

BLANCOTHERM 320 KB/320 KBR

Operating Instructions

General information

Warranty This unit was manufactured with care using high-quality materials and modern production techniques.

The period of warranty from the date of purchase for this unit is 24 months and for wearing parts and electrical parts six months. The warranty encompasses all the malfunctions and faults arising through the material and manufacturing. Malfunctions and faults caused by improper handling and external influences are excluded. Justified complaints are eliminated free of charge within the warranty period.

Your right to warranty is proven by the purchase receipt bearing the date of purchase. Our terms of business and delivery also apply.

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 modifications Subject to modifications for the purpose of technical improvement.

Product documentation Operating instructions; Target group: operating personnel, kitchen directors.

Typographical conventions  Important **notes** on particularities 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 variant 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 noncompliance 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 light bodily injuries and damage to property.

Warning warns of possible serious bodily injury.

Danger warns of possible most severe/deadly bodily injury.

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About this product

- Application** The BLANCOTHERM 320 KB/320 KBR was 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
 - Distributing food

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

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

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

Conditions of use Environment

The unit may be used when the surrounding temperature is between +15 °C and +32 °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

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

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

The BLANCOTHERM 320 KB/320 KBR is available with two different temperature regulators:

- BLANCOTHERM 320 KB: unit model with a fixed setpoint temperature of approx. +90 °C
- BLANCOTHERM 320 KBR: unit model with a temperature regulator 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 BLANCOTHERM 320 KB/320 KBR has a cover which is held in place with two stainless-steel bent-clamp closures on the unit.

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 liters 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 condition of the BLANCOTHERM 320 KB is indicated via an operation indicator LED.

The BLANCOTHERM 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 plastic skids on the bottom of the unit guarantee stability. The grooves on the unit cover allow up to three units to be stacked vertically.

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

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

BLANCO offers various transport carts (BTT, ROLLI, ROL) and distribution carts (ROLA, BTA) for the BLANCOTHERM 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 wear 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. 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 you use the unit for the first time.

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

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

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.

Transportation **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. Secure stacked units constantly to prevent them from tipping over.

Transportation 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 transportation.

Startup **Startup after a storage period**

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. If 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 must match the corresponding values of the electrical outlet.

Use only an original power cable.

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

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

Unit cover

Operate the unit with the original cover only.

Operation General information

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

Damage

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

If the unit is damaged, secure it against being used and notify BLANCO Service immediately.

Hygiene regulations

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

Stacking several units

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

Gastronorm container with liquid food

Food which splashes around and runs out of the unit can cause scalding. Always seal Gastronorm containers filled with 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 cover.

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.

Plastic 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 cover open for an extended period, a large amount of heat is lost. Operate the unit only with the cover 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.

The unit cover does not seal completely when closed. If sealed completely, a vacuum would be created inside when cooling, and it would be impossible to remove the cover.

As the cover does not seal completely, hot steam can exit the unit during temperature maintenance of food. Danger of scalding!

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 cover can open and the bottom section of the unit can drop.

The unit cover does not seal completely when closed. If sealed completely, a vacuum would be created inside when cooling, and it would be impossible to remove the cover.

As the cover 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 cover 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 from tipping before changing their location.

If a portable support (e. g. transport cart) 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, among others:

- Do not exceed the maximum loading 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 plastic 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 provisions of the hygiene guidelines 93/43/EEC as well as your national hygiene regulations must be complied with.

Cleaning frequency

Clean the unit after each use.

Cleaning methods

Use only approved cleaning methods.

Do not use pointed or sharp objects for cleaning.

Do not use a steam jet device 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
- Cleaning benzene
- Turpentine
- Acetic ester

Unit socket

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

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

Maintenance Electrical safety: re-inspection

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

Connection cable and power plug

At least once every six months, check the connection cable and power plug for mechanical damage and signs of excessive aging in accordance with BGV A 2 or the corresponding national regulations.

Repairs Authorized persons

The unit may only be repaired by professionals trained by BLANCO. Notify BLANCO 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.

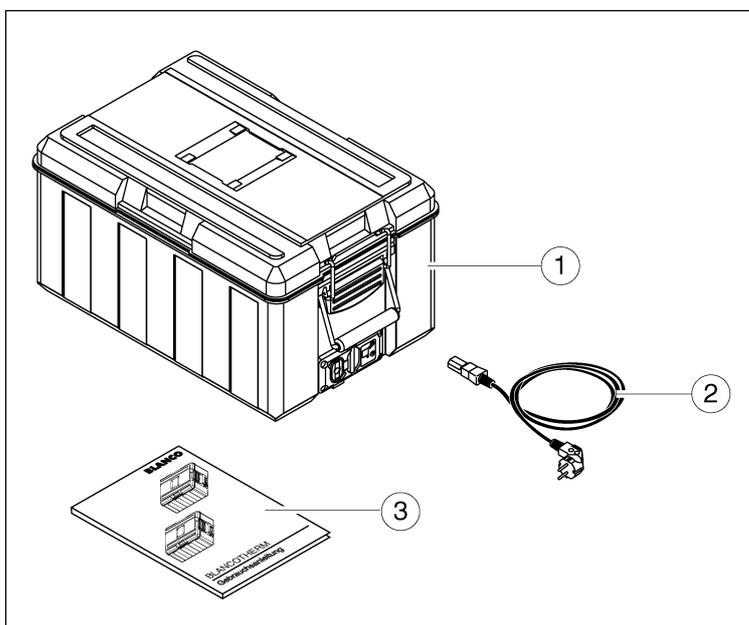
The operator is responsible for compliance with the applicable standards, guidelines and safety regulations.

