

BLANCO INMOTION Tray Transport Trolley

TTW-F/FPK 16-105/115 ESZE/DSZE/ESZG/DSZG/ESEU/DSEU,

TTW-F/FPK 20-105/115 ESZE/DSZE/ESZG/DSZG/ESEU/DSEU,

TTW-F/FPK 24-105/115 ESDE/DSDE/ESDG/DSDG,

TTW-F/FPK 30-105/115 ESDE/DSDE/ESDG/DSDG,

TTW-F 32-105/115 ESZU/DSZU,

TTW-F 40-105/115 ESZU/DSZU

General Information

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Technical changes Subject to modifications for the purpose of technical improvement.

Product documentation These instructions are the original operating instructions; target group: operating personnel, kitchen directors.

Typographical conventions

- ☞ Important **note** on special features or special cases.
- i** **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 variant XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with the warnings.

- Measures to avoid dangers and the consequences thereof.
-

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

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

Warning warns of possible serious bodily injuries.

Danger warns of possible most severe/fatal bodily injuries.

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About this product

Application The BLANCO INMOTION tray transport trolley is used to transport food on Gastronorm, Euronorm and compact trays.

The BLANCO INMOTION tray transport trolley is not suitable for transporting food not covered or for cooling food or keeping it hot for longer periods.

In combination with pre-cooled eutectic plates (coolant accumulators), the double-walled BLANCO INMOTION tray transport trolley can be used to keep food cold for short periods.

The BLANCO INMOTION tray transport trolley is particularly suitable for use in social facilities (clinics, retirement homes, day care centres), hotels, the food service industry (banquets, party services) and in cafeterias (canteens, dining halls).

Conditions of use **Environment**

Environmental conditions usually found in kitchens.

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 BLANCO INMOTION tray transport trolley is made of stainless steel as standard.

Single and double-walled unit models are available. With the doublewalled model the unit body and the unit door(s) are insulated.

The front of the unit is closed via one or two unit doors. The unit door(s) has/have been provided with a snap-in lock. Units with one compartment have one unit door, while units with two or three compartments have two unit doors.

As standard, the transportation mechanism of the tray transport trolley with two or three compartments consists of two fixed castors and two steering castors with castor brakes. The models with only one compartment have a transportation mechanism with four steering castors. Two of the steering castors have castor brakes.

The unit designation contains an abbreviation of the unit model. TTW stands for tray transport trolley, F for hinged door, PK for passive cooling. The subsequent numbers and letters have the following meaning:

- The first and second digit refer to the tray capacity (16, 20, 24, 30, 32, 40 trays), e.g. TTW-F **16**-105 ESZG.
- The third, fourth and fifth digit specify the spacing of the support ledges (105, 115 mm), e.g. TTW-F 16-**105** ESZG.
- The first letter indicates the design of the walls (E = single-walled, D = double-walled), e. g. TTW-F 16-105 **E**SZG.
- The second letter stands for ledges (S = ledges), e.g. TTW-F 16-105 **S**SZG.
- The third letter stands for the number of compartments (E = 1 compartment, Z = 2 compartments, D = 3 compartments), e. g. TTW-F 16-105 **E**SZG.
- The last letter stands for the tray type (G = Gastronorm trays, E = Euronorm trays or U = Gastronorm and Euronorm trays). The models for compact trays have no more exact marking.
 - Gastronorm trays
(TTW-F/FPK 16-105/115 ESZ**G**/DSZ**G**,
TTW-F/FPK 20-105/115 ESZ**G**/DSZ**G**,
TTW-F/FPK 24-105/115 ESD**G**/DSD**G**,
TTW-F/FPK 30-105/115 ESD**G**/DSD**G**)
The trays are inserted with the short sides toward the back and front.
 - Euronorm trays
(TTW-F/FPK 16-105/115 ESZ**E**/DSZ**E**,
TTW-F/FPK 20-105/115 ESZ**E**/DSZ**E**,
TTW-F/FPK 24-105/115 ESDE/DSDE,
TTW-F/FPK 30-105/115 ESDE/DSDE)
The trays are inserted with the short sides toward the back and front.
 - Gastronorm and Euronorm trays
(TTW-F/FPK 16-105/115 ESE**U**/DSE**U**,
TTW-F/FPK 20-105/115 ESE**U**/DSE**U**,
TTW-F/FPK 32-105/115 ESZ**U**/DSZ**U**,
TTW-F/FPK 40-105/115 ESZ**U**/DSZ**U**)
The trays are inserted with the long sides toward the back and front.
Two trays per ledge fit in a unit compartment.
 - Compact trays
(TTW-F/FPK 16-115 ESZ**E**/DSZ**E**,
TTW-F/FPK 20-115 ESZ**E**/DSZ**E**,
TTW-F/FPK 24-115 ESDE/DSDE,
TTW-F/FPK 30-115 ESDE/DSD^E)
The trays are inserted with the short sides toward the back and front.
(TTW-F/FPK 16-115 ESE**U**/DSE**U**,
TTW-F/FPK 20-115 ESE**U**/DSE**U**,
TTW-F 32-115 ESZ**U**/DSZ**U**,
TTW-F 40-115 ESZ**U**/DSZ**U**)
The trays are inserted with the long sides toward the back and front.
Two trays per ledge fit in a unit compartment.

Operation

Vertical push handles allow easy movement of the unit. Stable corner guards protect the unit from damage. Circumferential bumper rails are available as an option.

The unit door(s) can be locked on the short sides.

The inner side walls are designed with support ledges for accepting trays. On unit models for Gastronorm and Euronorm trays, two indentations each are provided above the support ledges. They prevent accidental tipping when removing the trays.

Standard model

The standard model of the BLANCO INMOTION tray transport trolley includes:

- Stainless-steel, single-walled unit body
- Up to three compartments, depending on the model
- Distance between ledges: 115 mm
- Four corner guards
- Two push handles on the left short unit side (seen from the operator side)
- Four steering castors, two with castor brakes (units with one compartment)
- Two steering castors with castor brakes and two fixed castors (units with two or three compartments)
- Castor arrangement "A": castors at the unit corners

Options and accessories

The BLANCO INMOTION tray transport trolley is available with the following optional equipment:

- Stainless-steel, double-walled unit body
- All-around railing
- Distance between ledges: 105 mm
- All-round bumper rail
- Lockable unit doors
- Two additional push handles on the right short unit side (seen from the operator side)
- Hitch and coupling (units with two or three compartments)
- Menu card holder
- Eutectic plates (coolant accumulators); suitable only for unit compartments with Gastronorm tray dimensions and double-walled design
 - or –
 - Unit model with passive cooling (TTW-FPK)
- Waste system
- Castor arrangement "D": Steering castors on the unit corners and two additional fixed castors on both long unit sides
- Castor model available in different materials and diameters

Safety

General Information The unit has been built using state-of-the-art technology. Accordingly, all the requirements necessary for safe operation have been fulfilled. Additional dangers do nevertheless exist when the unit is operating. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these sources of danger.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The operator is responsible for the observance of the safety precautions in these operating instructions.

Warnings

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

Operating Manual

These operating instructions must be read carefully before the initial use.

The operator 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

Application

The unit may only be used for the applications specified.

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

Conditions of use

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

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

Transport

Upright transport position

Transport the unit in an upright position only.

