

SERVISTAR GASTRO 30/40/60/80/120

Translation of the original operating instructions

General information

Copyright

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Technical changes

Subject to modifications for the purpose of technical improvement.

Product documentation

Translation of the original operating instructions; Target group: operating personnel, kitchen directors.

Typographical conventions

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

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with the warnings.

Measure to avoid dangers and the consequences thereof.

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

Caution warns of possible minor bodily injuries and property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible extremely severe/fatal bodily injuries.

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About this product

Application

The SERVISTAR is designed for the following applications:

- Space-saving transport of portioned plates
- Space-saving temporary retaining of portioned plates

The SERVISTAR is used in restaurants, hotels, catering companies and in cafeterias.

Conditions of use

Surroundings

Environmental conditions usually found in kitchens and dining rooms.

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 SERVISTAR consists of a transport frame, Several profile tubes and the plate holders which are mounted on profile tubes.

The patented plate holders provide a secure grip on the plates via their nonslip surface and three-point supports. The vibration-absorbent construction also provides a good grip on the plates when transporting over longer distances.

The transport frame and supporting frame are made entirely of stainless steel and are resistant to bending and twisting.

The four steering castors are securely screwed to the transport frame. Two of the steering castors are equipped with castor brakes. The steering castors are available in several models.

Operation

Flexible wall guards on the corners of the transport frame protect the SERVISTAR and furnishings from damage.

The plate holders are mounted to profile tubes made of anodised aluminium. The profile tubes themselves are mounted to the supporting frame with adjusting screws so that the spacing of the plate holders can be adjusted to the plate size exactly, i.e. not in fixed steps. Graduated markings at the bottom and top on the supporting frame make adjustment easier.

Options and accessories

Height-adjustable stainless-steel push handles can be mounted on the supporting frame and enable simple handling.

All models can be equipped with a hygiene shrouding. The hygiene shrouding consists of a stainless-steel frame construction and synthetic sheeting with zippers on the edges.

All models are optionally available with a plate block.

The plate block is used to further secure the plates. The plate block consists of one clamp per plate row. The clamp can be swivelled in front of the plates to prevent them from slipping out of the plate clips, for example when being transported by truck.

The plate block cannot be retrofitted as an accessory!

A table platform may be mounted to the top of the supporting frame. The table platform cannot be used in combination with hygiene shrouding or the plate block.

The table platform cannot be retrofitted as an accessory!

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. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions should 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 observing 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 prior to initial use.

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

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 may only be operated under the permissible ambient conditions. In particular, the unit may not be used in ovens, as the synthetic covering of the plate holders may be damaged.

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

Transport

Upright transport position

Transport the unit in an upright position only.

Transporting 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 10°.

Secure the unit on all four sides to prevent it from shifting. Do not place a tension belt over the plate holders. The plate holders may be bent.

Secure the unit against vertical movement during transport.

Transport the unit only with released castor brakes. Only locking the castor brakes is insufficient transport security.

Operation

General information

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

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

Load-bearing capacity

The unit is not designed as a support or transport trolley for heavy objects. The load bearing capacity specified in the technical data of the plate holders and the table platform (accessories) may not be exceeded.

The frame construction of the hygiene shrouding may not be used as a support!

Damage

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, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service

Loading

To prevent extension of the centre of gravity to the unit top, load unit from the bottom up when loading partially.

Castor brake

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

Change of location

Unit model with table platform

Remove any objects from a table platform, if present, before changing its location. Objects can slide off the unit top when pushing the unit.

The unit is to be pushed only, never pulled.

Push the unit by the supporting frame or the push handle. Do not push the unit by the plate holders.

When moving the unit, ensure that persons or objects located in the way of the unit are not 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 pushed to allow the unit to be moved 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.

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

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

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.

The unit can be tilted to an angle of 10° when stationary before there is any danger of it toppling. Only slanted surfaces with an incline of <10° may be traversed.

When being pushed over a slanted surface, the unit can swerve sideways. Two people (one at each side of the unit) are required to move the unit over ramps or recesses.

Cleaning and care

Hygiene

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

Cleaning frequency

Clean the unit thoroughly after each use.

