

# MANHATTAN PLAIN SERVERY COUNTER MNE 3/MNE 4/MNE 5/MNE V

**Translation of the original operating instructions**



## General Information

**Copyright** These instructions are protected by copyright. None of this information may be reproduced, distributed, used to the advantage of our competitors or made accessible to third parties either completely or in part.

**Technical changes** Subject to modifications for the purpose of technical improvement.

**Product documentation** Translation of the original operating instructions; target group: operating personnel, kitchen directors

**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.

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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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### Warnings

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#### **Signal word!**

##### **Type and source of danger**

Possible consequences of non-compliance with the warnings.

- ▶ Measures to avoid dangers and the consequences thereof.

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

**Caution** warns of possible light bodily injuries and damage to property.

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

**Danger** warns of possible most severe/fatal bodily injuries.

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## About this product

**Application** The MANHATTAN plain servery counter is used for the presentation and distribution of food and beverages and for installing food-related accessories. The unit can, for example, be used as:

- A drinks bar for non-refrigerated drinks and bottles
- A support for the coffee machine or -making tea with accessories
- A bread/roll counter
- A dishes/silverware placement area

The MANHATTAN plain servery counter is primarily suited for use in catering facilities of schools, companies, government offices, hospitals, retirement homes (canteens, cafeterias and dining halls) and in the food service industry and hotels.

It is not permissible to transport persons with or on the unit or its attachments. The unit may not be used as a "ladder substitute" or as climbing equipment (for children). There is a danger of tipping.

The unit may not be used to transport or store dangerous or toxic substances/liquids.

**Conditions of use** **Environment**

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### Unit model with power cable

The unit may be used when the ambient temperature is between +15 °C and +32 °C and at normal humidity (without moisture condensation).

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### Instruction of third parties

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

**Product features** **General information**

The MANHATTAN plain servery counter is a serving module with a top surface made of stainless steel or natural stone.

Depending on the unit model, the unit base consists of an open or a closed compartment.

The compartment open on the operator side is equipped on the sides with 4 pairs of support ledges for holding one or more optional middle shelves.

The compartment closed on the operator side is equipped with several compartments for holding a maximum of 4 GN containers each of the size GN 1/1-65 or their subdivision. The front of the closed compartments is closed off with double-walled doors with grip recesses and snap closures.

Lockable doors can be equipped either with common locks or different locks.

The mobile model of the MANHATTAN serving module is equipped with 4 steering castors, 2 of which have brakes. The stationary model of the MANHATTAN serving module is equipped with 4 levelable feet.

The front panelling for the operator, guest and short sides are available in various colours and materials, and can therefore be adapted to the respective environment.

The plain servery counter can be equipped with a socket outlet in the installation compartment for electrically connecting several modules.

Various glass attachment shelves, as an option with lighting, are available for the optimum presentation of the food.

The plain servery counter can be equipped with a fold-down tray slide on the operator, guest and short side.

The short sides can be provided with shelves.

MANHATTAN plain servery counters can be installed in various ways:

- Free-standing for food serving with service or self-service
- Back along the wall for self-service (operating elements on guest side)
- Back to back for self-service

To adapt to the room situation, the MANHATTAN plain servery counter can be combined with additional serving or expansion modules and connected at the aluminium corner profiles with module connectors.

Serving modules:

- MWA 3/MWA 4/MWA 5 heated servery counter
- MKA 3/MKA 4/MKU 3/MKU 4/MVK 4/MVS 4 cooled servery counter

Expansion modules:

- MKSS 4/MKS 4 cash register booth
- MAF 45/MAF 90/MIF 45/MIF 90/MA 45/MA 90/MI 45/ MI 90 corner modules
- MPP 3/MPP 4/MPP 5 pre-mix/post-mix modules
- MAN 3/MAN 4/MAN 5/MEN V servery/roll-in counter

## **Operation**

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### **Unit model with lighting**

The lighting unit is switched on and off via a push switch.

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**Unit models/  
design features**

Depending on the configuration, the MANHATTAN plain servery counter can be equipped with the following design features:

- Sturdy stainless-steel frame construction
- Four steering castors, two of which have castor brakes
- Stainless-steel feet, height-adjustable
- Stainless-steel skirting panel, only in conjunction with feet
- Top surface made of stainless steel or various types of granite
- Compartment open on operator side with support ledges for holding a middle shelf
- Stainless-steel middle shelf for open cabinet
- Up to three closed compartments on operator side
- Lockable doors
- 230 V electrical connection or 400 V electrical connection
- 230 V Schuko socket outlets in the panel
- 230 V Schuko socket outlet or 400 V CEE socket outlet in the installation compartment for the connection of additional modules
- Stainless-steel shelf on one or both short sides
- Fold-down tray slide made of stainless-steel tubing or of Resopal® on one or both long unit sides
- Fold-down tray slide made of stainless-steel tubing or Resopal® on one or both short sides
- Module connectors for fixed connection of two units at aluminium corner profiles
- Stainless- steel panel for aluminium corner profile, on guest and short side
- Stainless-steel panel for module connector, guest side, only in connection with module attachment set
- Stainless-steel or Resopal® panelling
- Underframe equipped for coffee-grounds separator
- One-level attachment shelf, pulled down to top surface on guest side, with and without lighting
- One-level attachment shelf, pulled down on guest side with pass-through, with and without lighting
- One-level attachment shelf, pulled down on both sides with pass-through, with and without lighting
- Two-level attachment shelf, pulled down on guest side, at top and bottom: with pass-through, with and without lighting

## 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 Instructions

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

### Cleaning and maintenance

For cleaning and maintenance tasks, or to replace parts, disconnect the unit from the power supply. 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.

## About this product

### Application

The unit may only be used for the applications specified. The operator is responsible for the appropriate and proper use of the unit.

### Conditions of use

The unit is only to be operated under the appropriate environmental conditions. The users of the unit must be instructed in operation and they must have read and understood the operating instructions.

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### Caution!

#### Damage to persons or property!

If explosive materials or containers are stored in the unit and the unit is operated, this may cause an explosion and subsequent personal injury and property damage.

- Do not store any explosive materials, such as aerosols with flammable propellant, in this unit.
- 

## Transport

### Upright transport position

Transport the unit in an upright position only.

### Transporting with a truck or delivery van

The unit is only to be transported in a truck or delivery van 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.

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Secure the unit against vertical movement during transport.  
Use padded locking bars.

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**Unit model with attached parts**

When transporting with a truck or a delivery van, fold down the fold-down attachments, as otherwise they may be damaged during transport.

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**Unit model with middle shelf**

When transporting with a truck or a delivery van, remove the middle shelf, as otherwise it can slide out of the unit.

