

BUILT-IN BASKET DISPENSER CEBH

Translation of the original operating instructions

General information

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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.

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with warnings.

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

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 The heated built-in basket dispenser is designed for the following purposes:

- Stationary storage/stocking up of dry dishes
- Stationary provision/distribution of dishes
- Stationary heating and temperature maintenance of dry dishes

The unit may only be used for drying dishes.

The unit must not be used to heat rooms.

The unit may not be used to store or heat up food.

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

The heated built-in basket dispenser is 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 $-10\text{ }^{\circ}\text{C}$ and $+38\text{ }^{\circ}\text{C}$ 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 built-in basket dispenser is made of stainless steel. The stainless-steel surface is micro-polished.

The unit is enclosed in a housing cover.

Assembly

The heated built-in basket dispenser is suitable for installation at food counters and food distribution equipment.

The unit can be installed easily without additional accessories being required.

The unit is fitted into the food counter as a self-supporting unit and equipped with height-adjustable screw-in feet.

The unit does not have an On/Off switch.

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 unit is designed to stack baskets which can be filled with dishes, such as cups, plates, bowls and dishes.

The unit can be loaded with baskets up to a height between 75 and 115 mm. Ten baskets with a height of 75 mm or six baskets with a height of 115 mm can be stacked one on top of another.

The unit is equipped with convection heating.

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

The desired setpoint temperature in the unit can be set continuously via a rotary knob in the unit's inner wall on the side of the mains connection. The maximum setting of "10" corresponds to a temperature of 110 °C.

The unit does not have an On/Off switch. For this reason, the mains plug of the unit must be accessible at all times so that the unit can be disconnected from the power supply all-pole.

Overload protection prevents the unit from overheating.

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!

Damage and personal injury

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

- Do not use this unit to store any explosive materials, such as aerosols with flammable propellant.
-

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 10°.

Secure the unit to prevent it from moving around.

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.

Assembly Installation site

Do not install the unit next to equipment which develops large amounts of steam (e.g. 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.

Unit connection

When the unit is brought into a kitchen after being transported on a cold loading surface or stored in a cold storage room, moisture from the air in the room will form on the surfaces and on the 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 connect the unit until it has reached room temperature.

Food distribution equipment/built-in counter

There may be no combustible material in the immediate vicinity of the unit (e.g. panelling).

In order to avoid heat accumulation the unit must have a minimum distance of 10 mm from the surrounding panelling. The area between the unit and the panelling must be empty.

Mains connection

The mains plug of the unit must be accessible at all times so that the unit can be disconnected from the power supply all-pole.

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.

Commissioning **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 stacked items must be removed at ergonomically unfavourable position.

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. Many springs must be attached on each of the four setting sides. 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.

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.

Secure the unit against accidental use if it is damaged. Have repairs performed by an authorised service point.

↳ Chapter „Repairs“

Warning signs

The following warning sign is attached to the unit:

Warning sign	Meaning – Mounting position
	"Potential equalisation" according to DIN IEC 60417-5021 on the outside of the unit, in the lower section on the operator side

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 stacked items must be removed at ergonomically unfavourable position.

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.

The stacking platform is not suitable for use outside the unit body.

Loading

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

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.

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 +85 °C) and can cause burns.

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

Shutting down Disconnecting the mains plug

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

Cleaning and care Switching the unit off

Before cleaning the unit, switch it off at the customer-supplied On/Off switch or unplug the mains plug. 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

B.PRO recommends:

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

B.PRO recommends:

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

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.

Built-in basket dispenser, heated **OPERATING INSTRUCTIONS**

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:

- Built-in basket dispenser
- 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.

