

MOBILE STACKING UNITS, HEATED:  
PLATE DISPENSER 2 SHE/2 SHVS  
BASKET DISPENSER CHV  
PLATFORM DISPENSER CHV/CEH  
UNIVERSAL DISPENSER UNI-H/UNI-H KIDS

**Translation of the original operating instructions**

## General information

**Copyright** These instructions are protected by copyright. None of this information may be reproduced, distributed, used to the advantage of our competitors, or made accessible to third parties either completely or in part.

**Technical changes** Subject to modifications due to technical improvements.

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

**Typographical conventions**

-  **Important note** on special features or special cases.
-  **Explanatory information** in chapters or sections containing instructions.
-  **Cross reference** to a chapter, section or external document.
-  **Requirement** which must be fulfilled before the subsequent steps can be carried out.
-  **Action** or activity which must be carried out.

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### Unit model XYZ

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

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### Warnings



#### Signal word!

#### Type and source of danger

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.
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The signal word (caution, warning, danger) indicates the level of danger.

**Caution** warns of possible minor bodily injury or damage to property.

**Warning** warns of possible serious bodily injury.

**Danger** warns of possible highly severe/fatal bodily injury.

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## About this product

**Scope of application** Heated, mobile stacking units are designed for the following applications:

- Storage/stocking up of dry dishes
- Provision/distribution of dishes
- Heating and temperature maintenance of dry dishes

The units must not be used to dry dishes.

The units must not be used to heat rooms.

The units must not be used to store or heat up food.

The units must not be used to transport or store dangerous or toxic substances/liquids.

It is forbidden to transport persons with or on the unit or its attachments.

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

The heated, mobile stacking units are particularly suitable for catering in social facilities (clinics, retirement homes, children's day care centres), hotels, the food service industry (banquets, party services) and in-company catering (canteens, dining halls).

**Conditions of use**    **Environment**

The unit may be used when the ambient temperature is between +15 °C and +38 °C and at normal humidity (without condensation) in closed rooms.

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

**Instruction of third parties**

If the unit is lent to third parties, these persons must be instructed in the safe handling of the unit and possible dangers must be pointed out.

**Product features**    **General information**

The heated, mobile stacking units are made of stainless steel. The stainless-steel surface is micro-polished.

All heated, mobile stacking units are enclosed in a housing cover.

**Handling and operation**

Stacked items are stacked on a stacking platform. The distribution height of the stacking platform can be set by hooking and unhooking springs.

The units are equipped with four steering castors, two of which have castor brakes.

A safety push handle allows the unit to be moved easily. Stable corner guards protect the unit from damage.

The plate dispensers SHE are equipped with a static heating system; all other stacking units feature convection heating. The temperature control is based on a mechanical capillary-tube thermostat.

The required setpoint temperature can be set continuously on the unit using the rotary knob below the push handle (except on plate dispenser 2 SHVS 26).

The maximum setting "10" corresponds to a temperature of about 110 °C.

Plate dispenser 2 SHVS 26 has a permanently pre-set setpoint temperature of around +140 °C.

The unit has an On/Off switch.

Overload protection prevents the unit from overheating.

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**Plate dispenser 2 SHE**

The plate dispenser features a stacking platform, which comprises a wire basket. The plate dispenser is suitable for dinner plates with a diameter between 210 and 260 mm or 260 and 310 mm. The guide rods in the stacking well can be adjusted to the plate diameter with three setting ranges for small, medium-sized and large plates. The plate dispenser is optionally available with a lid lock.

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**Plate dispenser 2 SHVS**

The plate dispenser features a stacking platform, which comprises a wire basket. Fitted with two convection heaters, the plate dispenser is designed to heat up wax-core plates only. The plate dispenser is suitable for wax-core plates 260 mm in diameter. The plate dispenser's metal lids can be locked.

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**Basket dispenser**

The basket dispenser is equipped with a stacking platform made of stainless steel. The basket dispenser is designed for the stacking of baskets which can be filled with dishes (cups, plates and bowls). The basket dispenser can be loaded with baskets having a height of 75 and 115 mm. Nine baskets 75 mm high or six baskets 115 mm high can be stacked one on top of the other.

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**Platform dispenser**

The platform dispenser is fitted with a stainless-steel stacking platform. The stacking platform can be loaded directly with dishes (cups, plates, bowls and dishes) and/or jugs and pots. The platform dispenser features an interior panel which prevents dishes from becoming jammed.

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**CEH platform dispenser**

The platform dispenser is fitted with a stainless-steel stacking platform. The platform dispenser is equipped with two convection heaters. The stacking platform can be loaded directly with dishes (cups, plates and bowls) and/or jugs and pots. The platform dispenser features an interior panel which prevents dishes from becoming jammed. The insulated metal lid of the platform dispenser enables the energy-efficient heating of the interior.

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**Universal dispenser**

The universal dispenser is fitted with a stainless-steel stacking platform. The stacking platform can be loaded with dishes (cups, plates and bowls) directly.

The guide rods can be used to divide the stacking platform into different sections as required.

The universal dispenser features an interior panel which prevents dishes from becoming jammed.

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A device with the type designation Kids has a reduced body height.

**Cleaning**

The stacking platform can be removed for thorough cleaning.

## Safety

**General information** The unit has been built to state-of-the art standards. All the requirements necessary to ensure safe operation have been met. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these hazards.

### Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The owner is responsible for ensuring that safety precautions in these operating instructions are observed.

### Warnings

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

### Operating instructions

These operating instructions must be read carefully prior to commissioning.

The owner is responsible for ensuring that all users have read these instructions before using the unit. Store these operating instructions in a location which is always accessible to operating personnel.

### Cleaning and maintenance

Disconnect the unit from the power supply before cleaning or maintenance work or replacing parts. Keep the mains and/or unit plug in a suitable place where it is protected from moisture, damage and dirt while carrying out work.

### About this product **Scope of application**

The unit may only be used for the applications specified.

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

### Conditions of use

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

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



### Caution!

#### Injury or damage

If explosive materials or containers are stored in the unit and the unit is put into operation, this may cause an explosion and subsequent injury and property damage.

- Do not use this unit to store any explosive materials, such as aerosols with flammable propellant.
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### Transport **Upright transport position**

Transport the unit in an upright position only.

**Transport with a truck or delivery vehicle**

The unit may only be transported in a truck or delivery vehicle which features a loading ramp. The loading ramp must not exceed an angle of inclination of 15°.

Only transport the unit when the castor brakes are released. Secure the unit to prevent it from moving around. It is not permitted to transport the unit using on the castor brakes to secure it. Secure the unit against vertical movement during transport. Use padded locking bars.

**Protective films**

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

**Commissioning    Adjustment of guide rods**

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**Plate dispenser 2 SHE**

The guide rods must be correctly set to the size of plate being used. If they aren't, there is a danger that plates may slip between the guide rods and the stacking platform will jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. The unit interior can become hot during heating. Ensure the unit interior has cooled down before setting the guide rods.

If you change the guide rod settings, the stacking platform must be rotated around its vertical axis to ensure that the stacking platform is inserted into the guide rods without leaving a gap. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

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**Distribution height of stacked items**

The distribution height of stacked items must be adjusted to current needs when commissioning. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries. If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit. The unit interior can become hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed.

The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

**Location**

Do not operate the unit next to equipment which emits large amounts of steam, such as a dishwasher. Steam can cause moisture condensation on the unit.

When the unit is connected to the mains, there is a danger of the moisture film causing a short-circuit or an electric shock.

**Commissioning after storage**

When the unit is brought from a cold storage room into a kitchen, moisture contained in the room air condenses on the surface and inside of the unit. When the unit is connected to the mains, there is a danger of the moisture film causing a short-circuit or an electric shock. Do not operate the unit until it has reached room temperature.

**Mains connection**

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

The unit must not be used if the insulation on the mains cable or the mains plug is damaged. The mains plug is only to be plugged in or unplugged when the unit is switched off. Otherwise, the unit's electrical system and the mains socket outlet may become damaged.

Only unplug by pulling on the mains plug housing.

**Handling and operation**

**General Information**

The user must be aware of the hazards that the unit presents and be able to assess them. The unit may only be used by persons whose physical, sensory or mental abilities are not subject to any restrictions relevant to operating the unit. The unit may only be used when it is in proper working order. Secure the unit against accidental use if it is damaged. Have an authorised service point perform repairs immediately.  
 ↳ Chapter "Repairs"

**Warning signs**

The following warning sign is attached to the unit:

Warning sign	Meaning – Mounting position
	"Warning: hot surface" in compliance with DIN 4844-2
	"Synthetic baskets to Setting 8 only" The rotary knob may be set to max. level of "8" if the unit is loaded with synthetic baskets.

Replace any illegible, damaged or missing warning signs immediately.

**Distribution height of stacked items**

The distribution height of stacked items set during commissioning may need to be adjusted. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries. If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit. The unit interior can become hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect.

There is a risk of serious injuries in this case. The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

### **Orientation of the stacking platform**

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#### **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 stacking unit. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. In addition, fingers may become clamped and pinched if the stacking platform is oriented incorrectly.

If you change the guide rod settings, the stacking platform must be rotated around its vertical axis to ensure that the stacking platform is inserted into the guide rods without leaving a gap. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

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#### **Loading**

Do not place synthetic dishes in the unit. The unit and/or the synthetic dishes may become damaged.

The platform surface must be loaded evenly at all times to prevent the platform from jamming and the stacked goods from tipping over.

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#### **Plate dispenser**

Plates no smaller than the smallest diameter permitted by the plate dispenser may be inserted into the plate dispensers (210 mm or 260 mm). If they aren't, there is a danger that plates may slip between the guide rods and the stacking platform will jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. The same risk is present if the guide rods were not adapted to the diameter of the currently stacked plates. For this reason, the guide rods must be re-adjusted to the new plate size each time the plate diameter is changed in plate dispensers which are designed for variable plate sizes.

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

Only wax-core plates may be stacked in plate dispenser 2 SHVS 26. There is a risk of plates being damaged by the bar attached to the inside of the lid if porcelain plates are loaded into the unit.

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**Basket dispenser**

The stacking platform may only be loaded with baskets, i.e. never with dishes directly. When loading with dishes, the stacking platform could become jammed by the stacked items. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. The baskets must not be filled to the point where stacked items protrude above the upper edge of the basket; otherwise, the stacking platform could become jammed by the stacked items jutting out from the basket edge. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case. The rotary knob may be set to max. level of "8" if the unit is loaded with synthetic baskets. Otherwise, the synthetic baskets can be damaged.

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**Load-bearing capacities**

Load unit with the quantities of dishes indicated in the technical data and do not exceed the upper weight limit when loading; otherwise, the unit or stacked items may tip over and/or be damaged. Units or stacked items which tip over can cause injuries.

**Hooded covers**

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

**Hot unit parts and objects**

The unit top and interior and objects such as dishes inside the unit become hot during operation (up to about +110 °C; up to about +140 °C for 2 SHVS 26) and can cause burns. Protection (e.g. with pot holders or protective gloves) must be used when handling hot objects.

A device with the type designation Kids heats the interior of the device to 44 °C. This prevents a critical temperature range on the exterior of the device, which could cause burns if in contact for a longer period.