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**Assembly Location**

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**Unit model with power cable**

Never operate the unit next to equipment which develops large amounts of steam (e.g. dishwasher). The steam can cause moisture condensation on 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.

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**Mains connection**

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**Unit model with power cable**

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

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

Insert and remove mains plug only while unit is switched off, as otherwise the unit electrical system can be damaged. Connected external devices must also be switched off before disconnecting the mains plug.

To disconnect the unit, only pull on the mains plug housing.

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**Connecting several modules**

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**Unit model with power cable**

The overall connected load may not be exceeded when several modules are connected.

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**Commissioning Commissioning after a storage period**

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**Unit model with power cable**

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.

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**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.

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.

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 **Caution!**

**Possible impairment of food quality**

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

- ▶ After reducing the core temperature, check whether the food quality has been impaired and dispose of food if necessary.

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**Edge protection on the sneeze guard**

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**Unit model with glass attachment shelf**

The glass attachment shelf has been provided with a synthetic edge protection.

The edge protection may only be removed for cleaning. Removing the edge protection opens up the risk of the glass being broken by the impact of a hard object.

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**Load-bearing capacities**

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**Unit model with glass attachment shelf**

Do not place or lay objects on the glass attachment shelf.

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**Unit model with attached parts**

These attachments are designed for use with dishes and/or trays. Heavy objects, such as full Gastronorm containers, should not be placed on them. Sitting on the attachments is not permitted.

Permissible surface loading per attachment:

- Tray slide: 25 kg
- Shelf: 25 kg
- Middle shelf: 100 kg

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**Hygiene regulations**

Observe the corresponding regulations on foodstuffs and the properties of the food when distributing.

**Castor brake**

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**Unit model with castors**

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.

## Change of location

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### Unit model with power cable

Unplug the mains plug before each change of location.

Always remove any objects from placement surfaces, if present, before changing locations. Objects could slip off or out of the unit while it is being pushed.

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### Unit model with closed compartments

Hold unit doors closed while changing its location.

Before a change of location, remove all objects (e.g. Gastronorm containers) from the compartments.

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### Unit model with castors

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 push the unit with both hands on the top surface. Depending on the weight, you may not be able to apply the brakes quickly enough if you push it with just one hand.

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

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## Shutting down      Unplugging the mains plug

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### Unit model with power cable

Insert and remove mains plug only while unit is switched off, as otherwise the unit electrical system can be damaged.

External devices connected to the unit socket outlets must also be switched off prior to plugging in or disconnecting the mains plug.

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## Cleaning and care      Mains plug

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### Unit model with power cable

Unplug the mains plug before cleaning the unit. Water seeping into the unit can cause a short-circuit. This can result in malfunctions. In addition, there is also a danger of electric shock.

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### Hygiene

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

**Cleaning frequency**

Clean the unit after each use.

**Cleaning methods**

Use only approved cleaning methods.

Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.

**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.

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

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

**Maintenance    Periodical electrical safety inspection**

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**Unit model with power cable**

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.

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**Connection cable and mains plug**

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**Unit model with power cable**

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

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**Castor brake**

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**Unit model with castors**

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.

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**Repairs    Authorised persons**

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

- In-house, by B.PRO-trained experts
- Externally, by B.PRO-trained customer service
- B.PRO Service

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

**Replacing components of unit electrical system**

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**Unit model with power cable**

Components of the unit electrical system (e.g. switches, power cables, halogen lights, etc.) may only be replaced by qualified personnel (e.g. an electrician) with parts of the same specifications.

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**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**

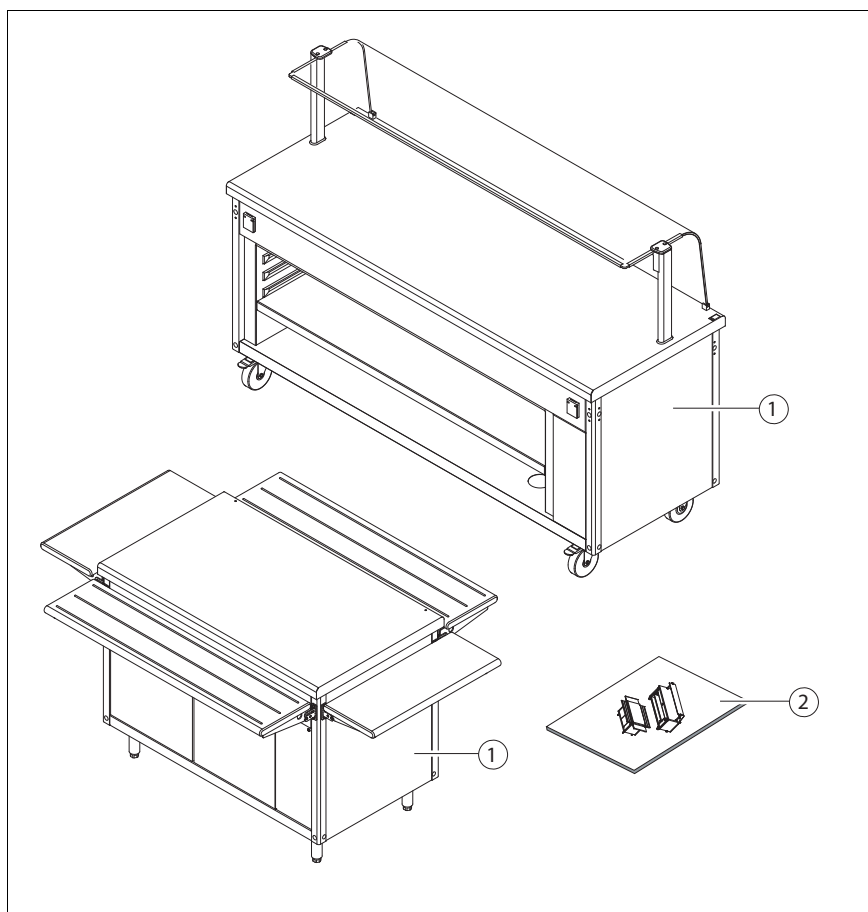
The unit is provided with a rating plate. The warranty is voided if the rating plate is removed.

## Transport

### Checking for/reporting on damage incurred during transport

- ☞ 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 report damage with the B.PRO waybill.
  - or –
  - Do not accept the unit and return it to B.PRO via the carrier.
- ☞ This procedure will ensure correct processing of claims. Transport damage reported later has to be proven correspondingly by the receiver of the unit.

### Scope of delivery



- (1) MANHATTAN plain servery counters
- (2) Operating instructions

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 films 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.