Transporting with a truck or delivery vehicle

The unit is only to be transported in a truck or delivery vehicle with a loading ramp.

Secure against shifting of the unit. Just locking the castor brakes is insufficient transport security. Do not place tension belts around the push handles. There is a danger of the push handles being bent.

Secure the unit against vertical movement during transport. Use padded locking bars.

Operation

General Information

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

The unit is only to be used when it is in proper working order.

The unit may only be used by persons, whose physical, sensory or mental abilities are not subject to any relevant restrictions for operating the unit.

If damage is present, secure the unit against accidental use and have repairs carried out immediately at one of the following locations:

- In-house, by BLANCO-trained experts
- Externally, by BLANCO-trained customer service
- BLANCO Service

Always secure the unit from rolling away by setting the castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally. When keeping food warm or cool, only open the unit briefly to remove food. Always keep cloches on food in Gastronorm/Euronorm trays.

Eutectic plates (coolant accumulators)

Remove eutectic plates from the unit when keeping food warm.

Only handle cooled eutectic plates with protection (e.g. with gloves).

A danger of slipping exists if collected condensation water runs out of the unit at eutectic plates. Completely wipe up any condensation water which has run out.

Loadability of unit top

Do not place items with an area load exceeding 25 kg on top of the unit.

Hygiene regulations

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

Danger of children being trapped inside

Secure empty unit from access by children. Children who climb into an empty unit and close the unit door cannot get out unassisted.

Store the empty unit in an area inaccessible to children.

Change of location

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

Hold unit door(s) closed while changing its location. Trays can fall out of the unit when it is pushed.

With the unit door(s) closed, the unit can be tilted to an angle of 10°. Only slanted surfaces with an incline <10° may be crossed.

If the unit is on a slanted surface, it must be secured against rolling away with further measures (e.g. wedges) in addition to locking the castor brakes.

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

- Do not move the unit when the castor brakes are locked
- Avoid impacts
- Do not traverse bumps or steps
- Do not traverse uneven floors

The unit is to be pushed only, never pulled.

When moving the unit, ensure that no persons or objects which are located in the way of the trolley are overlooked.

If the person who is pushing the trolley cannot see over it, a second person must walk in front of the trolley when it is being moved to ensure that it can be moved forward safely.

Always push the unit using both hands. Depending on the weight of the unit, if you push it with just one hand it is possible you would not be able to apply the brakes quickly enough.

Be careful to ensure that your hands are not pinched (danger of crushing) between the push handles and walls or other objects (e.g. cabinets).

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

Cleaning and care

Hygiene

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

The unit fulfills the requirements of the hygienic type HS.

Cleaning frequency

Clean the unit thoroughly after each use.

Cleaning methods

Use only approved cleaning methods.

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

Cleaning water

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

A danger of slipping exists if cleaning water runs out of the unit during or after cleaning. Completely wipe up any water which runs out of the unit.

Maintenance

Castor brakes

Regularly check the effectiveness of the castor brakes.

If the effectiveness of the brakes is not sufficient, have the defective castor(s) replaced by one of the following:

- In-house, by BLANCO-trained experts
- Externally, by BLANCO-trained customer service
- BLANCO Service

Repairs

Authorised persons

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

- In-house, by BLANCO-trained experts
- Externally, by BLANCO-trained customer service
- BLANCO Service

Repairs during the warranty period must be reported to BLANCO and commissioned by BLANCO before starting.

The warranty will be invalidated if the unit is repaired by anyone else or without being commissioned.

Standards, guidelines

Observe the applicable standards, guidelines and safety regulations.

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

Product marking

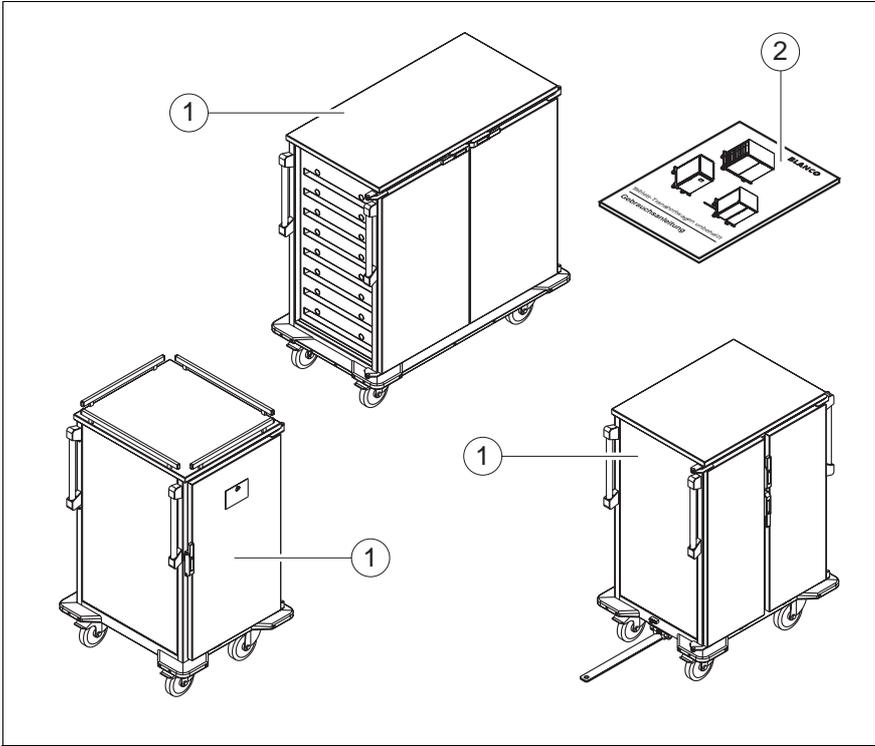
The warranty is voided if the product marking (rating plate) is removed.

Transport

Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transport (visual inspection).
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damages with the waybill.
- or –
- Do not accept the unit and return it to BLANCO via the carrier.
- ☞ This procedure will ensure correct processing of claims. If transport damage is reported later the consignee must provide evidence of this.

Scope of delivery



(1) BLANCO INMOTION tray transport trolleys
 (2) Operating Manual

The scope of delivery and model of the BLANCO INMOTION tray transport trolley are to be taken from the delivery documentation.

