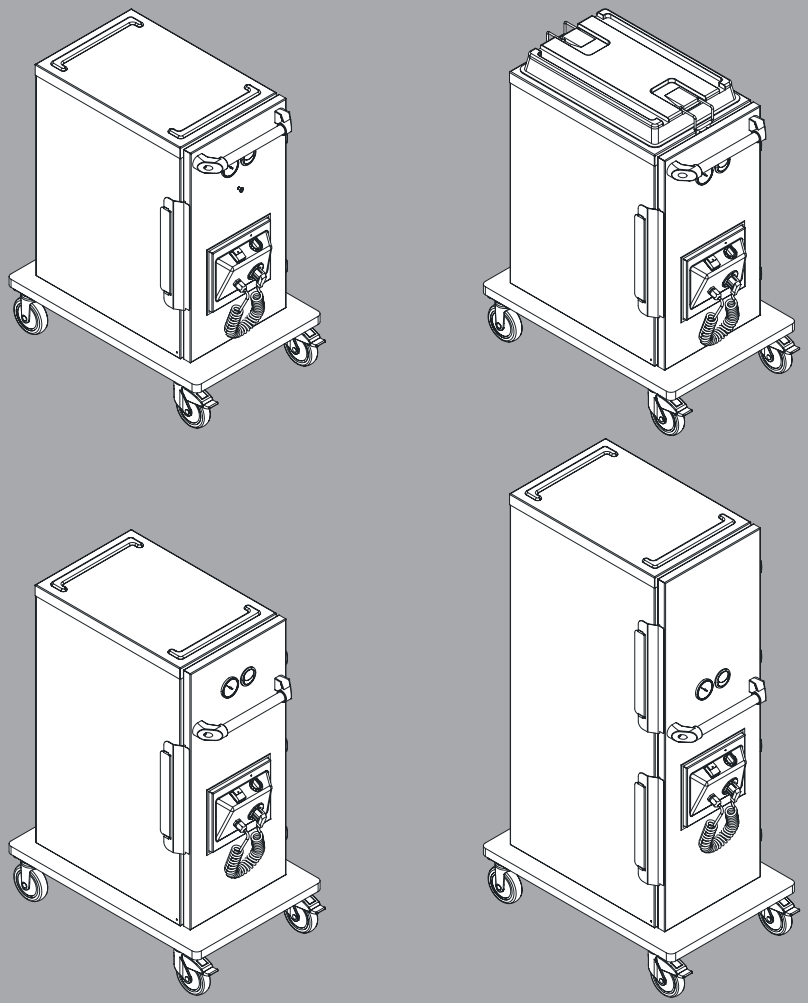


B.PRO
CATERING SOLUTIONS

B.PROTHERM STAINLESS STEEL, HEATED BPT 820 EB/820 EBTF/ 1020 EB/1220 EB

Translation of the original operating instructions

General Information

Copyright

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.

Unit model XYZ

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

Warnings

⚠ **Signal word!**

Type and source of danger

Possible consequences of non-compliance with the warnings.

➨ Measures to avoid dangers and the consequences thereof.

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

Caution warns of possible minor bodily injuries and property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible highly severe/fatal bodily injuries.

Contents

About this product

Application

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

- Temperature maintenance of food in Gastronorm containers
- Transporting food in Gastronorm containers
- Food servery (B.PROTHERM 820 EBTF only)
- Refrigeration of food in Gastronorm containers in combination with eutectic plates (coolant accumulators)

The B.PROTHERM stainless steel, heated is not suitable for heating up or cooking food.

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

Storage and transport of flammable goods or goods which have a negative effect on food is not permissible.

The convection heating module may only be operated while installed to the B.PROTHERM stainless steel, heated.

The B.PROTHERM stainless steel, heated is particularly suitable for use in social facilities (clinics, retirement homes, day care centres), hotels, the food service industry (banquets, party services) and in cafeterias (canteens, dining halls).

It is forbidden to transport persons with or on the unit or its attachments. The unit must not be used as a substitute for a ladder or as a (children's) climbing frame (danger of tipping).

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

Conditions of use

Environment

The unit may be used when the ambient temperature is between +15 °C and +38 °C and at normal humidity (without moisture condensation).

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

The unit body is double-walled and insulated.

Depending on the model, the interior features 11, 14 or 20 pair of deep-drawn support ledges.

The indentations located on the rear wall guarantee even circulation of the hot air when loaded with Gastronorm containers.

The front of the unit is closed by a double-walled unit door. The unit door, which can be removed if necessary, is equipped with either one or two bent-clamp closures.

A condensation collection groove is located below the unit door.

Operation

The B.PROTHERM stainless steel, heated can be loaded with Gastronorm containers of type GN 1/1. Their subdivisions can also be used by fitting a slide-in frame and support crossbars (accessory).

A removable convection heating module is located in the unit door.
The convection heating module has a power cable with power plug, an On/ Off switch for starting end ending temperature maintenance and a separate temperature regulator.

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

The desired setpoint temperature in the unit can be set continuously via a rotary knob. The maximum setting of "10" corresponds to a temperature of approx. +90 °C.

The interior temperature can be read via an analogue temperature display from the outside. The moisture inside the unit can be regulated with a flap mechanism.

A safety push handle allows easy movement of the unit on two fixed castors and two steering castors with castor brakes. Stable corner guards protect the unit from damage.

The B.PROTHERM stainless steel, heated models differ with regard to the following features:

B.PROTHERM 820 EB

- Acceptance of max. three Gastronorm containers of type GN 1/1-200 (example)
- Front loader

B.PROTHERM 820 EBFT

- Acceptance of max. three Gastronorm containers of type GN 1/1-200 (example)
- Top and front loader (food transport with additional distribution option)

B.PROTHERM 1020 EB

- Acceptance of max. three Gastronorm containers of type GN 1/1-200 and 1 Gastronorm container GN 1/1-100 (example)
- Front loader

B.PROTHERM 1220 EB

- Acceptance of max. five Gastronorm containers of type GN 1/1-200 (example)
- Front loader

Standard model

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

- All-round bumper rail
- Two steering castors and two synthetic fixed castors; steering castors feature castor brakes

Options and accessories

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

- Menu card holder
- Castor model available in different materials
- Additional bumper rail on top surface (synthetic panel)
- Smooth top surface with 4-sided, stainless steel railing

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 for the first time.

Keep 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 its operation and must have read and understood these operating instructions.

Transport

Upright transport position

Transport the unit in an upright position only.

Transporting with a truck or delivery vehicle

The unit is only to be transported in a truck or delivery vehicle with a loading ramp.

Secure the unit on all four sides to prevent it from shifting.

Secure the unit against vertical movement during transport.

Use padded locking bars.

Just locking the castor brakes is insufficient transport security.

Start-up

Location

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 the moisture film may cause a short-circuit or an electric shock.

Start-up after a storage period

When the unit is brought from a cold storage room into a kitchen, moisture from the air in the room will form on the surfaces and the inside the unit.

When the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.

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

Mains connection

The mains voltage and frequency listed on the rating plate of the convection heating module must match the corresponding values of the electrical outlet.

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

The power plug is only to be plugged in or unplugged when the unit is switched off. Otherwise the electrical system of the unit can be damaged.

Only unplug the plug by the power plug housing.

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 at one of the following locations:

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

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.

Operate the unit only with the unit door closed. The unit may only be opened briefly to remove food.

Always keep covers on the Gastronorm containers.

⚠ 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.

Operation of the convection heating module

The convection heating module may only be operated while installed to the B.PROTHERM stainless steel, heated.

Gastronorm container with liquid food

Food which sloshes around and runs out of the unit can cause scalding. Always seal Gastronorm containers which are filled with liquid food with sealing lids. Avoid sudden movements of the Gastronorm containers.

Loading

Load unit with lidded Gastronorm containers only.

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

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

The upper weight limits specified in the technical data may not be exceeded when loading.

Eutectic plates (coolant accumulators)

Remove eutectic plates before heating up the unit and during temperature maintenance of food.

Loading capacity of the unit top

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

Hot convection heating module, unit parts, objects and food

The convection heating module, the unit interior and objects contained within the unit (e.g. Gastronorm containers) heat up during operation (up to approx. +90 °C) and can cause burns. Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.