**Access to temperature control**

If the unit is freely accessible to guests and unsupervised, it must be positioned in such a way that the temperature control cannot be adjusted by unauthorised persons. The unit side with the temperature control can be turned to a wall, for example.

**Castor brakes**

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

**Change of location**

Unplug the mains plug before each change of location. If you do not, the mains connection cable or the customer-supplied mains socket outlet can be damaged. The unit should be pushed only, never pulled. Always push the unit with two hands on the tube of the push handle. Depending on the weight of the unit, if you push it with just one hand it is possible you would not be able to apply the brakes quickly enough.

Be careful not to trap your hands (risk of crushing) between the unit and walls or other objects, such as cabinets.

Avoid subjecting the castors to excessive load to minimise the risk of damage to the castors:

- Do not move the unit when the castor brakes are locked
- Avoid impacts
- Move the unit carefully (without pushing it) over thresholds or steps.

If the unit is on a sloped surface, it must be secured by extra means, such as wheel chocks, in addition to applying the castor brakes to prevent it from rolling away accidentally.

The unit can be tilted to an angle of 15° when stationary before it is at risk of tipping over.

You may only cross sloped surfaces with an incline <15°.

The unit may swerve out to the side when being pushed over a sloped surface.

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

**Shutting down    Disconnecting the mains plug**

Insert and remove mains plug only while unit is switched off, as otherwise the unit electrical system and the mains socket outlet can be damaged.

Only unplug the mains plug by pulling on the mains plug housing.

**Cleaning and care    Mains plug**

Switch the unit off and unplug the mains plug before cleaning. Water penetrating into the unit can cause a short-circuit. If this happens, there is a risk of electric shock.

**Hygiene**

You must comply with the specifications in Regulation (EC) no. 852/2004 and your national hygiene regulations.

**Cleaning frequency**

Clean the unit exterior after each use. Clean the unit interior when necessary.

**Cleaning methods**

Use approved cleaning methods only.

Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.

**General information on cleaning agents**

Do not use metal parts for cleaning. Metal parts can damage the unit and/or lead to corrosion.

Do not use pointed or sharp objects for cleaning. They can damage the unit.

Do not use scouring agents. Scouring agents scratch surfaces.

**Cleaning agents for synthetic parts**

Do not use scouring agents. Scouring agents scratch surfaces.

Do not use the following cleaning agents or cleaning agents containing the following substances (material damage!):

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

**Hot unit parts and objects**

The unit top, unit interior and any objects located inside (dishes) become hot during operation (risk of burns!). Allow the unit to cool for at least 20 minutes before cleaning.

**Maintenance Periodical electrical safety inspection**

Have a qualified electrician perform a periodical electrical safety inspection as per the DIN VDE 0701-0702 series of standards at least once every six months.

**Connection cable and mains plug**

Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

**Castor brakes**

Check that castor brakes work effectively on a regular basis. If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.

↳ Chapter "Repairs"

**Repairs Authorised persons**

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

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

The warranty will be invalidated if repairs are carried out by anyone else.

**Standards and guidelines**

Observe the applicable standards, guidelines and safety regulations.

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

**Product marking**

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

## Transport

### Checking for/reporting transport damage

- ☞ The unit must be checked for any damage incurred during transport (visual inspection) immediately after delivery.
- Document any damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Keep the unit and send a complaint to B.PRO about the damages and include the waybill.  
– or –  
Do not accept the unit and have the carrier return it to B.PRO.
- ☞ This procedure ensures that damage claims are handled correctly.  
The unit recipient must provide suitable proof if transport damage is reported at a later point in time.

### Scope of delivery

The scope of delivery contains the following as standard:

- Mobile, heated stacking unit
- Accessories (such as baskets)
- Operating instructions

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

### Unpacking

- Open the transport packing at the designated opening points. Do not rip or cut it!
- Check the scope of delivery.
- Remove any protective film from the unit.

### Disposing of packaging material

- ☞ Packaging materials are recyclable.
- Recycle packaging materials in a proper, environmentally responsible manner as per applicable statutory requirements.

## Commissioning

### Prerequisites for operation

- ✓ Unit has reached room temperature
- ✓ There are no signs of defects or visible damage to the unit
- ✓ Any existing protective film is completely removed

### Initial start-up

#### Heating up empty unit for the first time

- ☞ During initial start-up, the insulation material which becomes hot may cause light fumes or odours. This is why B.PRO recommends heating the unit while empty for about 2 hours before initial use.
- ✓ The unit is switched off



#### Caution!

#### Damage to the unit's electrical system

The unit's electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.

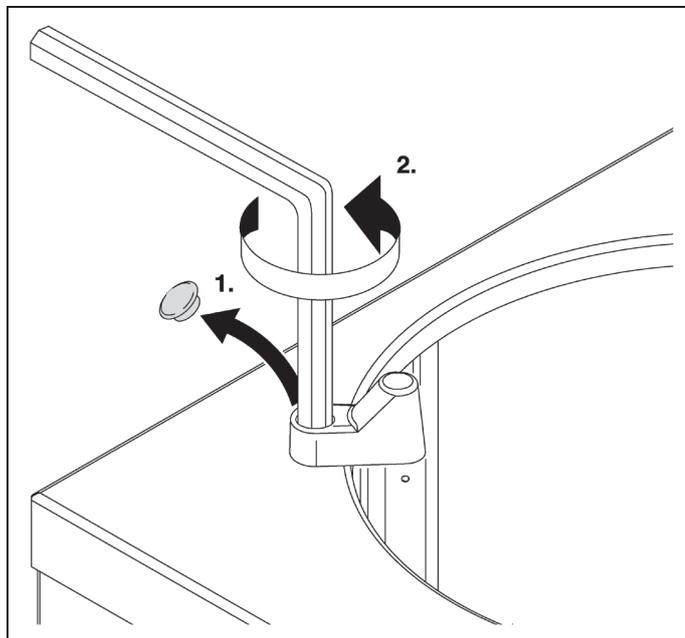
- 
- Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
  - Connect the mains plug to the socket outlet.
  - Switch on unit at the On/Off switch.  
The operation indicator illuminates.
  - Set the rotary knob to the highest level if there is such a knob.
  - Heat unit approx. 2 hours.
  - Switch off unit at the On/Off switch.  
The operation indicator goes out.
  - Clean the unit after it cools down.
  - ☞ Chapter "Cleaning and Care"

**Plate dispenser: Adapting  
guide rods to the plate  
diameter**

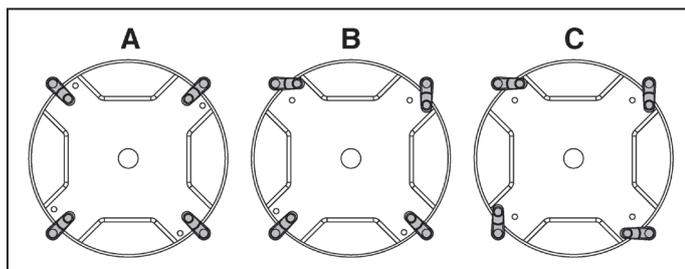
**Plate dispenser 2 SHE**

❗ The plate dispenser's guide rods can be set to three plate diameter ranges – small, medium-sized and large diameters. B.PRO recommends using the plates to be used to test which setting range is most suitable.

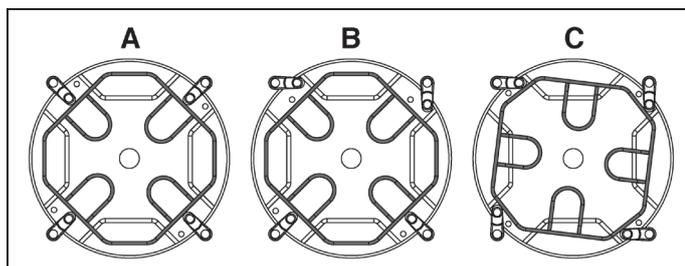
- ✓ Allen key, key size 5 mm
- Ensure that the unit interior has cooled down.
- Remove stacking platform from the stacking unit.
- Remove cover caps with a flat object for all four guide rods (1.).
- Loosen fastening screws and screw out slightly (2.).



- Raise guide rods.
- Rotate guide rods as follows and insert into the corresponding guide holes in the unit base:
  - 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 rods:
  - A: small plate diameter
  - B: medium plate diameter
  - C: large plate diameter



### Testing the distribution height of stacked items

- ❗ The distribution height of stacked items is adjusted using springs, which are used to mount the stacking platform at the top of the unit housing.
- ❗ Individual springs can be hooked/unhooked to adjust the distribution height of stacked items if necessary.
- ❗ The unit is delivered with springs fully attached in the factory (not 2 SHVS 26). B.PRO recommends testing the distribution height of stacked items using this spring setting and making adjustments if necessary.
- 🔧 Detached springs must re-attached or other springs detached if a different stacked item type is to be stacked in the unit at a later point in time which requires a change to the distribution height of stacked items.

### Plate dispenser

- 🔧 The distribution height of stacked items is set correctly if four or five plates protrude above the housing upper edge.
- Place 11 plates on the stacking platform.
- If more or fewer than four to five plates protrude above the housing upper edge remove all plates and change the spring setting.
- 🔧 Section "Setting the distribution height of stacked items"
- Retest the distribution height of stacked items after you have adjusted the spring setting.
- If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.

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**Basket dispenser**

- ☞ The distribution height of stacked items is set correctly when the top basket protrudes 2 to 3 cm above the housing upper edge.
  - Place 2 loaded baskets on the stacking platform.
  - If the top basket protrudes more or less than 2 to 3 cm over the housing upper edge, remove all baskets and adjust the spring setting.
  - ↳ Section "Setting the distribution height of stacked items"
  - Retest the distribution height of stacked items after you have adjusted the spring setting.
  - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
- 

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**Platform dispenser, universal dispenser**

- ☞ The distribution height of stacked items is set correctly if the loaded items protrude 4 or 5 cm above the housing upper edge.
- 

**Warning!****Jam in the stacking platform**

If the distribution height of stacked items is tested with the spring casing cover plate removed, a stacked item may slip into the spring casing and the stacking platform may jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect.

There is a risk of serious injuries in this case.

- Always test the distribution height of stacked items with the cover plate screwed onto the spring casing.
- 
- Place a typical number of stacked items onto the stacking platform.
  - If the stacked items protrude more or less than 4 or 5 cm above the housing upper edge, take out the stacked items, remove the spring casing cover plate and adjust the spring setting.
  - ↳ Section "Platform and universal dispensers: Removing spring casing cover plate"
  - ↳ Section "Setting the distribution height of stacked items"
  - Attach the cover plate and retest the distribution height of stacked items once you have adjusted the spring setting.
  - ↳ Section "Platform and universal dispensers: Attaching spring casing cover plate"
  - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

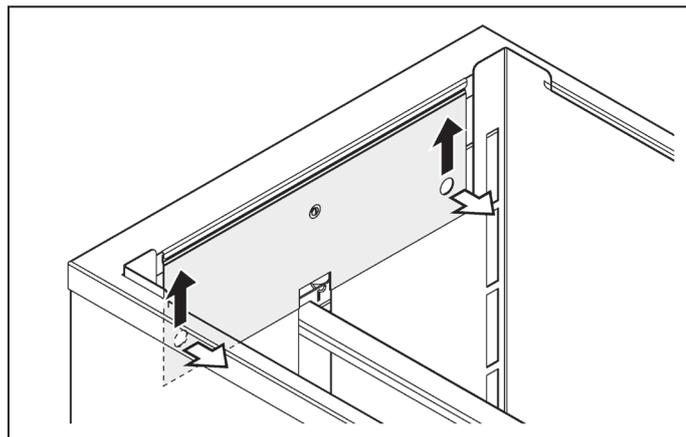
**Platform and universal dispensers: Removing spring casing cover plate**

☞ The springs are freely accessible in plate and basket dispensers once the stacking platform has been removed.