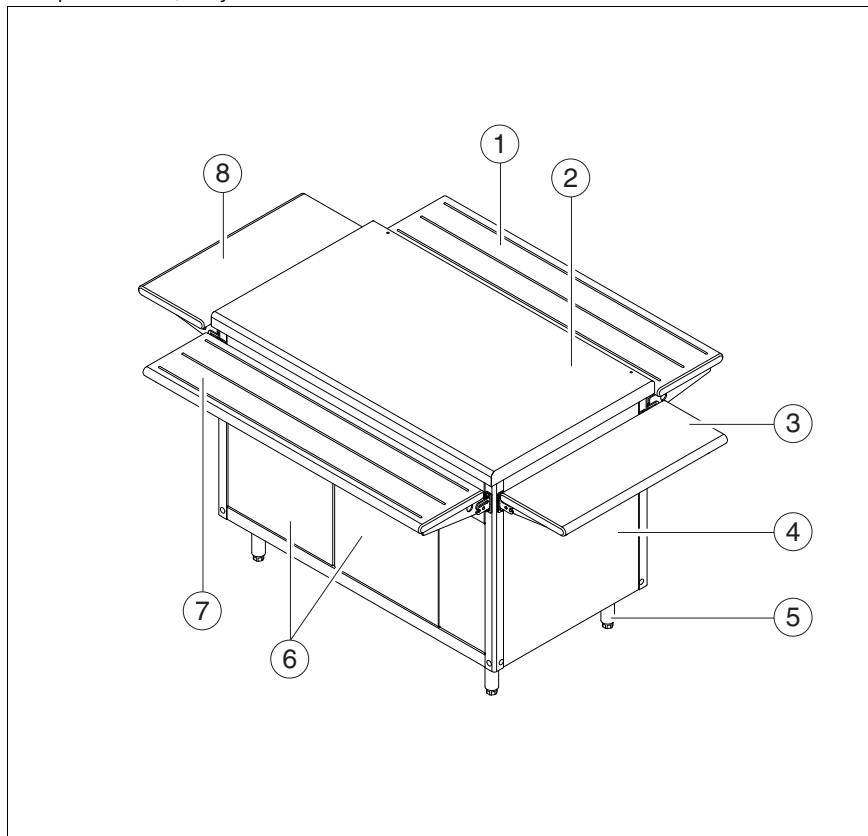
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## Overview

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### Unit Unit model with feet

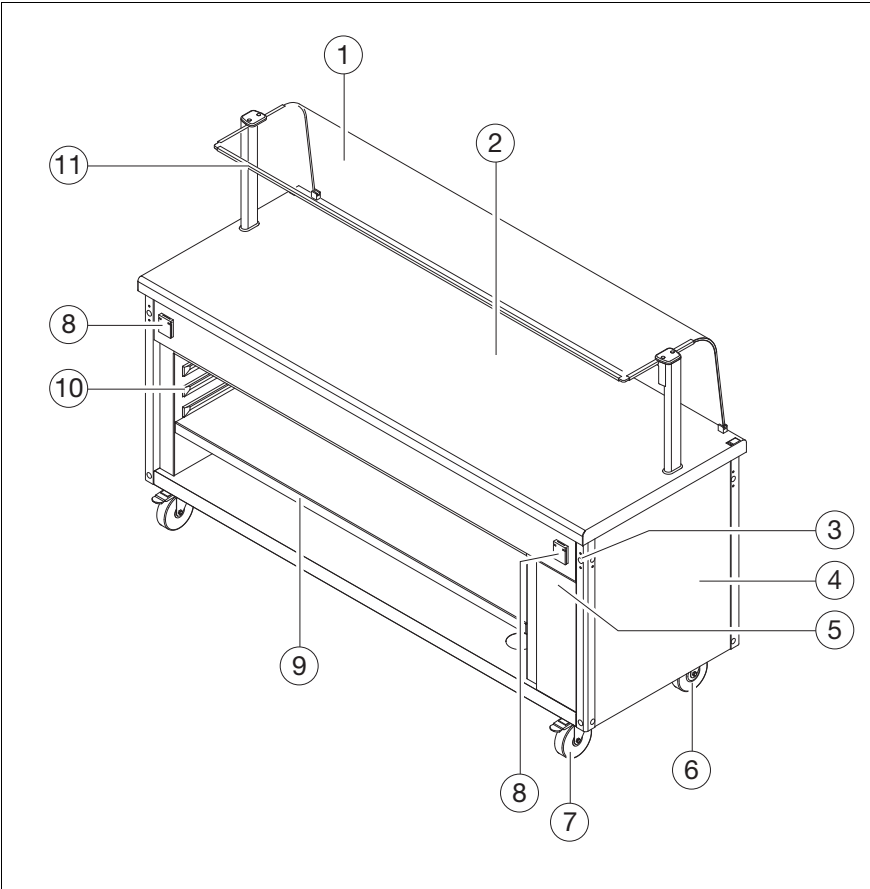
Example illustration of MANHATTAN MNE 3 plain servery counter with closed compartments, tray slides and shelves



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- (1) Fold-down tray slide on guest side made of Resopal<sup>®</sup> with stainless-steel floating profiles
  - (2) Top surface
  - (3) Stainless-steel fold-down shelf on right-hand short side
  - (4) Panelling, short side
  - (5) Foot
  - (6) Compartment door
  - (7) Fold-down tray slide on operator side made of Resopal<sup>®</sup> with stainless-steel floating profiles
  - (8) Stainless-steel fold-down shelf on left-hand short side
-

**Unit model with castors**

Example illustration of MANHATTAN MNE 5 with installation compartment, open compartment, middle shelf, one-level glass attachment shelf and socket outlets in panel



- (1) One-level glass attachment shelf, pulled down to top surface on customer side
- (2) Top surface
- (3) Holes for module connectors
- (4) Panelling, short side
- (5) Installation compartment with power cable and socket outlet for connecting additional modules
- (6) Steering castor
- (7) Steering castor with castor brake
- (8) Socket outlet for connection of external devices
- (9) Middle shelf
- (10) Support ledges
- (11) Edge protection

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## Assembly

- Preparing assembly** ✓ Protective film and assembly materials removed

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### Unit model with power cable

- ✓ Mains connection provided by customer matches values specified on rating plate

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### Selecting location

- ☞ Never operate the unit next to units which develop large amounts of steam. The steam can cause moisture condensation on the unit. When the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.
- Operate the unit far away from equipment which develops large amounts of steam (e.g. dishwasher).

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### Positioning unit

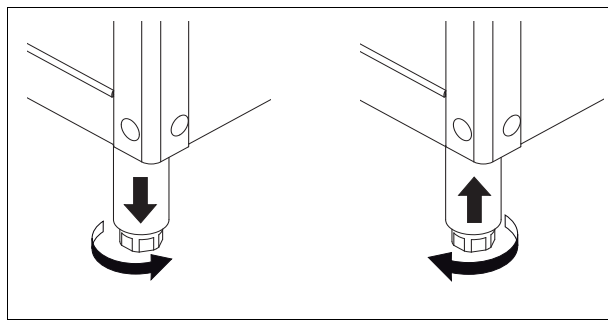
#### Unit model with castors

- Push the unit into its designated location and lock the castor brakes.
- ☞ Section "Moving the unit to a new location" on page 21.