Cleaning method

Use only approved cleaning methods.

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

General information on cleaning agents

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

Do not use pointed or sharp objects for cleaning. They can damage the unit. Do not use scouring agents. Scouring agents scratch the surface.

Cleaning agents for plate holders

Do not use scouring agents. Scouring agents scratch the surface.

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

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

Cleaning water

Thoroughly dry the unit after cleaning.

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

Completely wipe up water which reaches the floor.

Removing areas of corrosion

Aluminium can react strongly to acids. Before removing areas of corrosion on stainless steel, all aluminium parts must be removed and stored in a place where they cannot come into contact with acid spray.

The profile tubes with the plate holders on the unit are aluminium parts.

Maintenance

Castor brake

Regularly check the effectiveness of the castor brakes.

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

- In-house, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service

Repairs Authorised persons

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

- In-house, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service

Repairs during the warranty period must be reported to B.PRO and approved by B.PRO before being carried out.

The warranty will be voided if the unit is repaired by anyone else or without authorisation.

Replacing components

Defective components (e.g. rollers and wall guards) may be replaced by specially trained personnel, providing they were trained by B.PRO.

Standards and guidelines

Observe the valid standards, guidelines and safety regulations.

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

Product marking

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

Transport

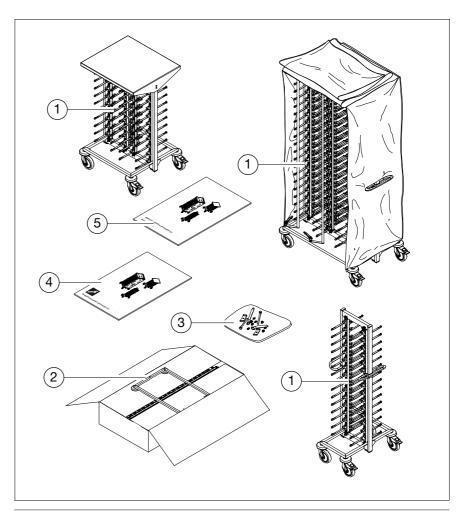
Checking for/reporting on damage incurred during transportation

- 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 B.PRO of the damages with the waybill.
 - or –

Do not accept the unit and return it to B.PRO via the carrier.

This procedure will ensure correct processing of claims. Transport damage reported later has to be proven accordingly by the receiver of the unit.

Scope of delivery



- (1) SERVISTAR GASTRO (delivered completely assembled)
- (2) SERVISTAR GASTRO (delivery in Flat Pack)
- (3) Assembly materials (delivery in Flat Pack)
- (4) Assembly instructions (only when delivered in a Flat Pack)
- (5) Operating Instructions

The exact scope of delivery and model of the SERVISTAR is 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.
- Remove any protective film from the unit.

Disposing of packaging material

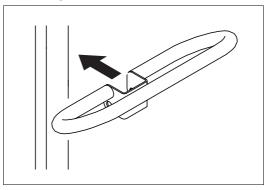
- The packaging materials are recyclable.
- Recycle packaging materials in a proper, environmentally sound manner in accordance with the applicable statutory requirements.

Installing accessories

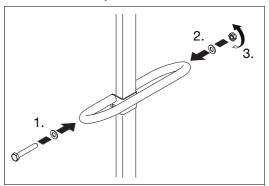
Installing accessories

"Push handle" accessory

- The push handle is pushed over the supporting frame and fastened with a screw. The height of the push handle can be steplessly adjusted.
- Push the holder of the push handle over the vertical tube of the supporting frame.



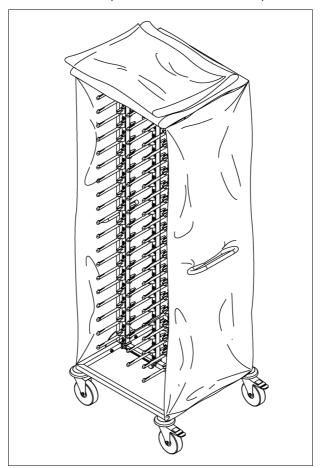
 Clamp the push handle in place in the desired position together with the included assembly materials.