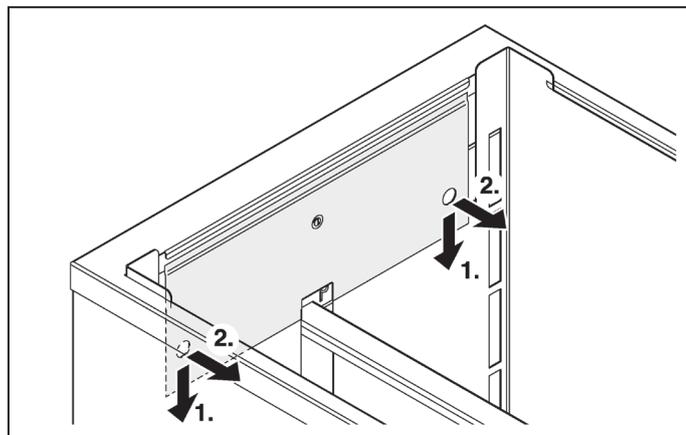
**Platform dispenser, universal dispenser**

ⓘ In platform and universal dispensers, the springs to adjust the distribution height of stacked items are located behind a cover plate, which has been fastened with a screw on the unit housing.

- ✓ Screwdriver, cross head
- Ensure that the unit interior has cooled down.
- Remove stacking platform from the stacking unit.
- Undo and remove fastening screw on the cover plate.
- Push cover plate upwards using the grip holes until it disengages from the retaining piece below.



- Push cover plate downwards using the grip holes (1.) and pull out forwards at the base (2.).



**Setting the distribution height of stacked items**

- ① Individual springs are hooked and unhooked to adjust the distribution height of stacked items.
- ① The unit is delivered with springs fully attached in the factory (not 2 SHVS 26).
- ☞ The following always applies to setting the distribution height of stacked items:
  - The springs must be unhooked and hooked in symmetrically.
  - The springs must be unhooked from the inside outward; i.e. start with the central spring when unhooking the springs.

**Caution!****Sharp start of the spring**

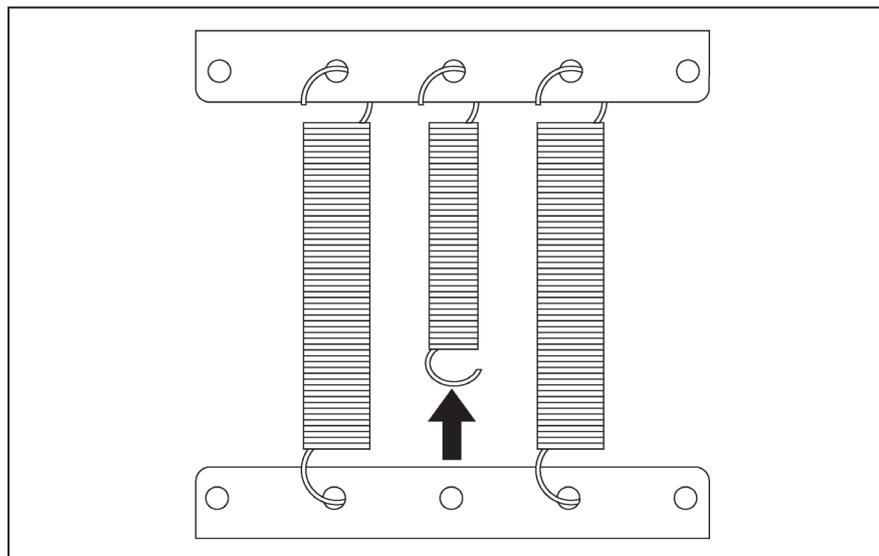
The sharp start of the spring can cause injuries to arms, hands and fingers if fitted incorrectly.

- When fitting the springs, you must ensure that the start of the spring on both sides does not point to the centre of the well.

- ☞ Detached springs must re-attached or other springs detached if a different stacked item type is to be stacked in the unit at a later point in time which requires a change to the distribution height of stacked items.

**Plate dispenser**

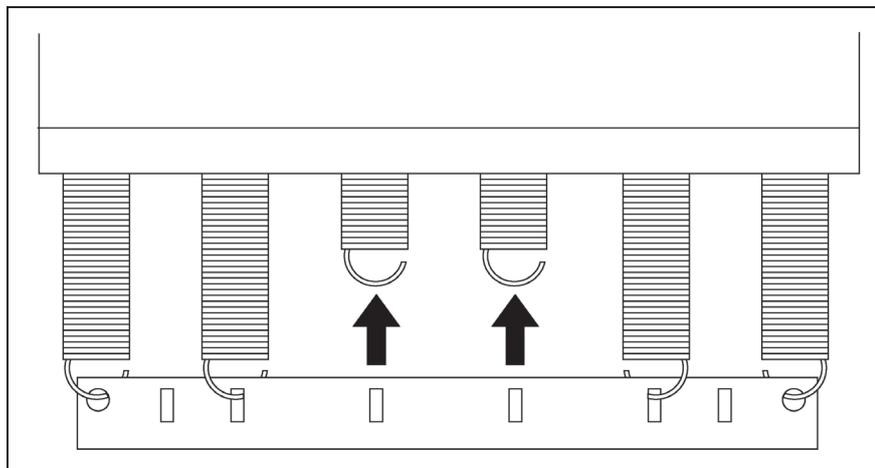
- Ensure that the unit interior has cooled down.
- Remove stacking platform.
- Attach one of the inside springs to two adjustment sides opposite each other on the lower attachment section.



- Test distribution height of stacked items and attach one of the inside springs to two other adjustment sides opposite one another if necessary.

**Basket dispenser, platform dispenser, universal dispenser**

- Ensure that the unit interior has cooled down.
- Remove stacking platform.
- Platform and universal dispensers: Remove the spring casing cover plate.
- ↳ Section "Platform and universal dispensers: Removing spring casing cover plate"
- Unhook 1 to 2 springs at the lower attachment section in the centre on both sides of the unit.



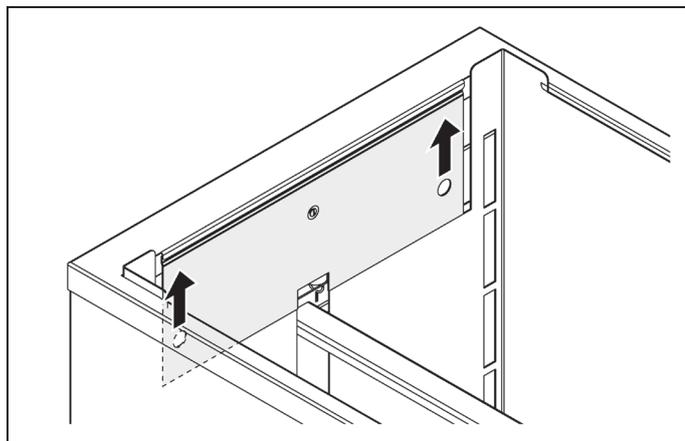
- Test distribution height of stacked items and unhook additional springs on both sides if necessary.

**Platform and universal dispensers: Attaching spring casing cover plate**

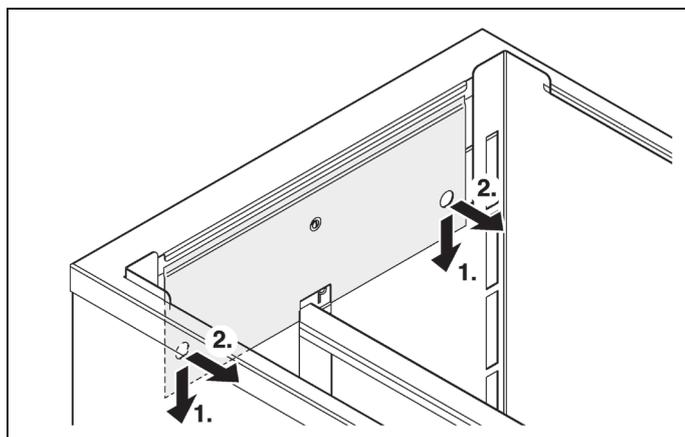
**Platform dispenser, universal dispenser**

- ✓ Distribution height of stacked items tested and set correctly
- ✓ Stacking platform is not located in the stacking well
- ✓ Screwdriver, cross head

- ▶ Insert cover plate and push upwards using grip holes until locks into place.



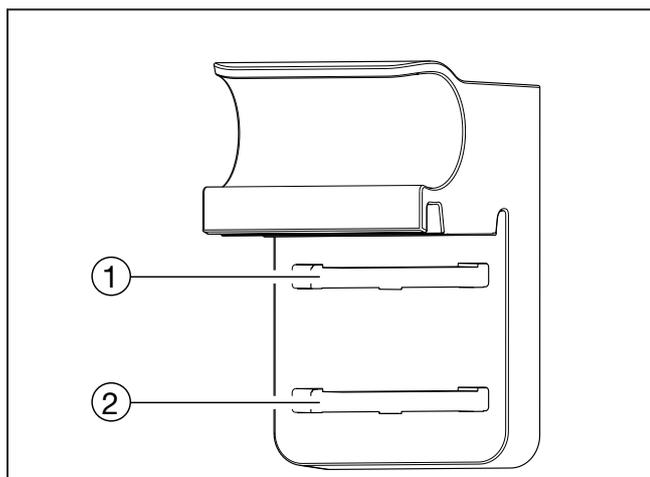
- ▶ Press the cover plate on its lower surface towards the housing and keep pressed down (1.).
- ▶ Push cover plate downwards using the grip holes until it locks into the retaining piece (2.).



- ▶ Insert and fix fastening screw.
- ▶ Insert stacking platform into the stacking well.

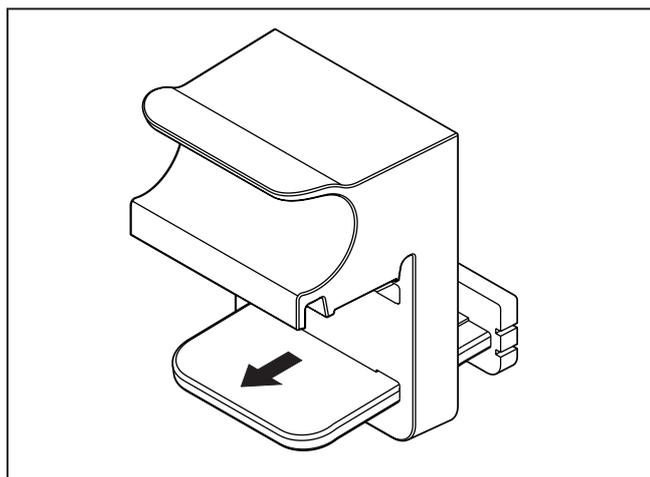
**Mounting retaining clip  
for hooded cover****Plate dispenser 2 SHE****Assemble retaining clip**

☞ Depending on the position of the retaining tongue, the retaining clip is used to mount two PC hooded covers or one EPP hooded cover.