The food which is temperature maintained can cause scalding.

Warm unit exterior

The unit exterior becomes warm during operation.

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

Hot steam

B.PROTHERM 820 EBTF

When the lid of the unit is removed during the temperature maintenance of food, there is a risk that hot steam can escape and cause scalding. When removing the lid, wear protective gloves and maintain sufficient distance from the unit.

Hygiene regulations

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

Danger of children being trapped inside

Secure empty units from access by children. Children who climb into empty units cannot free themselves if the unit door is locked from the outside. Place the empty units with the unit door side toward the wall or place them in an area inaccessible to children.

Change of location

Remove any objects from the unit top before changing its location. Objects can slide off the unit top or the unit can tip over when pushed.

Hold unit door closed while changing its location. Gastronorm containers can fall out of the unit when it is pushed.

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

Be careful to ensure that your hands are not pinched (danger of crushing) between the push handles and walls or other objects (e.g. cabinets).

Two people (one at each side wall of the unit) are required to move the unit over ramps or recesses.

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.

Shutting down

Unplugging the power plug

Do not unplug the power plug if the unit is switched on. Otherwise the electrical system of the unit can be damaged.

Cleaning and care

Hygiene

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

The inner unit body fulfils the requirements of the hygienic type H 1.

Cleaning frequency

Clean the unit thoroughly after each use.

Cleaning methods

Use only approved cleaning methods.

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

If the unit is to be cleaned with a low-pressure water sprayer or water hose with an open end, the convection heating module must be removed beforehand.

Cleaning agent for synthetic parts

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

Do not use any of the following cleaning agents (damage to material!):

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

Power plug

Unplug the power plug before cleaning the unit. Water penetrating into the convection heating module can cause a short-circuit. If this happens, there is a risk of electric shock.

Cleaning water

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

Completely wipe up water which runs out onto the floor.

Thoroughly dry the unit after cleaning. Remove cleaning water from the floor of the unit interior.

Hot convection heating module, hot unit parts and objects

The convection heating module, unit interior and the objects located within become hot while the unit is in operation (danger of burns!). Allow the unit to cool off before it is cleaned.

Maintenance

Castor brake

Regularly check the effectiveness of the castor brakes.

If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:

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

Periodical electrical safety inspection

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

Connection cable and power plug

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

Repairs

Authorised persons

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

- In-house, B.PRO-trained professionals
- External, 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.

Replacement of components of unit electrical system

Components of the unit electrical system (e.g. switch, power cable, etc.) may only be replaced by qualified personnel (e.g. an electrician), and only parts with the same specifications may be used.

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).

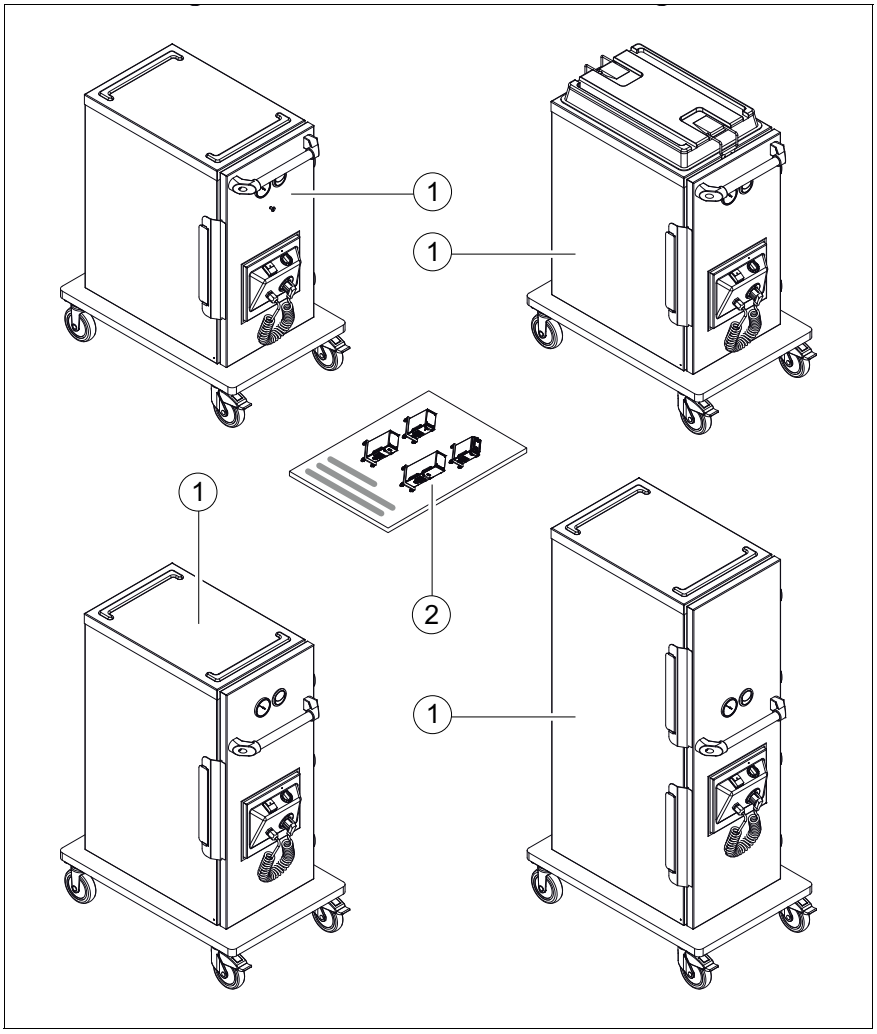
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify B.PRO of the damages with the waybill.

  – or –

  Do not accept the unit and return it to B.PRO via the deliverer.

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

Scope of delivery



(1) B.PROTHERM stainless steel, heated
BPT 820 EB, BPT 820 EBTF, BPT 1020 EB, BPT 1220 EB

(2) Operating Instructions

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

Unpacking

- Open the transport packaging at the places provided. Do not rip or cut it!
- Check the scope of delivery.
- Remove any protective film on the inside and outside 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.

Start-up

Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ The unit has no known defects or visible damage
- ✓ Convection heating module is installed properly

Connecting the unit

☞ B.PRO recommends that the device be connected to a mains socket outlet equipped with a fault-current protective device (residual-current circuit breaker).

⚠ Caution!

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

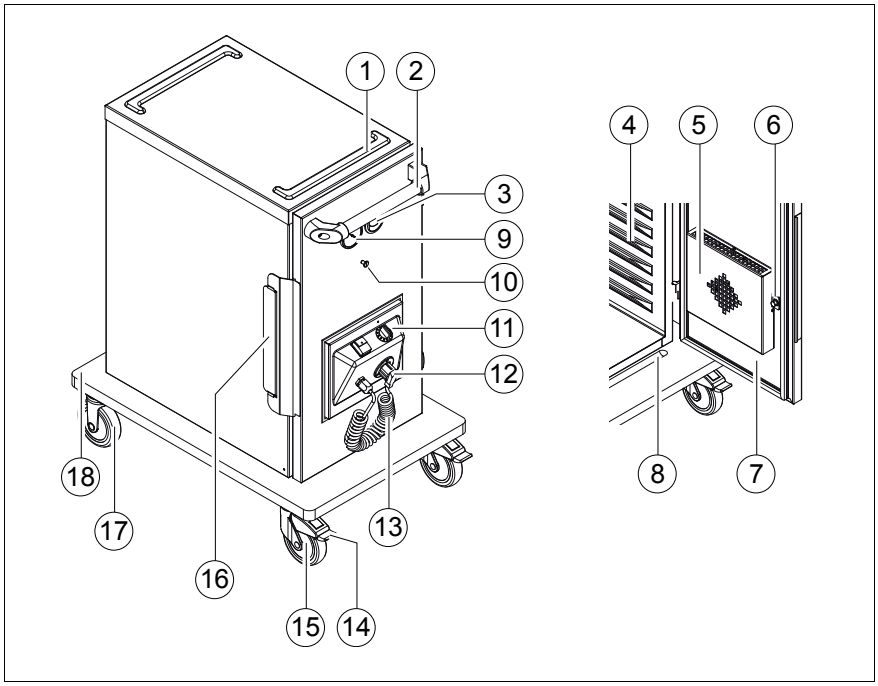
- ➨ Before connecting, ensure that the mains voltage and frequency listed on the rating plate of the convection heating module match the corresponding values of the electrical outlet.