Transportation

Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transportation (visual inspection).
- Record on the waybill (description of defect) any damage incurred during transportation, doing so in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damages with the waybill.
- or –
- Do not accept the unit and return it to BLANCO via the carrier.
- ☞ This procedure will ensure correct processing of claims. If transportation damage is reported later the consignee must provide evidence of this.

Scope of delivery



- (1) BLANCOTHERM 320 KB/320 KBR
- (2) Power cable
- (3) Operating instructions

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

Unpacking

- Open the transportation packaging at the places provided. Do not rip or cut it!
- Check the scope of delivery.

Disposing of packaging material

- ☞ Packaging materials can be handed over to a recycling center after quoting the disposal contract number. If the applicable disposal contract number is not available, this can be obtained by contacting BLANCO.
- Dispose of packaging material correctly and in an environmentally responsible manner.

Startup

Prerequisites for operation ✓ The unit has no known defects or visible damage

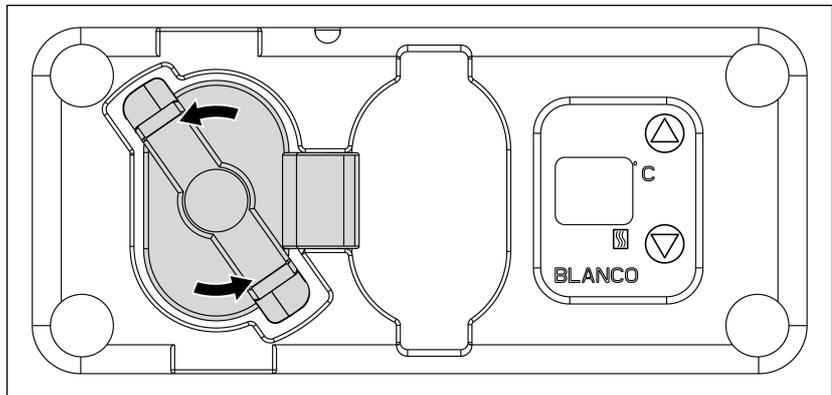
Connecting the unit ➔ The unit does not have an "On/Off" switch. The unit is "switched on" by connecting it to the power supply.

Caution!

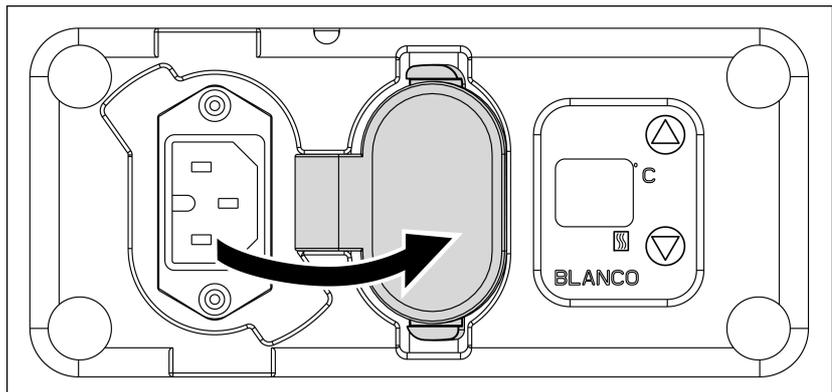
Danger of damage!

If the unit is not rated for the mains voltage or frequency which is available, the unit's electronics may suffer permanent damage.

- Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the electrical outlet.
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Open the sealing cap of the unit socket by turning the locking grip counter-clockwise.



- Fold sealing cap over and snap into the recess.



- Insert unit plug into the unit socket.

