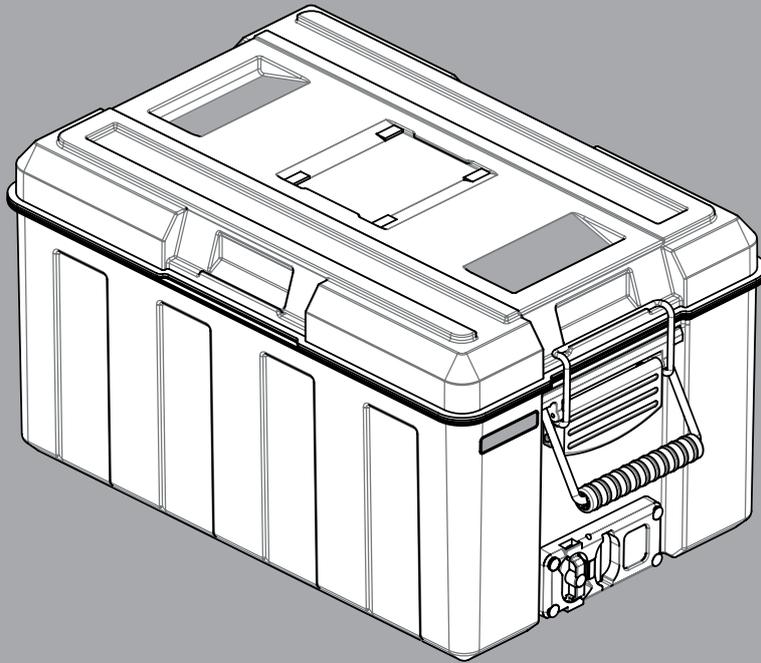


B.PRO
CATERING SOLUTIONS



B.PROTHERM

320 KB/320 KBR

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.

Unit model XYZ

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

Warnings

Signal word!

Type and source of danger

Possible consequences of non-compliance with the warnings.

- ▶ Measures to avoid dangers and the consequences thereof.
-

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

Caution warns of possible minor bodily injuries or property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible highly severe/fatal bodily injuries.

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About this product

- Application** The B.PROTHERM 320 KB/320 KBR is designed for the following applications:
- Temperature maintenance of food in Gastronorm containers
 - Maintaining the temperature of food in the stainless-steel basin of the unit which is filled with hot water
 - Transporting food in Gastronorm containers
 - Food serving

The B.PROTHERM 320 KB/320 KBR was not designed for heating up or cooking food.

The B.PROTHERM 320 KB/320 KBR may not be used as a room heater.

The B.PROTHERM 320 KB/320 KBR is particularly suitable for use in social facilities (clinics, retirement homes, day care centres), hotels, the food service industry (banquets, party services) and in company catering (canteens, dining halls).

The unit must 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 condensation).

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

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 320 KB/320 KBR is made of polypropylene and has a stainless-steel basin.

The walls and lid of the unit are filled with PUR foam. The unit can be heated up. The temperature is thermostatically limited.

The B.PROTHERM 320 KB/320 KBR is available with two different temperature controls:

- B.PROTHERM 320 KB: unit model with a fixed setpoint temperature of approx. +90 °C
- B.PROTHERM 320 KBR: unit model with a temperature control for variable setting of the setpoint temperature in 1-degree increments within a range of 40 °C to 95 °C and "Full Power" mode with a setpoint temperature of approx. +98 °C

The B.PROTHERM 320 KB/320 KBR has a lid which is held in place with two stainless-steel bent-clamp closures on the unit body.

Operation

The unit can be loaded in the following three ways:

- Dry loading:
Gastronorm containers are hung in the dry stainless-steel basin
- Wet loading:
Gastronorm containers are hung in the stainless-steel basin which contains four litres of hot water (recommended method of operation)
- Direct loading:
The stainless-steel basin is filled directly with hot liquid food or with hot water into which food (e.g. hot dogs) will be placed

The stainless-steel basin can hold Gastronorm containers with a maximum depth of 200 mm.

The capacity of the stainless-steel basin is maximum one Gastronorm container GN 1/1 – 200.

The stainless-steel basin can be divided lengthwise by a support crossbar and crosswise with one or two support crossbars.

When using a support crossbar or two support crossbars crosswise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 1/2, GN 1/4, GN 2/3, GN 1/3, GN 1/6, GN 2/8 and GN 1/9.

When using a support crossbar lengthwise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 2/4, GN 1/4 and GN 1/6.

The operating mode of the B.PROTHERM 320 KB is indicated via an operation indicator LED.

The B.PROTHERM 320 KBR unit model has a two-digit temperature display. The temperature display is located next to the plug recess.

Good insulation keeps the temperature of the food constant for a long period of time.

The synthetic skids on the bottom of the unit guarantee stability. The grooves on the unit lid allow up to (max.) 3 units to be stacked vertically.

Wear-resistant carrying handles made of synthetic are attached to the short sides of the unit.

The lid of the B.PROTHERM 320 KB/320 KBR is equipped with a menu holder. The contents of the unit, for example, can be written on the menus.

Various transport trolleys and serving trolleys are offered by B.PRO for the B.PROTHERM 320 KB/320 KBR.

Cleaning

The plug recess is watertight when closed.

The unit can be cleaned in a dishwasher if the temperature in the dishwasher does not exceed +90 °C.

Repairs

The wearing parts (skids and handles) can be easily replaced.

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. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these 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 prior to initial use.

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

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

Cleaning and maintenance

For cleaning, maintenance or parts replacement, 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.

It is not permissible to transport persons with the unit or its attachments.

The unit must not be used as a substitute for a ladder or as climbing equipment (children) (danger of tipping).

Conditions of use

The unit may only be operated under the permissible ambient conditions.

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

Transport **Upright transport position**

Transport the unit in an upright position only.

Stacking several units

Stack no more than three units one on top of another. Always secure stacked units to prevent them from tipping over.

Transporting with a truck or delivery vehicle

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

Secure the unit against vertical movement during transport.

Commissioning Commissioning after storage

When the unit is brought from a cold storage room to a kitchen, moisture from the air in the room condenses on the surface of the unit. When the unit is connected to the mains, there is a danger of the moisture film causing a short-circuit or an electric shock.

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

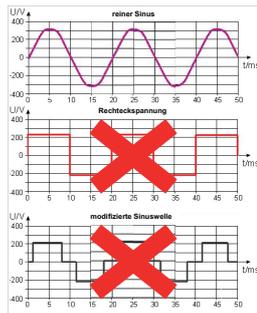
Mains connection

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

Use only an original mains cable.

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

Always unplug the mains plug and unit plug directly at the plug housing.



Operation on inverters

When using inverters (e.g. motor vehicle operation), always make sure that a purely sinusoidal alternating current ("pure sine") is output at the output.

The use of inverters which do not meet this requirement will result in a defect in the temperature control, and therefore in the failure of the unit.

Unit lid

Operate the unit with the original lid only.

Operation General information

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

⚠ Caution!

Possible impairment of food quality!

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

- ▀ If the core temperature has fallen, check whether the food quality has been impaired and dispose of any spoiled food if necessary.
-

Damage

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

If the unit is damaged, secure it against accidental use and inform B.PRO Service immediately.

Hygiene regulations

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

Stacking several units

Stack no more than three units one on top of another.

Gastronorm containers with liquid food

Food which splashes around and runs out of the unit can cause scalding. Always seal Gastronorm containers filled with liquid food with a sealing lid.

Loading

Only load the unit with Gastronorm containers or directly with hot liquid.

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.

Gastronorm containers with upright, rigid handles may not be used in the unit. Upright handles can damage the lid.

The Gastronorm containers are only to be used when they are in proper working order. The edge may not be deformed or sharp. If this is not heeded, the unit may be damaged.

Synthetic in the unit can be damaged at temperatures above +100 °C. Do not place Gastronorm containers or other objects hotter than +100 °C in or on the unit, e.g. Gastronorm containers heated in a combination steamer.

Tension fractures caused by cold water in hot stainless-steel basins

When cold water is poured into hot stainless-steel basins, the rapid change in temperature can cause microscopic tension fractures. These, in turn, can lead to corrosion. Before filling with cold water, allow stainless-steel basin to cool down, or fill the hot stainless-steel basin with hot water.

