

## **BLANCO INMOTION Banquet Trolley, Heated BW 11/BW 18/BW 22/BW 36**

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### **Operating Instructions**

## General information

**Warranty** This unit was manufactured with care using high-quality materials and modern production techniques.

The period of warranty from the date of purchase for this unit is 24 months and for wearing parts and electrical parts 6 months. The warranty encompasses all the malfunctions and faults arising through the material and manufacturing. Malfunctions and faults caused by improper handling and external influences are excluded. Justified complaints are eliminated free of charge within the warranty period.



Your right to warranty is proven by the purchase receipt bearing the date of purchase. Our terms of business and delivery also apply.

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

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

**Product documentation** Operating instructions; target group: operating personnel, kitchen directors.

**Typographical conventions**

-  Important **notes** on particularities 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.

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### Model XYZ

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

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### Warnings

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#### **Signal word!**

#### **Type and source of danger!**

Possible consequences of noncompliance with the warnings.

- Measures to avoid dangers and the consequences thereof.

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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 highly severe/fatal bodily injuries.

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## About this product

**Application** The heated banquet trolley is used for keeping warm fully prepared, pre-portioned food on plates with cloches on Gastronorm grates or food in Gastronorm containers.

The heated banquet trolley is not suitable for heating up or cooking food. It may not be used as a room heater.

The heated banquet trolley is particularly suitable for use in social facilities (clinics, retirement homes, day care centers), hotels, the food service industry (banquets, party services) and in cafeterias (canteens, dining halls), e.g. for advanced evening portioning.

### Conditions of use Environment

The heated banquet trolley may be used when the surrounding temperature is between +15 °C and +32 °C and at normal humidity (without moisture condensation).

### Instruction of third parties

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

### Product features General

The heated banquet trolley is made of stainless steel as standard.

The unit body is double-walled and insulated. The units have either one or two compartments. The front of the unit is closed via one or two insulated double-walled unit doors.

As standard, the chassis of the banquet trolleys with one compartment consists of four steering castors, two of which have locking brakes. The banquet trolley with two compartments has two steering castors with locking brakes and two fixed castors.

The following banquet trolley models are available:

- Banquet trolley BW 11: 1 door, 11 support ledge pairs
- Banquet trolley BW 18: 1 door, 18 support ledge pairs
- Banquet trolley BW 22: 2 doors, 11 support ledge pairs, removable dividing wall (optional)
- Banquet trolley BW 36: 2 doors, 18 support ledge pairs, removable dividing wall (optional)

### Operation

Vertical push handles allow easy movement of the banquet trolley. Stable corner guards protect the unit from damage. Circumferential impact protection strips are available as an option.

The unit doors have been provided with a self-closing door lock. The doors can be opened 270° and locked to the exterior sides.

The interior side walls feature support ledges. Two indentations are found above each set of support ledges. They prevent accidental tipping when removing the Gastronorm grates or Gastronorm containers.

The heated banquet trolley is equipped with a removable convection heating module. The built-in fan and a spacer in the rear wall ensure even heat distribution over the entire unit interior.

The convection heating module has a power cable with power plug, an On/Off switch for starting and ending temperature maintenance and a separate temperature regulator.

The temperature range of the temperature regulator lies between +30 °C and +90 °C.

The banquet trolley can be heated either dry or with moist air. A water container on the convection heating module enables the moist-air heating; 1 liter of water provides for 5 to 6 hours of evenly moist interior air.

#### **Standard model**

The standard model of the heated banquet trolley features:

- double-walled unit body made of stainless steel
- double-walled hinged door
- either 11 or 18 support ledge pairs, depending on the unit model
- support ledge spacing of 115 mm (BW 11/BW 22) or 75 mm (BW 18/BW 36)
- two push handles on each side wall of the unit
- four corner guards
- four steering castors, two of which have locking brakes (BW 11/BW 18)
- two steering castors with locking brakes, two fixed castors (BW 18/BW 36)
- castor arrangement "A": castors at the unit corners

#### **Options and accessories**

The heated banquet trolley is available with the following optional equipment:

- all-round railing
- circumferential impact protection strip
- various castor models and arrangements
- lockable unit door(s)
- dividing wall (BW 22/BW 36 only)
- Gastronorm container
- Gastronorm grates
- chrome-nickel-steel plate carriers

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## 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 instructions

These operating instructions must be read carefully before you use the unit for the first time.

The operator is responsible for ensuring that all users have read these instructions before using the unit.

Keep these operating instructions in a location which is always accessible to operating personnel.

### About this product **Application**

The unit may only be used for the applications specified.

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

### Conditions of use

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

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

### Transportation **Upright transport position**

Transport the unit in an upright position only.

### Transportation with a truck or delivery vehicle

The unit may only be transported in a truck or delivery vehicle with a loading ramp. The loading ramp may not exceed an angle of inclination of 7°.

Secure against shifting of the unit.

Secure the unit against vertical movement during transportation. Just locking the brakes is insufficient transportation security.

Use padded safety bars.

### Startup **Location**

Never operate the unit next to equipment which develops large amounts of steam (e.g. dishwasher). The steam can cause moisture condensation on the unit.

If the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.

Do not operate the unit until it has reached room temperature.

### **Startup after a storage period**

When the unit is brought from a cold storage room into a kitchen, moisture from the air in the room will form on the surfaces and the inside the unit.

If the unit is connected to the power the moisture film may cause a short-circuit or an electric shock.

Do not operate the unit until it has reached room temperature.

### **Mains connection**

The mains voltage and frequency listed on the rating plate of the convection heating module must match the corresponding values of the electrical outlet.

The unit may not be used if the insulation on the power cable or the power plug is damaged.

Insert and remove power plug only while unit is switched off, as otherwise the unit electronics can be damaged.

Always unplug the plug at the power plug housing.

## **Operation    General information**

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

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

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

- In-house, by BLANCO-trained technician
- Externally, by BLANCO-trained customer service engineer
- BLANCO Service

Always secure the unit from rolling away by setting the locking brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

Avoid opening the unit door/doors unnecessarily during temperature maintenance. Only open the unit briefly to load or remove food.

Always keep clothes over food on plates. Always keep lids on Gastronorm containers containing food.

### **Operation of the convection heating module**

The convection heating module may only be operated while installed in the unit.

### **Loading**

To prevent shifting of the center of gravity to the unit top, the unit should generally be loaded from the bottom up.

Fully load the support ledges, e.g. with two Gastronorm containers of type GN 1/1 on each support ledge pair, so that the containers cannot slide when changing locations.

### **Eutectic plates (coolant accumulators)**

Remove eutectic plates before heating up the unit and during temperature maintenance of food. Eutectic plates can deform, and in extreme cases even explode when exposed to heat.

### **Loadability of unit top**

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

### **Hot convection heating module, unit parts, objects and food**

The convection heating module, the unit interior and objects contained within the unit (e.g. Gastronorm containers) heat up during operation (up to approx. +90 °C) and can cause burns.

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

The food which is temperature maintained can cause scalding.

### **Warm unit exterior**

The panel of the convection heating module heats up during operation.

### **Hot steam**

When the door of the unit is opened during the temperature maintenance of food, there is a risk that hot steam can escape and cause scalding. When opening the door of the heated unit, keep a safe distance.

### **Hygiene regulations**

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

### **Danger of children being trapped inside**

Secure empty banquet trolleys from being accessed by children. Children who climb into empty banquet trolleys and close the unit door cannot get out unassisted. Place the empty banquet trolleys with the unit door side toward the wall or place them 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 doors closed while changing its location. Otherwise, grates or Gastronorm containers can fall out of the unit when it is pushed.