BLANCOTHERM 320 KB

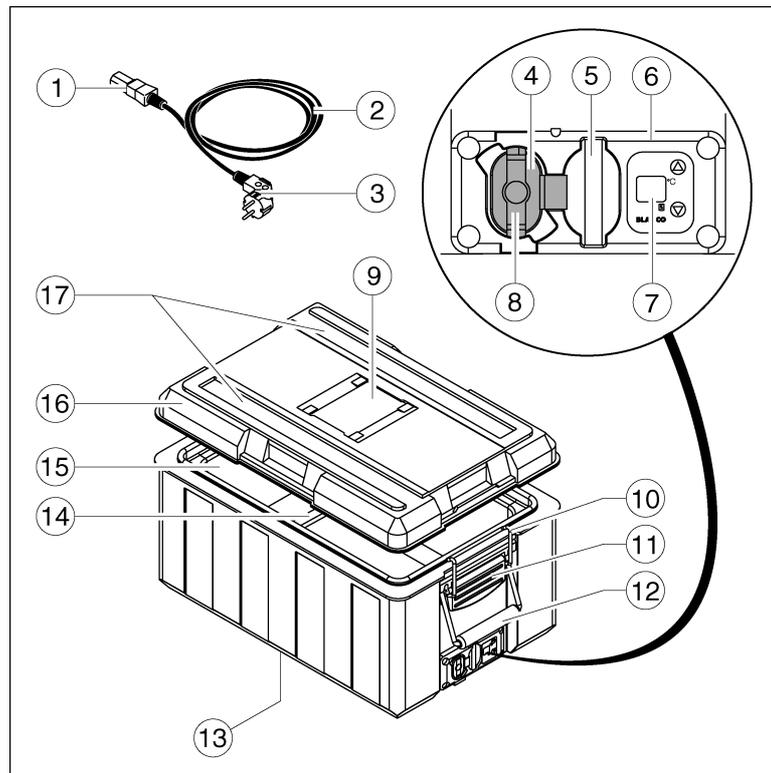
- ▶ Plug the power plug into the electrical outlet.
The operation indicator LED illuminates and signals that the unit is connected to the power supply.
-

BLANCOTHERM 320 KBR

- i** The factory setting of the unit is "Full Power" mode (FP). The unit reaches the maximum temperature (approx. +98 °C) in "Full Power" mode.
 - ▶ Plug the power plug into the electrical 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 regulator switches heating off, the LED to the right next to the second digit goes out. The temperature regulator 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) Power cable
- (3) Power plug
- (4) Sealing cap; unit socket is located behind this
- (5) Recessed area for the sealing cap when folded out
- (6) Plug recess
- (7) On the plug recess:
BLANCOTHERM 320 KB: Film layer with an operation indicator LED
BLANCOTHERM 320 KBR: Temperature regulator
- (8) Locking grip of the sealing cap
- (9) Menu 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) Cover
- (17) Stacking grooves

☞ 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.

Overview of temperature regulation

Temperature control

BLANCOTHERM 320 KB



☞ With the BLANCOTHERM 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. This LED illuminates continuously as long as the unit is connected to the power supply.

BLANCOTHERM 320 KBR

- (1) Temperature display: 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 LED "heating in progress": illuminates when 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 17.

Wet loading with Gastronorm containers

- Gastronorm containers are hung in the stainless-steel basin which contains four liters (specified fill 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.
 - BLANCOTHERM 320 KBR: The temperature distribution in the unit is more even than with dry loading. The temperature regulator functions more precisely here.

Procedure for wet loading:

☞ Section "Wet loading the unit" on page 19.

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 (BLANCOTHERM 320 KB) or the set temperature (BLANCOTHERM 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 "Direct loading the unit" on page 21.

☞ 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

BLANCOTHERM 320 KBR

- i** The temperature range of the temperature regulator lies between +40 °C and +95 °C. The maximum temperature (approx. +98 °C) is reached in the unit in "Full Power" mode (FP). "Full Power" mode is the factory setting of the unit.
 - Connect the unit to the power supply.
 - ↳ Section "Connecting the 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 regulator.
The setpoint temperature is displayed. FP indicates "Full Power" mode, i. e. the maximum setpoint temperature.
The display automatically switches back to the actual temperature a few seconds later.
-

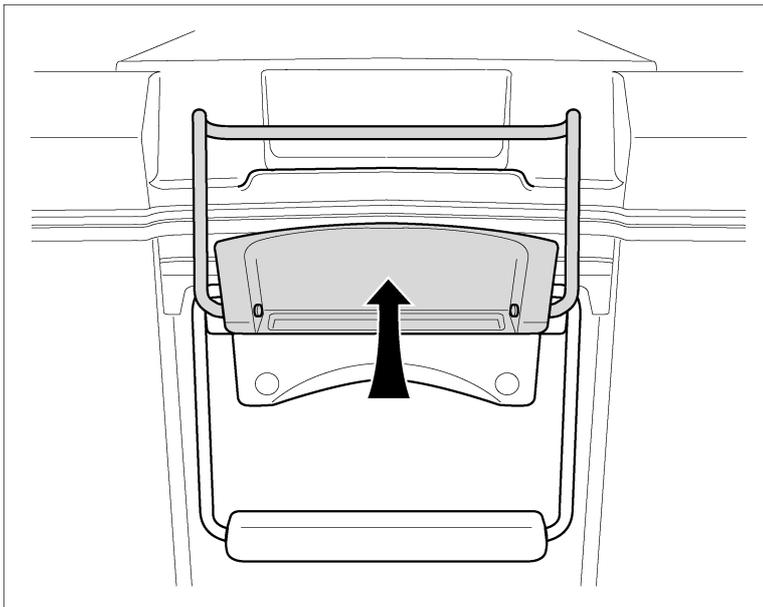
Setting the setpoint temperature

BLANCOTHERM 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.