Unpacking

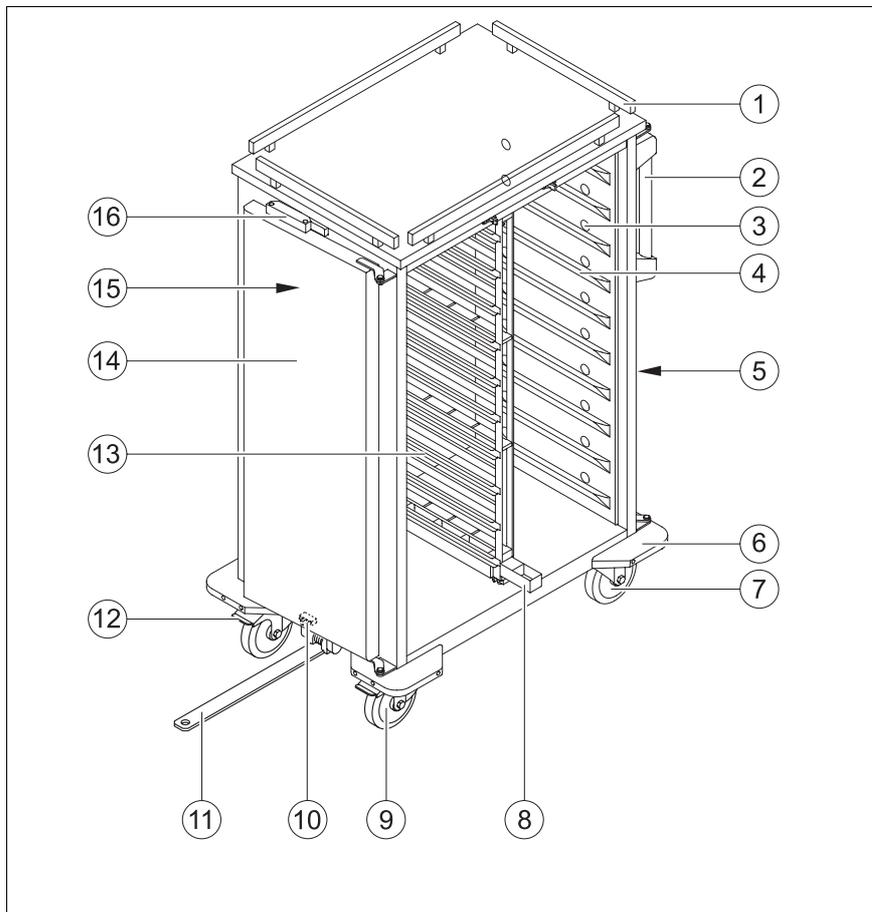
- Open the transport packaging at the places provided. Do not rip or cut it!
- Check the scope of delivery.

Disposing of packaging material

- ☞ Packaging materials are recyclable.
- Recycle packaging materials in a proper, environmentally friendly manner in accordance with the respectively applicable legal requirements.

Operation

Unit overview



- (1) Railing (optional)
- (2) Push handle (optional)
- (3) Tip safety (only on model for Euronorm and Gastronorm trays)
- (4) Support ledge
- (5) Unit door: locked at side wall
- (6) Corner guard
- (7) Fixed castor (for unit with only one compartment: steering castors)
- (8) Condensation-water catch tray (optional)
- (9) Steering castor
- (10) Door lock and ball catch (for locking the unit door to the side wall)
- (11) Hitch (optional)
- (12) Castor brakes
- (13) Dividing wall/dividing wall for mounting eutectic plates (optional)
- (14) Unit door
- (15) Menu card holder on side wall (optional)
- (16) Door handle

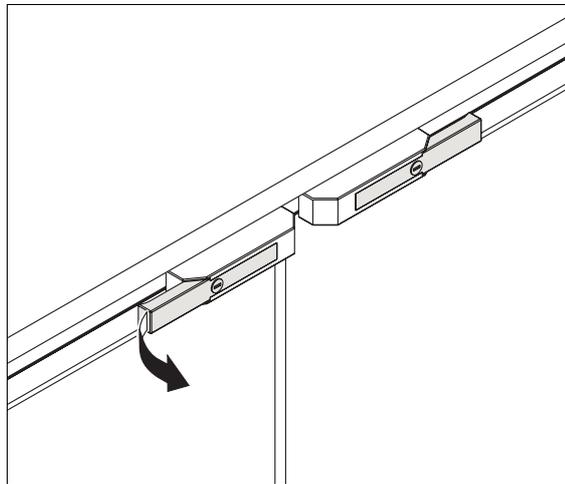
Opening a unit door**⚠ Caution!****Hand can be pinched!**

Your hands can be pinched to the side walls and injured when locking the unit door.

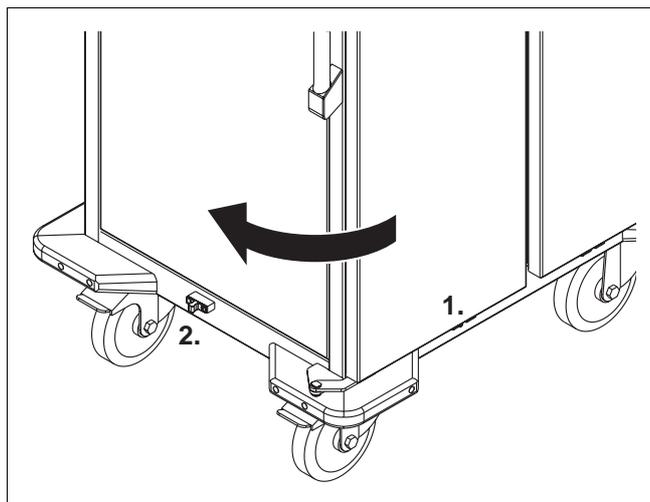
- Do not put your hand between the unit door and the unit or hold it there when locking.
 - Carefully open and lock the unit door (without momentum).
-

Unit model with lockable doors

- If the unit door is locked, unlock the lock with a key.
- Pull the door handle on the door lock in the direction of the arrow and open the unit door.



- Open the unit door completely (270°) and press onto the short side of the unit. The door catch (1.) is felt to engage in the door lock (2.).



Closing the unit door

Caution!

Hand can be pinched!

Your hands can be pinched and injured when the unit door is being closed.

- ▶ Do not put your hand between the unit door and the unit or hold it there when closing.
 - ▶ Carefully close the unit door (without momentum).
-
- ▶ Pull the unit door out of the door lock.
 - ▶ Close unit door without momentum.
 - ▶ Press the unit door into the lock until it is felt to engage.

Emptying condensation-water catch tray

Unit model TTW-FPK

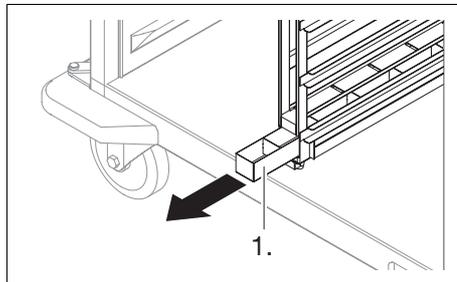
i Condensation water forms on cooled eutectic plates due to cooling of the surrounding area. The unit is equipped with a catch tray for holding the resulting condensation water. The amount of condensation water is highly dependent on the ambient conditions (temperature, humidity).

Caution!

Danger of slipping due to condensation water leaking out!

A danger of slipping exists if condensation water runs out of the unit.

- ▶ Empty catch tray regularly.
 - ▶ Completely wipe up any condensation water which has run out.
-
- ▶ Open the unit doors.
 - ↳ Section "Opening a unit door" on page 9.
 - ▶ Slowly pull catch tray out of unit by moulded handle (1).



- ▶ Empty catch tray.
- ▶ Slide catch tray into dividing wall in bottom position.

Inserting coolant accumulators

i The dividing wall of the unit is designed for accepting eutectic plates of the size GN 1/1.

Caution!

Local freezing!

Longer contact with precooled eutectic plates can result in freezing.

- ▶ Protection (e.g. with gloves) must be used when handling pre-cooled eutectic plates.