- (1) Position for mounting PC hooded covers
- (2) Position for mounting EPP hooded cover

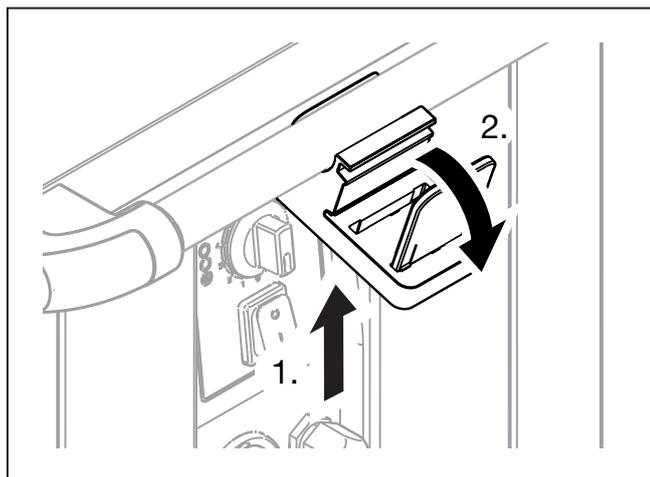
► Slide the retaining tongue into the desired mounting from behind until it will go no further.



The retaining tongue noticeably engages in the base body of the retaining clip.

**Mount retaining clip**

- Slide the retaining clip over the tube of the push handle from below (1.) until it engages.



- Turn the retaining clip downward as far as possible (2.).
- 

**Connecting the unit** ✓ Unit is switched off

---

 **Caution!**

**Damage to the unit's electrical system**

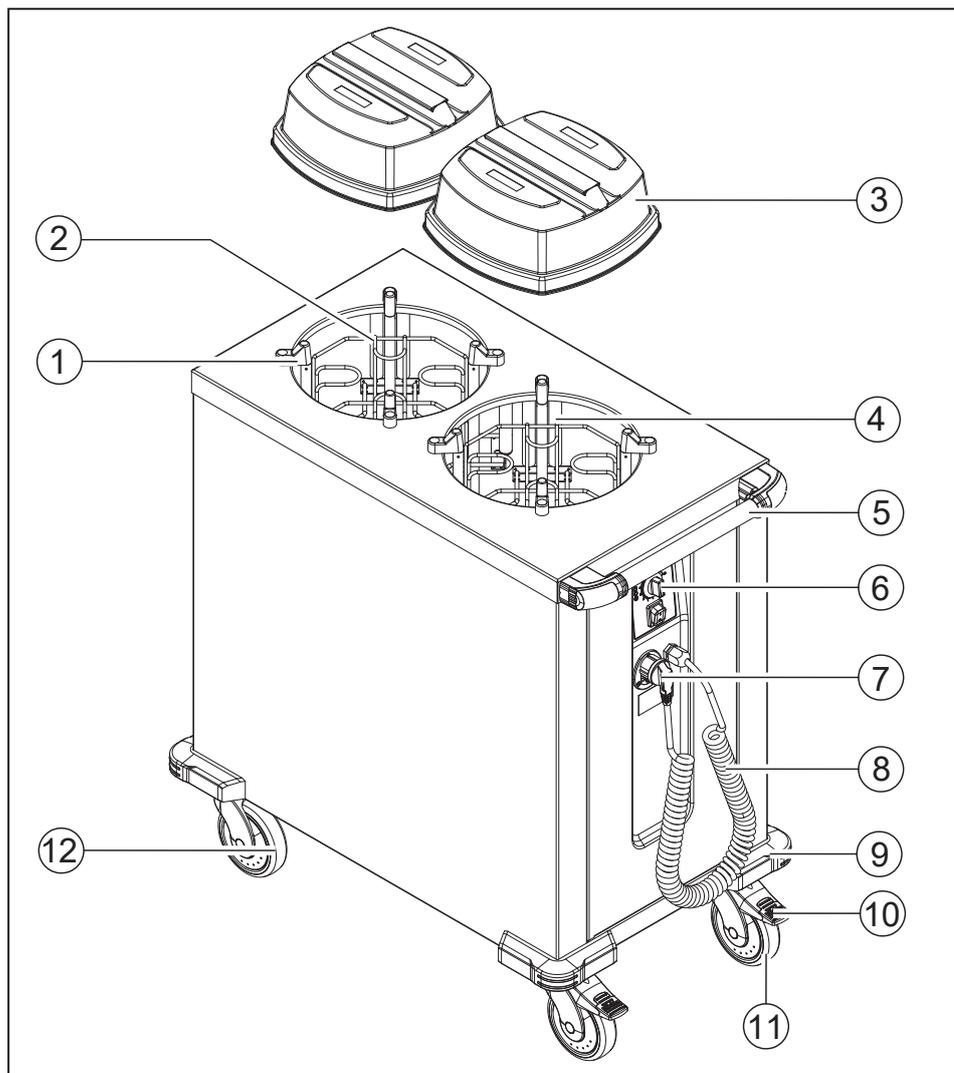
The unit's electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.
- 

- Ensure that all protective films have been removed from the unit interior and exterior.
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Connect the mains plug to the socket outlet.

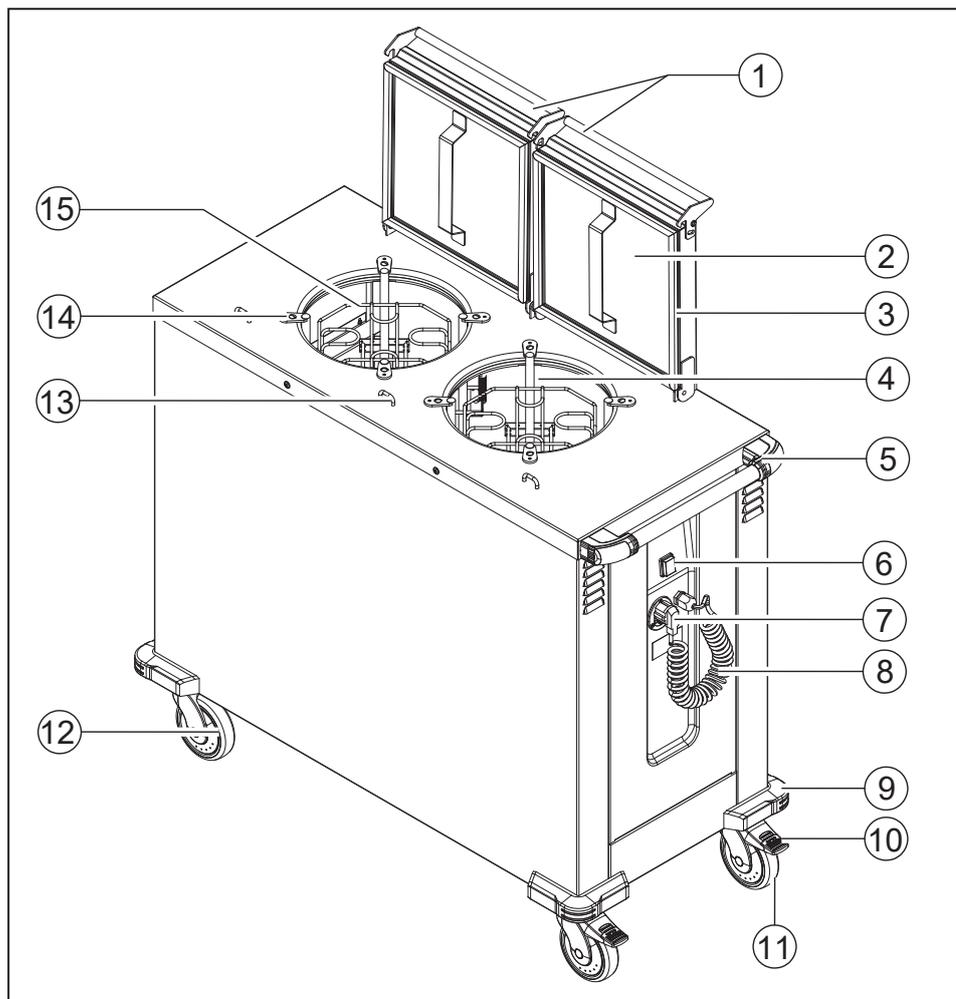
## Handling and operation

### Unit overview Plate dispenser 2 SHE



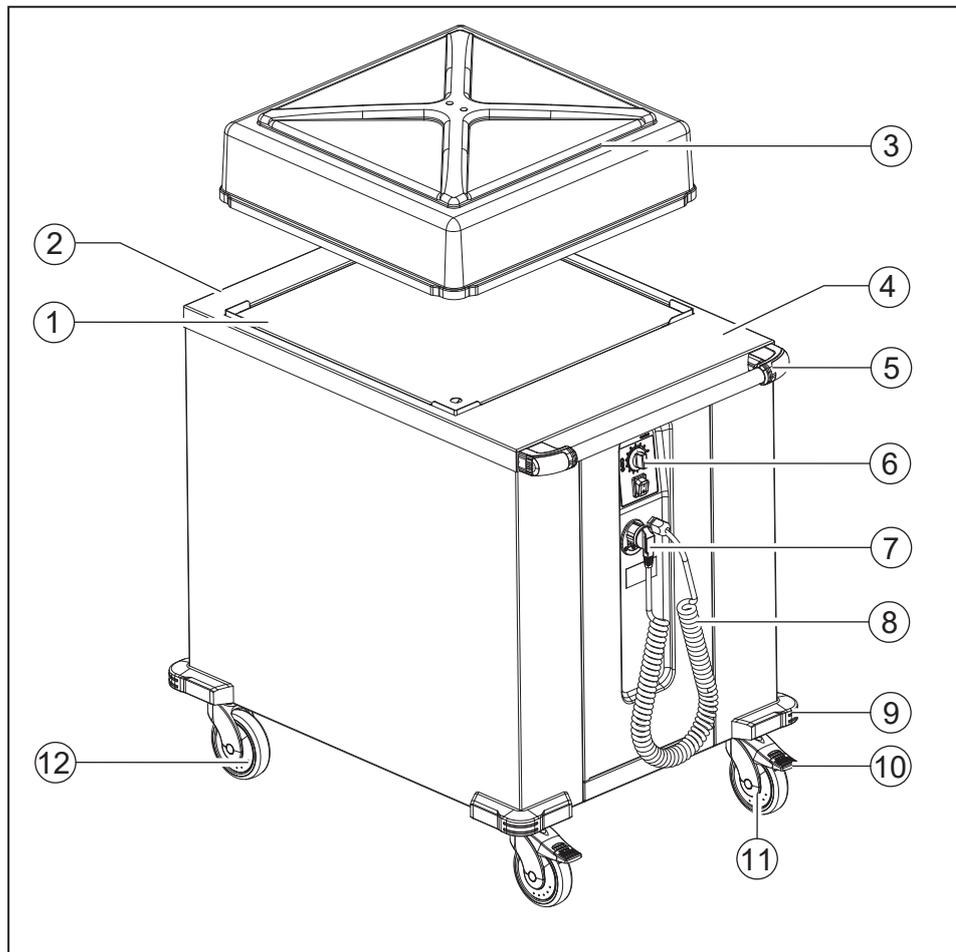
- (1) Guide rod
- (2) Stacking platform (removable)
- (3) Hooded cover
- (4) Springs used for setting the distribution height of stacked items
- (5) Push handle
- (6) Temperature control
- (7) Mains plug retainer
- (8) Mains cable
- (9) Corner guard
- (10) Castor brakes
- (11) Steering castor with castor brake
- (12) Steering castor without castor brake