If the unit is on a sloped surface, it must be secured against rolling away with further measures in addition to locking the locking brakes.

With the doors closed, the unit can be tilted to an angle of 7° while standing still. Only sloping surfaces with an incline <7° may be crossed.

If the unit is to be moved across inclined surfaces, the water must be removed from the water container on the convection heating module.

The unit can be moved short distances across a level floor with the water container full of water if a splash plate is used.

To avoid the danger of castor damage:

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

The unit is to be pushed only, never pulled.

When moving the unit, ensure that no persons or objects which are located in the way of the unit are overlooked. If the person pushing the banquet trolley cannot see over it, a second person must walk in front of the unit when it is being moved to allow it to be moved forward safely.

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

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

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

**Shutting down    Unplugging the power plug**

Insert and remove power plug only while unit is switched off, as otherwise the unit electronics can be damaged.

**Cleaning and care    Power plug**

Unplug the power plug before cleaning the unit. Water penetrating into the convection module can cause a short-circuit. If this happens, there is a risk of electric shock.

**Hygiene**

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

The unit fulfills the requirements of the hygienic design HS.

**Cleaning frequency**

Clean the unit thoroughly after each use.

**Cleaning methods**

Use only approved cleaning methods.

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

**Hot convection heating module, hot unit parts and objects**

The convection heating module, the unit interior and objects contained within the unit (e.g. Gastronorm containers) heat up during operation (up to approx. +90 °C) and can cause burns.

Allow the unit to cool for at least 20 minutes before it is cleaned.

**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    Locking brakes**

Regularly check the effectiveness of the locking brakes.

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

- In-house, by BLANCO-trained technician
- Externally, by BLANCO-trained customer service engineer
- BLANCO Service

**Unit doors**

Check the door seal for damage and aging after each cleaning (visual check).

**Electrical safety: Re-inspection**

At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0702 series of standards.

**Connection cable and power plug**

At least once every six months check the cable and power plug for mechanical damage and signs of excessive aging in accordance with BGV A 3 or the corresponding national regulations.

**Repairs Authorized persons**

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

- In-house, by BLANCO-trained technician
- Externally, by BLANCO-trained customer service engineer
- BLANCO Service

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

**Standards and guidelines**

Observe the applicable standards, guidelines and safety regulations.

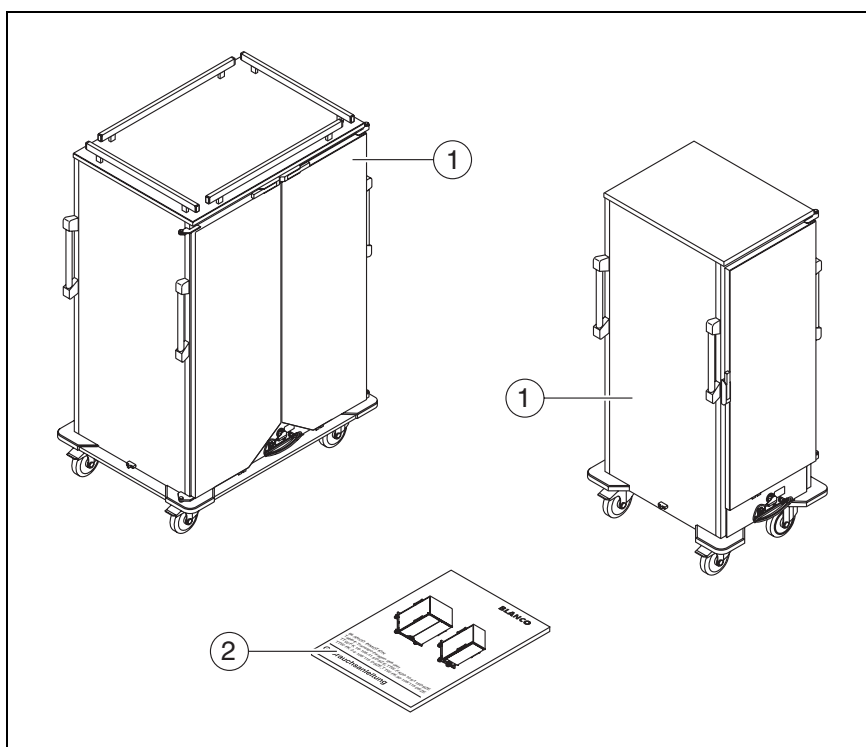
The operator is responsible for compliance with the applicable standards, guidelines and safety regulations.

## Transportation

### Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transportation (visual inspection).
- Record on the waybill (description of defect) any damage incurred during transportation, doing so in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damage, enclosing 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 transportation damage is reported later the consignee must provide evidence of this.

### Scope of delivery



- (1) BLANCO INMOTION Banquet Trolley, Heated
- (2) Operating Instructions

The scope of delivery and the model of the heated banquet trolley are to be taken from the delivery documentation.

### Unpacking

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

### Disposing of packaging material

- ☞ Packaging materials can be handed over to a recycling center after quoting the disposal contract number. If you cannot find the disposal contract number, it can be obtained by contacting BLANCO Service.
- Dispose of packaging material correctly and in an environmentally responsible manner.

## Startup

### Prerequisites for operation

- ✓ The unit has reached room temperature and is dry
- ✓ The unit is clean
- ✓ The convection heating module is inserted
- ✓ The unit and power plug have no known defects or visible damage
- ✓ The locking brakes are locked

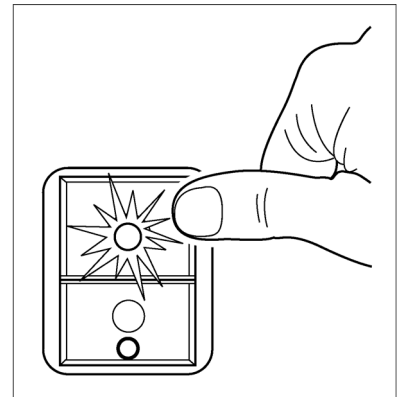
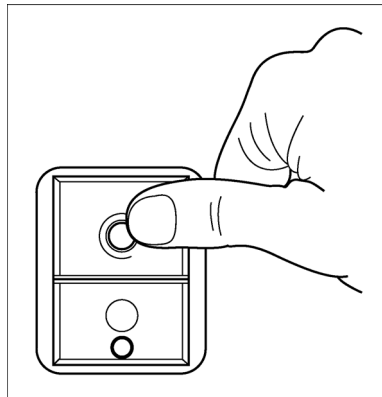
### Connecting the unit

