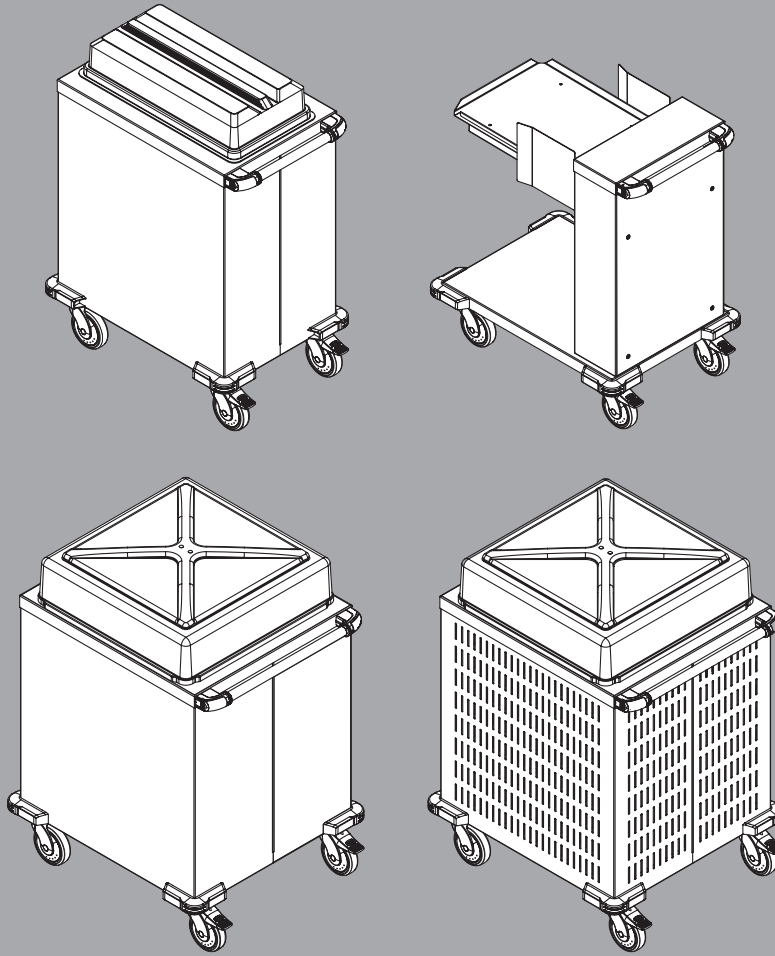




MOBILE STACKING UNITS, UNHEATED:
BASKET DISPENSER CCE/CE/CEK
PLATFORM DISPENSER CE/CEK
UNIVERSAL DISPENSER UNI/UNI-K
TRAY DISPENSER CCE/CE

Translation of the original operating instructions

General information

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 changes Subject to modifications due to technical improvements.

Product documentation Translation of the original operating instructions. Target group: operating person-nel, kitchen directors.

Typographical conventions

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

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.

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

Caution warns of possible minor bodily injury or damage to property.

Warning warns of possible serious bodily injury.

Danger warns of possible highly severe/fatal bodily injury.

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About this product

- Scope of application** Unheated, mobile stacking units are designed for the following applications:
- Storage/stocking of dry dishes or trays
 - Provision/distribution of dishes or trays
 - Cooling of dishes in a refrigerated room (stacking units with cooling slits and basket dispenser – open model)
- The units must not be used to store or transport food.
- The units must not be used to transport or store dangerous or toxic substances/liquids.
- It is forbidden to transport persons with or on the unit or its attachments. The unit must not be used as a substitute for a ladder or as a (children's) climbing frame (danger of tipping).
- The unheated, mobile stacking units are particularly suitable for catering in social facilities (clinics, retirement homes, children's day care centers), hotels, the food service industry (banquets, party services) and in-company catering (canteens, dining halls).
- Conditions of use** **Environment**
- The unit may only be operated when the ambient temperature is between –10 °C and +38 °C.
- Instruction of third parties**
- If the unit is lent to third parties, these persons must be instructed in the safe handling of the unit and possible dangers must be pointed out.
- Product features** **General information**
- The unheated, mobile stacking units are made of stainless steel. The stainless-steel surface is micro-polished.
- All platform and universal dispensers are enclosed in a housing cover. The basket and tray dispensers are available as open and closed models.
- Handling and operation**
- The dishes/trays are stacked on a stacking platform. The distribution height of the stacking platform can be set by hooking and unhooking springs.
- The units are equipped with four steering castors, two of which have castor brakes.
- A safety push handle allows the unit to be moved easily. Sturdy corner guards protect the unit from damage.

Basket dispenser

The basket dispenser is equipped with a stacking platform made of stainless steel.

The basket dispenser is designed for the stacking of baskets which can be filled with dishes (cups, plates and bowls).

The basket dispenser can be loaded with baskets with a height of 75 and 115 mm. Nine baskets 75 mm high or six baskets 115 mm high can be stacked one on top of the other.

The basket dispenser CEK 53/53 features cooling slits in its exterior paneling. This stacking unit is ideal for cooling dishes in a refrigerated room.

The basket dispenser CCE 53/53 is optionally available with a cutlery attachment.

Platform dispenser

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

The stacking platform can be loaded directly with dishes (cups, plates, bowls and dishes) and/or jugs and pots.