- ➨ Ensure that no protective film is left on the interior or exterior of the unit.
- ➨ Ensure that no objects which are sensitive to heat are located inside the unit.
- ➨ Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- ➨ Plug the power plug into the socket outlet.

Operation

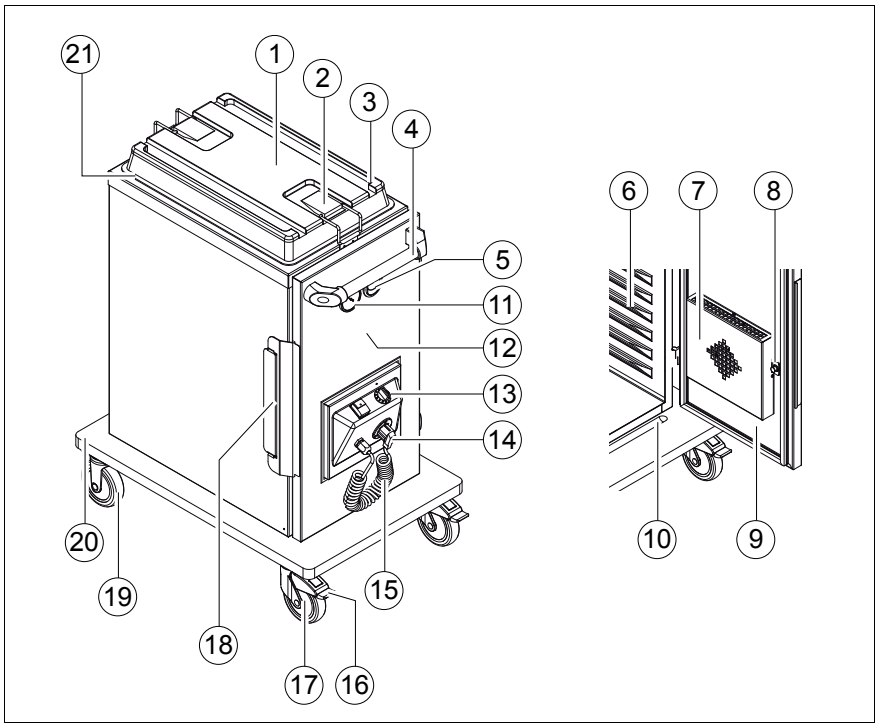
Unit overview

BPT 820 EB BPT 1020 EB BPT 1220 EB



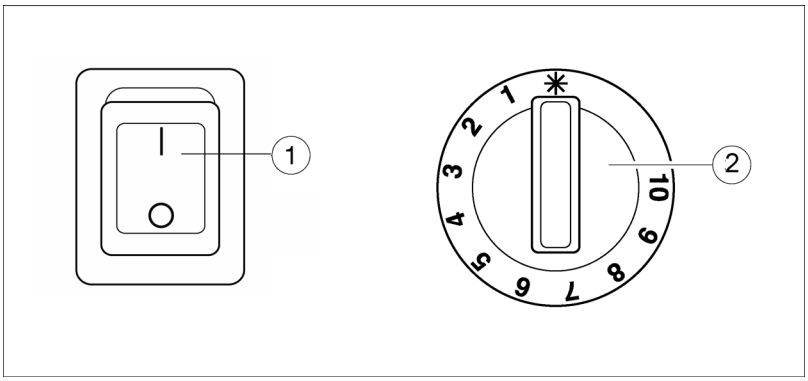
(1) Raised strips for stack stability
(2) Push handle
(3) Flap for humidity regulation
(4) Support ledge
(5) Convection heating module
(6) Locking button of the convection heating module
(7) Door seal
(8) Condensation collection groove
(9) Temperature display
(10) Menu card holder (optional)
(11) Operating elements (On/Off switch and temperature regulator)
(12) Power plug holder
(13) Power cable with power plug
(14) Castor brake
(15) Steering castor
(16) Door lock
(17) Fixed castor
(18) Corner guard

BPT 820 EBTF



(1) Removable synthetic unit cover
(2) Unit lid lock
(3) Raised strips for stack stability
(4) Push handle
(5) Flap for humidity regulation
(6) Support ledge
(7) Convection heating module
(8) Locking button of the convection heating module
(9) Door seal
(10) Condensation collection groove
(11) Temperature display
(12) Menu card holder (optional)
(13) Operating elements (On/Off switch and temperature regulator)
(14) Power plug holder
(15) Power cable with power plug
(16) Castor brake
(17) Steering castor
(18) Door lock
(19) Fixed castor
(20) Corner guard
(21) Lid seal

Temperature regulation – overview



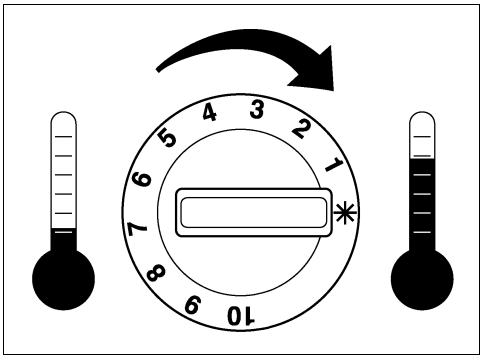
(1) On/Off switch
(2) Rotary knob for setting the setpoint temperature in the unit

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

The desired setpoint temperature in the unit can be set continuously via the rotary knob. The setting value "10" corresponds to a maximum setpoint temperature of approx. +90 °C.

Setting the setpoint temperature

➥ Set the rotary knob of the unit to the desired level.



Opening unit door

✓ Convection heating module switched off

⚠ Warning!

Hot convection heating module, hot unit interior and hot Gastronorm containers!

When maintaining the temperature of food, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and could cause burns.

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

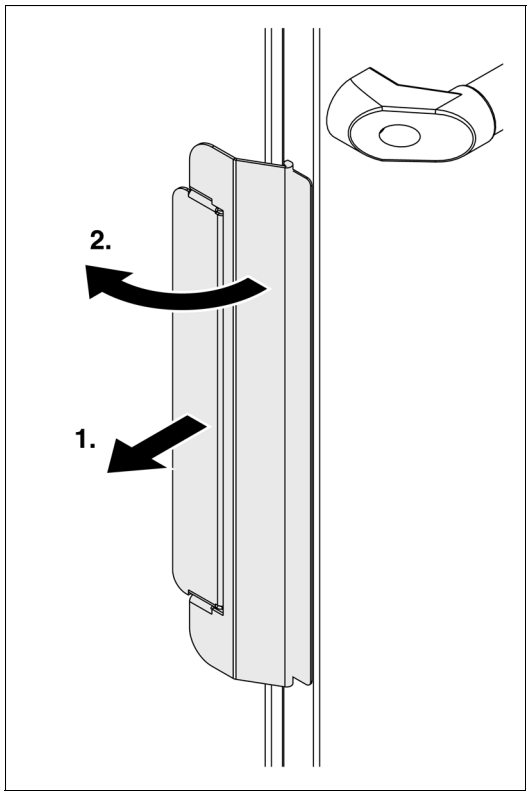
⚠ Warning!

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.

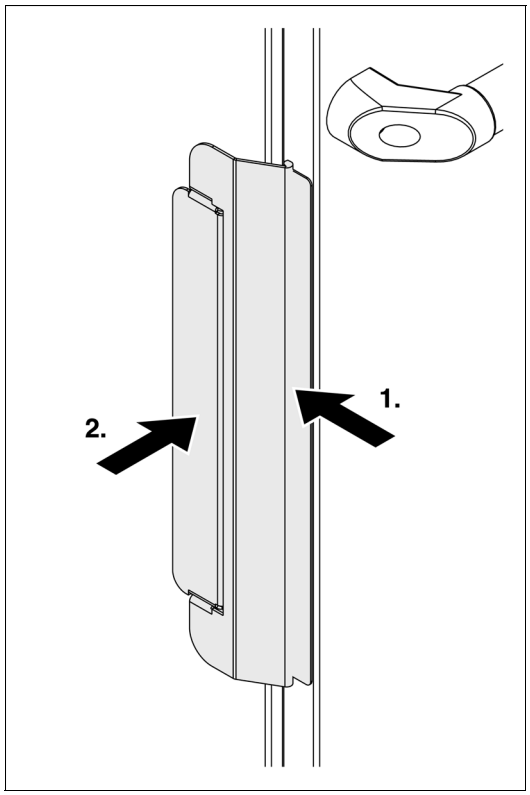
- Open tension handle(s) (1.) and fold against the side wall (2.).



