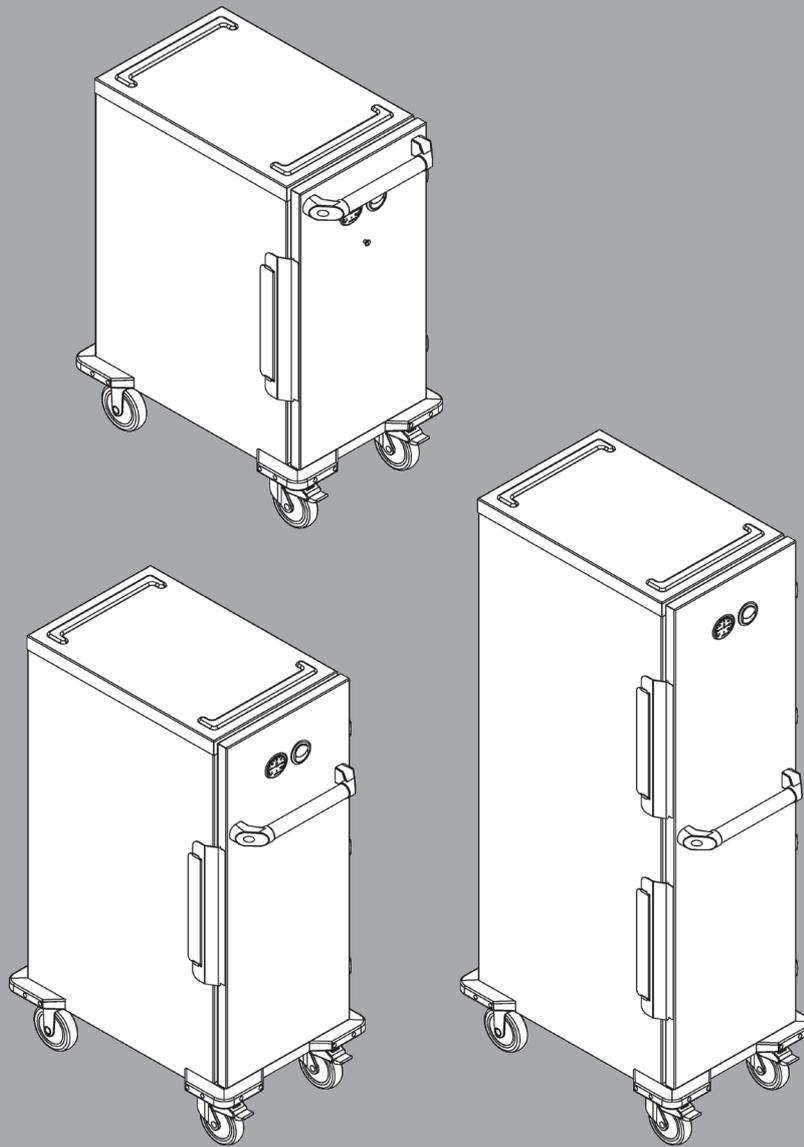


B.PRO
CATERING SOLUTIONS



B.PRO THERM
STAINLESS STEEL,
UNHEATED
BPT 820 E/1020 E/1220 E

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	<ul style="list-style-type: none"> Important note on special features or special cases.i Explanatory information in chapters or sections containing instructions. Cross reference to a chapter, section or external document.✓ Requirement which must be fulfilled before the subsequent steps can be carried out.▶ Action or activity which must be carried out.

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with the warnings.

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

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

Caution warns of possible minor bodily injuries and property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible highly severe/fatal bodily injuries.

Contents

About this product	Application	1
	Conditions of use	1
	Product features	1
	Standard model	2
	Options and accessories	2
Safety	General Information	3
	About this product	3
	Transport	3
	Operation	4
	Cleaning and care	5
	Maintenance	6
	Repairs	6
	Standards and guidelines	6
Product marking	6	
Transport	Checking for/reporting on damage incurred during transport	7
	Scope of delivery	7
	Unpacking	8
	Disposing of packaging material	8
Operation	Unit overview	9
	Opening unit door	10
	Closing the unit door	11
	Loading the unit	11
	Moving the unit to a new location	12
	Traversing ramps, recesses, slanted surfaces	13
	Keeping food warm (temperature maintenance)	13
	Regulating moisture inside the unit	13
	Refrigerating food	15
	Removing food	16
Help in the event of problems	Corrosion of stainless steel parts	17
	The unit has external damage	17
Cleaning and care	Stainless steel	18
	Cleaning frequency	18
	Cleaning methods	18
	Cleaning agents	18
	Cleaning the unit	20
	Detaching the unit door	20
	Removing areas of corrosion on stainless steel	21
Maintenance	Having unit regularly maintained	22
	Checking the door seal	22
	Checking castor brakes	22
Repairs	Authorised persons	23
	Description of problem	23
	Spare parts	23
	Address	24
Disposal	Disposing of unit	24

