

## B.PROTHERM STAINLESS STEEL, HEATED

BPT E 12/18/24/30 H

BPT E 2 X 18/30 DUO H/H

BPT E 2 X 18 DUO H/N

BPT E 2 X 12 COMBI H/N, H/H

BPT E 36 H BANQUET

BPT E 2 X 16 COMBI H/H, H/N BANQUET

BPT E 2 X 36 DUO H/H BANQUET

**Translation of the original operating instructions**



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## **Technical changes**

Subject to modifications for the purpose of technical improvement.

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# 1 About these operating instructions

## 1.1 Product documentation

These are the original operating instructions.

### Target group:

operating personnel, kitchen directors.

## 1.2 Typographical conventions

- ① **Explanatory information, reference** on special features or special cases
- ↪ **Cross reference** to a chapter or external document
- ✓ **Requirement** which must be met before the subsequent steps can be carried out.
- **Action or activity** which must be carried out.

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### Unit model XYZ

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

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## 1.3 Warnings



Signal word! Type and source of danger!

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.

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

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

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

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

# 2 About this product

## 2.1 Scope of application

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

- Retaining the heat of fully prepared, pre-portioned food on plates with cloches on Gastronorm grates or food in Gastronorm containers
- Transporting food to the servery

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

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

The following applications are not permitted:

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

## 2.2 Conditions of use

### Environment

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

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

## 2.3 Product features

### General information

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

The unit body is double-walled and insulated.

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

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

With the help of the stacking nubs, synthetic B.PROTHERMs can be stacked on top of the unit. On the banquet model, this is only possible with the optional railing. The heated B.PROTHERM stainless steel chassis has two steering castors with castor brakes and two fixed castors as standard. The heated B.PROTHERM stainless steel is equipped with convection heating, whereby the heated air is circulated in the unit interior with the aid of a fan. Each heated unit compartment has a digital control.

2 compartment design	No. of ledges	Compartment arrangement	Compartment design	Model
2 x	12 16 18 24 30 36	combi = stacked duo = side by side	H = convection-heated H/H = convection-heated/ convection-heated H/N = convection-heated/neutral	banquet = banquet trolley for GN 2/1

The following unit models are available:

- BPT E 12/18/24/30 H
- BPT E 2 x 18/30 duo H/H
- BPT E 2 x 18 duo H/N
- BPT E 2 x 12 combi H/H
- BPT E 2 x 12 combi H/N
- BPT E 36 H banquet
- BPT E 2 x 16 combi H/H banquet
- BPT E 2 x 16 combi H/N banquet
- BPT E 2 x 36 duo H/H banquet

### Handling and operation

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

The unit doors feature a self-closing door lock. The unit doors can be opened approx. 270° and locked to the exterior sides.

The interior side walls feature support ledges.

The heated B.PROTHERM stainless steel can be loaded with Gastronorm containers GN 2/1, GN 1/1, GN 1/2.

The heated B.PROTHERM stainless steel can also be loaded with food on dishes using Gastronorm grates.

The convection heating parameters can be set down to the degree using temperature control with digital temperature display. The display shows the current operating mode of the unit.

The temperature control registers deviations of the actual temperature from the setpoint temperature outside a pre-set temperature range and signals them visually on the display.

The temperature range of the temperature control lies between +30 °C and +95 °C.

### 2.3.1 Standard model

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

- Double-walled unit body made of stainless steel
- Space between ledges of 38.3 mm
- Digital temperature control
- Two steering castors with castor brakes and two fixed castors
- Safety push handle on unit body
- Solid base plate with integrated bumper rail
- Ventilation flap on the unit door (only on 1/1 models)

### 2.3.2 Options/accessories

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

- Menu card holder
- Slide-in frame and GN support bars for inserting a variety of GN containers on 1/1 model
- Castor model available in different materials and sizes
- Unit top with stacking nubs and 3-sided railing made of stainless steel (only on 1/1 version)
- Flat unit top with 4-sided railing made of stainless steel
- Additional bumper rail (synthetic panel) on top (only on 1/1 version)
- Unit body in hygiene type H1
- Customised colour scheme
- Convenient door opening with foot operation (kick latch)
- Lockable unit door
- Unit door with viewing panel (only on banquet model)
- Interior humidifier (only on banquet model)
- Coupling/draw bar (only on banquet model)
- Additional socket outlet
- QM Spot (digital temperature monitoring)
- Individualisation through colour concept

## 2.4 Functional principle

The heated B.PROTHERM stainless steel is equipped with convection heating.

The convection heating works based on the following principle:

The air is guided past the heating rods in the closed unit interior behind the air baffle with a fan.

This circulating air stream is thus heated in an energy-efficient manner.

As an option, an evaporator tray can be used to achieve uniform humidity in the unit interior.

This presents the following advantages:

- Rapid heating of the unit interior
- Uniform temperature distribution

#### Function of draw bar (optional)

The draw bar is installed under the trolley.

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

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

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

#### Function of humidifier (optional)

The heated B.PROTHERM stainless steel is optionally equipped with a humidifier function. A sensor permanently measures the humidity inside the unit. As soon the humidity falls below the setpoint level, distilled water is fed into the evaporator tray.

The distilled water tank is located on the rear of the unit. Its fill capacity is approx. 2 litres.

A pump conveys the distilled water through a hose into the unit interior to the evaporator tray.

### 3 Safety

#### 3.1 Safe use



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

#### 3.2 General information

The unit has been built using state-of-the-art technology. All the requirements necessary to ensure safe operation have been met. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these hazards. Improper use of the unit can lead to serious injury or damage.

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

##### Warnings

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

##### Cleaning and maintenance

Disconnect the unit from the power supply before cleaning, maintenance or parts replacement. During the work to be performed, keep the mains and/or unit plug in a suitable place and protect it from moisture, damage and dirt.

#### 3.3 Operator duties

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

- Make sure that users of the unit are instructed in its operation and have understood these operating instructions.
- Make sure that users are aware of the hazards that the unit presents and that they are able to assess them.

#### 3.4 Instruction of third parties

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

#### 3.5 About this product

##### 3.5.1 Scope of application

The unit may only be used for the applications specified.


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

##### 3.5.2 Conditions of use

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

##### 3.5.3 Warning signs

The following optional warning signs are attached to the unit:

Warning sign	Meaning – Mounting position
	Potential equalisation in accordance with DIN IEC 60417 Mounting position: Centre of lid on the rear of the unit above mains connection cable

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



## 3.6 Transport

### 3.6.1 Upright transport position

- Transport the unit in an upright position only.

#### Transport with a truck or delivery vehicle

- The unit may only be transported in a truck or delivery vehicle which features a loading ramp. The loading ramp must not exceed an angle of inclination of 10°.

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

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

## 3.7 Commissioning

### 3.7.1 Commissioning after storage

#### Fire hazard

Pull off any protective film when unpacking the unit, as this presents a fire danger!

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

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

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

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

### 3.7.2 Mains connection

- Make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.
- Only connect the unit to a socket outlet that is protected with a fault-current protective device (residual-current circuit breaker).
  - Each phase must be protected with max. 16 A.
- The unit must not be used if the insulation on the mains cable or the mains plug is damaged.
- To avoid damaging the unit's electrical system, software and/or power outlet, only plug or unplug the power cord when the unit is switched off. Only unplug by pulling on the mains plug housing.

## 3.8 Handling and operation

### 3.8.1 General information

- Make sure that users are aware of the hazards that the unit presents and that they are able to assess them. The unit may only be used by persons whose physical, sensory or mental abilities are not subject to any restrictions relevant to operating the unit.
- The unit is only to be used when it is in proper working order.

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

- Always apply the castor brakes to prevent the unit from rolling away.
- When keeping food hot, only open the unit briefly to remove food.
- Always keep lids on Gastronorm containers containing food.
- Always cover food on plates with cloches.
- Secure the unit against accidental use if it is damaged.
- Have an authorised service point perform repairs immediately.

🔧 Chapter "Repairs" on page 41

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

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

### 3.8.2 Gastronorm containers with liquid food

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

- Always seal Gastronorm containers filled with liquid food with a sealing lid.
- Prevent jerky movements of the Gastronorm containers.

### 3.8.3 Loading

- To prevent extension of the centre of gravity to the unit top, load unit from the bottom up when loading partially.
- Do not exceed the upper weight limit specified in the technical data when loading.
- To prevent shifting of the centre of gravity to the unit top, the unit should generally be loaded from the bottom up.
- Fully load the ledges, with two Gastronorm containers GN 1/1 on each ledge, for example, so that the containers won't slide when changing locations.
- Always cover food on plates with cloches.
- Always cover Gastronorm containers containing food with lids.

① Gastronorm containers placed in the unit must be able to withstand a temperature of at least +100 °C. Polycarbonate Gastronorm containers must not be used, for example.