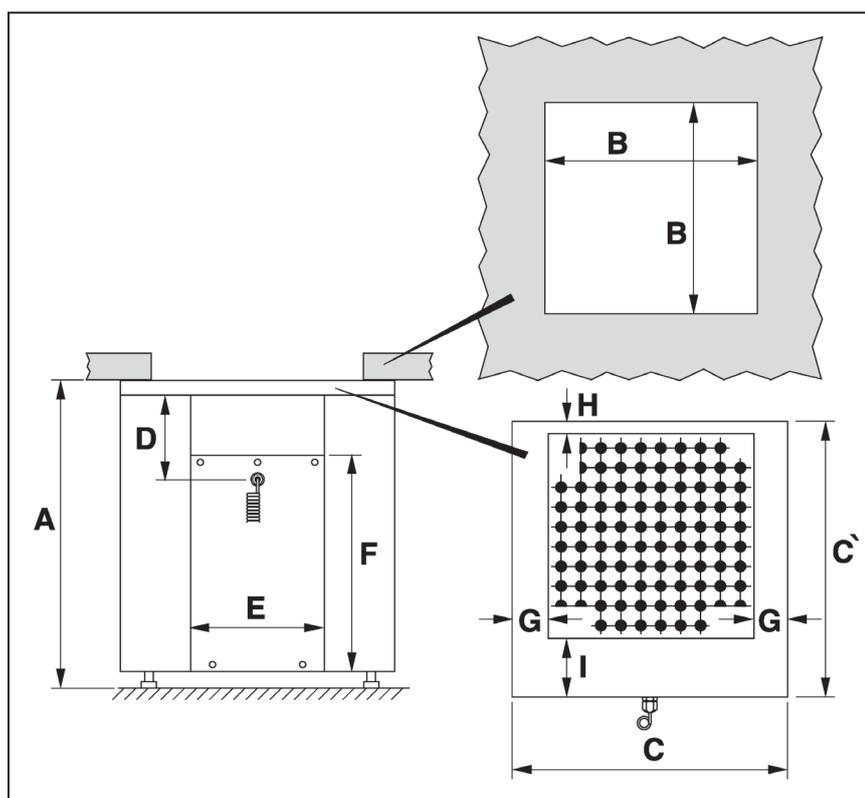
Assembly

Assembly requirements

- ✓ Experienced personnel
- ✓ Suitable installation site (not next to equipment which develops large amounts of steam, e.g. not next to a dishwasher)
- ✓ Suitable counter (fire-resistant material, no heat accumulation)
- ✓ Minimum gap between unit and surrounding panelling: 10 mm
- ✓ Tool for preparing the food counter

Installation dimensions

☞ The basket dispenser is installed as a self-supporting unit.



Model	Installation depth A [mm]	Food counter cut-out B [mm]	Exterior unit dimensions C x C' [mm]
CEBH 50/50	785 to 870	530	Unit top: 694 x 703 Unit bottom: 691 x 700

Model	Spacing D "cable connection (centre) - top of the unit" [mm]	Maintenance panel dimensions E x F [mm]
CEBH 50/50	240	335 x 552

Model	Spacing G [mm]	Spacing H [mm]	Spacing I [mm]
CEBH 50/50	82	33	140

Installing the unit

- ☞ B.PRO recommends providing access to the mains connection and maintenance panel when carrying out the installation.
- ☞ The mains plug of the unit must be accessible at all times so that the unit can be disconnected from the power supply all-pole.
- ☞ It is also recommended to have a customer-supplied On/Off switch, which disconnects the unit all-pole from the power mains when switched off.

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

- Prepare the food counter according to the dimensions from the previous section.
 - ↳ Section „Installation dimensions“
 - ↳ Chapter „Technical data“
- Push empty unit under the food counter cut-out.
- Set height of unit with screw-in feet so that the top of the unit housing touches the underside of the food counter firmly.

Ensuring potential equalisation

- ☞ In some countries an additional potential equalisation of built-in units is required.
 - Check whether potential equalisation is required in your country.
 - If necessary, connect pin for potential equalisation with the potential equalisation provided by the customer in accordance with the national regulations.

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 in such a way that guests' fingers will not be burned on the dishes and top of the unit. B.PRO recommends carefully (!) testing the temperature of the unit top with your hand approx. 45 minutes after switching on and to change the temperature setting if necessary.
 - ☞ 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.
- ✓ Unit covered with hooded cover



Caution!

Material damage

If the unit is not rated for the mains voltage or frequency which is available, the unit electrical system may suffer permanent damage.

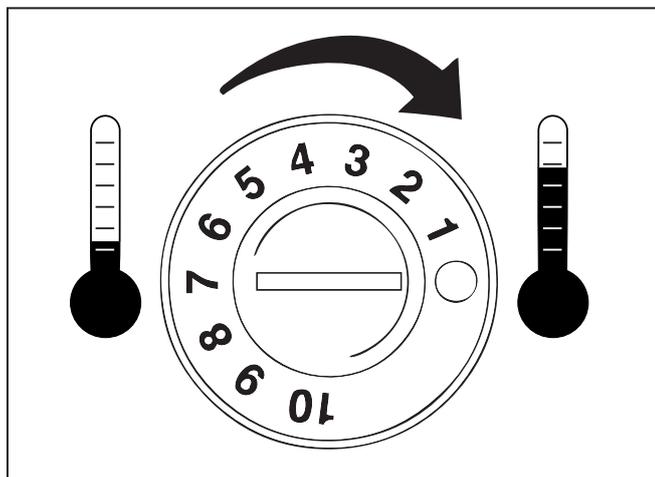
- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.
-