- Open the unit door.

Closing the unit door

- Close unit door to just in front of the unit body.
- Hook tension handle(s) (1.) and close (2.).



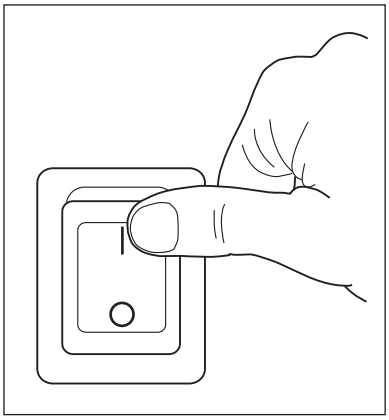
- If necessary, switch the convection heating module on again.

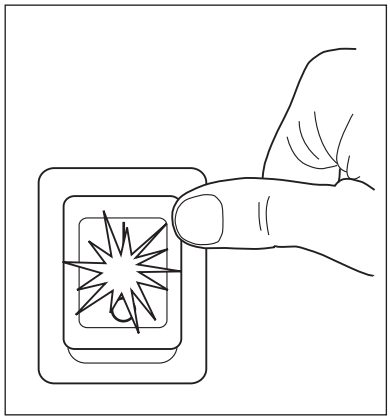
Preheating the unit

ℹ If the unit is to be used for maintaining the temperature of food, it must be preheated for at least 25 minutes before it can be loaded with food.

✓ Unit door closed

- Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
- Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- Plug the power plug into the socket outlet.
- Switch on unit with the On/Off switch.
  The operation indicator LED illuminates.





- Change the setpoint temperature if necessary.
  ↳ Section "Setting the setpoint temperature" on page 14.
- Preheat the unit for at least 25 minutes.

Loading the unit

☞ Ensure sufficient lighting when loading the unit.

☞ Food may only be inserted into the unit in covered Gastronorm containers.

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

✓ If the unit is to be used to maintain the temperature of food: Unit has been preheated for at least 25 minutes

✓ Food to be kept warm is heated/Food to be kept cool is pre-cooled

✓ Gastronorm containers covered (containers with liquid food provided with sealing lids)

⚠ Warning!

Shifting of centre of gravity to unit top!
If heavy Gastronorm containers are only loaded at the top of the unit, the centre of gravity of the unit moves upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries!

- Always load the unit from the bottom up.
- For partial loading, only load the bottom area of the unit.

⚠ Warning!

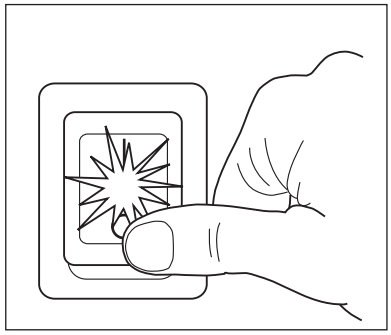
Hot convection heating module!
The convection heating module becomes very hot during temperature maintenance and can cause burns.

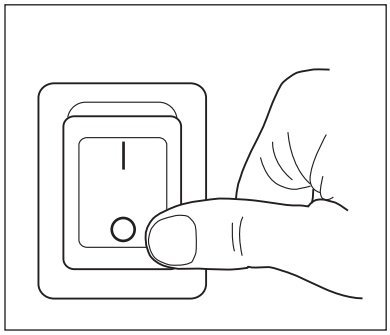
- ➨ When loading, avoid direct contact with the convection heating module.

- ➨ Open the unit door.
- ➨ Slide Gastronorm containers into the unit.
- ➨ Close the unit door.

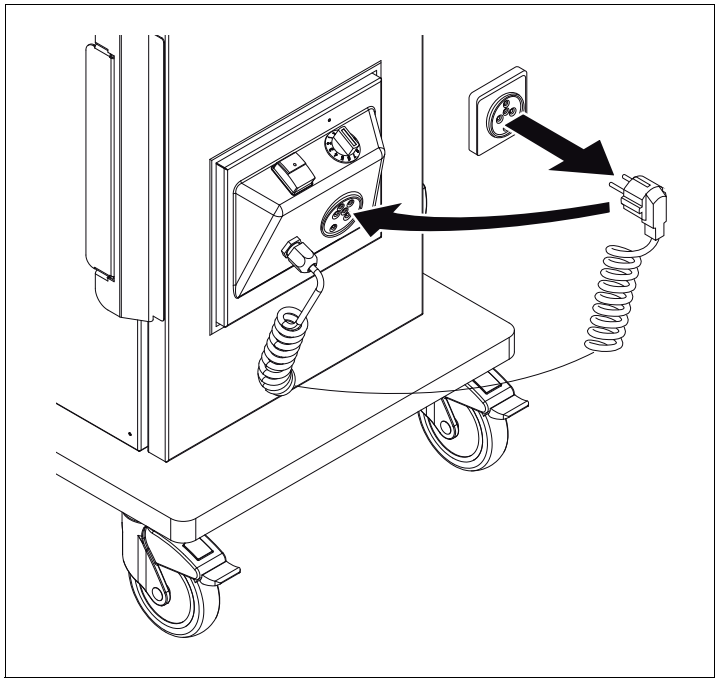
Moving the unit to a new location

- ✓ Unit door closed
- ➨ Switch off unit with the On/Off switch.
  The operation indicator LED goes out.





- ➨ Unplug the power plug and insert it into the power plug retainer.



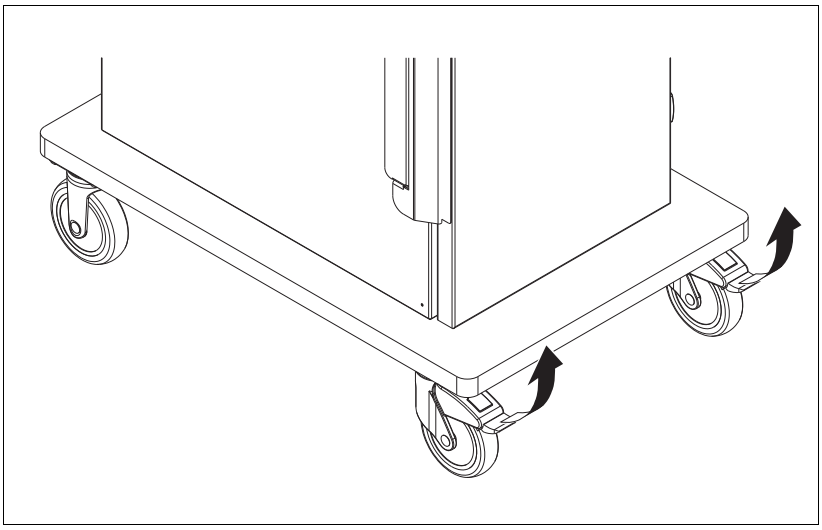
- ➨ Ensure that no objects are located on top of the unit.

⚠ Caution!

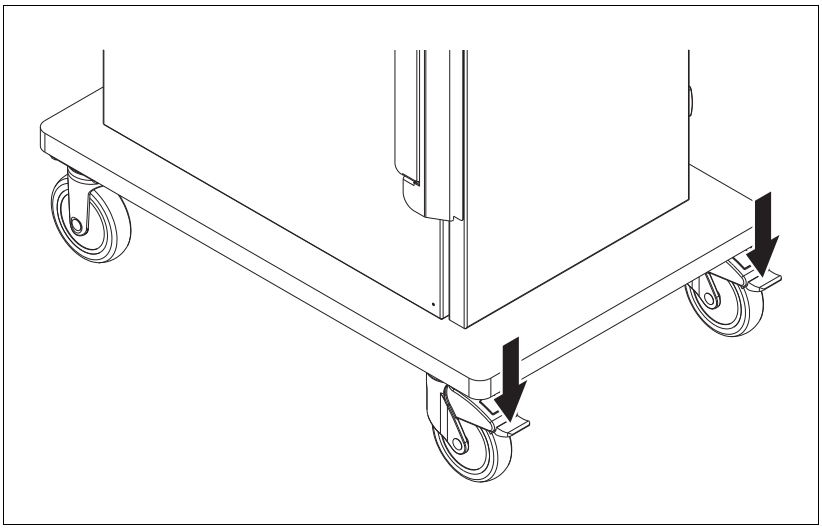
Be careful not to pinch your foot!
The foot can be pinched and injured when the castor brakes are released and locked.