#### **Caution!**

#### **Damage to the unit electronics!**

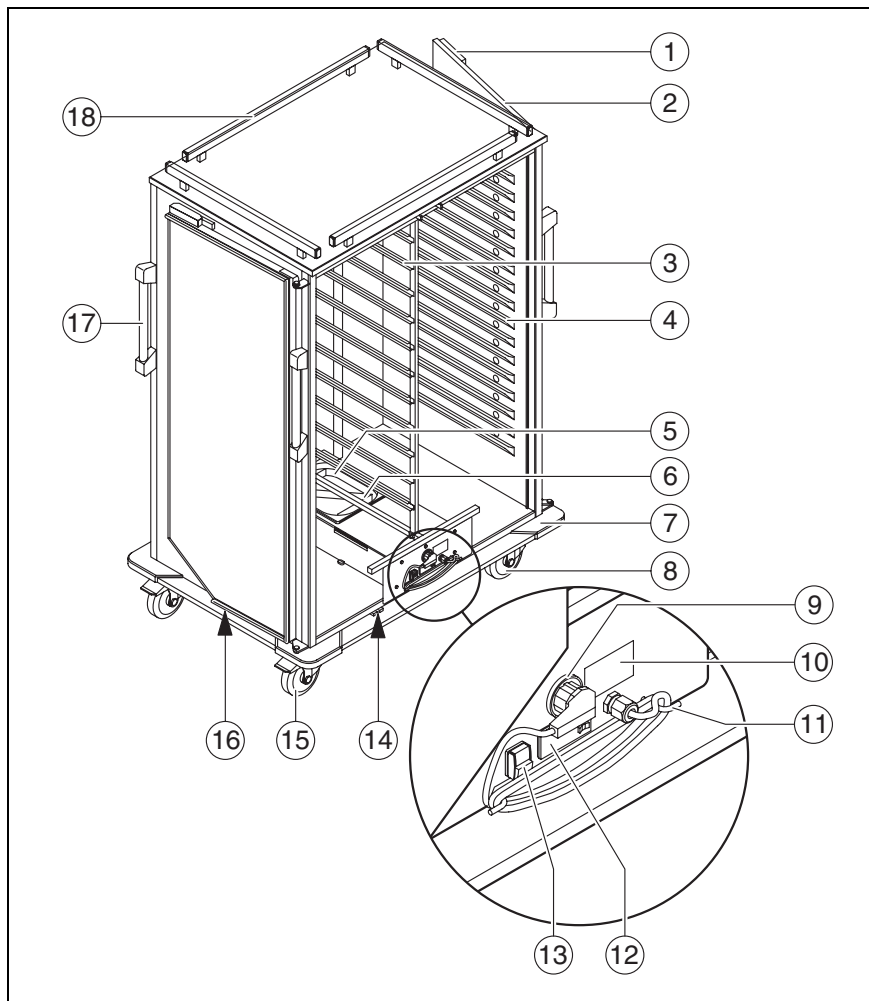
If the unit is not rated for the mains voltage or frequency which is available, the unit's electronics may suffer permanent damage.

- Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the electrical outlet.
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- Plug the power plug into the electrical outlet.
- Switch on convection heating module with the On/Off switch.  
The operation indicator LED illuminates.



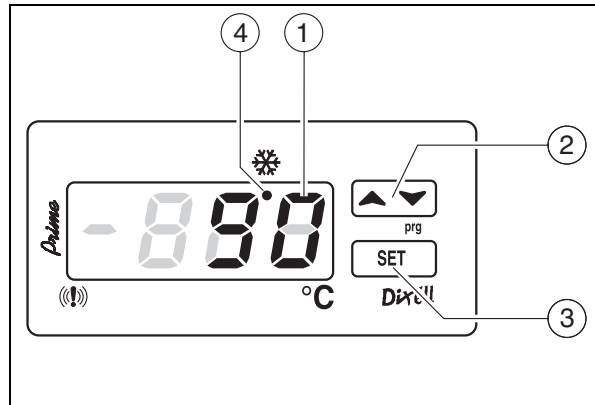
## Operation

### Unit overview



- (1) Door lock
- (2) Unit door
- (3) Dividing wall (optional)
- (4) Support ledge
- (5) Water container
- (6) Splash plate
- (7) Impact protection strip (optional)
- (8) Fixed castor
- (9) Power plug and power plug retainer
- (10) Convection heating module
- (11) Power cable and power cable retainer
- (12) Temperature regulator
- (13) On/Off switch
- (14) Door catch (for locking the unit door to the unit side wall)
- (15) Steering castor with locking brake
- (16) Door lock (counterpart to door catch)
- (17) Push handle
- (18) Railing (optional)

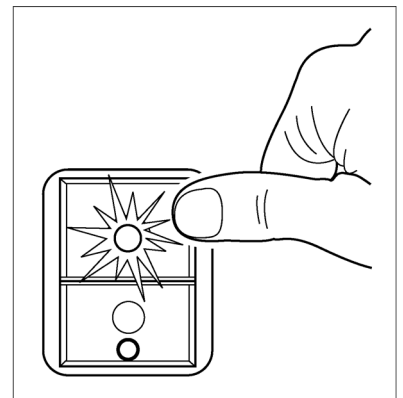
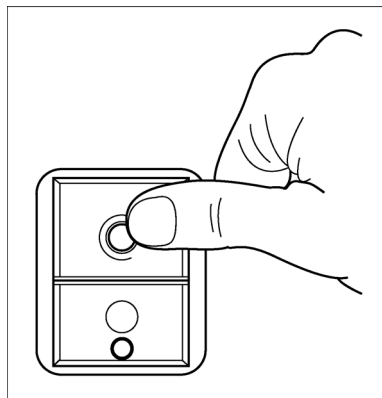
### Overview of temperature regulator



- (1) Temperature display:  
displays the actual temperature in the unit, the setpoint temperature and informational messages.
- (2) Button rocker "Up/Down arrow":  
increases/decreases parameter values.
- (3) SET: setpoint display; during programming mode, saving of modified parameter values.
- (4) Signal LED "Alarm":  
illuminates when unit drops below or exceeds the setpoint

### Switching the unit on

- ✓ The convection heating module is inserted
- ✓ The unit is connected to the power supply
- Start heating with the On/Off switch.  
The operation indicator LED of the On/Off switch illuminates.



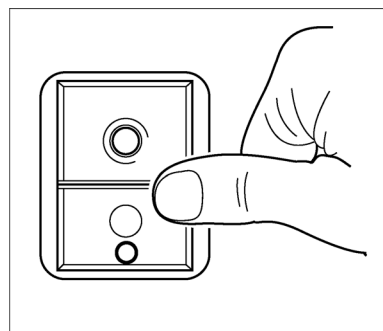
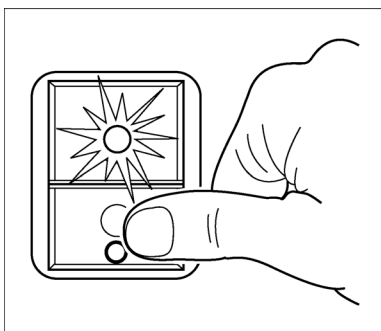
"---" appears briefly in the display of the temperature regulator.

The current temperature inside the unit interior is then displayed.

The unit heats up and the actual temperature in the display rises to the setpoint temperature.

**Switching the unit off**

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



**Setting the setpoint temperature**

- ☞ When the convection heating module is activated, the standard display shows the actual temperature inside the unit.
- ☞ The setpoint temperature is set to +90 °C at the factory.

**Displaying the setpoint temperature**

- ✓ The convection heating module is inserted
- ✓ The unit is connected and switched on
- ✓ The convection heating module is ready for operation (operation indicator LED illuminates)
- ✓ The display shows the actual temperature

**SET**

- Press the "SET" button briefly. Setpoint temperature is displayed. The actual temperature appears in the display after approx. 10 seconds or if the "SET" button is pressed again.

**Changing the setpoint temperature**

- ✓ The convection heating module is inserted
- ✓ The unit is connected and switched on
- ✓ The convection heating module ready for operation (operation indicator LED illuminates)

**SET**

- Press and hold the "SET" button for approx 2 seconds. The setpoint temperature is displayed and the operation indicator LED flashes.



- Use the "Up arrow" button to raise the setpoint temperature. – or –



- Use the "Down arrow" button to lower the setpoint temperature.

- ☞ If the "Up arrow" or "Down arrow" button is pressed and held, the temperature setting changes continuously. The rate of change increases when the "Up arrow" or "Down arrow" button is held down longer.