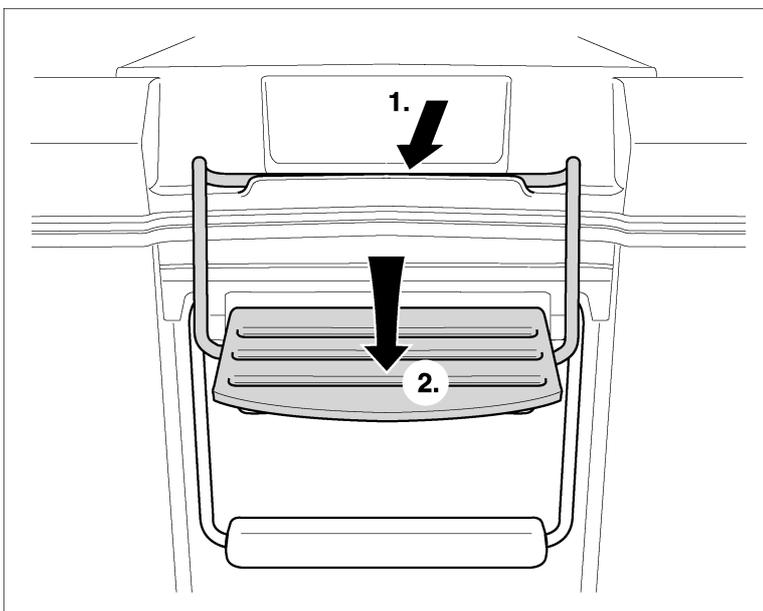


- Opening the cover** ▶ Open both locking levers until the locking latches disengage.



- ▶ Remove cover from unit body.

- Closing the cover** ▶ Place cover 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.
- ☞ BLANCO recommends loading with Gastronorm containers made of stainless steel (good heat distribution in comparison with Gastronorm containers made of plastic).
- ☞ 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 cover.
- ☞ Always seal Gastronorm containers filled with food with a sealing lid.

BLANCOTHERM 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 regulator. BLANCO recommends operating the unit at "Full Power" (FP) with dry loading.
 - ↳ Section "Setting the setpoint temperature" on page 15.

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.

BLANCOTHERM 320 KB

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

BLANCOTHERM 320 KBR

- ☞ In "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 cover of the unit with the locking levers.
 - ↳ Section "Closing the cover" on page 16.
- Connect the unit to the power supply.
 - ↳ Section "Connecting the unit" on page 9.

BLANCOTHERM 320 KBR

- ▶ Set the setpoint temperature.
 - ↳ Section "Setting the setpoint temperature" on page 15.

- ▶ 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)

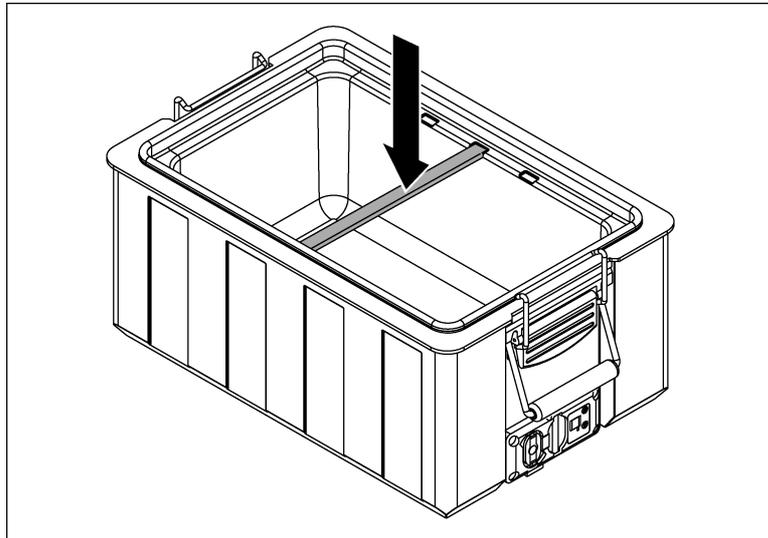
- ▶ Open the cover.
 - ↳ Section "Opening the cover" on page 16.

☞ 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 BLANCO (for order number see BLANCO price list).

☞ Loading example with one support crossbar crosswise: 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 cover of the unit with the locking levers.
 - ↳ Section "Closing the cover" on page 16.

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.
- ☞ BLANCO recommends loading with Gastronorm containers made of stainless steel (good heat distribution in comparison with Gastronorm containers made of plastic).
- ☞ 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 cover.
- ☞ Always seal Gastronorm containers filled with liquid food with a sealing lid.

Filling the stainless-steel basin with water

- i** When wet loading, the stainless-steel basin is filled with four liters (specified fill 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 basin!

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 cover.
 - ↳ Section "Opening the cover" on page 16.
 - Fill four liters (specified fill 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.