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

- Release the castor brakes.



- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock the castor brakes.



Traversing ramps, recesses, slanted surfaces

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

✓ Two people

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

⚠ Warning!

The unit can tip!
The unit can tip over when traversing a slanted surface.
➨ Never move the unit across a surface (e.g. ramp) with an incline >10°.

⚠ Warning!

Insufficient holding effect of castor brakes!
The holding effect of the castor brakes may not be sufficient on ramps. The unit can start to move and cause injuries.
➨ When parking the unit on a ramp, lock the castor brakes and also secure it against rolling away (e.g. with wedges).

Keeping food warm (temperature maintenance)

✓ Unit has been preheated for at least 25 minutes

⚠ 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.

➨ If the unit was unplugged from the mains after preheating (e.g. after a change of location), plug in the power plug again and switch on the unit with the On/Off switch.

➨ Change the setpoint temperature if necessary.
↳ Section "Setting the setpoint temperature" on page 14.

➨ Maintain the temperature of the food as long as desired.

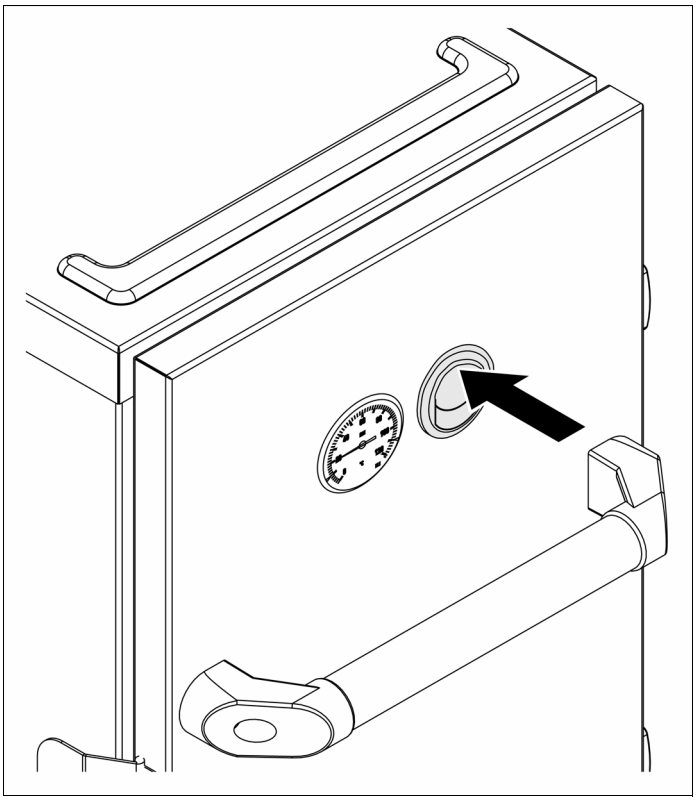
Regulating moisture inside the unit

☞ A flap mechanism is located next to the temperature display for moisture regulation of the interior. The flap opens automatically when the interior is under increased pressure. Increased pressure can arise when a large quantity of moisture evaporates due to the temperature maintenance of food. The flap can be opened manually to achieve optimum food quality (e.g for chicken, french fries or vegetables).

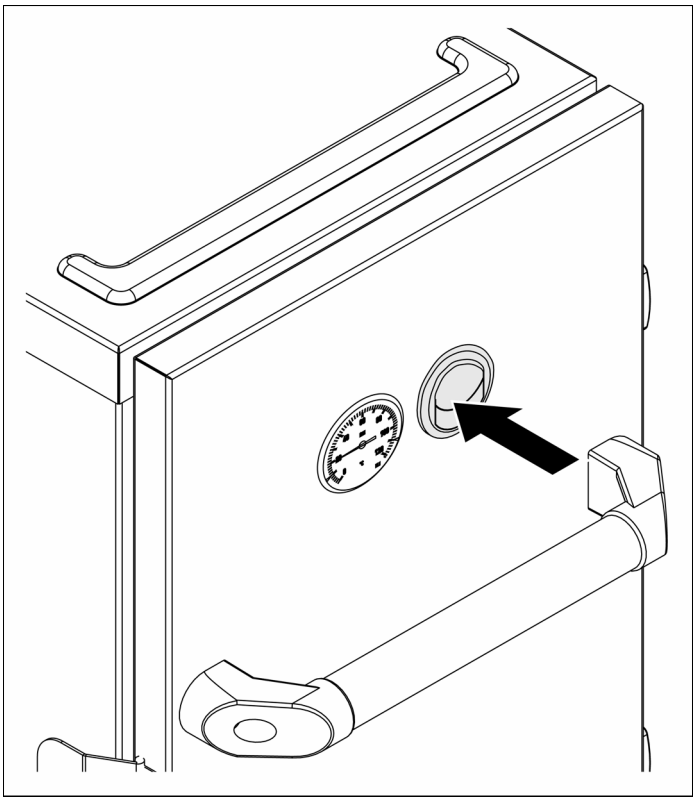
⚠ Warning!

Hot steam escaping!
When opening the flap for moisture regulation, hot steam can exit the unit and cause burns.
➨ Open the flap with hotpads or protective gloves only.
➨ Maintain sufficient distance from the flap.

- To open the flap for moisture regulation, press the corrugated surface of the upper flap element.



- Open the flap as far as desired.
- To close the flap for moisture regulation, press the bottom part of one of the flap elements.



Refrigerating food

ℹ The main application of the unit is temperature maintenance of food. In combination with pre-cooled eutectic plates (coolant accumulators), the unit can be used for the short-term refrigeration of pre-cooled food.

☞ The unit is in no way suitable for long-term refrigeration of food. Comply with the respective standards.

- Ensure that the power plug is unplugged.
- Insert pre-cooled eutectic plate(s) into the unit.
- Close the unit door.

Removing food

⚠ Warning!

Shifting of centre of gravity to unit top!
If the lower Gastronorm containers are removed first, the centre of gravity of the unit shifts upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries!

- Unload the unit from the top down.

⚠ Warning!

Hot convection heating module, hot unit interior and hot Gastronorm containers!
When maintaining the temperature of food, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and could cause burns.

- Protection (e.g. with hotpads 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.

- Always seal the Gastronorm containers with sealing lids.
- Keep Gastronorm containers in a horizontal position.
- Avoid sudden movements of the Gastronorm containers.

- Open the unit door.
- Remove the Gastronorm containers.

☞ The unit must be cleaned thoroughly after use.
↳ Chapter "Cleaning and care" on page 26.

Using the unit for food serving

B.PROTHERM 820 EBTF

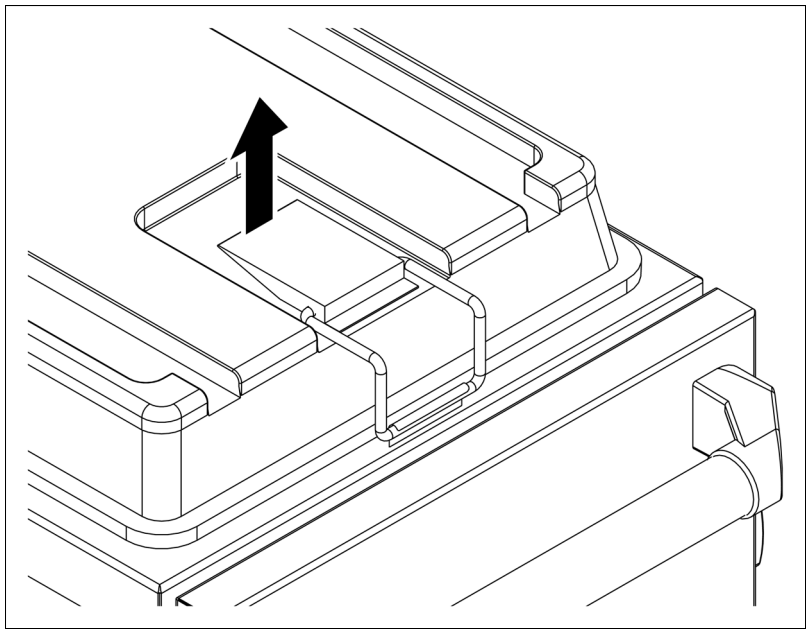
ℹ The BPT 820 EBTF also offers the option of food serving. For this purpose, the lid on the top of the unit can be removed.