- ✓ Pre-cooled eutectic plates
 - ✓ Empty condensation water catch tray mounted in dividing wall
 - ▶ Open the unit doors.
 - ↳ Section "Opening a unit door" on page 9.
 - ▶ Slide eutectic plates into dividing wall from bottom upward with short side first.
 - ▶ Close the unit doors.
-

Loading the unit

- ✓ With Gastronorm/Euronorm trays, food is covered with cloches
 - ✓ With compact tray, lower and upper tray section is locked with slide lock
 - ▶ Open unit door(s).
 - ↳ Chapter "Opening a unit door" on page 9.
 - ▶ To prevent shifting of the centre of gravity to the unit top, load the unit from the bottom up when loading partially.
 - ▶ Insert the tray so that the tray edges lie on the ledges. With Gastronorm and Euronorm trays, make sure that the tray edges do not rest on the indentations for the tip safety.
 - ▶ Close unit door(s).
 - ↳ Chapter "Closing the unit door" on page 10.
-

Coupling trolleys together

Tray transport trolley with hitch

- i** When changing the location, units which are equipped accordingly can be coupled together with the hitch and coupling. A single unit or interconnected units can be connected to a towing vehicle with the hitch (a maximum of 4 units on one towing vehicle). Take the specifications from the towing vehicle manufacturer into account here (e.g. the permissible trailing load)
 - i** The speed when transporting the units in a train may be a maximum of 6 km/h.
 - i** In the rest position, the hitch is pressed up against the side wall of the unit with a spring. For connection of the hitch to the fastening bolt of the other unit, the hitch is folded down.
-

Warning!

Hitch can fly up

Danger of injury from unchecked flying up of the springloaded hitch.

- ▶ Make sure that no extremities are located in the swinging area of the hitch.
 - ▶ Always secure the coupled hitch with the locking cotter pin.
-

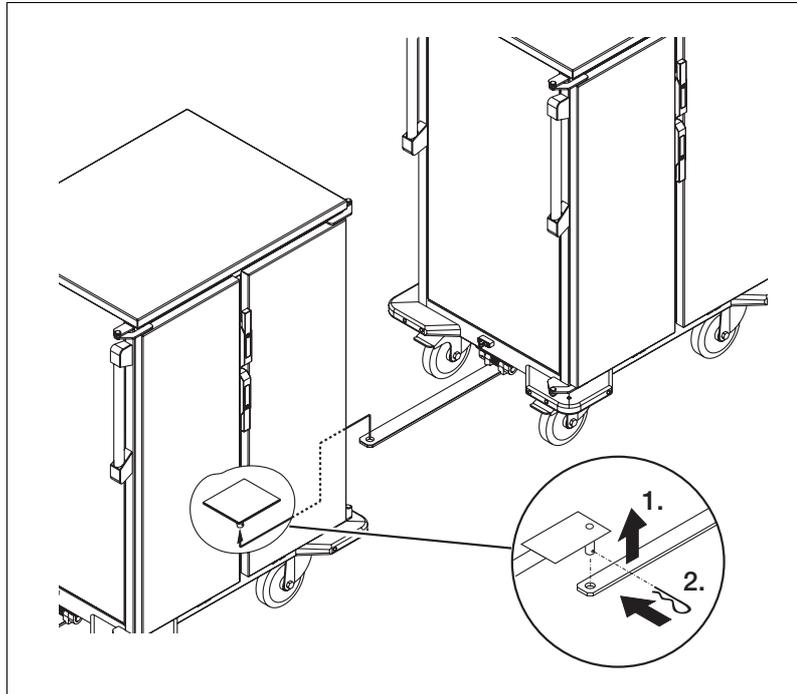
Warning!

Automatic decoupling!

The connection of the units can become detached by itself due to uneven spots during transport.

- ▶ Always secure the coupled hitch with the locking cotter pin.
 - ▶ Position the trolleys in such a way that the hitch-side of one trolley faces the bolt-side of the other trolley.
-

- ▶ Pull the locking cotter pin out of the bolt (the locking cotter pin is attached to the trolley via a chain).
- ▶ Fold the hitch down and guide it under the bolt of the other trolley.
- ▶ Release hitch.



The spring pushes the hitch upward (1.). The hitch locks into the bolt.

- ▶ Insert the locking cotter pin into the corresponding hole of the bolt (2.). The hitch is secured.

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

Moving the unit to a new location

- ☞ If the driving route is uneven, measures must be taken.
 - ☞ Chapter "Traversing ramps, recesses, slanted surfaces" on page 14.
- ✓ Do not place objects on top of the unit
- ✓ The unit door(s) is/are closed

Caution!

Be careful not to pinch your foot!

The foot can be pinched and injured when the castor brakes are released and locked.

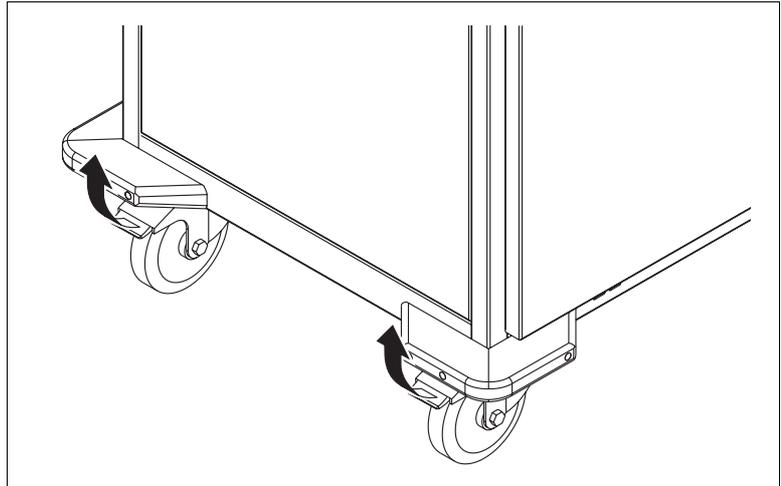
- ▶ Be careful not to place your foot between the castor brake and the corner guard.

⚠ Warning!**Limited field of vision!**

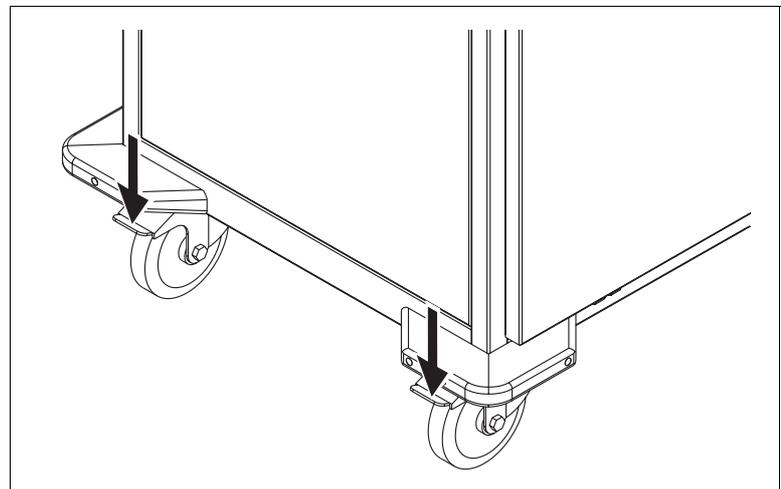
When pushing the unit, a person in front of the unit can be overlooked and injured. The unit or an object before the unit can be damaged due to limited field of vision.

- Make sure that another person walks ahead of the unit when pushing.
- Always push the unit using both hands.
- Push the unit so that your hands on the push handles are a sufficient distance from the wall or other objects and cannot be crushed.