Operation

If the unit is operated with the lid open for an extended period, a large amount of heat is lost. Operate the unit only with the lid closed. A unit connected to the power supply may only be opened briefly to place food inside or to remove food.

Do not operate external heat sources inside the unit.

Do not put an open flame inside the unit.

 **Warning!****Danger of scalding!**

The unit lid does not close completely leak-tight, as otherwise a vacuum would form during cooling, making it impossible to open the lid. As the lid does not seal completely leak-tight, hot steam can exit the unit during temperature maintenance of food, causing severe burns.

- Open lid with great caution; wear protective gloves if necessary.

Change of location

The unit can be heavy when loaded (up to 45 kg). Lifting heavy loads can cause injuries. This applies in particular for people who already have weakened musculoskeletal systems.

To minimize danger to your health, always lift the unit with a second person. If possible, use suitable equipment to lift the unit.

Lift and carry the unit with the carrying handles only, never use the locking levers for this purpose. If the unit is lifted or carried via the locking levers, the lid can open and the bottom section of the unit can drop.

The unit lid does not seal completely when closed. Otherwise, a vacuum would be created inside when cooling, making it impossible to open the lid.

As the lid does not seal completely, extra caution is advised with wet loading or direct loading with hot liquid. When lifting and carrying the unit, hot steam or hot liquid could exit between the rim of the stainless-steel basin and the lid and cause scalding.

It is especially dangerous when one person carries the unit in front of his/her body using both hands. If the unit is tilted toward a person's body while it is being lifted up, set down or carried, hot liquid can exit and cause scalding.

If possible, wait to fill the unit with liquid until it is at its intended location. Move the unit while upright, preferably with two people.

Secure units stacked one on top of another against tipping before changing their location.

If a portable support (e.g. transport trolley) is used to change the location of a unit or max. three stacked units, all possible measures must be taken to prevent damage to people and objects. This includes the following:

- Do not exceed the maximum load capacity of the support
- Secure the unit(s) to the portable support so that they cannot tip over
- Always move the unit(s) with two people
- Only sloping surfaces with an incline < 10° may be crossed
- Secure the unit(s) from rolling away accidentally

The skids on the unit are worn down when it is moved directly on the floor. To prevent the skids from wearing down, do not pull or push the unit directly on the floor.

The edges and corners of the synthetic body can be damaged by forceful impacts. Water can seep into the unit walls in this case, especially when cleaning in a dishwasher. The water which seeps in can cause irreparable damage to the heater. Always handle the unit with care. Avoid impacts.

Cleaning and care Hygiene

The regulations 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 pointed or sharp objects for cleaning.

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

Cleaning agents

Use only approved cleaning agents.

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
- Benzene
- Turpentine
- Acetic ester

Unit socket outlet

Water which penetrates into the unit socket outlet can cause a short-circuit. If this happens, there is a risk of electric shock.

Unplug the mains plug and unit plug before cleaning the unit. Store the mains cable in a suitable place and protect it from moisture. Seal the unit socket outlet watertight with the sealing cap.

Maintenance 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 mains plug

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

Repairs Authorised persons

The unit may only be repaired by professionals trained by B.PRO. Notify B.PRO Service in case of damage.

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

Standards and guidelines

Observe the applicable standards, guidelines and safety regulations.

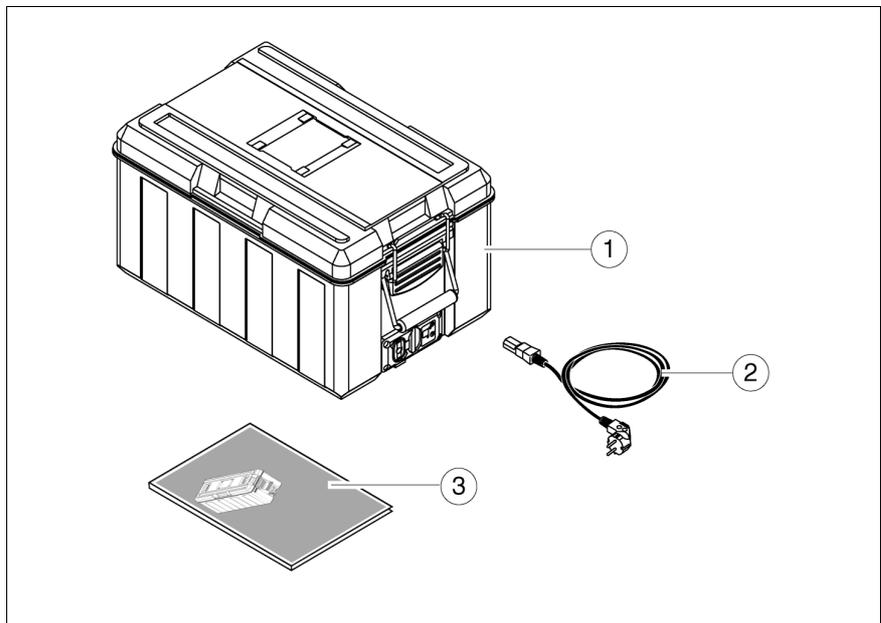
The operator is responsible for compliance with the applicable standards, guidelines and safety regulations.

Transport

Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit is 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 carrier.
- ☞ This procedure will ensure correct processing of claims. Transport damage reported later has to be proven accordingly by the unit's recipient.

Scope of delivery



- (1) B.PROTHERM 320 KB/320 KBR
- (2) Mains cable
- (3) Operating instructions

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

Unpacking

- Open the transport packing at the places provided. Do not rip or cut!
- Check the scope of delivery.

Disposing of packaging material

- ☞ Packaging materials can be handed over to a recycling centre after quoting the disposal contract number. If you cannot find the disposal contract number, it can be obtained by contacting B.PRO Service.
- Dispose of packaging material correctly and in an environmentally responsible manner.

Commissioning

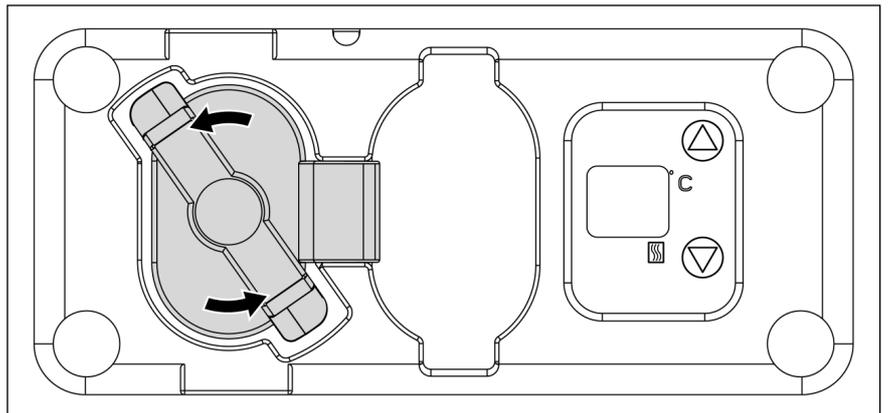
- Prerequisites for operation**
- ✓ There are no signs of defects or visible damage to the unit
 - ✓ Sinusoidal voltage during operation of unit on inverters (e.g. motor vehicle operation)
- Connecting unit**
- ☞ The unit does not have an "On/Off" switch. The unit is "switched on" by connecting it to the power supply.

Caution!

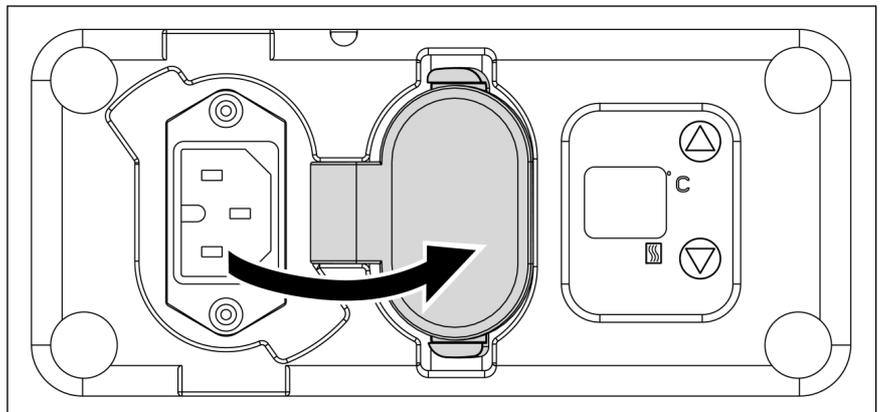
Material damage!