The platform dispenser features an interior panel which prevents dishes from becoming jammed.

The basket dispenser CEK 58/58 features cooling slits in its exterior paneling. This stacking unit is ideal for cooling dishes in a refrigerated room.

Universal dispenser

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

The stacking platform can be loaded with dishes (cups, plates and bowls) directly.

The guide rods can be used to divide the stacking platform into different sections as required.

The universal dispenser features an interior panel which prevents dishes from becoming jammed.

The universal dispenser UNI-K features cooling slits in its exterior paneling. These stacking units are ideal for cooling dishes in a refrigerated room.

Tray dispenser

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

The tray dispenser is suitable for Gastronorm and Euronorm trays. It can be used to stack molded trays.

The tray dispenser is optionally available with a cutlery attachment.

Cleaning

The stacking platform can be removed for thorough cleaning.

Safety

General information The unit has been built to state-of-the art standards. All the requirements necessary to ensure safe operation have been met. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these hazards.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

The owner is responsible for ensuring that safety precautions in these operating instructions are observed.

Warnings

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

Operating instructions

These operating instructions must be read carefully prior to commissioning.

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

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

About this product **Scope of application**

The unit may only be used for the applications specified.

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

Conditions of use

The unit may only be operated under the permissible ambient conditions.

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

Transport **Upright transport position**

Transport the unit in an upright position only.

Transport with a truck or delivery vehicle

The unit may only be transported in a truck or delivery vehicle which features a loading ramp. The loading ramp must not exceed an angle of inclination of 10°.

Only transport the unit when the castor brakes are released. Secure the unit to prevent it from moving around. It is not permitted to transport the unit using the castor brakes to secure it.

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

Commissioning Distribution height of stacked items

The distribution height of stacked items must be adjusted to current needs when commissioning. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries.

If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The springs must be attached in such a way that the start of the spring is not pointing to the well center.

Handling and operation General information

The user must be aware of the hazards that the unit presents and be able to assess them.

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

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

Secure the unit against accidental use if it is damaged. Have an authorized service point perform repairs immediately.

↪ Chapter "Repairs"

Distribution height of stacked items

The distribution height of stacked items set during commissioning may need to be adjusted. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries.

If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The springs must be attached in such a way that the start of the spring is not pointing to the well center.

Open, moving stacking platform

Basket and tray dispenser – open model

No persons, limbs, fingers or objects may be located beneath the open, moving stacking platform; otherwise, this poses a risk of injury and property damage.

Loading

Basket dispenser

The stacking platform may only be loaded with baskets, i.e. never with dishes directly. When loading with dishes, the stacking platform could become jammed by the stacked items. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The baskets must not be filled to the point where stacked items protrude above the upper edge of the basket; otherwise, the stacking platform could become jammed by the stacked items jutting out from the basket edge. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

Load-bearing capacities

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

The same applies to the basket dispenser and tray dispenser with optional cutlery attachment. The high centre of gravity means there is also a danger of tipping. The maximum loading limits specified in the technical data must not be exceeded.

Castor brakes

Always secure the unit against rolling away by applying castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

Change of location

The unit should be pushed only, never pulled.

Always push the unit with two hands on the rail of the push handle. Depending on the weight of the unit, pushing with one hand only may prevent the brakes from being applied quickly enough. The person who moves the unit to its new position must always be someone who is capable of braking the unit in an emergency.

Be careful not to trap your hands (risk of crushing) between the unit and walls or other objects, such as cabinets.

Avoid subjecting the castors to excessive load to minimize the risk of damage to the castors:

- Do not move the unit when the castor brakes are locked
- Avoid impacts
- Pull the unit carefully over thresholds or steps (without using excessive force)

If the unit is on a sloped surface, it must be secured by extra means, such as wheel chocks, in addition to applying the castor brakes to prevent it from rolling away accidentally.

The unit can be tilted to an angle of 10° when stationary before it is at risk of tipping over. You may only cross sloped surfaces with an incline <10°.

The unit may swerve out to the side when being pushed over a sloped surface. Two people (one at each side of the unit) are required to move the unit over ramps or recesses.

Cleaning and care Hygiene

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

Cleaning frequency

Clean the unit exterior after each use. Clean the unit interior when necessary.

Cleaning methods

Use approved cleaning methods only.

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

General information on cleaning agents

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

Do not use pointed or sharp objects for cleaning. They can damage the unit.

Do not use scouring agents. Scouring agents scratch surfaces.

Cleaning agents for synthetic parts

Do not use scouring agents. Scouring agents scratch surfaces.

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

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

Maintenance Castor brakes

Check that castor brakes work effectively on a regular basis.

If the brakes are not effective enough, have an authorized service point replace the defective castor(s) immediately.

🔧 Chapter "Repairs".

Repairs Authorized persons

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

- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO service

The warranty will be invalidated if repairs are carried out by anyone else.

Standards and guidelines Observe the applicable standards, guidelines and safety regulations.

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

Product marking The unit is fitted with a rating plate. The warranty is voided if the rating plate is removed.

Transport

Checking for/reporting transport damage

- ☞ The unit must be checked for any damage incurred during transport (visual inspection) immediately after delivery.
- Document any damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Keep the unit and send a complaint to B.PRO about the damages and include the waybill.
– or –
Do not accept the unit and have the carrier return it to B.PRO.
- ☞ This procedure ensures that damage claims are handled correctly. The unit recipient must provide suitable proof if transport damage is reported at a later point in time.