-
- Release castor brakes.



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



**Traversing ramps, recesses,
slanted surfaces**

- ✓ Two people
- ✓ Load the unit from the bottom up when loading partially

 **Warning!**

The trolley can tip!

The unit can tip over when traversing a slanted surface.

- ▶ Never move the unit across a surface (e.g. ramp) with an incline $>10^\circ$.

 **Warning!**

Insufficient holding effect of castor brakes!

The braking effect of the castor brakes is not guaranteed on ramps. The unit can start to move and cause injuries.

- ▶ Lock the unit on a ramp with the castor brakes and also secure it against rolling away (e.g. with wedges).

Unit models with four steering castors and two fixed castors

 **Warning!**

The trolley can swerve sideways!

The fixed castors can hover in the air in a recess or the lower area of a ramp. In this case, the unit can swerve sideways and cause injuries.

- ▶ Two people should always be used to move the unit across ramps and recesses.
- ▶ Move the unit across ramps and recesses with extreme caution.
- ▶ Ensure that the trolley does not swerve sideways when moving across ramps and recesses.

-
-
- ▶ First check whether the trolley can be safely pushed across the ramp, recess or slanted surface.
 - ▶ Carefully push the trolley across the ramp, recess or slanted surface with two people (one at each end of the unit).

Refrigerating food

Double-walled, insulated unit model

- i** In combination with pre-cooled eutectic plates (coolant accumulators), the unit can be used for the short-term refrigeration of food.
-  The unit is in no way suitable for long-term refrigeration of food. Comply with the respective standards.
- ▶ Insert pre-cooled eutectic plate(s) in the top ledges.

Unit model with passive cooling

- i** In combination with pre-cooled eutectic plates (coolant accumulators), the unit can be used for the short-term refrigeration of food.
 -  The unit is in no way suitable for long-term refrigeration of food. Comply with the respective standards.
 - Slide the pre-cooled eutectic plates into the dividing wall.
 -  Section "Inserting coolant accumulators" on page 10.
-

Keeping food warm

Double-walled, insulated unit model

- i** In combination with suitable heat retainers and cloches or upper tray sections, the unit can be used for short-term temperature maintenance of food.
 -  The unit is in no way suitable for long-term temperature maintenance of food. Comply with the respective standards.
-

Distributing food

Warning!

Hot dishes!

Dishes can be hot and cause burns.

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

Warning!

Hot liquid food!

Hot liquid food can splash out from the edge of the plate and cause scalding.

- Keep trays in a horizontal position.
 - Avoid jerky movements with the tray.
 - Open the unit door completely (270°) and press onto the short side of the tray transport trolley.
 -  Chapter "Opening a unit door" on page 9.
 - Remove trays.
 -  The unit must be cleaned thoroughly after use.
 -  Chapter "Cleaning and care" on page 18.
-

Shutting down

Shutting unit down

 **Danger!**

Danger of children being locked in!

Children cannot open closed unit doors by themselves and there is a danger of suffocation.

- Always store the empty unit with the doors open.
 - Store the unit so that it cannot be accessed by children.
-

Help in the event of problems

Corrosion of stainless steel parts

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> ■ Remove areas of corrosion. ↳ Section "Removing areas of corrosion on stainless steel" on page 22. ■ Ensure proper handling/care.

The unit has external damage

Cause	Action
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> ■ Shut down unit. ■ Secure the unit from being started up accidentally. ■ Notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 23.

Cleaning and care

Stainless steel Resistance to corrosion

The corrosion resistance of stainless steel is based on the formation of a passive layer on the material surface. This passive layer is an oxide layer which forms due to a chemical reaction of the oxygen present in the area around the material surface with the alloy elements present in the stainless steel. Damage to the passive layer caused by mechanical influences is automatically repaired when a sufficient amount of oxygen is present at the material surface. Damage to the passive layer caused by (oxygen-consuming) substances which reduce chemical influences and which contact the material surface in concentrated form and/or at high temperature can be counteracted through treatment with oxidising acids.

Cleaning frequency The unit must be thoroughly cleaned after each use.

Cleaning methods The prescribed cleaning method for routine daily cleaning is to wipe down the unit with a damp cloth.

Persistent soiling may be removed with a brush (synthetic or natural bristles).

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

Cleaning agents Synthetic surfaces

The following cleaning agents may be used:

- Soft cleaning cloth
- BLANCO microfibre cleaning cloth (use with water only)

Caution!

Material damage

Stainless steel cleaning and scouring agents scratch the surface.

- Do not use stainless steel cleaning or scouring agents.

In addition, cleaning agents with the following ingredients will damage the synthetic surface:

- Ethyl alcohol, isopropyl alcohol or higher alcohols
- Acetone
- Cleaning benzene
- Turpentine
- Acetic ester

- Never use cleaning agents containing solvents.
-

Stainless-steel surfaces

The following cleaning agents may be used:

- Commercial cleaning agents in aqueous solution
- Soft cleaning cloth
- BLANCO microfibre cleaning cloth (use with water only)

Cleaning agents for heavily soiled stainless-steel surfaces:

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

Performing maintenance on stainless steel

- i** Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.
 - When unit is not in operation, keep unit doors open to allow air circulation within.
- i** Corrosion can result under lime, grease, starch and protein layers due to a lack of air circulation.
 - Regularly remove lime, fat, starch and protein coatings by cleaning.
- i** The contact of stainless steel with concentrated acids, spices, salts, etc. can cause corrosion. Acid fumes produced during tile cleaning can also lead to corrosion.
 - Do not allow concentrated acids, spices, salts etc. to come into contact with parts made of stainless steel for extended periods.
- i** Contact with other metals may form chemical compounds which can cause corrosion.
 - Do not damage the surface of stainless steel, especially not with other metals.
- i** Extreme corrosion can result when stainless steel comes into contact with iron (e.g. steel wool, wire scraps, iron-fortified water).
 - Avoid contact with iron and steel.

Cleaning the unit

 **Caution!**
Danger of slipping

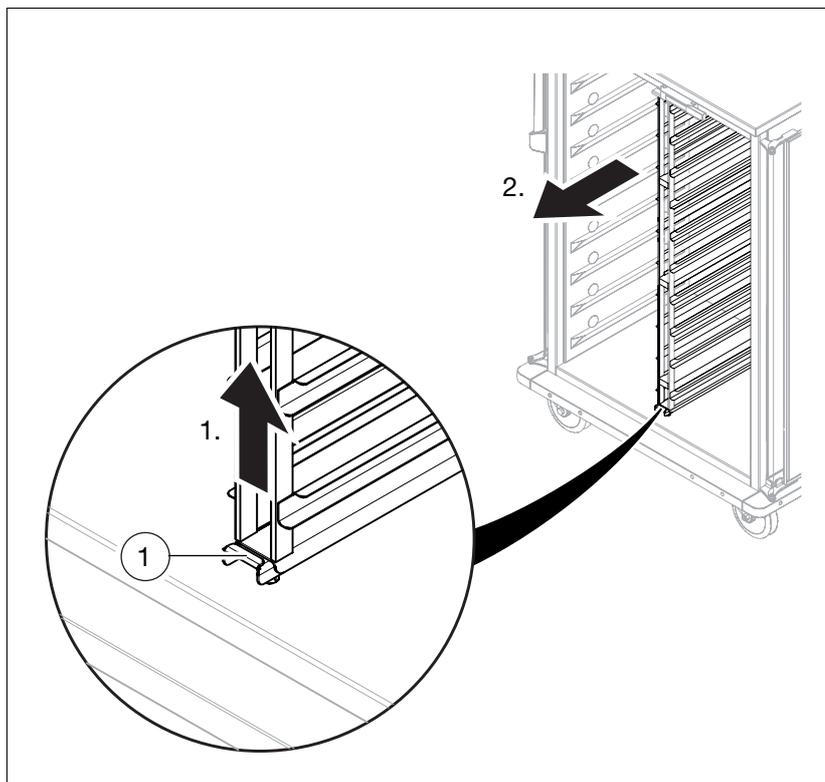
A danger of slipping exists if cleaning water runs out of the unit during or after cleaning.

