x 571-808 x 650 x 691
BC ES 3	1213 x 650 x 300	400 x 650 x 300	1213 x 650 x 571 1213 x 650 x 691

** Value dependent on castor diameter and spacer.

Weight (standard model)

Model	Empty weight in kg	Max. load weight in kg
BC ES 2	180	200
BC ES 3	190	200

Load-bearing capacities

☞ The maximum load may not be exceeded.

Component/accessory part	Permitted surface load in kg
Lid of extraction bridge (BC ES 2/ BC ES 3)	13.5/18
Placement shelf	150
Tray slide (optional)	25
Hook-in shelf (optional)	25
Base bottom (optional)	80

Electrical data

Connected loads

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

BC ES 2/ BC ES 3: Unit model with 1 mains connection, 400 V CEE-plug, 3N PE, 16 A, 50 or 60 Hz

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

Country-specific design	Connected load of unit in kW (max.)	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage in V	Power consumption per socket outlet in kW (max.)	Voltage in V	Power consumption per socket outlet in kW (max.)
Standard	10.8	230	3.6	400	10
Great Britain	10.8	230	3.1	400	10
Switzerland	10.8	230	2.3	400	10
Denmark	10.8	230	3	400	10

BC ES 3: Unit model with 2 mains connections, 1 each 400 V CEE plug, 3N PE, 16 A, 50 or 60 Hz

☞ Total connected load of all external units at the socket outlets must not exceed a maximum of 20.8 kW (10.4 kW per mains connection).

Country version	Connected load of unit in kW (max.)	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage in V	Power consumption per socket outlet in kW (max.)	Voltage in V	Power consumption per socket outlet in kW (max.)
Standard	10.8	230	3.6	400	10
Great Britain	10.8	230	3.1	400	10
Switzerland	10.8	230	2.3	400	10
Denmark	10.8	230	3	400	10

BC ES 2/ BC ES 3: Unit model with 1 mains connection, 1 400 V CEE plug, 3N PE, 32 A, 50 or 60 Hz

☞ Total connected load of all external units at the socket outlets must not exceed a maximum of 21 kW.

Country version	Connected load of unit in kW (max.)	Schuko unit socket outlet		CEE unit socket outlet	
		Voltage in V	Power consumption per socket outlet in kW (max.)	Voltage in V	Power consumption per socket outlet in kW (max.)
Standard	22	230	3.6	400	10
Great Britain	22	230	3.1	400	10
Switzerland	22	230	2,3	400	10
Denmark	22	230	3	400	10

Protection type (with installed fans)

IP X4 (the unit is protected against splashed water on all sides in accordance with DIN EN 60529.)

Environment

Environmental conditions – operation

Temperature range:	+10 °C to +40 °C
Relative humidity:	20 % to 85 %
Air pressure:	700 hPa to 1060 hPa

Environmental conditions – storage, transport

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

Emissions

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

Material

Unit body with inner components, grease and flame protection filters:	Stainless steel
Splash guard, sneeze guard:	Tempered safety glass (ESG)
Tray slide:	Stainless steel round tube
Hook-in shelf, base bottom:	Stainless steel
Railing:	stainless steel
Customer-side panelling:	Particle board coated with laminated sheet-material
Panelling at short sides:	Installation panel with laminated sheet material support
Synthetic filter:	Polyethylene

Fans

Volume flow per power step:	
Power step 1:	1400 m^3/h
Power step 2:	1600 m^3/h
Power step 3:	1800 m^3/h

Lighting (optional)

Bulbs:	2 x 40 W (G 9 socket, 230 V)

Ordering information

BLANCO COOK BC ES 2 Fume Extraction Module	Article number:	370 842, 573 267
BLANCO COOK BC ES 3 Fume Extraction Module	Article number:	370 417, 573 268 370 417, 573 454
Operating Instructions/Service Information	Document number:	154 470

Accessories

Activated charcoal filters	Article number:	573 329
Synthetic filter (PU/10 pieces)	Article number:	573 337
Underframe cooling table	Article number:	370 396
BLANCO microfibre cleaning cloth	Article number:	126 999
BLANCOPOLISH stainless steel cleaning and -care agent	Article number:	511 895

Standards, guidelines, inspection seal

DIN 4844-2: Safety marking - Part 2: Representation of safety markings.