BLANCOTHERM 320 KB

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

BLANCOTHERM 320 KBR

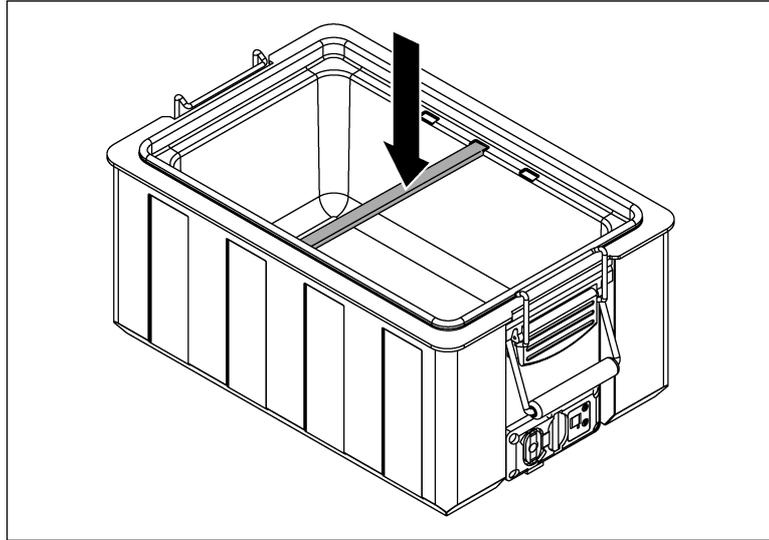
- ☞ In "Full Power" mode, the interior of the unit filled with four liters of water has heated to +70 °C +/- 5 °C after preheating for 45 minutes.

- ✓ Stainless-steel basin filled with four liters (specified fill amount) of water
- ✓ Unit not yet loaded
- ▶ Close the cover of the unit with the locking levers.
 - ☞ Section "Closing the cover" on page 16.
- ▶ Connect the unit to the power supply.
 - ☞ Section "Connecting the unit" on page 9.
- ▶ Preheat the unit.

Loading unit with Gastronorm containers

- ✓ Unit filled with four liters (specified fill 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 cover.
 - ☞ Section "Opening the cover" on page 16.
- ☞ 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 BLANCO (for order number see BLANCO price list).
- ☞ Loading example with one support crossbar crosswise: 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 cover of the unit with the locking levers.
 - ↳ Section "Closing the cover" on page 16.

Direct loading the 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.

BLANCOTHERM 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 liters of liquid.
 - ✓ Stainless-steel basin cleaned and empty
 - ✓ Liquid food or water heated to at least +70 °C
 - Fill max. 25 liters of hot food or hot water into the stainless-steel basin.
 - Close the cover of the unit with the locking levers.
 - ↳ Section "Closing the cover" on page 16.
-

BLANCOTHERM 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 liters of liquid.
 - ✓ Stainless-steel basin cleaned and empty
 - ✓ Liquid food or water heated approx. to setpoint temperature
 - Fill max. 25 liters of hot food or hot water into the stainless-steel basin.
 - Close the cover of the unit with the locking levers.
 - ☞ Section "Closing the cover" on page 16.
-

Moving the unit to a new location

- ☞ The unit can be heavy when loaded (up to 45 kg). 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.
 - ☞ BLANCO offers several different transport carts (BTT, ROLLI, ROL) for the unit.
 - ☞ If a portable support (e. g. transport cart) 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, among others:
 - Do not exceed the maximum loading 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 cover does not seal completely when closed. Hot steam which exits can cause scalding.

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

⚠ Warning!

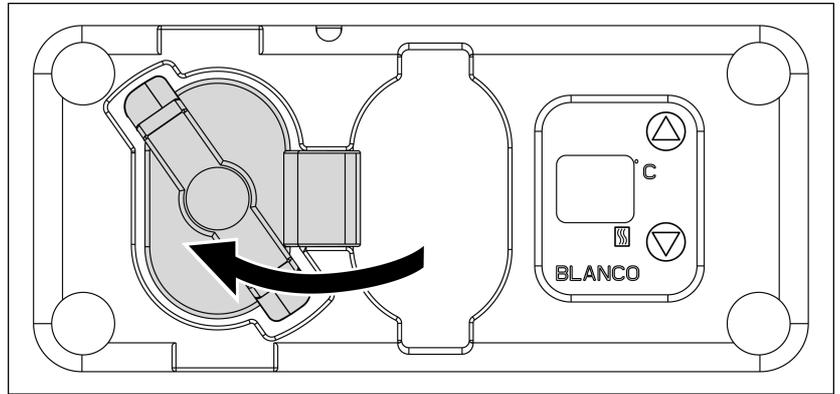
Overflowing hot liquid!

The unit cover does not seal completely when closed.