### 3.8.4 Removing food

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

### 3.8.5 Hot steam

There is a risk that hot steam can escape and cause scalding if the unit door is opened while keeping food hot!

- Do not hold body parts in or over the opening area when opening the door.

### 3.8.6 Danger of slipping

Water may leak out of the unit while it is being loaded or food is being removed. This poses a slip hazard!

### 3.8.7 Eutectic plates (coolant accumulators)

Eutectic plates may deform when exposed to heat and can even explode in extreme cases!

- Do not use eutectic plates when keeping food hot.

### 3.8.8 Loading capacity of the unit top

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

### 3.8.9 Humidifier

Filling with normal water may lead to the formation of algae, which can affect the food in the interior. There is also an increased risk of unit calcification. This can lead to health problems and damage to the unit!

- Only fill the water tank with distilled water.

### 3.8.10 Hygiene regulations

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

### 3.8.11 Hot unit parts, objects and food

When the unit is loaded with hot food, the unit interior can become hot. Hot unit parts and objects in the unit (e.g. Gastronorm containers) can cause burns. The food whose temperature is maintained can cause scalding!

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

### 3.8.12 Warm unit exterior

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

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

### 3.8.13 Shutting down

- Unplug the mains plug only with the unit switched off, otherwise the unit electrical system and the mains socket outlet can be damaged.
- Pull out the mains plug to disconnect the unit from the power supply.
- Only unplug the mains plug by the mains plug housing.
- Unplug the mains plug and store it in the mains plug retainer on the unit.

### 3.8.14 Risk of locking in children

- Secure empty units from access by children.

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

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

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

### 3.8.15 Change of location

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

**Gastronorm containers or dishes may fall out of the unit when it is pushed!**

- Hold unit door closed while changing its location.

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

- Only sloped surfaces with an incline of <10° may be crossed.
- If the unit is standing on a sloped surface, it must be secured by extra means, such as wheel chocks, in addition to applying the castor brakes to prevent it from rolling away accidentally.
- Avoid subjecting the castors to excessive load to minimise the risk of damage to the castors:
  - Do not move the unit when the castor brakes are applied.
  - Avoid impacts.
  - Do not traverse bumps or steps.
  - Do not traverse uneven floors.
- The unit should be pushed only, never pulled.
- When moving the unit, ensure that persons or objects in the path of the unit are not overlooked.
- If the person pushing the banquet trolley cannot see over it, a second person must walk in front of the unit when it is being pushed to allow the unit to be moved safely.

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

- Always push the unit with two hands on the push handle rail.
- Two people (one at each side wall of the unit) are required to move the unit over ramps or recesses.
- Always bring the unit to its new location at a sensible speed (no faster than 3 km/h – equivalent to a slow walking pace). The person who moves the unit to its new position must always be capable of braking the unit in an emergency, even if loaded.

An additional person is always needed for safety reasons when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

## 3.9 Cleaning and care

### 3.9.1 Mains plug

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

### 3.9.2 Electric shock due to short-circuit

Water penetrating into the unit can cause a short-circuit!

### 3.9.3 Hygiene

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

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

### 3.9.4 Cleaning interval

- Clean the unit thoroughly after each use.

### 3.9.5 Cleaning methods

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

### 3.9.6 Personal protective equipment

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

### 3.9.7 Cleaning agents for synthetic parts

- Do not use scouring agents. Scouring agents scratch surfaces.
- Do not use the following cleaning agents or cleaning agents containing the following substances (material damage!):
  - Ethyl alcohol, isopropyl alcohol and higher alcohols
  - Acetone
  - Benzene
  - Turpentine
  - Acetic ester

### 3.9.8 Cleaning and maintenance

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

### 3.9.9 Cleaning water

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

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

## 3.10 Maintenance

### 3.10.1 Castor brakes

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

### 3.10.2 Periodical electrical safety inspection

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

### 3.10.3 Connection cable and mains plug

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

### 3.10.4 Unit doors

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

## 3.11 Repairs

### 3.11.1 Authorised persons

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

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

- ① Repairs during the warranty period must be reported to B.PRO and approved by B.PRO before being carried out. The warranty will be invalidated if the unit is repaired by anyone else or without being commissioned.

## 3.12 Standards and guidelines

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

- Observe the applicable standards, guidelines and safety regulations.

## 3.13 Product marking

The unit is provided with a rating plate (see Chapter 13.1 on page 41).

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

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

General safety instructions when dealing with children.

- Observe all safety instructions in the relevant safety chapter (see Chapter 3.1 on page 8) to ensure safe handling of this unit in the presence of children.

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



### Danger! Locking children in!

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

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

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

- **Never** leave the unit unattended.
- Always **check** to ensure that there are no children or animals in the compartments before commissioning or disposing of the unit.
- Place the empty transport trolleys with the unit door side toward the wall or place them in an area inaccessible to children.

**Caution! Burns from hot surfaces and objects!**

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

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

**Caution! Highly cooled eutectic plates!**

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

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

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

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

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

**General information and special dangers****Application**

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

**Duty to supervise**

The duty of supervision is essentially based on the applicable laws and regulations adopted by relevant national authorities, such as the legislator, the employer's liability insurance associations, regulations on a state or municipal level and/or other authorities.

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

**Power supply**

Usage of an electrically operated unit increases the supervisor's duty to provide supervision.

- Do not operate the unit without supervision.
- Operate the unit on socket outlets which can be disconnected at a main or central switch.
- Make sure that this main or central switch is installed out of the reach of children.
- Avoid subjecting the mains connection cable to tensile strength. This same applies when using a helix cord.

**Improper use as a toy**

Improper use as a toy can cause the unit to tip and result in injury.

- Do **not** climb on the unit.

**Improper use as a storage space**

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

**Improper use as a vehicle**

The unit is very heavy and has a high potential momentum when moving. If the unit is misused as described above, it may cause injury as people can be run over or crushed, for example.

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

**Castor brakes**

The castor brakes have openings that are part of their technical design. If the castor brakes are applied without supervision, these openings can lead to crushing of extremities.

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

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

## 5 Transport

### 5.1 Checking for/reporting transport damage

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

This procedure ensures that damage claims are handled correctly. The unit recipient must provide suitable proof if transport damage is reported at a later point in time.

### 5.2 Scope of delivery

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

#### Standard scope of delivery

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

### 5.3 Unpacking

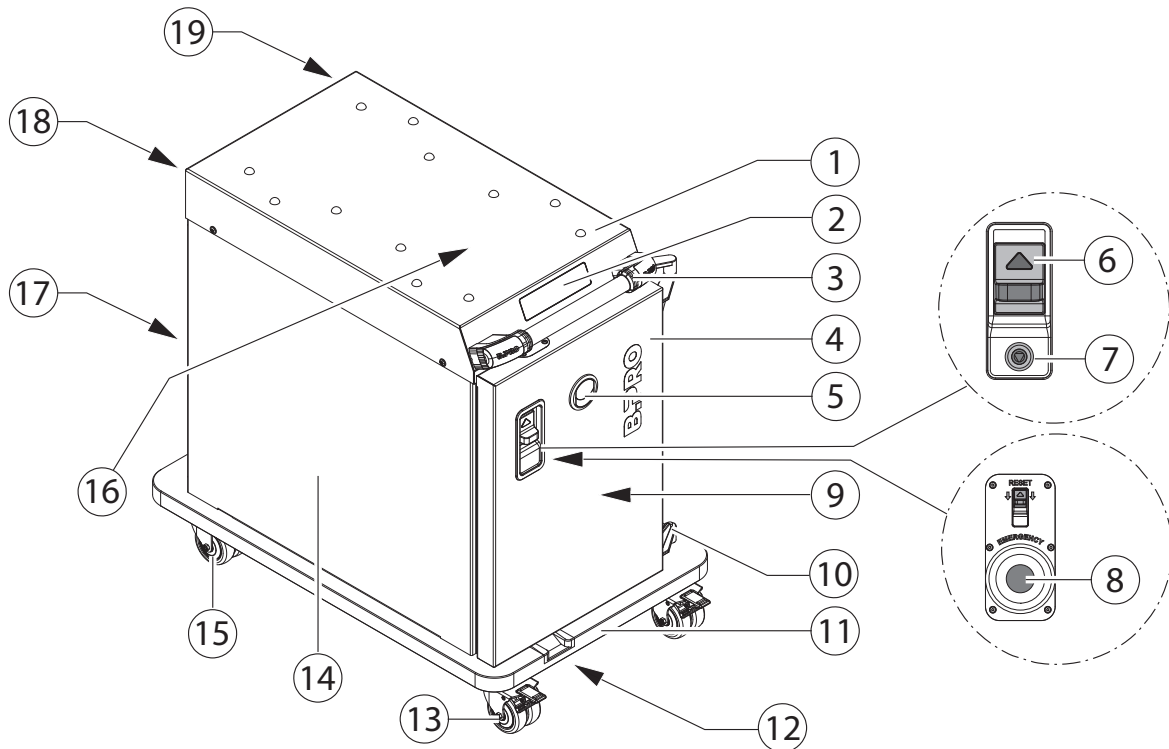
- Open the transport packing at the designated opening points. Do not tear or cut open.
- Check the scope of delivery.
- Remove any protective film on the inside and outside the unit

