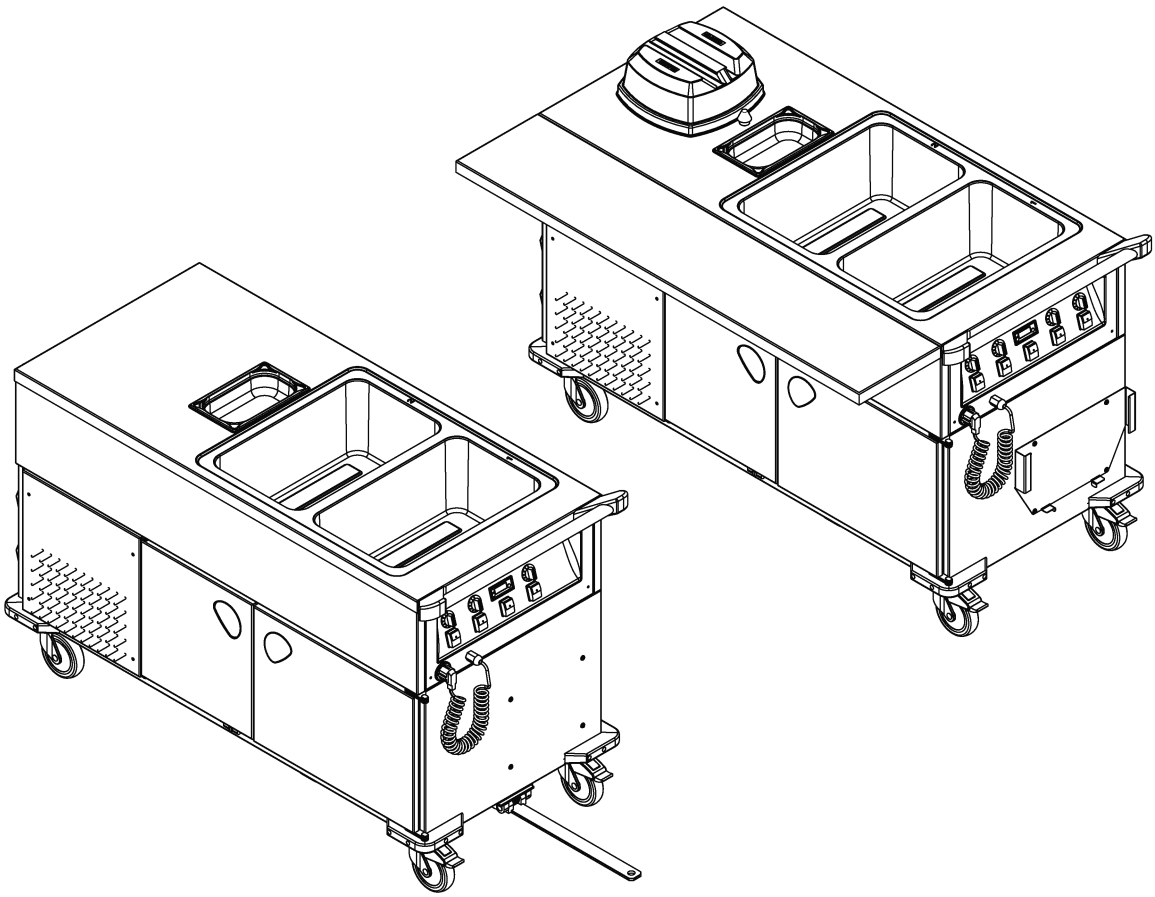
BLANCO



BLANCO INMOTION
Food Distribution Cart SAG 2-THK

Operating Instructions

General information

Warranty

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

The period of warranty for this unit amounts to 24 months, calculated from the date of purchase. However, the period of warranty for wearing parts and electrical parts is limited to 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. If a justified cause for complaints arises within the warranty period, however, it will be eliminated free of charge. Your right to warranty is proven by the purchase receipt bearing the date of purchase.
Our terms of business and delivery also apply.

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

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.

Copyright

Technical modifications

Subject to modifications for the purpose of technical improvement.

Product documentation

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

Typographical conventions

- ! The exclamation mark means: **Orientational information** for the subsequent subchapter or section.
- ☞ The hand symbol means: Important additional information or **notes** on particularities or special cases.
- i The “i” symbol means: **Explanatory information** (background and contextual information) in chapters or sections containing instructions.
- ↳ The curved arrow means: **Cross reference** to a chapter, section or external document.
- ✓ The leading checkmark means: **Requirement** which must be fulfilled before the subsequent steps can be carried out.
- ➨ The leading arrow means: **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.

Contents

Accessories

About this product

Application

Depending on the unit model, the BLANCO INMOTION food distribution cart SAG 2-THK is designed for the following purposes:

- Storage/stocking up and provision of dishes (unit model with plate dispenser)
- Heating up and keeping dishes warm (unit model with plate dispenser)
- Keeping food warm in standard food containers and on standard food trays
- Keeping food cold in standard food containers or on standard food trays
- Transporting food warm in standard food containers and on standard food trays
- Serving food, food distribution

The BLANCO INMOTION food distribution cart SAG 2-THK is not suitable for heating up or cooking food. The BLANCO INMOTION food distribution cart SAG 2-THK may not be used for heating rooms or for heating up cooled-down food.

The plate dispenser (if installed) of the BLANCO INMOTION food distribution cart SAG 2-THK may not be used for storing, heating or transporting food.

The BLANCO INMOTION food distribution cart SAG 2-THK 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 BLANCO INMOTION food distribution cart SAG 2-THK is made of stainless steel as standard. The BLANCO INMOTION food distribution cart SAG 2-THK is equipped with two Bain-Marie basins for accepting standard food containers. Two compartments for accepting additional standard food containers are located below the Bain-Marie basins: On compartment can be heated. Depending on the unit model, the second compartment is equipped with or without an active refrigeration system (refrigeration compartment/neutral compartment).

The unit model is equipped with an active refrigeration compartment with active recirculating air refrigeration, whereby the cooled air is recirculated with the aid of a fan.

The unit model with a neutral compartment can serve as a passive refrigeration compartment by using eutectic plates (coolant accumulators).

The BLANCO INMOTION food distribution cart SAG 2-THK is equipped with a heated plate dispenser, which can be eliminated as an option.

The unit models with different electrical components are clearly marked on the rating plate with a number after the model designation:

- Unit model “1”: Bain-Marie basin, warming compartment, plate dispenser, active refrigeration compartment
- Unit model “2”: Bain-Marie basin, warming compartment, plate dispenser
- Unit model “3”: Bain-Marie basin, warming compartment, active refrigeration compartment
- Unit model “4”: Bain-Marie basin, warming compartment

The unit body is double walled and insulated. The insulation of the refrigeration/neutral compartment is CFC-free.

Operation

The BLANCO INMOTION food distribution cart SAG 2-THK can be loaded with standard food containers and with standard food trays in the warming compartment and in the refrigeration/neutral compartment. The unit model with a plate dispenser can also be loaded with plates.

A safety push handle allows secure, easy movement of the unit. Stable impact corner guards protect the unit from damage.

For each functional unit (each Bain-Marie basin, warming compartment and, depending on the unit model, plate dispenser and active refrigeration compartment) the unit is equipped with an On/Off switch.

The heated unit parts of the BLANCO INMOTION food distribution cart SAG 2-THK are equipped with mechanical temperature control systems. The temperature control uses a mechanical capillary-tube thermostat.

The temperature ranges of the temperature control systems differ as follows:

- Bain-Marie basin with rotary knob for continuous temperature adjustment (“10” is equal to a temperature of approx. 95 °C)
- Warming compartment with rotary knob for continuous temperature adjustment (“10” is equal to a temperature of approx. 85 °C)
- Plate dispenser (if installed) with rotary knob for continuous temperature adjustment (“10” is equal to a temperature of approx. 85 °C)

food distribution carts with active refrigeration compartment

The refrigeration parameters of the active refrigeration compartment can be set via a temperature regulator with a digital temperature display. LEDs on the control panel of the temperature regulator show the current operating status of the unit.

The temperature range of the temperature regulator lies between +2 °C and +15 °C.

Cleaning and defrosting

The Bain-Marie basins are equipped with a common drain pipe which runs together from the underside of the unit. There is a separate shut-off cock for each Bain-Marie basin.

The active refrigeration compartment (if installed) is equipped with an automatic defroster and a condensation-water catch tray. The condensation-water catch tray must be emptied manually.

Standard model

The standard model of the BLANCO INMOTION food distribution cart SAG 2-THK consists of:

- Unit base made of stainless steel
- A heated plate dispenser with hooded cover bracket below the push handle (hooded cover bracket not possible on unit model with hitch)
- Two Bain-Marie basins for accepting standard food containers
- A heated compartment (warming compartment) below the Bain-Marie basins for accepting standard food containers or standard food trays
- An actively refrigerated compartment below the Bain-Marie basins for accepting standard food containers or standard food trays
- Operating components and push handle on the narrow unit side
- Ladle rest next to the Bain-Marie basins
- Standard food lid-holder on the narrow unit side opposite the pull handle
- Two swiveling rollers with a locking brake and two fixed rollers
- Roller arrangement “A”: rollers at the unit corners

Options and accessories

The BLANCO INMOTION food distribution cart SAG 2-THK is available with the following optional equipment:

- Unit model without plate dispenser and hooded cover bracket
- Neutral compartment instead of active refrigeration compartment
- Hooded cover lock (only possible on unit model with plate dispenser)
- Hitch and coupling
- Folding support surface
- Roller arrangement “D”: Rollers on the unit corners and two additional fixed rollers on the two long unit sides
- Circumferential impact protection strip
- Eutetic plates (coolant accumulators)

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 section.

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.

Transportation 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 transportation.

Use padded safety bars.

Protective foil

Pull off any protective foil when unpacking the unit. Otherwise, a fire could occur.

Startup

Location

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

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

food distribution carts with active refrigeration compartment

Keep ventilation slits of refrigeration unit clear. Ventilation slits must be at least 10 cm from a wall with the refrigeration unit switched on. Blocked ventilation slits can lead to overheating and failure of the refrigeration unit.

Setting the guide poles

food distribution carts with plate dispenser

The guide poles must be correctly set to the size of plate being used. Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

If the setting of the guide poles is changed, the stacking platform must be rotated around the vertical axis so that the stacking platform is lead within the guide poles without too much play. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

Distribution height of stacked items

food distribution cart with plate dispenser

The distribution height of stacked items of the stacking platform must be correctly set before the plate dispenser is used. If the stacking platform is set too high, the loaded items may tip over. Loaded items which tip over can cause injuries. If the stacking platform is set too low, someone's finger or hand could be pinched while reaching in the plate dispenser.

The plate dispenser interior can become hot during heating. Before setting the distribution height of the stacked items, ensure that the plate dispenser interior has cooled down.

The springs used for setting the distribution height of the stacked items must be hooked and unhooked symmetrically. For example, the same number of springs must be hooked at each of the setting sides in the case of the plate dispenser. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

Startup after a storage period

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

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.

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

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

Always unplug the plug at the power plug housing.

Operation

General information

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

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, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service

food distribution carts with active refrigeration compartment

- For repairs to the refrigeration system: Specialist refrigeration engineers

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

Always keep covers on the standard food containers.

Always keep cloches on food in trays.

Avoid opening the unit doors during temperature maintenance or refrigeration.

Distribution height of stacked items

food distribution cart with plate dispenser

The distribution height of stacked items set during commissioning may need to be adjusted. If the stacking platform is set too high, the loaded items may tip over. Loaded items which tip over can cause injuries. If the stacking platform is set too low, someone’s finger or hand could be pinched while reaching in the plate dispenser.

The plate dispenser interior becomes hot during heating. Before setting the distribution height of the stacked items, ensure that the plate dispenser interior has cooled down.

The springs used for setting the distribution height of the stacked items must be hooked and unhooked symmetrically. For example, the same number of springs must be hooked at each of the setting sides in the case of the plate dispenser. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

Orientation of the stacking platform

food distribution cart with plate dispenser

The stacking platform may only be inserted into the stacking wells with the open side down. Otherwise, the stacking platform may become jammed when loading the plate dispenser. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case. In addition, someone's fingers may become clamped and pinched if the stacking platform is oriented incorrectly.

If the setting of the guide poles is changed, the stacking platform must be rotated around the vertical axis so that the stacking platform is lead within the guide poles without too much play. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

Loading

food distribution cart with plate dispenser

Do not place plastic dishes in the plate dispenser. The plate dispenser and/or the plastic dishes can be damaged.

Plates no smaller than the smallest diameter permitted by the plate dispenser may be inserted into the plate dispenser (210 mm). Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

The same risk is present if the guide poles were not adapted to the diameter of the currently stacked plates. For this reason, the guide poles must be readapted to the new plate size each time the plate diameter is changed.

Plates of the Quadro line may not be stacked in the plate dispenser.

Heating

food distribution cart with plate dispenser

If the plate dispenser is heated for a longer period without a hooded cover, a large amount of heat is lost. Always cover plate dispenser with hooded cover while heating. The plate dispenser may only be opened briefly to insert or remove dishes.

Hot unit parts, objects and food

The Bain-Marie basins, the warming compartment, the plate dispenser (if installed) and the objects contained within them (e.g. standard food containers) become hot during operation and can cause burns.

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

The food which is temperature maintained can cause scalding.

Tension fractures caused by cold water in hot Bain-Marie basins

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

Warm unit exterior

The unit exterior becomes warm during operation.

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

Carrying capacity

food distribution cart with plate dispenser

When loading, observe the information on maximum quantities of dishes specified in the technical data and the upper weight limit. If the plate dispenser is overloaded, it may be damaged.

food distribution cart with folding support surface

These attachments are designed for use with crockery and/or trays. Heavy objects, such as full standard containers for example, should not be placed on them.

Do not place objects with a total weight more than 25 kg on top of the support surface.

Sitting on the attachments is not permitted.

Hygiene regulations

When keeping food warm and cool, observe the respective regulations on foodstuffs as well as the characteristics of the food in question.

Change of location

Remove any objects from the unit top before changing its location. Objects can slide off the unit top when pushing the unit.

Hold unit doors closed while changing its location. Standard food containers/ trays can fall out of the unit when it is pushed.

food distribution cart with folding support surface

Fold down the support surface before moving the unit.

If the unit is on a sloped surface, it must be secured against rolling away with further measures in addition to locking the locking brakes.

The unit can be tilted to an angle of 10° when stationary before there is any danger of it toppling. Only sloping surfaces should be crossed with tilt of < 10°.

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

- Do not move the unit when the locking 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 pipe 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 are required to move the unit over ramps or sunken areas (one at each end of the unit).

Shutting down

Unplugging the power plug

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

Cleaning and care

Hygiene

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

Frequencies of cleaning and defrosting

Clean the unit thoroughly after each use.

food distribution carts with active refrigeration compartment

Empty the condensation-water catch tray daily. If you do not empty the catch tray regularly it may overflow onto the floor and cause damage and also put people at risk of slipping.

Cleaning methods

Impermissible cleaning methods can damage the unit.

Use only approved cleaning methods.

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

Power plug

Unplug the power plug before cleaning the unit. Water seeping into the unit can cause a short-circuit. If this happens, there is a risk of death by electric shock.

Cleaning water, water condensation

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

Completely wipe up any water which runs out of the unit.

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

Hot unit parts and objects

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

Maintenance

Locking brakes

Regularly check the effectiveness of the locking brakes.

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

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service

Electrical safety: reinspection

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 the following service points:

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service

food distribution carts with active refrigeration compartment

- For repairs to the refrigeration system: Specialist refrigeration engineers

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).

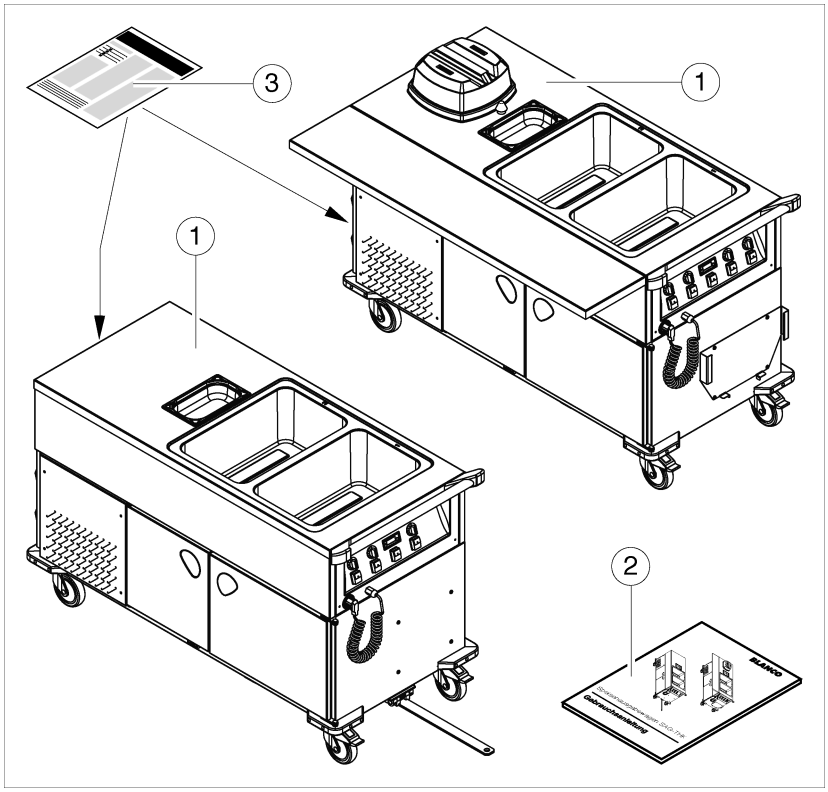
- Record on the waybill (description of defect) any damage incurred during transportation, doing so in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damages with the waybill.

  – 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) BLANCO INMOTION FOOD DISTRIBUTION CART SAG 2-THK
(2) Operating Instructions
(3) Instructions for temperature regulator (inside unit behind the ventilation slits)

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

Unpacking

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

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 reached room temperature and is dry
- ✓ The unit has no known defects or visible damage

Initial startup

Heating up empty unit for the first time

☞ During the initial startup, the insulation material which becomes hot may cause an unpleasant odor. For this reason, we recommend heating the Bain-Marie basins, the warming compartment and the plate dispenser (if installed) empty for approx. two hours before the initial use.

- ✓ Unit door of warming compartment closed

food distribution cart with plate dispenser

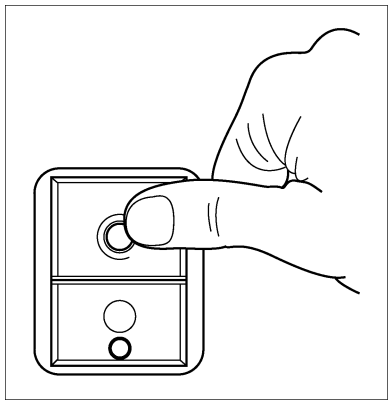
- ✓ Plate dispenser covered with hooded cover

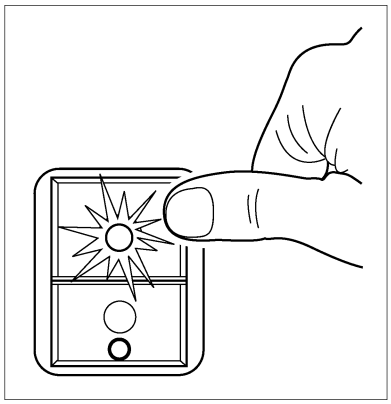
⚠ Caution!

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.

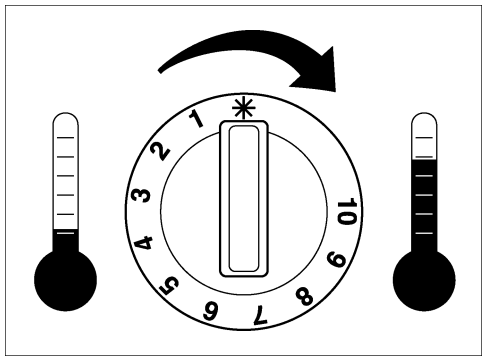
- ➨ Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the electrical outlet.
- ➨ Ensure that no protective film is left in the unit compartments or on the exterior of the unit.
- ➨ Ensure that no heat-sensitive objects are located in the Bain-Marie basins or in the warming compartment.
- ➨ Plug the power plug into the electrical outlet.

- Switch on the Bain-Marie basins, warming compartment and plate dispenser (if installed) with the respective On/Off switch.
  The operation indicator LED illuminates.

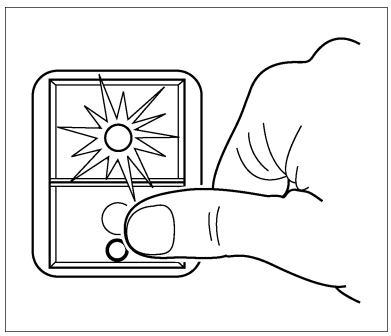


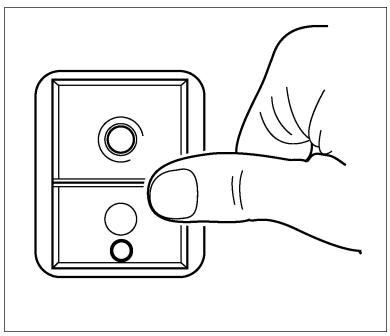


- Set rotary knob to the highest level.



- Heat the Bain-Marie basins, warming compartment and plate dispenser (if installed) for approx. 2 hours.
- Switch off the Bain-Marie basins, warming compartment and plate dispenser (if installed) with the respective On/Off switch.
  The operation indicator LED goes out.





- Ventilate the warming compartment and plate dispenser (if present).

Check the setpoint temperature of the active refrigeration compartment

food distribution carts with active refrigeration compartment

i The setpoint temperature which the unit's temperature regulator uses in the refrigeration compartment is set at the factory to 7 °C.

➨ Change the setpoint temperature if necessary.

↳ Section "Set setpoint temperature of the active refrigeration compartment" on page 25.

Preparing refrigeration of active refrigeration compartment

food distribution carts with active refrigeration compartment

➨ Ensure that the ventilation slits of the refrigeration unit are not covered by anything (unimpeded exit of air). Ventilation slits must be at least 10 cm from a wall with the refrigeration unit switched on.

➨ Make sure that the condensation-water catch tray is pushed in on the unit bottom.

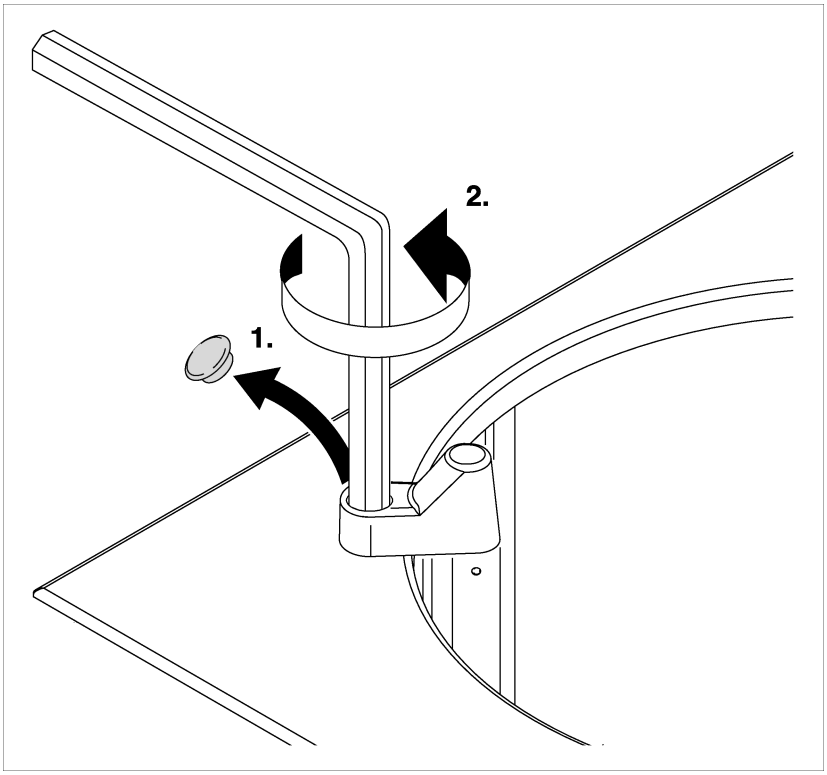
Plate dispenser – adapt guide poles to the plate diameter

food distribution cart with plate dispenser

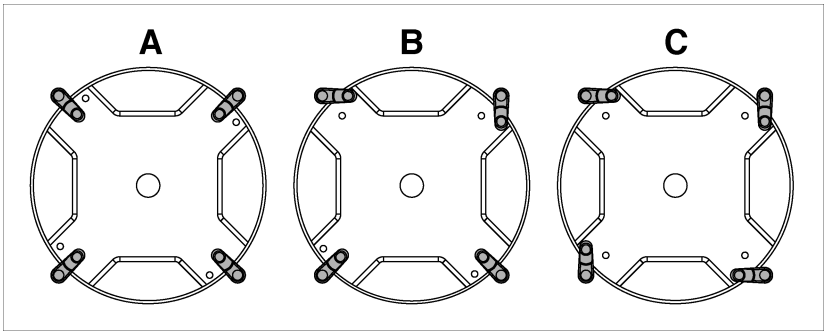
i The guide poles of the plate dispenser can be adjusted to three plate diameter ranges (small, medium and large plate diameters). We recommend using the plates to be used to test which setting range is most suitable.

✓ Allen wrench, wrench width 5 mm

- Remove stacking platform from the plate dispenser.
- Remove cover caps with a flat object for all four guide poles (1.).
- Loosen fastening screws and screw out slightly (2.).



- Pull up guide poles.
- Turn guide poles as follows and insert into the corresponding guide holes in the unit floor:
  - A: small plate diameter
  - B: medium plate diameter
  - C: large plate diameter



- Tighten fastening screws.
- Replace cover caps.

➨ Insert stacking platform as follows, depending on the setting of the guide poles:
- A: small plate diameter
- B: medium plate diameter
- C: large plate diameter

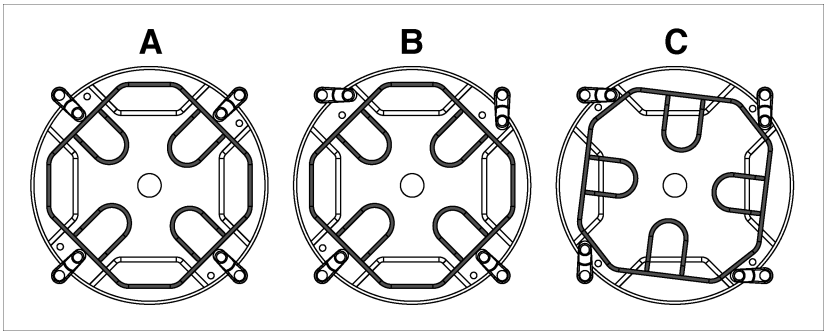


Plate dispenser – testing distribution height of stacked items

food distribution cart with plate dispenser

ℹ The distribution height of the stacked items is regulated via springs, with which the stacking platform is hung at the top of the unit housing.

ℹ Individual springs can be hooked/unhooked for adaptation of the distribution height of the stacked items if necessary.

ℹ The unit is supplied from the factory with fully hooked springs. We recommend testing the distribution height of the stacked items with this spring setting and making changes if necessary.

☞ If a different type of loaded item is to be stacked in the plate dispenser at a later time and it is necessary to change the distribution height of the stacked items, either unhooked springs must be hooked or additional springs unhooked.

☞ The distribution height of the stacked items is set correctly if approx. 4 to 5 plates protrude from the top of the housing.

➨ Place 11 plates on the stacking platform.

➨ If more or less than 4 to 5 plates protrude from the top of the housing, remove all plates and change spring setting.

↳ Section “Plate dispenser – Adjust distribution height of stacked items” on page 19.

➨ Retest the distribution height of the stacked items after changing the spring setting.

➨ If necessary, repeat the spring setting change and test of the distribution height of the stacked items until the correct setting is achieved.

Plate dispenser – Adjust distribution height of stacked items

food distribution cart with plate dispenser

ℹ Individual springs are hooked and unhooked to adapt the distribution height of the stacked items.

ℹ The unit is supplied from the factory with fully hooked springs.

☞ The following always applies to setting the distribution height of the stacked items:

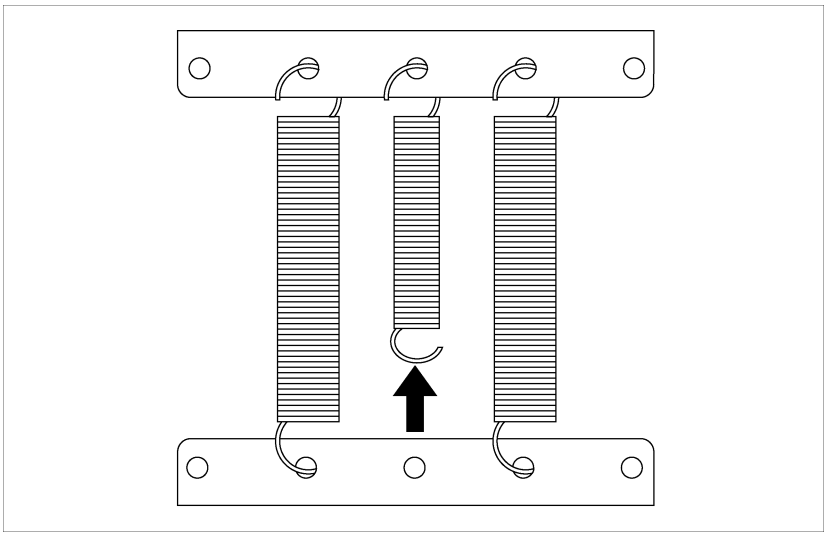
- The springs must be hooked and unhooked symmetrically; For example, the same number of springs must be hooked at each of the four sides in the case of the plate dispenser
- The springs must be hooked from the inside outward; i.e. start with the central spring when hooking the springs

☞ If a different type of loaded item is to be stacked in the plate dispenser at a later time and it is necessary to change the distribution height of the stacked items, either unhooked springs must be hooked or additional springs unhooked.

➨ Ensure that the plate dispenser interior has cooled down.

➨ Remove stacking platform.

➨ Unhook the central spring at the lower attachment section on each of the four unit sides of the plate dispenser.



➨ Test distribution height of stacked items and unhook another spring on each of the four sides of the plate dispenser if necessary.

Connecting the unit

✓ The unit is switched off

⚠ 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 protective film is left in the unit compartments or on the exterior of the unit.

➨ Ensure that no objects which are sensitive to heat are located inside the warming compartment.

➨ Plug the power plug into the electrical outlet.

food distribution carts with active refrigeration compartment

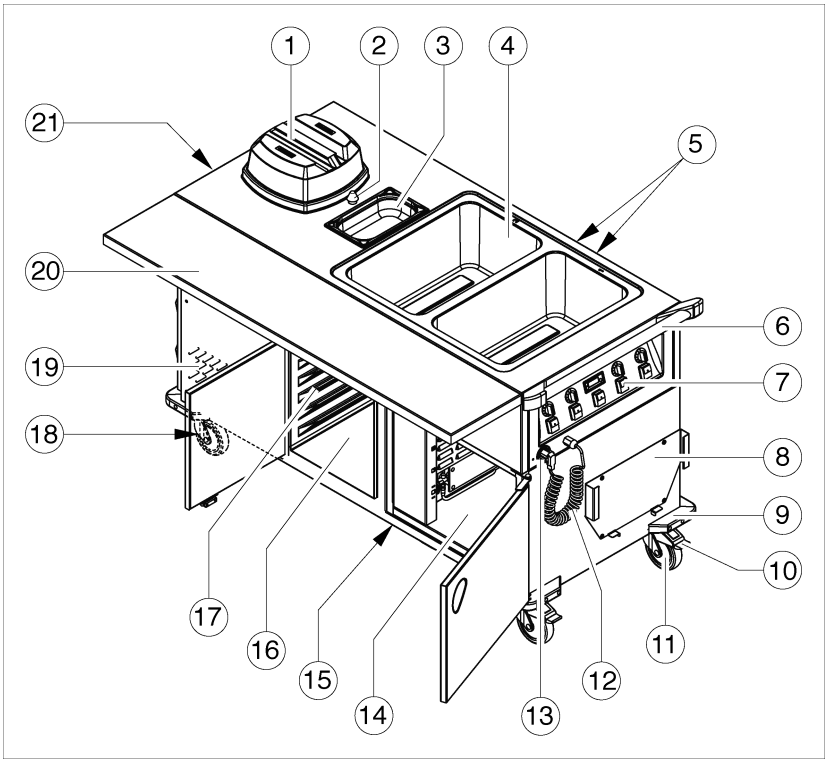
i After plugging the power plug into the outlet, the display elements flash for approx. 3 seconds. Following a power interruption, the active refrigeration compartment always switches into the last operating condition before the power interruption.

i When the refrigeration system is running, the "Refrigeration unit in operation" LED lights up. When the set setpoing temperature is reached, the refrigeration unit switches off until the temperature has risen by a preset amount. During this period the "Refrigeration unit in operation" LED is off.

Operation

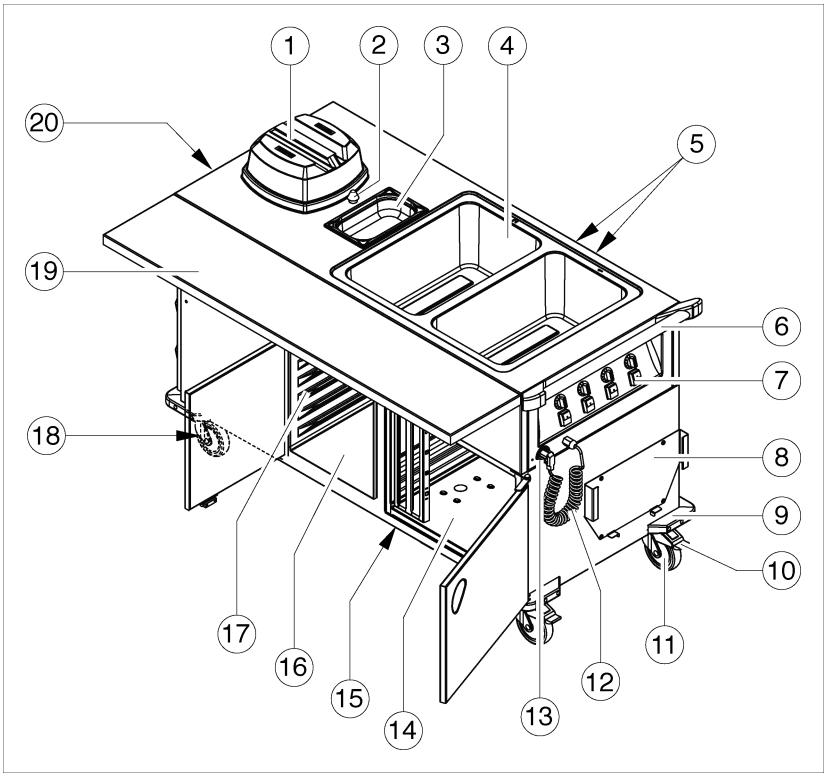
Unit overview

food distribution cart with plate dispenser and active refrigeration compartment



(1) Plate dispenser with hooded cover; the stacking platform is hung in the plate dispenser
(2) Hooded cover lock (optional)
(3) Ladle rest
(4) Bain-Marie basin
(5) Shut-off cocks for each basin
(6) Push handle
(7) Temperature control
(8) Hooded cover bracket (only with plate dispenser and without hitch)
(9) Impact corner guard
(10) Locking brake
(11) Swiveling roller
(12) Power cable
(13) Power plug retainer
(14) Refrigeration compartment, actively cooled
(15) Under the unit bottom: Drain of Bain-Marie basins, condensation water drain and condensation-watercatch tray
(16) Warming compartment
(17) Support groove
(18) Fixed roller
(19) Ventilation slits for the refrigeration unit, behind them refrigeration unit
(20) Folding support surface (optional)
(21) Standard food lid-holder

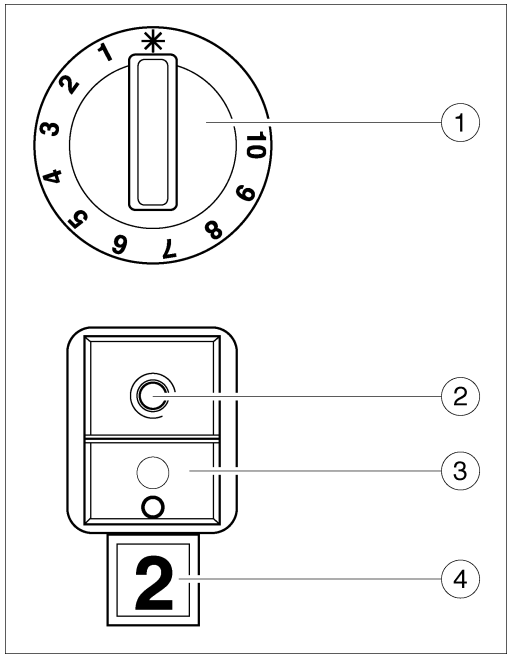
food distribution cart with plate dispenser and neutral compartment



(1) Plate dispenser with hooded cover; the stacking platform is hung in the plate dispenser
(2) Hooded cover lock (optional)
(3) Ladle rest
(4) Bain-Marie basin
(5) Shut-off cocks for each basin
(6) Push handle
(7) Temperature control
(8) Hooded cover bracket (only with plate dispenser and without hitch)
(9) Impact corner guard
(10) Locking brake
(11) Swiveling roller
(12) Power cable
(13) Power plug retainer
(14) Neutral compartment, passively cooled with eutectic plates
(15) Under the unit bottom: Bain-Marie basin drain
(16) Warming compartment
(17) Support groove
(18) Fixed roller
(19) Folding support surface (optional)
(20) Standard food lid-holder

Overview of temperature regulation

Temperature regulator of heated unit parts



(1) Rotary knob for setting the setpoint temperature of the respective heated unit part
(2) Operation indicator LED
(3) On/Off switch
(4) Marking of basin number, compartment number of plate dispenser (if installed)

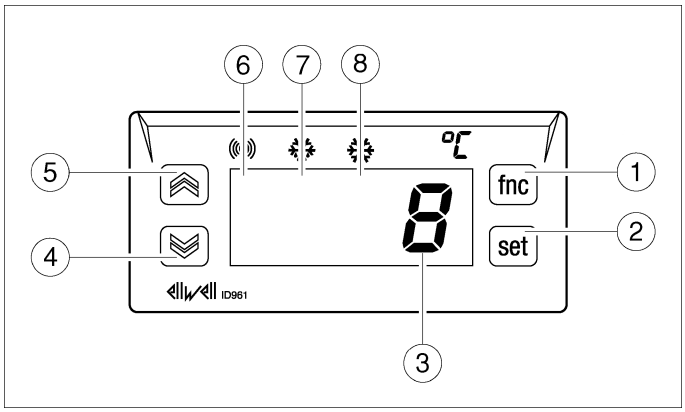
The desired setpoint temperature of the respective heated unit part can be individually and continuously adjusted with the rotary knob.

The temperature ranges of the temperature regulator differ:

- Bain-Marie basin with one rotary knob each for continuous temperature adjustment (“10” is equal to a temperature of approx. 95 °C)
- Warming compartment with rotary knob for continuous temperature adjustment (“10” is equal to a temperature of approx. 85 °C)
- Plate dispenser (if installed) with rotary knob for continuous temperature adjustment (“10” is equal to a temperature of approx. 85 °C)

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

food distribution carts with active refrigeration compartment: Temperature regulation of the active refrigeration compartment



(1) “fnc” button: acknowledges an input.
(2) “set” button: opens Display and Programming menus.
(3) Temperature display: in refrigeration mode this shows the actual temperature in the active refrigeration compartment and when the “set” button is pressed twice it shows the setpoint temperature.
(4) “down” button: decreases the setpoint temperature.
(5) “up” button: increases the setpoint temperature, starts manual defrosting (press and hold for 5 seconds).
(6) “alarm” LED: lights up when the alarm is active.
(7) “defrosting” LED: lights up in the defrost mode, flashes following manual activation.
(8) “refrigeration unit in operation” LED: this is illuminated when the refrigeration system is running.

Bain-Marie basin Loading types – Overview

The Bain-Marie basins can be loaded in the following two ways:

Dry loading with standard food containers

- Standard food containers are hung in the dry Bain-Marie basin
- When filling with a small amount of food, we recommend preheating the Bain-Marie basins

Procedure for dry loading:

↳ Section “Load Bain-Marie basin dry” on page 29.

Wet loading with standard food containers

- Standard food containers are hung in the Bain-Marie basins which have been filled with hot water up to the mark. Filling up to the mark corresponds with the specified fill amount of 4 liters.
- When filling with a small amount of food, we recommend preheating the Bain-Marie basins
- Advantages of wet loading:
  – Excellent heat transfer to the standard food container(s) via hot steam
  – The water is a good heat reservoir

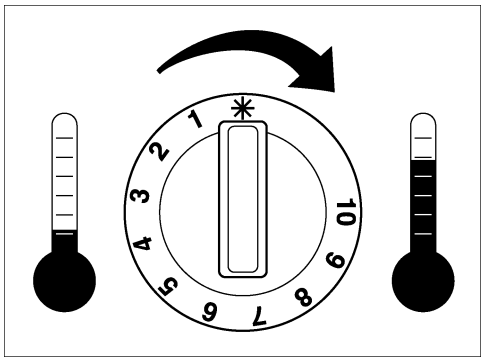
Procedure for wet loading:

↳ Section “Load Bain-Marie basin” on page 30.

Adjust setpoint temperature of heated unit parts

Adjusting setpoint temperature of heated unit parts

➥ Set the rotary knob of the respective Bain-Marie basin, the warming compartment or the plate dispenser (if installed) to the desired level.



Set setpoint temperature of the active refrigeration compartment

Display setpoint temperature of the active refrigeration compartment

food distribution carts with active refrigeration compartment

☞ If too low a temperature is set this will result in the refrigeration unit running permanently (as will also happen when the ambinent temperature is too high). Possible consequences:

- Drying out of food
- Ice will build up more quickly on the evaporator
- Defrosting necessary often
- More energy will be consumed

➥ Plug the power plug into the electrical outlet.

All display elements flash for approx. 3 seconds. The unit carries out a self-test. The current actual temperature in the unit is displayed after the self-test is complete. The setpoint temperature can now be set.

➥ Press “set” button twice.

After pressing the “set” button the first time, the temperature display shows `set`, and after pressing it a second time, it shows the current set setpoint temperature.

➥ To display the actual temperature again, press the “fnc” button twice consecutively.

After pressing the “fnc” button the first time, the temperature display shows `set`, and after pressing it a second time, it shows the current actual temperature in the unit.

– or –

Wait 30 seconds.

After 15 seconds, the temperature display shows `set`, and the current actual temperature in the unit is displayed after 30 seconds.

Change setpoint temperature of the active refrigeration compartment

food distribution carts with active refrigeration compartment

✓ Unit connected to an electrical outlet

➥ Press “set” button twice.
After pressing the “set” button the first time, the temperature display shows `set`, and after pressing it a second time, it shows the current set setpoint temperature.

➥ Use the “up” button to raise the setpoint temperature.

– or –

The setpoint temperature is reduced with the “down” button.

☞ If the “up” or “down” buttons remain pressed, the temperature setting changes continuously. The rate of change is increased when the “up” or “down” button is pressed for a longer period of time.

➥ To display the actual temperature again, press the “fnc” button twice consecutively.
After pressing the “fnc” button the first time, the temperature display shows `set`, and after pressing it a second time, it shows the current actual temperature in the unit.
The last setting of the setpoint temperature is saved automatically.

– or –

Wait 30 seconds.
After 15 seconds, the temperature display shows `set`, and the current actual temperature in the unit is displayed after 30 seconds.
The last setting of the setpoint temperature is saved automatically.

Preheat Bain-Marie basin

i Preheating is not necessary if the basins of the food distribution cart are filled with hot food. If only a small amount of hot food is inserted, we recommend preheating the basins before filling them with food.

✓ Bain-Marie basins cleaned and dry

✓ Bain-Marie basin not filled

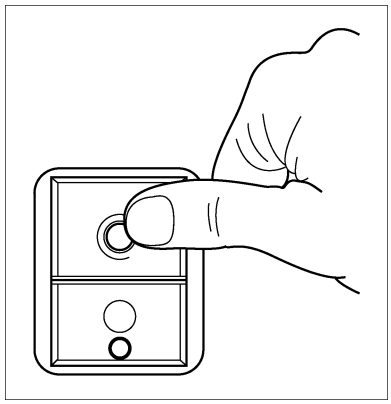
✓ Shut-off cocks closed – middle pieces of rotary knobs are positioned perpendicular to the back of the unit

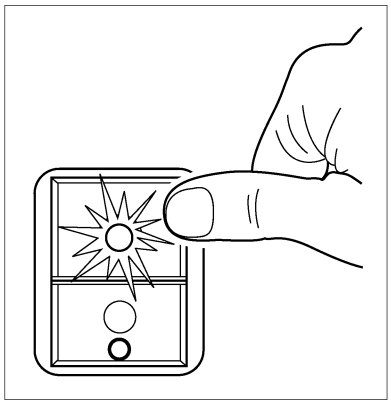
➥ Ensure that no heat-sensitive objects are located in the basins.

➥ With wet loading, fill the Bain-Marie basins used up to the marking with hot water. The specified fill amount is 4 liters.

➥ Connect the unit to the power supply.
↳ Section “Connecting the unit” on page 20.

- Switch on the desired Bain-Marie basins with the respective On/Off switch.
  The operation indicator LED illuminates.





- Change the setpoint temperature if necessary.
  - Section “Adjust setpoint temperature of heated unit parts” on page 25.
- Preheat the unit.

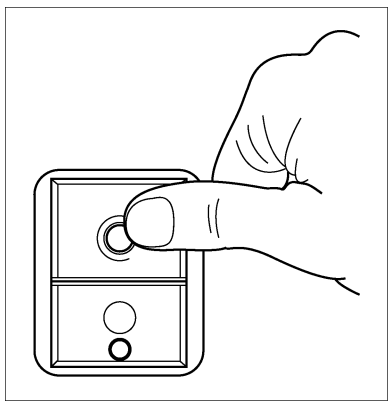
Preheat warming compartment

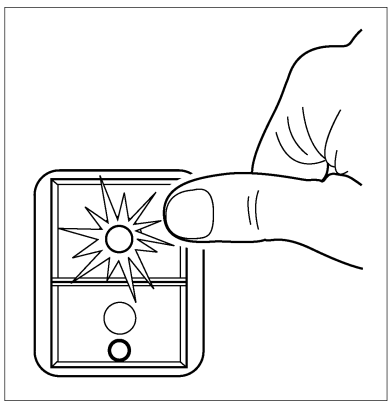
i The warming compartment must be preheated for at least 60 minutes before it is loaded with food.

✓ Warming compartment not loaded

✓ Unit door of warming compartment closed

- Ensure that no objects which are sensitive to heat are located in the warming compartment or on the unit top.
- Plug the power plug into the electrical outlet.
- Switch on warming compartment with the On/Off switch.
  The operation indicator LED illuminates.





- Change the setpoint temperature if necessary.
  - Section “Adjust setpoint temperature of heated unit parts” on page 25.
- Preheat the warming compartment for at least 60 minutes.

Precool active refrigeration compartment

food distribution carts with active refrigeration compartment

i Always insert the food pre-cooled. The active refrigeration compartment is not suitable for keeping food cold or cooling down food.

i To prevent pre-cooled foodstuffs in the unit from warming up, the active refrigeration compartment must be pre-cooled for approximately half an hour first.

➨ Approximately half an hour before putting food in, plug the power plug into the electrical outlet.

➨ Start cooling of the active refrigeration compartment with the related On/Off switch.

The temperature display will now show the current temperature in the active refrigeration compartment.

The active refrigeration compartment is cooled down.

➨ Change the setpoint temperature if necessary.

↳ Section “Set setpoint temperature of the active refrigeration compartment” on page 25.

i The cooling fan runs continuously while the refrigeration unit is switched on.

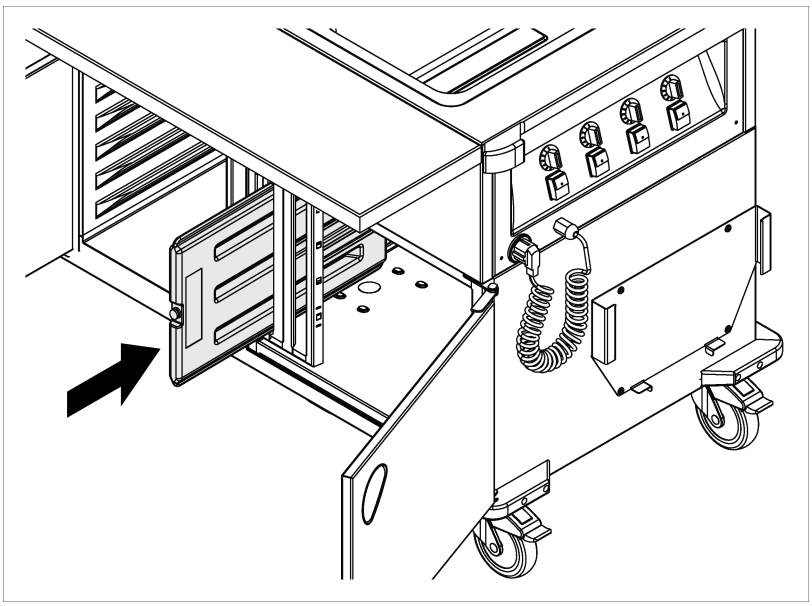
Precool neutral compartment as passive refrigeration compartment with coolant accumulation

food distribution cart with neutral compartment

i The neutral compartment can be used as a passive refrigeration compartment in conjunction with eutectic plates (coolant accumulators). We recommend using two eutectic plates. The pre-cooled eutectic plates must be completely solidified to achieve a maximum refrigeration.

i Always insert the food pre-cooled. The neutral compartment is only suitable for keeping food loaded pre-cooled cold for short periods.

➨ Open the door of the neutral compartment and slide one to two eutectic plates (coolant accumulators) into the holders on edge on the left-hand compartment side.



➨ Close the door of the neutral compartment.

Load plate dispenser

food distribution cart with plate dispenser

☞ Do not place plastic dishes in the plate dispenser. The plate dispenser and/or the plastic dishes can be damaged.

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

✓ Distribution height of stacked items set correctly

✓ Guide poles adapted to the current plate diameter

✓ Stacking platform inserted with open side down

➨ Hook the hooded cover into the hooded cover bracket on the push-handle side of the unit (unit model with hitch: no hooded cover bracket).

➨ Load plate dispenser with plates.

➨ Cover plate dispenser with hooded cover.

Load Bain-Marie basin dry

i An explanation of the loading types can be found in the unit overview in the Appendix:

↳ Section “Bain-Marie basin Loading types – Overview” on page 24.

i We recommend wet loading, due to the better heat transfer to the standard food containers.

☞ BLANCO recommends loading with standard food containers made of stainless steel (good heat distribution in comparison with standard food containers made of plastic). Standard food containers placed in the unit must be able to withstand a temperature of at least 100 °C. Polycarbonate standard food containers, for example, may **not** be used.

☞ We recommend using standard food containers with universal bow handles, used to lift the containers from the unit with ease.

☞ Always seal standard food containers filled with food with a sealing lid.

Load Bain-Marie basin with standard food containers

- ✓ Bain-Marie basin preheated if necessary (with small amount of food)
- ✓ Food containers and food heated
- ✓ Standard food containers in good condition (e.g. edge not deformed or sharp)
- ✓ Standard food containers covered (containers with liquid food provided with sealing lids)

☞ Each Bain-Marie 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 standard food containers can be hung in the Bain-Marie 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 standard food containers can be hung in the Bain-Marie 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).

➨ Insert the corresponding support crossbar or crossbars as is necessary.

➨ Hanging standard food containers in the Bain-Marie basins.

Load Bain-Marie basin

i An explanation of the loading types can be found in the unit overview in the Appendix:

↳ Section “Bain-Marie basin Loading types – Overview” on page 24.

☞ BLANCO recommends loading with standard food containers made of stainless steel (good heat distribution in comparison with standard food containers made of plastic). Standard food containers placed in the unit must be able to withstand a temperature of at least 100 °C. Polycarbonate standard food containers, for example, may **not** be used.

☞ We recommend using standard food containers with universal bow handles, used to lift the containers from the unit with ease.

☞ Always seal standard food containers filled with food with a sealing lid.

Filling Bain-Marie basins with water

i When wet loading, the Bain-Marie basins are filled with water up to the marking before preheating and/or loading (corresponds to the specified fill amount of 4 liters).

☞ To reduce the preheating time or to forgo preheating altogether, we recommend filling the Bain-Marie basins with **hot** water.

✓ Bain-Marie basins cleaned and empty

✓ The drainage cock of the Bain-Marie basin is closed

⚠ Caution!

Tension fractures caused by cold water in hot Bain-Marie basins!
When hot water is poured into hot Bain-Marie basins, the rapid change in temperature can cause tension fractures that can lead to corrosion.

➨ Before filling with cold water, allow Bain-Marie basins to cool down, or fill the hot Bain-Marie basins with hot water.

➨ Fill the Bain-Marie basins used up to the marking with hot water.
The specified fill amount is 4 liters.

Load Bain-Marie basin with standard food containers

✓ Bain-Marie basins being used are filled with 4 liters (specified fill amount) of hot water

✓ Bain-Marie basin preheated if necessary

✓ Food containers and food heated

✓ Standard food containers in good condition (e.g. edge not deformed or sharp)

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

☞ Each Bain-Marie 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 standard food containers can be hung in the Bain-Marie 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 standard food containers can be hung in the Bain-Marie 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).

➨ Insert the corresponding support crossbar or crossbars as is necessary.

➨ Hanging standard food containers in the Bain-Marie basins.

Load warming compartment

- ✓ If the unit is to be used to maintain the temperature of food: Unit has been preheated for at least 60 minutes
- ✓ Food is located in standard food containers with covers
- ✓ Food on trays is covered with cloches
- ➨ Open unit door of warming compartment.
- ➨ Insert standard food containers or standard food trays into the warming compartment.
- ➨ Close unit door of warming compartment.

Load active refrigeration compartment

food distribution carts with active refrigeration compartment

- **i** The cooling fan runs continuously while the refrigeration unit is switched on.
- ☞ BLANCO recommend that you use stainless-steel containers (with heat conductivity better than plastic containers).
- ☞ Food may only be loaded into the active refrigeration compartment in standard food containers or bowls on standard food trays, or on grid inlays. Grid inlays can be ordered from BLANCO as accessories (for order number seeBLANCO price list).
- ✓ Unit connected to an electrical outlet
- ✓ Angled support bracket hooked into the inside compartment wall
- ✓ Food pre-cooled
- ✓ Active refrigeration compartment pre-cooled for approx. a half an hour
- ➨ Slide standard food containers or standard food trays with bowls into the active refrigeration compartment.

  – or –

  Slide the grid inlay into the active refrigeration compartment. Next place the food containers (salad bowls, for example) on the grid inlay.

Load neutral compartment

food distribution cart with neutral compartment

- ☞ Food may only be loaded into the neutral compartment in standard food containers or bowls on standard food trays, or on grid inlays. Grid inlays can be ordered from BLANCO as accessories (for order number seeBLANCO price list).
- ✓ Angled support bracket hooked into the inside compartment wall
- ➨ Slide standard food containers or standard food trays with bowls into the neutral compartment.

  – or –

  Slide grid inlay into the neutral compartment. Then place the food containers on the grid inlay.

Load neutral compartment as passive refrigeration compartment

food distribution cart with neutral compartment

i The neutral compartment can be used as a passive refrigeration compartment in conjunction with eutectic plates (coolant accumulators).

☞ BLANCO recommend that you use stainless-steel containers (with heat conductivity better than plastic containers).

☞ Food may only be loaded into the neutral compartment in standard food containers or bowls on standard food trays, or on grid inlays. Grid inlays can be ordered from BLANCO as accessories (for order number seeBLANCO price list).

✓ Angled support bracket hooked into the inside compartment wall

✓ Food pre-cooled

✓ Pre-cooled eutectic plate(s) slid into the neutral compartment

➥ Slide standard food containers or standard food trays with bowls into the neutral compartment.

– or –

Slide grid inlay into the neutral compartment. Next place the food containers (salad bowls, for example) on the grid inlay.

Swing up and latch the support surface

food distribution cart with folding support surface

➥ Lift the support surface until it is about 30° above the horizontal.

➥ Now push the support surface at a downward slope towards the unit and let it latch in the two latching devices at the sides.

➥ Check once more to ensure that the support surface is properly latched in the **two** latching devices, correcting if necessary.

Fold the support surface downward

food distribution cart with folding support surface

➥ Now lift the support surface at an upward slope away from the unit until the two latching devices disengage.

➥ Fold the support surface downward.

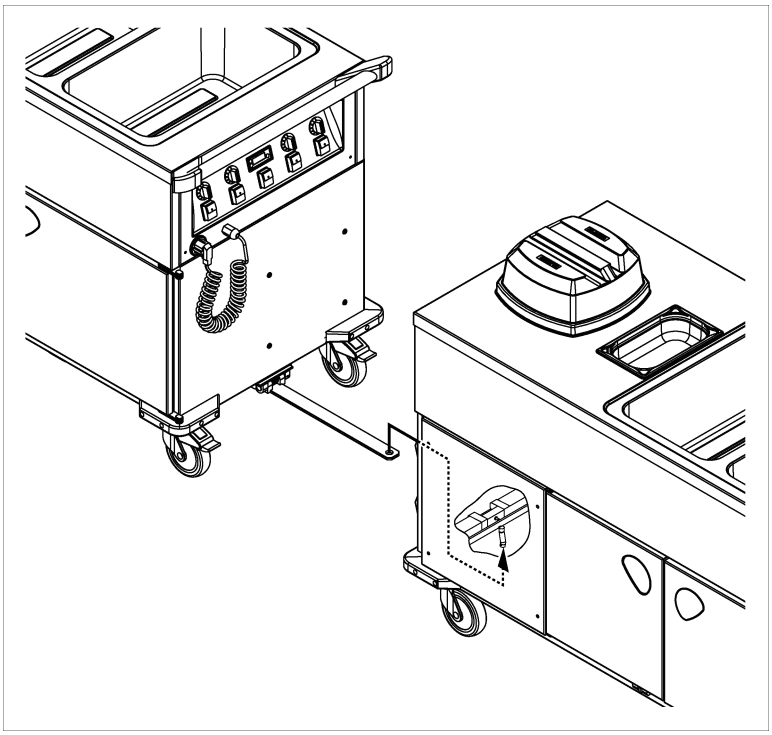
Coupling carts together

food distribution cart with hitch

i When changing location, carts which are equipped accordingly can be coupled together via the hitch. A single cart or carts which are coupled together can be connected to a towing vehicle using the hitch.

i In the rest position, the hitch is pressed up against the side wall of the unit with a spring. For connection of the hitch to the fastening pin of the other unit, the hitch is folded down.

- Position the carts in such a way that the hitch-side of one cart faces the pin-side of the other cart.
- Pull securing rod from the pin (the securing rod is attached to the cart via a chain).
- Fold the hitch down and guide it under the pin of the other cart.
- Release hitch.



The spring pushes the hitch upward. The pin locks into the hitch.

- Insert securing rod into the corresponding hole in the pin.
  The hitch is secured.

i The securing rod secures the coupled hitch to the pin of the cart being pulled. After decoupling, reinsert the securing rod into the corresponding hole of the pin. This ensures that the securing rod does not rub against the floor and is not lost.

Moving the unit to a new location

✓ Unit doors closed

food distribution cart with folding support surface

✓ Support surface folded downward

food distribution cart with plate dispenser

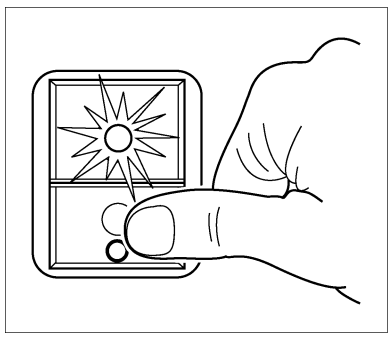
✓ Plate dispenser covered with hooded cover

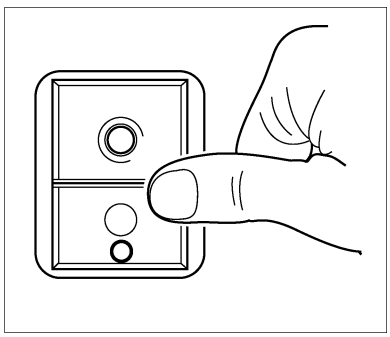
food distribution cart with hooded cover lock

i If necessary, the hooded cover of the plate dispenser can be locked in place.

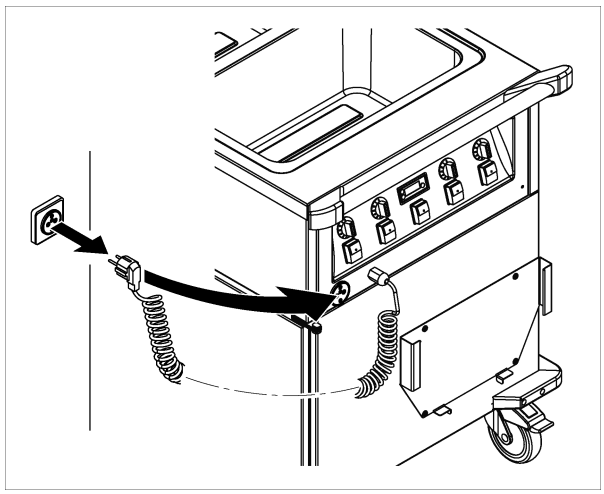
➥ If necessary, lock hooded cover by screwing on the hooded cover locks.

➥ Switch off all electrical unit components at the respective On/Off switch. The respective operation indicator LED goes out.





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



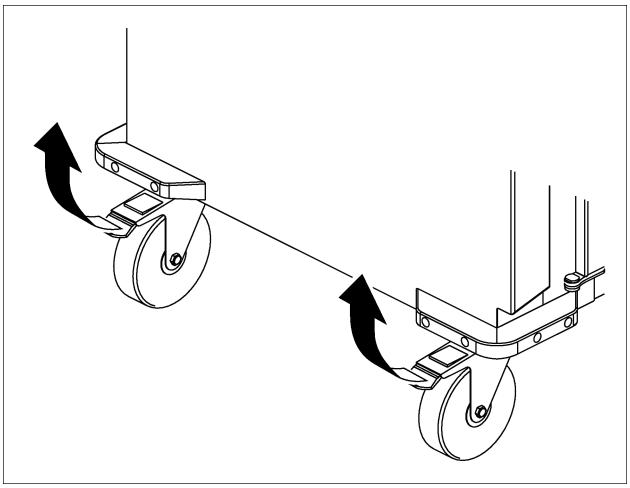
➥ Ensure that no objects are located on top of the unit.

⚠ Caution!

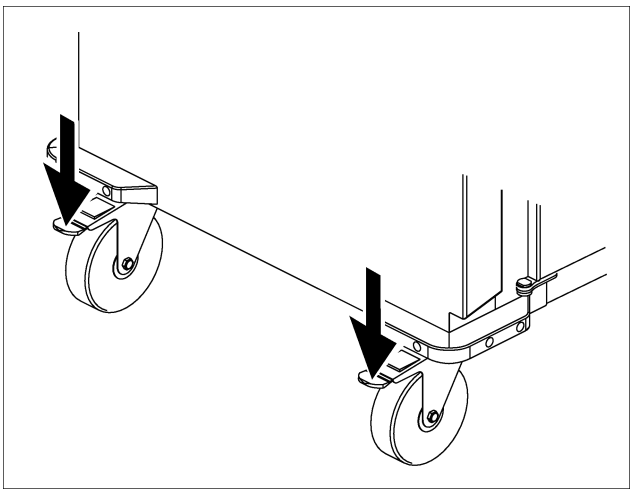
Be careful not to jam your foot!
Your foot can be pinched and injured when you release or lock the locking brake.

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

- Release the locking brakes.



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



Traversing ramps, recesses and slanted surfaces

✓ Two people

- First check whether the unit can be safely pushed over the ramp, recess or slanted surface.
- Carefully push the unit across the ramp, recess or slanted surface with two people.

Heating dishes and maintaining their temperature

food distribution cart with plate dispenser

☞ If the plate dispenser is heated without the hooded cover, large amounts of heat are lost. Always cover the plate dispenser with the provided hooded cover during heating. Only open the plate dispenser briefly to insert or remove dishes.

✓ Load plate dispenser

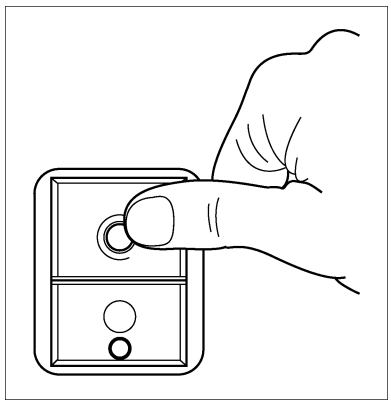
✓ Plate dispenser covered with hooded cover

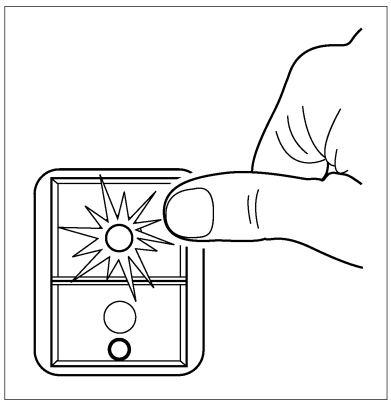
✓ The plate dispenser is switched off

➨ Ensure that no objects which are sensitive to heat are located inside the plate dispenser.

➨ Plug the power plug into the electrical outlet.

➨ Switch on plate dispenser with the On/Off switch.
The operation indicator LED illuminates.





➨ Change the setpoint temperature if necessary.

↳ Section “Adjust setpoint temperature of heated unit parts” on page 25.

➨ Heat dishes for at least 150 minutes.

➨ Maintain the temperature of the dishes as long as desired with the plate dispenser switched on.

Keeping food warm (temperature maintenance)

✓ Bain-Marie basin preheated if necessary

✓ Warming compartment pre-heated for at least 60 minutes

➨ If the unit was unplugged from the power supply after preheating (e.g. after a change of location), plug in the power plug again and switch on the Bain-Marie basin or warming compartment with the respective On/Off switch.

➨ Change the setpoint temperature if necessary.

↳ Section “Adjust setpoint temperature of heated unit parts” on page 25.

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

Keep food cool in the active refrigeration compartment

food distribution carts with active refrigeration compartment

✓ Unit connected to an electrical outlet

✓ Active refrigeration compartment in refrigeration mode (temperature display show the actual temperature in the refrigeration mode)

✓ Unit door of the active refrigeration compartment closed

✓ Condensation-water catch tray slid in on the unit underside

➨ Leave the unit plugged in until it is time for the food to be taken back out of the active refrigeration compartment.

Automatic defrosting during operation

food distribution carts with active refrigeration compartment

☞ The active refrigeration compartment defrosts automatically every six hours. You will not need to carry out manual defrosting as well unless you see a layer of ice on the active refrigeration compartment or evaporator. As a rule this will not happen unless the unit is being run under extreme environmental conditions (for example, high ambient temperatures and/or high air humidity).

↳ Section “Defrost active refrigeration compartment” on page 47.

☞ When the automatic defrosting is in progress, the “Defrosting” LED is on.

☞ Food containers may be left in the active refrigeration compartment during automatic defrosting.

☞ The condensation-water catch tray must be emptied daily.

↳ Section “Defrost active refrigeration compartment” on page 47.

Removing dishes

food distribution cart with plate dispenser

⚠ Warning!

Unit top, plate dispenser and dishes are hot!
In the heating mode the unit top, the interior of the plate dispenser, the warming compartment and the dishes in the plate dispenser are hot and can cause burns.

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

- ➥ For unit model without hitch: Hook the hooded cover into the hooded cover bracket on the push-handle side of the unit.
- ➥ Remove dishes as needed.

Removing food

⚠ Warning!

Bain-Marie basins, warming compartment and standard food containers are hot!
When maintaining the temperature of food, unit basins, the warming compartment and the standard food containers or other objects contained in it become hot and can 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 standard food container and cause scalding.

- ➥ Keep standard food containers in a horizontal position.
- ➥ Always seal the standard food containers with sealing lids.

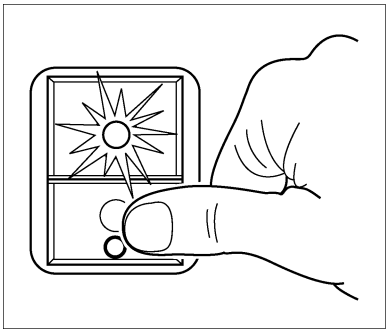
- ➥ Open covers of standard food containers.
- ➥ Set down covers in the standard food cover holders on the front narrow side of the unit.
- ➥ Remove food from Bain-Marie basins.
- ➥ Open unit door(s).
- ➥ Avoid opening the unit doors during temperature maintenance or refrigeration.
- ➥ Remove standard food containers or standard food trays from the unit compartments.

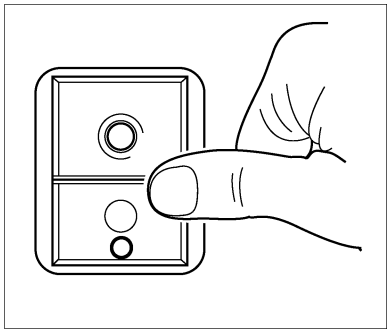
☞ The unit must be cleaned thoroughly after use.
↳ Section “Cleaning the unit” on page 49.

Shutting down

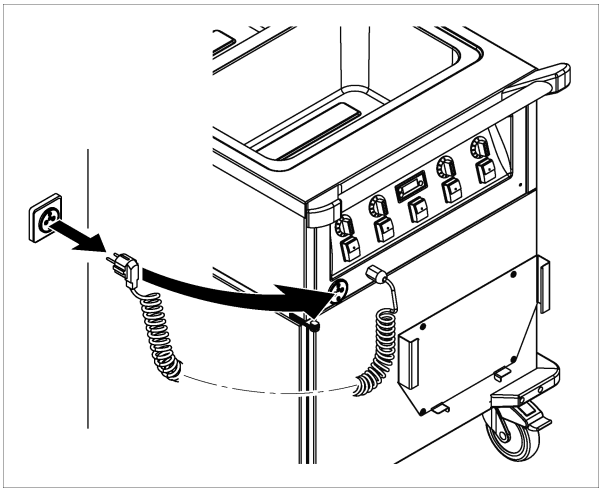
Shutting the unit down

- Switch off all electrical unit components at the respective On/Off switch. The respective operation indicator LED goes out.





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



Help in the event of problems

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

Cause	Action
Power plug is not plugged in.	➨ Plug the power plug into the electrical outlet.
Power plug is damaged; a wire is broken, for example (can also occur without external damage).	➨ Have power plug replaced by a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.
Customer-accessible fuse (household fuse) is defective.	➨ Check the customer-accessible fuse and replace it if necessary.
The unit electronic system is defective.	➨ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.

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

i The following points apply to the Bain-Marie basins and the warming compartment.

Cause	Action
Temperature setting set too low.	➨ Set higher temperature. ↳ Section “Adjust setpoint temperature of heated unit parts” on page 25.
The unit electronic system is defective.	➨ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.

Plates are too large or small for the plate dispenser

food distribution cart with plate dispenser

Cause	Action
Guide poles not set correctly.	➨ Adapt guide poles to the plate diameter. ↳ Section “Plate dispenser – adapt guide poles to the plate diameter” on page 17.
Plate size is not suitable for the plate dispenser.	None. The plate dispenser may under no circumstances be loaded with plates which are too small! Otherwise, plates may slip between the guide poles and jam the stacking platform. The jammed stacking platform may release at any time, causing an upward catapult-like effect. The risk of severe personal injury is present in this case.

Operation indicator LED illuminates, but dishes are not sufficiently heated/kept warm

food distribution cart with plate dispenser

Cause	Action
Temperature setting set too low.	➨ Set higher temperature. ↳ Section “Adjust setpoint temperature of heated unit parts” on page 25.
Plate dispenser not covered with hooded cover.	➨ Cover plate dispenser with hooded cover.
The unit electronic system is defective.	➨ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.

The temperature display lights up, but the active refrigeration compartment is not refrigerating (sufficiently)

food distribution carts with active refrigeration compartment

Cause	Action
The setpoint temperature is set too high.	➥ Set a lower setpoint temperature ↳ Section “Set setpoint temperature of the active refrigeration compartment” on page 25.
High ambient temperature.	➥ Move the unit to a cooler location – or – Have a refrigeration technician change the refrigeration parameters of the temperature regulator.
Ventilation slits blocked.	➥ Position the unit so that the ventilation slits are at least 10 cm away from the wall and are clear.
The evaporator is iced up.	➥ Defrost the unit. ↳ Section “Defrost active refrigeration compartment” on page 47.
Temperature regulation is in an irregular condition.	➥ Pull the power plug and reinsert it after a 10 seconds. ➥ If this does not solve the problem and the causes we have already mentioned can be ruled out, notify an authorized repairs facility. ↳ Chapter “Repairs” on page 54.
Display “E1” on the temperature regulator of the refrigeration unit.	➥ The thermostat sensor is defective. ➥ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.
The unit electronic system is defective.	➥ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 54.

Passive refrigeration compartment does not refrigerate (sufficiently)

food distribution cart with neutral compartment

Cause	Action
Eutectic plate not sufficiently pre-cooled.	➨ Read off the eutectic temperature at the eutectic plate. ➨ Precool the eutectic plate at a temperature that is at least 5 °C below the eutectic temperature (pre-cooling temperature colder than eutectic temperature). The eutectic plate must be completely solidified. This can take up to 24 h.
Only use one eutectic plate.	Depending on the loading of the neutral compartment and the ambient temperature, the refrigeration of one eutectic plate is not sufficient. ➨ Load the neutral compartment with two completely solidified eutectic plates.

Corrosion of stainless-steel parts

➨ Remove the areas of corrosion.
↳ Section “Removing areas of corrosion on stainless steel” on page 52.

The unit has external damage

➨ Shut the unit down.
↳ Chapter “Shutting down” on page 40.

➨ Secure the unit from being started up accidentally.

➨ Notify a facility authorized to carry out repairs.
↳ Chapter “Repairs” on page 54.

Cleaning and care

Stainless steel

Surfaces made of stainless steel must be kept clean, dry and open to the air at all times. When unit is not in operation, keep door(s) open to allow air circulation within.

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 and defrosting intervals

Cleaning frequency

The unit must be thoroughly cleaned after each use.

food distribution cart with plate dispenser

The guide poles of the plate dispenser must be checked regularly for soiling and cleaned if necessary.

food distribution carts with active refrigeration compartment

The condensation-water catch tray must be emptied daily and cleaned every two weeks.

Defrosting frequency

food distribution carts with active refrigeration compartment

The refrigeration unit defrosts automatically every six hours. You will not need to carry out manual defrosting as well unless you see a layer of ice on the active refrigeration compartment or evaporator. As a rule this will not happen unless the unit is being run under extreme environmental conditions (for example, high ambient temperatures and/or high air humidity).

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).

Any additional cleaning methods must be approved by BLANCO.

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

☞ The hooded cover (only with plate dispenser) may not be cleaned in a dishwasher, as tension fractures could form on it due to the high temperature of the dishwasher.

Cleaning agents

Unit (without hooded cover)

Cleaning agents for light soiling:

- Detergent
- Soft cleaning cloth
- BLANCO microfiber cleaning cloth (use with water only)

Cleaning agents for lime buildup in the Bain-Marie basins:

- Light lime buildup: Stainless steel cleaning agent BLANCOPOLISH
- Heavy lime buildup: Vinegar or citric acid

Cleaning agents for heavy soiling:

- Commercially available stainless steel cleaning agent, e.g. BLANCOPOLISH

Hooded cover

food distribution cart with plate dispenser

- Detergent
- Soft cleaning cloth
- BLANCO microfiber cleaning cloth (use with water only)

☞ 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

Defrost active refrigeration compartment

food distribution carts with active refrigeration compartment

☞ The refrigeration unit defrosts automatically every six hours. You will not need to carry out manual defrosting as well except in the following circumstances:

- The actual temperature in the active refrigeration compartment is creeping higher and higher above the setpoint temperature which was set
- The active refrigeration compartment shows a considerable ice build-up to (3 mm to 5 mm)
- There is marking icing of the evaporator fins

☞ Usually it will suffice to allow the active refrigeration compartment to defrost (for half an hour) by starting manual defrosting. Sometimes it may be necessary (especially with an evaporator which has frozen solid) to allow the active refrigeration compartment to defrost by switching off the refrigeration system for about 12 hours. Both cases are described in more detail below.

➨ To start defrosting manually, press the “up” button and hold for approx. five seconds.

Refrigeration is stopped and defrosting starts. The LED ”Defrosting” flashes.

i Defrosting is helped by the fan.

i To cancel manual defrosting, the active refrigeration compartment must be switched off with the On/Off switch.

i Once the programmed defrosting period (half an hour) has finished the active refrigeration compartment will switch automatically back into refrigeration mode. Defrosting has now been completed.

☞ If defrosting does not cure the problem (one of the symptoms described above is still present), you will need to shut down refrigeration for an extended period. The procedure to follow in this case is described below

➨ If there are still food containers in the active refrigeration compartment, remove them.

➨ Switch off the active refrigeration compartment with the On/Off switch.
Refrigeration is terminated.

➨ Leave the refrigeration system switched off for **12 hours**.

☞ The condensation-water catch tray must be emptied daily and cleaned every two weeks.

➨ If necessary, empty or clean the condensation-water catch tray.

↳ Section “Empty the condensation-water catch tray daily and clean it every two weeks” on page 50.

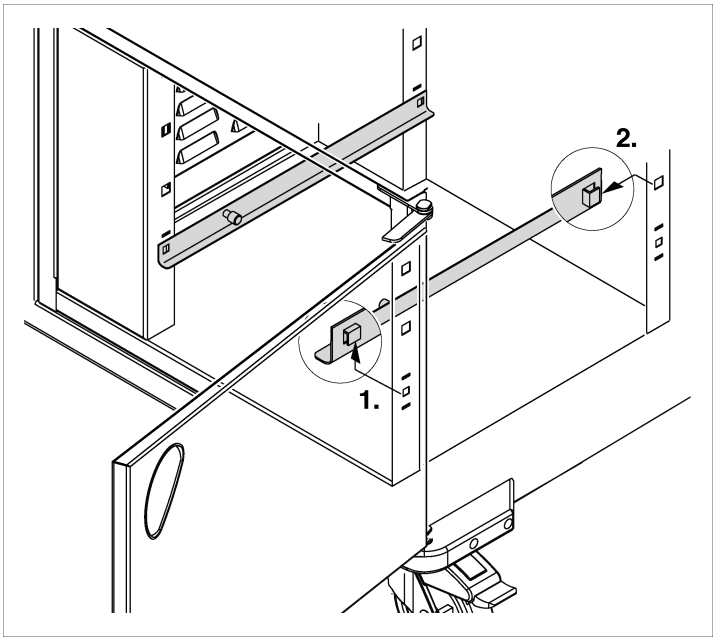
➨ Clean active refrigeration compartment.

↳ Section “Cleaning the unit” on page 49.

Remove angled support bracket from active refrigeration compartment or neutral compartment

i The refrigeration or neutral compartment contains no support grooves. Instead, 1 to 4 angled support-bracket pairs can be hooked into the refrigeration or neutral compartment to lay standard food trays or grid inlays on them. The angled support brackets ensure sufficient air circulation even when the refrigeration or neutral compartment is fully loaded. The angled support brackets can be removed to allow thorough cleaning of the unit compartment.

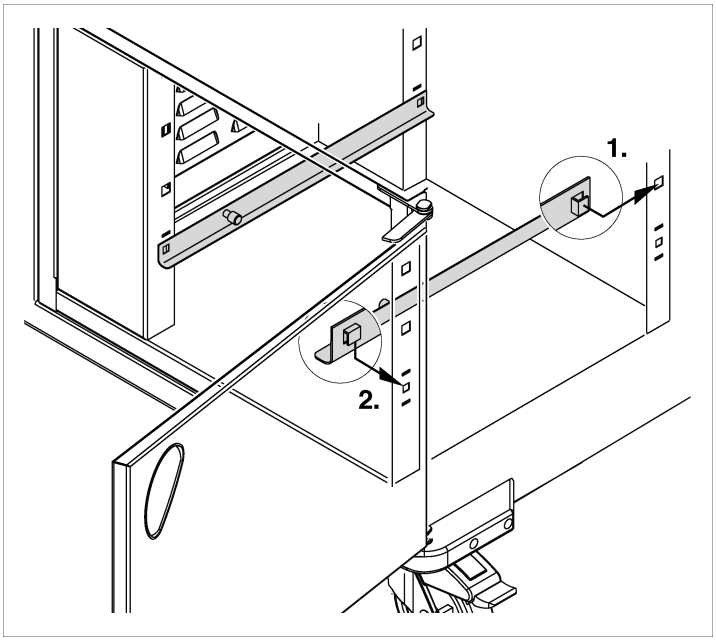
- Open the door of the refrigeration or neutral compartment.
- Lift the angled support bracket at the front and unhook from the slit of the interior comparment wall (1.). Then pull the angled support bracket at the back side horizontally out of the slit of the interior compartment wall (2.).



- Repeat procedure with other angled support brackets.

Hook angled support bracket into active refrigeration or neutral compartment

- Open the door of the refrigeration or neutral compartment.
- Push the angled support bracket at the back side horizontally into a slit of the interior compartment wall (1.). Then hook the angled support bracket at the front side into a slit of the interior compartment wall from above (2.).



- Repeat procedure with other angled support brackets.
- Close the door of the refrigeration or neutral compartment.

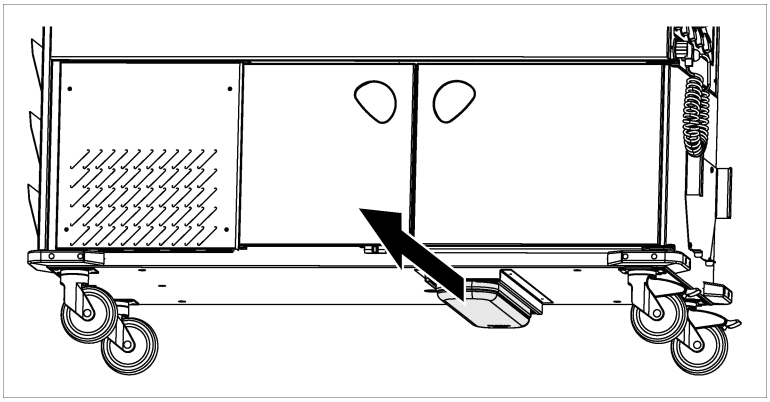
Cleaning the unit

- Unplug power plug from the electrical socket and insert it into the power plug retainer.
- Make sure that the Bain-Marie basins, the warming compartment and the plate dispenser (if installed) have cooled down.
- Clean the unit with the cleaning methods and cleaning agents described above.
- After cleaning with a stainless steel cleaning agent, rinse with plenty of water.

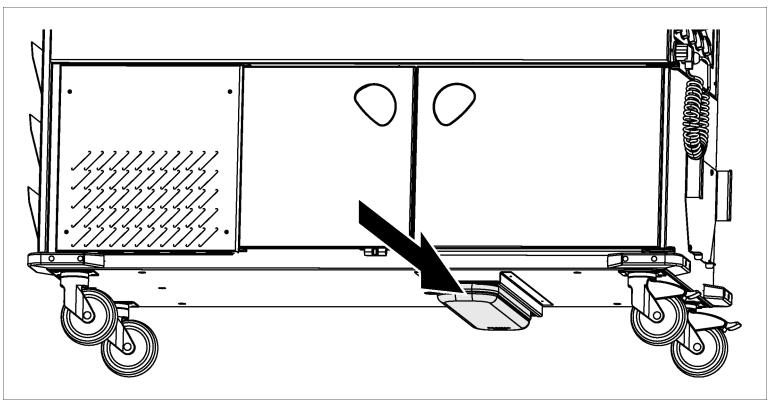
Empty the condensation-water catch tray daily and clean it every two weeks

food distribution carts with active refrigeration compartment

- Pull the condensation-water catch tray from the guide.



- Empty the tray.
- If necessary, clean the unit using the cleaning methods and cleaning agents described above.
  - Section “Cleaning methods” on page 46.
  - Section “Cleaning agents” on page 46.
- Push the condensation-water catch tray into the guide.



Drain water from the Bain-Marie basin

☞ Water no longer required can be drained off via a common drain pipe. The drain pipe is located in the center under the unit bottom.

☞ Each Bain-Marie basin has its own separate drain cock. The drain cocks are located on the back of the unit.

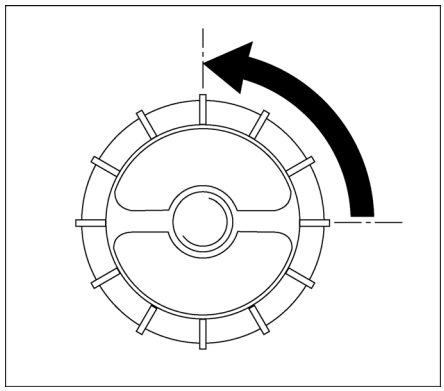
⚠ Caution!

Hot water!
When wet loading, hot water is present in the Bain-Marie basin. When the hot water is drained, danger of scalding is present.

➨ Allow the Bain-Marie basins to cool before cleaning.

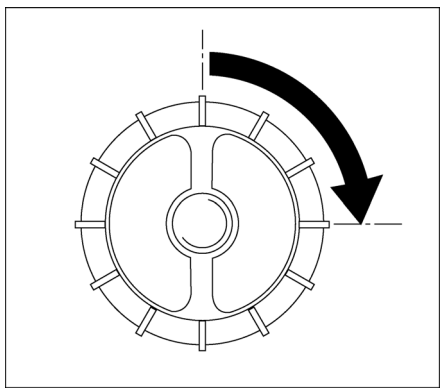
➨ Place the food distribution cart over a drain in the floor.

➨ To open the shut-off cock, turn the rotary knob counter-clockwise until the middle piece is positioned vertically.



➨ Drain water.

➨ To close the shut-off cock, turn the rotary knob clockwise until the middle piece is positioned horizontally.



➨ Rub Bain-Marie basin dry.

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

Maintenance of refrigeration unit

food distribution carts with active refrigeration compartment

BLANCO recommends having the refrigeration system serviced once a year by a specialist company.

Setting refrigeration parameters

food distribution carts with active refrigeration compartment

i The refrigeration parameters of the temperature regulator of the active refrigeration compartment (such as switching hysteresis) can be modified or reset as required by a refrigeration engineer. Information on setting the temperature regulator will be found in the separate operating instructions for the temperature regulator. The instructions are located near the refrigeration unit on the unit interior.

↳ Instructions for temperature regulation of the active refrigeration compartment.

➨ If necessary, have the refrigeration parameters set by a refrigeration engineer.

Check the refrigeration compartment door for proper sealing

food distribution carts with active refrigeration compartment

☞ Proper sealing of the refrigeration compartment door must be checked daily. It is especially important to check for damage to the seals on the interior part of the door.

➨ Check the refrigeration compartment door for proper sealing (visual inspection).

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

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service

Checking locking brakes

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

➨ Lock the locking brakes.

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

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

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service

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

☞ Repairs may only be carried out by the following service points:

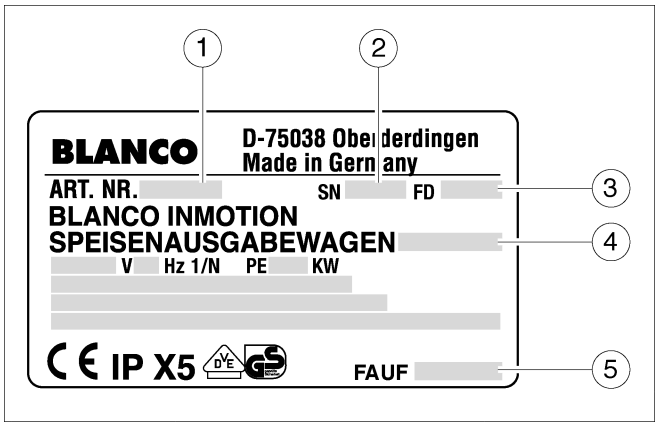
- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service
- For repairs to the refrigeration system: Specialist refrigeration engineers

Description of problem

In order to assess the problem BLANCO 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 near the operating components.



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

The unit models with different electrical components are clearly marked on the rating plate with a number after the model designation:

- Unit model “1”: Bain-Marie basin, warming compartment, plate dispenser, active refrigeration compartment
- Unit model “2”: Bain-Marie basin, warming compartment, plate dispenser
- Unit model “3”: Bain-Marie basin, warming compartment, active refrigeration compartment
- Unit model “4”: Bain-Marie basin, warming compartment

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, service documentation and spare parts catalog (available from BLANCO Service).

Address

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 Oberderdingen
GERMANY
Phone + 49 7045 44 - 416
Fax + 49 7045 44 - 508
E-mail gv.service@blanco.de
Internet www.blanco.de

Disposal

Disposing of the unit

- Make the unit unusable before disposing of it.
- For unit model with active refrigeration compartment: Have the coolant disposed of by a specialist refrigeration company in accordance with the applicable statutory regulations.
- 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 your community administration.

Technical data

General data

Dimensions and weight of the unit model with plate dispenser and active refrigeration compartment (standard model)

Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load in kg
1493	714	933	138	150

Capacity and temperature range

Bain-Marie basin	
Capacity of standard food containers (GN 1/1-200 or their division)	2
Temperature range	30 °C to 95 °C

Warming compartment	
Number of support grooves	6
Distance between support grooves	57.5 mm
Temperature range	30 °C to 85 °C

Active refrigeration/neutral compartment	
Number of mountings for pair of angled support brackets	4

Plate dispenser	
Capacity (approx. information)	35 plates Dia.: 210 to 260 mm
Stacking height in mm (with/without hooded cover)	350/400
Load	30 kg
Temperature range	30 °C to 85 °C

Electrical data

Connection values of the different unit models

Number of unit model	Unit model	Voltage	Output (maximum)
1	Bain-Marie basin, warming compartment, plate dispenser, active refrigeration compartment	220 – 240 V AC, 50 Hz	2300 W
2	Bain-Marie basin, warming compartment, plate dispenser	220 – 240 V AC, 50 Hz	2150 W
3	Bain-Marie basin, warming compartment, active refrigeration compartment	220 – 240 V AC, 50 Hz	1800 W
4	Bain-Marie basin, warming compartment	220 – 240 V AC, 50 Hz	1650 W

Protection type

IP X5 (The unit is protected against sprayed water in accordance with DIN EN 60529.)

Environment

Environmental conditions - operation

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

Environmental conditions - storage, transportation

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

Emissions

The workplace-specific noise level of the unit is less than 70 dB(A). No other problematic or dangerous emissions occur.

Materials

Unit body, frame	CNS 18/10
Hooded cover:	Polycarbonate

Refrigeration system of active refrigeration compartment

food distribution carts with active refrigeration compartment

Active air circulation refrigeration

Coolant:	R134a
Refrigeration range:	2 °C to 15 °C The temperature is reached at the geometric center of the refrigeration compartment.
Refrigerating capacity:	146 W at t_0 = -10 °C
Defrosting:	Automatic, and manual where necessary as well

Ordering information

SAG 2-THK	Article number:	572 161
Operating Instructions	Document number:	154 204

Accessories

Standard food trays	Article numbers:	↳ BLANCO price list
Standard food container	Article number:	↳ BLANCO price list
Support crossbar	Article number:	↳ BLANCO price list
Eutectic plates	Article number:	↳ BLANCO price list
Grid inlay for refrigeration/ neutral compartment	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-ROM	Article number:	572 123

Standards, guidelines, inspection seal

DIN 18865-6: Large kitchen devices – distribution systems – dispensers.

DIN 18865-9: Large kitchen devices, production systems, cabinet interiors in standard and hygienic models.

DIN 18867-7: Equipment for commercial kitchens – Mobile equipment – Food transportation/serving carts

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

DIN EN 60335-2-24: Safety of household and similar electrical appliances; Part 2-24: Special requirements for refrigeration/freezing units, ice cream and ice makers.

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

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

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.

EC – Declaration of Conformity

Manufacturer's name and address:	BLANCO GmbH + Co KG Flehinger Straße 59 75038 Oberderdingen
Product:	BLANCO INMOTION Food serving trolley, heated, cooling
Type designation:	SAG 2-THK

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:

EN 60335-1 : 2001
EN 60335-2-24: 2000
EN 60335-2-49: 2001
EN 60335-2-50: 2001

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:

EN 55014-1: 2002
EN 55014-2: 2002
EN 61000-3-2: 2001
EN 61000-3-3: 2002

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

The VDE Testing and Certification Institute (EU Identification No. 0366), Merianstr. 28, D-63069 Offenbach, has tested and certified the product the VDE Licence for the mark(s) as displayed.
Licence No. 452700-2272-0715

Oberderdingen, den 19.12.2002 i. V. Jakal

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(Place, data) (Legally binding signature of the issuer)

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 Oberderdingen
GERMANY
Phone + 49 7045 44 - 416
Fax + 49 7045 44 - 508
E-mail gv.service@blanco.de
Internet www.blanco.de

BLANCO

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