If the unit is not designed for the mains voltage or the mains frequency present, the unit electronics can be damaged.

- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with the values for the mains socket outlet.
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Open the sealing cap of the unit socket outlet by turning the locking grip anticlockwise.



- Fold sealing cap over and snap into the recess.



- Insert unit plug into the unit socket outlet.

B.PROTHERM 320 KB

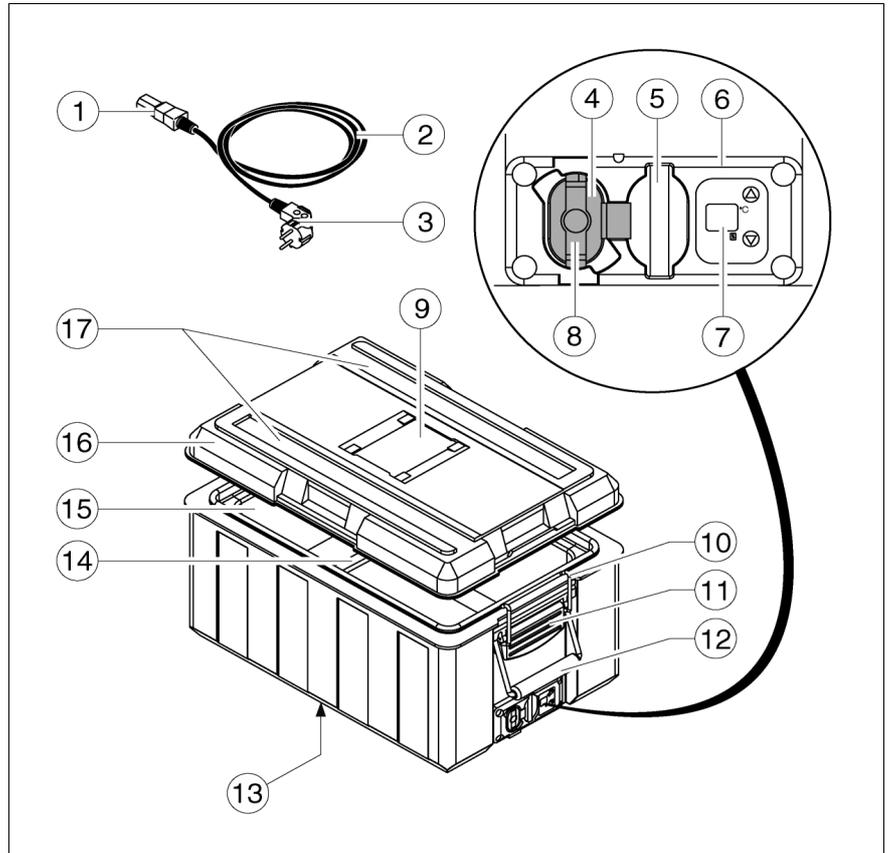
- ▶ Plug the mains plug into the socket outlet.
The operation indicator LED flashes GREEN during the heat-up phase.
The LED lights up continuously when the heat-up phase is ended and the temperature is reached.
-

B.PROTHERM 320 KBR

- i** The factory setting of the unit is the "Full Power" mode (FP). The unit reaches the maximum temperature (approx. +98 °C) in the "Full Power" mode.
 - ▶ Plug the mains plug into the socket outlet.
The temperature display performs a LED self-test and temporarily displays 88.
The temperature display then switches to the actual temperature.
The dot LED to the right of the second temperature-display digit indicates that heating is active.
 - ☞ When the temperature control switches heating off, the LED to the right next to the second digit goes out. The temperature control can switch heating off if the setpoint temperature is not yet reached. If the setpoint temperature is undershot, heating is switched on again and the LED illuminates again.
-

Operation

Unit overview

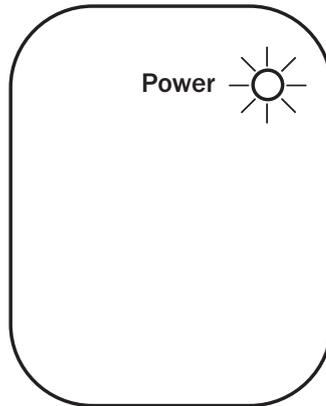


- (1) Unit plug
- (2) Mains cable
- (3) Mains plug
- (4) Sealing cap; unit socket outlet is located behind this
- (5) Recessed area for the sealing cap when folded out
- (6) Plug recess
- (7) On the plug recess:
B.PROTHERM 320 KB: Film layer with operation indicator LED of LED
B.PROTHERM 320 KBR: Temperature control
- (8) Locking grip of the sealing cap
- (9) Menu card holder
- (10) Locking latch
- (11) Locking lever
- (12) Carrying handle
- (13) On the underside: Skids
- (14) Support crossbar for small Gastronorm containers (accessory)
- (15) Stainless-steel basin
- (16) Lid
- (17) Stacking cut-outs

☞ A menu can be placed in the menu holder. You can write the name of the food contained in the unit on the menu with a felt-tip pen.

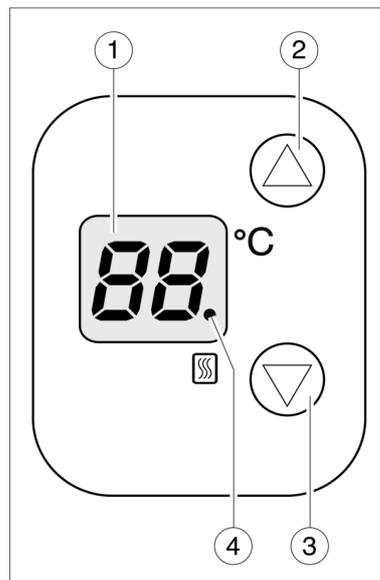
Temperature control – overview Temperature control

B.PROTHERM 320 KB



☞ With the B.PROTHERM 320 KB, the setpoint temperature is fixed at +90 °C. Instead of the temperature display and buttons, these units feature a film layer with an operation indicator LED. The operation indicator LED flashes GREEN during the heat-up phase. The LED lights up continuously when the heat-up phase is ended and the temperature is reached.

B.PROTHERM 320 KBR



- (1) Temperature indicator: when the unit is switched on, the actual temperature inside the unit is displayed. The setpoint temperature is displayed when a button is pressed.
 - (2) "Up" button: raises the setpoint temperature (press repeatedly or hold down for several seconds).
 - (3) "Down" button: lowers the setpoint temperature (press repeatedly or hold down for several seconds).
 - (4) Dot-shaped LED indicator "Heating in operation" lights up when the heating is active.
-

Loading types – overview The unit can be loaded in the following three ways:

Dry loading with Gastronorm containers

- Gastronorm containers are hung in the dry stainless-steel basin
- When filling with a small amount of food, we recommend preheating the unit

Procedure for dry loading:

☞ Section "Dry loading the unit" on page 16.

Wet loading with Gastronorm containers

- Gastronorm containers are hung in the stainless-steel basin which contains four litres (specified filling amount) of hot water
- When loading with a small amount of food, we recommend preheating the unit
- Advantages of wet loading:
 - High level of heat transfer to the Gastronorm container(s) via hot steam.
 - The water is a good heat reservoir.
 - B.PROTHERM 320 KBR: The temperature distribution in the unit is more even than with dry loading. The temperature control functions more precisely here.

Procedure for wet loading:

☞ Section "Wet loading the unit" on page 18.

Direct loading into the stainless-steel basin

- The stainless-steel basin is filled directly with hot liquid food or with hot water into which food (e.g. hot dogs) will be placed
- Food loaded directly into the unit is heated to the fixed specified temperature (B.PROTHERM 320 KB) or the set temperature (B.PROTHERM 320 KBR). This must be taken into account with sensitive foods (e.g. sausages)
- The liquid must be hot when filled in, as the unit was not designed to heat up a large amount of water
- As the unit must be filled with hot food or liquid, preheating is not necessary

Procedure for direct loading:

☞ Section "Directly loading unit" on page 20.