DIN EN 60335-1: Safety of electrical units for household use and similar purposes - Part 1: General requirements.

DIN EN 60335-2-99: Safety of electrical units for household use and similar purposes - Part 2-99: Special requirements for electrical fume hoods for commercial use.

DIN EN 60529: Degrees of protection provided by enclosures (IP code).

BGV A 3 (VBG 4): Accident prevention regulation: electrical facilities and devices.

BGR 111: Working in kitchens.

DIN EN ISO 9001: BLANCO is certified in accordance with DIN EN ISO 9001.

Part 2: Service information

Target group

The documentation at hand is divided into two parts: the operating instructions and the service information.

Part 2: Service information includes advanced information, for example concerning assembly and maintenance work, and is addressed **solely** to special service personnel (e.g. experts trained by BLANCO) having required expert knowledge for the correct implementation of the work described.

Safety

Location

Mains connection

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

The unit may not be used if the insulation on the power cable or the power plug is damaged.

Installation location

The unit must **never** be operated in rooms equipped with a sprinkler system for extinguishing fires. If water comes into contact with hot grease, in the worst cases a grease explosion with grease fires may be caused resulting in extremely serious property damage and injuries.

Maintenance

Castor brake

Regularly check the effectiveness of the castor brakes.

If the effectiveness of the brakes is not sufficient, have castor(s) replaced immediately.

Periodical electrical safety inspection

At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0702 series of standards.

Connection cable and power plug

At least once every six months, check the connection cable and power plug for mechanical damage and signs of excessive ageing in accordance with BGV A 3 or the corresponding national regulations.

Repairs

Authorised persons

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

- In-house, by BLANCO-trained experts
- Externally, by BLANCO-trained customer service
- BLANCO Service

The warranty will be invalidated if the unit is repaired by anyone else.

Replacement of defective bulbs and defective power cable

Bulbs and the power cable may only be changed by qualified personnel (e.g. an electrician), and only parts with the same specifications may be used.

The lighting is operated with 230 V mains voltage. Replacing the lamps may therefore only be carried out when unit is disconnected from power. After replacing the lamp, the lamp housing must be correctly closed.

Maintenance

Having unit regularly maintained

☞ BLANCO recommends having regular maintenance performed on the unit by appropriately trained experts. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.

- Having unit regularly maintained by appropriately trained experts.

Checking seals of odour filter box covers

☞ Seals of the odour filter boxes must be checked regularly for damage.

- Check seals for damage (visual inspection).
- In case of damage, replace seal.

Maintaining seals of odour filter box covers

- To extend the service life of the seals, treat the seals regularly (monthly) with a commercial care agent.

Checking castor brakes

☞ The castor brakes must be checked for effectiveness every time the unit is moved to a new location.

- Lock the castor brakes.
- Try to move the unit (do not use force!).
- With insufficient braking power, replace the defect castor(s) immediately.

Replacing activation charcoal filters

☞ The service life of the activation charcoal filters is very dependent upon the usage conditions of the unit. It cannot be visually recognised whether the activated charcoal filters are saturated. BLANCO recommends replacing the activated charcoal filters when odour filtering during normal operation becomes worse. This may be the case after approx. 750 operating hours. Replacement of the activated charcoal filters should be carried out after a maximum of 1,500 operating hours or once yearly.

- Remove saturated activation charcoal filters.
  ↳ Section "Removing activation charcoal filters" on page 52.
- Insert new activation charcoal filters.
  ↳ Section "Inserting activation charcoal filters" on page 53.
- Dispose of saturated activation charcoal filters.
  ↳ Chapter "Disposal" on page 69.

Carrying out a periodical electrical safety inspection

- At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0702 series of standards.

Checking connection cable and power plug

- At least once every six months, check the connection cable and power plug for mechanical damage and signs of excessive ageing in accordance with BGV A 3 or the corresponding national regulations.

Removing areas of corrosion on stainless steel

New areas of corrosion

- Disconnect the unit from the power supply.
- Remove areas of corrosion with a scouring agent or fine sandpaper.