## SET

- ▶ To save the changed setpoint temperature press the "SET" button briefly.
  - or –
 Wait approx. 10 seconds.  
 The setpoint temperature is set. The operation indicator LED of the temperature regulator stops flashing. The actual temperature inside the unit is displayed.

### Locking and unlocking the keyboard

#### Locking the keyboard

- ☞ The keyboard lock protects against unauthorized access to temperature adjustment, e.g. changing of the setpoint temperature.
- ☞ If the keyboard is locked, only the setpoint temperature can be displayed.



- ▶ Press and hold both buttons of the button rocker "Up/Down arrow" for approx. 3 seconds.  
 The "PoF" display appears briefly. The actual temperature is then displayed.

#### Unlocking the keyboard



- ▶ Press and hold both buttons of the button rocker "Up/Down arrow" for approx. 3 seconds.  
 The keyboard is unlocked. The actual temperature is displayed.

### Preheating the unit

- ☞ If the unit is to be used for maintaining the temperature of food, it must be preheated at a temperature of +90 °C for at least 15 minutes before it can be loaded with food.
- ☞ The water container for heating with moist air can hold 1 liter and provides 5 to 6 hours of evenly moist interior conditions.
- ✓ The convection heating module is inserted
- ✓ The unit is connected
- ▶ Ensure that there are no eutectic plates (coolant accumulators) inside the unit.
- ▶ Start heating with the On/Off switch approx. 15 minutes before loading.
  - ☞ Section "Switching the unit on" on page 11.
- ▶ Change the setpoint temperature if necessary.
  - ☞ Section "Setting the setpoint temperature" on page 12.
- ▶ If necessary, fill 1 liter of water into the water container and insert the splash plate.

### Opening a unit door

- ☞ To prevent heat from being lost, do not open the door during heating unless it is necessary.

### **Warning!**

#### Hot steam!

When opening the unit door, there is a danger of hot steam escaping and causing scalding.

- ▶ Keep a safe distance from the unit when opening the door.

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**⚠ Caution!**

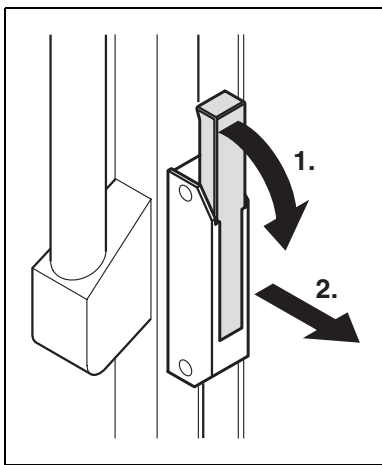
**Hand can be pinched!**

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 one door**

- ▶ 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 door.

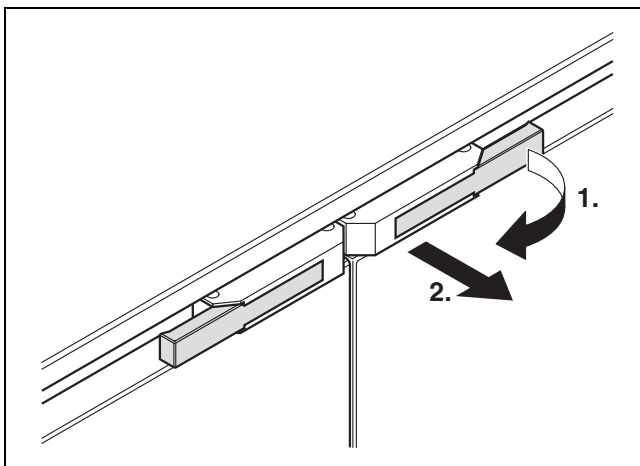


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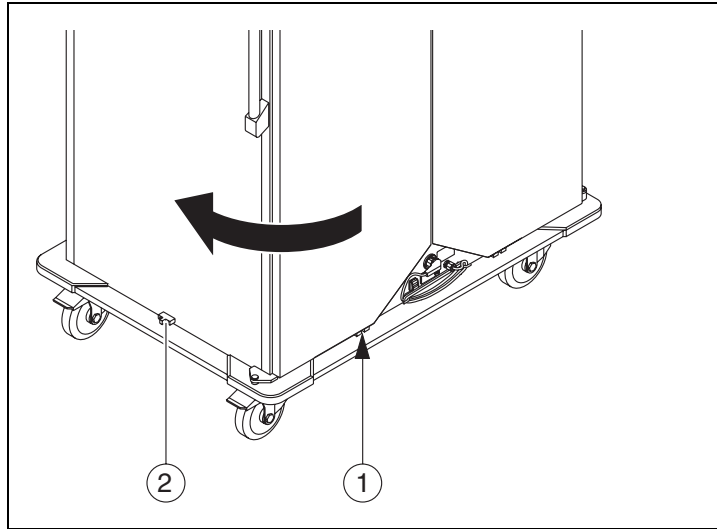
---

**Unit model with two doors**

- ▶ If the unit doors are locked, unlock the door locks with a key.
- ▶ First pull the door handle of the right-hand door at the door lock in the direction of the arrow and open the door.
- ▶ Then open the left-hand door at the door lock in the same way.



- Locking back the unit door** ► Open the unit door completely (270°) and press it to the unit side wall until the ball catch (1) perceptibly locks into 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).

 For units with two doors, close the left-hand door first.

- 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.

### Loading the unit

- ✓ Unit preheated for 15 minutes
- ✓ Food heated up for temperature maintenance
- ✓ Food on plates is covered with cloches
- ✓ Food in Gastronorm containers is covered with lids

---

#### **Warning!**

##### **Hot steam!**

When opening the door, there is a danger of hot steam escaping and causing scalding.

- Keep a safe distance from the unit when opening the door.
    - ↳ Section "Opening a unit door" on page 13.
-

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**⚠ Warning!**

**Hot convection heating module!**

The convection heating module becomes very hot during temperature maintenance and can cause burns.

- ▶ When loading, avoid direct contact with the convection heating module.

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**⚠ Warning!**

**Danger of tipping when center of gravity is at the top of the unit!**

If Gastronorm containers are only loaded at the top of the device, the center of gravity moves upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries.

- ▶ Always load the unit from the bottom up.
- ▶ For partial loading, only load the bottom area of the unit.
- ▶ Always load each support ledge pair fully, e.g. with two Gastronorm containers of type GN 1/1.

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**⚠ Warning!**

**Hot liquid food!**

Hot liquid food can splash out from the edge of the Gastronorm containers and plates and cause scalding.

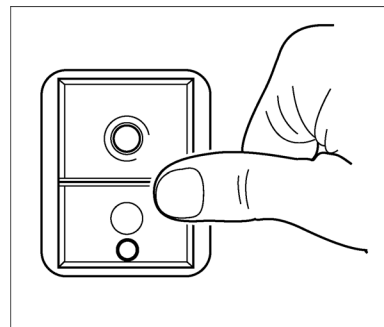
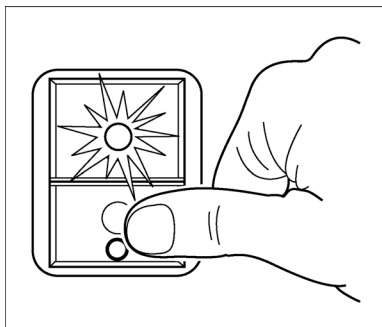
- ▶ Keep Gastronorm containers and plates horizontal.
- ▶ Always keep lids on Gastronorm containers containing food. Use lids with seals for liquid food.
- ▶ Containers with hot liquids or food to be cooked from which hot liquid could exit during temperature maintenance are to be slid into a visible loading level below the 1.60 m marking so as to prevent scalding.
- ▶ Operators are to be given special instruction regarding the handling of hot liquids.