### 5.4 Disposing of packaging material

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

## 6 Overview

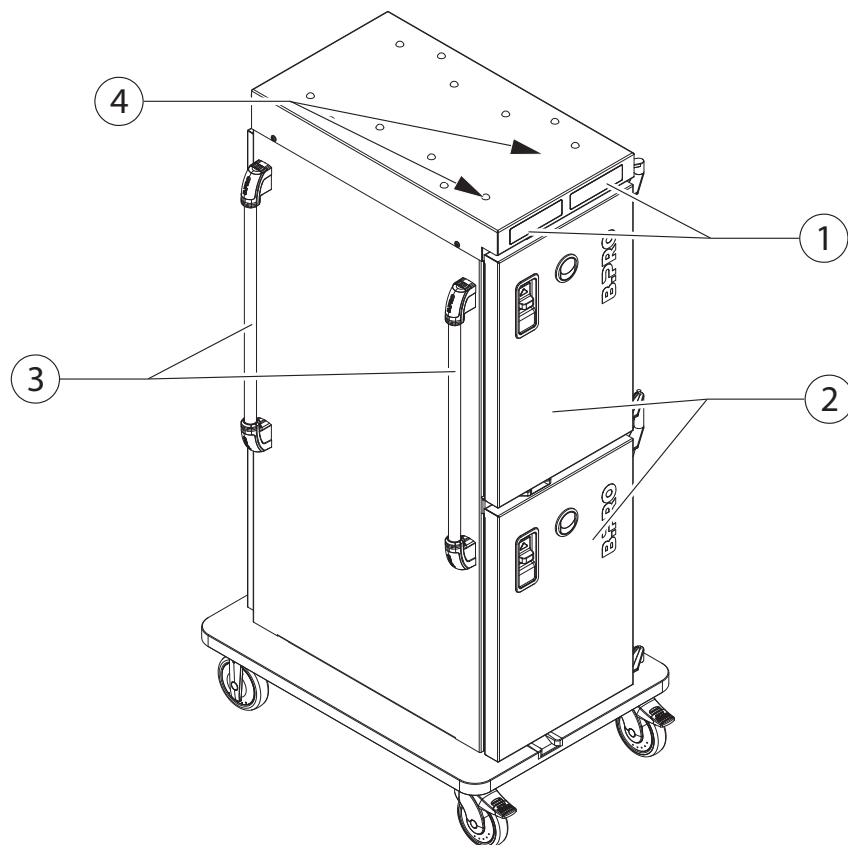
### 6.1 1/1 Models



- (1) Unit top (only on banquet models without stacking nubs)
- (2) Temperature controller with integrated "ON/OFF" button
- (3) Push handle (push handle on the side of the unit body on all higher model variants)
- (4) Door
- (5) Flap for humidity control (optional)
- (6) Door lock
- (7) Door closer (optional)
- (8) Panic button on the inside of door (phosphorescent)
- (9) Support ledges (inside the unit body)
- (10) Door hinge with opening angle of 270°
- (11) Bottom plate with integrated bumper rail
- (12) Convenient door opening with foot operation – kick latch (optional)
- (13) Steering castor with castor brake
- (14) Device body in stainless steel as standard or optionally in powder-coated sheet metal
- (15) Fixed castor
- (16) QM Spot Sensor (optional)
- (17) Heating
- (18) Mains connection cable
- (19) Universal plug holder or additional socket (optional)

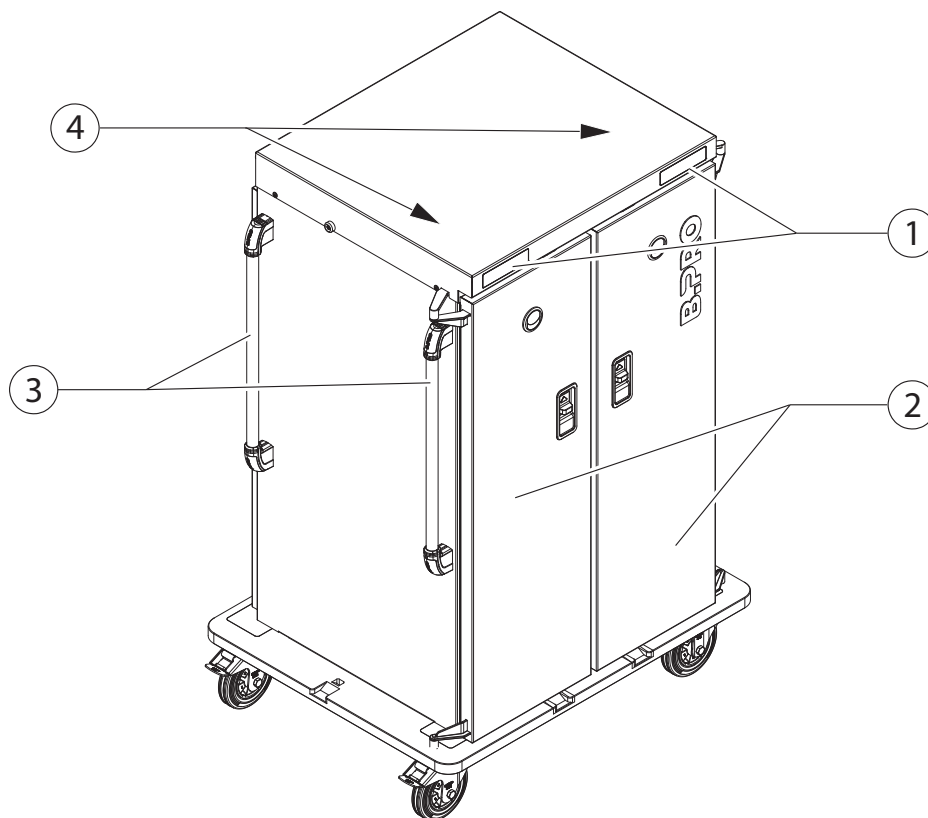


## 6.2 Special features of combi models



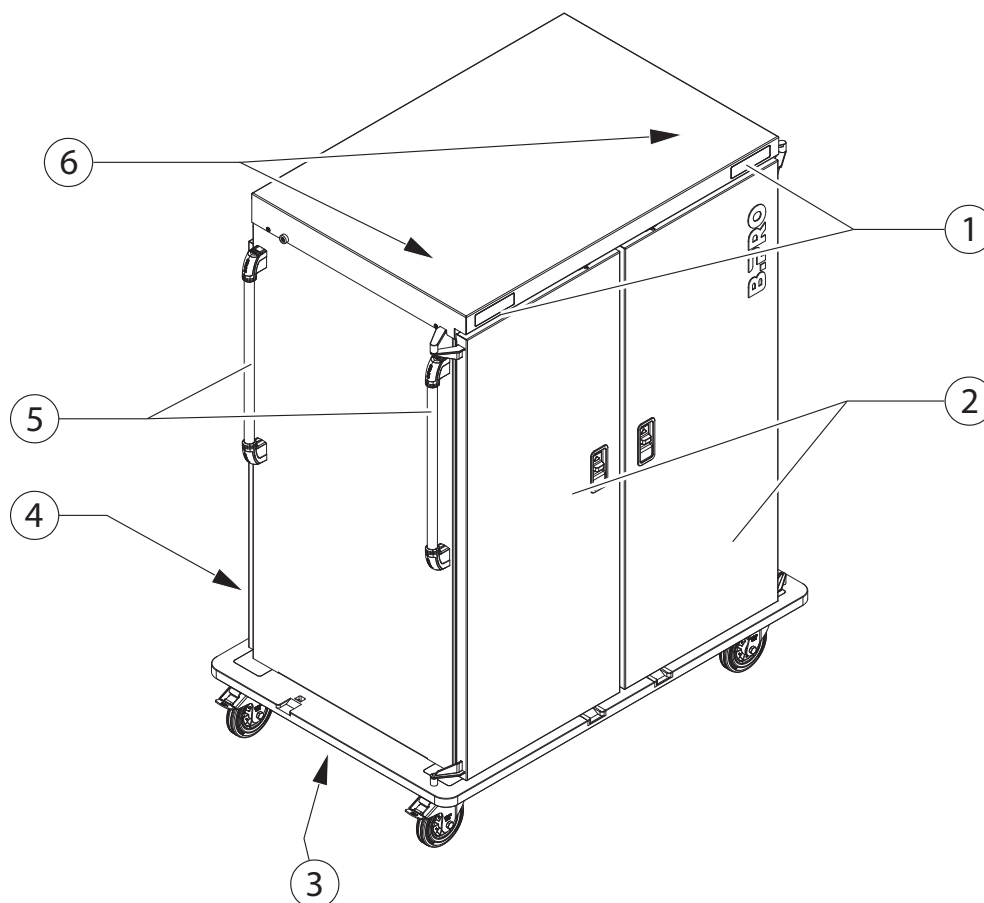
- (1) Each heated unit compartment has a separate digital control
- (2) Compartments stacked
- (3) Push handle on side of unit body
- (4) Each heated unit compartment has a separate QM Spot Sensor (optional)

