

INSTALLABLE STACKING UNITS,
UNHEATED:
BASKET DISPENSER CEB
TRAY DISPENSER CEB
UNIVERSAL DISPENSER UNI-B

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 unheated, installable stacking units are designed for the following applications:

- Stationary storage/stocking of dry dishes or trays
- Stationary provision/distribution of dishes or trays

The units must not be used to store or transport food.

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

The unheated, installable 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 only be operated when the ambient temperature is between +15 °C and +38 °C.

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 unheated, installable stacking units are made of stainless steel. The stainless-steel surface is micro-polished.

All stacking units are open models (no housing cover).

Assembly

The unheated, installable stacking units are suitable for installation in food counters and food distribution equipment.

The units are installed easily.

Basket dispenser

The basket dispenser is installed as a self-supporting unit. The basket dispenser can also be installed from above if used in conjunction with the appropriate installation flange (accessory). The basket dispenser is equipped with height-adjustable screw-in feet.

Tray dispenser

The tray dispenser is available in the following two standard models:

- Self-supporting unit (without installation flange)
- Unit installable from above (with installation flange)

The tray dispenser is fitted with height-adjustable screw-in feet.

Universal dispenser

The universal dispenser is installed as a self-supporting unit. The universal dispenser can also be installed from above if used in conjunction with the appropriate flange (accessory).

The universal dispenser is equipped with height-adjustable screw-in feet.

Handling and operation

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

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.

Tray dispenser

The tray dispenser is fitted with a stainless-steel stacking platform.

The tray dispenser is suitable for Gastronorm and Euronorm trays. Stacking of moulded trays is possible.

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.

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.

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.

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.

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 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.

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“

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 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.

Loading

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.

Load-bearing capacities

When loading, observe the information on maximum quantities of dishes specified in the technical data and the upper weight limit; otherwise, the unit or stacked items may tip over and/or be damaged. Units or stacked items which tip over can cause injuries.

Cleaning and care

Hygiene

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

Cleaning frequency

Clean accessible parts of the unit exterior after each use. Clean the unit interior if necessary.

Cleaning methods

Use approved cleaning methods only.

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

Cleaning agents, general

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

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:

- Installable stacking unit, unheated
- Accessories (such as baskets, hooded cover, installation flange)
- 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

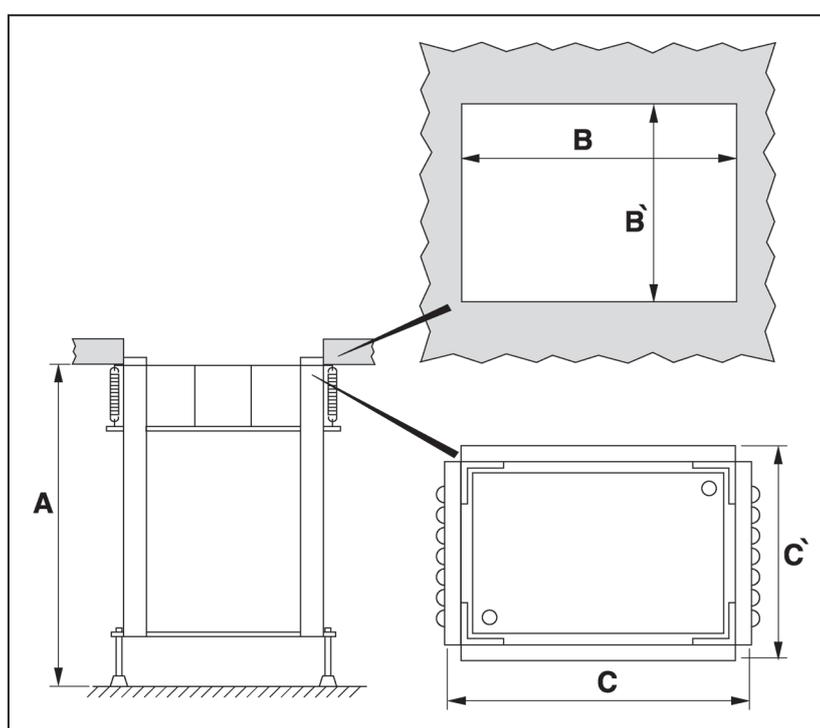
☞ Packaging materials are recyclable.