Plate dispenser 2 SHVS



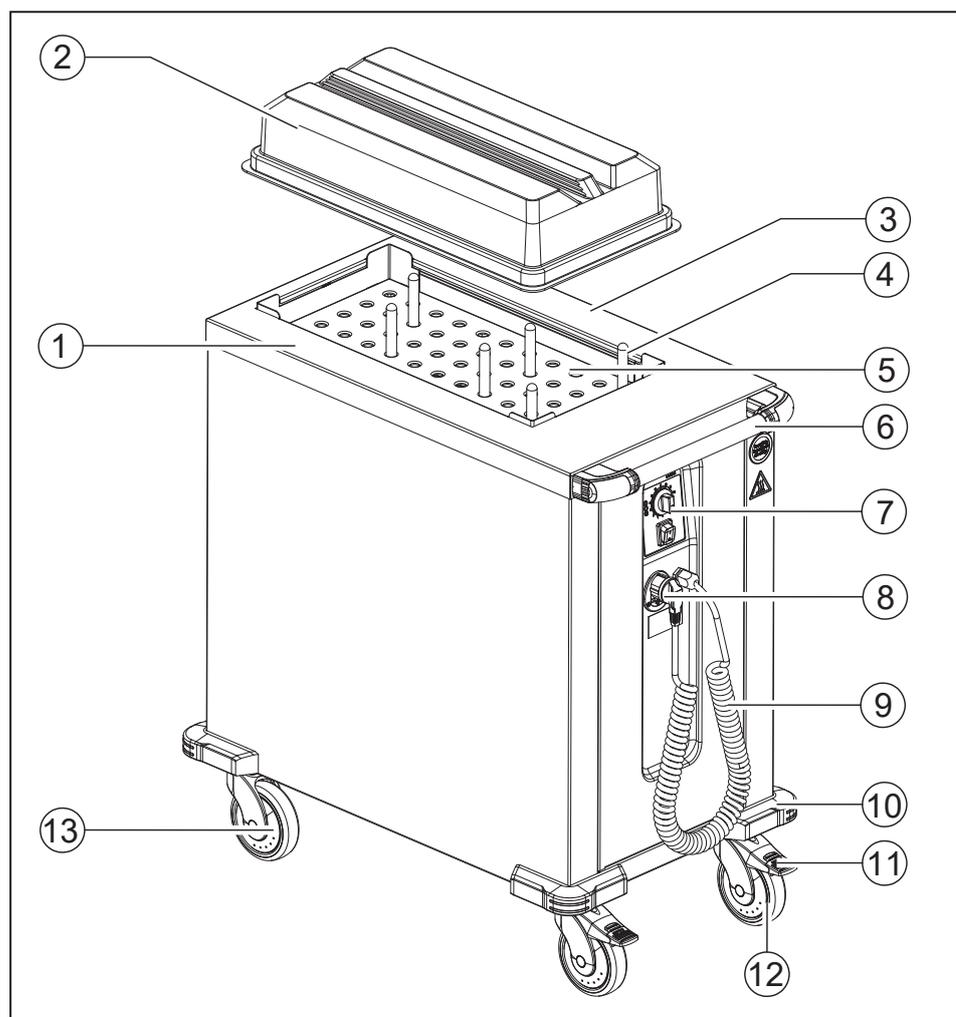
- (1) Hinged lid locking mechanism
- (2) Hinged lid
- (3) Hinged lid seal
- (4) Springs used for setting the distribution height of stacked items
- (5) Push handle
- (6) On/Off switch
- (7) Mains plug retainer
- (8) Mains cable
- (9) Corner guard
- (10) Castor brakes
- (11) Steering castor with castor brake
- (12) Steering castor without castor brake
- (13) Catch for lid lock
- (14) Stacking platform (removable)
- (15) Guide rod

**Basket and platform dispenser**

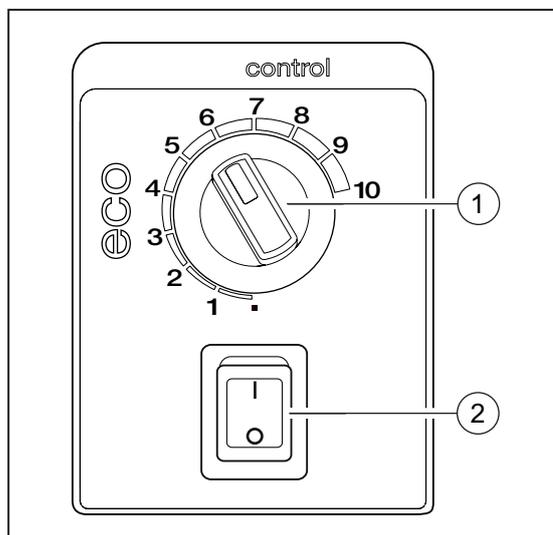


- (1) Stacking platform (removable)
- (2) Spring casing with springs used for setting the distribution height of the stacked items
- (3) Hooded cover
- (4) Spring casing with springs used for setting the distribution height of the stacked items
- (5) Push handle
- (6) Temperature control
- (7) Mains plug retainer
- (8) Mains cable
- (9) Corner guard
- (10) Castor brakes
- (11) Steering castor with castor brake
- (12) Steering castor without castor brake

Universal dispenser



- (1) Spring casing with springs used for setting the distribution height of the stacked items
- (2) Hooded cover
- (3) Spring casing with springs used for setting the distribution height of the stacked items
- (4) Guide rod
- (5) Stacking platform (removable)
- (6) Push handle
- (7) Temperature control (not present in the Kids version)
- (8) Mains plug retainer
- (9) Mains cable
- (10) Corner guard
- (11) Castor brakes
- (12) Steering castor with castor brake
- (13) Steering castor without castor brake

**Operating controls-  
overview**

- (1) Rotary knob for setting the setpoint temperature in the unit  
(not applicable to 2 SHVS 26 and UNI-H 59/29 Kids)
- (2) On/Off switch with operation indicator

- ☞ The desired setpoint temperature in the unit can be set continuously via the rotary knob. The setting value of "10" corresponds to a maximum setpoint temperature of +110 °C.
- ☞ The 2 SHVS 26 plate dispenser does not have a rotary knob to set the setpoint temperature on the unit. The unit has a permanently pre-set setpoint temperature of around +140 °C.

**Applications – overview**

A distinction is made between the following three uses:

**Kitchen area, operation with operating personnel**

If the unit is used in a kitchen with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +60 °C, the operating personnel must perform suitable safety measures to ensure that no damage arises. To prevent burns, protection (e.g. with hot pads or protective gloves) must be used when handling the hot unit top and hot dishes.

---

**Basket dispenser**

If the basket dispenser is loaded with synthetic baskets, the rotary knob may be set to max. level of "8".

---

**Public area, operation and operating personnel**

If the unit is used in a public area with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +60 °C, the operating personnel must perform suitable safety measures to ensure that no damage arises.

To prevent burns, protection (e.g. with hot pads or protective gloves) must be used when handling the hot unit top and hot dishes.

If protective measures must be disregarded for aesthetic reasons, the temperature in the unit may not exceed +60 °C.

---

#### **Basket dispenser**

If the basket dispenser is loaded with synthetic baskets, the rotary knob may be set to max. level of "8".

---

#### **Public area, self-service by guests**

If the unit is used in a public area and guests can take dishes themselves, the temperature in the unit interior may not exceed +60 °C. In addition, the unit must be positioned in such a way that the temperature control cannot be adjusted by unauthorised persons.

The unit side with the temperature control can be turned to a wall, for example.

#### **Setting the setpoint temperature**

☞ The setpoint temperature of 60 °C must not be exceeded if the unit is freely accessible to guests. The temperature must be set at such a level that diners will not burn their fingers on dishes or the top of the unit. B.PRO recommends carefully testing the temperature with your hand about 45 minutes after switching on and adjusting the temperature setting if necessary.

☞ If guests can take dishes themselves, the unit must be positioned in such a way that unauthorised persons are not able to adjust the temperature control.

The unit side with the temperature control can be turned to a wall, for example.

☞ The 2 SHVS 26 plate dispenser does not have a rotary knob to set the setpoint temperature on the unit. The unit has a permanently pre-set setpoint temperature of around +140 °C.

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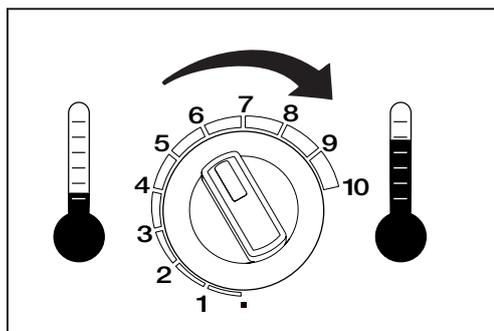
#### **Basket dispenser**

If the basket dispenser is loaded with synthetic baskets, the rotary knob may be set to max. level of "8".

---

A device with the type designation Kids heats the interior of the device to 44 °C. This prevents a critical temperature range on the exterior of the device, which could cause burns if in contact for a longer period.

- Set rotary knob to the desired level.



**Plate dispenser:  
Unlocking/locking hinged  
lid**

**Plate dispenser 2 SHVS**

- ☞ The hinged lid must be closed at all times when in heating mode; an open lid will cause great heat loss.



**Warning!**

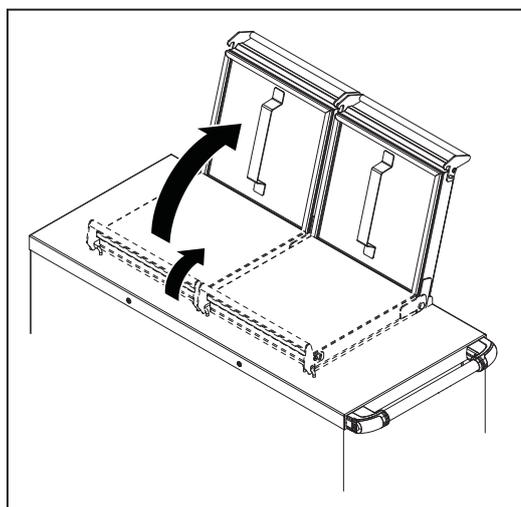
**Top of unit is hot**

When the unit is in heating mode, the top of the unit around the hinged lid becomes hot and may cause burns.

- Use protection such as pot holders or protective gloves when handling the top of the unit.