⚠ Warning!

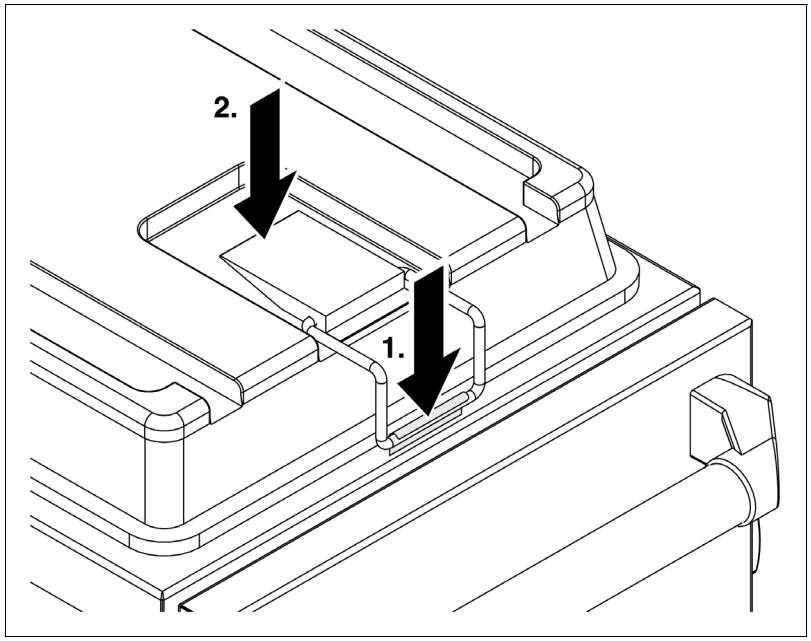
Hot steam!
When the lid of the unit is removed during the temperature maintenance of food, there is a risk that hot steam can escape and cause scalding.

- When removing the lid, wear protective gloves and maintain sufficient distance from the unit.

- Open tension handles.



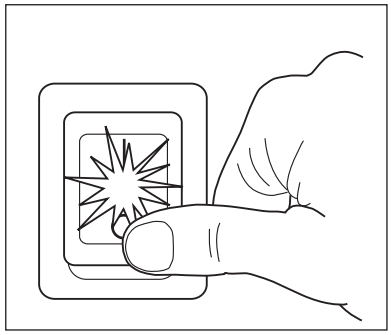
- Remove unit lid from the unit.
- Remove lids of Gastronorm containers.
- Distribute food.
- Place unit lid back onto the unit.
- Hook bent-clamp closures into the lock tab on the unit (1.) and close (2.).

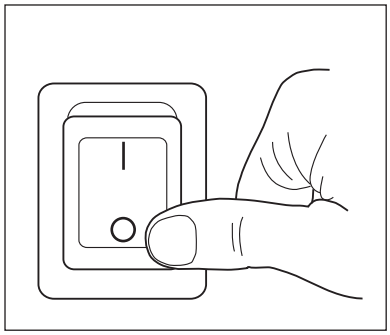


Shutting Down

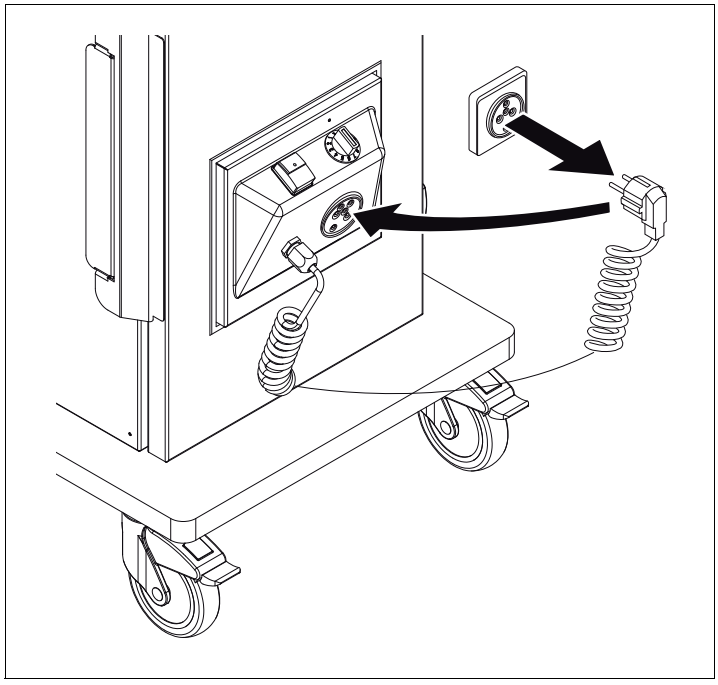
Shutting unit down

➨ Switch off unit with the On/Off switch.
The operation indicator LED goes out.





➨ Unplug the power plug and insert it into the power plug retainer.



Help in the event of problems

Operation indicator LED does not light up – no mains voltage in the unit

Cause	Action
Power plug is unplugged.	➨ Plug the power plug into the socket outlet.
Power cable is damaged; e.g. a wire is broken (can also occur without external damage).	➨ Have power cable replaced by a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.
Customer-accessible fuse (household fuse) is defective.	➨ Check customer-accessible fuse and replace it if necessary.
Unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.

Operation indicator LED illuminates, but food is not sufficiently temperature maintained.

Cause	Action
Food inserted too cold into unit.	➨ Load the unit with sufficiently heated food only.
Temperature setting set too low.	➨ Set a higher temperature. ↳ Section "Setting the setpoint temperature" on page 14.
Unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.
The temperature limiter of the convection heating module was triggered.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.

Operation indicator LED illuminates, but unit interior remains cold

Cause	Action
Unit electrical system is defective.	➨ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.

Corrosion of stainless steel parts

Cause	Action
Incorrect handling/care.	➨ Remove areas of corrosion. ↳ Section "Removing areas of corrosion on stainless steel" on page 30. ➨ Ensure proper handling/care.

The unit has external damage

Cause	Action
Damage during transport, change of location or other external influences.	➡ Shut down unit. ↳ Chapter "Shutting Down" on page 23. ➡ Secure the unit from being started up accidentally. ➡ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 33.

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).

To clean the unit interior, the following cleaning methods are also approved (as long as the convection heating module is removed!):

- Cleaning with a low-pressure water sprayer
- Water hose with open end

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

☞ Do not use pointed or sharp objects for cleaning.

Cleaning agents

Stainless-steel surfaces

⚠ Caution!

Material damage!
Contact of stainless steel with the following substances can cause corrosion:
– Concentrated acids, halogens (chlorides, bromides, iodides) and their salts and 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, foreign metal, iron or substances containing iron. Wipe with a cloth rinsed with 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.

Synthetic surfaces

⚠ Caution!

Material damage!
Stainless steel cleaning and scouring agents scratch the surface. The following cleaning agents of 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.

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 the unit

⚠ Warning!

Water penetrating into the convection heating module!
If the unit is cleaned with a low-pressure water sprayer or a water hose with an open end while the convection heating module is attached, water can penetrate into the convection heating module. In this case, a risk of electric shock is present when the convection heating module is connected to the power supply again.

➨ Before cleaning the unit with a low-pressure water sprayer or hose, remove the convection heating module.

⚠ Caution!

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

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

➨ Unplug power plug from the electrical outlet and insert it into the power plug retainer.
↳ Chapter "Shutting Down" on page 23.