- Completely wipe up any water which runs off/out of the unit.
- Clean unit with cleaning methods and cleaning agents described above.
- After cleaning with a stainless steel cleaning agent, wipe with a damp cloth and rub dry.

Cleaning interior body **Unit model TTW-FPK**

Removing dividing wall

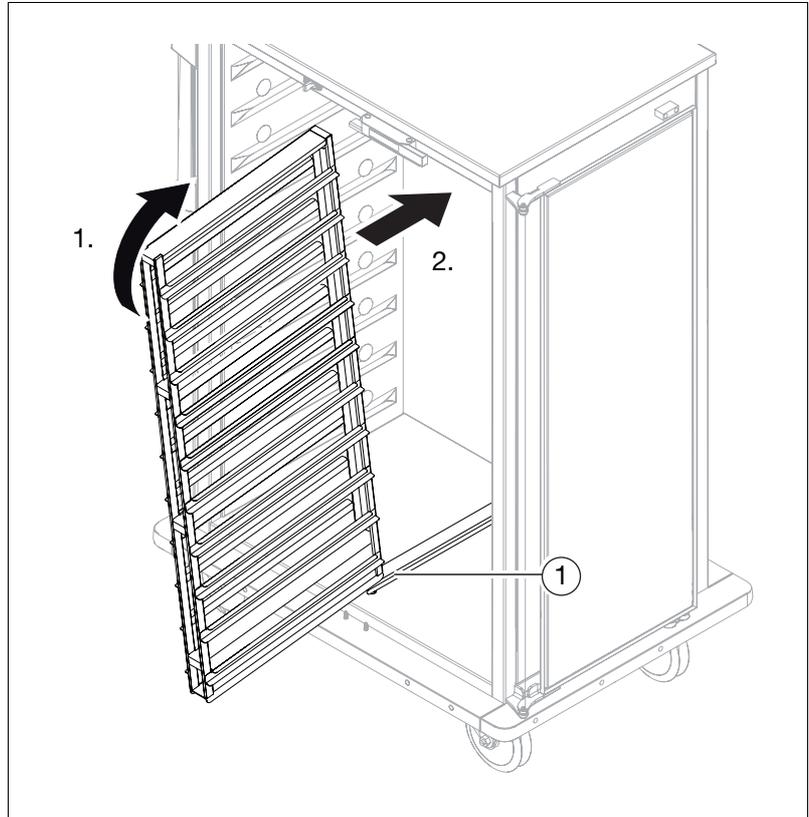
- ✓ Castor brakes are locked
- ▶ Open the unit doors.
- ▶ Remove condensation-water catch tray.
 - ↳ Section "Emptying condensation-water catch tray" on page 10.
- ▶ Lift dividing wall (1.) until it is located above the lock on the guide profile (1).



- ▶ Pull out dividing wall toward the front (2.).

Installing dividing wall

- ✓ Castor brakes are locked
- Open the unit doors.
- Place dividing wall on the lower guide (1) and swing it up and into the trolley (1.) until it is vertical.



- Push dividing wall as far as possible toward the rear until the front edge catches in the lock on the guide profile.
- Insert condensation-water catch tray.
 - ↳ Section "Emptying condensation-water catch tray" on page 10.

Maintenance

Having unit regularly maintained

- ☞ BLANCO recommends having regular maintenance performed on the unit by appropriately trained experts. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- Having unit regularly maintained by appropriately trained experts.

Checking castor brakes

- ☞ The castor brakes must be checked for effectiveness every time the unit is moved to a new location.
- Lock castor brakes.
- Try to move the unit while the castor brakes are locked (do not use excessive force!).
- If the effectiveness of locking is not sufficient, have the defective castor replaced immediately by one of the following:
 - In-house, by BLANCO-trained experts
 - Externally, by BLANCO-trained customer service
 - BLANCO Service

Removing areas of corrosion on stainless steel

New areas of corrosion

- Remove areas of corrosion with a scouring agent or fine sandpaper.

Older/heavier corrosion areas

- i** The cleaning measures described here for older and more severe areas of corrosion are recommendations of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V. (HKI)).
- ☞ The cleaning measures for older and more severe areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

Warning!

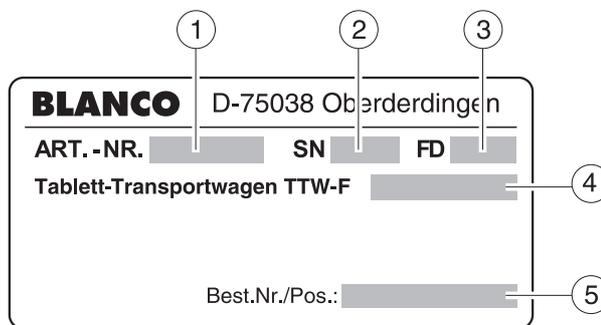
Caustic substances!

The acids used for removing areas of corrosion can cause injuries and also caustic damage to objects (e.g. clothing). Contact with the eyes can cause irreparable impairment of sight. In the worst case, total loss of sight could result.

- Wear protective clothing (protective eyewear, protective gloves etc.).
 - Persons not involved in cleaning must be kept at a distance.
-
- Remove areas of corrosion with 2-3 % oxalic acid.
 - Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

Repairs

- Authorised persons** ☞ Repairs may only be carried out by the following service points:
- In-house, by BLANCO-trained experts
 - Externally, by BLANCO-trained customer service
 - BLANCO Service
- Description of problem** In addition to an exact description of the defect, BLANCO Service requires the following information from the rating plate:
- Article number
 - Serial number
 - Date of manufacture
 - Model
 - Order Number
- The rating plate is located on one of the short sides of the unit.



-
- (1) Article number
 (2) Serial number
 (3) Date of manufacture
 (4) Model
 (5) Order Number
-

- Replacing components** ☞ Defective components may only be replaced by the following service points:
- In-house, by BLANCO-trained experts
 - Externally, by BLANCO-trained customer service
 - BLANCO 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.blanco.de).

Address BLANCO CS GmbH + Co KG
Catering Systems
P. O. Box 13 10
75033 Oberderdingen
GERMANY
Phone +49 7045 44 - 81416
Fax +49 7045 44 - 81508
E-mail cs.service@blanco.de
Internet www.blanco.de

Disposal

- Disposing of unit**
- ▶ Make the unit unusable before disposal.
 - ▶ Turn the unit over to a recycling centre.
- ☞ Further information on disposal is available from the dealer or from BLANCO CS Service.
- ☞ Section "Address" on page 24.