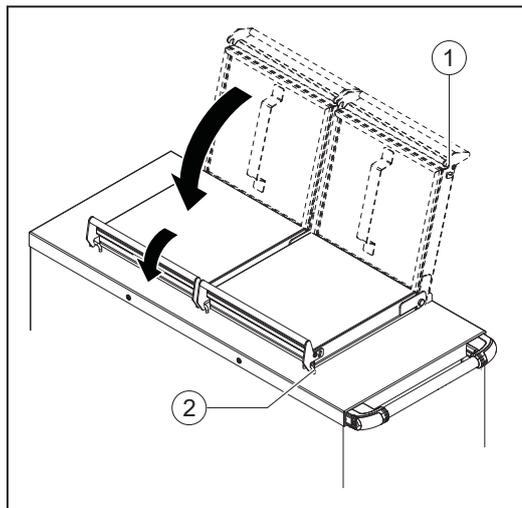
**Opening hinged lid**

- Open hinged lid locking mechanism upwards.
- Open hinged lid.



**Closing hinged lid**

- Close hinged lid.
- Close hinged lid locking mechanism. The locking bar hooks (1) must grip into the catches (2) on the top of the unit.

**Loading the unit**

- ☞ A great deal of heat is wasted if the unit is heated without the hooded cover. Always cover the unit with the hooded cover during heating. Only open the unit briefly to insert or remove dishes.
- ☞ Do not place synthetic dishes in the unit. The unit and/or synthetic dishes may become damaged.
- ☞ The upper weight limits specified in the technical data may not be exceeded when loading.

**Plate dispenser 2 SHE**

- ✓ Distribution height of stacked items set correctly
- ✓ Guide rods adapted to the current plate diameter
- ✓ Stacking platform inserted with open side down
- Load stacking unit with plates.
- Cover the stacking unit with hooded cover.

**Plate dispenser 2 SHVS**

- ✓ Distribution height of stacked items set correctly
- ✓ Stacking platform inserted with open side down
- Unlock and open hinged lid.
- Load stacking unit with wax-core plates.
- Close and lock hinged lid.

---

**Basket dispenser**

- ☞ The stacking platform may only be loaded with baskets, i.e. never with dishes directly.
  - ☞ The baskets must not be filled to the point where stacked items protrude above the upper edge of the basket;
  - ☞ The rotary knob may be set to max. level of "8" if the unit is loaded with synthetic baskets.
  - ✓ Distribution height of stacked items set correctly
  - Load unit with loaded baskets.
    - or –
    - Place empty baskets on the stacking platform one after another and load each one with dishes.
  - Cover unit with hooded cover.
- 

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**Platform dispenser**

- ✓ Distribution height of stacked items set correctly
  - Loading unit with dishes.
  - Cover unit with hooded cover.
- 

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**Universal dispenser**

- ✓ Distribution height of stacked items set correctly
  - ① The positions of the guide rods can be adjusted to the size of the stacked dishes at any time.
  - If necessary, remove the guide rods and reinsert them into the unit at a new position vertically through the stacking platform.
  - Loading unit with dishes.
  - Cover unit with hooded cover.
- 

**Moving unit to a new location**

- ✓ Unit is switched off
  - ✓ Mains plug in the mains plug retainer
- 

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**Plate dispenser 2 SHVS**

- ✓ Hinged lid closed and locked
- 

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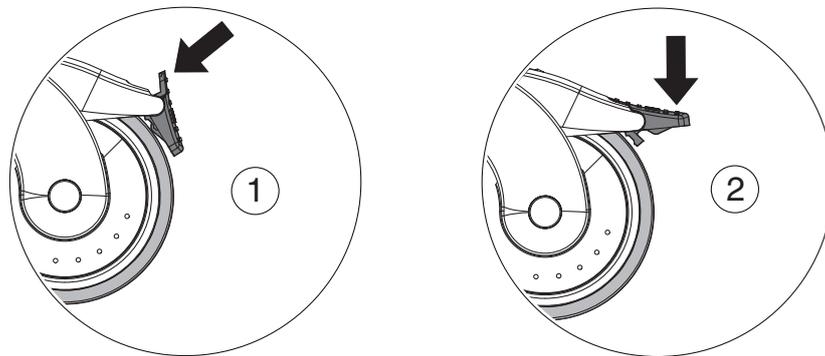
**Plate dispenser with lid lock**

- ① The lid can be locked into position if necessary.
  - If required, lock lid into position by screwing on the lid locks.
-

**⚠ Caution!**  
**Pinched feet**

You can pinch or injure your foot when releasing or locking the castor brakes.

- Be careful not to put your foot between the castor brakes and the castor or unit panelling.



- Release the castor brakes (1).
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock castor brakes (2).

**Traversing ramps, recesses, inclined surfaces**

- ✓ Two people

**⚠ Caution!**  
**Top of unit is hot**

The unit top is hot immediately after operation. If the unit is being pushed by two people and one of them touches the unit top with his/her hands, they can be burned.

- Always wear gloves while touching the hot unit top when pushing the unit.

- First check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- Two people (one at each end of the unit) must be used to push the trolley over the ramp, recess or sloped surface.

**Heating dishes and keeping them warm**

- ✓ Unit loaded
- ✓ Unit covered with hooded cover or hinged lid closed and locked
- ✓ The unit is switched off
- Ensure that no objects which are sensitive to heat are located in the unit.
- Connect the mains plug to the socket outlet.
- Switch on unit at the On/Off switch.  
The operation indicator illuminates.
- Change the setpoint temperature if necessary.
- ↳ Section "Setting the setpoint temperature"

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**Plate dispenser 2 SHE**

- Heat dishes for at least 150 minutes.
- 

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**Universal dispenser, basket dispenser, platform dispenser**

- Heat dishes for at least 120 minutes.
- 

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**Plate dispenser 2 SHVS**

- Preheat the wax-core plates for at least 180 minutes.
- 

- Maintain the temperature of the dishes as long as desired with the unit switched on.
- 

**Removing dishes****Warning!****Unit top, interior and dishes are hot**

While heating, the unit top, interior and dishes become hot and can cause burns.

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

- Remove hooded cover.
- Remove dishes as needed.

## Additional information for use in schools and daycare centres

**Scope of application** Additional potential hazards are posed due to children/young people coming into contact with this product. This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

### General information and special dangers

**Application** The unit may only be used for applications specified in the respective operating instructions.

**Duty to supervise** The unit must NOT be operated without supervision. The duty of supervision is essentially based on the applicable laws and regulations adopted by relevant national authorities, such as the legislator, the employer's liability insurance associations, regulations on a state or municipal level and/or other authorities.

**Power supply** The use of an electrically operated unit results in an increased supervisory obligation for the supervisor. The unit may NOT be supplied with power without supervision.

#### **B.PRO recommends:**

Operate the unit on socket outlets which can be disconnected at a main or central switch.

This main or central switch must be installed outside the reach of children.

Avoid subjecting the mains connection cable to tensile strength.

This same applies when using a helix cord.

**Improper use as a toy** It is NOT permitted to climb or clamber on the unit. Children should not be allowed to touch or fiddle with the unit either.

**Improper use as a storage space** The unit must NOT be used as a storage space for objects and/or living beings.

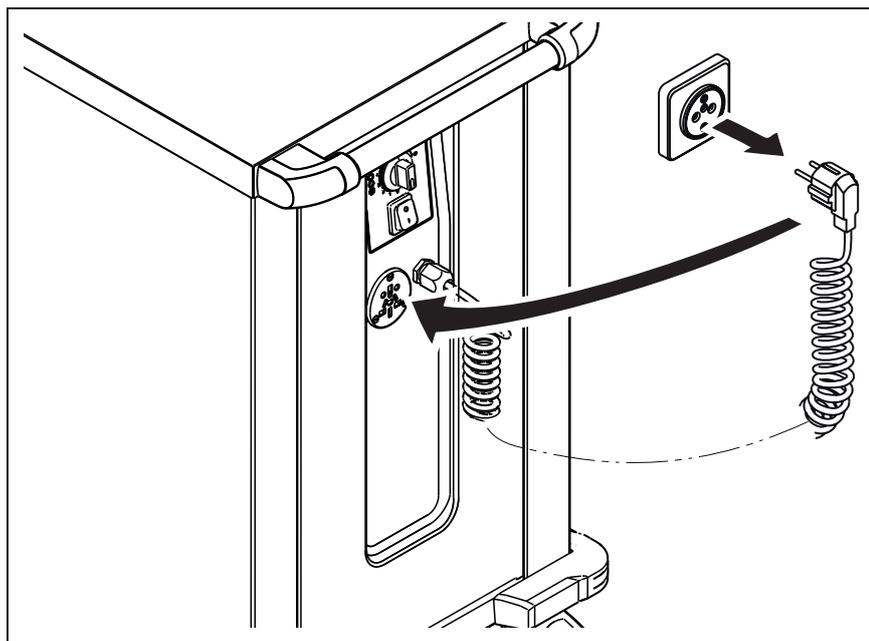
**Dangers of improper use** If the unit is misused as described above, the unit may tip over, causing a hazard or possible injury. Such action may cause injury to limbs.

**Hot surfaces** A device with the type designation Kids heats the interior of the device to 44 °C. This prevents a critical temperature range on the exterior of the device, which could cause burns if in contact for a longer period.

**Temperature control** Temperature control is omitted in devices of the Kids version.

## Shutting down

- Shutting unit down**
- ▶ Switch off unit at the On/Off switch.  
The operation indicator goes out.
  - ▶ Unplug the mains plug and insert it into the mains plug retainer.



### Troubleshooting

**Operation indicator does not illuminate**

Cause	Measure
Mains plug is unplugged.	► Connect the mains plug to the socket outlet.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	► Have a centre authorised to carry out repairs replace the mains cable. ↪ Chapter "Repairs"
Customer-supplied fuse (building fuse) is defective.	► Check customer-supplied fuse and replace if necessary.
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"

**Operation indicator lit, but dishes are not heated/kept warm sufficiently**

Cause	Measure
Temperature setting selected too low (not 2 SHVS 26).	► Set a higher temperature. ↪ Chapter "Setting the setpoint temperature"
Unit not covered with hooded cover.	► Cover unit with hooded cover.
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"

**Operation indicator lit, but unit interior remains cold**

Cause	Measure
Overload protection has been triggered.	► Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"

**The unit always heats at the maximum temperature, regardless of the control setting**

Cause	Measure
Temperature control is defective.	► Notify a centre authorised to carry out repairs. ↪ Chapter "Repairs"

**Plate dispenser: Plates are too large or small for the stacking well**

Cause	Measure
Guide rods not set correctly.	► Adapt guide rods to the plate diameter. ↪ Section "Plate dispenser: Adapting guide rods to the plate diameter"
Plate size is not suitable for the stacking unit.	None. The stacking unit may under no circumstances be loaded with plates which are too small! If they aren't, there is a danger that plates may slip between the guide rods and the stacking platform will jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

**Corrosion of stainless steel parts**

Cause	Measure
Incorrect handling/care.	<ul style="list-style-type: none"> <li>▶ Remove corrosion marks.</li> <li>▶ Ensure proper handling/care.</li> </ul>

**The unit has external damage**

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>▶ Shut down unit.</li> <li>↳ Chapter "Shutting down"</li> <li>▶ Secure the unit to ensure it cannot be started up accidentally.</li> <li>▶ Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs"</li> </ul>