Scope of delivery

The scope of delivery contains the following as standard:

- Mobile stacking unit, unheated
- Accessories (e.g. baskets and hooded cover)
- Operating instructions

The exact scope of delivery and model of the unit is to be taken from the delivery documentation.

Unpacking

- Open the transport packing at the designated opening points. Do not rip or cut it!
- Check the scope of delivery.
- Remove any protective film from the unit.

Disposing of packaging material

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

Commissioning

Prerequisites for operation

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

Testing the distribution height of stacked items

- ① The distribution height of stacked items is adjusted using springs, which are used to mount the stacking platform at the top of the unit housing.
 - ① Individual springs can be hooked/unhooked to adjust the distribution height of stacked items if necessary.
 - ① The unit is supplied from the factory with fully hooked springs.
B.PRO recommends testing the distribution height of stacked items using this spring setting and making adjustments if necessary.
- ☞ Detached springs must be re-attached or other springs detached if a different stacked item type is to be stacked in the unit at a later point in time which requires a change to the distribution height of stacked items.

Basket dispenser – closed model

- ☞ The distribution height of stacked items is set correctly when the top basket protrudes 2 to 3 cm above the housing upper edge.
- Place 2 loaded baskets on the stacking platform.
 - If the top basket protrudes more or less than 2 to 3 cm over the housing upper edge, remove all baskets and adjust the spring setting.
- ☞ Section "Setting the distribution height of stacked items"
- Retest the distribution height of stacked items after you have adjusted the spring setting.
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.

Basket dispenser – open model

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



Warning!

Jam in the stacking platform

If the distribution height of stacked items is tested with the spring casing cover plate removed, a stacked item may slip into the spring casing and the stacking platform may jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always test the distribution height of stacked items with the cover plate screwed onto the spring casing.
-

- Place 2 loaded baskets on the stacking platform.
 - If the top basket protrudes more or less than 2 to 3 cm over the housing upper edge, remove all baskets, take off spring casing cover plate and adjust the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate"
 - Attach the cover plate and retest the distribution height of stacked items once you have adjusted the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Attaching spring casing cover plate"
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

Platform dispenser, universal dispenser

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



Warning!

Jam in the stacking platform

If the distribution height of stacked items is tested with the spring casing cover plate removed, a stacked item may slip into the spring casing and the stacking platform may jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always test the distribution height of stacked items with the cover plate screwed onto the spring casing.
-
- Place a typical number of stacked items onto the stacking platform.
 - If the stacked items protrude more or less than 4 or 5 cm above the housing upper edge, take out the stacked items, remove the spring casing cover plate and adjust the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate"
 - ↳ Section "Setting the distribution height of stacked items"
 - Attach the cover plate and retest the distribution height of stacked items once you have adjusted the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Attaching spring casing cover plate"
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

Tray dispenser – closed model

- ☞ The distribution height of stacked items is set correctly if 4 or 5 trays protrude above the housing upper edge.
 - Place 11 trays on the stacking platform.
 - If more or fewer than 4 to 5 trays protrude above the housing upper edge, remove trays and change spring setting.
 - ↳ Section "Setting the distribution height of stacked items"
 - Retest the distribution height of stacked items after you have adjusted the spring setting.
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

Tray dispenser – closed model

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



Warning!

Jam in the stacking platform

If the distribution height of stacked items is tested with the spring casing cover plate removed, a stacked item may slip into the spring casing and the stacking platform may jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always test the distribution height of stacked items with the cover plate screwed onto the spring casing.
-
- Place 11 trays on the stacking platform.
 - If more or fewer than 4 or 5 trays protrude above the housing upper edge, take out the trays, remove the spring casing cover plate and adjust the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate"
 - ↳ Section "Setting the distribution height of stacked items"
 - Attach the cover plate and retest the serving height once you have adjusted the spring setting.
 - ↳ Section "Platform and universal dispenser, tray and basket dispensers – open model: Attaching spring casing cover plate"
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate

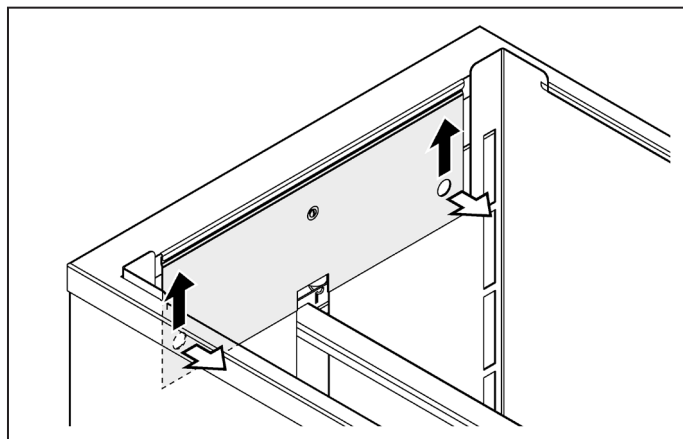
☞ Springs are freely accessible in closed tray and basket dispenser models once the stacking platform has been removed.