Built-in basket dispenser, heated **OPERATING INSTRUCTIONS**

- ▶ Ensure that no objects which are sensitive to heat are located in the unit.
- ▶ Switch on the unit with the customer-supplied On/Off switch.
 - or –
 - Connect mains plug to the socket outlet.

ⓘ The rotary knob is only accessible when the stacking platform has been removed.

- ▶ Remove stacking platform.
- ☞ The rotary knob becomes hot during operation and can therefore only be adjusted with a tool such as a screwdriver.
- ▶ Change rotary knob to the required setting in the unit interior.



- ▶ After approx. 45 minutes check whether the unit has the desired temperature.
- ▶ If necessary, modify the temperature setting and check the temperature again after approx. 15 minutes.

Connecting the unit

☞ The mains plug of the unit must be accessible at all times, so that the unit can be disconnected from the power supply at all poles.

- ✓ The unit is switched off



Caution!

Material damage

If the unit is not rated for the mains voltage or frequency which is available, the unit electrical system may suffer permanent damage.

- ▶ 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.
- ▶ Connect the mains plug to the socket outlet.

Setting before operation

Following assembly, the distribution height must be adjusted before the unit is used.

↳ Section „Setting the distribution height of stacked items“

Cleaning the unit

Clean basket dispenser thoroughly after assembly.

↳ Chapter „Cleaning and Care“

Commissioning

Prerequisites for operation

- ✓ Unit has reached room temperature
- ✓ Unit installed correctly
- ✓ 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. For this reason, B.PRO recommends heating the unit empty for approx. 2 hours before initial use.
- ✓ The unit is switched off
- ✓ Unit covered with hooded cover
- Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
- Switch on the unit with the customer-supplied On/Off switch.
– or –
Connect mains plug to the socket outlet.
- ⓘ The rotary knob is only accessible when the stacking platform has been removed.
- Remove stacking platform.
- ☞ The rotary knob becomes hot during operation and can therefore only be adjusted with a tool such as a screwdriver.
- Change rotary knob to the required setting in the unit interior.
- Heat unit approx. 2 hours.
- Switch off the unit with the customer-supplied On/Off switch.
– or –
Disconnect mains plug.

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 supplied from the factory with fully hooked springs.
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.
- ☞ The distribution height of stacked items is set correctly when the top basket protrudes 2 to 3 cm above the housing surface.

- ▶ Place 2 loaded baskets on the stacking platform.
- ▶ If the top basket protrudes more or less than 2 to 3 cm over the housing surface, remove all baskets and change the spring setting.
- ↳ Section „Setting the distribution height of stacked items“
- ▶ Retest the distribution height of stacked items after changing the spring setting.
- ▶ If necessary, repeat the spring setting change and testing of the distribution height of stacked items until the correct setting is achieved.

Setting the distribution height of stacked items

❗ Individual springs are hooked and unhooked to adjust the distribution height of stacked items.

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

↳ 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.
- The number of springs hooked into both setting sides may differ by a maximum of 1 spring.



Caution!

Sharp spring end

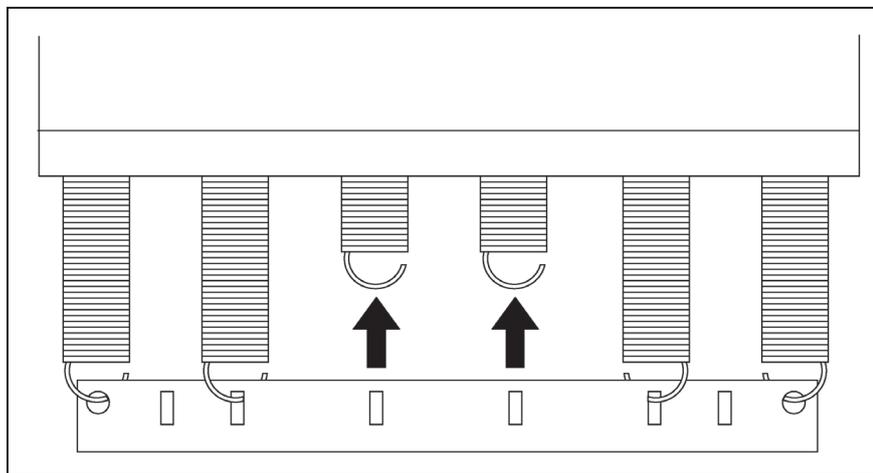
The sharp start of the spring can cause injuries to arms, hands and fingers if fitted incorrectly.