### 6.3 Special features of duo models



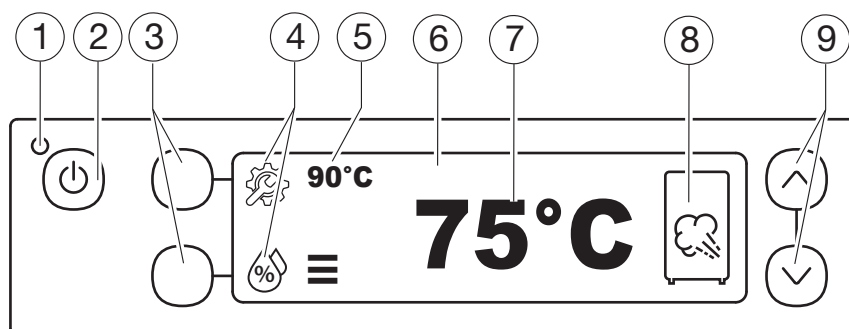
- (1) Each heated unit compartment has a separate digital control
- (2) Compartments side by side
- (3) Push handle on side of unit body
- (4) Each heated unit compartment has a separate QM Spot Sensor (optional)

## 6.4 Special features of banquet models



- (1) Each heated unit compartment has a separate digital control
- (2) Compartments side by side
- (3) Optional draw bar for use as a train
- (4) Tank for digitally adjustable interior humidifier
- (5) Push handle on side of unit body
- (6) Each heated unit compartment has a separate QM Spot Sensor (optional)

## 6.5 Temperature controller – overview



Display	Details
(1) Operation indicator LED:	flashes as soon as the mains plug is inserted into the socket outlet and remains permanently lit when the unit is switched on
(2) "ON/OFF" button:	starts/stops heating mode
(3) Multifunctional buttons:	The function to be selected is shown on the right-hand side of the display.
(4) Menu symbols:	enabled via the corresponding multifunctional button
(5) Target temperature display	
(6) Screen control:	This is where all relevant unit settings and information are displayed.
(7) Actual temperature display	
(8) Action symbol:	The active function is shown by an animated symbol.
(9) "UP/DOWN" button	used to navigate in the menu tree

## 6.6 Symbols – Overview

Symbol	Meaning
	Settings
	Heating
	Humidifier
	Adjustable humidifier from level I - III
	Fan for eutectic plate mode
	Back
	Error/warning

Symbol	Meaning
<b>OK</b>	Confirm selection/setting
	Control for DUO compartment (this example: compartment on right)
	Control for combi compartment (this example: compartment at bottom)
	Control for 1 compartment
	Control for DUO compartment (this example: compartment on left)
	Control for combi compartment (this example: compartment at top)

## 7 Commissioning

### Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ No faults detected, no visible damage to unit
- ✓ No person or animal in the unit interior
- ✓ No heat-sensitive objects inside the unit
- ✓ No eutectic plates (coolant accumulators) in the unit interior
- ✓ Castor brakes are locked
- ✓ Protective films in interior and exterior have been removed
- ✓ Unit installed and stable

### 7.1 Initial start-up

During initial start-up, the tubular heating elements and/or the insulation material can cause a small amount of smoke and noise.

#### ① B.PRO recommends:

- Heat the empty unit for approx. 1 hour before first use.
- Remove the mains plug from the mains plug retainer and insert it into the socket outlet.

### 7.2 Putting unit into operation

#### Positioning unit

- Before initial use, make sure the unit interior is in an absolutely hygiene condition.
- Move the unit into its designated location and lock the castor brakes.
- 🔗 Chapter "Moving the unit to a new location" on page 29
- Connect the mains plug to the socket outlet.



#### Caution! Damage to the unit electrical system

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

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

- Clean the unit after the initial start-up.
- 🔗 Chapter "Cleaning and care" on page 35

## 8 Handling and operation

### General information

The general operating mode of the unit will be shown on the digital control display.

The active function is shown by an animated action symbol.

🔗 Chapter "Temperature controller – overview" on page 20

🔗 Chapter "Temperature controller – overview" on page 20

### 8.1 Starting/stopping heating mode (standby mode)



#### Caution! Possible impairment of food quality

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

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

**Starting heating mode**

- ✓ Unit connected to a socket outlet
- ✓ Unit door closed
- Press the "ON/OFF" button.  
The temperature display shows the actual temperature in the unit interior.  
The unit is in heating mode.

**Stopping heating mode**

- Press the "ON/OFF" button.  
The unit goes into standby mode.

## 8.2 Setting the setpoint temperature

The setpoint temperature is set to +90°C at the factory.

**Displaying the setpoint temperature**

The setpoint temperature can be seen on the display for approx. 3 seconds after the temperature has been changed/set using the "UP/DOWN" buttons.

↳ Chapter "Temperature controller – overview" on page 20

**Changing the setpoint temperature**

- Use the "UP/DOWN" buttons to set the desired setpoint temperature.  
The setpoint temperature is displayed by pressing the "UP/DOWN" once.  
The setpoint temperature is changed by pressing the "UP/DOWN" button several times.  
The last value is adopted after 3 seconds.

## 8.3 Preheating the unit

If the unit is to be used to keep food hot, it must be preheated to a temperature of +90 °C for approx. 15 minutes before it can be loaded with food.

- Ensure that there are no eutectic plates (cooling accumulators) inside the unit.
- Start heating with the "On/Off" switch approx. 15 minutes before loading.

## 8.4 Setting the language

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the language menu.
- Press "OK" to confirm.
- Use the "UP/DOWN" buttons to select the desired language.
- Press "OK" to confirm.  
The language will be adopted in real time.

## 8.5 Plug start

If this function is activated in "Settings", the unit automatically starts heating operation with the last saved setting after a short start-up phase of the control unit once the mains plug has been plugged into the mains socket again.

Other secondary unit functions (e.g. humidifier) are not automatically started.

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Plug start" menu.
- Press "OK" to confirm.

## 8.6 Displaying operating hours

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Operating hours" menu.
- Press "OK" to confirm.

The operating hours are displayed

## 8.7 Key lock

The keypad lock prevents unauthorised access to temperature control, e.g. to change the setpoint temperature. If this function is enabled in "Settings", all display buttons are locked.

- Press the "Settings" button for about 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Key lock" menu.
- Press "OK" to confirm.  
All display buttons are locked.
- To disable this function, press and hold the "UP/DOWN" buttons for approx. 3 seconds.

## 8.8 Changing upper/lower temperature alarm

This setting significantly reduces error messages in daily operation. The default setting for the upper and lower temperature alarms is 10K (K = Kelvin).

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Temperature settings" sub-menu items.
- Press "OK" to confirm.
- Use the "UP/DOWN" buttons to navigate to the sub-menu item for the upper and lower temperature alarm.
- Press "OK" to confirm.
- Use the "UP/DOWN" buttons to set the desired value in Kelvin.
- Press "OK" to confirm.  
The values will be adopted in real time.

① Example:

A setpoint value of 75 °C is set. If the upper temperature alarm is set at +10 K, the alarm will start from +86 °C outside of delay times.

Delay times for the temperature alarm are:

- Start delay:
  - If the setpoint temperature is not reached after 30 minutes, the temperature alarm will start in accordance with the upper or lower temperature value.
- Delay in control mode:
  - If the actual temperature deviates from the setpoint temperature for 10 minutes, the temperature alarm will start in accordance with the upper or lower temperature value.

## 8.9 Setting the humidifier (optional on banquet models)

The humidifier can be selected at different levels. Humidity percentage can be set in levels I-III:

0	OFF
I	approx. 20 %
I	approx. 50 %
III	approx. 70 %

The tank for heating with moist air holds approx. 2 litres and ensures a uniformly humid interior climate.

① The tank may only be filled with distilled water.

🔗 Chapter "Removing the humidifier tank" on page 39

- Fill tank with distilled water.

The "Humidifier" symbol is shown at level 0 on the lower left multifunctional button on the display.

- Press the lower left multifunctional button until the desired humidifier level (I-III) is shown on the display.

🔗 Chapter "Temperature controller – overview" on page 20

🔗 Chapter "Symbols – Overview" on page 20

The message "Check water tank fill level!" appears on the display.