Platform dispenser, universal dispenser

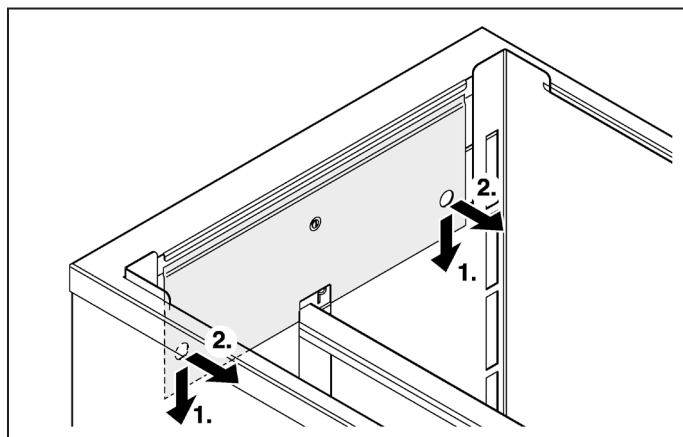
① In platform and universal dispensers, the springs to adjust the distribution height of stacked items are located behind a cover plate, which has been fastened with a screw on the unit housing.

✓ Screwdriver, cross head

- Remove stacking platform from the stacking unit.
- Undo and remove fastening screw on the cover plate.
- Push cover plate upwards using the grip holes until it disengages from the retaining piece below.



- Push cover plate downwards using the grip holes (1.) and pull out forwards at the base (2.).

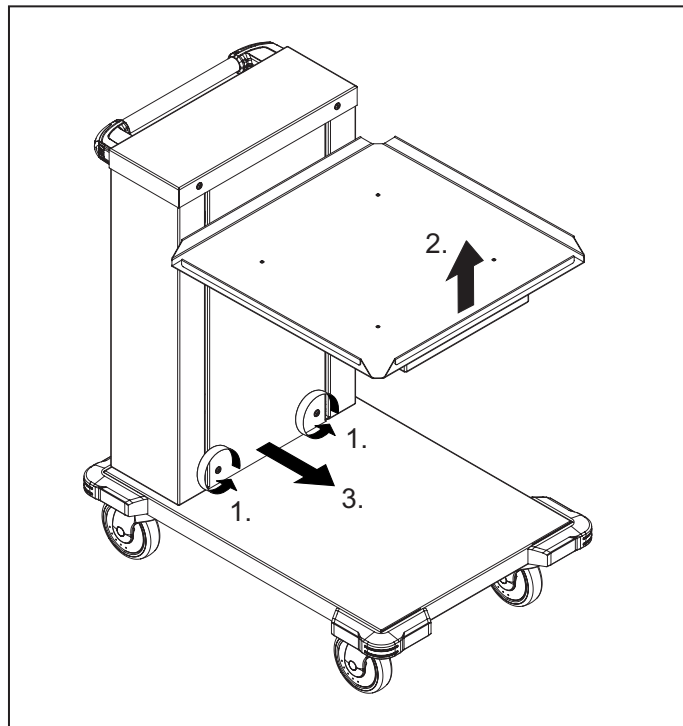


Tray and tray basket dispenser – open model

❗ In open tray and basket dispenser models, the springs to adjust the distribution height of stacked items are located behind a cover plate, which has been fastened with two screws on the unit housing.

✓ Screwdriver, cross head

- Undo fastening screws (1).
- Tilt stacking platform upwards (2) and hold in this inclined position.
- Pull out cover plate forwards from the base (3).



Setting the distribution height of stacked items

- ❗ Individual springs are hooked and unhooked to adjust the distribution height of stacked items.
- ❗ The unit is supplied from the factory with fully hooked springs.

- ☞ The following always applies to setting the distribution height of stacked items:
 - The springs must be unhooked and hooked in symmetrically.
 - The springs must be unhooked from the inside outward; i.e. start with the central spring when unhooking the springs.



Caution!

Sharp start of the spring

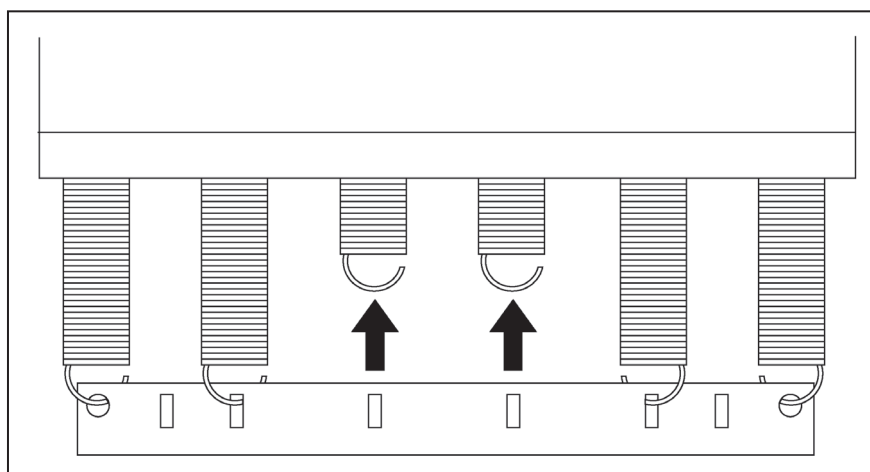
The sharp start of the spring can cause injuries to arms, hands and fingers if fitted incorrectly.

- When fitting the springs, you must ensure that the start of the spring on both sides does not point to the center of the well.