➨ Ensure that the unit interior and convection heating module have cooled down.

➨ Detach the unit door if necessary.
↳ Section "Detaching the unit door" on page 28.

➨ Remove the convection heating module as needed or for cleaning of the unit with a low-pressure water sprayer or hose.
↳ Section "Removing the convection heating module" on page 29.

- Clean unit with cleaning methods and cleaning agents described above.
- Thoroughly wipe up with a moistened cloth rinsed in clean water after using a stainless steel cleaning agent.

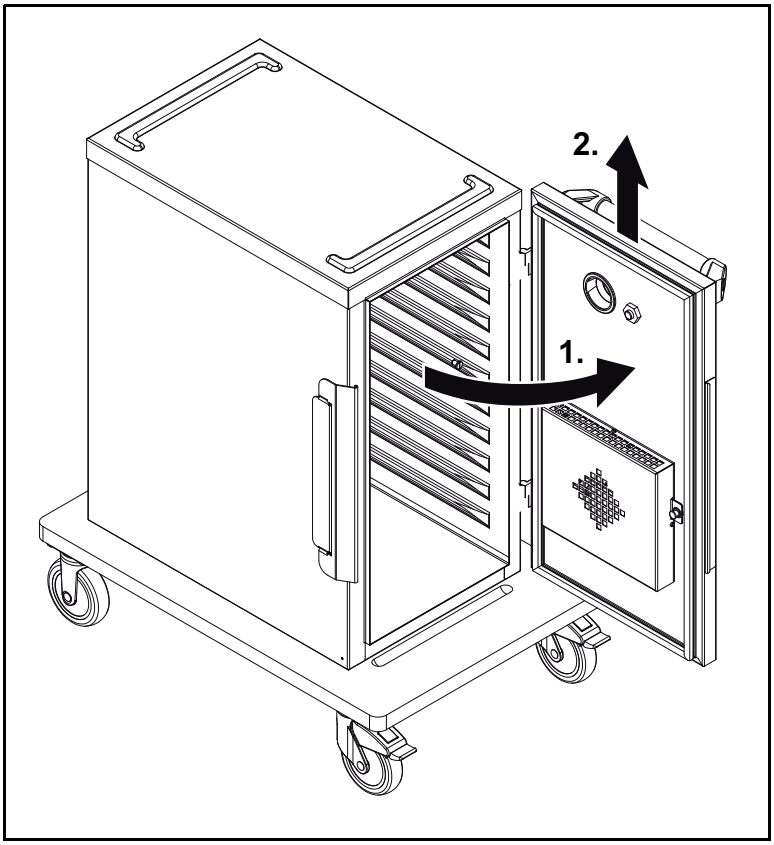
Detaching the unit door

☞ The unit door can be detached to allow thorough cleaning.

✓ Unit is disconnected from the mains

✓ Unit interior and convection heating module have cooled down

- Open bent-clamp closure of the unit door.
- Open the unit door (1.) approx. 90°, push it upward (2.) and take it off the hinge.



Removing the convection heating module

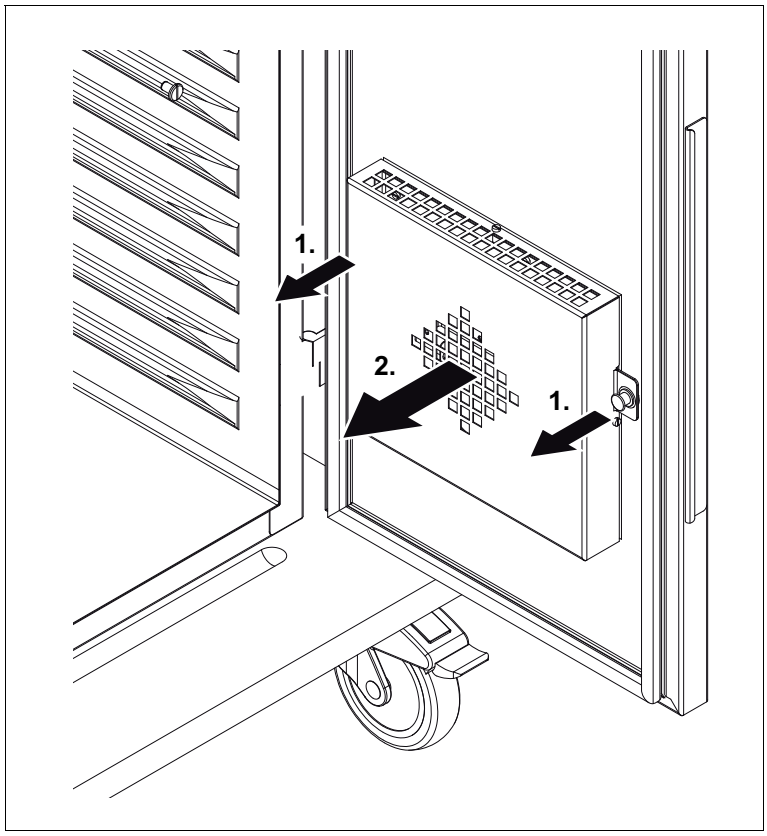
☞ The convection heating module can be removed to allow thorough cleaning.

✓ Unit is disconnected from the mains

✓ Unit interior and convection heating module have cooled down

✓ Unit door is open

➨ Pull out locking buttons until they stop (1.) and remove convection heating module from the unit door (2.).

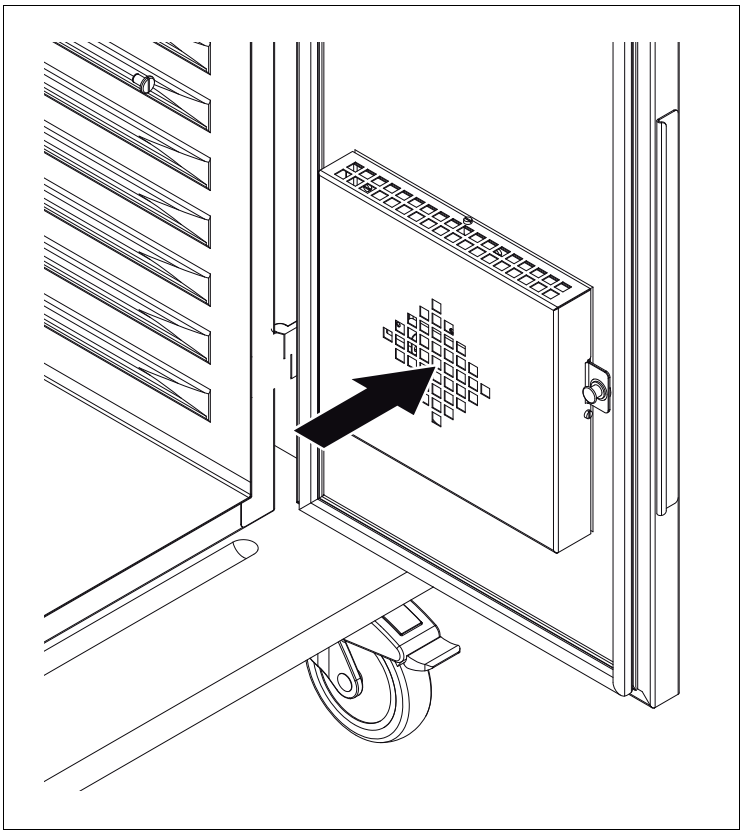


Installing the convection heating module

✓ Convection heating module is disconnected from the mains

✓ Unit door is open

➨ Insert convection heating module into the opening at the unit door and allow both locking buttons to engage.



Removing areas of corrosion on stainless steel

New areas of corrosion

➨ Ensure that the power 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 (Industrieverband Haus-, Heiz- und Küchentechnik e. V. (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.

- Ensure that the power plug is unplugged.
- Remove areas of corrosion with 2–3 % oxalic acid.
- Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

Maintenance

Having unit regularly maintained

☞ B.PRO recommends regular maintenance of the unit by appropriately trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and generally contributes to its retaining value.

➨ Having unit regularly maintained by appropriately trained experts.

Checking the door seal

☞ The door seal must be checked regularly for damage.

➨ Check door seal for damage (visual inspection).