The humidifier will start.

① This unit function is not adopted with "Plug start". It must be re-enabled every time.

🔗 Chapter "Plug start" on page 22

## 8.10 Screen saver

The screen saver is activated after approx. 2 min.

Now only the actual temperature value is displayed with the corresponding action symbol. This gradually moves over the entire display.

The screen saver can be disabled by pressing a "multifunctional button" or "UP/DOWN" button once.

## 8.11 QM Spot Sensor (optional)

### 8.11.1 QM Spot Sensor with Bluetooth and Efento app for free

The serial number (= MAC address) of the QM Spot Sensor is printed on a rating plate. The QM Spot rating plate is located on the back of the device in the area of the power supply line, directly next to the B.PRO rating plate.

#### Install app

- ✓ Wireless network, Bluetooth enabled
- On a digital device, download and install the Efento app from the app store using the QR code (for Android or iOS) on the enclosed leaflet (Doc. No. 153081).

#### Use QM Spot Sensor permanently free of charge with Bluetooth and Efento app

- Start the app on a digital device and search for active QM Spot Sensors nearby.
- Use the serial number (= MAC address) of the QM Spot Sensor to display the value in the app.

The sensor readings are updated every 10 minutes.

The **measurement intervals** can be individually set in the Efento app settings. This may shorten the battery life.

- ① To change the sensor's measurement intervals in the Efento app settings, the sensor's reset pin is required. This is printed on the QM Spot rating plate.

### 8.11.2 Commissioning the QM Spot Sensor

#### Commissioning the QM Spot Sensor

The serial number (= MAC address) of the QM Spot Sensor is printed on a rating plate. The QM Spot rating plate is located on the back of the device in the area of the power supply line, directly next to the B.PRO rating plate.

- ① The use of the QM Spot Sensor's wireless connection to transmit measurement data to the server requires the conclusion of a paid contract with QM Software GmbH. B.PRO GmbH expressly disclaims liability for services provided by QM Software GmbH, in particular the availability of the services.

- Initiate the procedure for registering and commissioning the optional QM Spot Sensor using the QR code or the URL on the enclosed leaflet (Doc. No. 153081).

After successful registration, the user will be contacted by QM Spot and personally supported in the first steps.

#### Using QM Spot Sensor

- On a digital device with an internet connection, open the QM Spot Sensor login page in the browser and log in using the credentials you specified during registration.
- Select device. Please have the serial number of the QM Spot Sensor ready.  
An overview of the data transmitted by the QM Spot Sensor appears in the browser.
- Select the corresponding sensor of the device based on the serial number (= MAC address).



## 8.12 Setting eutectic plate mode

The unit can only be operated in fan mode (without heating).

This function is particularly suitable for loading with eutectic plates (coolant accumulators).

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Eutectic plate mode" menu.
- Press "OK" to confirm.

The eutectic plate mode is enabled.

- The eutectic plate mode will start.
- The heating is inactive.
- The selected setting is shown at the bottom left of the display.
- The setpoint temperature can no longer be changed.

- Mop up any condensation water after each use.
- In order to operate the unit with heating function again, disable the eutectic plate mode in "Settings".
- Remove the eutectic plates from the unit interior.

### ❗ B.PRO recommends:

Optimal efficiency is achieved as follows:

Insert the eutectic plates into the upper half of the unit interior.

## 8.13 Opening a unit door



### Warning! Hot steam!

There is a danger of hot steam escaping and causing scalding when the door is opened.

- Do not hold body parts in or over the opening area when opening the door.



### Warning! Hot interior of unit/hot Gastronorm containers!

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

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



### Caution! Danger of slipping!

During normal operation, water may run out of the unit during loading or removing food, especially when the unit door is opened. This poses a slip hazard.

- Mop up excess water in the interior and any water which has leaked onto the floor.

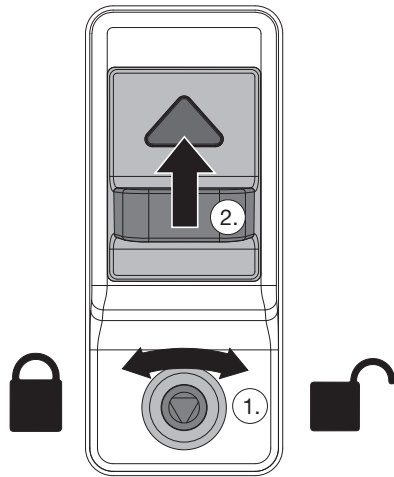


### Warning! Hot liquid food!

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

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

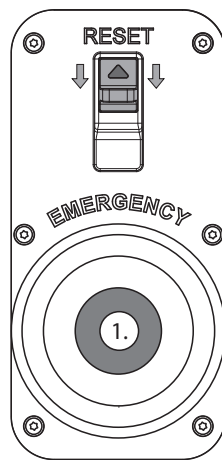
To keep heat loss to a minimum, do not open the unit door unnecessarily during operation.



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

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

## 8.14 Panic button



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

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

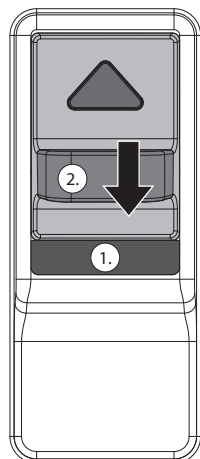
The unit door lock is then fully unlocked.

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

### Re-tensioning the unlocked lock

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

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



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

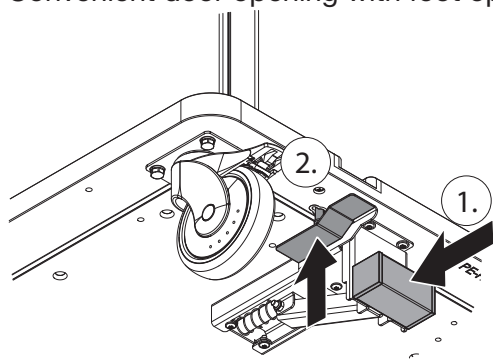


### Caution! Material damage

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

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

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



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

## 8.15 Closing the unit door

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

## 8.16 Enabling/disabling door alarm

If this function is enabled in the "Settings", the "Door open" warning message will appear on the display as soon as the door is opened. The unit will also switch itself off after a short time. The unit will restart as soon as the door is closed.

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the "Door alarm active" menu.
- Press "OK" to confirm.
- Use the "UP/DOWN" buttons to navigate to "YES to enable" or "NO to disable".
- Press "OK" to confirm.

## 8.17 Firmware version display

- Press the "Settings" button for approx. 3 seconds.
- Use the "UP/DOWN" buttons to navigate to the firmware version menu.
- Press "OK" to confirm.

The firmware version will be displayed.

The power board version is displayed on the left of the display and the display version on the right.

## 8.18 Service (with PIN)

The operator can modify advanced factory settings in this sub-menu.

The required PIN and corresponding instructions can be obtained from the BPRO Servicing team.

🔗 Chapter "Repairs" on page 41

## 8.19 Loading the unit

- Always insert the food pre-heated.
- Always load the unit from bottom to top in order to keep the unit's centre of gravity as low as possible and thus minimise the risk of tipping.

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

- ✓ Unit preheated
- ✓ Food preheated to keep it hot
- ✓ Food in Gastronorm containers is covered with lids
- ✓ Food on dishes is covered with cloches



### Warning! Hot steam!

There is a danger of hot steam escaping and causing scalding when the door is opened.

- Do not hold body parts in or over the opening area when opening the door.


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

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

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


**Warning! Falling objects**

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

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

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

## 8.20 Keeping food hot

- ✓ Unit connected to a socket outlet
- ✓ Unit door closed
- ✓ Device in heating mode and not in standby  
(temperature display shows the actual temperature in the unit interior in heating mode and the word OFF in standby mode).
- Leave the heating mode on until the food is removed from the unit again.
- In order to achieve the best possible heating, do not open the unit door unnecessarily.
- Change the setpoint temperature if necessary.
- 🔗 Chapter "Temperature controller – overview" on page 20

## 8.21 Removing food


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

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

- Always unload the unit from the top down


**Warning! Hot interior of unit/hot Gastronorm containers!**

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

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


**Warning! Hot liquid food!**

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

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


**Warning! Hot steam!**

There is a danger of hot steam escaping and causing scalding when the door is opened.

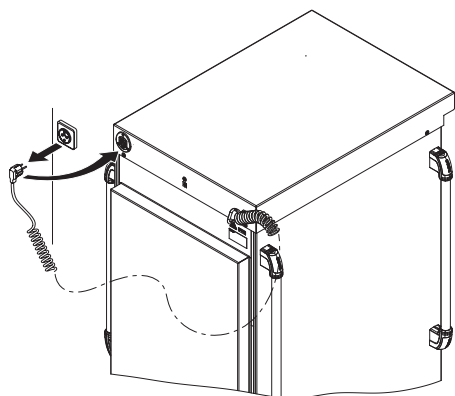
- Do not hold body parts in or over the opening area when opening the door.