- ☞ Detached springs must re-attached or other springs detached if a different stacked item type is to be stacked in the unit at a later point in time which requires a change to the distribution height of stacked items.

Basket and tray dispenser – closed model, platform dispenser, universal dispenser

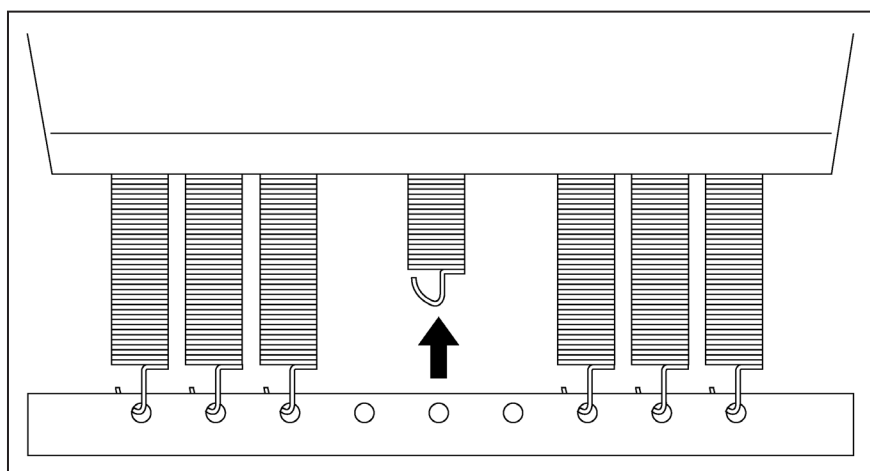
- Remove stacking platform.
- Platform and universal dispensers: Remove the spring casing cover plate.
- ☞ Section "Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate"
- Unhook 1 to 2 springs at the lower attachment section in the center on both sides of the unit.



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

Tray and tray basket dispenser – open model

- Remove the spring casing cover plate.
- 🔧 Section "Platform and universal dispenser, tray and basket dispensers – open model: Removing spring casing cover plate"
- Unhook 1 to 2 springs from the lower attachment section in the center.



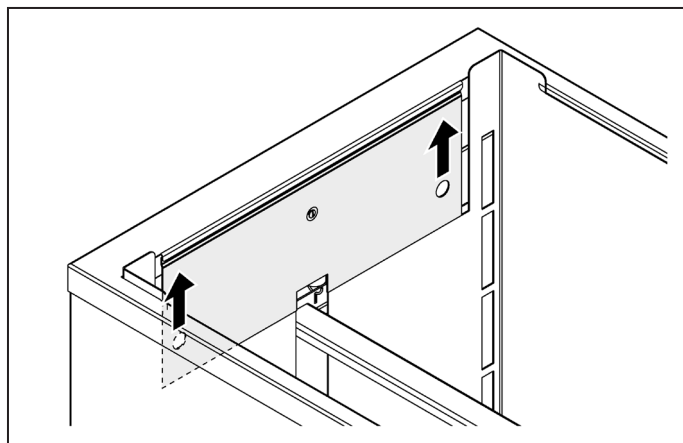
- Test distribution height of stacked items and unhook additional springs on both sides if necessary.

Platform and universal dispenser, tray and basket dispensers – open model: Attaching spring casing cover plate

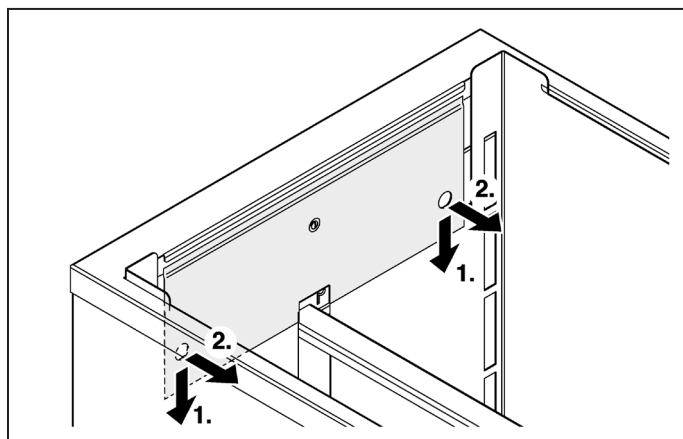
Platform dispenser, universal dispenser

- ✓ Distribution height of stacked items tested and set correctly
- ✓ Stacking platform is not located in the stacking well
- ✓ Screwdriver, cross head

- Insert cover plate and push upwards using grip holes until locks into place.



- Press the cover plate on its lower surface towards the housing and keep pressed down (1.).
- Push cover plate downwards using the grip holes until it locks into the retaining piece (2.).