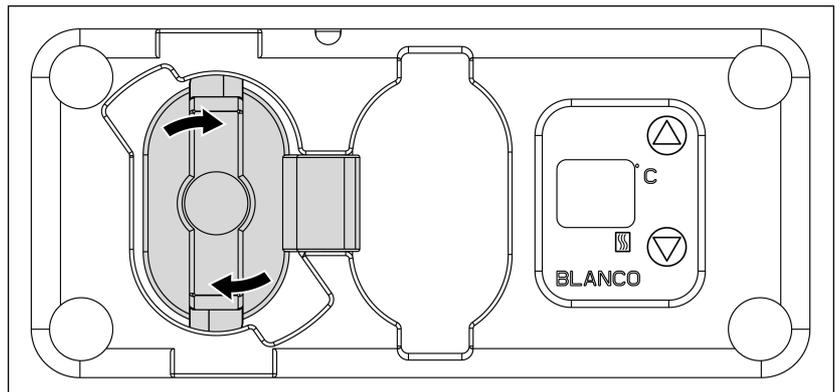
When the stainless-steel basin is filled with liquid (wet loading or direct loading), hot steam or hot liquid could exit between the edge of the stainless-steel basin and the cover during a change of location. Danger of scalding!

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.
-
- Unplug the power plug.
 - Unplug the unit plug.
 - Store the power cable in a suitable place and protect it from moisture.
 - Close the locking cap of the unit socket.



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



- Ensure that the unit cover 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.

Temperature maintenance of food

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.

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

☞ If the unit is operated with the cover open for an extended period, a large amount of heat is lost.
Operate the unit only with the cover 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 cover does not seal completely when closed. Hot steam which exits can cause scalding.

- Do not touch the area surrounding the cover 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 the unit" on page 9.
- Keep the cover 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 cover does not seal completely when closed. Hot steam which exits can cause scalding.

- Do not touch the area surrounding the cover 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 it it can become hot and 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.

-
- ▶ Open the cover.
 - ▶ Remove the Gastronorm containers/food.

☞ The unit must be cleaned thoroughly after use.

☞ Chapter "Cleaning and care" on page 31.

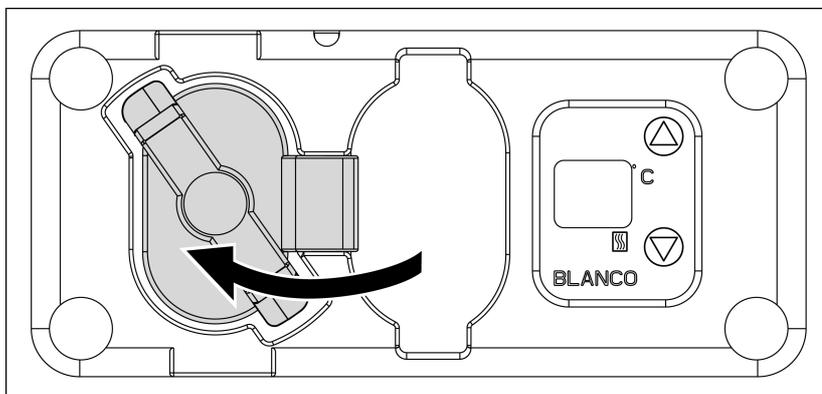
Using the unit at a food distribution container

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

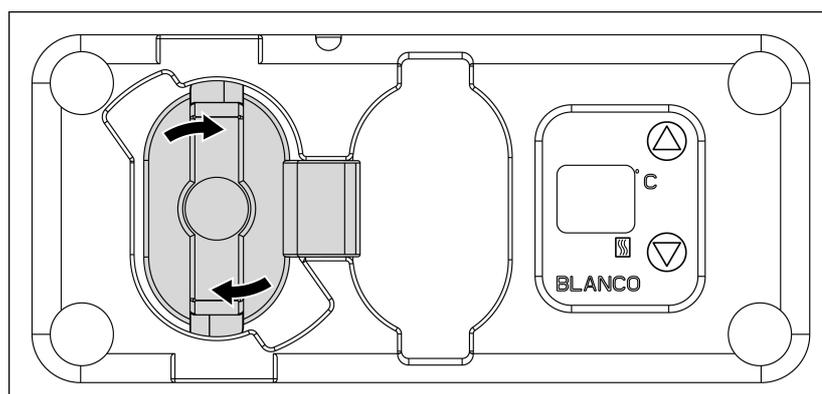
- Do not keep the unit cover open when it is connected to the power supply
- The unit connected to the power supply should only be opened briefly to place food inside or to remove food
- The BLANCO distribution carts ROLA and BTA can be used for food distribution.

Shutting down

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



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



Help in the event of problems

LED/Temperature display does not illuminate

Cause	Action
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.
Power plug and/or unit plug is not plugged in.	<ul style="list-style-type: none"> ▶ Insert the power plug and/or unit plug into the electrical outlet/unit socket.
Power plug is damaged; a wire is broken, for example (can also occur without external damage).	<ul style="list-style-type: none"> ▶ Have power plug replaced by a facility authorized to carry out repairs. ↳ Chapter "Repairs" on page 34.
Customer-accessible fuse (household fuse) is defective.	<ul style="list-style-type: none"> ▶ Check the customer-accessible fuse and replace it if necessary.
Unit electronic system or LED/temperature display are defective.	<ul style="list-style-type: none"> ▶ Notify BLANCO Service. ↳ Chapter "Repairs" on page 34.