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

The unit must be cleaned thoroughly after use.

- 🔗 Chapter "Cleaning and care" on page 35

## 8.22 Moving the unit to a new location



- Press the "Cooling ON/OFF" button.  
The unit goes into standby mode.  
The temperature display shows OFF.
- Pull out the mains plug to disconnect the unit from the power supply.
- Only unplug the mains plug by the mains plug housing.
- Unplug the mains plug and store it in the mains plug retainer on the unit.

### Change of location

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

➤ Chapter "Traversing ramps, recesses, inclined surfaces" on page 30

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



#### Caution! Pinched feet

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

- Be careful not to place your foot between the castor brakes and the bottom plate.



#### Caution! Restricted visibility

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

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

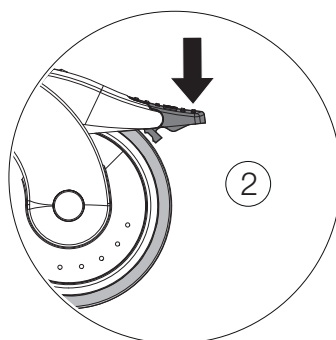
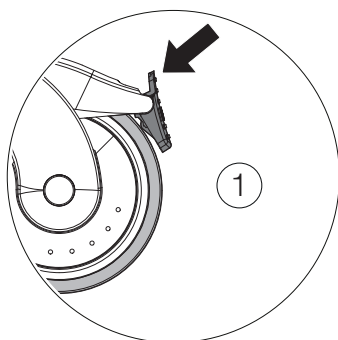


#### Caution! Injury and damage to property due to excessive speed

If you move the unit too fast, you may not be able to brake it in an emergency.

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

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



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

### 8.22.1 Traversing ramps, recesses, inclined surfaces



#### Warning! Risk of unit tipping over

The unit can tip over when traversing a sloped surface.

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

- ✓ 2 people
- ✓ Unit is switched off
- ✓ Unit disconnected from the power supply
- ✓ Mains plug stored in the mains plug retainer
- ✓ Unit door closed
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.

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

#### Unit model with draw bar

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

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

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

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

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

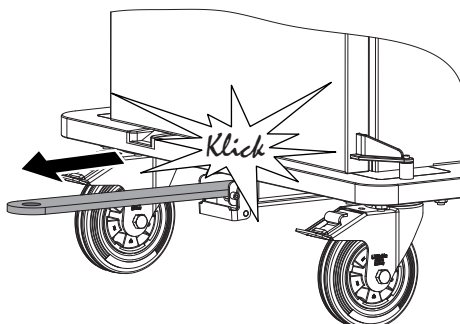
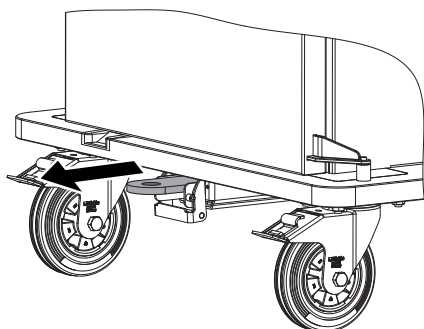
- Adjust driving style to on-site conditions.

#### Draw bar function

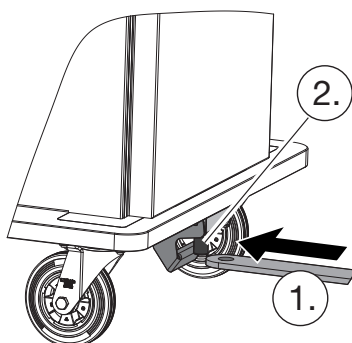
- 🔗 Chapter "Functional principle" on page 7

### Coupling units

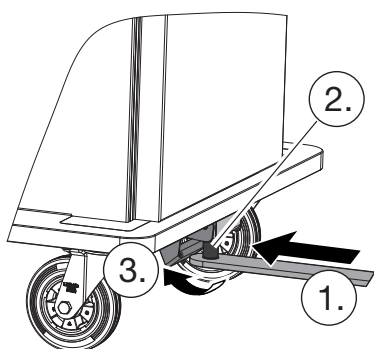
- Extend the draw bar by engaging it in the front hole until you hear it click into position.



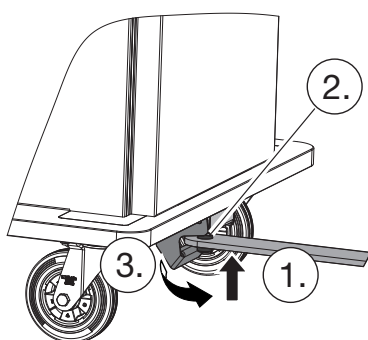
- Align the draw bar (1.) on the unit to the coupling pin (2.) on the unit to be coupled.

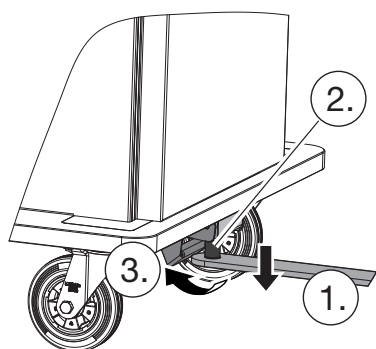


- Push the locking pin (3.) with the draw bar (1.) backwards and position it with the hole of the draw bar (1.) under the coupling pin (2.).

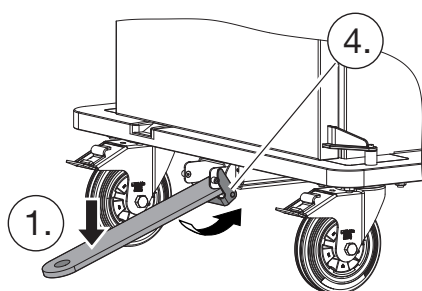


- Lift the draw bar (1.) upwards until the coupling pin (2.) slides into the draw bar hole (1.).  
The spring force automatically pushes the safety catch (3.) forward.  
The securing mechanism is active.

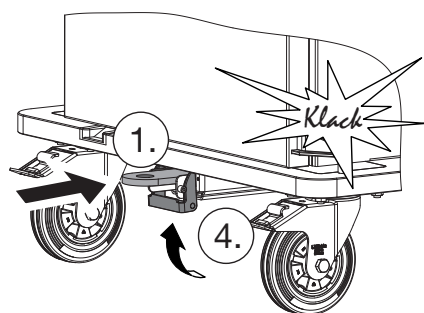


**Decoupling units and stowing draw bar**

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



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



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



## 9 Shutting down

### Shutting unit down



#### Caution! Damage to the unit electrical system

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

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

- 
- Switch off the unit with the "ON/OFF" button.
  - Pull out the mains plug to disconnect the unit from the power supply.
  - Only unplug the mains plug by the mains plug housing.
  - Unplug the mains plug and store it in the mains plug retainer on the unit.
  - Empty unit.
  - Cleaning the unit.
  - Close the doors.
  - Move unit to a secure place and store.

#### Unit version with humidification (optional)

With units with optional humidifier, carry out the following steps **before** shutting down the unit.

- Empty the tank and replace.

🔗 Chapter "Removing the humidifier tank" on page 39

- Start the humidifier.

🔗 Chapter "Setting the humidifier (optional on banquet models)" on page 23

After approx. 10 min., the "Target humidity not reached" error message will appear on the display.

The actual shutdown procedure can now be commenced.

#### The following information prevents unit failure:

- ① When storing the unit, care should be taken to choose a frostproof room in order to prevent damage to the pump.

🔗 Chapter "Environment" on page 44

- ① If the unit is taken out of operation for longer periods, mould may form in the tank.