"Hygiene shrouding" accessory

- i The hygiene shrouding consists of a supporting plate and synthetic sheeting. The synthetic sheeting consists of a top section, two side sections with slits for the push handle (optional) and an unslit front and rear section.
- The table platform and hygiene shrouding cannot be used simultaneously.
- If hygiene shrouding was ordered with the SERVISTAR, the supporting plate is delivered installed and the synthetic sheeting is included.
- Ensure that the adjusting screws on the bottom of the supporting plate are open.
- Place supporting plate on supporting frame.
- Tighten adjusting screws.

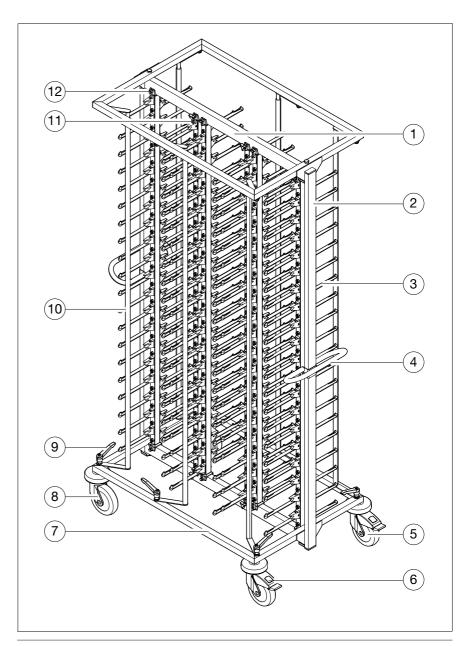
 Place the synthetic sheeting over the supporting plate in such a way that the cutout for the push handles fits over the push handles if installed.



■ Close all four zippers.

Operation

Unit overview



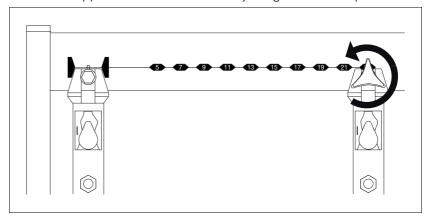
- (1) Graduated markings
- (2) Supporting frame
- (3) Plate holder
- (4) Push handle (optional)
- (5) Steering castor with castor brake
- (6) Castor brake
- (7) Transport frame
- (8) Steering castor
- (9) Clamping lever for locking the plate block (optional)
- (10) Plate-block clamp (optional)
- (11) Star-knob adjusting screw for fastening the profile tube by hand
- (12) Hexagon adjusting screw for fixing the profile tube using tools

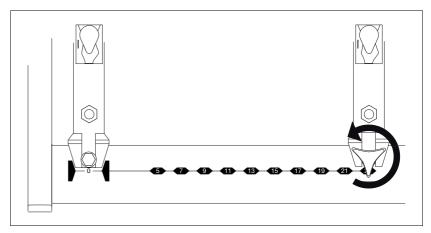
Adjusting the plate-holder spacing of a plate row

- Each plate is held by two plate holders. The horizontal spacing of the plate holders must be adjusted to match the plates. This spacing always applies to the entire plate row. If only one size of plate will be used, the spacing of the plate holders of each plate row need only be set once. If plates of varying sizes will be used for different meals, e.g. a dinner plate on one day and a soup plate on another day, an adjustment is required each time. Using the graduated markings, the setting which has been determined for a type of plate can be quickly reproduced.
- If plates of differing sizes are to be used at the same time for a single meal, e.g. dinner plate and side plate, it is recommended that a separate plate row be used for each plate size.

Unit model with plate block

- ✓ The clamping lever of the plate block is loosened and the clamp is swivelled out
- Loosen the upper and lower star-knob adjusting screw of the profile tube.

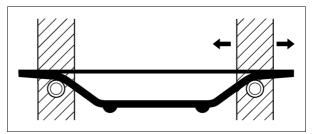




- Set profile tube with plate holders to the known spacing and tighten starknob adjusting screws.
 - or –

Determine correct spacing for plate (see following steps).