☞ With direct loading, salt and other substances come into direct contact with the stainless-steel basin. Contact with these substances can cause very light corrosion. For this reason, the stainless-steel basin must be cleaned very thoroughly after being used for direct loading and must then be rubbed dry.

Displaying the setpoint temperature

B.PROTHERM 320 KBR

- i** The temperature range of the temperature control lies between 40 °C and 95 °C. The maximum temperature (approx. +98 °C) is reached in the unit in the "Full Power" mode (FP). The "Full Power" mode is the factory setting of the unit.
- Connect the unit to the power supply.
 - ↳ Section "Connecting unit" on page 9.
 The temperature display performs a LED self-test and temporarily displays 88.
 The temperature display then switches to the actual temperature.
 A dot LED to the right of the second temperature-display digit indicates that heating is active.
- To display the setpoint temperature, briefly press any button at the temperature control.
 The setpoint temperature is displayed. FP indicates the "Full Power" mode, i.e. the maximum setpoint temperature.
 The display automatically switches back to the actual temperature a few seconds later.

Setting the setpoint temperature

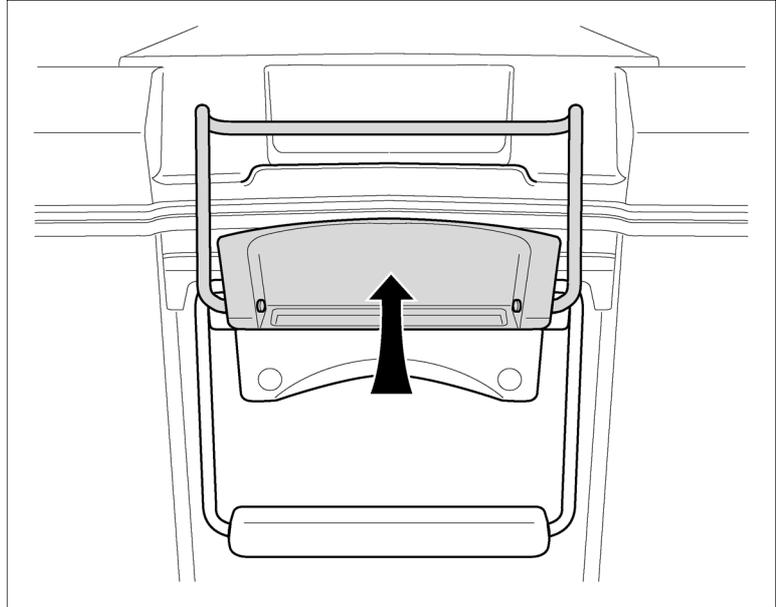
B.PROTHERM 320 KBR

- ☞ The lowest temperature setting is +40 °C, and the highest FP (Full Power), which corresponds to a temperature of approx. +98 °C.
- ☞ While the setpoint temperature is being set, the unit switches off heating automatically. The dot LED to the right of the second temperature-display digit does not illuminate. When the setpoint temperature is set, heating switches on automatically if the actual temperature is too low.
- ✓ Unit is connected to the power supply
- To lower the setpoint temperature, press the "down" button briefly several times in succession.
 After the first press, the setpoint temperature is displayed (FP indicates "Full Power" mode). Each subsequent press reduces the setpoint temperature by 1 °C.
 – or –
 Press and hold down the "down" button.
 After approx. 1 second, the temperature setting changes continuously.
- To raise the setpoint temperature, press the "up" button repeatedly.
 After the first press, the setpoint temperature is displayed (FP indicates "Full Power" mode). Each subsequent press increases the setpoint temperature by 1 °C.
 – or –
 Press and hold down the "up" button.
 After approx. 1 second, the temperature setting changes continuously.
- When setting is complete, wait until the temperature display switches to the actual temperature.
 The last setting of the setpoint temperature is saved automatically.



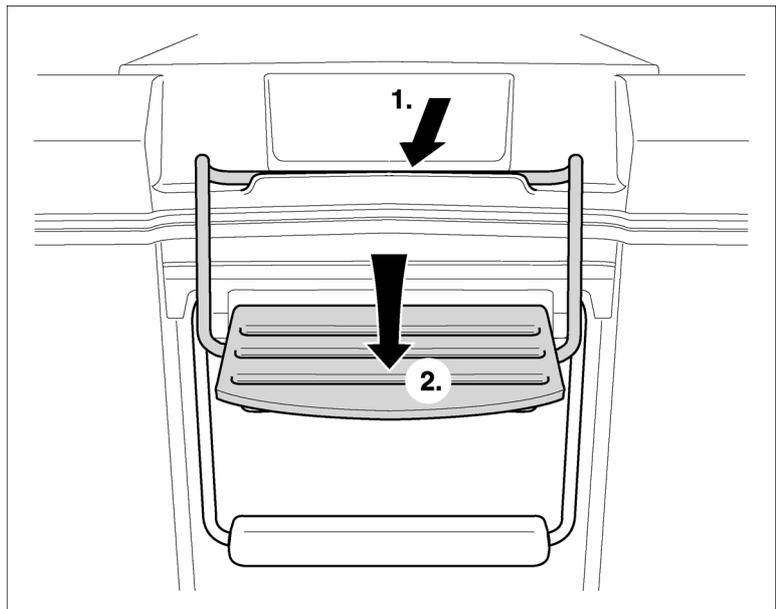
- i** The unit continuously saves the setpoint temperature. If the voltage supply is interrupted, the last set setpoint temperature is active.
 - i** If the voltage supply is interrupted while a new setpoint temperature is being set, the previous setpoint temperature remains unchanged. The unit saves a new setpoint temperature when the temperature display returns to the actual temperature.
-

- Opening the lid** ► Open both locking levers until the locking latch disengages.



- Remove lid from unit body.

- Closing the lid** ► Place lid on the unit body.
► Hook the locking latches on both sides (1.) and close the locking levers (2.).



- Dry loading the unit**
- i** An explanation of the loading types can be found following the unit overview:
 - ↳ Section "Loading types – overview" on page 13.
 - ☞ B.PRO recommends loading with Gastronorm containers made of stainless steel (good heat conductivity compared to synthetic Gastronorm containers).
 - ☞ We recommend using Gastronorm containers with universal bow handles, used to lift the containers from the unit with ease.
 - ☞ Gastronorm containers with upright, rigid handles may not be used in the unit. Upright handles can damage the lid.
 - ☞ Always seal Gastronorm containers filled with liquid food with a sealing lid.

B.PROTHERM 320 KBR

- ☞ When dry loading, the temperature distribution in the unit is not as even as with wet loading. Large deviations between the displayed actual temperature and the actual temperature in the unit may arise. The actual temperature in the unit can, in large areas of the unit, be lower than the displayed actual temperature at the temperature sensor of the temperature control. B.PRO recommends operating the unit at "Full Power" (FP) with dry loading.
 - ↳ Section "Setting the setpoint temperature" on page 14.

Preheating the unit

- ☞ Preheating is not necessary if a large portion of the unit's volume is loaded with hot food. If only a small amount of hot food is inserted, we recommend preheating the unit before loading it with food.

B.PROTHERM 320 KB

- ☞ After preheating for 45 minutes, the interior of the empty unit has heated to 70 °C ± 5 °C.

B.PROTHERM 320 KBR

- ☞ In "the Full Power" mode, the interior of the empty unit has heated to 70 °C ± 5 °C after preheating for 45 minutes.
-
- ✓ Stainless-steel basin cleaned and dry
 - ✓ Unit not yet loaded
 - Ensure that no objects which are sensitive to heat are located inside the unit.
 - Close the lid of the unit with the locking levers.
 - ↳ Section "Closing the lid" on page 15.
 - Connect the unit to the power supply.
 - ↳ Section "Connecting unit" on page 9.