- ▶ 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.

- ▶ Ensure that the unit interior has cooled down.
- ▶ Remove stacking platform.
- ▶ Attach or detach 1 or 2 springs from the middle of the lower attachment section on both sides of the unit.

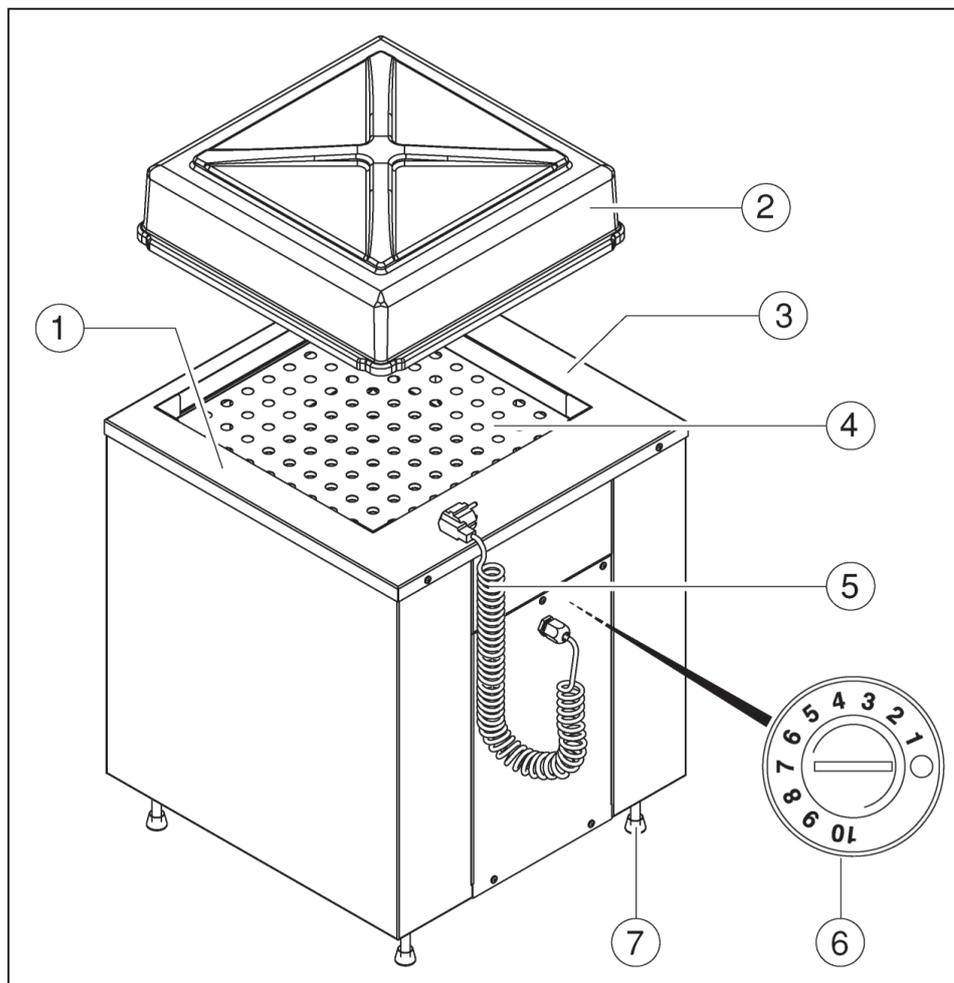
Built-in basket dispenser, heated **OPERATING INSTRUCTIONS**



- Check distribution height of stacked items and attach or detach more springs if necessary.

Handling and operation

Unit overview



- (1) Spring box with springs used for setting the distribution height of the stacked items
- (2) Hooded cover (accessory)
- (3) Spring box with springs used for setting the distribution height of the stacked items
- (4) Stacking platform (removable)
- (5) Mains cable
- (6) In the unit interior: Rotary knob for setting the setpoint temperature
- (7) Screw-in foot

- ☞ 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 rotary knob becomes hot during operation and can therefore only be adjusted with a tool such as a screwdriver.