To determine the correct spacing for the plate, insert an empty plate and adjust the horizontal spacing of the plate holders in such a way that the plate rests exactly at the curve between the rim and the trough section of the plate.



- Push the empty plate in until the tapering notches embrace the plate rim at the back end of the plate holder.
- If the plate does not lie horizontally or if it wobbles, slightly increase or decrease the horizontal spacing of the plate holders until the plate is seated properly.
- Tighten adjusting screws.
- Record the correct spacing for this plate size.

Loading the unit

Castor brakes locked

Unit model with the "hygiene shrouding" accessory

✓ Hygiene shrouding opened

Unit model with plate block

- The clamping lever of the plate block is loosened and the clamp is swivelled out
- Do not grip the plate by the rim; use your whole hand to grip under the trough section of the plate.



/!\ Warning!

Danger of tipping when centre of gravity shifts to the top of the unit! If plates are only loaded at the top of the unit, the centre of gravity shifts upward, and there is a risk that the unit could tip over.

Always load the unit from the bottom up.



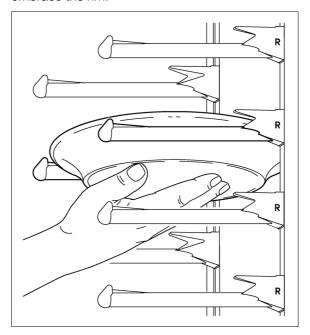
/!\ Warning!

Danger of scalding!

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

- ► Keep plates in a horizontal position.
- Prevent jerky movements of the plate.

To insert a plate into the unit, place the plate on the plate holders and push it in until the tapering notches at the back end of the plate holders embrace the rim.



Unit model with the "hygiene shrouding" accessory

If present, let down hygiene shrouding and close zippers.

Unit model with plate block

► After loading, loosen the clamping lever of the plate block, swivel the plate block in front of the plates and tighten the clamping lever. If the clamping bolt protrudes from the profile of the transport frame, lift the clamping bolt and swivel it inward.

Moving unit to a new location

Unit model with plate block

The clamp is swivelled in front of the plates and the clamping lever is tightened

Unit model with table platform

✓ Do not place objects on the table platform



Be careful not to pinch your foot!

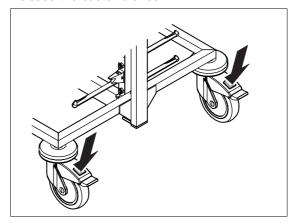
The foot can be pinched and injured when the castor brakes are released and locked.

Be careful not to place your foot between the castor brake and the transport frame.

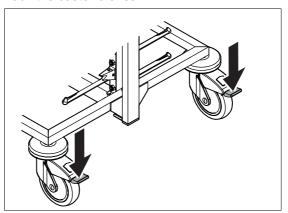
Limited field of vision!

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.
- Release the castor brakes.



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



Traversing ramps, recesses, slanted surfaces

✓ Two people

Marning!

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 >10°.
- First check whether the unit can be safely pushed over the ramp, recess or slanted surface.
- Carefully move the trolley over the ramp, recess or slanted surface with two people (one at each end of the unit).

Distributing food

Do not grip the plate by the rim; use your whole hand to grip under the trough section of the plate.

✓ Warning!

Danger of tipping when centre of gravity shifts to the top of the unit! If the lower plates are removed first, the centre of gravity of the unit shifts upward, and there is a risk that the unit could tip over.

Always unload the unit from the top down.



/!\ Warning!

Danger of scalding!

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

- Keep plates in a horizontal position.
- Prevent jerky movements of the plate.

Unit model with the "hygiene shrouding" accessory

Open the zippers of the hygiene shrouding, roll up the slit sides of the hygiene shrouding and place them on the supporting plate.

Unit model with plate block

- Loosen the clamping lever (on transport frame), open clamp and tighten again with the clamping levers.
- To remove a plate from the SERVISTAR, place your hand under the plate, lightly lift up the plate and pull out from SERVISTAR horizontally.
- Distribute plates.
- The SERVISTAR must be cleaned after use.
 - ♦ Chapter "Cleaning and care" on page 17.