- 
- ▶ Open unit door(s).
    - ↳ Section “Opening a unit door” on page 13.
  - ▶ Insert Gastronorm containers or Gastronorm grates until they contact the rear wall.
  - ▶ Close unit door(s).
    - ↳ Section “Closing the unit door” on page 15.

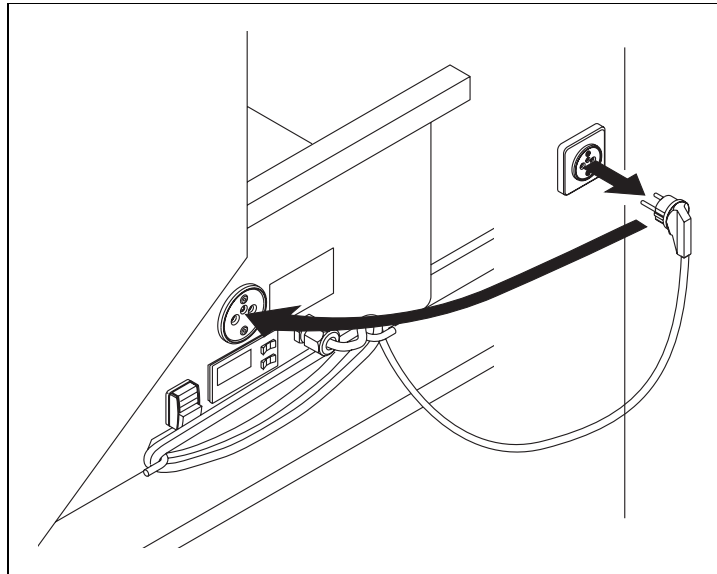
**Moving unit to a new location**

**Switching the unit off**

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



- Unplug the power plug.
- Wind the power cable around the power cable retainer.
- Insert the power plug into the power plug retainer on the unit.



### Change of location

- ☞ If the traversal route is uneven, special measures must be taken.
  - ↳ Section “Traversing ramps, recesses and slanted surfaces” on page 19.
- ✓ No objects on top of the unit
- ✓ Unit door(s) closed
- ✓ Traversal across level surfaces: Water container emptied or, if full, splash plate inserted
- ✓ Traversal across inclined surfaces: Water container emptied
- ✓ Power plug unplugged and the power cable wound around the retainer
- ✓ Two people

---

### **Caution!**

#### **Be careful not to jam your foot!**

Your foot can be pinched and injured when you release or lock the locking brake.

- Be careful not to place your foot between the locking brake and the corner guard/impact protection strip.
-

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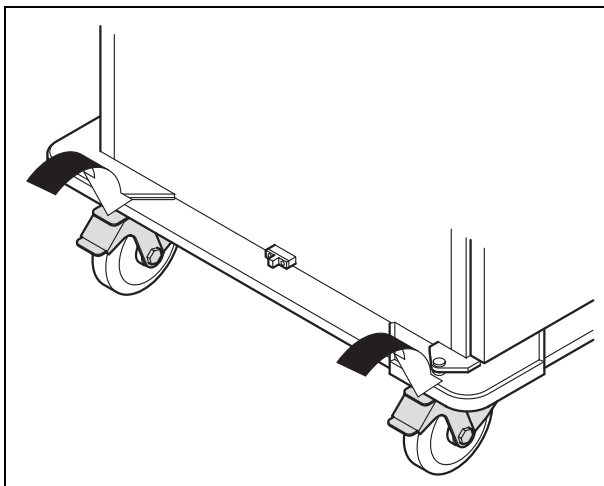
**⚠ Warning!**

**Limited visibility!**

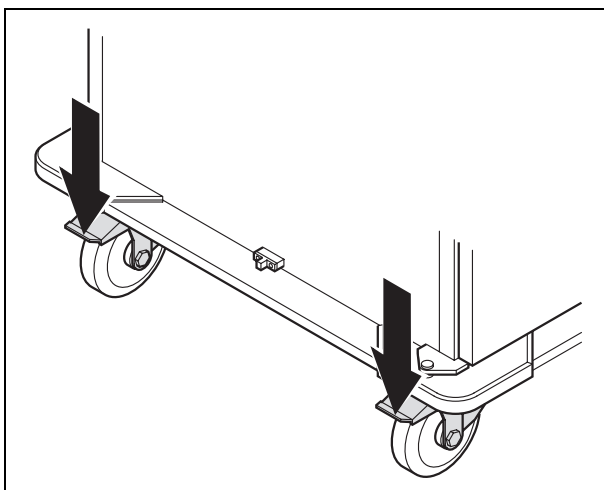
When pushing the unit, a person in front of the unit can be overlooked and injured. The unit or an object in front of the unit can be damaged due to limited visibility.

- 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 the locking brakes.



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



**Traversing ramps, recesses and slanted surfaces**

- ✓ No objects on top of the unit
- ✓ Unit door(s) closed
- ✓ Water container emptied
- ✓ Power plug unplugged and power cable is wound around the retainer
- ✓ Two people

---



---

 **Warning!**
**The unit 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  $>7^\circ$ .
- Always load the unit from the bottom up to prevent the center of gravity from changing.
- For partial loading, only load the bottom area of the unit.
- Always load each support ledge pair fully, e.g. with two Gastronorm containers of type GN 1/1.

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

**Temperature maintenance of food**

- ✓ Unit preheated for about 15 minutes
- If the unit was unplugged from the mains after preheating (e.g. after a change of location), plug in the power plug again.
- Switch on the unit with the On/Off switch.
- Change the setpoint temperature if necessary.
  - ↳ Section "Setting the setpoint temperature" on page 12.
- Maintain the temperature of the food as long as desired.
- Do not open the unit door(s) unnecessarily during temperature maintenance.

**Removing food**


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 **Warning!**
**Hot steam!**

When opening the door, there is a danger of hot steam escaping and causing scalding.

- Keep a safe distance from the unit when opening the door.
  - ↳ Section "Opening a unit door" on page 13.

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 **Warning!**
**Danger of tipping when center of gravity is at the top of the unit!**

If the lower Gastronorm containers are removed first, the center of gravity of the unit shifts upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries!

- Unload the unit from the top down.
-

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 **Warning!**

**Hot convection heating module, hot unit interior and hot Gastronorm containers!**

When maintaining the temperature of food, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and could 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 Gastronorm containers and plates and cause scalding.

- ▶ Keep Gastronorm containers and plates horizontal.
  - ▶ Operators are to be given special instruction regarding the handling of hot liquids.
- 

- ▶ Open the unit door fully. For units with two doors, first open the right-hand door and then the left-hand door and press them to the side walls of the unit.

↳ Section "Opening a unit door" on page 13.

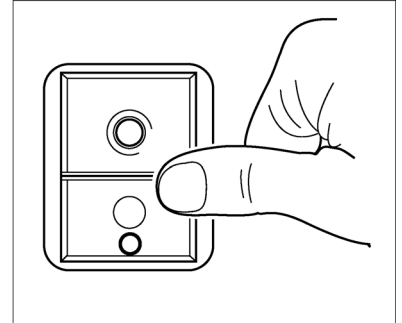
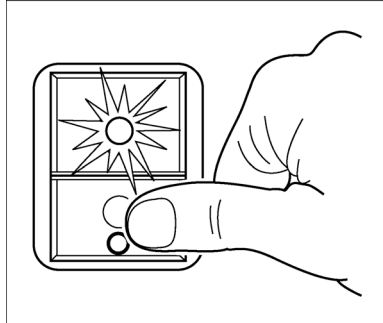
- ▶ Remove Gastronorm containers or plates from above.