➨ If damage is present, contact one of the following:

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

Checking rubber seal of the unit lid

B.PROTHERM 820 EBTF

☞ The lid seal must be checked regularly for damage.

➨ Check lid seal for damage (visual inspection).

➨ If damage is present, contact one of the following:

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

Treating the rubber seal of the unit lid with rubber-care agent

B.PROTHERM 820 EBTF

➨ To extend the life of the rubber seal on the unit lid, treat the rubber seal regularly (monthly) with a commercial rubber-care agent.

Checking castor brakes

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

➨ Lock the castor brakes.

➨ Try to move the unit while the castor brakes are locked (do not use excessive force!).

➨ If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:

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

Carrying out a periodical electrical safety inspection

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

Checking connection cable and power plug

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

Repairs

Authorised persons

☞ Repairs (including replacement of the power cable) may only be carried out by the following service points:

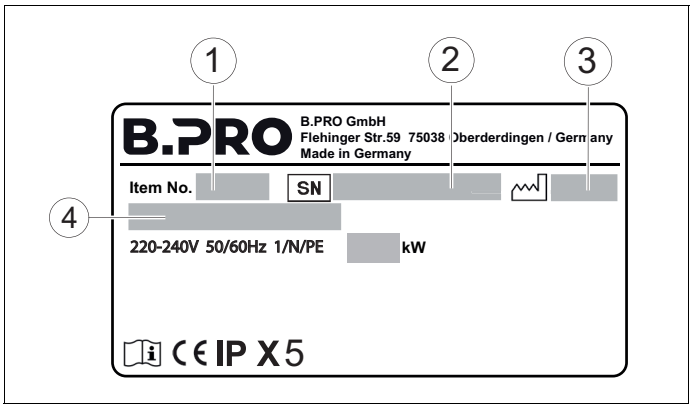
- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO Service

Description of problem

Two rating plates are found on B.PROTHERM stainless steel, heated. One rating plate is located on the convection heating module, and the other on the back of the unit. In order to assess the problem B.PRO Service requires the following information from the rating plates:

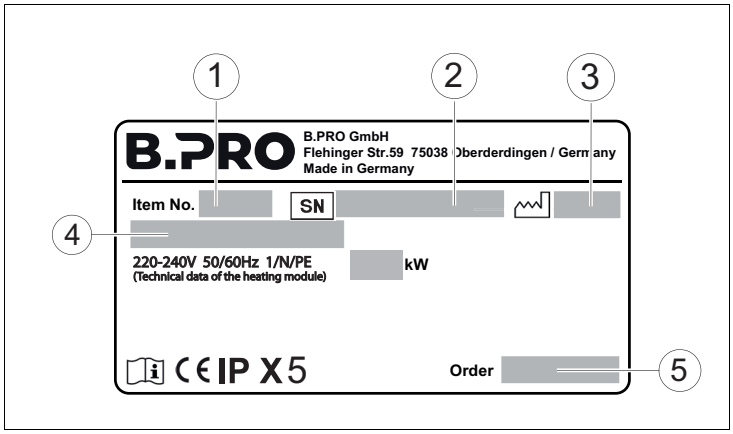
- Article number
- Serial number
- Date of manufacture
- Model
- Production order number (not present for standard model)

Rating plate of the convection heating module:



(1) Article number
(2) Serial number
(3) Date of manufacture
(4) Model

Rating plate of the housing:



(1) Article number
(2) Serial number
(3) Date of manufacture
(4) Model
(5) Production order number (not present for standard model)

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

Disposal

Disposing of unit

ℹ When disposing of old electrical or electronic appliances via regular council refuse, a potential danger for the environment and for health may occur due to specific contents of the appliances.
The unit should therefore never be disposed of via normal 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 dance with Article 15(2) of Directive 2012/19/EU (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 34.

Technical data

i Depending on the model, a unit subject to these operating instructions may also have differing technical data (electrical and refrigeration-related specifications, dimensions and load). The mandatory information is provided on the rating plate or in the specific order documents and/or on drawings.

General data

Dimensions, weight and quantity of support ledges

Model	L x W x H (in mm)	Weight (in kg)	Number of support-ledge pairs
BPT 820 EB	540 x 815 x 977	59	11
BPT 820 EBTF	540 x 815 x 1060	61	11
BPT 1020 EB	540 x 815 x 1150	66	14
BPT 1220 EB	540 x 815 x 1495	86	20

Loading capacity and load weight

Model	Capacity (GN containers) – example	Max. load weight in kg
BPT 820 EB	3 x 1/1-200	85
BPT 820 EBTF	3 x 1/1-200	85
BPT 1020 EB	3 x 1/1-200 + 1 x 1/1-100	90
BPT 1220 EB	5 x 1/1-200	130

Load capacity for top options

☞ A top surface load is not permitted for the BPT 1220 EB with 125 mm castors.

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

Option	Model	Castor model	Example of capacity (max.)	Max. load in kg
Additional bumper rail on top surface (synthetic panel)	BPT 820 EB BPT 1020 EB	125	—	0
Additional bumper rail on top surface (synthetic panel)	BPT 820 EB BPT 1020 EB BPT 1220 EB	160	—	0
Smooth top surface with 4-sided, stainless steel railing	BPT 820 EB BPT 1020 EB	125	BPT 320 KB (R)	33
Smooth top surface with 4-sided, stainless steel railing	BPT 820 EB BPT 1020 EB BPT 1220 EB	160	BPT 320 KB (R)	33
Raised strips for stack stability	BPT 820 EB BPT 1020 EB	125	BPT 320 KB (R)	33
Raised strips for stack stability	BPT 820 EB BPT 1020 EB BPT 1220 EB	160	BPT 320 KB (R)	33

Temperature on the interior

Approx. +30 °C to +90 °C

Electrical data

Connected loads

Model	Voltage	Output (maximum)
BPT 820 EB	220 to 240 V AC, 50 to 60 Hz	0,77 kW
BPT 820 EBTF	220 to 240 V AC, 50 to 60 Hz	0,77 kW
BPT 1020 EB	220 to 240 V AC, 50 to 60 Hz	0,77 kW
BPT 1220 EB	220 to 240 V AC, 50 to 60 Hz	0,77 kW

Protection type

IP X5 (the convection heating module is protected against a water jet in accordance with DIN EN 60529.)

Environment

Environmental conditions – operation

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

Environmental conditions – storage, transport

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

Emissions

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

Material

Unit body:	stainless steel, polyamide, polyethylene
Insulation:	polyurethane

Ordering information

BPT 820 EB	Article numbers:	572 526, 364 932
BPT 820 EBTF	Article numbers:	572 527, 364 933
BPT 1020 EB	Article numbers:	572 528, 364 935
BPT 1220 EB	Article numbers:	572 529, 364 937
Operating Instructions	Document number:	154 241

Accessories

Gastronorm container	Article number:	↳ B.PRO price list
Slide-in frame	Article number:	564 352
Support crossbars	Article number:	↳ B.PRO price list
Eutectic plates	Article number:	↳ B.PRO price list
Menus for B.PROTHERM stainless steel	Article number:	572 513
B.PRO microfibre cleaning cloth	Article number:	126 999
DeepClean Stainless Steel cleaning and -care agent	Article number:	511 895

Standards

DIN 18867-7:Equipment for commercial kitchens - Mobile equipment - Food transport/distribution trolleys.

DIN 18865-9:Equipment for commercial kitchens, food distribution equipment, cabinet interiors in standard and hygienic types.

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

DIN EN 60335-2-49:Safety of electrical units for household use and similar purposes; Part 2: Special requirements for electrical heating cabinets for commercial use.

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

BGV A3 (VBG 4):Accident prevention regulations for electrical facilities and Ldevices.

DGUV regulation 110-003:Rules on safety and health protection for working in kitchens.

CE Designation

The unit is in compliance with the following regulations:

2006/42/EC: "Directive of the European Parliament and of the Council relating to machines."

2014/30/EU: "Directive of the European Parliament and of the Council on the harmonisation of the laws of the Member States relating to electromagnetic compatibility."

2011/65/EU:"Directive of the European Parliament and of the Council for the alignment of legal provisions of the member states on the restriction of the use of certain hazardous substances in electrical and electronic equipment".

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