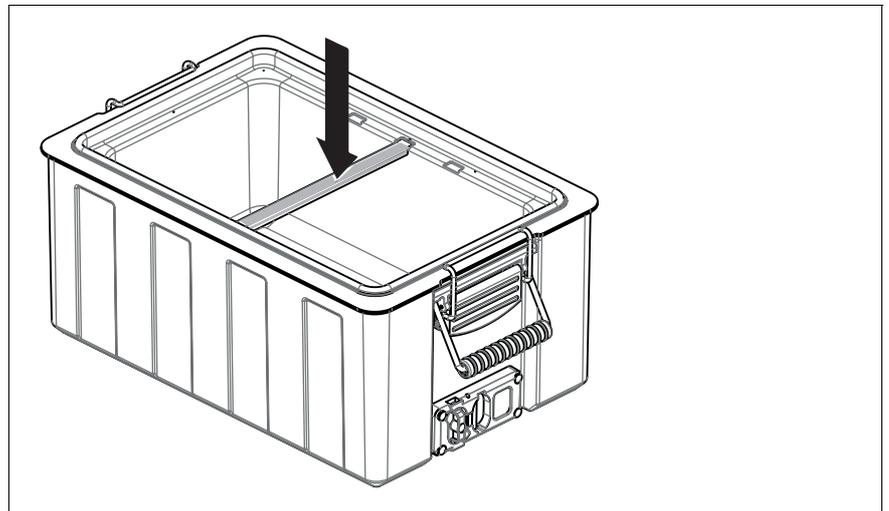
B.PROTHERM 320 KBR

- Set the setpoint temperature.
 - ↳ Section "Setting the setpoint temperature" on page 14.
-

- Preheat the unit.

Loading unit with Gastronorm containers

- ✓ Unit preheated if necessary (with small amount of food)
- ✓ Food containers and food heated (containers not hotter than +100 °C)
- ✓ Gastronorm containers in good condition (e.g. edge not deformed or sharp)
- ✓ Gastronorm containers covered (containers with liquid food provided with sealing lids)
- Open the lid.
 - ↳ Section "Opening the lid" on page 15.
- ☞ The stainless-steel basin can be divided lengthwise by a support crossbar and crosswise with one or two support crossbars.
- ☞ When using a support crossbar or two support crossbars crosswise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 1/2, GN 1/4, GN 2/3, GN 1/3, GN 1/6, GN 2/8 and GN 1/9. When using a support crossbar lengthwise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 2/4, GN 1/4 and GN 1/6. Support crossbars can be ordered as accessories from B.PRO (for order number see B.PRO price list).
- ☞ Loading example with a support crossbar in the crosswise direction: one GN 1/2 Gastronorm container and two GN 1/4 Gastronorm containers.
- Insert the corresponding support crossbar or crossbars as is necessary.



- Insert the Gastronorm containers in the stainless-steel basin.
- Close the lid of the unit with the locking levers.
 - ↳ Section "Closing the lid" on page 15.

Wet loading the unit **i** An explanation of the loading types can be found following the unit overview:

- ↳ Section "Loading types – overview" on page 13.
- ☞ B.PRO recommends loading with Gastronorm containers made of stainless steel (good heat conductivity compared to synthetic Gastronorm containers).
- ☞ We recommend using Gastronorm containers with universal bow handles, used to lift the containers from the unit with ease.
- ☞ Gastronorm containers with upright, rigid handles may not be used in the unit. Upright handles can damage the lid.
- ☞ Always seal Gastronorm containers filled with liquid food with a sealing lid.

Filling stainless-steel basin with water

- i** When wet loading, the stainless-steel basin is filled with four litres (specified filling amount) of water before preheating and/or loading.
- ☞ To reduce the preheating time or to forgo preheating altogether, we recommend filling the stainless-steel basin with **hot** water.
- ✓ Stainless-steel basin cleaned and empty

Caution!

Tension fractures caused by cold water in hot stainless-steel basins!

When cold water is poured into a hot stainless-steel basin, the rapid change in temperature can cause microscopic tension fractures.

- Before filling with cold water, allow stainless-steel basin to cool down, or fill the hot stainless-steel basin with hot water.
- Open the lid.
 - ↳ Section "Opening the lid" on page 15.
- Fill four litres (specified filling amount) of hot water into the stainless-steel basin.

Preheating the unit

- ☞ Preheating is not necessary if a large portion of the unit's volume is loaded with hot food. If only a small amount of hot food is inserted, we recommend preheating the unit before loading it with food.

B.PROTHERM 320 KB

- ☞ After preheating for 45 minutes, the interior of the unit filled with four litres of water has heated to 70 °C ± 5 °C.

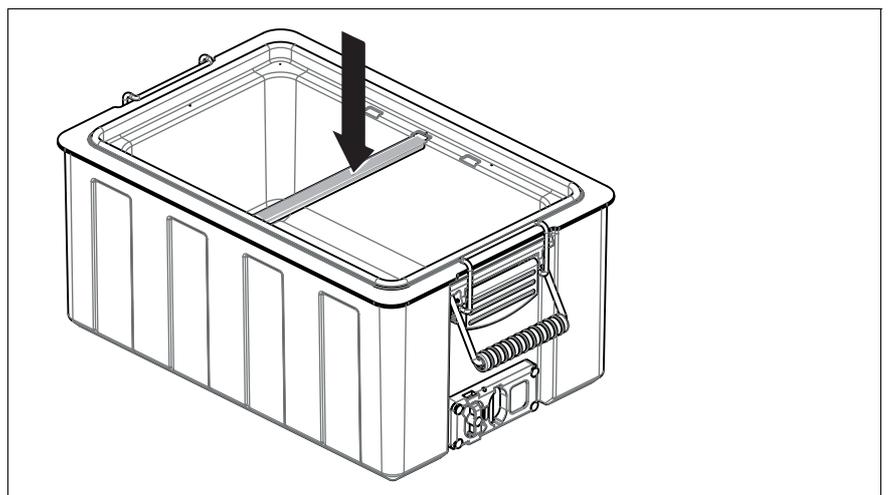
B.PROTHERM 320 KBR

- ☞ In the "Full Power" mode, the interior of the unit filled with four litres of water has heated to 70 °C ± 5 °C after preheating for 45 minutes.

- ✓ Stainless-steel basin filled with four litres (specified fill amount) of water
- ✓ Unit not yet loaded
- Close the lid of the unit with the locking levers.
 - ↪ Section "Closing the lid" on page 15.
- Connect the unit to the power supply.
 - ↪ Section "Connecting unit" on page 9.
- Preheat the unit.

Loading unit with Gastronorm containers

- ✓ Unit filled with four litres (specified filling amount) of hot water
- ✓ Unit preheated if necessary
- ✓ Food containers and food heated (containers not hotter than +100 °C)
- ✓ Gastronorm containers in good condition (e.g. edge not deformed or sharp)
- ✓ Gastronorm containers covered (containers with liquid food provided with sealing lids)
- Open the lid.
 - ↪ Section "Opening the lid" on page 15.
- ☞ The stainless-steel basin can be divided lengthwise by a support crossbar and crosswise with one or two support crossbars.
- ☞ When using a support crossbar or two support crossbars crosswise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 1/2, GN 1/4, GN 2/3, GN 1/3, GN 1/6, GN 2/8 and GN 1/9. When using a support crossbar lengthwise, the following Gastronorm containers can be hung in the stainless-steel basin: GN 2/4, GN 1/4 and GN 1/6. Support crossbars can be ordered as accessories from B.PRO (for order number see B.PRO price list).
- ☞ Loading example with a support crossbar in the crosswise direction: one GN 1/2 Gastronorm container and two GN 1/4 Gastronorm containers.
- Insert the corresponding support crossbar or crossbars as is necessary.



- Insert the Gastronorm containers in the stainless-steel basin.
- Close the lid of the unit with the locking levers.
 - ↪ Section "Closing the lid" on page 15.

Directly loading unit Loading the stainless-steel basin directly/Filling the stainless-steel basin

- i** An explanation of the loading types can be found following the unit overview:
↳ Section "Loading types – overview" on page 13.

B.PROTHERM 320 KB

- ☞ The liquid to be filled must be hot when filled in (approx. +70 °C), as the unit was not designed to heat up large amounts of water. As the unit must be filled with hot liquid, preheating is not necessary.
- ☞ Food loaded directly into the unit is heated to the fixed specified temperature. This must be taken into account with sensitive foods (e.g. sausages).
- ☞ When direct loading, the stainless-steel basin may be filled with up to 25 litres of liquid.
- ✓ Stainless-steel basin cleaned and empty
 - ✓ Liquid food or water heated to at least +70 °C
 - Fill max. 25 litres of hot food or hot water into the stainless-steel basin.
 - Close the lid of the unit with the locking levers.
- ↳ Section "Closing the lid" on page 15.