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#### Unit model with feet

- Install the unit in the designated location.
- Adjust the module to the correct height by adjusting the feet and align it horizontally so that it stands securely and does not wobble.



## Connecting modules to each other

### Mechanical coupling of the modules

- i** Two modules can be connected to each other with module connectors at the aluminium corner profiles of the modules.

### Unit model with panels at the aluminium corner profiles

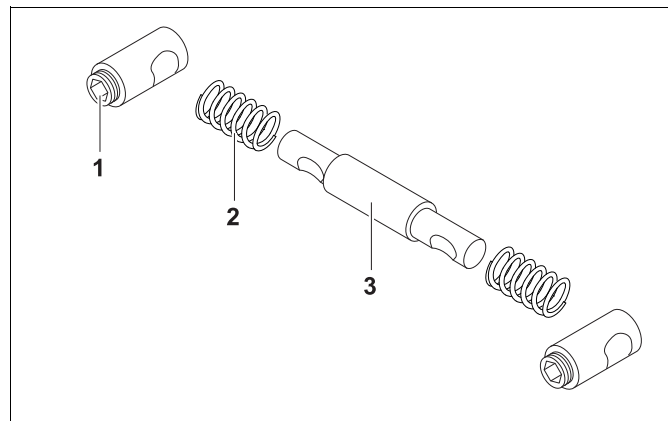
- ▀ Remove the panel of the aluminium corner profiles before assembly.

- ✓ Optionally mounted stainless steel panels of aluminium corner profile removed
- ✓ Module to which other module is to be coupled is located at final location
- ✓ 6 mm Allen key

### Unit model with castors

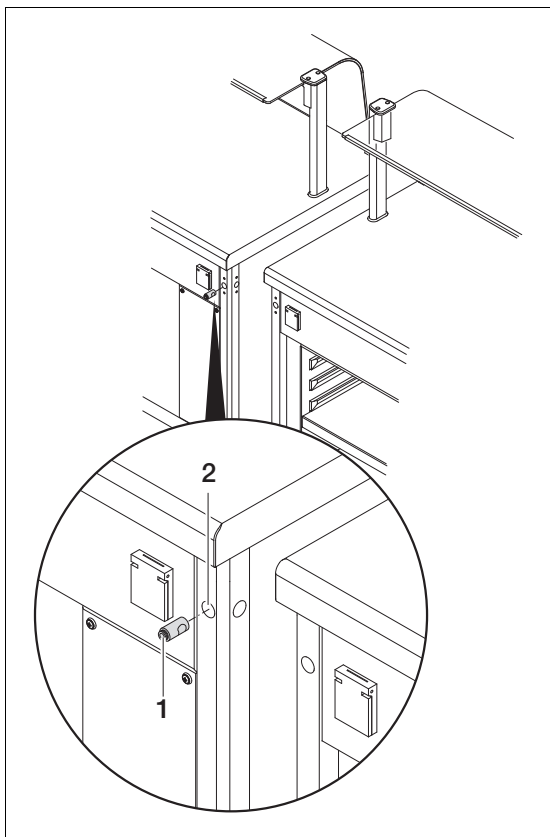
- ✓ Castor locks of module to which other module is to be coupled are locked

- ☞ Two serving modules are connected on the short sides at all four corners with the following module attachment elements:

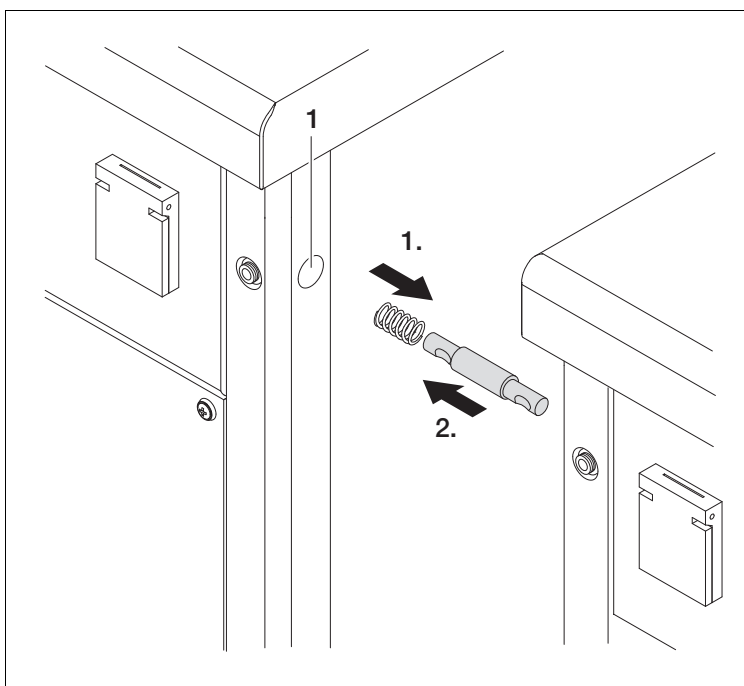


- (1) Sleeve with Allen screw
- (2) Spring
- (3) Connecting pin

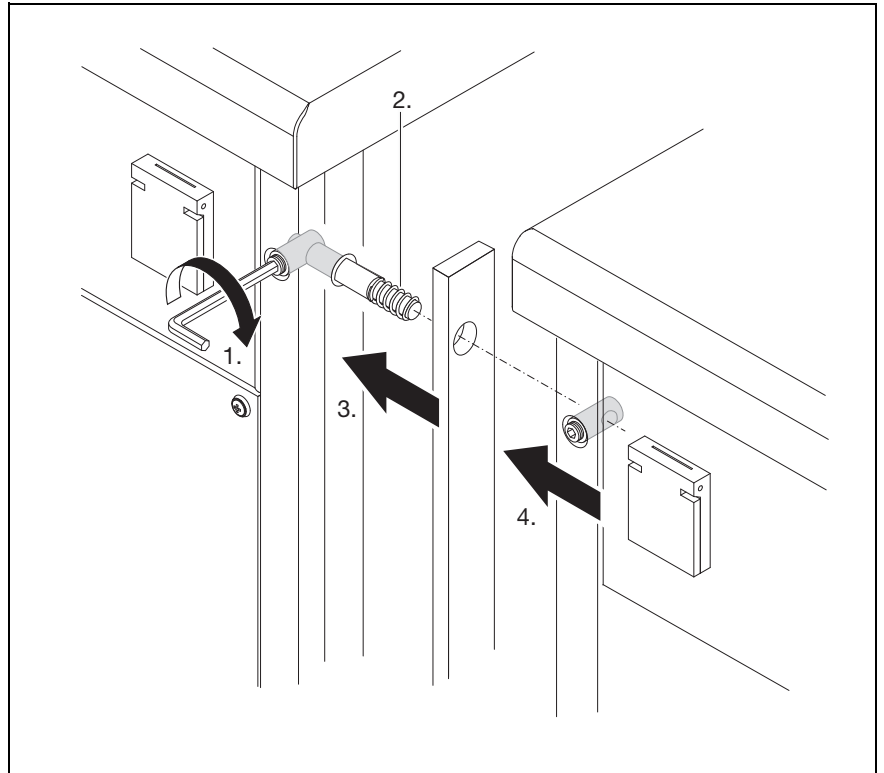
- Slide in one sleeve (1) each as far as possible through the holes for the module connectors (2) at the top and bottom in the long unit side of the module which is to be connected to.