Technical data

General data Dimensions and weights – TTW-F/FPK tray transport trolley for
Gastronorm trays (unit model with 160 mm castor diameter)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg (approx.)	Max. load weight in kg
TTW-F 16-115 ESZG	927	722	1325	74	72
TTW-F 16-105 ESZG	927	722	1255	68	72
TTW-F 16-115 DSZG TTW-FPK 16-115 DSZG	927	722	1325	88	72
TTW-F 16-105 DSZG	927	722	1255	81	72
TTW-F 20-115 ESZG	927	722	1555	82	90
TTW-F 20-105 ESZG	927	722	1465	77	90
TTW-F 20-115 DSZG TTW-FPK 20-115 DSZG	927	722	1555	99	90
TTW-F 20-105 DSZG	927	722	1465	93	90
TTW-F 24-115 ESDG	1303	722	1325	99	108
TTW-F 24-105 ESDG	1303	722	1255	95	108
TTW-F 24-115 DSDG TTW-FPK 24-115 DSDG	1303	722	1325	116	108
TTW-F 24-105 DSDG	1303	722	1255	110	108
TTW-F 30-115 ESDG	1303	722	1555	114	135
TTW-F 30-105 ESDG	1303	722	1465	107	135
TTW-F 30-115 DSDG TTW-FPK 30-115 DSDG	1303	722	1555	135	135
TTW-F 30-105 DSDG	1303	722	1465	125	135

Dimensions and weights – TTW-F/FPK tray transport trolley for Euronorm trays (unit model with 160 mm castor diameter)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg (approx.)	Max. load weight in kg
TTW-F 16-115 ESZE	1017	722	1325	76	72
TTW-F 16-105 ESZE	1017	722	1255	72	72
TTW-F 16-115 DSZE TTW-FPK 16-115 DSZE	1017	722	1325	91	72
TTW-F 16-105 DSZE	1017	722	1255	85	72
TTW-F 20-115 ESZE	1017	722	1555	85	90
TTW-F 20-105 ESZE	1017	722	1465	81	90
TTW-F 20-115 DSZE TTW-FPK 20-115 DSZE	1017	722	1555	103	90
TTW-F 20-105 DSZE	1017	722	1465	98	90
TTW-F 24-115 ESDE	1438	722	1325	105	108
TTW-F 24-105 ESDE	1438	722	1255	100	108
TTW-F 24-115 DSDE TTW-FPK 24-115 DSDE	1438	722	1325	123	108
TTW-F 24-105 DSDE	1438	722	1255	117	108
TTW-F 30-115 ESDE	1438	722	1555	118	135
TTW-F 30-105 ESDE	1438	722	1465	113	135
TTW-F 30-115 DSDE TTW-FPK 30-115 DSDE	1438	722	1555	140	135
TTW-F 30-105 DSDE	1438	722	1465	132	135

Dimensions and weights – TTW-F tray transport trolley for Gastronorm and Euronorm trays (unit model with 160 mm castor diameter)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load weight in kg
TTW-F 16-115 ESEU	756	932	1325	60	72
TTW-F 16-105 ESEU	756	932	1255	58	72
TTW-F 16-115 DSEU	756	932	1325	75	72
TTW-F 16-105 DSEU	756	932	1255	72	72
TTW-F 20-115 ESEU	756	932	1555	66	90
TTW-F 20-105 ESEU	756	932	1465	64	90
TTW-F 20-115 DSEU	756	932	1555	85	90
TTW-F 20-105 DSEU	756	932	1465	81	90
TTW-F 32-115 ESZU	1337	932	1325	100	144
TTW-F 32-105 ESZU	1337	932	1255	98	144
TTW-F 32-115 DSZU	1337	932	1325	119	144
TTW-F 32-105 DSZU	1337	932	1255	116	144
TTW-F 40-115 ESZU	1337	932	1555	113	180
TTW-F 40-105 ESZU	1337	932	1465	109	180
TTW-F 40-115 DSZU	1337	932	1555	137	180
TTW-F 40-105 DSZU	1337	932	1465	131	180

Dimensions and weights – TTW-F tray transport trolley for compact trays (unit model with 160 mm castor diameter)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load weight in kg
TTW-F 16-115 ESZE	1017	722	1325	76	64
TTW-F 16-115 ESEU	756	932	1325	60	64
TTW-F 16-115 DSZE	1017	722	1325	91	64
TTW-F 16-115 DSEU	756	932	1325	75	64
TTW-F 20-115 ESZE	1017	722	1555	85	80
TTW-F 20-115 ESEU	756	932	1555	66	80
TTW-F 20-115 DSZE	1017	722	1555	103	80
TTW-F 20-115 DSEU	756	932	1555	85	80
TTW-F 24-115 ESDE	1438	722	1325	105	96
TTW-F 24-115 DSDE	1438	722	1325	123	96
TTW-F 30-115 ESDE	1438	722	1555	118	120
TTW-F 30-115 DSDE	1438	722	1555	140	120
TTW-F 32-115 ESZU	1337	932	1325	100	128
TTW-F 32-115 DSZU	1337	932	1325	119	128
TTW-F 40-115 ESZU	1337	932	1555	113	160
TTW-F 40-115 DSZU	1337	932	1555	137	160

Number of unit compartments and tray capacity

Model	Number of unit compartments	Capacity GN = Gastronorm EN = Euronorm
TTW-F 16-115/105 ESEU/DSEU	1	16 GN or 16 EN trays
TTW-F 20-115/105 ESEU/DSEU	1	20 GN or 20 EN trays
TTW-F 16-115 ESEU/DSEU	1	16 compact trays
TTW-F 20-115 ESEU/DSEU	1	20 compact trays
TTW-F 16-115/105 ESZG/DSZG TTW-FPK 16-115/105 ESZG/DSZG	2	16 GN trays
TTW-F 20-115/105 ESZG/DSZG TTW-FPK 20-115/105 ESZG/DSZG	2	20 GN trays

Model	Number of unit compartments	Capacity GN = Gastronorm EN = Euronorm
TTW-F 16-115/105 ESZE/DSZE TTW-FPK 16-115/105 ESZE/DSZE	2	16 EN trays
TTW-F 20-115/105 ESZE/DSZE TTW-FPK 20-115/105 ESZE/DSZE	2	20 EN trays
TTW-F 32-115/105 ESZU/DSZU	2	32 GN or 32 EN trays
TTW-F 40-115/105 ESZU/DSZU	2	40 GN or 40 EN trays
TTW-F 16-115 ESZE/DSZE	2	16 compact trays
TTW-F 20-115 ESZE/DSZE	2	20 compact trays
TTW-F 32-115 ESZU/DSZU	2	32 compact trays
TTW-F 40-115 ESZU/DSZU	2	40 compact trays
TTW-F 24-115/105 ESDG/DSDG TTW-FPK 24-115/105 ESDG/DSDG	3	24 GN trays
TTW-F 30-115/105 ESDG/DSDG TTW-FPK 30-115/105 ESDG/DSDG	3	30 GN trays
TTW-F 24-115/105 ESDE/DSDE TTW-FPK 24-115/105 ESDE/DSDE	3	24 EN trays
TTW-F 30-115/105 ESDE/DSDE TTW-FPK 30-115/105 ESDE/DSDE	3	30 EN trays
TTW-F 24-115 ESDE/DSDE	3	24 compact trays
TTW-F 30-115 ESDE/DSDE	3	30 compact trays