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

Assembly

- Assembly requirements**
- ✓ Experienced personnel
 - ✓ Tool for preparing the food counter

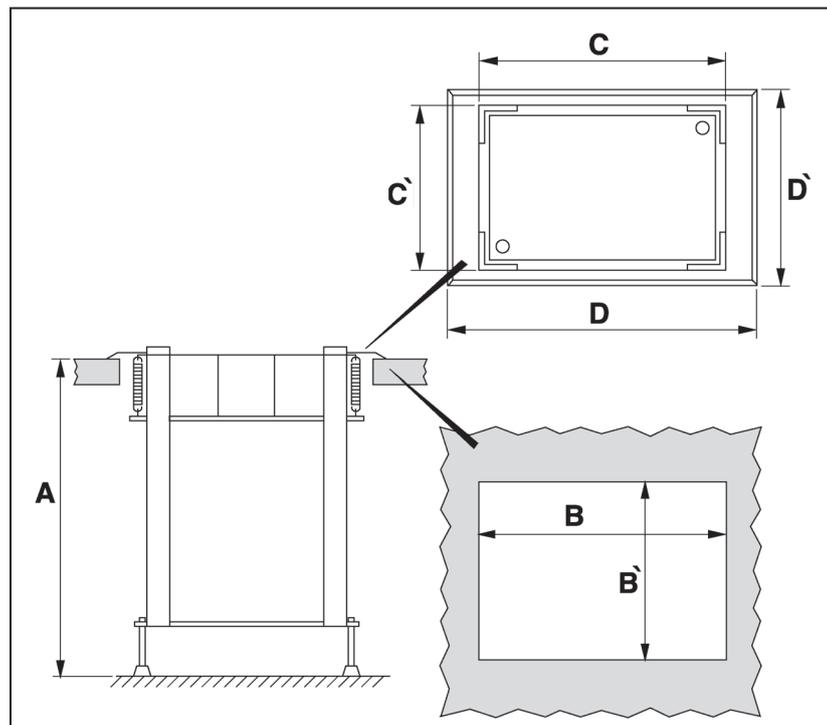
Installation dimensions Basket dispenser, tray dispenser – installation as self-supporting unit (without installation flange)



Model	Installation depth A [mm]	Food counter cut-out B x B [mm]	Exterior unit dimensions C x C' [mm]
CEB 47/36	768 to 873	500 x 390	565 x 404
CEB 53/37	768 to 873	550 x 390	615 x 404
CEB 50/50	768 to 873	530 x 530	599 x 544

Installable stacking units, unheated **OPERATING INSTRUCTIONS**

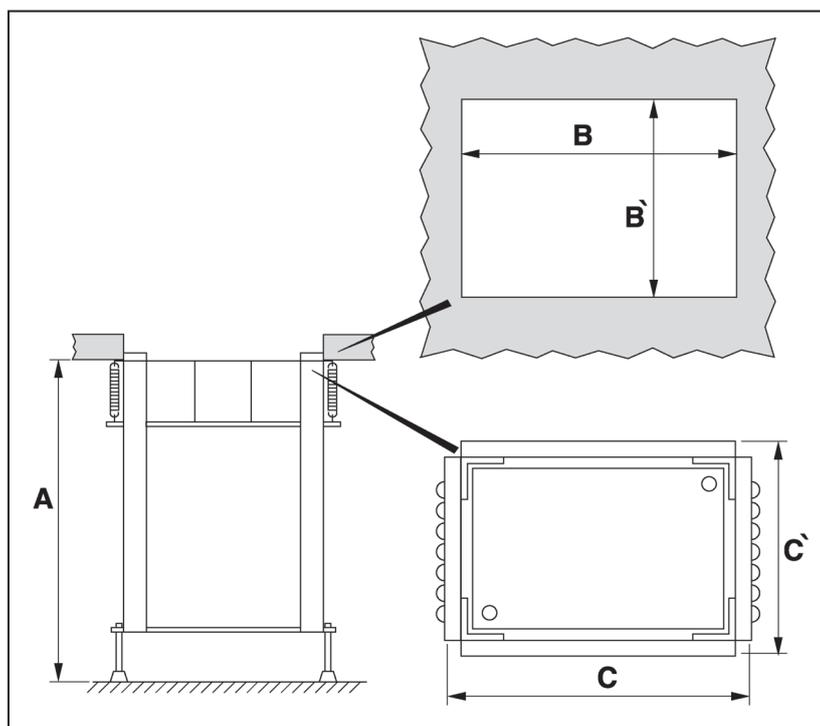
Basket dispenser, tray dispenser – installation from above (with installation flange)