- Slide the springs onto the connecting pins (1.).
- Push the connecting pins with the pushed-on springs through the holes in the aluminium corner profile on the short unit side (1) as far as possible into the sleeves previously pushed in (2.).



- Firmly tighten the Allen screws of the sleeves with an Allen key (6 mm) (1.). The connecting pins are fixed in place on the module to be coupled to.
- Slide the springs (2.) and module connecting strips (3.) onto the 4 mounted connecting pins (3.).
- Slide one sleeve each through the hole for the module connector into the long unit side of the module to be connected to as far as possible.
- Carefully push the module to be connected up to the module which is to be connected to until the 4 connecting pins are aligned with the holes in the aluminium corner profile in the short unit side.
- Push up the module to be connected (4.) until the connecting pins are guided as far as possible into the sleeves pushed in previously.



- Firmly tighten the Allen screws of the sleeves on the connected module with an Allen key (6 mm). The modules are now connected to each other.

#### Connecting unit Connecting unit to socket outlet

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#### Unit model with power cable

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#### 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.
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 **Caution!**

**Material damage!**

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

- ▶ Before connection, ensure that all connected external units are switched off.

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 The mains connection cable is routed out of the unit on the underside of the unit.

- ▶ Plug the mains plug into the socket outlet.
- The unit is ready for operation.

**Electrical connection of modules**

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**Unit model with socket outlet in installation compartment**

**i** Several modules can be electrically connected to each other via a socket outlet installed in the installation compartment so that only one electrical connection need be provided by the customer. The permissible overall connected load may not be exceeded when doing so.


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 **Caution!**

**Damage to the unit electrical system!**

The overall connected load may not be exceeded when several modules are interconnected.

- ▶ Check the overall connected load.
-  Section "Electrical data" on page 35.
- ▶ Disconnect the electrical connection of the modules when the permissible overall connected load is exceeded.

- ▶ Insert the mains plug of the module to be connected into the socket outlet in the installation compartment of the module connected to the electrical connection provided by the customer.

- 
- First cleaning**
- i** After delivery of the module, initial cleaning of the unit must be carried out.
  - ▶ Make sure that all transport packing, protective films and adhesive tape are removed.
  - ▶ Clean the surfaces with suitable cleaning methods and cleaning agents.
    -  Section "Cleaning unit" on page 28.

## Commissioning

- Prerequisites for operation**
- ✓ Protective films removed
  - ✓ Unit has reached room temperature and is dry
  - ✓ The unit has no known defects or visible damage
  - ✓ Unit is in absolutely hygienic condition

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### Unit model with castors

- ✓ Castor brakes locked
- 

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### Unit model with feet

- ✓ All feet are adjusted so that the unit stands securely and does not wobble
-

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## Operation

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### Connecting external unit

#### Unit model with socket outlet

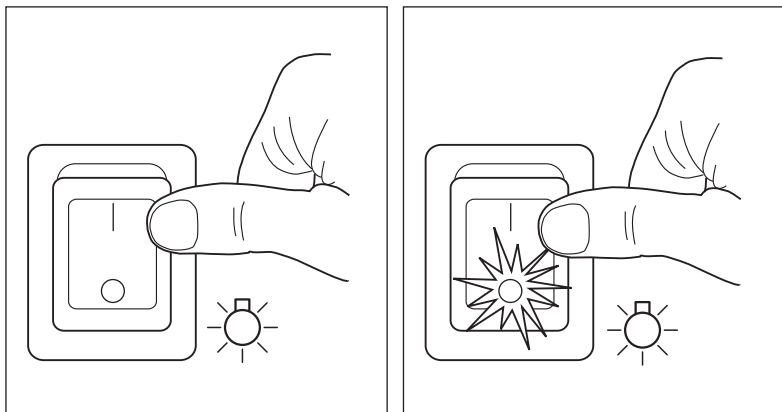
- ☞ The maximum connected load of the socket outlets for the connection of external units is 3.5 kW.
    - ☞ Chapter "Technical data" on page 33.
  - ✓ Unit is installed with a firm stance
  - ✓ Unit connected to power supply
  - ✓ Voltage, mains frequency and power consumption of the external device(s) correspond to values specified in Technical Data
  - ✓ External unit is installed with firm stance
  - Insert the plug of the external unit in the socket outlet in the module panel.  
The external unit is now connected.
- 

### Switching lighting on or off

#### Unit model with lighting

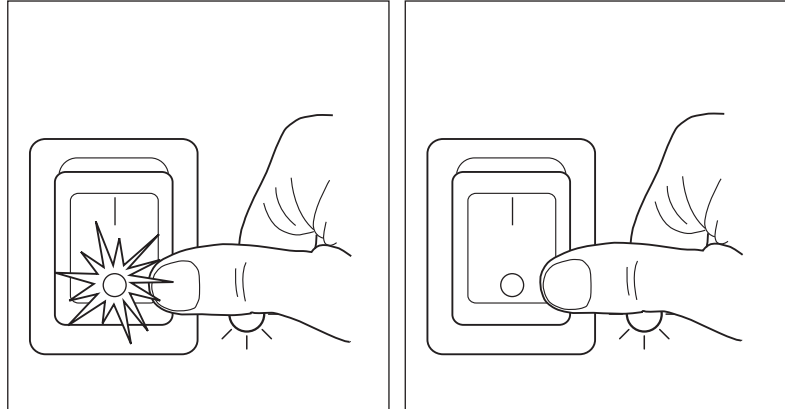
##### Switching on lighting

- ✓ Unit connected to a 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.



### Moving the unit to a new location

- ✓ All electrical consumers switched off
- ✓ No external devices connected
- Unplug the mains plug.
  - ↳ Chapter "Shutting down" on page 24.
- Ensure that there are no objects on the storage surfaces.