☞ The unit must be cleaned thoroughly after use.

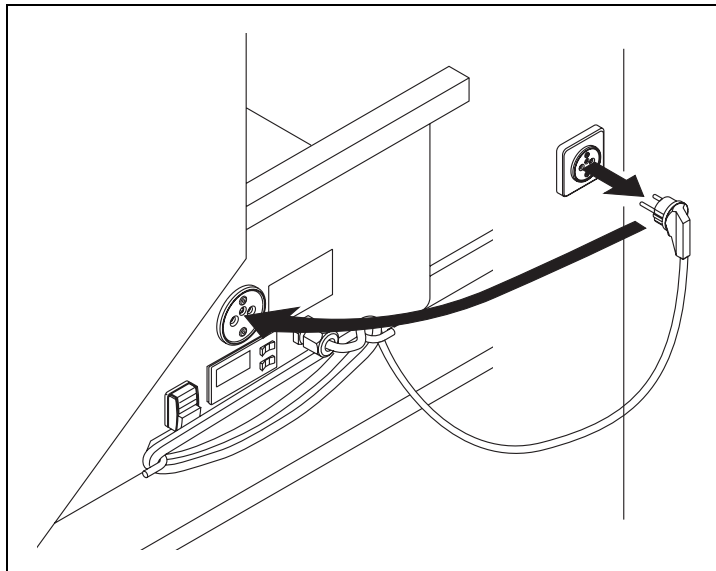
↳ Chapter "Cleaning and care" on page 24.

## Shutting down

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



- Unplug the power plug.
- Wind the power cable around the retainer.
- Insert the power plug into the power plug retainer on the unit.



- Position the unit in such a way that children cannot access it, if necessary by placing it with the door side to a wall.  
↪ Chapter "Safety" on page 3.

## Help in the event of problems

### Operation indicator LED on On /Off switch does not illuminate

Cause	Action
Power plug is not plugged in.	► Plug the power plug into the electrical outlet.
Power plug is damaged; a wire is broken, for example (can also occur without external damage).	► Have power plug replaced by a facility authorized to carry out repairs. ↳ Chapter "Repairs" on page 30.
Customer-accessible fuse (household fuse) is defective.	► Check the customer-accessible fuse and replace it if necessary.
The unit electronic system is defective.	► Notify a facility authorized to carry out repairs. ↳ Chapter "Repairs" on page 30.

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

Cause	Action
Food inserted too cold into unit.	► Load the unit with sufficiently heated food only.
Temperature setting set too low.	► Set higher temperature. ↳ Section "Setting the setpoint temperature" on page 12.
The unit electronic system is defective.	► Notify a facility authorized to carry out repairs. ↳ Chapter "Repairs" on page 30.

### Operation indicator LED illuminates, but unit compartment remains cold

Cause	Action
The unit electronic system is defective.	► Notify a facility authorized to carry out repairs. ↳ Chapter "Repairs" on page 30.

### "PoF" appears in the display of the temperature regulator when a button is pressed

Cause	Action
Keyboard locked.	► Unlock the keyboard. ↳ Section "Locking and unlocking the keyboard" on page 13.

**Corrosion of stainless-steel parts**

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> <li>▶ Remove the areas of corrosion.                             <ul style="list-style-type: none"> <li>↳ Section “Removing areas of corrosion on stainless steel” on page 28.</li> </ul> </li> <li>▶ Ensure proper handling/care.</li> </ul>

**The unit has external damage**

Cause	Action
Damage during transport, change of location or other external influences	<ul style="list-style-type: none"> <li>▶ Shut the unit down.                             <ul style="list-style-type: none"> <li>↳ Chapter “Shutting down” on page 21.</li> </ul> </li> <li>▶ Secure the unit from being started up accidentally.</li> <li>▶ Notify a facility authorized to carry out repairs.                             <ul style="list-style-type: none"> <li>↳ Chapter “Repairs” on page 30.</li> </ul> </li> </ul>

## Cleaning and care

**Stainless steel** Surfaces made of stainless steel must be kept clean, dry and open to the air at all times. When unit is not in operation, keep unit doors open to allow air circulation within.

Regularly remove lime, fat, starch and protein coatings by cleaning. Corrosion due to lack of air contact can occur under these coatings.

Do not allow concentrated acids, spices, salts etc. to come into extended periods of contact with parts made of stainless steel. Contact with these substances can cause corrosion. Acid fumes produced during tile cleaning can also lead to corrosion.

Do not damage the surface of stainless steel, especially with other metals. Residues of other metals may form chemical compounds which can cause corrosion.

Avoid contact with iron and steel at all times. Extreme corrosion can result when stainless steel comes into contact with iron (e.g. steel wool, wire scraps, iron-fortified water).

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

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

Stubborn soiling may be removed with a brush (synthetic or natural bristles). Any other cleaning method must be approved by BLANCO.

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

**Cleaning agents** Cleaning agents for light soiling:

- Commercial cleaning agent/water solution
- Soft cleaning cloth
- BLANCO microfiber cleaning cloth (use with water only)

☞ Synthetic parts (e.g. corner guards ) may not be cleaned with stainless steel cleaning agents, as the surface could be scratched.

Cleaning agents for heavy soiling:

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

Cleaning agent for lime buildup in water container:

- Light lime buildup:  
Commercially available stainless steel cleaning agent, e.g. BLANCOPOLISH
- Heavy lime buildup:  
Vinegar or citric acid

### Cleaning the unit

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 **Warning!**

**Hot convection heating module, hot unit interior and hot Gastronorm containers!**

When maintaining the temperature of food, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and could cause burns.

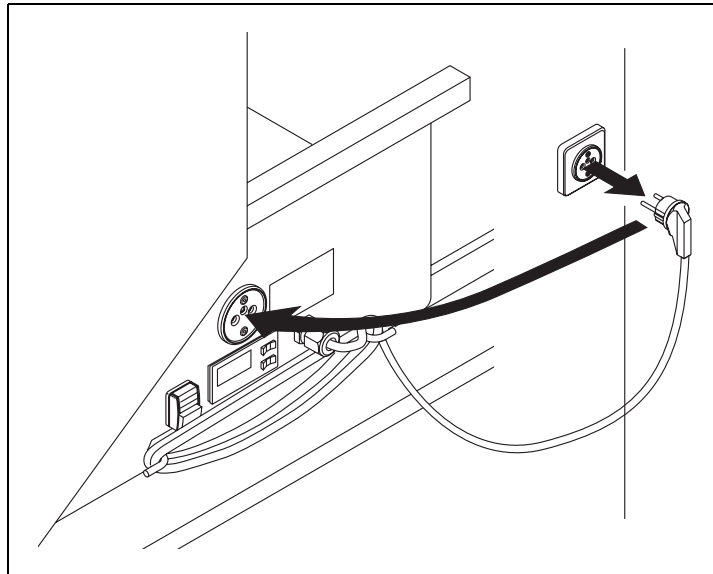
- Allow the unit to cool for at least 20 minutes before it is cleaned.
-

**⚠ Warning!**

**Electric shock due to water penetrating the convection heating module!**

If the unit is cleaned with the convection heating module installed, water can penetrate the convection heating module. In this case, a risk of electric shock is present when the convection heating module is connected to the power supply again.