## 10 Troubleshooting

### Operation indicator LED does not illuminate, unit does not start

Cause	Measure
Mains plug is disconnected or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug the mains plug into the socket outlet and ensure it fits properly.</li> </ul>
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>Have a centre authorised to carry out repairs replace the mains cable.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> <li>Check customer-supplied fuse and replace it if necessary.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>

### The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>Shut unit down.</li> <li>Secure the unit to ensure it cannot be started up accidentally.</li> <li>Place a notice on the unit which is clearly visible.</li> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>

### Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care.	<p>Notify a centre authorised to carry out repairs.</p> <p>🔧 Chapter "Repairs" on page 41</p> <ul style="list-style-type: none"> <li>Ensure proper handling/care.</li> </ul>

### Temperature is displayed, but food is not kept hot enough / Error message on the display "Temperature too low"

Cause	Measure
Setpoint temperature is set too low.	<ul style="list-style-type: none"> <li>Set a higher setpoint temperature.</li> </ul> <p>🔧 Chapter "Setting the setpoint temperature" on page 22</p>
Food placed in the unit when too cold.	<ul style="list-style-type: none"> <li>Only load the unit with food which is heated sufficiently.</li> </ul>
Seal on unit door defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>
Temperature control is irregular.	<ul style="list-style-type: none"> <li>Switch off the unit and unplug the mains plug. Return to operation after approx. 10 seconds.</li> <li>If this does not solve the problem and the causes we have already mentioned can be ruled out, notify an authorised repair company.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>
Unit electrical system faulty.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> </ul> <p>🔧 Chapter "Repairs" on page 41</p>

### Food temperatures vary significantly

Cause	Measure
No shielding plate used	<ul style="list-style-type: none"> <li>Use shielding plate.</li> </ul> <p>🔧 Chapter "Dismantling the shielding plate" on page 38</p>

### "Door open" error message on the display

Cause	Measure
Unit door is open.	<ul style="list-style-type: none"> <li>Close unit door as quickly as possible.</li> </ul>

**"Sensor fault" error message on the display**

Cause	Measure
The temperature sensor is not working properly or is faulty.	<ul style="list-style-type: none"> <li>► Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 41</li> </ul>

**Error on display "CAN error"**

Cause	Measure
CAN error is shown on the display.	<ul style="list-style-type: none"> <li>► Use the "ON/OFF" button to switch the heating off and on again.</li> <li>► If the malfunction continues, notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 41</li> </ul>

**Fault in QM Spot Sensor (optional)**

Cause	Measure
No signal	<ul style="list-style-type: none"> <li>► If the signal is lost, reconnect the network to the receiver device.</li> <li>► If the fault persists, contact either QM Spot Service or a repair centre.</li> <li>↳ Chapter "Repairs" on page 41</li> </ul>
Battery is empty.	<ul style="list-style-type: none"> <li>► When replacing the battery, contact an authorised repair centre.</li> <li>↳ Chapter "Repairs" on page 41</li> </ul>

**"Target humidity not reached" error message on the display**

Cause	Measure
There is insufficient distilled water in the tank.	<ul style="list-style-type: none"> <li>► Fill with approx. 2 litres of distilled water.</li> <li>► If the malfunction continues, notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 41</li> </ul>

## 11 Cleaning and care

**Caution! Danger of slipping!**

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

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

### 11.1 Information on cleaning stainless steel

Corrosion-resistant stainless steel is a designation for extremely corrosion-resistant and hygienic steels. The stainless steel currently used at B.PRO (AISI 1.4301) primarily consists of iron, chrome and nickel. The corrosion resistance in corrosion-resistant steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface. The passive layer can be damaged due to the effects of certain aggressive agents. Such substances are also found in low concentrations in drinking water, one example being chloride. When water evaporates, it may produce a critical higher concentration of substances. Grease, limescale, starch and protein deposits can impair the formation or renewal of a passive layer.

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

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

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

Observe the following cleaning and care instructions.

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

① **B.PRO recommends:**

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

- Remove/dry water, moisture and water spots immediately.
- **Do not** allow water, moisture and spots of water simply to evaporate, do **not** allow them to dry out.
- Wipe to remove any visible deposits.
- Then wipe and rub the cleaned surface dry with a soft cloth.
- Do **not** cover the surface after drying.
- Treat the surface with DeepClean Stainless Steel.

**Personal protective equipment**

- Wear personal protective equipment (e.g. safety footwear, protective gloves, protective eyewear, etc.).
- Observe the cleaning agent manufacturer's instructions (cleaning agent safety data sheets).

## 11.2 Cleaning interval

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

## 11.3 Cleaning methods

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

**Prescribed cleaning method for daily routine cleaning**

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

## 11.4 Cleaning agents



**Caution! Material damage!**

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

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

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

- Use only cleaning agents authorised by B.PRO.
- Never clean appliance parts/surfaces improperly (no abrasive cleaners, no pointed or sharp-edged objects, no cleaning agents containing solvents), as otherwise material damage may occur.
- Only clean appliance parts/surfaces with the authorised cleaning methods and agents.

**The following cleaning agents are suitable for stainless-steel surfaces:**

- Commercially available stainless steel cleaning agents without chlorides, such as *DeepClean Stainless Steel*
- Commercially available water-based cleaning agents which do not contain chlorides
- Use commercially available descaling agents based on organic acids or inorganic acids not harmful to stainless steel (such as acetic acid, citric acid, sulfamic acid, phosphoric acid); observe the safety data sheets for the cleaning agents.
- Soft cleaning cloth or damp microfibre cleaning cloth

A list of tested cleaning agents suitable for stainless steel is available from the German Swimming Pools Association (Deutsche Gesellschaft für das Badewesen e.V.) at [www.baederportal.com](http://www.baederportal.com) (Reinigungsmitteldatenbank/Liste RE). Further information on cleaning is available on the website of the information office for stainless steel, in the "Publications" section: [www.edelstahl-rostfrei.de](http://www.edelstahl-rostfrei.de)

**Cleaning agents NOT suitable for stainless steel surfaces:**

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

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

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

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

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

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

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

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

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

## 11.5 Cleaning the unit



### Warning! Water penetrating into the housing!

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

- Switch the unit off using the rotary knob.
- Pull out the mains plug to disconnect the unit from the power supply.
- Only unplug the mains plug by the mains plug housing.
- Unplug the mains plug and store it in the mains plug retainer on the unit.

### ① B.PRO recommends:

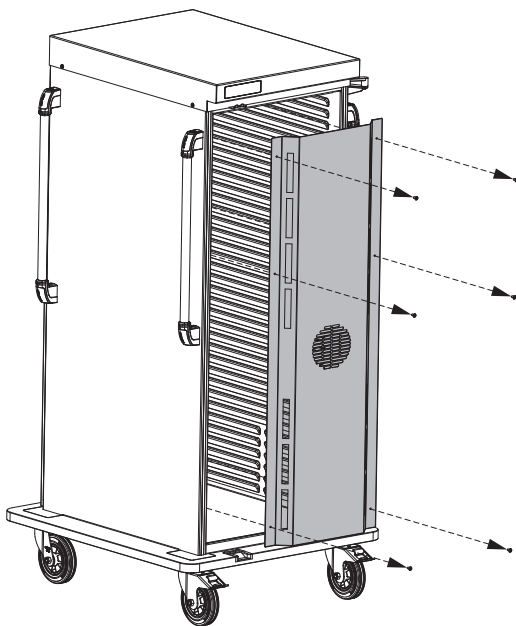
Before using chemical cleaning agents, always test their compatibility with the surface on a concealed area. This will prevent any unwanted discolouration or other reactions between cleaners and the surface.

- If mineral or metallic dust is picked up during cleaning, continuously rinse out the cleaning aids (such as brushes, micro-fibre cloths) so that traces of the dust particles cannot be deposited on the surface.
- You must thoroughly rinse the surface with clean water and dry after every use.
- Do not use integrated heating systems to dry surfaces under any circumstances.
- Stainless-steel surfaces must be kept clean, dry and open to the air at all times.

- ✓ Unit is switched off
- ✓ Unit disconnected from the power supply
- ✓ Mains plug stored in the mains plug retainer
- ✓ No food in unit
- ✓ Unit has reached room temperature
- Clean unit with cleaning methods and cleaning agents described above.
- After using a stainless steel cleaning agent, wipe with clean water and rub dry.

## 11.6 Dismantling the shielding plate

① For thorough cleaning, the shielding plate can be removed and, depending on size, cleaned in a dishwasher. The proper functioning of the unit is only guaranteed if the shielding plate is installed on the rear panel of the body interior. Otherwise, the heating air will not be distributed evenly and efficiently in the unit interior.

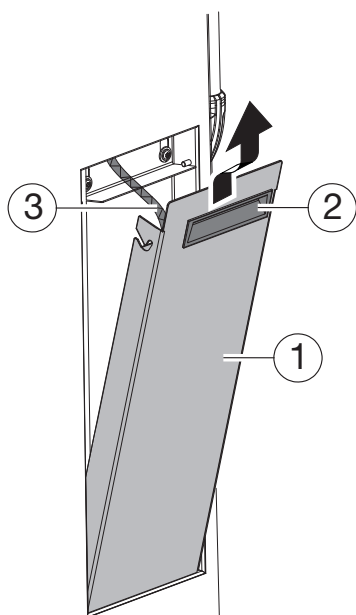


- Open the unit door completely.
- Unscrew the screws to remove the shielding plate from the rear panel and lift it out the front.
- Screw the shielding plate back on after cleaning.
- Close the unit door again.

### Unit version with humidification (optional)

- take this opportunity to clean the humidifier's evaporator tray, too.