Cleaning and care

Stainless steel

Resistance to corrosion

The corrosion resistance of stainless steel is based on the presence of a socalled passive layer on the material surface.

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) chemical substances will damage the material. Treatment with oxidising acids can counteract this damage.

To maintain the corrosion resistance, observe the following information on cleaning and care.

Aluminium

Damage to the coated aluminium surface with mechanical or chemical effects can lead to corrosion.

To maintain the corrosion resistance, observe the following information on cleaning and care.

Cleaning frequency

The unit must be 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). The following additional cleaning methods are permissible:

- Cleaning with a low-pressure water sprayer
- Water hose with open end
- Do not use steam jet units, high-pressure cleaners, high-pressure water sprayers or similar cleaning devices.
- Do not use pointed or sharp objects for cleaning.

Cleaning agent

Stainless-steel surfaces



Caution!

Material damage!

Contact of stainless steel with the following substances can cause corrosion:

- Concentrated acids, halogens (chlorides, bromides, iodides) and their salts, and spices
- Acid vapours which, for example, develop when laying tiles
- Contact with other metal
- Contact with iron (e.g. steel wool, chips from lines, water containing iron Corrosion can also result under lime, grease, starch and protein layers due to a lack of air circulation.
- Avoid contact with concentrated acids, halogens and their salts, spices, foreign metal, iron or substances containing iron. Wipe with a cloth rinsed in clean water if necessary.
- Do not damage the surface of stainless steel, especially not with other metals.
- Regularly remove lime, grease, starch and protein coatings by cleaning.

The following cleaning agents may be used:

- Commercial cleaning agents in an aqueous solution
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)

Cleaning agents for heavily soiled stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
- Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

Aluminium surfaces



Caution!

Material damage!

Stainless-steel cleaning and scouring agents scratch the surface and remove the tempered surface of the aluminium. The surface becomes porous and no longer complies with the hygiene regulations. Contact to the following substances can also result in damage to the surface:

- Cleaning agents which are usually used in dishwashers
- Contact with strong acids, e.g. used to eliminate corrosion of stainless steel
- Do not use stainless steel cleaning or scouring agents.
- Do not clean aluminium parts in a dishwasher.
- Never bring aluminium parts into contact with strong acids.

The following cleaning agents may be used:

- Commercial cleaning agents in an aqueous solution
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)

Synthetic surfaces



/!\ Caution!

Material damage!

Stainless steel cleaning and scouring agents scratch the surface. The following cleaning agents or cleaning agents with the following ingredients will also damage the surface:

- Ethyl alcohol, isopropyl alcohol or higher alcohols
- Acetone
- Benzene
- Turpentine
- Acetic ester
- Do not use stainless steel cleaning or scouring agents.
- Never use cleaning agents containing solvents.

The following cleaning agents may be used:

- Commercial cleaning agents in an aqueous solution
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)

Cleaning the unit (daily cleaning)

- i Daily cleaning is described here. For thorough cleaning, the profile tubes with the plate holders can be removed in order to better clean the supporting frame in the area of the clips.
 - Section "Disassembling the unit for thorough cleaning" on page 19.

Danger of slipping!

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

- Completely wipe up water which reaches the floor.
- Clean the plate holders and frame with the cleaning methods and cleaning agents described above.
- Clean the optional plate block or table platform with the cleaning methods and cleaning agents described above.
- Thoroughly wipe up with a moistened cloth rinsed in clean water after using a stainless steel cleaning agent.

Cleaning the hygiene shrouding

Unit model with the "hygiene shrouding" accessory

Danger of slipping!

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

- Completely wipe up water which reaches the floor.
- Clean the floor very thoroughly.
- Open all zippers of the hygiene shrouding.
- Remove hygiene shrouding and spread it on the clean floor.
- Clean the hygiene shrouding with the cleaning methods and cleaning agents described above.
- Dry off hygiene shrouding and reinstall.