Model	Installation depth A [mm]	Food counter cut-out B x B [mm]	Exterior unit dimensions C x C' [mm]	Exterior dimensions of the installation flange D x D' [mm]
CEB 47/36	768 to 873	585 x 400	565 x 404	625 x 460
CEB 53/37	768 to 873	635 x 400	615 x 404	675 x 460
CEB 50/50	768 to 873	615 x 540	599 x 544	655 x 600

Installable stacking units, unheated OPERATING INSTRUCTIONS

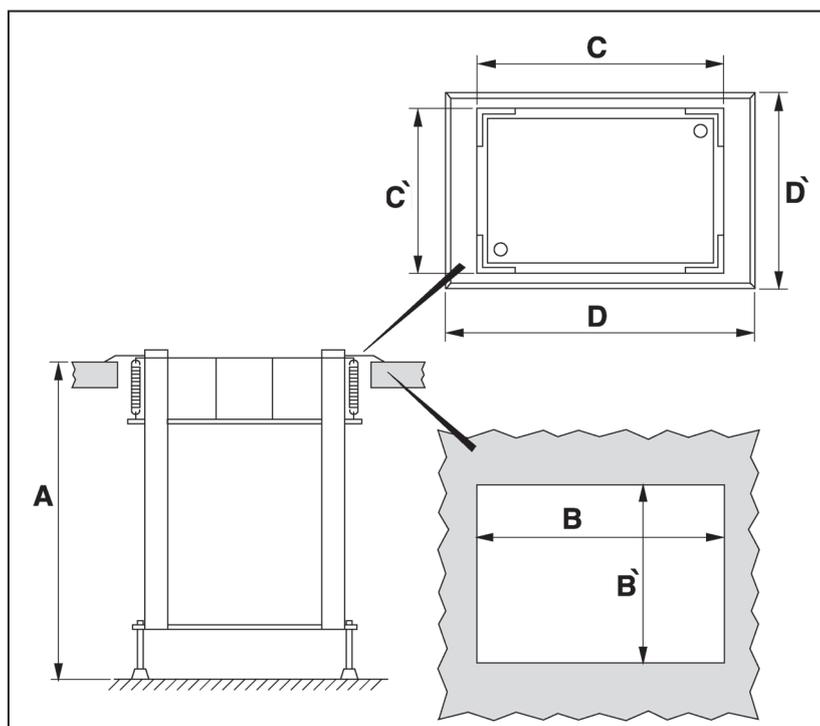
Universal dispenser – installation as self-supporting unit (without installation flange)



Model	Installation depth A [mm]	Food counter cut-out B x B [mm]	Exterior unit dimensions C x C' [mm]
UNI-B 59/29	765 to 865	599 x 299	613 x 375

Installable stacking units, unheated **OPERATING INSTRUCTIONS**

Universal dispenser – installation from above (with installation flange)



Model	Installation depth A [mm]	Food counter cut-out B x B [mm]	Exterior unit dimensions C x C' [mm]	Exterior dimensions of the installation flange D x D' [mm]
UNI-B 59/29	765 to 865	629 x 391	613 x 375	725 x 430