## 11.7 Removing the humidifier tank



- Lift the tank (1) in the recessed handle (2) upwards and open.
- First, pull the entire hose (3) out of the tank (1).
- Now pull the tank (1) out upwards.
- Mop up any water that leaks from the hose.
- Thoroughly clean the tank (1).
- Fill tank with distilled water only.
- After cleaning, insert the tank again in reverse order, making sure that the hose (3) is inserted all the way to the base of the tank.



### Caution! Food quality impairment!

The use of tap water for the humidifier may impair the quality of food inside the unit.

- Use distilled water only.
- Dispose of food if necessary.



### Caution! Damage through the use of tap water for the humidifier!

The use of tap water for the humidifier may lead to algae blooms and limescale deposits in the water tank and supply pipe. Algae blooms and limescale deposits may lead to malfunctions or damage to the unit.

- After using tap water, remove the tank and thoroughly clean it.
- Use distilled water only.



### Caution! Danger of slipping!

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

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

## 12 Maintenance

- ① Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- Have a suitably trained professional maintain the unit on a regular basis.
- Also check the unlocking function and the luminosity of the phosphorescent interior door handle (panic button) during the regular maintenance of the refrigeration unit.
- Document the maintenance work that was performed and archive the associated documents accordingly.



### Warning! Live components!

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

- Switch off the device with the "ON/OFF" button.
- Pull out the mains plug to disconnect the unit from the power supply.
- Only unplug the mains plug by the mains plug housing.
- Unplug the mains plug and store it in the mains plug retainer on the unit.

### 12.1 Inspecting door seal

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

### 12.2 Performing maintenance on seals

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

### 12.3 Checking the castor brakes

- Check the castor brakes after every change of location to ensure effective working order.
- Lock castor brakes.
- Try to move the unit (do not use force!).
- If braking is inadequate, have the defective castor(s) replaced immediately by one of the following:
  - In-house, by B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - [B.PRO Service](#)

### 12.4 Having periodical electrical safety inspection carried out

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

### 12.5 Checking the connection cable and mains plug

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



## 13 Repairs

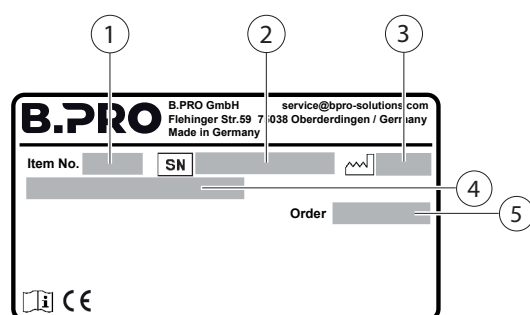
- Repairs should be performed **exclusively** by the following service centres:
  - In-house, by B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - [B.PRO Service](#)

### 13.1 Fault description

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

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

① The rating plate is located on the rear of the device near the power supply.



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

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

### 13.2 Replacing components

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

- In-house, by B.PRO-trained professionals
- External, B.PRO-trained customer service
- [B.PRO Service](#)

### 13.3 Spare parts

The following information is required when ordering spare parts:

- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity

➔ See the Service Information System on the Internet ([www.bpro-solutions.com](http://www.bpro-solutions.com)).

### 13.4 Address

B.PRO GmbH  
Flehinger Straße 59  
75038 Oberderdingen  
Germany

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

### 13.5 Without being commissioned

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

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

## 14 Disposal

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

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



The unit is marked with this symbol in accordance with DIN EN 50419, Marking of electrical and electronic devices in accordance with Article 15(2) of Directive 2012/19/EU (WEEE) to indicate it requires special disposal.

You must also take into account other possible national regulations concerning disposal.

- **Do not** dispose of the appliance together with other commercial waste.
- Disable the unit and door locks before disposal.
- Take the fully emptied unit to a recycling centre.
- ① You can obtain further information on disposal from your dealer or the B.PRO Service Department.
- 📍 "Address" on page 41
- ① The unit can be returned to B.PRO free of charge.

## 15 Technical data

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

### 15.1 General data

#### Dimensions and weight (approximate)

Item	Designation	Length [mm]	Width [mm]	Height [mm]	Empty weight [kg]	Max. load [kg]
386605; 575199	BPT E 12 H	521	821	782	55	80
386606; 575200	BPT E 18 H	521	821	1072	58	85
386607; 575201	BPT E 24 H	590	821	1302	65	90
386608; 575202	BPT E 30 H	590	821	1532	85	130
386611; 575206	BPT E 2 x 18 duo H/H	1026	821	1072	110	115
386612; 575207	BPT E 2 x 30 duo H/H	1026	821	1565	146	160
386614; 575209	BPT E 2 x 18 duo H/N	1026	821	1072	110	115
386613; 575208	BPT E 2 x 12 combi H/H	590	821	1532	92	130
386615; 575210	BPT E 2 x 12 combi H/N	590	821	1532	92	130
386617; 575212	BPT E 36 H banquet	820	941	1795	150	200
386618; 575213	BPT E 2 x 16 combi H/H banquet	820	941	1795	155	200

Item	Designation	Length [mm]	Width [mm]	Height [mm]	Empty weight [kg]	Max. load [kg]
386620; 575215	BPT E 2 x 16 combi H/N banquet	820	941	1795	155	200
386619; 575214	BPT E 2 x 36 duo H/H banquet	1436	941	1795	255	200

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

### Load capacity

Item	Designation	GN1/2 -100	GN1/1 -100	GN1/2 -65	GN1/1 -65	GN2/1 -65	GN2/1 -100
386605; 575199	BPT E 12 H	8	4	12	6	---	---
386606; 575200	BPT E 18 H	12	6	18	9	---	---
386607; 575201	BPT E 24 H	16	8	24	12	---	---
386608; 575202	BPT E 30 H	20	10	30	15	---	---
386611; 575206	BPT E 2 x 18 duo H/H	24	12	36	18	---	---
386612; 575207	BPT E 2 x 30 duo H/H	40	20	60	30	---	---
386614; 575209	BPT E 2 x 18 duo H/N	24	12	36	18	---	---
386613; 575208	BPT E 2 x 12 combi H/H	16	8	24	12	---	---
386615; 575210	BPT E 2 x 12 combi H/N	16	8	24	12	---	---
386617; 575212	BPT E 36 H banquet	---	24	---	36	18	12
386618; 575213	BPT E 2 x 16 combi H/H banquet	---	20	---	32	16	10
386620; 575215	BPT E 2 x 16 combi H/N banquet	---	20	---	32	16	10
386619; 575214	BPT E 2 x 36 duo H/H banquet	---	48	---	72	36	24

### Top surface loading

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

Top surface option	Model	Load [kg]
Any unit subject to this manual		33

### Spacing of support ledges

38.3 mm

### Temperature, compartment interior

Adjustable from +30 °C to +95 °C

## 15.2 Electrical data

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

### QM Spot Sensor, battery pack (optional)

Parameter	Values
Type	3 pcs. AA, lithium battery (Model: ER14505M)
Capacity	3x 2200 mAh
Voltage	3.6 V

### Protection type

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

## 15.3 Environment

### Ambient conditions – operation

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

### Ambient conditions – storage, transport

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

### Device version with humidification

Parameter	Values
Temperature	+2 °C to +40 °C
Relative humidity	without condensation

### Emissions

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

### Materials

Parameter	Values
Material	Stainless steel, synthetic
Electrical components	Cables, circuit boards, connectors Lithium battery (optional)
Insulating material	PUR foam panels

## 16 Ordering information and accessories

### Ordering information

Designation / Article	Article number / Document number
BPT E 12 H	386605; 575199
BPT E 18 H	386606; 575200
BPT E 24 H	386607; 575201
BPT E 30 H	386608; 575202
BPT E 2 x 18 duo H/H	386611; 575206
BPT E 2 x 30 duo H/H	386612; 575207
BPT E 2 x 18 duo H/N	386614; 575209
BPT E 2 x 12 combi H/H	386613; 575208
BPT E 2 x 12 combi H/N	386615; 575210
BPT E 36 H banquet	386617; 575212
BPT E 2 x 16 combi H/H banquet	386618; 575213
BPT E 2 x 16 combi H/N banquet	386620; 575215
BPT E 2 x 36 duo H/H banquet	386619; 575214
Operating instructions	154919

### Accessories

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

## 17 Standards, guidelines, inspection seal

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

### 17.1 Directives for CE marking/EU declaration of conformity

Where applicable, the unit is in compliance with the fundamental requirements specified in the following regulations/guidelines in their latest version when it is delivered.



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

### 17.2 Rules, regulations

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

- |                            |   |
|----------------------------|---|
| – EC No. 852/2004:         | Regulation on the hygiene of foodstuffs                               |
| – DGUV regulation 110-003: | Kitchen industry  |
| – DGUV Regulation 3:       | Accident prevention regulations for electrical facilities and devices |

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

18 Maintenance work - form to be completed

Unit model:	
Article number:	
Serial number:	

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

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