Older/heavier corrosion areas

☞ The cleaning measures for older and more severe areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

⚠ Warning!

Caustic substances!
The acids used for removing areas of corrosion can cause injuries and also caustic damage to objects (e.g. clothing). Contact with the eyes can cause irreparable impairment of sight. In the worst case, total loss of sight could result.

- Wear protective clothing (protective eyewear, protective gloves etc.).
- Persons not involved in cleaning must be kept at a distance.

- Ensure that the unit has been disconnected from the power supply.
- Remove areas of corrosion with 2-3 % oxalic acid.
- Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

Repairs

Authorised persons

☞ Repairs may only be carried out by the following points:

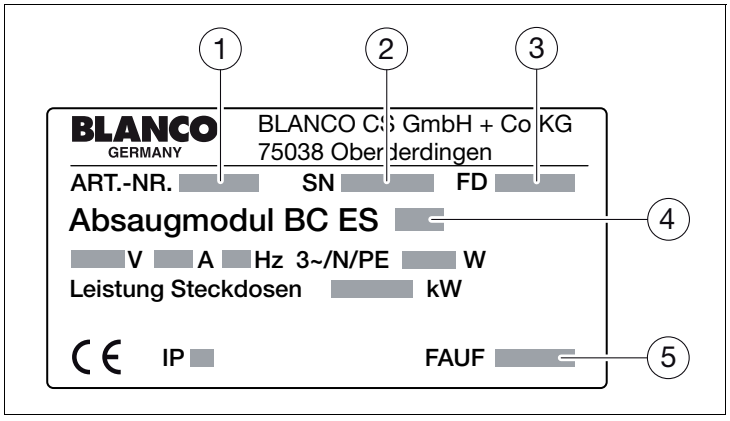
- ✓ In-house, BLANCO-trained professionals
- ✓ External, BLANCO-trained customer service
- ✓ BLANCO Service

Description of problem

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

- Article number
- Model
- Serial number
- Date of manufacture
- Production order number (not present for standard model)

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



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

Replacing components

☞ Defective components, including the power cable, may only be replaced through the following service points:

- ✓ In-house, BLANCO-trained professionals
- ✓ External, BLANCO-trained customer service
- ✓ BLANCO 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.blanco.de)

Address BLANCO CS GmbH + Co KG
Catering Systems
P. O. Box 13 10
75033 Oberderdingen
Germany
Phone +49 7045 44 - 81416
Fax +49 7045 44 - 81508
E-mail cs.service@blanco.de
Internet www.blanco.de

Replacement of defective bulbs

Unit model with lighting

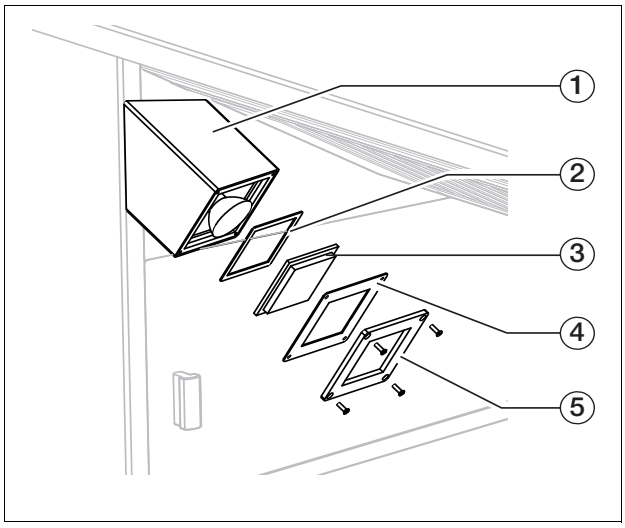
☞ The bulbs may only be changed by qualified personnel (e.g. an electrician).

☞ Only replace bulbs in compliance with the applicable safety regulations using bulbs of the same specifications.

↳ Chapter "Electrical data" on page 58.