Installing the unit

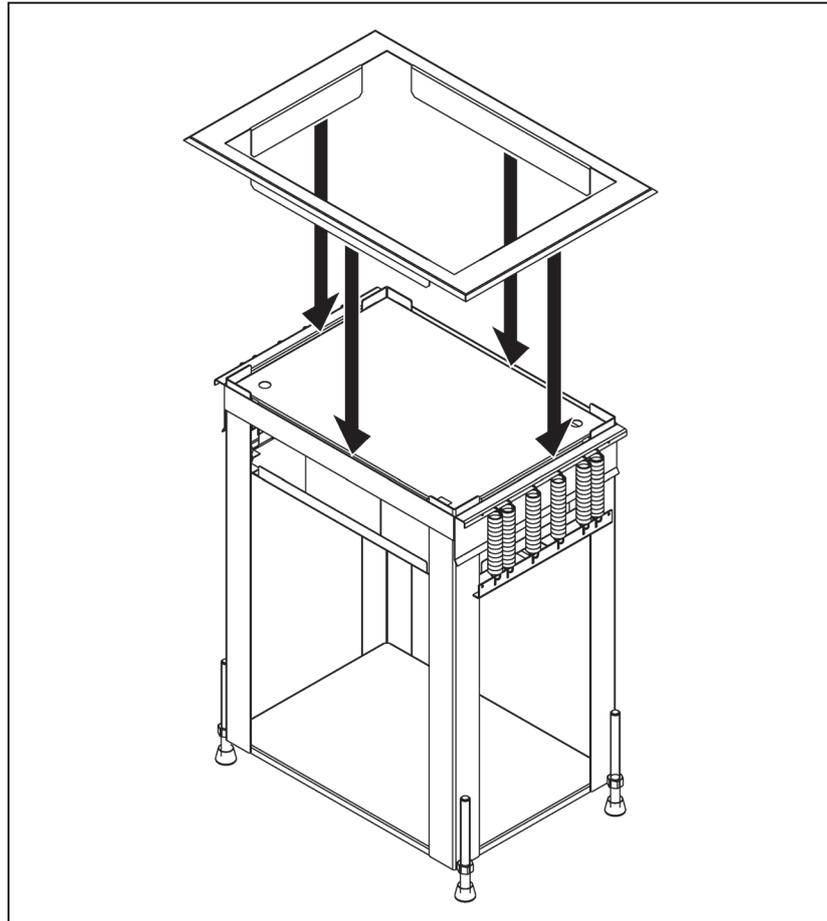
Installation as self-supporting unit (without installation flange)

- ☞ The basket dispenser is installed as a self-supporting unit.
The basket dispenser can also be installed from above if used in conjunction with the appropriate installation flange (accessory) (see following installation model).
 - ☞ The tray dispenser is available as a self-supporting unit (without installation flange) or as a unit for installation from above (with installation flange). Installation using an installation flange is described in the following installation model.
 - ☞ The universal dispenser is available as a self-supporting unit (without installation flange) or as a unit for installation from above (with installation flange).
- 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 tightly fits against the underside of the food counter.
- ☞ Following assembly, the distribution height of stacked items must be tested before the unit is used, and adjusted if necessary.
 - ↳ Section „Testing the distribution height of stacked items“
-

Installation from above (with installation flange)

- ☞ The basket dispenser is installed as a self-supporting unit.
The basket dispenser can also be installed from above if used in conjunction with the appropriate installation flange (accessory). The installation flange is attached to the unit and rests on the food counter.
 - ☞ The tray dispenser is available as a self-supporting unit (without installation flange) or as a unit for installation from above (with installation flange). The installation flange is attached to the unit and rests on the food counter.
 - ☞ The universal dispenser is available as a self-supporting unit (without installation flange) or as a unit for installation from above (with installation flange). The installation flange is attached to the unit and rests on the food counter.
- Prepare the food counter according to the dimensions from the previous section.
 - ↳ Section „Installation dimensions“
 - ↳ Chapter „Technical data“
 - Push empty unit (without flange) under the food counter cut-out.
 - Set height of unit with screw-in feet so that the top of the unit housing protrudes approx. 20 mm above the food counter.

- ▶ Attach installation flange to the unit.



- ▶ Decrease height of the unit with the screw-in feet until the installation flange lies flush with the food counter.

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

☞ Section „Testing the distribution height of stacked items“

Cleaning the unit

- ▶ Clean the stacking unit thoroughly after assembly.
- ☞ Chapter „Cleaning and Care“

Commissioning

Prerequisites for operation

- ✓ Unit installed correctly
- ✓ There are no signs of defects or visible damage to the unit
- ✓ Any existing protective film is completely removed

Testing the distribution height of stacked items

- ① 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.
 - ① Individual springs can be hooked/unhooked to adjust the distribution height of stacked items if necessary.
 - ① 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 be 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.

Basket dispenser

- ☞ The distribution height of stacked items is set correctly when the top basket protrudes 2 to 3 cm above the housing or food counter 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 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.