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

BLANCOTHERM 320 KB

Cause	Action
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 covers. ▶ Close the unit with the unit cover.
The unit electronic system is defective.	<ul style="list-style-type: none"> ▶ Notify BLANCO Service. ↳ Chapter "Repairs" on page 34.

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

BLANCOTHERM 320 KBR

Cause	Action
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 covers. ■ Close the unit with the unit cover.
The setpoint temperature is set too low.	<ul style="list-style-type: none"> ■ Raise setpoint temperature. ↳ Section "Setting the setpoint temperature" on page 15.
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 regulator.	<ul style="list-style-type: none"> ■ Operate unit in "Full Power" mode (FP). ↳ Section "Setting the setpoint temperature" on page 15. – or – Wet-load the unit. ↳ Section "Wet loading the unit" on page 19.
The unit electronic system is defective.	<ul style="list-style-type: none"> ■ Notify BLANCO Service. ↳ Chapter "Repairs" on page 34.

Temperature display shows the HI fault message

BLANCOTHERM 320 KBR

Cause	Action
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.
The unit electronic system is defective.	<ul style="list-style-type: none"> ▶ Notify BLANCO Service. ↳ Chapter "Repairs" on page 34.

Temperature display shows the LO fault message

BLANCOTHERM 320 KBR

Cause	Action
The temperature inside the unit is lower than +1 °C.	<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.
The unit electronic system is defective. If the unit electronics are defective, the unit can switch to "Full Power" mode (FP) automatically.	<ul style="list-style-type: none"> ▶ Notify BLANCO Service. ↳ Chapter "Repairs" on page 34.

Corrosion of stainless-steel parts

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

The unit has external damage

Cause	Action
Damage during transport, change of location or other external influence.	<ul style="list-style-type: none"> <li data-bbox="959 275 1433 376"> Shut the unit down. Chapter "Shutting down" on page 26. <li data-bbox="959 387 1433 450"> Secure the unit from being started up accidentally. <li data-bbox="959 461 1433 562"> Notify a facility authorized to carry out repairs. Chapter "Repairs" on page 34.

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 calcium, fat, 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.

☞ 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.

Stubborn soiling may be removed with a brush (plastic or natural bristles).

If necessary, the unit may be cleaned in a dishwasher.

☞ The temperature in the dishwasher may not exceed +90 °C.

Any additional cleaning methods must be approved by BLANCO.

☞ The unit may not be submerged in liquid (e. g. water).

Cleaning agents Cleaning agents for light soiling:

- Commercial cleaning agent/water solution
- Soft cleaning cloth
- BLANCO microfiber cleaning cloth (use with water only)

Cleaning agents for lime buildup on the stainless-steel basin:

- Light lime buildup:
Commercially available stainless steel cleaning agent,
e. g. BLANCOPOLISH
- Heavy lime buildup:
Vinegar or citric acid

Cleaning the unit

- ▶ Unplug the power plug.
- ▶ Unplug the unit plug.
- ▶ Store the power cable in a suitable place and protect it from moisture.
- ▶ Seal the unit socket watertight with the sealing cap.
 - ↳ Chapter "Shutting down" on page 26.
- ▶ Ensure that the unit interior has cooled down.
- ▶ Clean the unit with the 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 power plug is unplugged.
- ▶ Remove areas of corrosion with a scouring agent or fine sandpaper.

Older and more severe 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 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 the unit regularly maintained

☞ BLANCO 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.

- ▶ Have maintenance performed on the unit regularly by appropriately trained professionals.

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

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

Commission a periodical electrical safety inspection

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

Checking the connection cable and power plug

- ▶ At least once every six months check the cable and power plug for mechanical damage and signs of excessive aging in accordance with BGV A 2 or the corresponding national regulations.

Repairs

Authorized persons

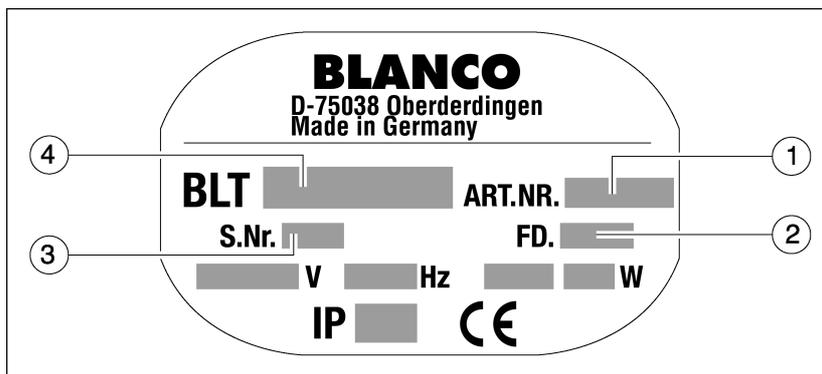
☞ The unit may only be repaired by professionals trained by BLANCO. Notify BLANCO Service in case of damage.