B.PROTHERM 320 KBR

- ☞ The temperature of the liquid to be filled should be about the same as the desired setpoint temperature when filling. The unit was not designed to heat a large amount of water. As the unit must be filled with hot liquid, preheating is not necessary.
- ☞ Food loaded directly into the unit is heated to the set temperature. This must be taken into account with sensitive foods (e.g. sausages).
- ☞ When direct loading, the stainless-steel basin may be filled with up to 25 litres of liquid.
- ✓ Stainless-steel basin cleaned and empty
 - ✓ Liquid food or water heated approx. to setpoint temperature
 - Fill max. 25 litres of hot food or hot water into the stainless-steel basin.
 - Close the lid of the unit with the locking levers.
- ↳ Section "Closing the lid" on page 15.

Moving unit to a new location

- ☞ The unit can be heavy when loaded (see technical data). To minimize danger to your health, always lift the unit with a second person. If possible, use suitable equipment to lift the unit.
- ☞ Up to three units may be stacked one on top of another during a location change. Stacked units must always be secured against tipping during the location change.
- ☞ B.PRO offers several different transport trolleys for the unit.
- ☞ If a portable support (e.g. transport trolley) is used to change the location of a unit or a maximum of three stacked units, all possible measures must be taken to prevent damage to people and objects. This includes the following:
 - Do not exceed the maximum load capacity of the support
 - Secure the unit(s) to the portable support so that they cannot tip over
 - Always move the unit(s) with two people
 - Only sloping surfaces with an incline $< 10^\circ$ may be crossed
 - Secure the unit(s) from rolling away accidentally
- ✓ Two people

 Warning!
Hot steam!

The unit lid does not seal completely when closed. Hot steam which escapes can cause scalding.

- Do not touch the area surrounding the lid edge with bare hands.
-
-

 Warning!
Overflowing hot liquid!

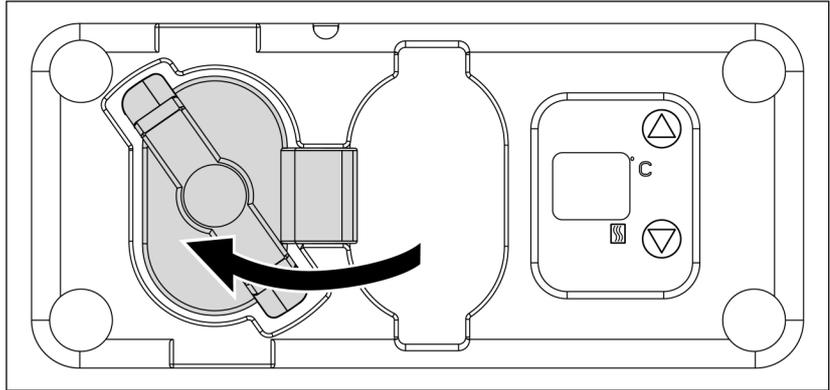
The unit lid does not seal completely when closed.

When the stainless-steel basin is filled with liquid (wet loading or direct loading), hot steam or hot liquid could exit between the edge of the stainless-steel basin and the lid during a change of location. Danger of scalding!

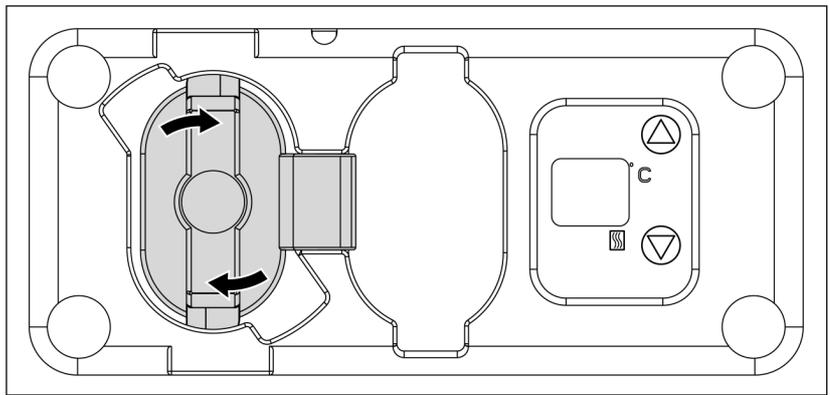
It is especially dangerous when one person carries the unit in front of his/her body using both hands. If the unit is tilted toward a person's body while it is being lifted up, set down or carried, hot liquid can exit and cause scalding.

- If possible, bring the unit to the intended location before filling the stainless-steel basin with liquid.
 - Carry/transport the filled unit in a horizontal position only.
 - If possible, use two people to carry/transport the filled unit.
-
- Pull out the mains plug.
 - Unplug the unit plug.
 - Store the mains cable in a suitable place and protect it from moisture.

- Close the locking cap of the unit socket outlet.



- Seal the locking cap watertight by turning the locking grip clockwise.



- Ensure that the unit lid is closed tightly.
- If necessary, three units (max.) may be stacked up; ensure that the skids of the top unit fit snugly into the stacking grooves of the bottom unit for this.
- Secure the stacked units against tipping.
- Carefully move the unit(s) to the new location.

Keeping food hot

- i** The unit can maintain the temperature of food for an extended period of time even if it is unplugged, as the unit is well insulated.

Caution!

Possible impairment of food quality due to power failure!

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

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

-  Observe the corresponding regulations on foodstuffs and the properties of the food when keeping food hot. It is generally inadvisable to store food in the unit for a long time.

- ☞ If the unit is operated with the lid open for an extended period, a large amount of heat is lost.
Operate the unit only with the lid closed. A unit connected to the power supply may only be opened briefly to place food inside or to remove food.

Warning!

Hot steam!

The unit lid does not seal completely when closed. Hot steam which escapes can cause scalding.

- Do not touch the area surrounding the lid edge with bare hands.
- If the unit was disconnected from the power supply after preheating (e.g. for a location change), connect it to the power supply again.
 - ☞ Section "Connecting unit" on page 9.
- Keep the lid closed during temperature maintenance and open briefly only when necessary (e.g. to remove food).
- Maintain the temperature of the food as long as desired.

Removing food

Warning!

Hot steam!

The unit lid does not seal completely when closed. Hot steam which escapes can cause scalding.

- Do not touch the area surrounding the lid edge with bare hands.

Warning!

Hot interior of unit/hot Gastronorm containers!

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

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

Warning!

Hot liquid food!

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

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

- Open the lid.
- Remove the Gastronorm containers/food.

- ☞ The unit must be cleaned thoroughly after use.
☞ Chapter "Cleaning and care" on page 6.

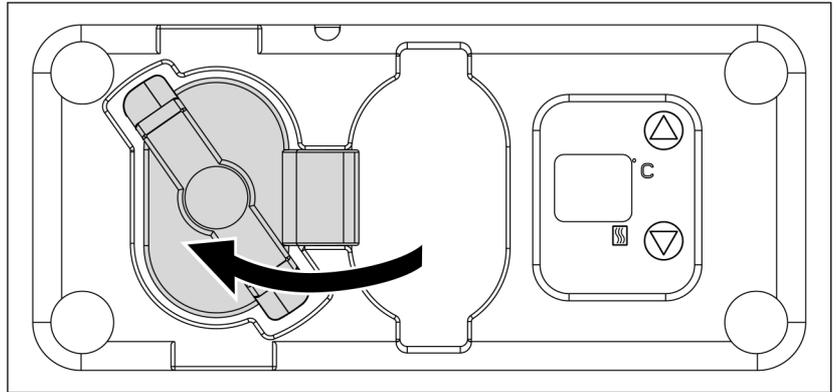
Using the unit as a food serving container

☞ When using the unit as a food serving container (e.g. during a buffet), be sure to observe the following items:

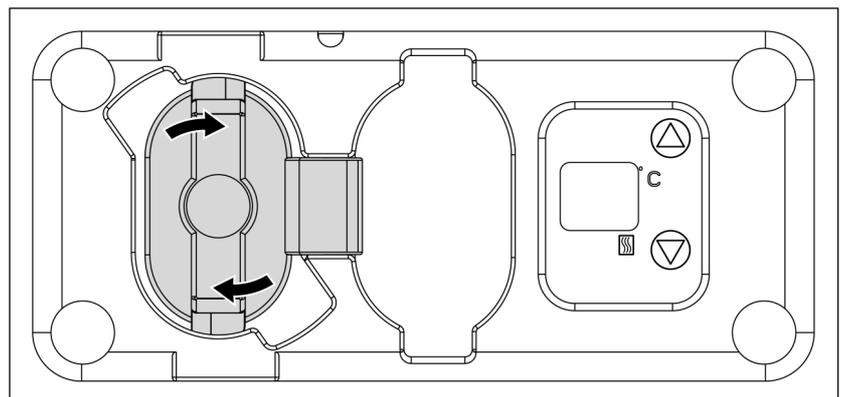
- Do not keep the unit lid open when it is connected to the power supply (seal with lid).
- The unit connected to the power supply should only be opened briefly to place food inside or to remove food
- The B.PRO serving trolleys can be used for food serving

Shutting down

- Shutting unit down**
- Pull out the mains plug.
 - Unplug the unit plug.
 - Store the mains cable in a suitable place and protect it from moisture.
 - Seal the unit socket outlet with the sealing cap.



- Seal the locking cap watertight by turning the locking grip clockwise.



Troubleshooting

LED/Temperature display does not illuminate

Cause	Measure
Surrounding area is too bright.	<ul style="list-style-type: none"> ■ Darken the area around the LED/temperature display. ■ If the problems persists, check other causes.
Mains plug and/or unit plug is not plugged in.	<ul style="list-style-type: none"> ■ Insert the mains plug and/or unit plug into the socket outlet/unit socket outlet.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> ■ Have the mains cable replaced by a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 34.
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> ■ Check customer-supplied fuse and replace it if necessary.
Unit electronic system or LED/temperature display are defective.	<ul style="list-style-type: none"> ■ Notify B.PRO Service. ↳ Chapter "Repairs" on page 34.

LED illuminates, but food temperature is not (adequately) maintained

B.PROTHERM 320 KB

Cause	Measure
Cold food inserted.	<ul style="list-style-type: none"> ■ Place only hot food in the unit.
Unit/food not covered.	<ul style="list-style-type: none"> ■ Cover Gastronorm containers with Gastronorm container lids. ■ Close the unit with the unit lid.
Unit electrical system faulty.	<ul style="list-style-type: none"> ■ Notify B.PRO Service. ↳ Chapter "Repairs" on page 34.

Temperature display illuminates,
but food temperature is not
(adequately) maintained

B.PROTHERM 320 KBR

Cause	Measure
Cold food inserted.	<ul style="list-style-type: none"> ▶ Place only hot food in the unit.
Unit/food not covered.	<ul style="list-style-type: none"> ▶ Cover Gastronorm containers with Gastronorm container lids. ▶ Close the unit with the unit lid.
The setpoint temperature is set too low.	<ul style="list-style-type: none"> ▶ Raise setpoint temperature. <ul style="list-style-type: none"> ↳ Section "Setting the setpoint temperature" on page 14.
When dry loading, the temperature distribution in the unit is not as even as with wet loading. Large deviations between the displayed actual temperature and the actual temperature in the unit may arise. The actual temperature in the unit can, in large areas of the unit, be lower than the displayed actual temperature at the temperature sensor of the temperature control.	<ul style="list-style-type: none"> ▶ Operate unit in the "Full Power" mode (FP). <ul style="list-style-type: none"> ↳ Section "Setting the setpoint temperature" on page 14. – or – Wet-load the unit. <ul style="list-style-type: none"> ↳ Section "Wet loading the unit" on page 18.
Unit electrical system faulty.	<ul style="list-style-type: none"> ▶ Notify B.PRO Service. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34.

Temperature display shows the HI
error message

B.PROTHERM 320 KBR

Cause	Measure
The temperature inside the unit is over +99 °C.	<ul style="list-style-type: none"> ▶ Wait until the unit has cooled down. The temperature display automatically switches to the current actual temperature as soon as it is within display range. If the temperature display does not automatically switch to the actual temperature, the unit electronics are defective.
Unit electrical system faulty.	<ul style="list-style-type: none"> ▶ Notify B.PRO Service. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34.

Temperature display shows the LO error message

Cause	Measure
<p>The temperature inside the unit is lower than +1 °C.</p>	<ul style="list-style-type: none"> ■ Wait until the unit has heated up. The temperature display automatically switches to the current actual temperature as soon as it is within display range. If the temperature display does not automatically switch to the actual temperature, the unit electronics are defective.
<p>Unit electrical system faulty. If the unit electronics are defective, the unit can switch to the "Full Power" mode (FP) automatically.</p>	<ul style="list-style-type: none"> ■ Notify B.PRO Service. ↳ Chapter "Repairs" on page 34.

Corrosion of stainless steel parts

Cause	Measure
<p>Incorrect handling/care.</p>	<ul style="list-style-type: none"> ■ Remove areas of corrosion. <ul style="list-style-type: none"> ↳ Section "Removing areas of corrosion on stainless steel" on page 32. ■ Ensure proper handling/care.

The unit has external damage

Cause	Measure
<p>Damage during transport, change of location or other external influences.</p>	<ul style="list-style-type: none"> ■ Shut down unit. <ul style="list-style-type: none"> ↳ Chapter "Shutting down" on page 25. ■ Secure the unit from being started up accidentally. ■ Notify a facility authorised to carry out repairs. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34.

Short Diagnosis of BPT 320 KB(R) from Version 3

Two-colour Power/Status LED

B.PROTHERM 320 KB

Flashing, green, 0.5 Hz:	Heating up	
Continuous, green	Temperature reached	

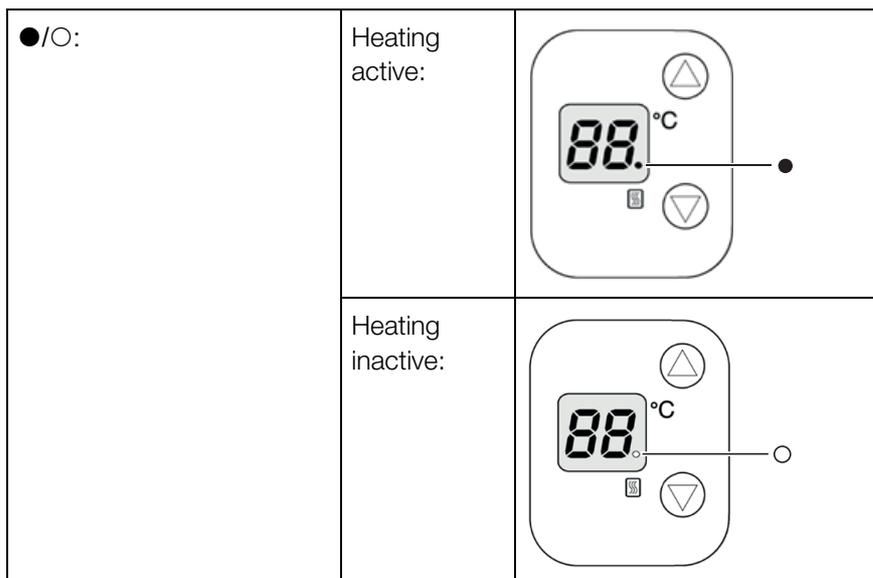
Error messages

Flashing, 2 sec. red, 2 sec. green:	Heating short-circuit (Short-circuit in heating conductor of silicone matt)
Flashing, 2 sec. red, 1 sec. green:	Heating interruption (Open circuit in heating conductor of silicone matt)
Flashing, 1 sec. red, 2 sec. green:	Sensor broken in PTC chain
Flashing, 1 sec. red, 1 sec. green:	Sensor short-circuit in PTC chain
Continuous, red	Wrong inverter (no sine wave)
Flashing, 0.5 sec. red, 0.5 sec. off	Overvoltage
Flashing, 0.5 sec. red, 3.5 sec. off	Undervoltage