## Cleaning and Care

- Stainless steel** Stainless steel refers to extremely corrosion-resistant, hygienic steels. The stainless steel that B.PRO currently uses primarily consists of iron, chrome and nickel. The corrosion resistance in stainless steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface. However, the stability of this passive layer can be breached by chemical reaction and by layers of grease, starch, protein and lime scale, which help to cause corrosion. The following substances may also cause or advance corrosion if they come into contact with stainless steel:
- Concentrated acids, halogens, such as chloride or bromide, and their salts, and seasoning containing cooking salts
  - Acid vapours which may form when industrial cleaners are used, for example
  - Contact with other metals, such as steel or iron
  - Contact with iron, such as iron contained in steel wool, chips from pipelines or water containing iron particles
- Contact with the aforementioned substances must be avoided to maintain corrosion resistance. You must observe the following instructions on cleaning and care.
- ☞ Stainless steel surfaces must be kept clean, dry and open to the air at all times.
- B.PRO recommends:**
- Treating heavily used stainless-steel surfaces, such as heated bain-marie wells, with DeepClean Stainless Steel on a regular basis in addition to daily routine cleaning. This ensures that the passive layer on the stainless-steel surface and, consequently, its corrosion resistance, are preserved for a longer period of time.
- Cleaning frequency** The surface must be thoroughly rinsed with clean water and dried after every use.
- Cleaning methods** Wiping clean with a damp cloth forms a mandatory part of the daily routine cleaning. Stubborn stains may be removed with a brush (synthetic or natural bristles).
- Any other cleaning methods must be approved by B.PRO.**
- ☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- ☞ Do not use integrated heating systems to dry surfaces under any circumstances.
- ☞ The hooded cover must not be washed in the dishwasher.
- Tension fractures may form on the hooded cover due to the high temperature in the dishwasher.
- Cleaning agents** **The following cleaning agents may be used on stainless-steel surfaces:**
- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
  - Commercially available water-based cleaning agents
  - Commercially available organic-based decalcifiers or anorganic acids which do not damage stainless steel, such as acetic acid, citric acid, sulfamic acid or phosphoric acid; contact the cleaning agent manufacturer in case of doubt
  - Soft cleaning cloth or damp microfibre cleaning cloth.

**Cleaning agents which are not suitable stainless-steel surfaces are:**

- All cleaning agents that may contain chlorides or hypochlorite (e.g. decalcifiers made with hydrochloric acid, chlorine bleaches)

**The following cleaning agents may be used for other metal surfaces, powder-coated parts of the unit and for synthetic and glass elements:**

- Commercially available water-based cleaning agents
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)
- Residue stains, especially grease splashes and accumulations of grease, can be removed with a 30% soft soap solution and the help of a brush with synthetic or natural brushes
- Glass surfaces can be easily cleaned with commercially available glass cleaners.

**Cleaning agents which are not suitable for other metal surfaces, powder-coated unit parts or for synthetic and glass parts include:**

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid or chlorine bleaches
- Aggressive corrosion-inducing cleaning agents/disinfectants, such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid

**Cleaning the unit**

- ✓ Unit is switched off
- ✓ Mains plug disconnected from the socket outlet
- ✓ Unit interior and exterior cooled
- ✓ No stacked items are present in the unit

**Warning!****Water penetrating into the housing**

Water may penetrate into the housing when cleaning the connected unit and can cause a short-circuit or an electric shock.

- Switch off the unit with the customer-supplied On/Off switch.
  - Pull out the mains plug to disconnect the unit from the power supply.
- 

☞ The stacking platform can be removed for thorough cleaning.

---

**Universal dispenser**

In the universal dispenser, the guide rods are guided through the stacking platform and held in position only. Before removing the stacking platform, the guide rods must be taken out first to ensure they do not fall into the unit.

---

**B.PRO recommends:**

As a basic rule, you should always test chemical cleaning agents on a hidden spot first to ensure they are compatible with the surface.

This will avoid any unpleasant surprises due to discolouration or other reactions between cleaners and the surface.

☞ If you need to remove mineral or even metallic dust during cleaning, you must continuously rinse out cleaning utensils, such as brushes and microfibre cloths, to ensure that dust particles leave no marks behind on the surface.

► You must thoroughly rinse the surface with clean water and dry after every use.

## Maintenance

### Having the unit regularly maintained

- ☞ B.PRO recommends you have the unit maintained on a regular basis by suitably trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- Have suitably trained professionals maintain the unit on a regular basis.



### Warning!

#### Live components

Live components may cause an electric shock if touched during maintenance work or when replacing parts on the connected unit.

- Switch off unit at the On/Off switch.
- Pull out the mains plug to disconnect the unit from the power supply.
- Insert it into the mains plug retainer.

### Checking castor brakes

- ☞ The castor brakes must be checked to ensure that they are effective every time the unit is moved to a new location.
- Lock castor brakes.
- Try to move the unit (do not use force!).
- If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.
- ☞ Chapter "Repairs"

### Plate dispenser: Checking hinged lid seal

#### Plate dispenser 2 SHVS

- ☞ The hinged lid seal must be checked for damage on a regular basis.
- Check the hinged lid seal for damage (visual inspection).
- Have an authorised service point replace the seal if damaged.
- ☞ Chapter "Repairs"

### Plate dispenser: Maintaining hinged lid seal

#### Plate dispenser 2 SHVS

- Treat the unit's seals regularly (monthly) with a commercially available care product to prolong their service life.

### Having periodical electrical safety inspection carried out

- Have a qualified electrician perform a periodical electrical safety inspection as per the DIN VDE 0701-0702 series of standards at least once every six months.

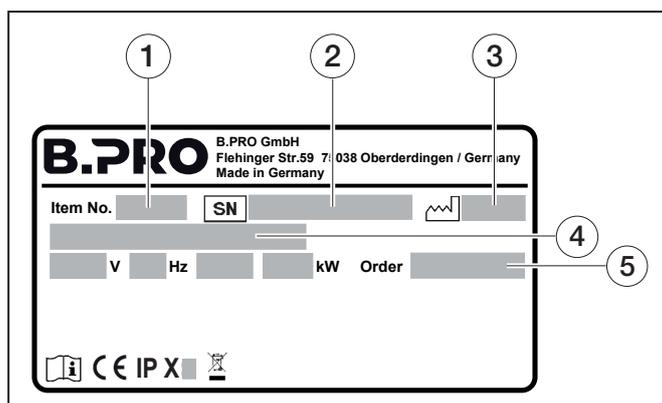
### Checking connection cable and mains plug

- Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

## Repairs

- Authorised persons** ☞ Repairs may only be carried out by the following authorised service points:
- In-house, B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - B.PRO service

- Fault description** In addition to an exact description of the defect, the B.PRO Service Department requires the following information from the rating plate:
- Article number
  - Model
  - Serial number
  - Date of manufacture
  - Production order number



- (1) Article number
- (2) Serial number
- (3) Date of manufacture
- (4) Model designation
- (5) Production order number

- Replacing components** ☞ Defective components, including the mains cable, may be replaced by the following service points only:
- In-house, B.PRO-trained professionals
  - External, B.PRO-trained customer service
  - B.PRO service

- Spare parts** ☞ The following information is required when ordering spare parts:
- Designation of spare part
  - Article number
  - Date of manufacture of the unit
  - Quantity

☞ See the Service Information System on the Internet ([www.bpro-solutions.com](http://www.bpro-solutions.com))

**Address** B.PRO GmbH  
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75038 Oberderdingen  
Germany

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Email [service@bpro-solutions.com](mailto:service@bpro-solutions.com)  
Internet [www.bpro-solutions.com](http://www.bpro-solutions.com)

## Disposal

### Disposing of the unit



ⓘ When disposing of old electrical or electronic appliances in regular municipal waste, specific contents in the unit may pose a hazard to the environment and people's health.

You must therefore never dispose of the unit with normal municipal waste but take it to a separate waste collection point for electrical appliances, such as a specialised disposal plant. The unit bears the symbol on the left to indicate such contents in compliance with EN 50419 – Marking of electrical and electronic equipment in accordance with Article 15(2) of Directive 2012/19/EU (WEEE).

You must also take into account other possible national regulations concerning disposal.

- ▶ Render the unit unusable prior to disposal (e.g. by cutting off the mains plug).
- ▶ Turn the unit over to a recycling centre or electrical refuse collection site.
- ▶ The device can be returned free of charge to B.PRO.

☞ You must not dispose of this product with other commercial waste.

☞ Further information on disposal can be obtained from your dealer or from B.PRO's Service Department.

☞ Section "Address"

## Technical data

① Depending on the model, a unit subject to these operating instructions may also have differing technical data (electrical specifications, dimensions). The mandatory information is provided on the rating plate or in the specific order documents and/or on drawings.

### General data Dimensions and weight (approximate)

Model	Exterior dimensions L x W x H (mm)	Inside dimensions [mm]	Empty weight [kg]
<b>Plate dispenser</b>			
2 SHE 21-26	885 x 520 x 937	210 to 260 dia.	45
2 SHE 26-31	1005 x 520 x 937	260 to 310 dia.	50
2 SHVS 26	1168 x 548 x 1067	260 dia.	82
<b>Basket dispenser</b>			
CHV 53/53	885 x 700 x 911	535 x 535	70
CHV 66/54	1025 x 700 x 911	660 x 540	75
<b>Platform dispenser</b>			
CHV 58/58	945 x 700 x 911	581 x 581	85
CEH 65/45	1184 x 619 x 1020	656 x 456	110
<b>Universal dispenser</b>			
UNI-H 59/29	885 x 520 x 944	590 x 290	68
UNI-H 58/58	944 x 520 x 944	581 x 581	91
UNI-H 59/29 Kids	885 x 520 x 794	590 x 290	64

### Capacity/load (approx.)

Model	Capacity	Stacking height [mm] (with/without hooded cover)	Max. load [kg]
<b>Plate dispenser</b>			
2 SHE 21-26	120 plates 210 to 260 mm dia.	620/670	90
2 SHE 26-31	120 plates 260 to 310 mm dia.	620/670	90
2 SHVS 26	98 wax-core plates 260 mm dia.	664/- (operation only permitted with closed hinged lid)	120
<b>Basket dispenser</b>			
CHV 53/53	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 500 x 500 or 525 x 525 mm	540/680	200

Model	Capacity	Stacking height [mm] (with/without hooded cover)	Max. load [kg]
CHV 66/54	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 650 x 530 mm	540/680	200
<b>Platform dispenser</b>			
CHV 58/58	Dependent on type of dishes	540/680	200
CEH 65/45	Dependent on type of dishes	610/570	220
<b>Universal dispenser</b>			
UNI-H 59/29	Dependent on type of dishes	540/680	150
UNI-H 58/58	Dependent on type of dishes	540/680	200
UNI-H 59/29 Kids	Dependent on type of dishes	390/530	200

**Temperature range (unit interior)**

+30 °C to +110 °C

+140 °C (2 SHVS 26 only)

+44 °C (only UNI-H 59/29 Kids)

**Electrical data Connected loads**

Model	Voltage	Output (maximum) [kW]
<b>Plate dispenser</b>		
2 SHE 21-26	220 to 240 V ~, 50 to 60 Hz	1.8 kW
2 SHE 26-31	220 to 240 V ~, 50 to 60 Hz	1.8 kW
2 SHVS 26	220 to 240 V AC, 50 Hz	3.0 kW
<b>Basket dispenser</b>		
CHV 53/53	220 to 240 V ~, 50 to 60 Hz	1.8 kW
CHV 66/54	220 to 240 V ~, 50 to 60 Hz	1.8 kW
<b>Platform dispenser</b>		
CHV 58/58	220 to 240 V ~, 50 to 60 Hz	1.8 kW
CEH 65/45	220 to 240 V ~, 50 Hz	3,0 kW
<b>Universal dispenser</b>		
UNI-H 59/29	220 to 240 V ~, 50 to 60 Hz	1.8 kW
UNI-H 58/58	220 to 240 V ~, 50 to 60 Hz	1.8 kW
UNI-H 59/29 Kids	220 to 240 V ~, 50 to 60 Hz	1,5 kW

**Protection type**

IP X 5 (the unit is protected against sprayed water).