Tray dispenser

- ☞ The distribution height of stacked items is set correctly if approx. 4 to 5 trays protrude above the housing or food counter surface.
- Place 11 trays on the stacking platform.
 - If more or less than 4 to 5 trays protrude above the housing upper edge, remove trays 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 until the correct setting is reached.
-

Universal dispenser

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

- Place a typical number of stacked items onto the stacking platform.
- If the stacked items protrude more or less than 4 to 5 cm above the top of the unit, remove stacked items and adjust the spring setting.

↳ Section „Setting the distribution height of stacked items“

- Attach the cover plate and retest the distribution height after adjusting the spring setting.
 - If necessary, keep readjusting the spring setting and testing the distribution height until the correct setting is reached.
-

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 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.
-



Caution!

Sharp start of the spring

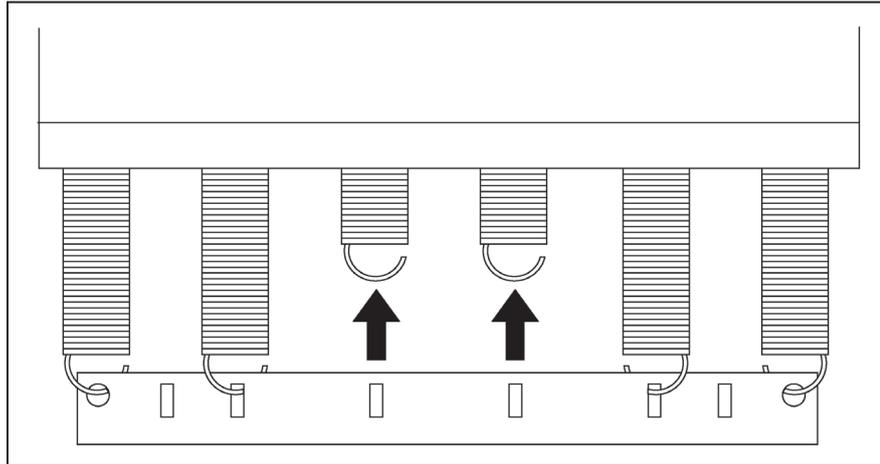
The sharp start of the spring can cause injuries to arms, hands and fingers if fitted incorrectly.

- 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 be 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.

Installable stacking units, unheated **OPERATING INSTRUCTIONS**

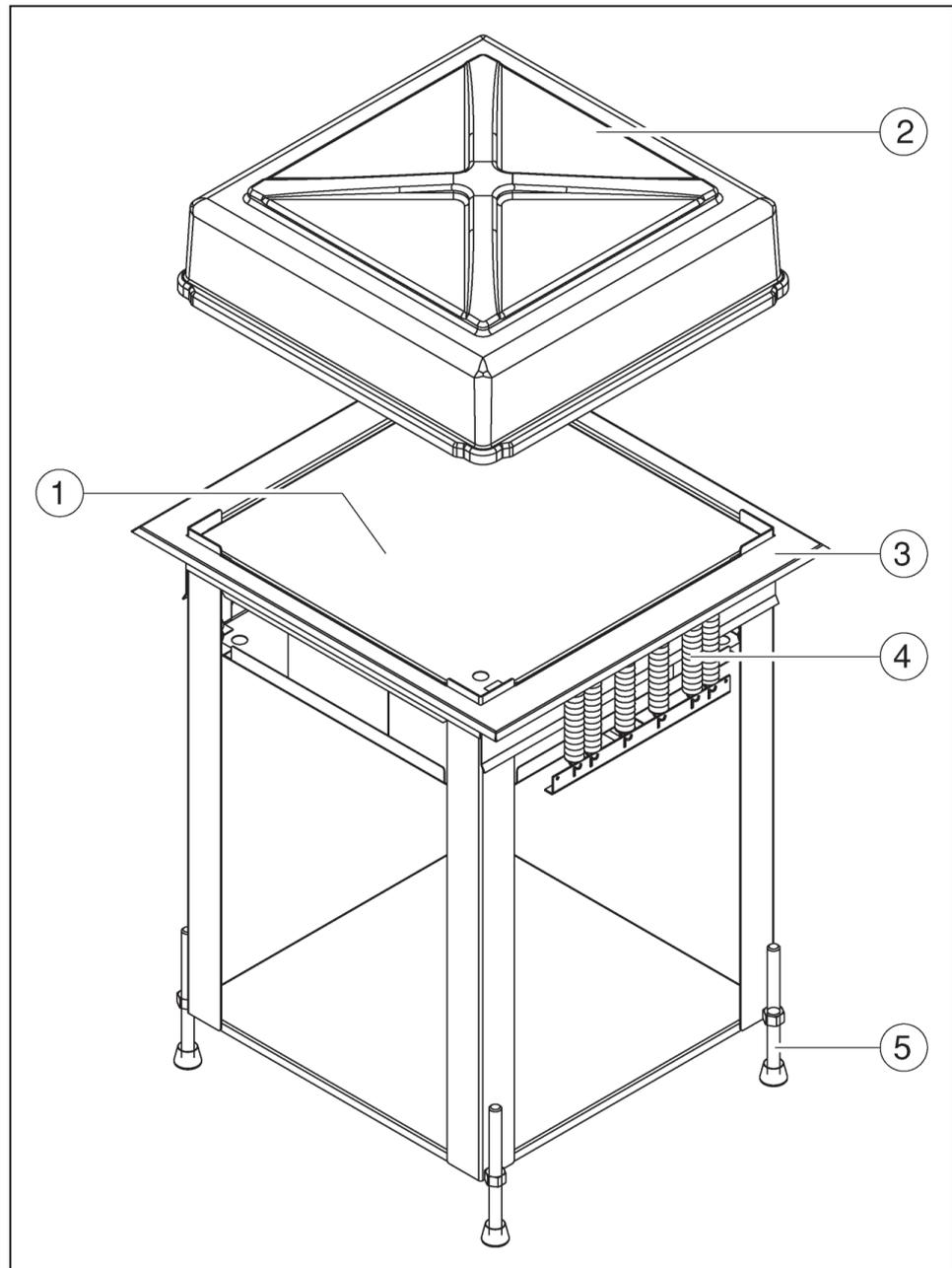
- Remove stacking platform.
- Unhook 1 to 2 springs at the lower attachment section in the centre on both sides of the unit.