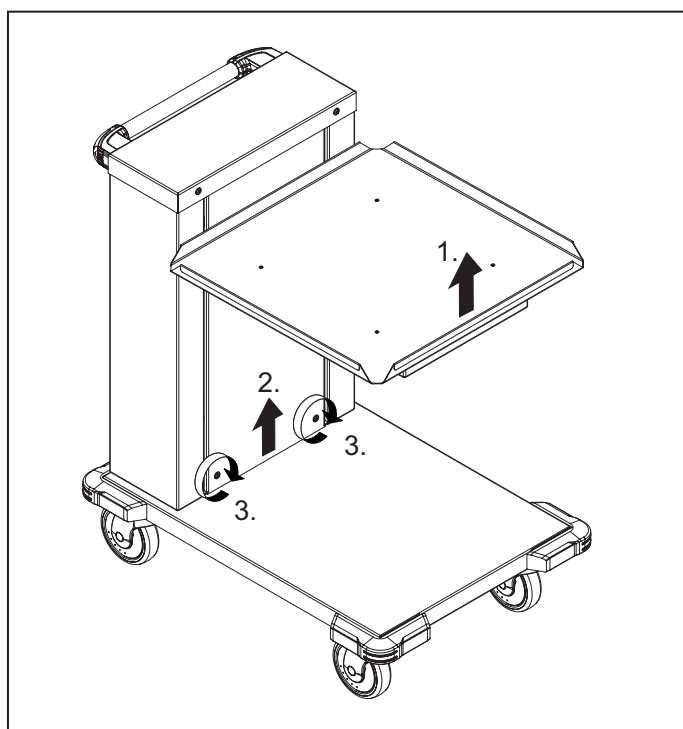


- Insert and fix fastening screw.
- Insert stacking platform into the stacking well.

Tray and tray basket dispenser – open model

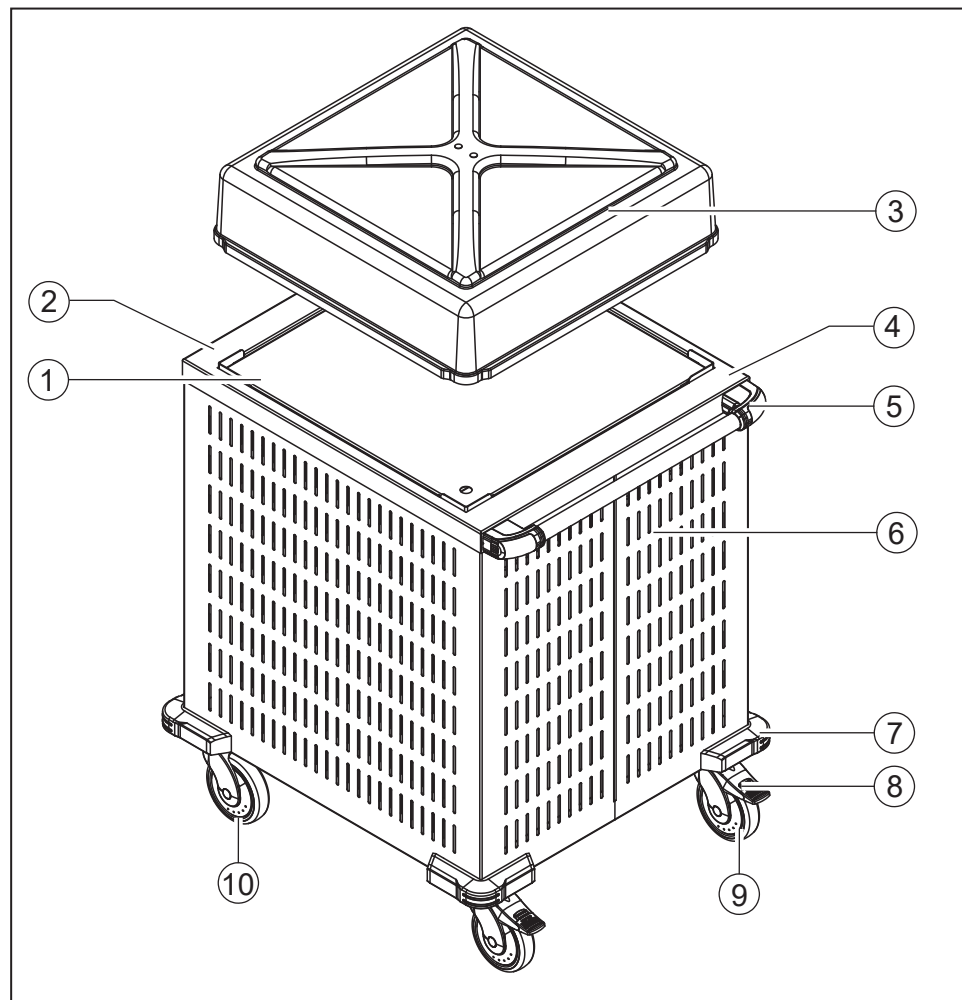
- ✓ Distribution height of stacked items tested and set correctly
- ✓ Screwdriver, cross head

- Tilt stacking platform upwards, so it is inclined (1).
- Insert cover plate beneath the stacking platform (2).
- Press cover plate onto the housing.
- Insert and tighten fastening screw (3).