Storing the hygiene shrouding

Unit model with the "hygiene shrouding" accessory

- Do not store the synthetic sheeting folded-up if the hygiene shrouding is not used for an extended period. Changes to the material could occur at the folds (white discoloured areas), which would lead to damage to the synthetic sheeting.
- Hang up unused hygiene shrouding to store it.

Disassembling the unit for thorough cleaning

- Each plate row consists of 2 profile tubes with plate holders. The clamps of the profile tubes are fixed in place on the supporting frame with adjusting screws. The clips of the left-hand profile are equipped with hexagon adjusting screws which are loosened/tightened with tools. The clips of the right-hand profile are equipped with star-knob adjusting screws which are loosened/tightened by hand.
- ✓ Wrench, 10 mm
- Loosen star-knob adjusting screws with which the profile tube is fastened on the supporting frame at the top and bottom.

- Tilt the profile tube to the left and remove.
- Repeat this procedure with all profile tubes which are fastened with starknob adjusting screws.
- Loosen the hexagon adjusting screws with which the profile tube is fastened on the supporting frame at the top and bottom with tools.
- Tilt the profile tube to the right and remove.
- Repeat this procedure with all profile tubes which are fastened with hexagon adjusting screws.

Thoroughly clean the unit

In contrast to daily cleaning, it is also possible to clean the supporting frame in the area of the clips when the profile tubes have been removed.



/!\ Caution!

Anodized exterior of the aluminium is sensitive!

If the aluminium profile tubes are cleaned with stainless steel cleaning agents, scouring agents or in a dishwasher, the tempered surface (anodized) will be damaged. The surface becomes porous and no longer complies with the hygiene regulations. Material damage!

Use only the cleaning methods and cleaning agents described above when cleaning the profile tube!



Danger of slipping!

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

- Completely wipe up water which reaches the floor.
- Clean the plate holders and frame with the cleaning methods and cleaning agents described above.
- Thoroughly wipe up with a moistened cloth rinsed in clean water after using a stainless steel cleaning agent.

Assembling device after thorough cleaning

- Each plate row consists of 2 profile tubes with plate holders. The clips of the profile tubes are fixed in place on the supporting frame with adjusting screws. The clips of the left-hand profile are equipped with hexagon adjusting screws which are loosened/tightened with tools. The clips of the right-hand profile are equipped with star-knob adjusting screws which are loosened/tightened by hand,.
- Wrench, 10 mm

Unit model with 6 plate rows

The plate rows are installed with an offset arrangement. With 2 profile tubes each with clips provided with the same type of adjusting screws, the top plate holder faces toward the front. With 1 profile tube each, the top plate holder faces toward the rear. The profile tubes with a top plate holder that faces toward the front form the outer plate rows.

- Orient a profile tube with clips which are equipped with hexagon adjusting screws so that the arrow marking on the plate holders is visible from above and faces toward the left.
- Insert the profile tube into the supporting frame in such a way that the clip is located in the "0" area of the graduated markings.
- Screw in hexagon adjusting screw and tighten with tool.
- Repeat this procedure with the other profile tubes which are equipped with hexagon adjusting screws.
- Orient a profile tube with clips which are equipped with star-knob adjusting screws so that the arrow marking on the plate holders is visible from above and faces toward the right.
- Insert the profile tube in the supporting frame so that a profile tube with a hexagon adjusting screw is located on the left next to the profile tube. The top plate holder of this profile tube is oriented in the same direction.
- Tighten the star-knob adjusting screws.
- Repeat the procedure with the other profile tubes with a star-knob adjusting screw.

Removing areas of corrosion on stainless steel

Fresh areas of corrosion on stainless steel

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

Older and more severe areas of corrosion on stainless steel

- 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-, Heizund Küchentechnik e. V. (HKI)).
- The cleaning measures for older and more extensive extensive areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

Marning!

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 vision impairment. In the worst case, total vision loss could result.

- Wear protective clothing (protective eyewear, protective gloves etc.).
- Persons not involved in cleaning must be kept at a distance.

Marning!

Chemical reactions with aluminium!

Acids can react strongly with aluminium. Health risk due to boiling acid and chemical reaction products is present. Material damage can occur due to the decomposition of the aluminium!