Technical data	General data	25
	Environment.	26
Ordering information	BPT 820 E	27
	BPT 1020 E	27
	BPT 1220 E	27
	Operating Instructions	27
Accessories	Gastronorm container	27
	Slide-in frame.	27
	Support crossbars	27
	Eutectic plates	27
	Menus for B.PROTHERM stainless steel	27
	B.PRO microfibre cleaning cloth.	27
	DeepClean Stainless Steel cleaning and -care agent	27

About this product

Application B.PROTHERM stainless steel, unheated is designed for the following applications:

- Temperature maintenance of food in Gastronorm containers
- Transporting food in Gastronorm containers
- Refrigeration of food in Gastronorm containers in combination with eutectic plates (coolant accumulators)

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

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

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

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

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

Conditions of use **Environment**

Environmental conditions usually found in kitchens.

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**

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

The unit body is double-walled and insulated.

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

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

A condensation collection groove is located below the unit door.

Operation

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

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

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

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

B.PROTHERM 820 E

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

B.PROTHERM 1020 E

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

B.PROTHERM 1220 E

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

Standard model B.PROTHERM stainless steel, unheated is equipped as follows (standard):

- Corner guards on unit corners
- Two steering castors and two synthetic fixed castors; steering castors feature castor brakes

Options and accessories B.PROTHERM stainless steel, unheated is available with the following optional equipment:

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

Safety

General Information The unit has been built using state-of-the-art technology. Accordingly, all the requirements necessary for safe operation have been fulfilled. Additional dangers do nevertheless exist when the unit is operating. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these sources of danger.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The operator is responsible for the observance of the safety precautions in these operating instructions.

Warnings

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

Operating Instructions

These operating instructions must be read carefully before the initial use.

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

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

About this product **Application**

The unit may only be used for the applications specified.

The operator is responsible for the appropriate and proper use of the unit.

Conditions of use

The unit is only to be operated under the appropriate environmental conditions.

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

Transport **Upright transport position**

Transport the unit in an upright position only.

Transporting with a truck or delivery vehicle

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

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

Secure the unit against vertical movement during transport.

Use padded locking bars.

Just locking the castor brakes is insufficient transport security.

Operation General Information

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

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

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

If damage is present, secure the unit against accidental use and have repairs carried out immediately at one of the following locations:

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

Always secure the unit from rolling away by setting the castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

When keeping food warm or cool, only open the unit briefly to remove food.

Always keep covers on the Gastronorm containers.

Gastronorm container with liquid food

Food which splashes around and runs out of the unit can cause scalding.

Always seal Gastronorm containers which are filled with liquid food with sealing lids. Avoid sudden movements of the Gastronorm containers.

Loading

Load unit with lidded Gastronorm containers only.

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

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

Eutectic plates (coolant accumulators)

Remove eutectic plates from the unit when keeping food warm.

Loading capacity of the unit top

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

Hot unit parts, objects and food

When the unit is loaded with hot food, the unit interior can become hot.

Hot unit parts and objects in the unit (e.g. Gastronorm containers) can cause burns. Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.

The food which is temperature maintained can cause scalding.

Warm unit exterior

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

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

Hygiene regulations

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

Danger of children being trapped inside

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

Change of location

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

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

To minimize the danger of damage to the castors, avoid overloading the castors:

- Do not move the unit when the castor brakes are locked
- Avoid impacts
- Do not traverse bumps or steps
- Do not traverse uneven floors

The unit is to be pushed only, never pulled.

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

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

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

If the unit is on a slanted surface, it must be secured against rolling away with further measures (e.g. wedges) in addition to locking the castor brakes.

The unit can be tilted to an angle of 10° when stationary before there is any danger of it toppling. Only slanted surfaces with an incline of less than 10° may be crossed.

Cleaning and care Hygiene

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

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

Cleaning frequency

Clean the unit thoroughly after each use.

Cleaning methods

Use only approved cleaning methods.

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

Cleaning agent for synthetic parts

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

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

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

Cleaning water

A danger of slipping exists if cleaning water runs out during or after cleaning. Completely wipe up water which runs out onto the floor. Thoroughly dry the unit after cleaning. Remove cleaning water from the floor of the unit interior.

Hot unit parts and objects

When the unit is loaded with hot food, the unit interior can become hot. Hot unit parts and objects in the unit can cause burns. Allow the unit to cool off before it is cleaned.

Maintenance

Castor brakes

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

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

Repairs

Authorised persons

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

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

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

Standards and guidelines

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

Product marking

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

Transport

Checking for/reporting on damage incurred during transport

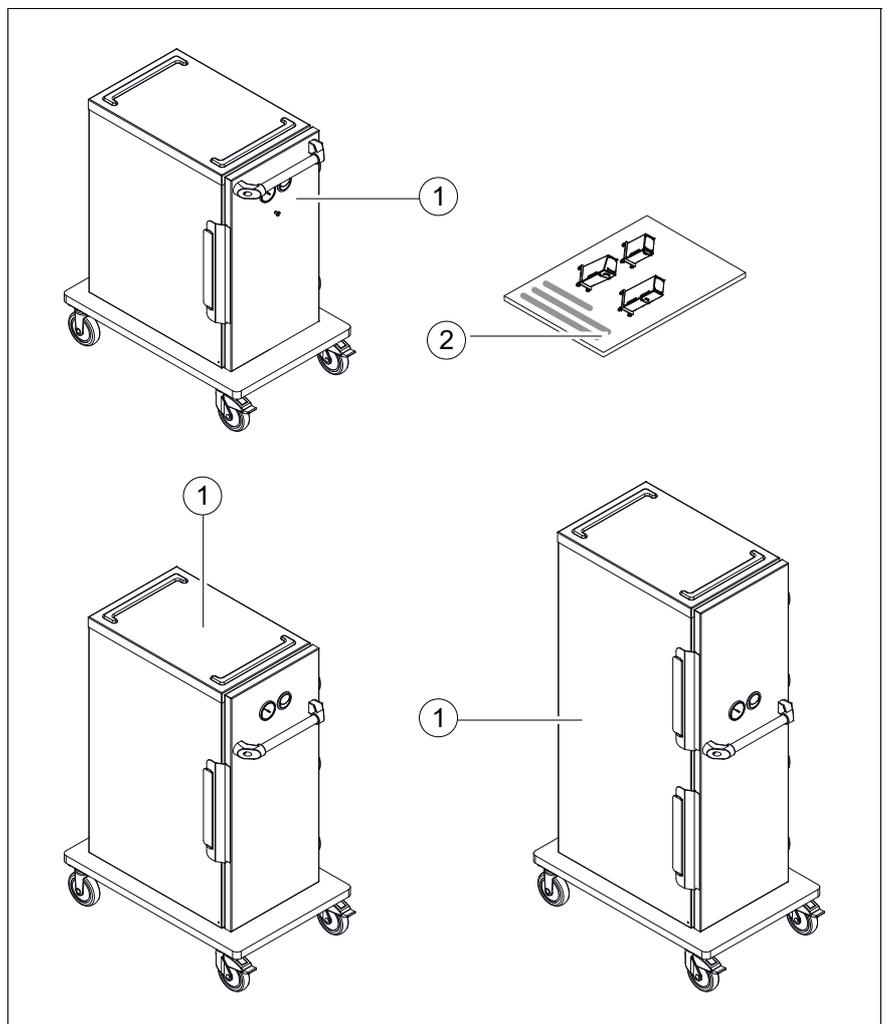
- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transport (visual inspection).
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify B.PRO of the damages with the waybill.

– or –

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

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

Scope of delivery



- (1) B.PROTHERM stainless steel, unheated
BPT 820 E, BPT 1020 E, BPT 1220 E
- (2) Operating Instructions

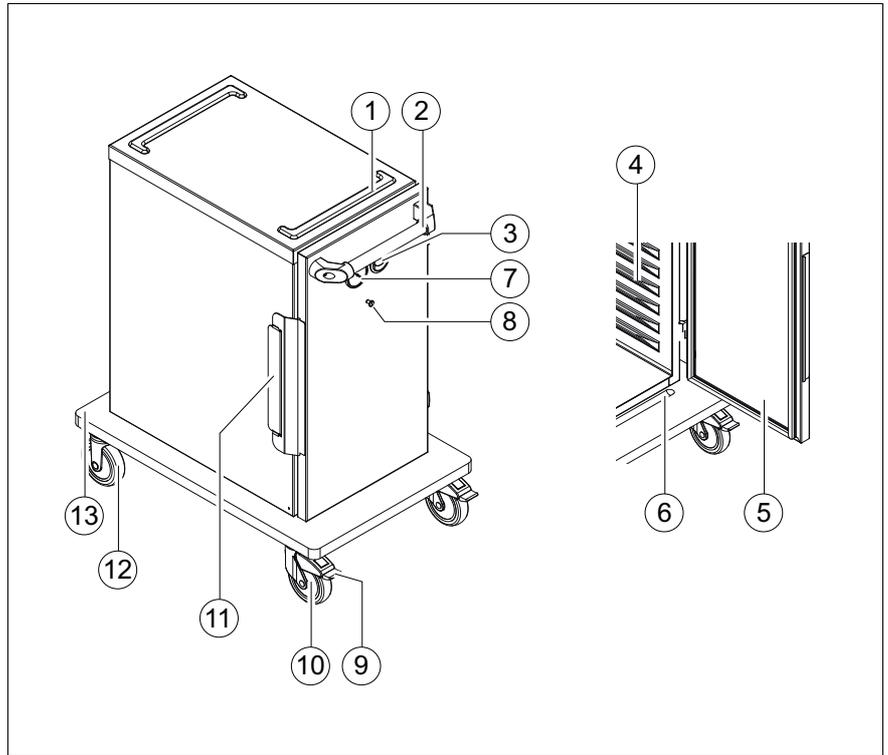
The exact scope of delivery and model of the unit is to be taken from the delivery documentation.

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

- Disposing of packaging material**
- ☞ Packaging materials are recyclable.
 - ▶ Recycle packaging materials in a proper, environmentally friendly manner in accordance with the respectively applicable legal requirements.

Operation

Unit overview



- (1) Raised strips for stack stability
- (2) Push handle
- (3) Flap for humidity regulation
- (4) Support ledge
- (5) Door seal
- (6) Condensation collection groove
- (7) Temperature display
- (8) Menu card holder (optional)
- (9) Castor brake
- (10) Steering castor
- (11) Door lock
- (12) Fixed castor
- (13) Corner guard

Opening unit door

Warning!

Hot interior of unit/hot Gastronorm containers!

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

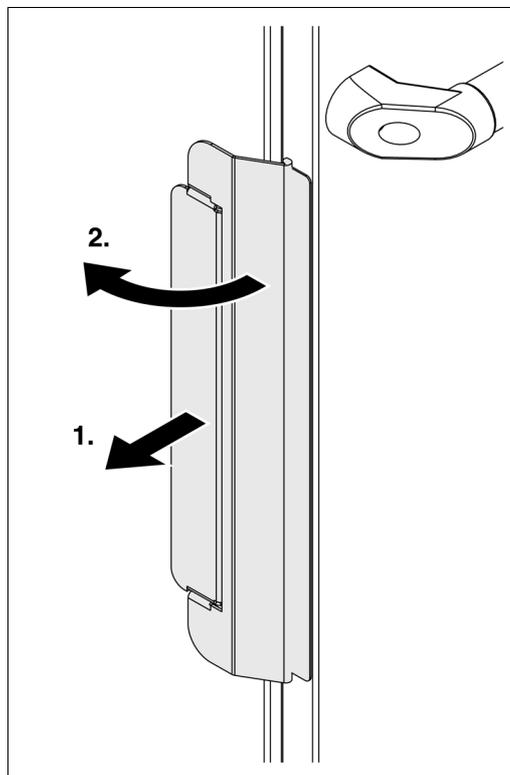
- Protection (e.g. with hotpads or protective gloves) must be used when handling hot objects.
-

Warning!

Hot liquid food!

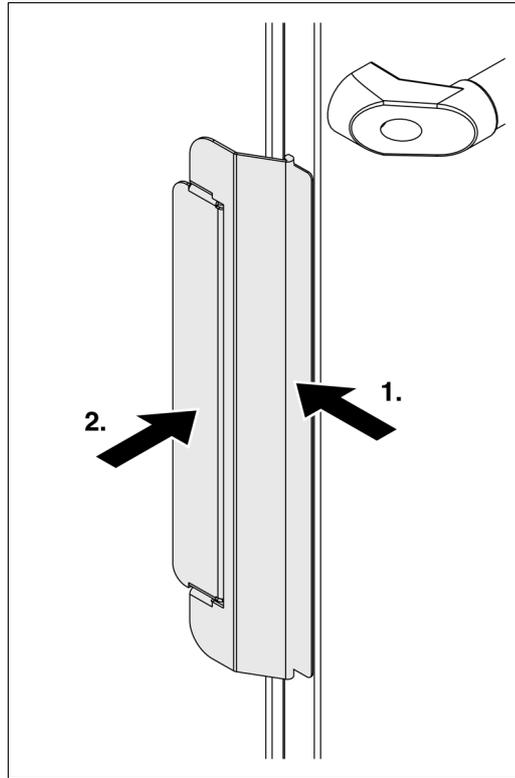
Hot liquid food can splash out from the edge of the Gastronorm container and cause scalding.

- Keep Gastronorm containers in a horizontal position.
 - Always seal the Gastronorm containers with sealing lids.
-
- Open tension handle(s) (1.) and fold against the side wall (2.).



- Open the unit door.

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



- Loading the unit**
- ☞ Ensure sufficient lighting when loading the unit.
 - ☞ Food may only be inserted into the unit in covered Gastronorm containers.
 - ☞ Always seal Gastronorm containers filled with liquid food with a sealing lid.
 - ✓ Food to be kept warm is heated/Food to be kept cool is pre-cooled
 - ✓ Gastronorm containers covered (containers with liquid food provided with sealing lids)

⚠ Warning!

Shifting of centre of gravity to unit top!

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

- Always load the unit from the bottom up.
 - For partial loading, only load the bottom area of the unit.
-
- Open the unit door.
 - Slide Gastronorm containers into the unit.
 - Close the unit door.

Moving the unit to a new location

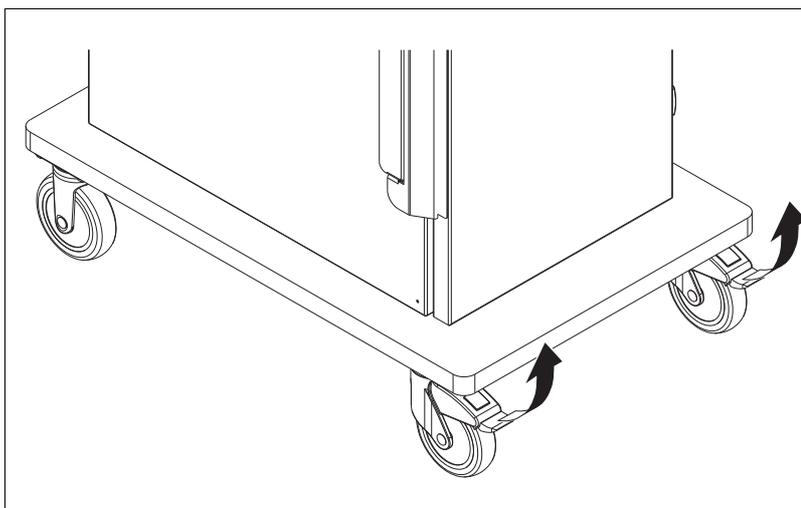
- ✓ Unit door closed
- Ensure that no objects are located on top of the unit.

⚠ Caution!

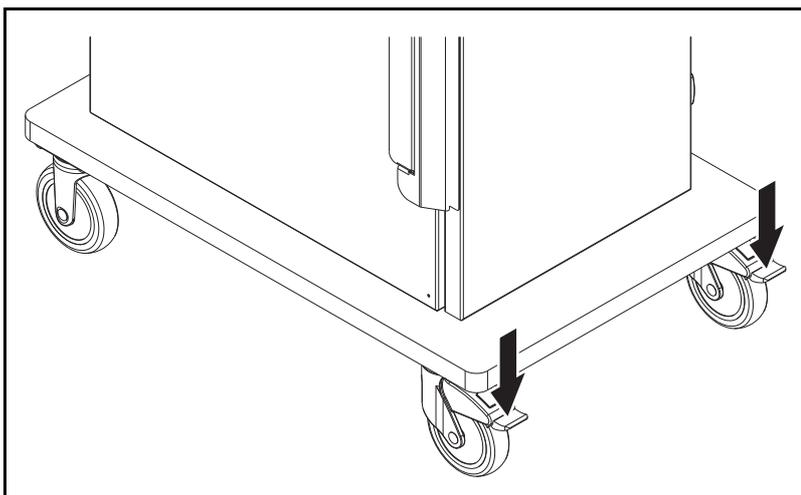
Be careful not to pinch your foot!

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

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



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



**Traversing ramps, recesses,
slanted surfaces**

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

- ✓ Two people
- First check whether the unit can be safely pushed over the ramp, recess or slanted surface.

 **Warning!**

The unit can tip!

The unit can tip over when traversing a slanted surface.

- Never move the unit across a surface (e.g. ramp) with an incline $>10^\circ$.

 **Warning!**

Insufficient holding effect of castor brakes!

The holding effect of the castor brakes may not be sufficient on ramps. The unit can start to move and cause injuries.

- When parking the unit on a ramp, lock the castor brakes and also secure it against rolling away (e.g. with wedges).

**Keeping food warm (temperature
maintenance)**

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

**Regulating moisture inside the
unit**

☞ A flap mechanism is located next to the temperature display for moisture regulation of the interior. The flap can be opened manually to achieve optimum food quality (e.g. for chicken, french fries or vegetables).

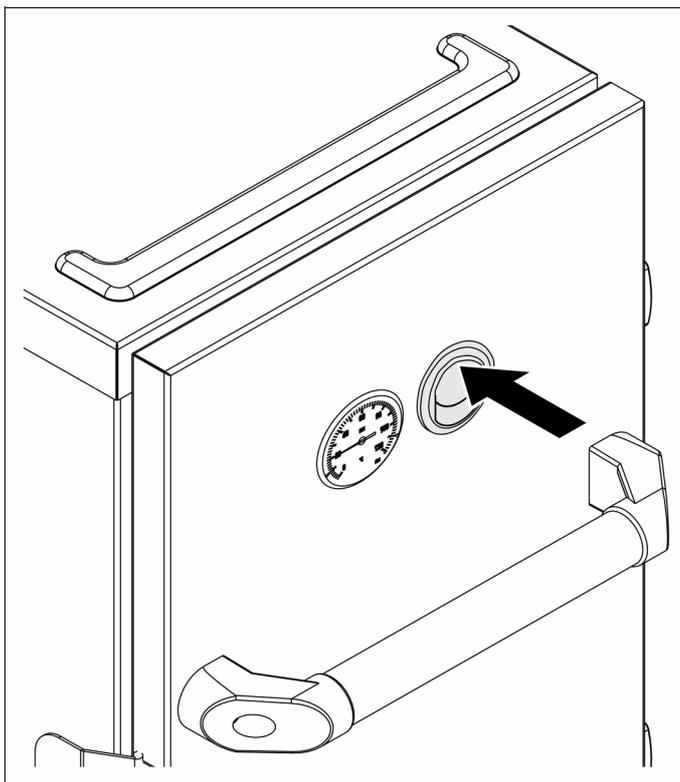
 **Warning!**

Hot steam escaping!

When opening the flap for moisture regulation, hot steam can exit the unit and cause burns.

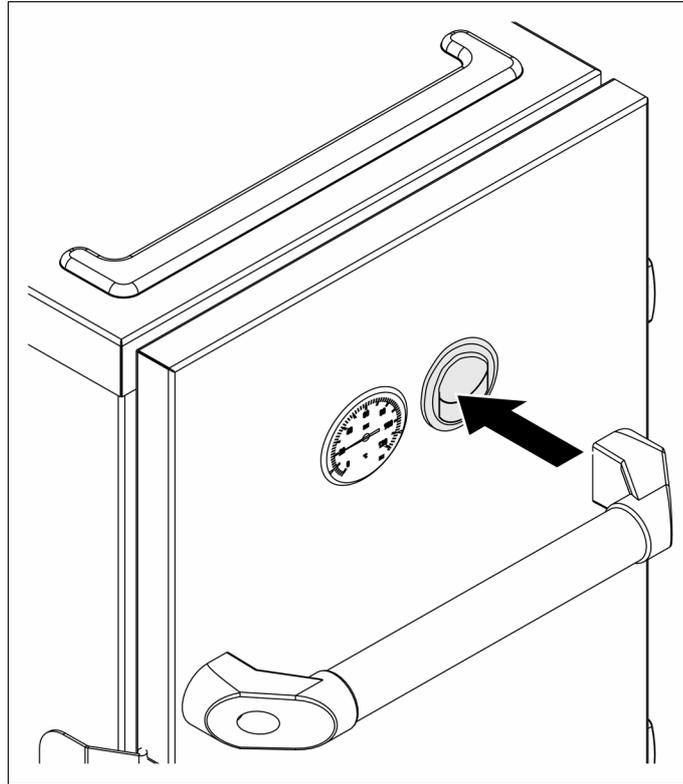
- Open the flap with hotpads or protective gloves only.
- Maintain sufficient distance from the flap.

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



- Open the flap as far as desired.

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



- Refrigerating food**
- i** The main application of the unit is temperature maintenance of food. In combination with pre-cooled eutectic plates (coolant accumulators), the unit can be used for the short-term refrigeration of pre-cooled food.
 - ☞ The unit is in no way suitable for long-term refrigeration of food. Comply with the respective standards.
 - Insert pre-cooled eutectic plate(s) into the unit.
 - Close the unit door.

Removing food

Warning!

Shifting of centre of gravity to unit top!

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

- Unload the unit from the top down.
-

Warning!

Hot interior of unit/hot Gastronorm containers!

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

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

Warning!

Hot liquid food!

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

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

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

☞ The unit must be cleaned thoroughly after use.

- ↳ Chapter "Cleaning and care" on page 18.

Help in the event of problems

Corrosion of stainless steel parts

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> ▶ Remove areas of corrosion. ↳ Section "Removing areas of corrosion on stainless steel" on page 21. ▶ Ensure proper handling/care.

The unit has external damage

Cause	Action
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> ▶ Secure the unit from being started up accidentally. ▶ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 23.

Cleaning and care

Stainless steel Resistance to corrosion

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

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

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

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

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

Cleaning methods The prescribed cleaning method for routine daily cleaning is to wipe down the unit with a damp cloth.

Persistent soiling may be removed with a brush (synthetic or natural bristles).

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

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

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

☞ Do not use pointed or sharp objects for cleaning.

Cleaning agents Stainless-steel surfaces

Caution!

Material damage!

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

- Concentrated acids, halogens (chlorides, bromides, iodides) and their salts and spices
- Acid vapours which, for example, develop when laying tiles
- Contact with other metal
- Contact with iron (e.g. steel wool, chips from lines, water containing iron).

Corrosion can also result under lime, grease, starch and protein layers due to a lack of air circulation.

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

The following cleaning agents may be used:

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

Cleaning agents for heavily soiled stainless-steel surfaces:

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

Synthetic surfaces

Caution!

Material damage!

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

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

The following cleaning agents may be used:

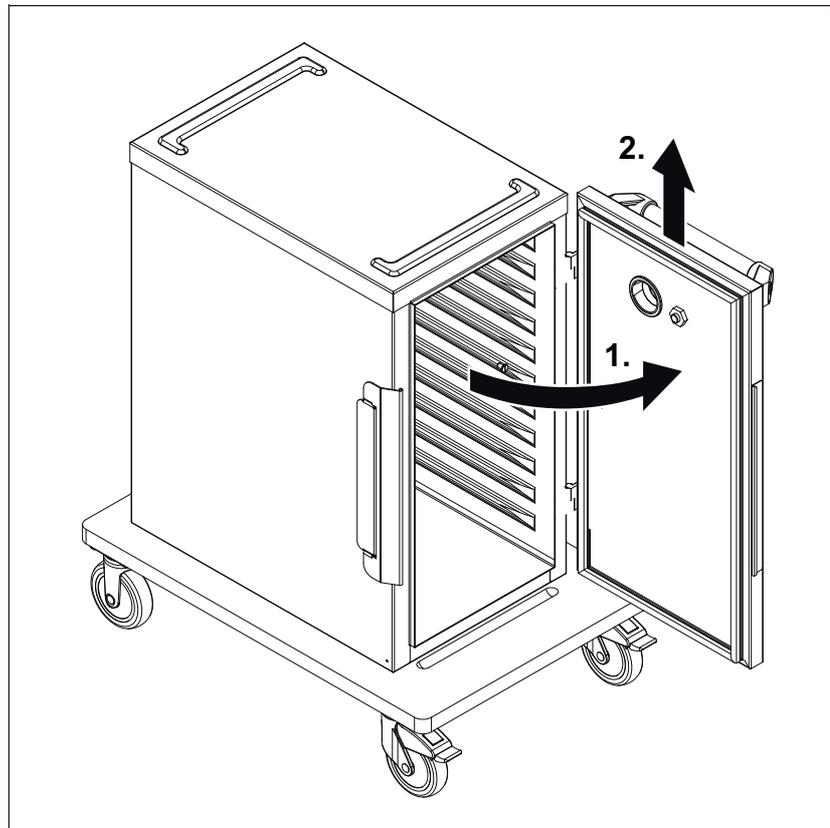
- Commercial cleaning agents in aqueous solution
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)

Cleaning the unit

- ▶ Ensure that the unit interior has cooled down.
- ▶ Detach the unit door if necessary.
 - ↳ Section "Detaching the unit door" on page 20.
- ▶ Clean unit with cleaning methods and cleaning agents described above.
- ▶ Thoroughly wipe up with a moistened cloth rinsed in clean water after using a stainless steel cleaning agent.

Detaching the unit door

- ☞ The unit door can be detached to allow thorough cleaning.
- ✓ Unit interior has cooled down
- ▶ Open bent-clamp closure of the unit door.
- ▶ Open the unit door (1.) approx. 90°, push it upward (2.) and take it off the hinge.



**Removing areas of corrosion
on stainless steel**

New areas of corrosion

- Remove areas of corrosion with a scouring agent or fine sandpaper.

Older/heavier corrosion areas

i The cleaning measures described here for older and more severe areas of corrosion are recommendations of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V. (HKI)).

☞ The cleaning measures for older and more severe areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

 **Warning!**

Caustic substances!

The acids used for removing areas of corrosion can cause injuries and also caustic damage to objects (e.g. clothing). Contact with the eyes can cause irreparable impairment of sight. In the worst case, total loss of sight could result.

- Wear protective clothing (protective eyewear, protective gloves etc.).
 - Persons not involved in cleaning must be kept at a distance.
-
- Remove areas of corrosion with 2-3 % oxalic acid.
 - Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

Maintenance

Having unit regularly maintained

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

Checking the door seal

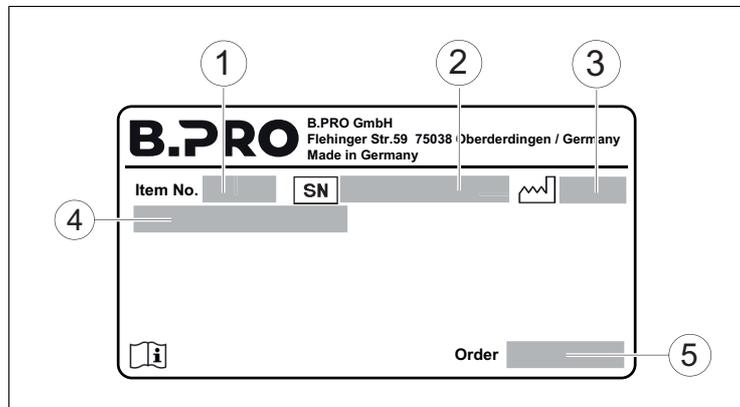
- ☞ The door seal must be checked regularly for damage.
- Check door seal for damage (visual inspection).
- If damage is present, contact one of the following:
 - In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

Checking castor brakes

- ☞ The castor brakes must be checked for effectiveness every time the unit is moved to a new location.
- Lock the castor brakes.
- Try to move the unit while the castor brakes are locked (do not use excessive force!).
- If the effectiveness of the brakes is not sufficient, have the defective castor replaced immediately by one of the following:
 - In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service

Repairs

- Authorised persons** ☞ Repairs may only be carried out by the following service points:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO Service
- Description of problem** In addition to an exact description of the defect, B.PRO Service requires the following information from the rating plate:
- Article number
 - Serial number
 - Date of manufacture
 - Model
 - Production order number (not present for standard model)
- The rating plate is located on the back of the unit.



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

- Spare parts** The following information is required when ordering spare parts:
- Designation of spare part
 - Article number
 - Date of manufacture of the unit
 - Quantity
- ☞ Refer to the service CD and service documentation (available from B.PRO Service).

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Disposal

- Disposing of unit**
- ☞ This product may not be disposed of with other commercial waste.
 - ▶ Render the unit and door locks unusable prior to disposal.
 - ▶ Turn the unit over to a recycling centre.
- ☞ Further information on disposal is available from the dealer or from B.PRO Service.
- ☞ Section "Address" on page 24.

Technical data

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

General data Dimensions, weight and quantity of support ledges

Model	L x W x H (in mm)	Weight (in kg)	Number of support-ledge pairs
BPT 820 E	490 x 780 x 977	44	11
BPT 1020 E	490 x 780 x 1150	51	14
BPT 1220 E	490 x 780 x 1495	71	20

Loading capacity and load weight

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

Load capacity for top options

- ☞ A top surface load is not permitted for the BPT 1220 E with 125 mm castors.
- ☞ As a general rule, a load on the top surface is not permitted for a BPT 420/620 KB(R)UH.

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

Environment Environmental conditions – operation

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

Environmental conditions – storage, transport

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

Material

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

Ordering information

BPT 820 E	Article numbers:	572 515, 364 931
BPT 1020 E	Article numbers:	572 518, 364 934
BPT 1220 E	Article numbers:	572 520, 364 936
Operating Instructions	Document number:	154 237

Accessories

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

Standards

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

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

DGUV regulation 110-003: Working in kitchens.



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