Temperature display

B.PROTHERM 320 KBR

Adjustment range:	0 to 90 °C
Display area:	-9 °C to 99 °C
'HI' display:	> 99 °C
'LO' display:	< -9 °C
'FP' display:	Full Power mode



Error messages

Code	Error	Cause	Measure
HS: (H5)	Heating short-circuit; power will be switched off	Short circuit in heating conductor, possibly moisture penetration into electrical housing or leak in area of bottom plate	<ul style="list-style-type: none"> ➤ Replace entire heating matt. ➤ Replace all seals in area of bottom plate.
Hb: (H6)	Heating interruption; open circuit in heating conductor or supply lines; power will be switched off	Cable break or blown temperature fuse on heating matt	<ul style="list-style-type: none"> ➤ Replace entire heating matt. ➤ Replace all seals in area below bottom plate.
Fb: (F6)	Sensor break	Defective temperature sensor, resistance curve outside tolerance	<ul style="list-style-type: none"> ➤ Replace NTC sensor. ➤ Replace heating matt if necessary.
FS: (F5)	Sensor short-circuit	Supply lines of temperature sensor generate a short-circuit, resistance curve outside tolerance	<ul style="list-style-type: none"> ➤ Replace NTC sensor. ➤ Replace heating matt if necessary.
–	No display		<ul style="list-style-type: none"> ➤ Check mains supply lines and unit fuse on controller electronics.
Uo	Overvoltage	>260 V	<ul style="list-style-type: none"> ➤ Check mains voltage
Uu	Undervoltage	<200 V	<ul style="list-style-type: none"> ➤ Check mains voltage

Cleaning and care

- Stainless steel** Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.
- Regularly remove lime, grease, starch and protein coatings by cleaning. Corrosion due to lack of air contact can occur under these coatings.
- Do not allow concentrated acids, spices, salts etc. to come into extended periods of contact with parts made of stainless steel. Contact with these substances can cause corrosion. Acid fumes produced during tile cleaning can also lead to corrosion.
- Do not damage the surface of stainless steel, especially with other metals. Residues of other metals may form chemical compounds which can cause corrosion.
- Avoid contact with iron and steel at all times. Extreme corrosion can result when stainless steel comes into contact with iron (e.g. steel wool, wire scraps, iron-fortified water).
- Cleaning frequency** The unit must be thoroughly cleaned after each use.
- The container must be checked for damage before placing in a dishwasher.
- ☞ With direct loading, salt and other substances come into direct contact with the stainless-steel basin. Contact with these substances can cause very light corrosion. For this reason, the stainless-steel basin must be cleaned very thoroughly after being used for direct loading and must then be rubbed dry.
- Cleaning methods** The prescribed cleaning method for routine daily cleaning is to wipe the unit over with a damp cloth.
- Persistent soiling may be removed with a brush (synthetic or natural bristles).
- The unit can be cleaned in a dishwasher if the temperature in the dishwasher does not exceed 90 °C.
- Any other cleaning methods must be approved by B.PRO.
- ☞ The unit may not be submerged in liquid (e.g. water).
- ☞ Do not use steam jet units, high-pressure cleaners or similar cleaning devices.
- Cleaning agents** Cleaning agents for light soiling:
- Commercially available cleaning agents in an aqueous solution
 - Soft cleaning cloth
 - B.PRO microfibre cleaning cloth (use with water only)
- Cleaning agents for lime buildup on the stainless-steel basin:
- Light lime buildup:
Commercially available stainless steel cleaning agents,
e.g. DeepClean Stainless Steel Heavy lime buildup:
Vinegar or citric acid

- Cleaning unit**
- ▶ Pull out the mains plug.
 - ▶ Unplug the unit plug.
 - ▶ Store the mains cable in a suitable place and protect it from moisture.
 - ▶ Seal the unit socket outlet watertight with the sealing cap.
 - ↳ Chapter "Shutting down" on page 25.
 - ▶ Cleaning in a dishwasher is not permitted if the sealing cap is damaged or broken off/missing.
 - ▶ Ensure that the unit interior has cooled down.
 - ▶ Clean unit with cleaning methods and cleaning agents described above.
 - ▶ After cleaning with a stainless steel cleaning agent, rinse with water.
 - ▶ Rub unit dry after cleaning.

Removing areas of corrosion on stainless steel

New areas of corrosion

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

Older/more extensive areas of corrosion

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 extensive 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 as well as caustic damage to objects (e.g.clothing). Contact with the eyes can cause irreparable vision impairment. 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 mains 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.

Treating the sealing cap of the unit socket outlet with a rubber-care agent

- To increase the operating life of the rubber seal on the sealing cap of the unit socket outlet, treat the rubber seal regularly (monthly) with a commercial rubber-care agent.

Having periodical electrical safety inspection carried out

- 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 mains plug

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

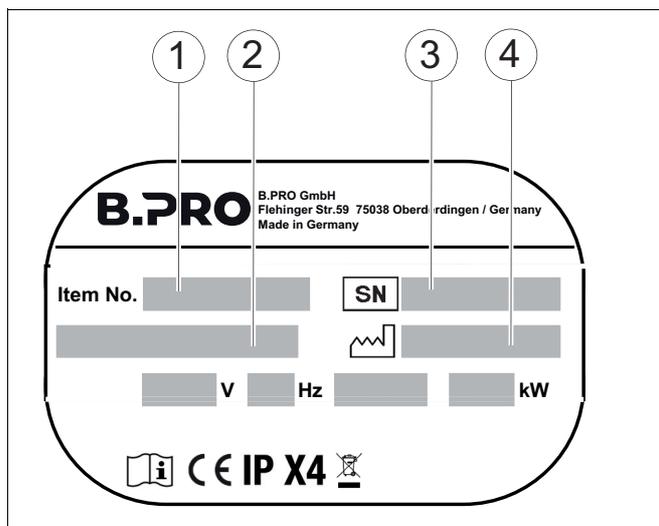
Repairs

Authorised persons  The unit may only be repaired by professionals trained by B.PRO. Notify B.PRO Service in case of damage.

Fault description In order to describe the fault, B.PRO Service requires the following information on the rating plate:

- Article number
- Model
- Serial number
- Date of manufacture

The rating plate is located on the plug recess.



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

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
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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 municipal waste, a danger for the environment and for health may result due to specific contents of the appliances.

The unit should therefore never be disposed of via normal council refuse disposal but must be separated and disposed of by the refuse collection for electrical appliances (e.g. a specialised disposal plant).

To indicate this situation, the unit is marked with this symbol in accordance with DIN EN 50419, identification d'appareils électriques et électroniques selon l'article 15(2) de la directive 2012/19/CE (DEEE). In addition, further possible national regulations concerning disposal must be regarded.

- ▶ Render the unit unusable prior to disposal (e.g. by cutting off the mains plug).
- ▶ Turn the unit over to a recycling centre or electrical refuse collection site.

☞ 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.

☞ Chapter "Address" on page 34.

Materials

Unit body:	Polypropylene
Insulation:	PUR foam
Unit tray:	Stainless steel

Ordering information

B.PROTHERM 320 KB	Article number:	566 242
B.PROTHERM 320 KBR	Article number:	572 228
Operating instructions	Document number:	154 276

Accessories

Menu card set	Article number:	↪ B.PRO price list
Gastronorm containers	Article number:	↪ B.PRO price list
Support crossbar	Article number:	↪ B.PRO price list
Transport and serving trolley	Article number:	↪ B.PRO price list
B.PRO microfibre cleaning cloth	Article number:	126 999
DeepClean Stainless Steel cleaning and care agent	Article number:	511 895

Standards, guidelines, inspection seal

DIN 18864: Equipment for commercial kitchens – Thermal containers for food transport.

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

DIN EN 60335-2: Safety of household and similar electrical appliances – Part 2-50: Special requirements for electrical heat-retaining units for commercial use.

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

DGUV regulation 110-003: Working in kitchens

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



CE marking

The unit conforms to the following directives:

- Directive 2014/30/EU of the European Parliament and of the Council on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2014/35/EU of the European Parliament and of the Council on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits
- Directive 2011/65/EU of the European Parliament and of the Council on the restriction of the use of certain hazardous substances in electrical and electronic equipment

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