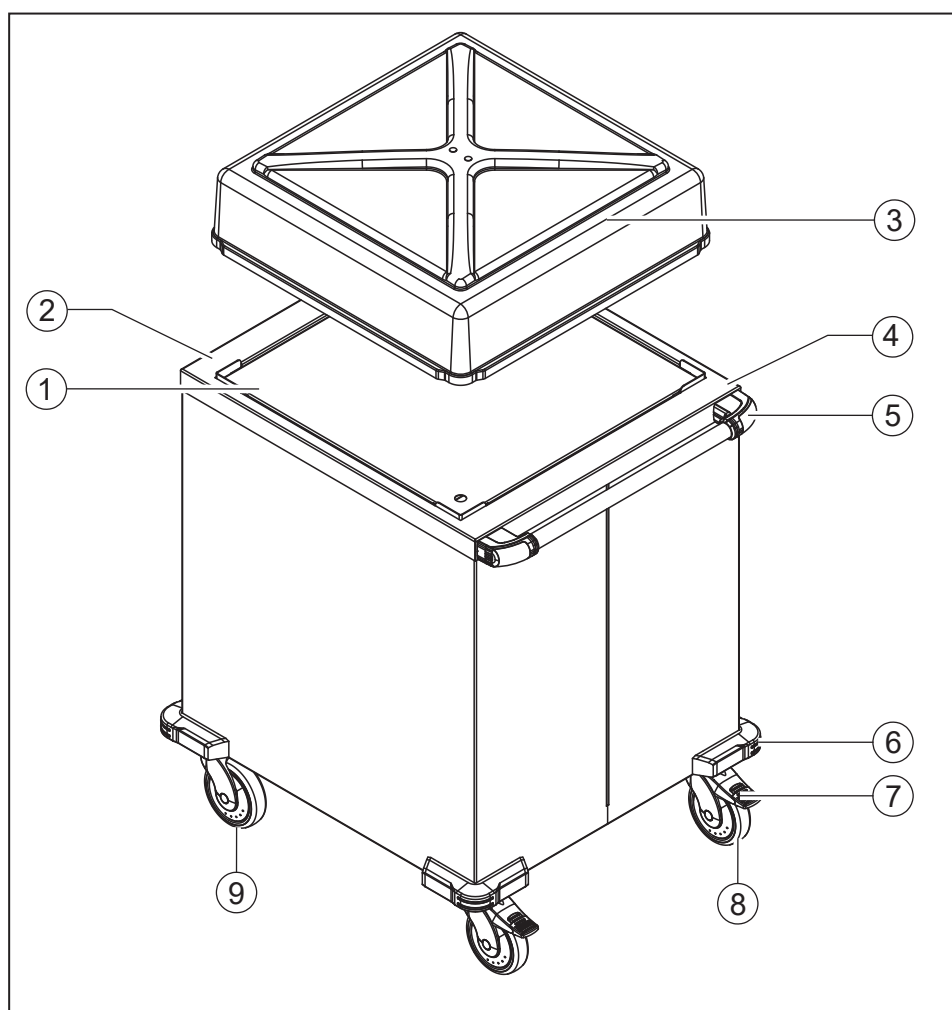
Handling and operation

Unit overview Tray and basket dispenser – closed model



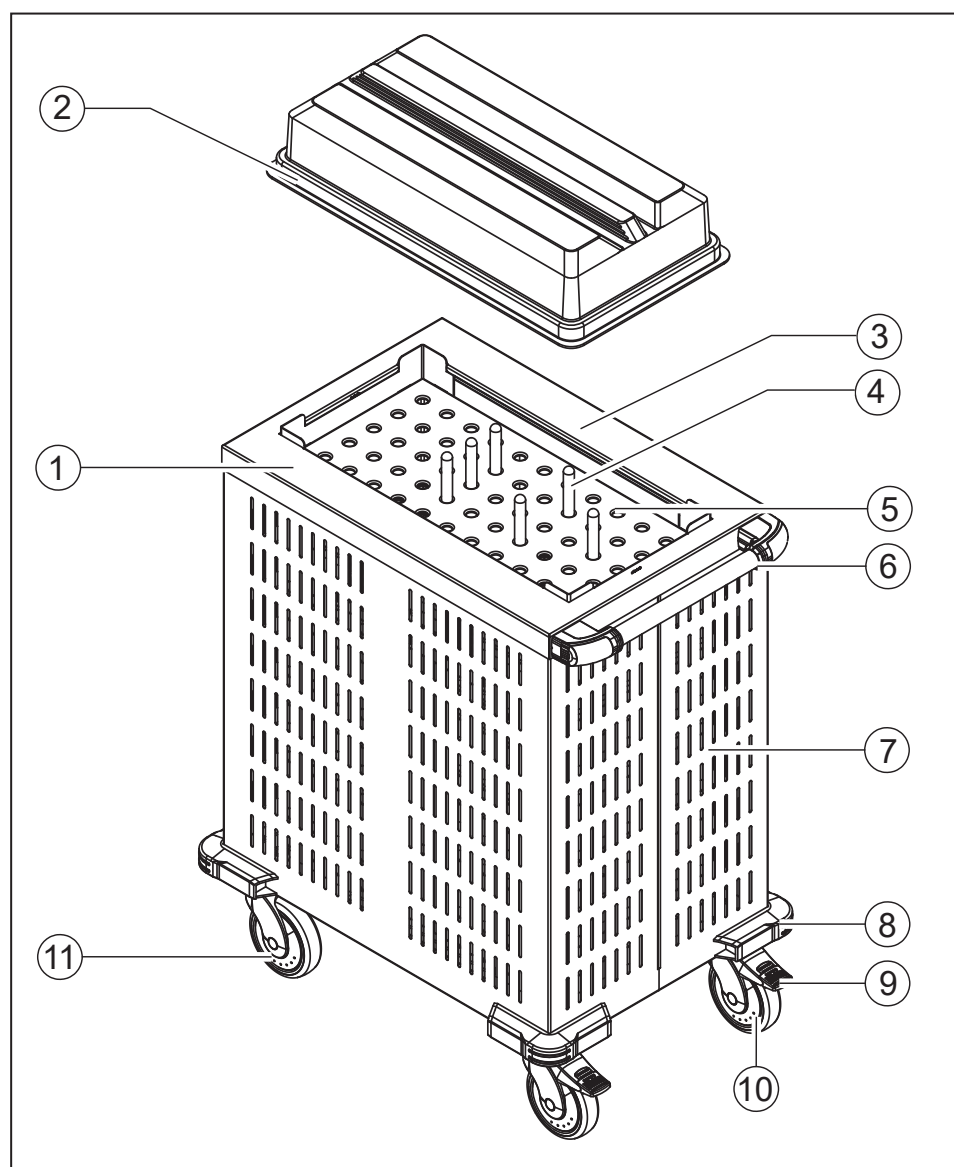
- (1) Stacking platform (removable)
- (2) Spring casing with springs used for setting the distribution height of the stacked items
- (3) Hooded cover (accessory)
- (4) Spring casing with springs used for setting the distribution height of the stacked items
- (5) Push handle
- (6) Cooling slits (optional)
- (7) Corner guard
- (8) Locking brake
- (9) Steering castor with brake
- (10) Steering castor without brake