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

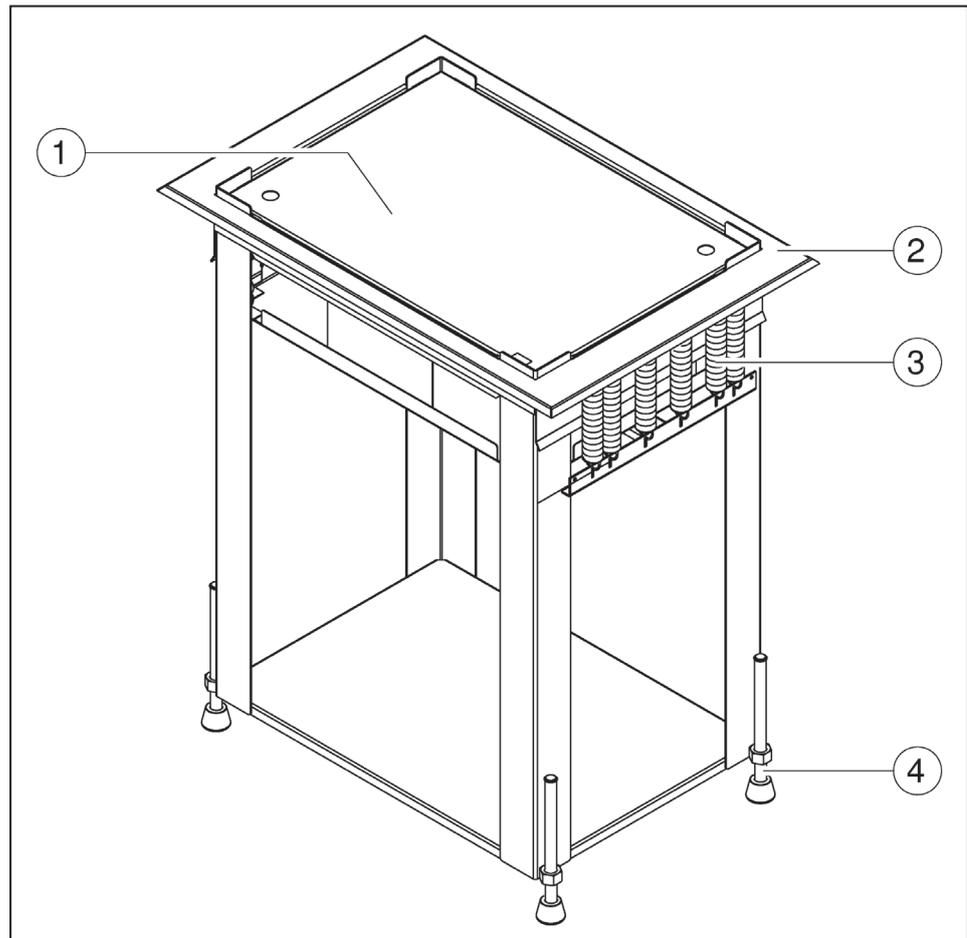
Handling and operation

Unit overview Basket dispenser



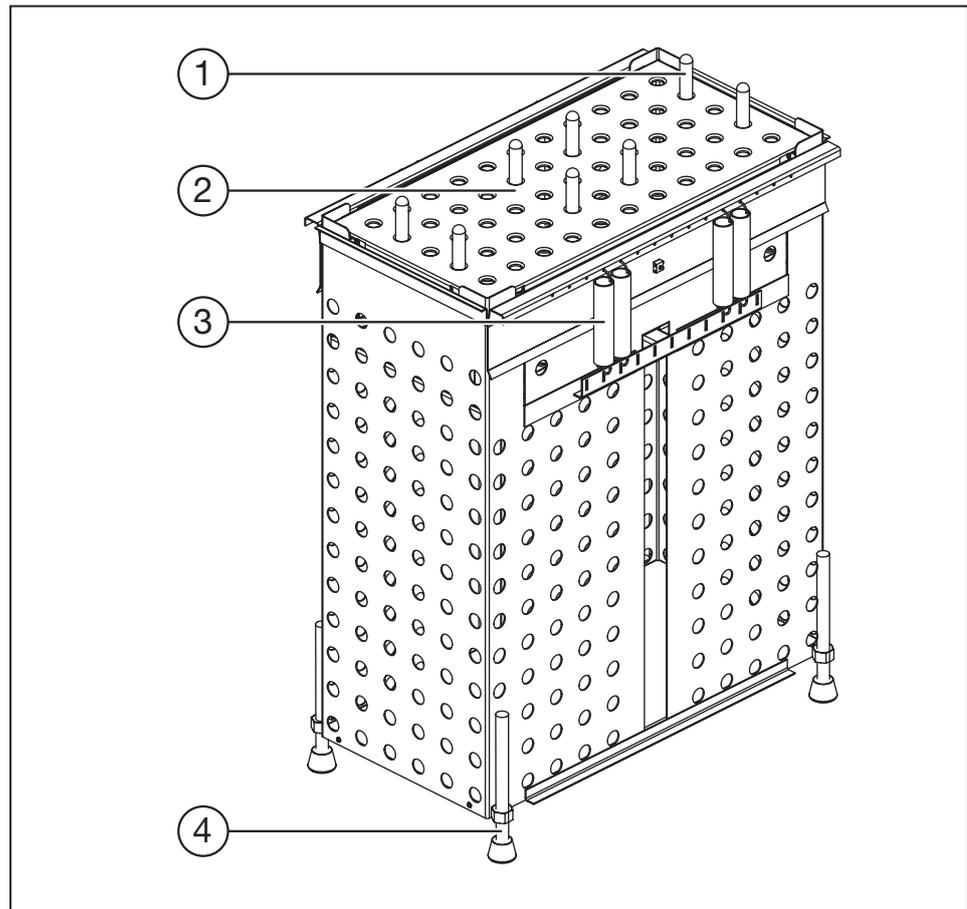
- (1) Stacking platform (removable)
- (2) Hooded cover (accessory)
- (3) Installation flange (accessory for installation from above)
- (4) Springs used for setting the distribution height of stacked items
- (5) Screw-in foot

Tray dispenser



- (1) Stacking platform (removable)
- (2) Installation flange (only with "installation from above" unit model)
- (3) Springs used for setting the distribution height of stacked items
- (4) Screw-in foot

Universal dispenser UNI-B



- (1) Guide rod
- (2) Stacking platform (removable)
- (3) Springs used for setting the distribution height of stacked items
- (4) Screw-in foot

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

Basket dispenser

① B.PRO recommends covering the unit with the designated hooded cover (accessory) when dishes are to be stored for a longer period.