Distance between support ledges

105 mm or 115 mm (depending on model)

Load-bearing capacity

Component	Permitted area load in kg
Unit top	25

Environment Material

Unit:

Stainless steel, polyethylene

Ordering information

TTW-F 16-115 ESZG (GN)	Article number:	572 616, 366 448
TTW-F 16-105 ESZG (GN)	Article number:	572 617, 366 448
TTW-F 16-115 DSZG (GN)	Article number:	572 618, 366 448
TTW-F 16-105 DSZG (GN)	Article number:	572 619, 366 448
TTW-F 16-115 ESZE (EN)	Article number:	572 592, 366 444
TTW-F 16-105 ESZE (EN)	Article number:	572 593, 366 444
TTW-F 16-115 DSZE (EN)	Article number:	572 595, 366 444
TTW-F 16-105 DSZE (EN)	Article number:	572 596, 366 444
TTW-F 16-115 ESEU (EN+GN)	Article number:	572 632, 366 452
TTW-F 16-105 ESEU (EN+GN)	Article number:	572 633, 366 452
TTW-F 16-115 DSEU (EN+GN)	Article number:	572 635, 366 452
TTW-F 16-105 DSEU (EN+GN)	Article number:	572 636, 366 452
TTW-F 16-115 ESEU (compact)	Article number:	572 634, 366 452
TTW-F 16-115 ESZE (compact)	Article number:	572 594, 366 444
TTW-F 16-115 DSEU (compact)	Article number:	572 637, 366 452
TTW-F 16-115 DSZE (compact)	Article number:	572 597, 366 444
TTW-F 20-115 ESZG (GN)	Article number:	572 620, 366 449
TTW-F 20-105 ESZG (GN)	Article number:	572 621, 366 449
TTW-F 20-115 DSZG (GN)	Article number:	572 622, 366 449
TTW-F 20-105 DSZG (GN)	Article number:	572 623, 366 449
TTW-F 20-115 ESZE (EN)	Article number:	572 598, 366 445
TTW-F 20-105 ESZE (EN)	Article number:	572 599, 366 445
TTW-F 20-115 DSZE (EN)	Article number:	572 601, 366 445
TTW-F 20-105 DSZE (EN)	Article number:	572 602, 366 445
TTW-F 20-115 ESEU (EN+GN)	Article number:	572 638, 366 453
TTW-F 20-105 ESEU (EN+GN)	Article number:	572 639, 366 453
TTW-F 20-115 DSEU (EN+GN)	Article number:	572 641, 366 453

TTW-F 20-105 DSEU (EN+GN)	Article number:	572 642, 366 453
TTW-F 20-115 ESZE (compact)	Article number:	572 600, 366 445
TTW-F 20-115 ESEU (compact)	Article number:	572 640, 366 453
TTW-F 20-115 DSZE (compact)	Article number:	572 603, 366 445
TTW-F 20-115 DSEU (compact)	Article number:	572 643, 366 453
TTW-F 24-115 ESDG (GN)	Article number:	572 624, 366 450
TTW-F 24-105 ESDG (GN)	Article number:	572 625, 366 450
TTW-F 24-115 DSDG (GN)	Article number:	572 626, 366 450
TTW-F 24-105 DSDG (GN)	Article number:	572 627, 366 450
TTW-F 24-115 ESDE (EN)	Article number:	572 604, 366 446
TTW-F 24-105 ESDE (EN)	Article number:	572 605, 366 446
TTW-F 24-115 DSDE (EN)	Article number:	572 607, 366 446
TTW-F 24-105 DSDE (EN)	Article number:	572 608, 366 446
TTW-F 24-115 ESDE (compact)	Article number:	572 606, 366 446
TTW-F 24-115 DSDE (compact)	Article number:	572 609, 366 446
TTW-F 30-115 ESDG (GN)	Article number:	572 628, 366 451
TTW-F 30-105 ESDG (GN)	Article number:	572 629, 366 451
TTW-F 30-115 DSDG (GN)	Article number:	572 630, 366 451
TTW-F 30-105 DSDG (GN)	Article number:	572 631, 366 451
TTW-F 30-115 ESDE (EN)	Article number:	572 610, 366 447
TTW-F 30-105 ESDE (EN)	Article number:	572 611, 366 447
TTW-F 30-115 DSDE (EN)	Article number:	572 613, 366 447
TTW-F 30-105 DSDE (EN)	Article number:	572 614, 366 447
TTW-F 30-115 ESDE (compact)	Article number:	572 612, 366 447
TTW-F 30-115 DSDE (compact)	Article number:	572 615, 366 447
TTW-F 32-115 ESZU (EN+GN)	Article number:	572 644, 366 454
TTW-F 32-105 ESZU (EN+GN)	Article number:	572 645, 366 454
TTW-F 32-115 DSZU (EN+GN)	Article number:	572 647, 366 454

TTW-F 32-105 DSZU (EN+GN)	Article number:	572 648, 366 454
TTW-F 32-115 ESZU (compact)	Article number:	572 646, 366 454
TTW-F 32-115 DSZU (compact)	Article number:	572 649, 366 454
TTW-F 40-115 ESZU (EN+GN)	Article number:	572 650, 366 455
TTW-F 40-105 ESZU (EN+GN)	Article number:	572 651, 366 455
TTW-F 40-115 DSZU (EN+GN)	Article number:	572 653, 366 455
TTW-F 40-105 DSZU (EN+GN)	Article number:	572 654, 366 455
TTW-F 40-115 ESZU (compact)	Article number:	572 652, 366 455
TTW-F 40-115 DSZU (compact)	Article number:	572 655, 366 455
TTW-FPK 16-115 DSZE	Article number:	573 302, 366 444
TTW-FPK 16-115 DSZG	Article number:	573 306, 366 448
TTW-FPK 20-115 DSZG	Article number:	573 307, 366 449
TTW-FPK 20-115 DSZE	Article number:	573 303, 366 445
TTW-FPK 24-115 DSDE	Article number:	573 304, 366 446
TTW-FPK 24-115 DSDG	Article number:	573 308, 366 450
TTW-FPK 30-115 DSDE	Article number:	573 305, 366 447
TTW-FPK 30-115 DSDG	Article number:	573 309, 366 451
Operating Manual	Document number:	154 315

Accessories

Gastronorm/Euronorm/compact trays	Article numbers:	↳ BLANCO price list
Dishes	Article numbers:	↳ BLANCO price list
Cloches	Article numbers:	↳ BLANCO price list
Eutectic plates	Article number:	↳ BLANCO price list
Menu cards	Article number:	↳ BLANCO price list
BLANCO microfibre cleaning cloth	Article number:	126 999
BLANCOPOLISH stainless steel cleaning and care agent	Article number:	511 895

Standards, guidelines, inspection seal

DIN 18865-9: Equipment for commercial kitchens, food distribution equipment, cabinet interiors in standard and hygienic types.

DIN 18867-3: Equipment for commercial kitchens – Mobile equipment – Tray transport trolleys.

BGR 111 (ZH1/37): Rules on safety and health protection for working in kitchens.

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