- The following procedures which are described are **not** to be used on aluminium!
- Before handling stainless-steel parts, place all aluminium parts out of reach of any potential acid spray.
- 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

- B.PRO recommends regular maintenance of the unit by appropriately trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and generally contributes to its retaining value.
- Have the 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 the castor brakes.
- Try to move the unit (do not use force it!).
- If the effectiveness of locking is not sufficient, have the defective castor replaced immediately by one of the following:
 - ✓ In-house, B.PRO-trained professional
 - ✓ External, B.PRO-trained customer service
 - ✓ B.PRO Service

Repairs

Authorised persons

- Repairs may only be carried out by the following service points:
 - ✓ In-house, B.PRO-trained professional
 - ✓ External, B.PRO-trained customer service
 - ✓ B.PRO Service

Description of defect

In addition to an exact description of the defect, B.PRO Service requires the following information from the rating plate:

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

The rating plate is located on the supporting frame.



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

Replacing components

- Defective components (e.g. wall guards and castors) may only be replaced by the following service points:
 - ✓ In-house, B.PRO-trained professional
 - ✓ External, B.PRO-trained customer service
 - ✓ B.PRO Service

Spare parts

The following information is required when ordering spare parts:

- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity
- See the Service Information System on the Internet (www.bpro-solutions.com).

Address B.PRO GmbH

Flehinger Straße 59 75038 Oberderdingen

GERMANY

Phone +49 (0)7045 44 - 81416

Fax +49 (0)7045 44 - 81508

Email service@bpro-solutions.com

Internet www.bpro-solutions.com

Disposal

Disposing of the 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 B.PRO Service.
 - ♦ Section "Address" on page 24.

Technical data

General data

Dimensions and weight (standard model)

Model	Plate capacity	Length in mm (approx.)	Width in mm (approx.)	Height in mm (approx.)	Empty weight in kg (approx.)
SERVISTAR GASTRO 30	2 x 15	653	398	1456	14
SERVISTAR GASTRO 40	4 x 10	653	663	1056	16
SERVISTAR GASTRO 60	4 x 15	653	663	1456	18.5
SERVISTAR GASTRO 80	4 x 20	653	663	1856	23
SERVISTAR GASTRO 120	6 x 20	653	933	1856	29

Load-bearing capacity

Plate holder	Table platform (accessory)		
0.5 kg, i.e. 1 kg per plate space	20 kg if distributed evenly		

Vertical plate spacing

80 mm

Environment

Material

Stainless-steel frame, aluminium profile tube, polyethylene wall guard, polyamide 6 and thermoplastic elastomer plate holders

Ordering information

SERVISTAR GASTRO 30 Article number: 373 731, 573 702, 573 703, 573 704, 573 705

SERVISTAR GASTRO 40 Article number: 373 732, 573 706, 573 707, 573 708, 573 709

SERVISTAR GASTRO 60 Article number: 373 733, 573 710, 573 711, 573 692, 573 693

SERVISTAR GASTRO 80 Article number: 373 734, 573 694, 573 695, 573 696, 573 697

SERVISTAR GASTRO 120 Article number: 373 735, 573 698, 573 699, 573 700, 573 701

Operating Instructions Document number: 154 117

Assembly instructions Document number: 154 621

Right plate holder Article number:

B.PRO price list

Left plate holder Article number:

⋄ B.PRO price list

Accessories

Height-adjustable push handle Article number: 573 717

Hygiene shrouding Article number:

⋄ B.PRO price list

(The hygiene shrouding is relative to the

size of the respective model)

B.PRO microfibre cleaning cloth Article number: 126 999

Cleaning and care agent DeepClean Stainless Steel Article number: 511 895

Standards, guidelines, inspection seal

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

DIN EN ISO 9001: B.PRO is certified in accordance with DIN EN ISO 9001.



NSF test marks: NSF International certified conformity to the requirements of the NSF/ANSI Standard 4: Commercial Cooking, Rethermalization and Powered Hot Food Holding and Transport Equipment.

B.PRO GmbH P.O. Box 13 10 75033 Oberderdingen GERMANY

Phone +49 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