☞ 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;

✓ 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.

Tray dispenser

✓ Distribution height of stacked items set correctly

► Load unit with trays.

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.

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 scope of application specified in these operating instructions.

Duty to supervise The unit must NOT be moved or 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.

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. If the unit is not handled correctly or misused as described above, the unit may tip over, causing a hazard or possible injury. Such action may cause injury to limbs.

Improper use as a vehicle The unit must NOT be used as a vehicle or a means of conveyance. Do not lie under the unit. The unit is very heavy and has a high potential momentum when moving. If the unit is misused as described above, it may cause injury as people can be run over or crushed, for example.

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

Castor brakes The featured castor brakes must be applied as soon as the unit is positioned at its intended location following a change of location, or if a change of location is necessary. The castor brakes have openings which, unfortunately, can only be designed in this way for technical reasons. If the castor brakes are applied without supervision, these openings can lead to crushing of extremities.

Troubleshooting

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, change of location or other external influences.	<ul style="list-style-type: none"> ▶ Shut down unit. ▶ Secure the unit to ensure it cannot be started up accidentally. ▶ Notify a centre authorised to carry out repairs. <p>↪ Chapter „Reparatur“</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.

Universal dispenser

The guide poles must be checked regularly for soiling and cleaned if necessary.

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 for 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 ☞ 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.

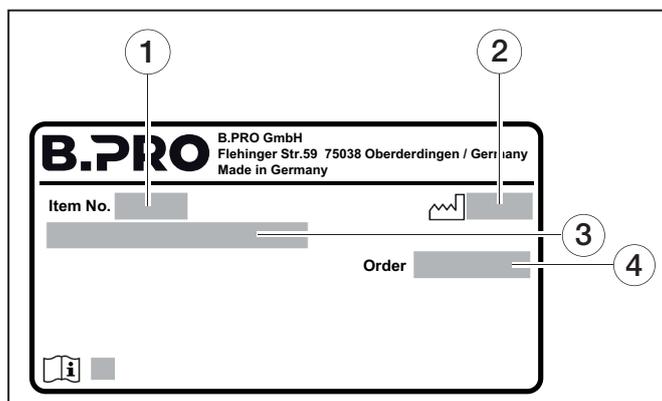
► You must thoroughly rinse the surface with clean water and dry after every use.

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
- Date of manufacture
- Production order number



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

- Replacing components** ☞ Defective components may only be replaced through the following authorised service points:
- 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 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

- ▶ Turn the unit over to a recycling centre.

- ☞ 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 (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]
Basket dispenser			
CEB 50/50	600 x 545 x (765 to 865)	520 x 520	19
Tray dispenser (without installation flange)			
CEB 47/36	565 x 405 x (765 to 865)	490 x 380	16.5
CEB 53/37	615 x 405 x (765 to 865)	540 x 380	17.5
Universal dispenser (without installation flange)			
UNI-B 59/29	613 x 375 x (765 to 865)	590 x 290	32

Capacity/load (approx.)

Model	Capacity	Stacking height [mm] (with/without hooded cover)	Max. load [kg]
Basket dispenser			
CEB 50/50	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 500 x 500	540/680	200
Tray dispenser			
CEB 47/36	100 trays L x W: max. 470 x 360 mm	–	150
CEB 53/37	100 trays L x W: max. 530 x 370 mm	–	150
Universal dispenser			
UNI-B 59/29	Dependent on type of dishes	540/680	150

Environment Ambient conditions – operation

Temperature: +15 °C to +38 °C

Ambient conditions – storage, transport

Temperature: –10 °C to +40 °C

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

Basket dispenser CEB 50/50	Article number	590 025 294 079
Tray dispenser CEB 47/36 without installation flange	Article number	590 023 294 077
Tray dispenser CEB 47/36 with installation flange	Article number	564 021 294 077
Tray dispenser CEB 53/37 without installation flange	Article number	590 024 294 078
Tray dispenser CEB 53/37 with installation flange	Article number	564 022 294 078
Universal dispenser UNI-B 59/29	Article number	572 470 364 826
Flange UNI-B 59/29 for installation from above	Article number	572 472
Operating instructions	Document number:	154 190

Accessories

Baskets for basket dispenser	Article number	See B.PRO price list
Hooded cover	Article number	See B.PRO price list
Installation flanges	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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