✓ Power plug unplugged

- Remove all scews of the lighting cover and lay them aside. When doing so, make sure that the cover with the inserted cover class does not fall.
- Remove the cover with the inserted glass and the seal placed on it and lay aside.
- Pull out bulb.
- Insert replacement bulb.
- Mount cover. When doing so, ensure the proper positioning and orientation of the individual parts.



(1) Lighting housing
(2) Seal (small)
(3) Cover glass (rise must face outward)
(4) Seal (large)
(5) Cover frame

Disposal

Disposing of synthetic filters and activated charcoal filters

i When disposing of the synthetic filters and activated charcoal filters via commercial refuse disposal, national and local refuse disposal regulations must be complied with.

☞ Detailed information can be obtained from the responsible public offices (e.g. town or council administration).

➨ Dispose of synthetic filters and activated charcoal filters correctly.

Disposing of unit

i When disposing of old electrical or electronic appliances via regular council refuse, a potential danger for the environment and for health may occur due to specific contents of the appliances.
The unit should therefore never be disposed of via normal council refuse disposal but must be separated and disposed of by the refuse collection for electrical appliances (e.g. a specialised disposal plant).
As a notice of this fact, the appliance has been designated with the symbol shown to the left according to the 2002/96/EC Directive, Appendix IV. In addition, further possible national regulations concerning disposal must be regarded.

➨ Make the unit unusable before disposal.

➨ Transport the unit to a disposal point for electrical appliances (e.g. specialist disposal firm).

☞ This product may not be disposed of with other commercial waste.

☞ Further information on disposal is available from the dealer or from BLANCO CS Service.

↳ Section "Address" on page 68.

Appendix

Maintenance documentation

Unit model: BC ES ___ Fume Extraction Module
Item No.: _____
Date of manufacture: _____
Serial number: _____

Date	Work carried out	Carried out by

EC – Declaration of Conformity

Manufacturer's name and address:	BLANCO CS GmbH + Co KG Flehinger Straße 59 75038 Oberderdingen
Product designation:	BLANCO COOK Extraction Module
Type designation:	BC ES 2; BC ES 3

The designated product is in conformity with the European Directives:

2006/42/EC

Directive of the European Parliament and of the Council of 17 May 2006 on the approximation of the administrative regulations and laws of Member States relating to machinery.

Applied harmonized standards:

DIN EN ISO 14121-1:2007	EN ISO 14121-1:2007

2006/95/EC

Directive of the European Parliament and of the Council of 12 December 2006 on the approximation of the administrative regulations and laws of Member States relating to electrical equipment designed for use within certain voltage limits.

Applied harmonized standards:

DIN EN 60335-1 (VDE 0700-1):2007-2	EN 60335-1:2002+A11+A1+A12+Corr.+A2:2006
DIN EN 60335-1/A13 (VDE 0700-1/A13):2009-05	EN 60335-1/A13:2008
DIN EN 60335-2-99 (VDE 0700-99):2004-04	EN 60335-2-99:2003
DIN EN 62233 (VDE 0700-366):2008-11	EN 62233:2008
DIN EN 62233 Ber.1 (VDE 0700-366 Ber.1):2009-04	EN 62233 Ber.1:2008

2004/108/EC

Directive of the European Parliament and of the Council of 15 December 2004 on the approximation of the administrative regulations and the laws of Member States relating to electromagnetic compatibility.

Applied harmonized standards:

DIN EN 61000-6-2 ed.3:2006	EN 61000-6-2 ed.3:2006
DIN EN 61000-6-4 ed.2:2007	EN 61000-6-4 ed.2:2007

If a product is modified without the coordination of the manufacturer, this declaration shall become invalid.

Person authorised to compile the technical file: Stefan Rastätter; BLANCO CS GmbH +Co KG Flehinger Straße 59; 75038 Oberderdingen

The VDE Testing and Certification Institute (EU Identification No. 0366), Merianstr. 28, D-63069 Offenbach, has tested and certified the product granting the VDE Marks Licence for the mark(s) as displayed.

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Marks Licence No. :40030355
(not valid for country-specific models Denmark, England)

Oberderdingen, 12/7/2010	i.V. Jakal	i.V. Schmitt
(City, Date)	Jakal (Development director)	Schmitt (Quality director)

CE-MD-0018-00-6/10_en

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