### Unit model with attached parts

- Fold the fold-down attachments downward.
  - ↳ Section "Folding the attachment downwards." on page 24.

### Unit model with castors

#### **Caution!**

#### **Be careful not to pinch your foot!**

The foot can be pinched and injured when the castor brakes are released and locked.

- Be careful not to put your foot between the castor brakes and the castor or unit panelling.

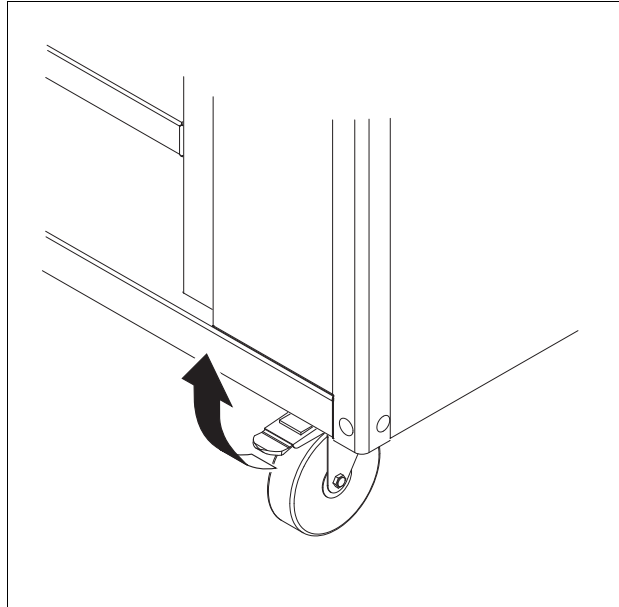
#### **Warning!**

#### **Hands can be pinched!**

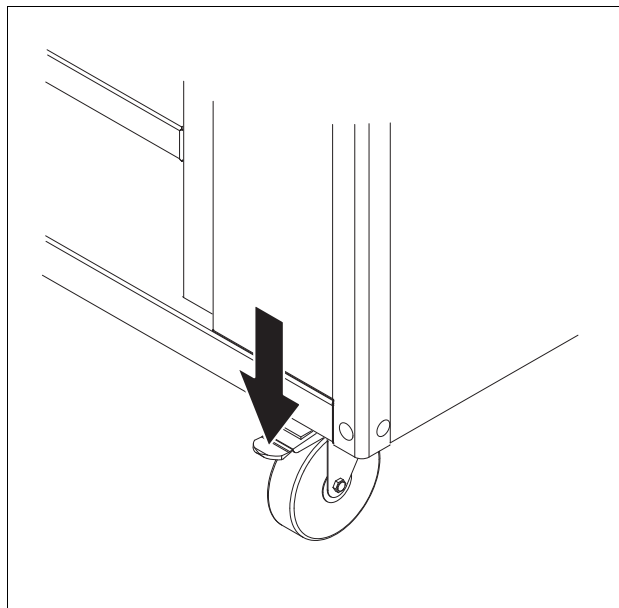
When pushing the unit, extremities can get caught between the module and a wall or other objects.

- Push the unit so that your hands are a sufficient distance from the wall or other objects and cannot be crushed.

- ▶ Release the castor brakes.



- ▶ Using two hands, carefully push the unit to its new location.
- ▶ Lock the castor brakes.



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**Unit model with feet**

- ▶ Transport the unit to the new location with suitable means of transport (e.g. lift truck).
-

**Traversing ramps, recesses,  
slanted surfaces**

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**Unit model with castors**

☞ 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

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 **Warning!****The unit can swerve to the side!**

The unit can suddenly swerve on a slanted surface.

- ▶ Push the unit over slanted surfaces with at least 2 people (one at each short side of the unit).

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 **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).

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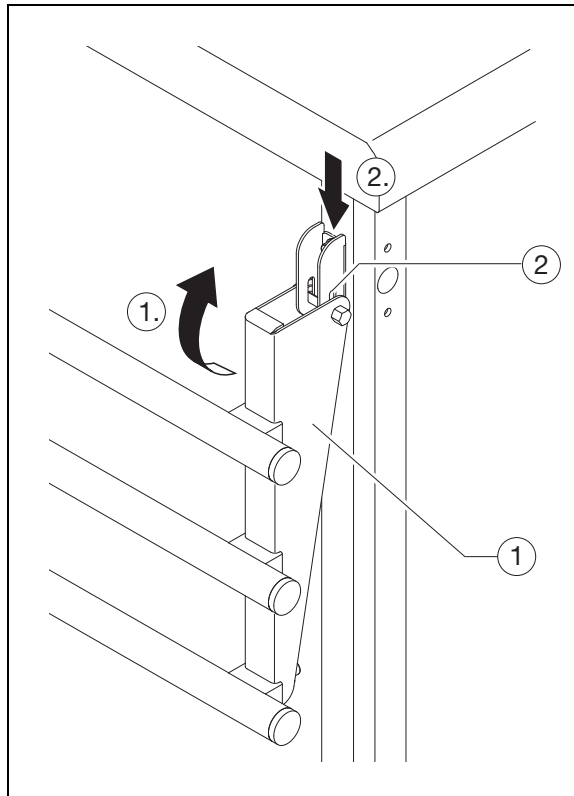
 **Warning!****The unit can tip!**

The unit can tip over when traversing a slanted surface.

- ▶ Never move the unit across a surface (e.g. ramp) with an incline greater than 10°.
  - ▶ First check whether the unit can be safely pushed over the ramp, recess or slanted surface.
  - ▶ Carefully push the unit over the ramp, recess or slanted surface with 2 people (one at each end of the unit).
- 
-

**Folding up attachment**

- ✓ Two people
- Swing up the attachment (1) up to the stop(1.).
- Allow the attachment to slide downward in the oblong hole (2) of the holder (2.).
- Ensure that the attachment is engaged in both locks. Correct locking if necessary.



**Folding the attachment downwards.**

- Raise the attachment in the oblong hole until the lock of the holder has released.
- Fold the attachment downward and allow it to slide downward in the oblong hole of the holder.

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## Shutting down

**Shutting down unit**

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**Unit model with power cable**

- ✓ Unit connected to a socket outlet
  - Switch off all connected electrical consumers.
  - Unplug the mains plug.
- 
- Fold the attachments downwards.