**Environment    Ambient conditions – operation**

Temperature: +15 °C to +38 °C  
Relative humidity: without condensation

**Ambient conditions – storage, transport**

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

**Emissions**

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

**Materials**

Unit body: Stainless steel  
Hooded cover: Polycarbonate; expanded polypropylene

## Ordering information

<b>Plate dispenser</b> <b>2 SHE 21-26</b>	Article number	574 836, 383 048
<b>Plate dispenser</b> <b>2 SHE 26-31</b>	Article number	574 837 383 047
<b>Plate dispenser</b> <b>2 SHVS 26</b>	Article number	574 902 383 371
<b>Basket dispenser</b> <b>CHV 53/53</b>	Article number	574 903 383 376
<b>Basket dispenser</b> <b>CHV 66/54</b>	Article number	574 904 383 377
<b>Platform dispenser</b> <b>CHV 58/58</b>	Article number	574 890 383 372
<b>Platform dispenser</b> <b>CEH 65/45</b>	Article number	575 291; 388 123
<b>Universal dispenser</b> <b>UNI-H 59/29</b>	Article number	574 909 383 387
<b>Universal dispenser</b> <b>UNI-H 59/29 Kids</b>	Article number	575 630; 392 570
<b>Universal dispenser</b> <b>UNI-H 58/58</b>	Article number	574 910 383 389
<b>Operating instructions</b>	Document number:	154 169

## Accessories

<b>Wax-core plate to retain heat</b>	Article number	See B.PRO price list
<b>Hooded cover</b>	Article number	See B.PRO price list
<b>Baskets for basket dispenser</b>	Article number	See B.PRO price list
<b>B.PRO microfibre cleaning cloth</b>	Article number	126 999
<b>DeepClean Stainless Steel cleaning and care agent</b>	Article number	511 895

## Standards, guidelines, rules, regulations

**Standards** The unit is in compliance with the fundamental requirements specified in the applicable product standards in their latest version when it is delivered.

**Directives for CE marking/EU declaration of conformity**

Where applicable, the unit is in compliance with the fundamental requirements specified in the following regulations/guidelines in their latest version when it is delivered.



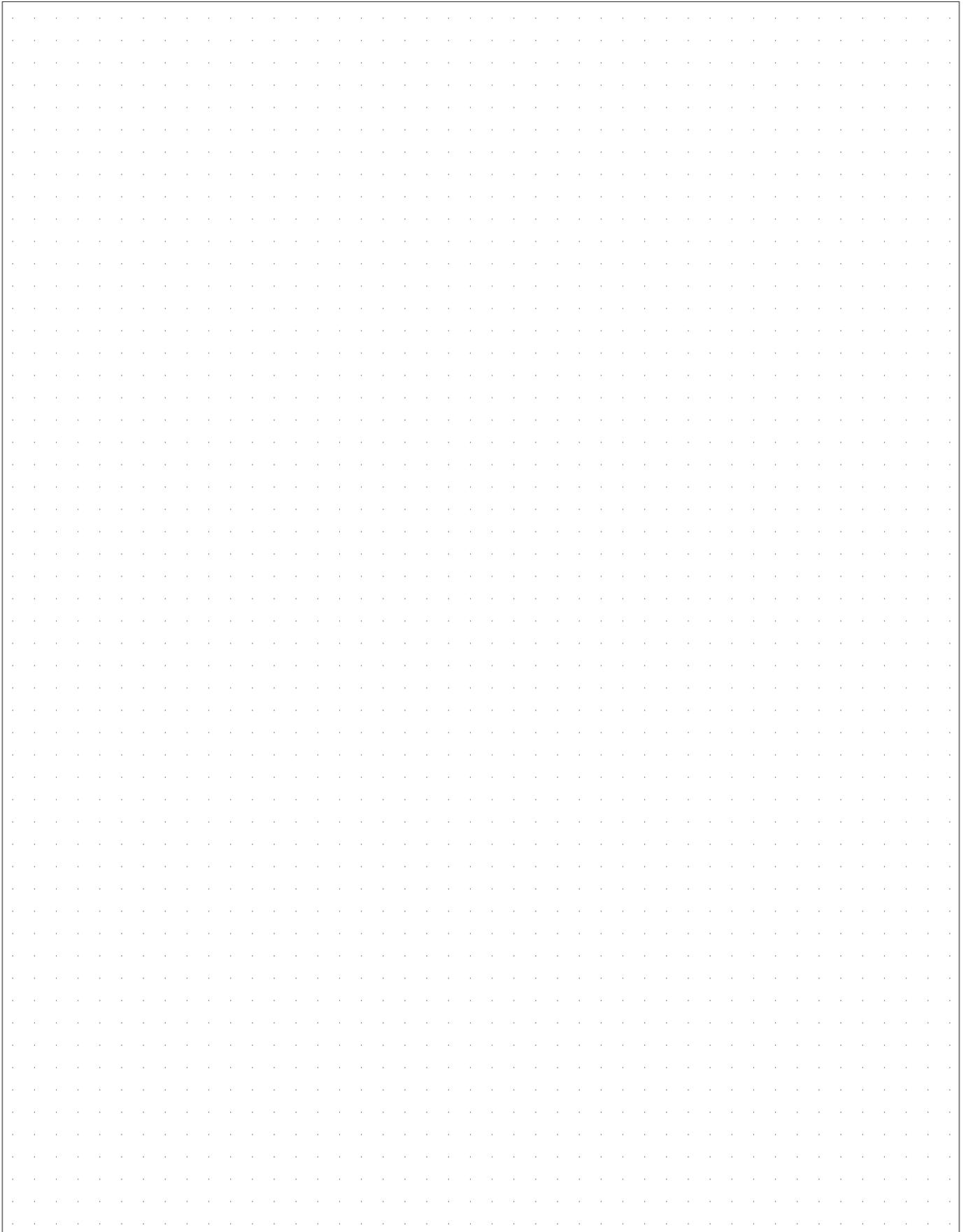
- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

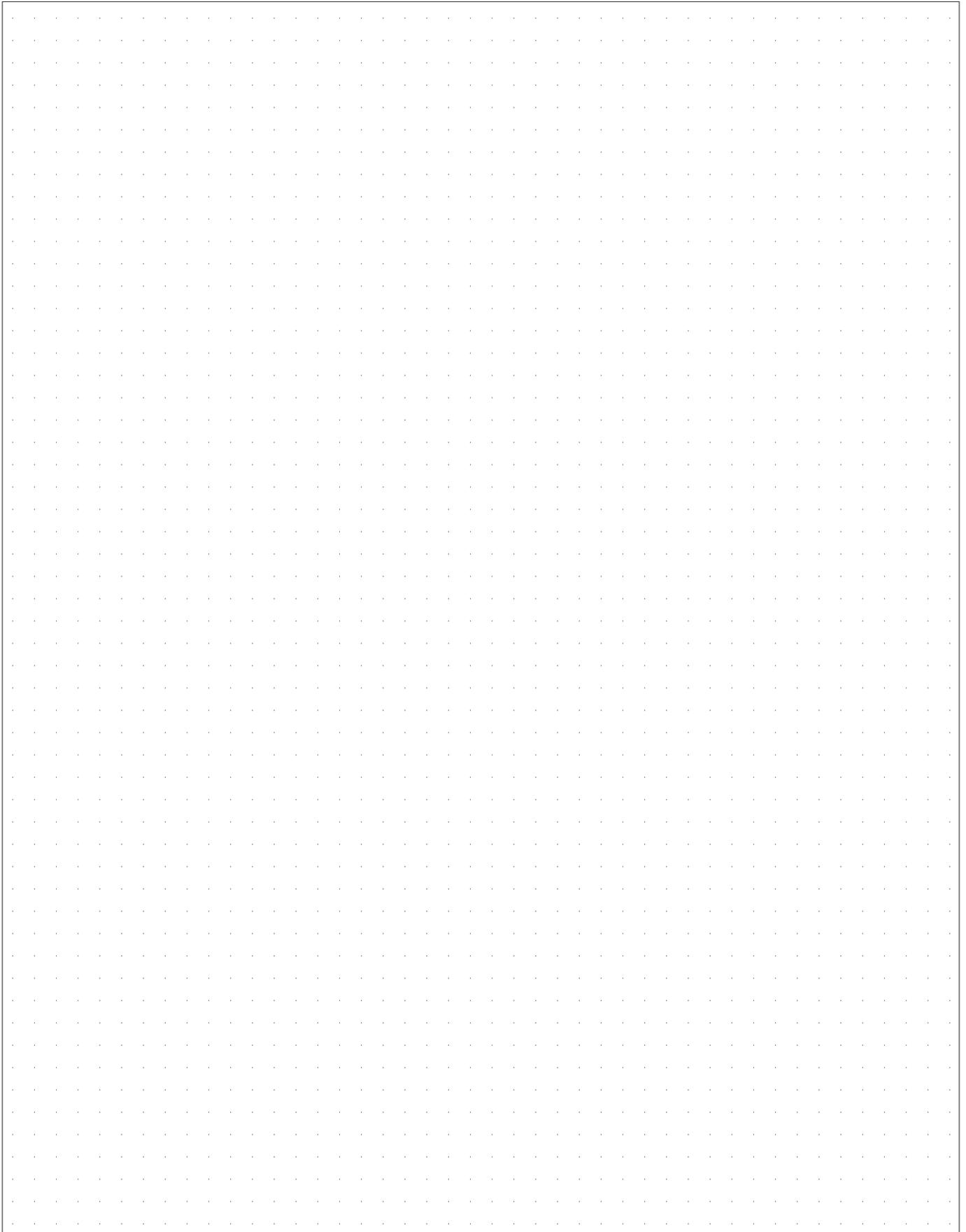
**Rules, regulations**

The following rules, regulations, German Employers' Liability Insurance Association rules and any other applicable provisions for countries of use must be observed in their latest version when handling and using this unit.

- EC No. 852/2004 Regulation on the hygiene of foodstuffs
- DGUV regulation 110-003 Working in kitchens
- DGUV Regulation 3 Accident prevention regulations for electrical facilities and devices

You can obtain a copy of the EU declaration of conformity from the B.PRO Service/Sales Team on request.





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