Description of problem

In order to describe the problem BLANCO Service requires the following information from the rating plate:

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

The rating plate is located on the plug recess.



- (1) Article number
- (2) Date of manufacture
- (3) Serial number
- (4) 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
- ☞ Refer to the service CD-ROM and service documentation (available from BLANCO Service).

Address

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

Disposal

Disposing of the unit

- Make the unit unusable before disposing of it.
 - Turn the unit over to a recycling center or electrical refuse collection site.
- ☞ More detailed information regarding disposal and the addresses of disposal facilities will be available from the respective public office (e. g. city or community administration).

Technical data

General data **Dimensions and weight**

Dimensions (L x W x H):	645 mm x 425 mm x 375 mm
Empty weight:	13.5 kg
Capacity:	One Gastronorm container GN 1/1 – 200 or corresponding divisions

Maximum loading

35 kg

Temperature, unit interior

BLANCOTHERM 320 KB

Approx. +90 °C

BLANCOTHERM 320 KBR

Can be set between +40 °C and +95 °C, in 1-degree increments
Approx. +98 °C in "Full Power" mode (FP)

Heat resistance

The plastic of the unit housing is heat-resistant to a temperature of +90 °C and, for a short period (up to 10 minutes), up to +100 °C.

Electrical data **Connection values**

Voltage:	220 to 240 V AC, 50 to 60 Hz
Power:	400 Watts

Protection types

IP X6 (The unit is protected against forcefully sprayed water in accordance with DIN EN 60529.)

Environment **Environmental conditions – operation**

Temperature: +15 °C to +32 °C

Environmental conditions – storage, transportation

Temperature: –10 °C to +40 °C

Materials

Unit body:	polypropylene
Insulation:	PUR foam
Unit basin:	CNS 18/10

Ordering information

BLANCOTHERM 320 KB	Article number:	566 242
BLANCOTHERM 320 KBR	Article number:	572 228
Operating instructions	Document number:	154 276

Accessories

Menu set	Article number:	↪ BLANCO price list
Gastronorm container	Article number:	↪ BLANCO price list
Support crossbar	Article number:	↪ BLANCO price list
Transport cart (BTT, ROLLI, ROL)	Article number:	↪ BLANCO price list
Distribution carts (ROLA, BTA)	Article number:	↪ BLANCO price list
BLANCO microfiber cleaning cloth	Article number:	126 999
Stainless steel cleaning and care agent BLANCOPOLISH	Article number:	511 895
Service CD	Article number:	↪ BLANCO Service

Standards, guidelines, inspection seal

DIN 18864: Large kitchen devices – Thermal containers for food transport

DIN EN 60335-1: Safety of household and similar electrical appliances;
Part 1: General requirements.

DIN EN 60529: Protection types provided by enclosures (IP code).

BGR 111 (ZH1/37): Rules on safety and health protection for working in
kitchens.

BGV A 2 (VBG 4): Accident prevention regulations for electrical units and
devices.



VDE: Test carried out by the VDE testing laboratory in Offenbach, Germany.



HKI quality mark: Collective mark of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V.) This mark documents the particularly high standard of the unit with regard to quality, service and ecology.



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

EC – Declaration of Conformity

Manufacturer's name
and address:

BLANCO GmbH + Co KG
Flehinger Straße 59
75038 Oberderdingen

Product:

Warm keeping appliance for commercial use

Type designation:

BLT 320 KB, BLT 320 KBR

The designated product is in conformity with the European Directives:

73/23/EEC
including amendments

Council Directive on the harmonization of the laws of Member States relating to electrical equipment designed for use within certain voltage limits.

Full compliance with the standards listed below proves the conformity of the designated product with the provisions of the above-mentioned EC Directive:

DIN EN 60335-1 (VDE 0700 Teil 1):2001-08
DIN EN 60335-2-50 (VDE 0700 Teil50):2001-11

EN 60335-1:94+A1+A2+A11 bis A 16:2001
EN 60335-2-50:2000

89/336/EEC
including amendments

Council Directive on the approximation of the laws of Member States relating to electromagnetic compatibility.

Full compliance with the standards listed below proves the conformity of the designated product with the provisions of the above-mentioned EC Directive:

DIN EN 55014-1 (VDE 0875 Teil 14-1) /09.2002
DIN EN 55014-2 (VDE 0875 Teil 14-2) /08.2002

DIN EN 61000-3-2 (VDE 0838 Teil 2) /12.2001
DIN EN 61000-3-3 (VDE 0838 Teil 3) /05.2002

In case of product modification without the coordination of the producer, this declaration will be invalid.

Oberderdingen

15.03.2004

(Place, data)

i. v. Sabal

(Legally binding signature of the issuer)

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