Platform dispenser



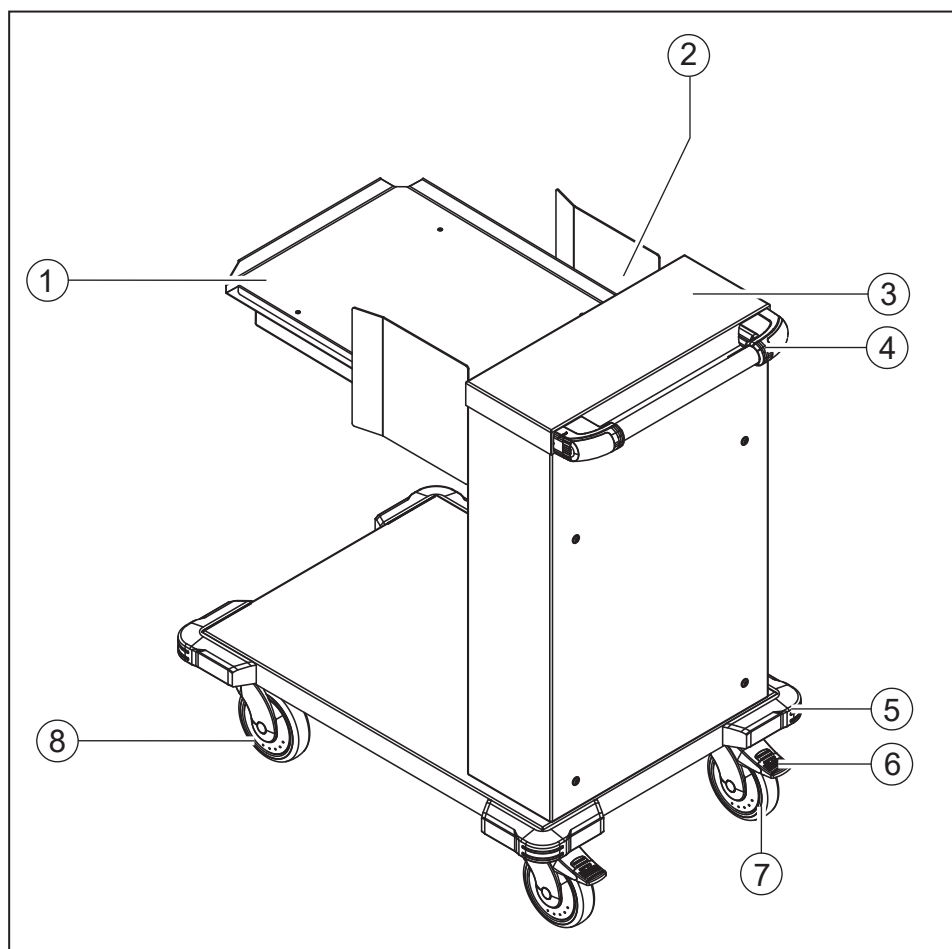
- (1) Stacking platform (removable)
- (2) Spring casing with springs used for setting the distribution height of the stacked items
- (3) Hooded cover (accessory)
- (4) Spring casing with springs used for setting the distribution height of the stacked items
- (5) Push handle
- (6) Corner guard
- (7) Locking brake
- (8) Steering castor with brake
- (9) Steering castor without brake

Universal dispenser



- (1) Spring casing with springs used for setting the distribution height of the stacked items
- (2) Hooded cover
- (3) Spring casing with springs used for setting the distribution height of the stacked items
- (4) Guide rod
- (5) Stacking platform (removable)
- (6) Push handle
- (7) Cooling slits
- (8) Corner guard
- (9) Locking brake
- (10) Steering castor with brake
- (11) Steering castor without brake

Tray and tray basket dispenser – open model



- (1) Stacking platform
- (2) Guide plate
- (3) Spring casing with springs used for setting the distribution height of the stacked items
- (4) Push handle
- (5) Corner guard
- (6) Locking brake
- (7) Steering castor with brake
- (8) Steering castor without brake

Loading the unit

- ☞ B.PRO recommends covering the unit with its hooded cover (accessory) when dishes are stored for a longer period.
- ