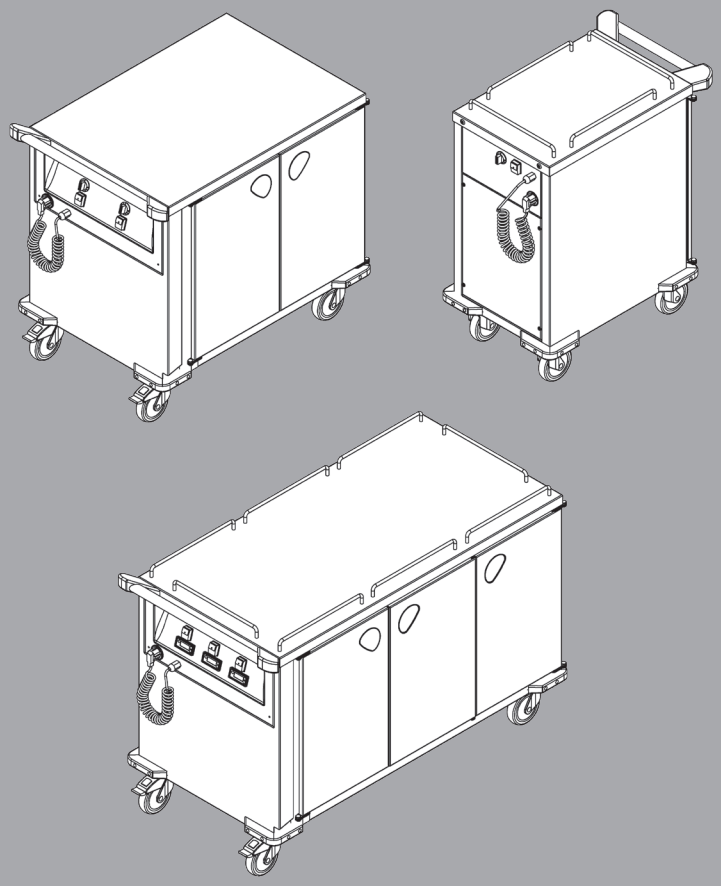
B.PRO
CATERING SOLUTIONS



B.PRO FOOD TRANSPORTATION CART STW 1/2/3

Translation of the original operating instructions

General information

Copyright

Technical modifications

Subject to modifications for the purpose of technical improvement.

Product documentation

Translation of the original operating instructions:
Target group: operating personnel, kitchen directors.

Typographical conventions

☞ 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.

Warnings

⚠ **Signal word!**

Type and source of danger
Possible consequences of non-compliance with the warnings.
➨ Measures to avoid dangers and the consequences thereof.

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

Caution warns of possible light bodily injuries and damage to property.

Warning warns of possible serious bodily injury.

Danger warns of possible highly severe/fatal bodily injury.

Contents

About this product

Application

The B.PRO food transportation cart STW 1/2/3 was designed for the following applications:

- Temperature maintenance of food in standard food containers or on standard food trays
- Refrigeration of food in standard food containers or on standard food trays, in combination with eutectic plates (coolant accumulators)
- Transportation of food in standard food containers or on standard food trays

The B.PRO food transportation cart STW 1/2/3 is not suitable for heating up or cooking food. The B.PRO food transportation cart STW 1/2/3 is not suitable for cooling down hot food.

The B.PRO food transportation cart STW 1/2/3 may not be used as a room heater.

The B.PRO food transportation cart STW 1/2/3 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 B.PRO food transportation cart STW 1/2/3 is made of stainless steel as standard.

The unit body is double walled and insulated. Each compartment has nine pairs of molded support grooves. The front of the unit is closed via one, two or three double walled, insulated unit doors. The unit door(s) have been provided with a snap-in lock.

The B.PRO food transportation cart STW 1/2/3 is also available with an optional float rail on the unit top.

Operation

The B.PRO food transportation cart STW 1/2/3 can be loaded with standard food containers of type GN 1/1 or standard food trays.

The On/Off switch used for starting and ending temperature maintenance is located on the front of the unit.

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

The B.PRO food transportation cart STW 2/3 is available with two different temperature control systems:

Mechanical temperature control

- Mechanical capillary-tube thermostat
- Rotary knob allows analog adjustment of temperature (“10” corresponds to a temperature of 85 °C)

Electronic temperature control

- Exact setting of the setpoint temperature in 1-degree steps covering a range of 30 °C to 85 °C
- Display of the current temperature inside the unit for each compartment

The three models of the B.PRO food transportation cart STW 1/2/3 differ in the following features:

B.PRO food transportation cart STW 1

- One compartment which can accept up to 9 standard food containers of type GN 1/1
- Push handle on the same side as the unit door
- Operation elements across from unit door
- Four swiveling rollers, two of which are equipped with a locking brake

B.PRO food transportation cart STW 2

- Two compartments which can accept up to 18 (2 x 9) standard food containers of type GN 1/1
- Push handle on the same side as the operating components
- Operating components on the side (in relation to door front)
- Two swiveling rollers with a locking brake, two fixed rollers

B.PRO food transportation cart STW 3

- Three compartments which can accept up to 3 x 9 standard food containers of type GN 1/1
- Push handle on the same side as the operating components
- Operating components on the side (in relation to door front)
- Two swiveling rollers with a locking brake, two fixed rollers

Standard model

The standard model of the B.PRO food transportation cart STW includes:

- Up to three unit compartments, depending on the model
- Impact corner guards on unit corners
- STW 1: Four plastic swiveling rollers, two with locking brake
- STW 2/3: Two swiveling rollers and two plastic fixed rollers, two of which with locking brake

Options and accessories

The B.PRO food transportation cart STW 1/2/3 is available with the following optional equipment:

- Circumferential impact protection strip
- STW 1: Two swiveling rollers and two plastic fixed rollers, two of which with locking brake
- STW 2/3: Four plastic swiveling rollers, two with locking brake
- Roller model available in different materials and diameters
- Roller arrangement “B”: Rollers at the middles of the sides instead of the corners (STW 2/3 only)
- Hitch and coupling (STW 2/3 only)
- Float rail

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.

Cleaning and maintenance

For cleaning and maintenance tasks, or to replace parts, disconnect the unit from the power supply. During the work to be performed, keep the mains and/or unit plug in a suitable place and protect it from moisture, damage and dirt.

About this product

Application

The unit may only be used for the applications specified.

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

Conditions of use

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

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

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.

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.

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

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.

Avoid opening the unit door(s) unnecessarily during temperature maintenance.

Always keep covers on the standard food containers.

Always keep cloches on food in trays.

Eutectic plates (coolant accumulators)

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

Loading capacity of the unit top

Do not place items weighing more than 50 kg on the unit top.

Hot unit parts, objects and food

The unit interior and objects contained within the unit (e.g. standard food containers) heat up during operation (up to approx. 85 °C) and can cause burns.

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

The food which is temperature maintained can cause scalding.

Warm unit exterior

The unit exterior becomes warm during operation.

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

Hygiene regulations

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

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 door(s) closed while changing its location. Standard food containers/trays can fall out of the unit when it is pushed.

With the unit door(s) closed, the unit can be tilted to an angle of 10°. 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 using both hands. 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.

The unit fulfills the requirements of the hygienic design H 1.

Cleaning frequency

Clean the unit thoroughly after each use.

Cleaning method

Use only approved cleaning methods.

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

Cleaning agents for temperature display

Unit with electronic temperature control

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

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

- ethyl alcohol, isopropyl alcohol and higher alcohols
- acetone
- cleaning benzene
- turpentine
- acetic ester

Power plug

Unplug the power plug before cleaning the unit. Water 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, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO 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, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO Service

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

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).

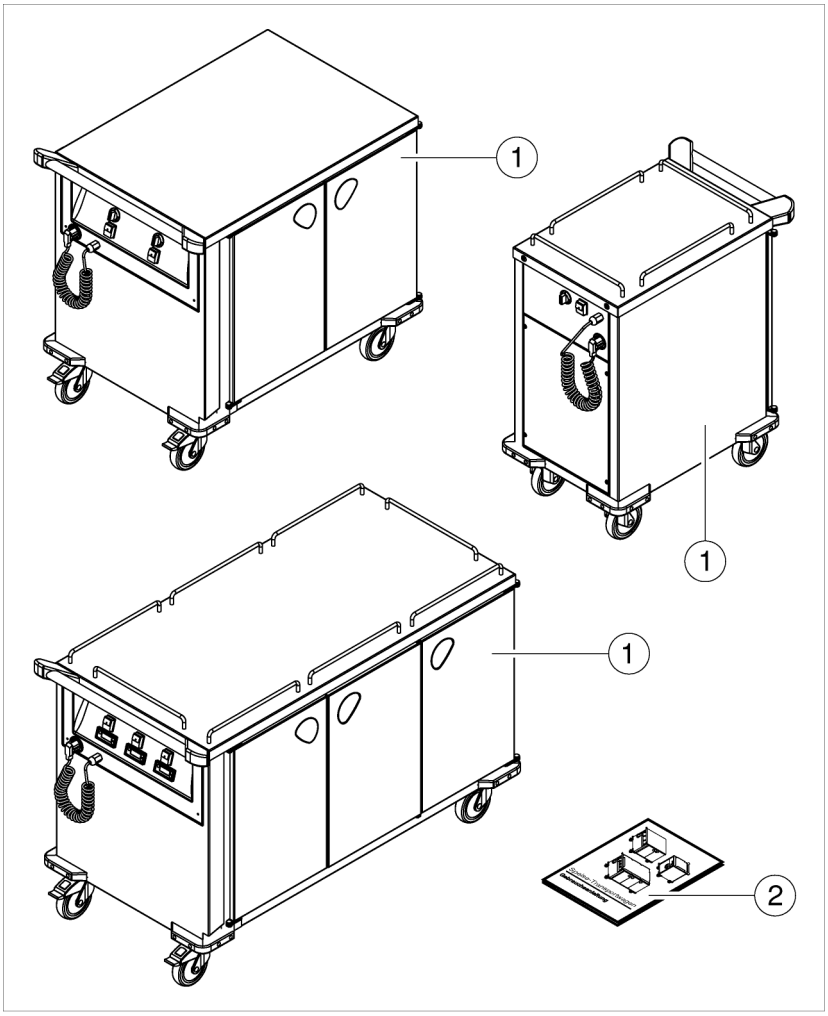
- Record on the waybill (description of defect) any damage incurred during transportation, doing so in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify B.PRO of the damages with the waybill.

  – or –

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

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

Scope of delivery



(1) B.PRO food transportation cart STW 1, STW 2 or STW 3
(2) Operating instructions

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 any protective foil from the interior of the compartment(s) and the exterior of 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 B.PRO.

- 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

Setpoint temperature

Unit with electronic temperature control

i The unit with electronic temperature control is delivered with the setpoint temperature set to 85 °C as default. The temperature in the unit is adjusted to this value during temperature maintenance. The setpoint temperature can be changed if necessary.

↳ Section “Setting the setpoint temperature” on page 16.

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 unit empty for approx. 2 hours before the initial use.

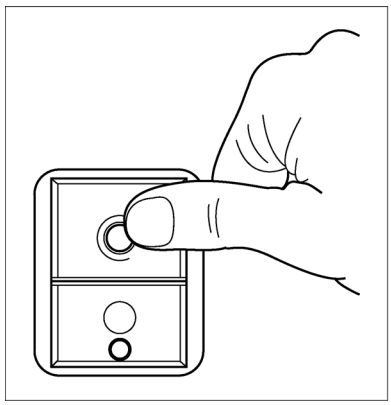
✓ Unit door(s) closed

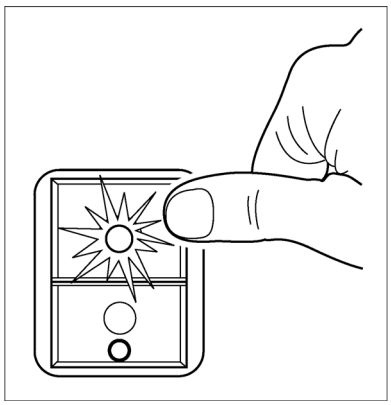
⚠ **Caution!**

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

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

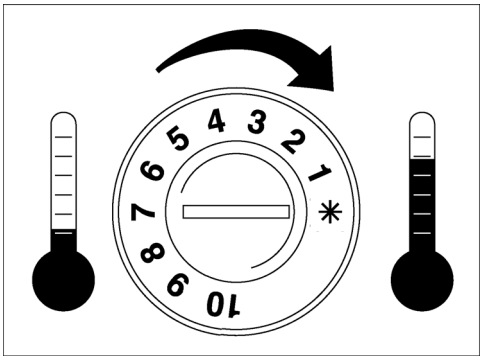
- ➨ Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
- ➨ Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- ➨ Plug the power plug into the electrical outlet.
- ➨ Switch on all unit compartments with the On/Off switch.
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





Unit with mechanical temperature control

- Set rotary knobs of all unit compartments to the highest level.

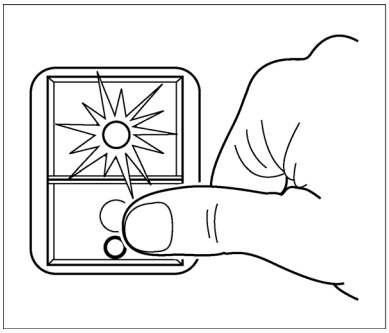


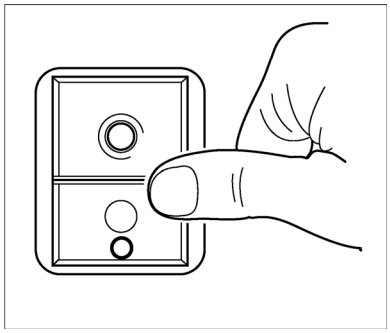
- Heat unit approx. 2 hours.

Unit with electronic temperature control

- Heat unit at the factory-set setpoint temperature for approx. 2 hours.

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





- Air out all unit compartments.

Connecting the unit

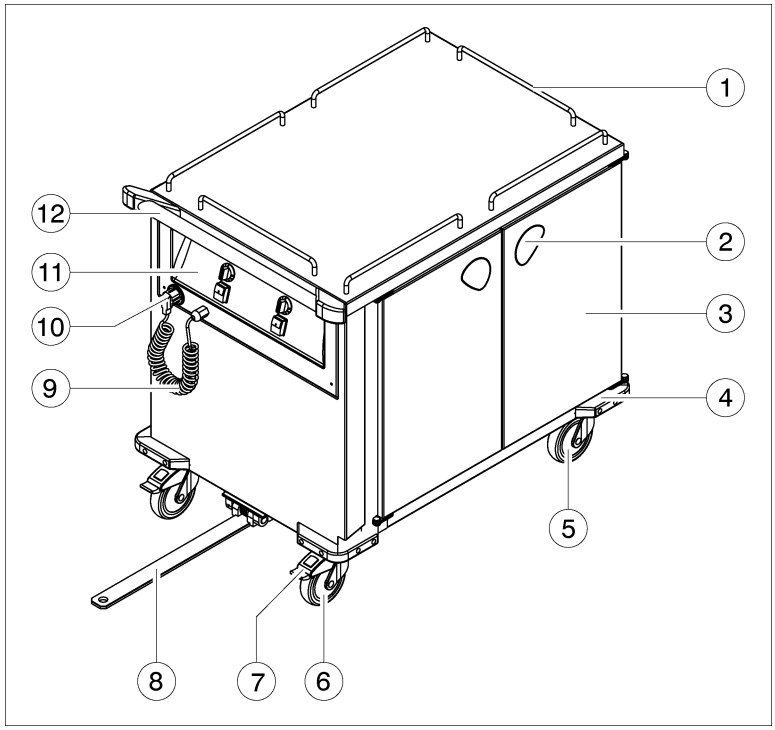
⚠ Caution!

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 foil is left in the interior or on the exterior of the unit compartment(s).
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- Plug the power plug into the electrical outlet.

Operation

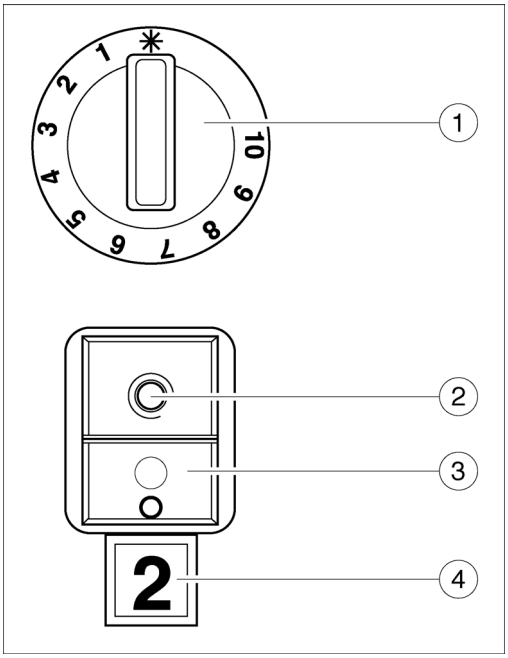
Unit overview



(1) Float rail (optional)
(2) Door handle
(3) Unit door
(4) Impact corner guard
(5) Fixed roller (with STW 1: swiveling roller)
(6) Swiveling roller
(7) Locking brake
(8) Hitch (optional)
(9) Power cable
(10) Power plug retainer
(11) Temperature control
(12) Push handle

Overview of temperature regulation

Mechanical temperature control

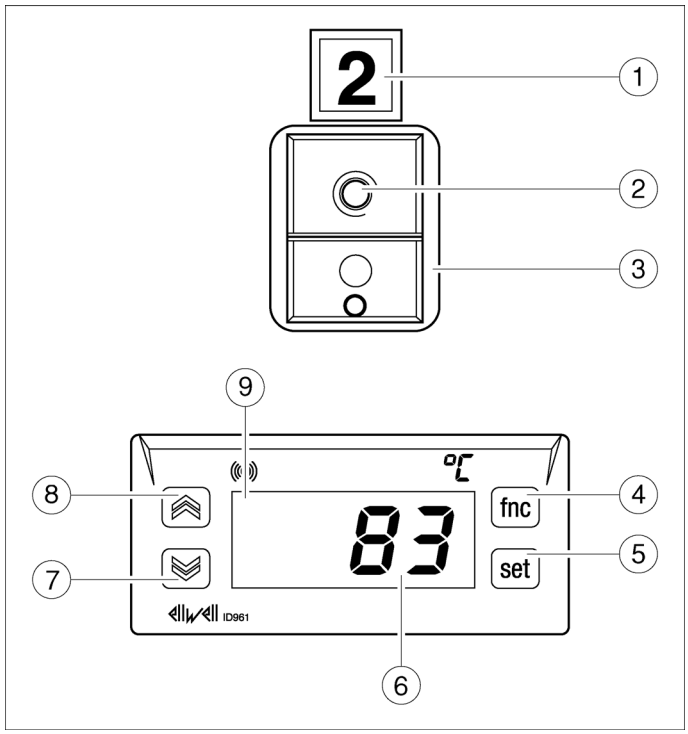


(1) Rotary knob for setting the setpoint temperature in the unit
(2) Operation indicator LED
(3) On/Off switch
(4) Compartment number identification (only with STW 2 and STW 3)

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

The desired setpoint temperature in the unit can be set exactly (not in fixed steps) for each individual compartment. The setting value “10” corresponds to a maximum setpoint temperature of 85 °C.

Electronic temperature control



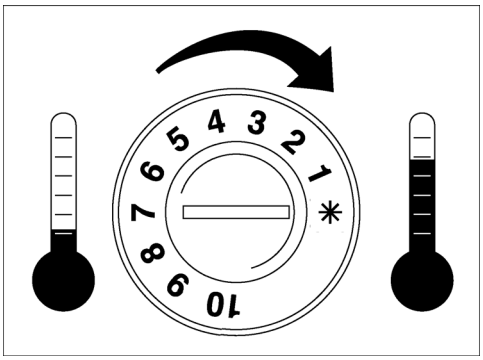
(1) Compartment number identification (only with STW 2 and STW 3)
(2) Operation indicator LED
(3) On/Off switch
(4) “fnc” button: switches to previous menu.
(5) “set” button: displays the setpoint temperature (press once) and allows the setpoint temperature to be changed via the “up” and “down” buttons (press twice).
(6) Temperature display
(7) “down” button: reduces the setpoint temperature.
(8) “up” button: raises the setpoint temperature.
(9) “alarm” LED: illuminates if a fault is present in the unit.

The desired setpoint temperature can be set individually for each compartment. Temperature control enables a setting in 1-degree steps covering a range of 30 °C to 85 °C.

Setting the setpoint temperature

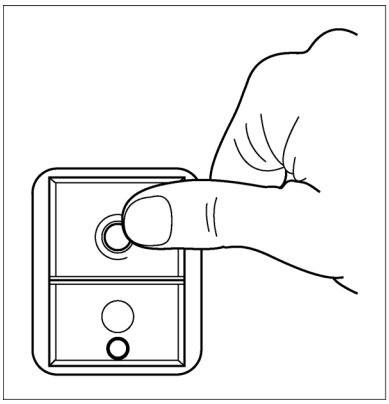
Unit with mechanical temperature control

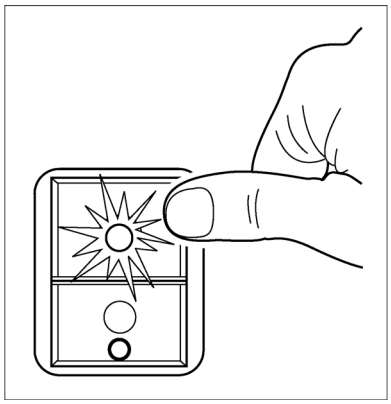
- Set the rotary knob of the corresponding unit compartment to the desired level.



Unit with electronic temperature control

- Plug the power plug into the electrical outlet.
- Switch on the desired unit compartment with the On/Off switch.
  The operation indicator LED illuminates.





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 the “set” button on the temperature control of the desired compartment twice in succession.

  After the initial pressing of the “set” button, the temperature display shows `set`, and after the second pressing, it shows the current set setpoint temperature.

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

  – or –

  The setpoint temperature is increased with the “up” button.

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

➥ Wait approx. 30 seconds after setting is complete.
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.

– or –

Press the “fnc” button twice in succession.

After the initial pressing of the “fnc” button, the temperature display shows `set`, and after the second pressing, it shows the current actual temperature in the unit.
The last setting of the setpoint temperature is saved.

Preheating the unit

ℹ If the unit is to be used for maintaining the temperature of food, it must be preheated for at least 60 minutes before it can be loaded with food.

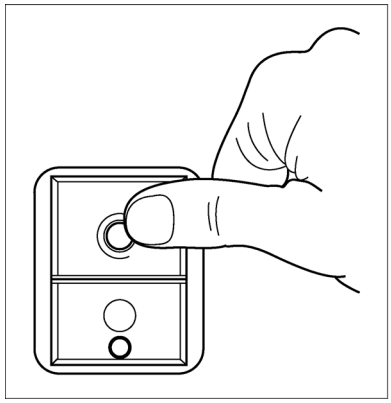
✓ Unit door(s) closed

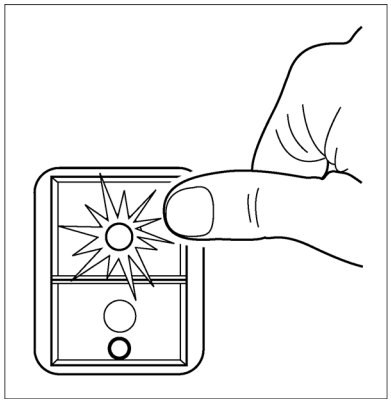
➥ Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.

➥ Ensure that there are no eutectic plates (coolant accumulators) inside the unit.

➥ Plug the power plug into the electrical outlet.

➥ Switch on the desired unit compartment(s) with the On/Off switch.
The operation indicator LED illuminates.





➥ Change the setpoint temperature if necessary.
↳ Section “Setting the setpoint temperature” on page 16.

➥ Preheat the unit for at least 60 minutes.

Loading the unit

✓ 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(s).

➥ Insert standard food containers or standard food trays into the unit.

➥ Close unit door(s).

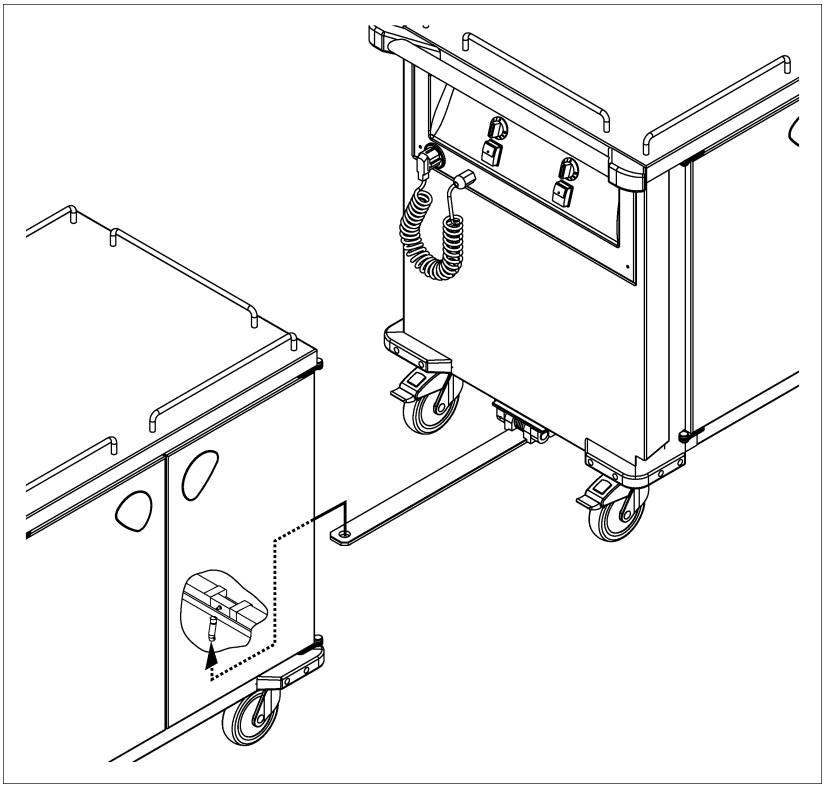
Coupling carts together

Food transportation cart STW 2/3 with hitch

i For a change of location, correspondingly equipped carts can be coupled together by means of a 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 device 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 the locking pin out of the pin (the locking pin is fastened with a chain to the cart).
- 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.

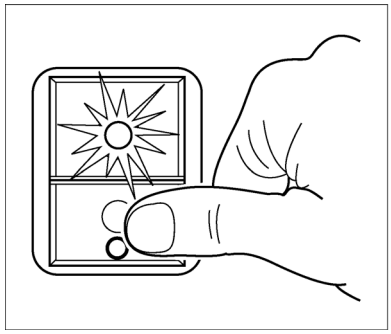
- Insert the locking pin into the corresponding hole of the pin.
  The hitch is fastened.

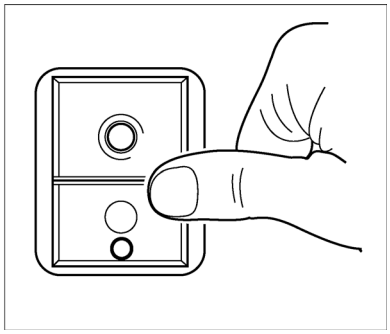
i The locking pin secures the coupled hitch on the pin of the pulling cart. Insert the locking pin into the corresponding hole of the pin again after uncoupling. This ensures that the locking pin does not drag on the floor and thus does not get lost.

Moving the unit to a new location

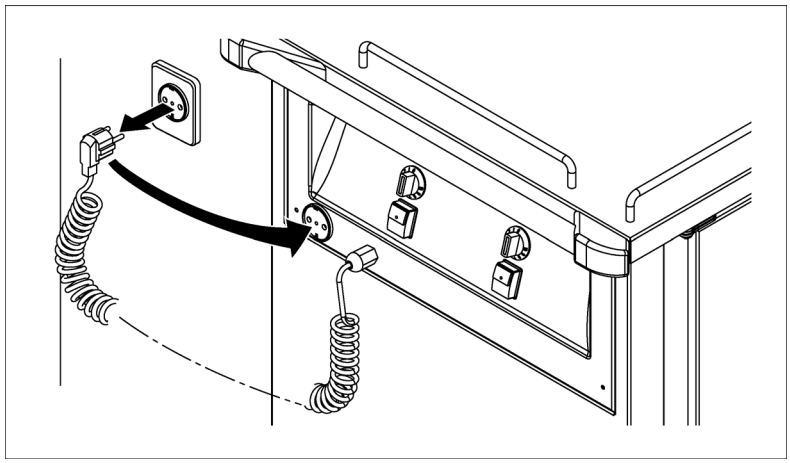
✓ Unit door(s) closed

➨ Switch on the unit compartment(s) with the On/Off switch.
The operation indicator LED goes out.





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



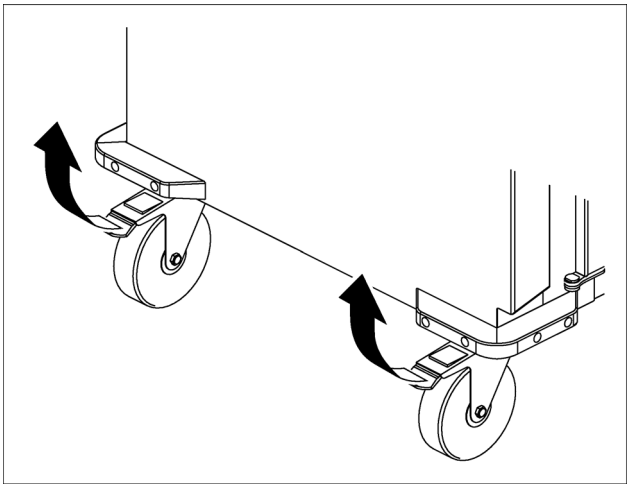
➨ Ensure that no objects are located on top of the unit.

⚠ Caution!

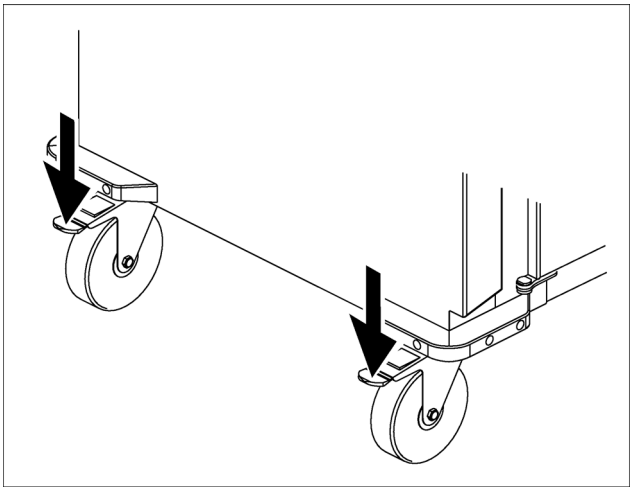
Be careful not to jam your foot!
Your foot can be pinched and injured when you release or lock the locking brake.

➨ 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.



Keeping food warm (temperature maintenance)

✓ Unit has been preheated 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 unit compartment(s) with the On/Off switch.
- Change the setpoint temperature if necessary.
  ↳ Section “Setting the setpoint temperature” on page 16.
- Maintain the temperature of the food as long as desired.

Refrigerating food

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

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

B.PRO food transportation cart STW 2, STW 3

☞ It is **not** permissible to use the unit for the simultaneous refrigeration and temperature maintenance of food (e.g. refrigeration in compartment “1” and temperature maintenance in compartment “2”).

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

Removing food

⚠ **Warning!**

Hot interior of unit/hot standard food containers!
When maintaining the temperature of food, the interior of the unit and the standard food containers or other objects contained it it can become hot and cause burns.

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

⚠ **Warning!**

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

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

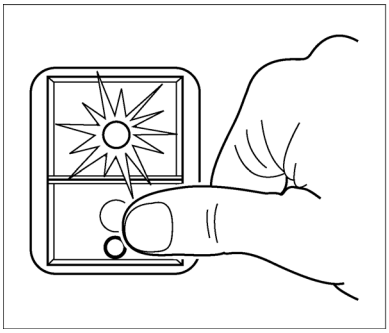
- Open unit door(s).
- Remove standard food containers/standard food trays.

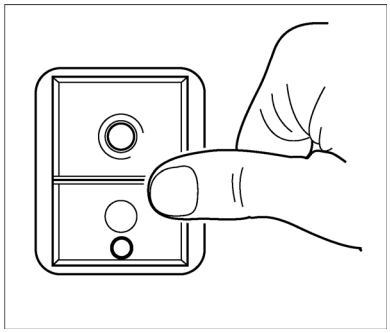
☞ The unit must be cleaned thoroughly after use.
↳ Chapter “Cleaning and care” on page 25.

Shutting down

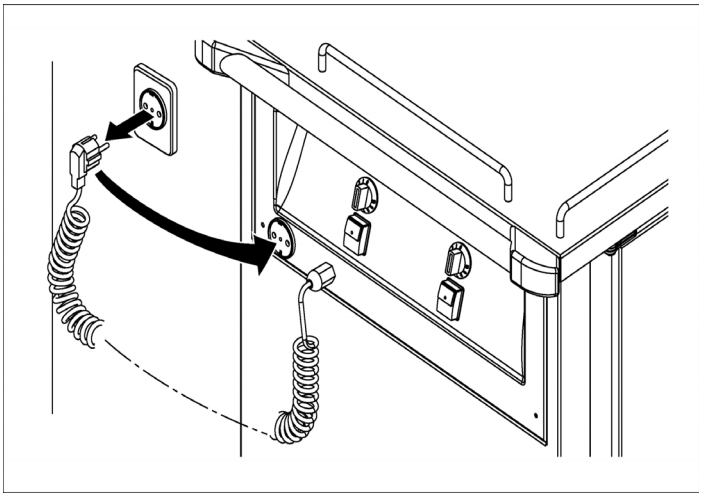
Shutting the unit down

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





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



Help in the event of problems

Operation indicator LED does not illuminate

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 28.
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 28.

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

Cause	Action
Temperature setting set too low.	➨ Set higher temperature. ↳ Section “Setting the setpoint temperature” on page 16.
The unit electronic system is defective.	➨ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 28.

Operation indicator LED illuminates, but unit compartment remains cold

Cause	Action
The unit electronic system is defective.	➨ Notify a facility authorized to carry out repairs. ↳ Chapter “Repairs” on page 28.

Temperature display shows the message “E1” and the “alarm” LED illuminates.

Unit with electronic temperature control

Cause	Action
Electronic temperature sensor is broken.	➨ Check temperature sensor and connection for damage. ➨ Notify a facility authorized to carry out repairs if necessary. ↳ Chapter “Repairs” on page 28.
Short circuit of electronic temperature sensor.	➨ Check temperature sensor and connection for damage. ➨ Notify a facility authorized to carry out repairs if necessary. ↳ Chapter “Repairs” on page 28.

Corrosion of stainless steel parts

➨ Remove the areas of corrosion.
↳ Section “Removing areas of corrosion on stainless steel” on page 26.

The unit has external damage

➨ Shut the unit down.
↳ Chapter “Shutting down” on page 22.
➨ Secure the unit from being started up accidentally.
➨ Notify a facility authorized to carry out repairs.
↳ Chapter “Repairs” on page 28.

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 frequency

The unit must be thoroughly cleaned after each use.

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 B.PRO.

Steam-jet devices and high-pressure cleaners are not permissible.

Cleaning agents

Cleaning agents for light soiling:

- Detergent
- Soft cleaning cloth
- B.PRO microfiber cleaning cloth (use with water only)

Cleaning agents for heavy soiling:

- Commercially available stainless steel cleaning agent, e.g. DeepClean Stainless Steel Unit with electronic temperature control

☞ The plastic cover of the temperature display may not be cleaned with stainless steel cleaning agents, as its surface can be scratched by them.

Cleaning the unit

➨ Unplug power plug from the electrical socket and insert it into the power plug retainer.

➨ Ensure that the unit interior has cooled down.

➨ Clean the unit with the cleaning methods and cleaning agents described above.

➨ After cleaning with a stainless steel cleaning agent, rinse with plenty of water.

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

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, B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - B.PRO 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 A3 or the corresponding national regulations.

Repairs

Authorized persons

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

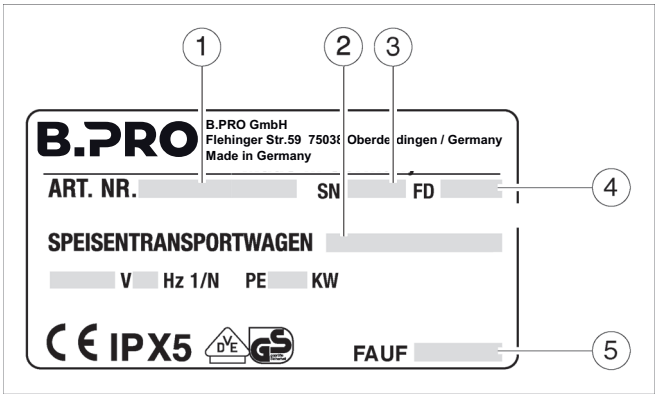
- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO Service

Description of problem

In order to assess the problem B.PRO Service requires the following information from the rating plate:

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

The rating plate is located near the operating components.



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

Spare parts

The following information is required when ordering spare parts:

- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity

↳ Refer to the service CD-ROM and service documentation (available from B.PRO Service).

Address B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
GERMANY
Phone +49 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

Disposing of the unit

ℹ When disposing of old electrical or electronic appliances via regular council refuse, a potential danger for the environment and for health may occur due to specific contents of the appliances.
The unit should therefore never be disposed of via normal municipal waste disposal but must be separated and disposed of by the waste collection for electrical appliances (e.g. a specialised disposal plant).
To indicate this situation, the unit is marked with this symbol in accordance with DIN EN 50419, Marking of electrical and electronic devices dance with Article 11(2) Article 11(2) of Directive 2002/96/EG (WEEE). If necessary, other special national regulations governing disposal must also be observed.

- Render the unit and door locks unusable prior to disposal (e.g. by cutting off the mains plug).
- Transport the unit to a disposal point for electrical appliances (e.g. specialist disposal firm).

☞ This product may not be disposed of with other commercial waste.

☞ Further information on disposal is available from the dealer or from B.PRO Service.

↳ Section "Address" on page 29.

Technical data

General data

Dimensions, weight and loading (standard model)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load in kg
STW 1	745	505	915	39,5	100
STW 2	1009	714	915	68,5	150
STW 3	1379	714	915	97	200

Capacity: Gastronorm containers per unit compartment

Gastronorm container	Loading variations (Each column represents a loading variation)																	
GN 1/1 – 200	2	1	1	1	1	1	-	-	-	-	-	-	-	-	-	-	-	-
GN 1/1 – 150	-	1	1	-	-	-	3	2	2	1	1	1	1	-	-	-	-	-
GN 1/1 – 100	-	1	-	2	1	-	-	1	-	3	2	1	-	4	3	2	1	-
GN 1/1 – 55	1	-	2	1	3	5	-	1	3	-	2	4	6	1	3	5	7	9

Temperature, compartment interior

30 °C to 85 °C

Number of support grooves

9 pair per compartment

Distance between support grooves

57.5 mm

Electrical data

Connection values

Model	Voltage	Rating
STW 1	220 to 240 V AC, 50 Hz	400 W
STW 2	220 to 240 V AC, 50 Hz	1000 W
STW 3	220 to 240 V AC, 50 Hz	1,500 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 to 32 °C
Relative humidity:	without condensation

Environmental conditions – storage, transportation

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

Emissions

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

Material

CNS 18/10

Ordering information

STW 1	Article number:	572 158
STW 2	Article number:	572 159
STW 3	Article number:	572 160
Operating instructions	Document number:	154 154

Accessories

Standard food trays	Article numbers:	↳ B.PRO price list
Standard food container	Article number:	↳ B.PRO price list
Eutectic plates	Article number:	↳ B.PRO price list
B.PRO microfiber cleaning cloth	Article number:	126 999
Cleaning and -care agent DeepClean Stainless Steel	Article number:	511 895
Service CD	Article number:	572 123

Standards, guidelines, inspection seal

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/distribution carts

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

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

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

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

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

Document No. 154 154 en Version 4.0 – 10/21

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