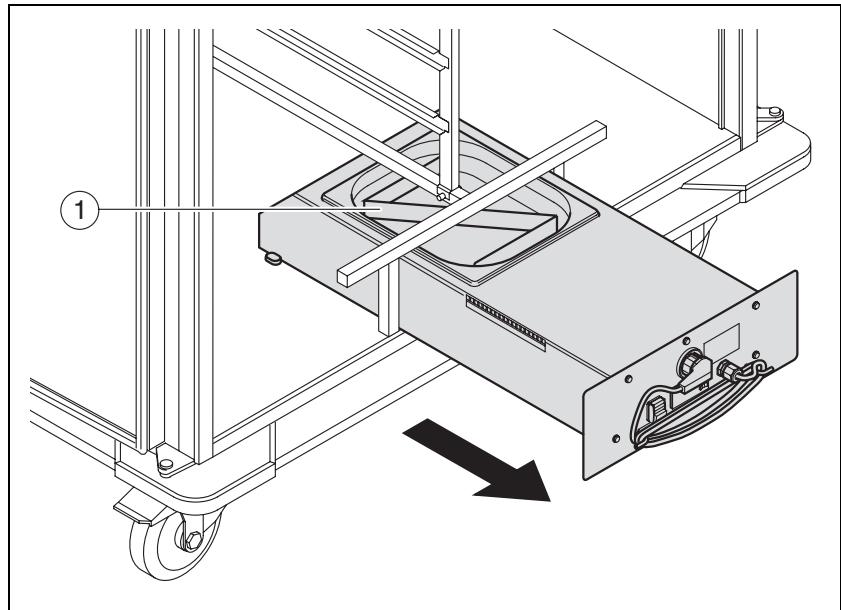
- ▶ Remove the convection heating module before cleaning the unit.
- 
- ▶ Unplug the power plug.
  - ▶ Wind the power cable around the retainer.
  - ▶ Insert the power plug into the power plug retainer on the unit.



- ▶ Remove the convection heating module and the dividing wall if necessary.
  - ↳ Section “Removing/installing the convection heating module” on page 26.
  - ↳ Section “Removing/installing the dividing wall” on page 27.
- ▶ Clean the unit with the cleaning methods and cleaning agents described above.
- ▶ After cleaning with a stainless steel cleaning agent, rinse with water and rub dry.

**Removing/installing the convection heating module**

- ✓ Unit disconnected from power supply
- ✓ Unit door/doors open
- ✓ Power cable wound up and the plug in the power plug retainer
- ✓ Unit interior and convection heating module have cooled at least 20 minutes
- ▶ Pull the convection heating module out of the unit at the front panel; lift it slightly if necessary.
- ▶ Remove the splash plate (1) if necessary.



- ▶ Remove any water from the water container.

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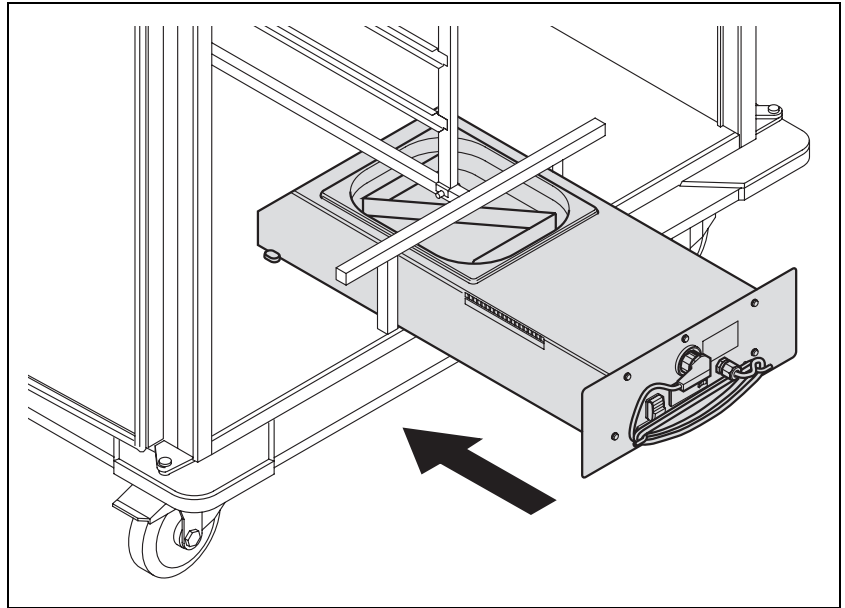
**⚠ Warning!**

**Damage to the electronics!**

Under no circumstances may the convection heating module be submerged in water during cleaning.

- ▶ If necessary, clean the convection module using the cleaning methods described above.
    - ↳ Section “Cleaning methods” on page 24.
    - ↳ Section “Cleaning agents” on page 24.
-

- After cleaning the convection heating module, insert the splash plate back into the water container.
- Slide the convection heating module between the nubs of the guide until it stops.

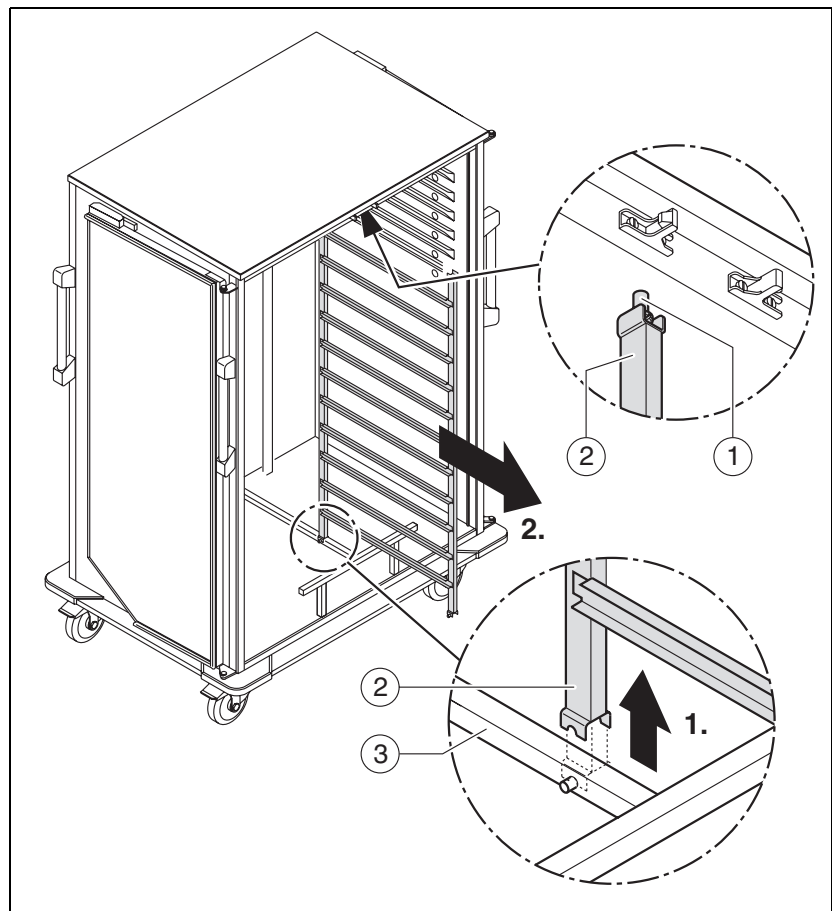


- If necessary:
  - Plug in the power plug.
  - Fill 1 liter of water into the water container.
  - Close the unit doors.
  - Switch the unit back on.

**Removing/installing the dividing wall**

- ☞ The dividing wall can be removed and installed easily. The two side cross-pieces (2) of the dividing wall are positioned onto the two bolts of the continuous body crossbar (3) at the bottom with U-shaped brackets. The dividing wall is held at the top with two knurled screws (1), which act as guide bolts and are set to the correct length once.
- Lift the dividing wall until the two U-shaped brackets of the dividing wall no longer extend into the bolts of the bottom body crossbar.
- Pull the lifted dividing wall toward the front until the two top U-shaped brackets no longer extend into the two guide bolts in the ceiling.