# Help in the event of problems

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

## Unit model with lighting

Cause	Action
Mains plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug the mains plug into the socket outlet and ensure proper seating.</li> </ul>
Power cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>Have power cable replaced by a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 31.</li> </ul>
Customer-accessible fuse (household fuse) is defective.	<ul style="list-style-type: none"> <li>Check customer-accessible fuse and replace it if necessary.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 31.</li> </ul>

"Lighting" operating indicator LED lights up, but lighting does not light up

## Unit model with lighting

Cause	Action
Bulb defective.	<ul style="list-style-type: none"> <li>Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 31.</li> </ul>
Lighting transformer defective.	<ul style="list-style-type: none"> <li>Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 31.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 31.</li> </ul>

Corrosion of stainless-steel parts

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> <li>Remove areas of corrosion.</li> <li>↳ Section "Removing areas of corrosion on stainless steel" on page 28.</li> <li>Ensure proper handling/care.</li> </ul>

**The unit has external damage**

<b>Cause</b>	<b>Action</b>
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"><li data-bbox="959 277 1430 376">■ Shut down unit. ↳ Chapter "Shutting down" on page 24.</li><li data-bbox="959 389 1430 450">■ Secure the unit from being started up accidentally.</li><li data-bbox="959 463 1430 562">■ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 31.</li></ul>

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## Cleaning and care

### Stainless steel **Resistance to corrosion**

The corrosion resistance of stainless steel is based on the presence of a so-called passive layer on the material surface.

Damage to the passive layer caused by mechanical influences is automatically repaired when a sufficient amount of oxygen is present at the material surface.

Injuries to the passive layer caused by (oxygen-consuming) chemical substances will damage the material. Treatment with oxidising acids can counteract this damage.

To maintain the corrosion resistance, observe the following information on cleaning and care.

**Cleaning frequency** The unit must be thoroughly cleaned after each use.

**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).

☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.

☞ Do not use pointed or sharp objects for cleaning.

### Cleaning agents **Stainless-steel surfaces**

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#### **Caution!**

#### **Material damage!**

Contact of stainless steel with the following substances can cause corrosion:

- Concentrated acids, halogens (chlorides, bromides, iodides) and their salts or spices
  - Acid vapours which, for example, develop when laying tiles
  - Contact with other metal
  - Contact with iron (e.g. steel wool, chips from lines, water containing iron).
- Corrosion can also result under lime, grease, starch and protein layers due to a lack of air circulation.

- Avoid contact with concentrated acids, halogens and their salts, spices, other metal, iron or substances containing iron. Wipe with a cloth rinsed in clean water if necessary.
  - Do not damage the surface of stainless steel, especially not with other metals.
  - Regularly remove lime, fat, starch and protein coatings by cleaning.
- 

The following cleaning agents may be used:

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

Cleaning agents for heavily soiled stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
  - Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.
-

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### Synthetic surfaces

#### **Caution!**

##### **Material damage!**

Stainless steel cleaning and scouring agents scratch the surface. The following cleaning agents or cleaning agents with the following ingredients will also damage the surface:

- Ethyl alcohol, isopropyl alcohol or higher alcohols
- Acetone
- Cleaning benzene
- Turpentine
- Acetic ester
- Do not use stainless steel cleaning or scouring agents.
- Never use cleaning agents containing solvents.

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The following cleaning agents may be used:

- Common cleaning agents suitable for cleaning aluminium in an aqueous solution (pH 5-8)
- Soft cleaning cloth
- B.PROmicrofibre cleaning cloth (use with water only)

### Natural stone top surface

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#### Unit model with natural stone top surface

Information on cleaning natural stone top surfaces is contained in the included care instructions for natural stone.

🔗 See separate care instructions for natural stone.

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#### Cleaning unit

##### Unit model with power cable

- ✓ All connected electrical consumers are switched off

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#### **Caution!**

##### **Danger of slipping!**

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

- Completely wipe up water which has run out onto the floor.
- Clean the unit with the cleaning methods and cleaning agents described above.
- After using a stainless steel cleaning agent, thoroughly wipe with a damp cloth rinsed in clean water and rub dry.

#### Removing areas of corrosion on stainless steel

##### New areas of corrosion

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##### Unit model with power cable

- Ensure that the mains plug is unplugged.
- Remove areas of corrosion with a scouring agent or fine sandpaper.

**Older/heavier corrosion areas**

- i** The cleaning measures described here for older and more severe areas of corrosion are recommendations of the German industry association for home, heating and kitchen technology (HKI).
  - ☞ 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.
- 
- 

**Unit model with power cable**

- Ensure that the mains plug is unplugged.
- 
- Remove areas of corrosion with 2-3 % oxalic acid.
  - Clean corroded areas with 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

## Maintenance

### Having unit regularly maintained

☞ B.PRO 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 castor brakes

#### Unit model with castors

☞ 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 the effectiveness of the brakes is not sufficient, have the defective castor(s) replaced immediately by one of the following:
    - In-house, by B.PRO-trained experts
    - Externally, by B.PRO-trained customer service
    - B.PRO Service
- 
- 

### Having periodical electrical safety inspection carried out

#### Unit model with power cable

- ▶ 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.
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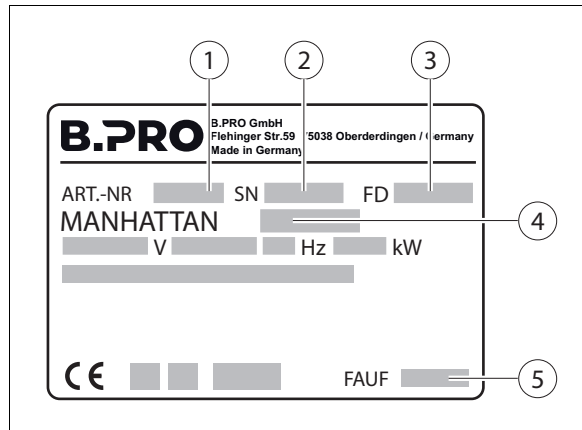
### Checking connection cable and power plug

#### Unit model with power cable

- ▶ At least once every six months, check the connection cable and mains plug for mechanical damage and signs of excessive ageing in accordance with BGV A3 or the corresponding national regulations.
- 
-

## Repairs

- Authorised persons** ☞ Repairs may only be carried out by the following authorised service points:
- In-house, by B.PRO-trained experts
  - Externally, by B.PRO-trained customer service
  - B.PRO Service
- Description of problem** 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)
- The rating plate is located on the right-hand inside side face or - if an installation compartment is present - on the inside of the installation compartment door.



- (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 by the following service points:
- In-house, by B.PRO-trained experts
  - Externally, by B.PRO-trained customer service
  - B.PRO Service

**Spare parts** The following information is required when ordering spare parts:

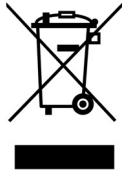
- Designation of spare part
  - Article number
  - Date of manufacture of the unit
  - Quantity
- ↳ See the Service Information System on the Internet (www.bpro-solutions.com)

**Address** B.PRO GmbH  
Flehinger Straße 59  
75038 Oberderdingen  
GERMANY  
Phone +49 (0)7045 44 - 81416  
Fax +49 (0)7045 44 - 81508  
Email service@bpro-solutions.com  
Internet www.bpro-solutions.com

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## Disposal

### Disposing of the 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 municipal waste disposal but must be separated and disposed of by the waste collection for electrical appliances (e.g. a specialised disposal plant).