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 with the following exception:

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

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.

Public area, operation and operating personnel

If the unit is used in outside with operating personnel, there are no limitations on the temperature setting with the following exceptions:

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

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.

Outside, self-service by diners

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.

Loading the unit

- ☞ A great deal of heat is wasted if the unit is heated without closing 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.
- ☞ 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.

Heating dishes and keeping them warm

- ✓ Unit loaded
- ✓ Unit covered with hooded cover
- ✓ The unit is switched off
- Ensure that no objects which are sensitive to heat are located in the unit.
- Switch on the unit with the customer-supplied On/Off switch.
 - or –
 - Connect mains plug to the socket outlet.
- Heat dishes for at least 120 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 The unit may have hot surfaces with surface temperatures of $>60\text{ }^{\circ}\text{C}$. This is technically necessary to ensure the proper use and to guarantee the technical properties and/or features of the unit guaranteed by B.PRO.

High surface temperatures can cause burns if people come into contact with surfaces for longer periods of time.

Shutting down

- Shutting unit down**
- ▶ Switch off the unit at the customer-supplied On/Off switch.
– or –
Disconnect mains plug.

Troubleshooting

Unit interior remains cold

Cause	Measure
Mains plug is unplugged.	<ul style="list-style-type: none"> Connect the mains plug to the socket outlet.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> Have a centre authorised to carry out repairs replace the mains cable. <p>↳ Chapter „Repairs“</p>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> Check customer-supplied fuse and replace if necessary.
Overload protection has been triggered.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. <p>↳ Chapter „Repairs“</p>
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. <p>↳ Chapter „Repairs“</p>

Dishes are not heated/ kept warm sufficiently

Cause	Measure
Temperature setting set too low.	<ul style="list-style-type: none"> Set a higher temperature. <p>↳ Section „Setting the setpoint temperature“</p>
Unit electrical system is defective.	<ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. <p>↳ Chapter „Repairs“</p>

Corrosion of stainless steel parts

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

The unit has external damage

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

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.

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.

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 the unit maintained by suitably trained professionals regularly.



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

Having periodical electrical safety inspection carried out

B.PRO recommends:

- 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

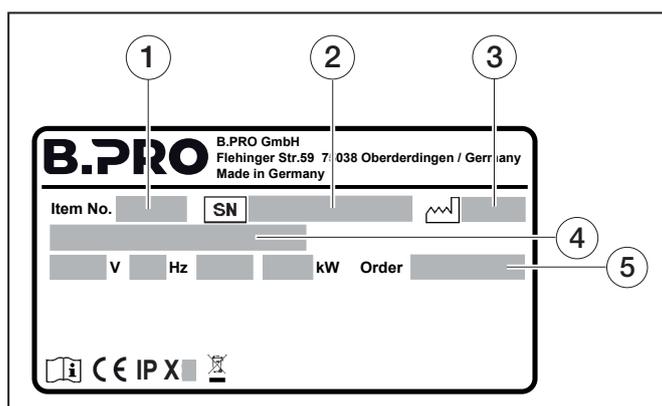
B.PRO recommends:

- 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
 - Serial number
 - Date of manufacture
 - Model
 - 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 centres 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)

Address B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Phone +49 7045 448 14 16
Fax +49 7045 448 15 08
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

Disposing of the unit



① 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.

☞ 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]
CEBH 50/50	700 x 691 x 785	520 x 520	64.5

Capacity/load (approx.)

Model	Capacity	Stacking height [mm] (with/without hood- ed cover)	Max. load [kg]
CEBH 50/50	6 baskets (H: 115 mm) or 10 baskets (H: 75 mm) L x W: 500 x 500 mm	540/680	200

Temperature range (unit interior)

+30 °C to +110 °C

Electrical data **Connected loads**

Model	Voltage	Output (maximum) [kW]
CEBH 50/50	220-240 V, 50 Hz	1,8

Protection type

IPX4 (the unit is protected against splashed water at an angle of 15°)

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

Ordering information

**CEBH 50/50
basket dispensers** Article number 362 960

Operating instructions Document number: 154 183

Accessories

Baskets Article number See B.PRO price list

Hooded cover Article number See B.PRO price list

**B.PRO microfibre
cleaning cloth** Article number 126 999

**DeepClean Stainless
Steel cleaning and care
agent** 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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