- Tilt the dividing wall to the side and remove it from the unit.



- If necessary, clean the dividing wall using the cleaning methods described above.
  - ↳ Section “Cleaning methods” on page 24.
  - ↳ Section “Cleaning agents” on page 24.
- Once cleaning is complete, slide the top U-shaped brackets of the dividing wall over the guide bolts in the ceiling.
- Lower the dividing wall onto the bottom crossbar and push it until the brackets grip into the bolts.

#### Removing areas of corrosion on stainless steel

##### New areas of corrosion

- Unplug power plug from the electrical socket and insert it into the power plug retainer.
- Remove areas of corrosion with a scouring agent or fine sandpaper.

##### Older and more severe areas of corrosion

**i** The cleaning measures described here for older and more severe areas of corrosion are recommendations of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V. (HKI)).

☞ The cleaning measures for older and more severe areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

---

## **Warning!**

**Caustic substances!**

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

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

## Maintenance

**Having the unit regularly maintained**

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

**Checking the door seal**

- ☞ The door seal must be checked regularly for damage.
- Check door seal for damage (visual inspection).
- If damage is present, order replacement of the defective door seal by one of the following:
  - In-house, by BLANCO-trained technician
  - Externally, by BLANCO-trained customer service engineer
  - BLANCO Service

**Checking locking brakes**

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

**Commissioning a periodical electrical safety inspection**

- At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0702 series of standards.

**Checking the connection cable and power plug**

- At least once every six months check the cable and power plug for mechanical damage and signs of excessive aging in accordance with BGV A 3 or the corresponding national regulations.
-

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## Repairs

### Authorized persons

☞ Repairs (including replacement of the power cable) may only be carried out by the following service points:

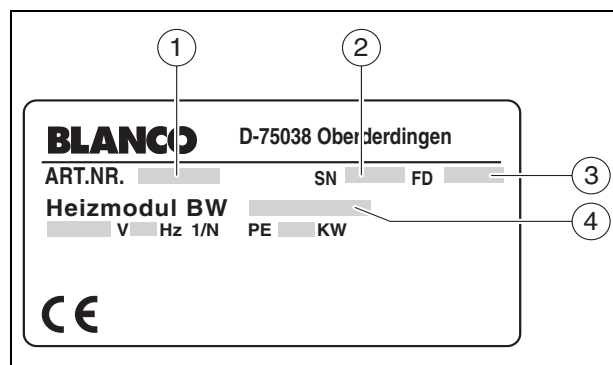
- In-house, by BLANCO-trained technician
- Externally, by BLANCO-trained customer service engineer
- BLANCO Service

### Description of problem

There are two rating plates on the unit. One rating plate is located on the convection heating module, and the other on the back of the unit. In order to assess the problem, BLANCO Service requires the following information from the rating plates:

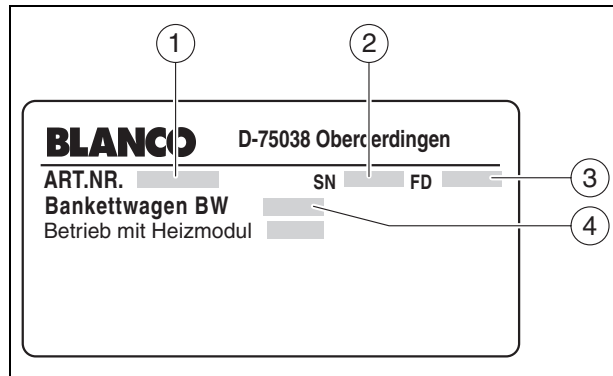
- Article number
- Serial number
- Date of manufacture
- Model

Rating plate of the convection heating module:



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

Rating plate of the unit body:



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

### Spare parts

The following information is required when ordering spare parts:

- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity
- ↳ Refer to the service CD-ROM and service documentation (available from BLANCO Service).

### 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

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## Disposal

### Disposing of the unit

- Make the unit unusable before disposing of it.
- Turn the unit over to a recycling center or electrical refuse collection site.
- ↳ More detailed information regarding disposal and the addresses of disposal facilities will be available from the respective public office (e.g. city or community administration).

## Technical data

### General data Dimensions and weights (standard variant)

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load weight in kg
Banquet trolley BW 11	756	932	1778	126	270
Banquet trolley BW 18	756	932	1873	126	270
Banquet trolley BW 22	1307	932	1778	202	200
Banquet trolley BW 36	1307	932	1873	202	200

### Capacity of Gastronorm containers/grates

Model	Number of Gastronorm containers				Number of grates	
	2/1-100	1/1-100	2/1-65	1/1-65	GR 2/1	1084 x 650 mm
BW 11	11	22	11	22	10	–
BW 18	9	18	18	36	17	–
BW 22	22	44	22	44	20 *	10
BW 36	18	36	36	72	34 *	17

\* only in conjunction with a dividing wall

### Temperature, compartment interior

adjustable from +30 °C to +90 °C

### Distance between support ledges

115 mm (BW 11, BW 22)

75 mm (BW 18, BW 36)

### Distance from the protruding knobs (tip-prevention devices) to the support ledges

7 mm

### Load-bearing capacity

Component	Permitted area load in kg
Unit top	25

### Electrical data Connected load

For all models:

**Voltage:** 220 to 240 V, 50 to 60 Hz

**Power (max.):** 2.2 kW

**Environment****Environmental conditions – operation**

Temperature range:	+15 °C to +32 °C
Relative humidity:	without condensation

**Environmental conditions – storage, transportation**

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

**Material**

Unit body:	stainless steel, polyamide, polyethylene
Insulation of unit doors:	polystyrene

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## Ordering information

<b>Banquet trolley BW 11</b>	Article number:	572 872, 367 433
<b>Banquet trolley BW 18</b>	Article number:	572 873, 367 433
<b>Banquet trolley BW 22</b>	Article number:	572 874, 367 434
<b>Banquet trolley BW 36</b>	Article number:	572 875, 367 434
<b>Operating instructions</b>	Document number:	154 337

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## Accessories

<b>Gastronorm grates, GR 2/1</b>	Article numbers:	🔗 BLANCO price list
<b>CNS grates</b>	Article numbers:	🔗 BLANCO price list
<b>Gastronorm containers</b>	Article numbers:	🔗 BLANCO price list
<b>Cloches</b>	Article numbers:	🔗 BLANCO price list
<b>Plate carriers</b>	Article numbers:	🔗 BLANCO price list
<b>BLANCO microfiber cleaning cloth</b>	Article number:	126 999
<b>Stainless steel cleaning and care agent BLANCOPOLISH</b>	Article number:	511 895
<b>Service CD</b>	Article number:	🔗 BLANCO price list

## Standards, guidelines, inspection seal

DIN 18865-9: Large kitchen devices, production systems, cabinet interiors in standard and hygienic models.

DIN 18867-5: Equipment for commercial kitchens – Mobile equipment – Heated banquet trolleys.

DIN 18867-7: Equipment for commercial kitchens – Mobile equipment – Food transportation/distribution trolleys

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

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

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

BGV A 3 (VBG 4): Accident prevention regulations for electrical units and devices.



DIN EN ISO 9001: BLANCO is certified in accordance with DIN EN ISO 9001.



HKI quality mark: Collective mark of the German industry association for home, heating and kitchen technology (Industrieverband Haus-, Heiz- und Küchentechnik e. V.). This mark documents the particularly high standard of the unit with regard to quality, service and ecology.



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**BLANCO**