To indicate this situation, the unit is marked with this symbol in accordance with DIN EN 50419, Marking of electrical and electronic devices in accordance with Article 11(2) of Directive 2002/96/EG (WEEE). If necessary, other special national regulations governing disposal must also be observed.

- Render the unit and door locks unusable prior to disposal (e.g. by cutting off the mains plug).
  - 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 B.PRO Service.
- ↳ Section "Address" on page 32.

## Technical data

- i** Depending on the model, a unit subject to these operating instructions may also have different technical data (electrical and technical refrigeration information, dimensions). The binding information is provided on the rating plate or the specific order documents or drawings.

### General data Dimensions (approx.)

Model	Length (mm)	Width (mm)	Height (mm)
MANHATTAN MNE 3	1200	700	900
MANHATTAN MNE 4	1550	700	900
MANHATTAN MNE 5	1900	700	900
MANHATTAN MNE V	800–1900	700	900

### Changes in dimensions caused by accessories (approx.)

Model	Length (mm)	Width (mm)	Height (mm)
Tray slide folded down		+70	
Tray slide folded up		+290	
Shelf	+500		
Glass attachment shelf one level			+410
Glass attachment shelf two level			+680

### Examples:

MNE 3 with two shelves:  $1200 + 500 + 500 = 2200$  long

MNE 3/4/5 with tray slide on guest side:  $700 + 290 = 990$  wide

MNE 3/4/5 with two-level glass attachment shelf:  $900 + 680 = 1380$  high

### Capacity

Model	Capacity
MANHATTAN MNE 3	Same as 3 x GN 1/1
MANHATTAN MNE 4	Same as 4 x GN 1/1
MANHATTAN MNE 5	Same as 5 x GN 1/1
MANHATTAN MNE V	Depending on model

**Weight (approx.)**

The weight is dependent on the unit model. The following table provides an overview of the approx. weights of individual modules without attachments and without an attachment shelf. The exact weight is contained in the delivery documentation.

Model	Approx. empty weight (kg)	
	Top surface Stainless steel	Top surface Natural stone
MANHATTAN MNE 3	65	180
MANHATTAN MNE 4	80	215
MANHATTAN MNE 5	90	250
MANHATTAN MNE V	50–90	145–250

**Maximum permissible total weight**

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**Unit model with castors**

The maximum permissible total weight is 300 kg

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**Unit model with feet**

The maximum permissible total weight is 400 kg

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**Load-bearing capacity of accessories (approx.)**

Component/accessory part	Surface load (kg)
Tray slide	25
Shelf	25
Glass attachment shelf	Do not place objects on the glass attachment shelf.

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**Unit model with open compartment**

Component/accessory part	Surface load (kg)
Middle shelf	50

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**Electrical data Connected loads**

**Unit model with power cable**

- ☞ The exact connected load of the module is dependent on the configuration and is specified on the rating plate. The rating plate is located near the power supply cable to the unit.
- ☞ The overall connected load may not be exceeded when several modules are connected to each other. When the permissible overall connected load is exceeded, an additional electrical connection must be provided by customer.

Unit	Supply voltage	Power (max.)
<b>Plain servery counters</b>		
MANHATTAN MNE 3/MNE 4/ MNE 5/MNE V	230 VAC 1/N/PE	3.5 kW
MANHATTAN MNE 3/MNE 4/ MNE 5/MNE V	400 VAC 3/N/PE	11 kW
<b>Socket outlets and peripheral units</b>		
Socket outlets (optional)	230 VAC 1/N/ PE	3.5 kW*
	400 VAC 3/N/ PE	3.5 kW*
Halogen lights	400 VAC 3/N/ PE	20 W (per light)

\* Observe maximum permissible overall connected load!

**Protection type**

**Unit model with power cable**

IP X4

**Environment Environmental conditions – operation**

**Unit model with power cable**

Temperature:+15 °C to +32 °C  
Relative humidity:without condensation

**Unit model without power cable**

Temperature:+15 °C to +32 °C

**Environmental conditions – storage, transport**

Temperature:-10 °C to +40 °C

**Emissions**

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

**Materials**

Shelf, unit body:	stainless steel
Top surface:	stainless steel or natural stone
Skirting panel, panel of corner profile:	stainless steel
Light housing (lighting):	stainless steel
Corner profile, stands of attachment shelf:	aluminium
Attachment shelf:	float glass
Tray slide, front panelling:	stainless steel or Resopal®

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**Lighting shelf**

**Unit model with lighting**

Bulb:	socket GU4/12 V/20 W
	3 x per level (MANHATTAN MNE 3)
	4 x per level (MANHATTAN MNE 4)
	5 x per level (MANHATTAN MNE 5)

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## Ordering information

<b>MANHATTAN plain servery counter MNE 3</b>	Article number:	566 596, 566 597
<b>MANHATTAN plain servery counter MNE 4</b>	Article number:	566 589, 566 599
<b>MANHATTAN plain servery counter MNE 5</b>	Article number:	566 600, 566 601
<b>MANHATTAN plain servery counter MNE V</b>	Article number:	566 602
<b>Operating Instructions</b>	Document number:	154 617

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## Accessories

<b>B.PRO microfibre cleaning cloth</b>	Article number:	126 999
<b>DeepClean Stainless Steel cleaning and care agent</b>	Article number:	511 895
<b>MBT 400 cutlery and tray servery counter</b>	Article number:	566 316

## Standards

DIN 18865-1: Equipment for commercial kitchens - food distribution equipment - Part 1: Dimensions, requirements, testing.

DIN 18865-3: Equipment for commercial kitchens - food distribution equipment - Part 3: Serving tables (plain units).

DIN 18865-4: Equipment for commercial kitchens - food distribution equipment - Part 4: Top shelves heated or unheated.

DIN 18865-5: Equipment for commercial kitchens - food distribution equipment - Part 5: Tray slides.

DIN 18865-9: Equipment for commercial kitchens - food distribution equipment - Part 9: Equipment-insides in basic and hygiene types.

DIN EN 60335-1: Household and similar electrical appliances – Safety – Part 1: General requirements.

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

BGV A3 (VBG 4): Accident prevention regulation: electrical facilities and devices.

DGUV regulation 110-003: -Working in kitchens.

### CE Designation



The unit is in compliance with the following regulations:

2006/95/EC: "Directive of the European Parliament and of the Council on the harmonisation of the laws of Member States relating to electrical equipment designed for use within certain voltage limits"

2004/108/EC: "Directive of the European Parliament and of the Council for the alignment of legal provisions of the member states concerning electromagnetic compatibility".



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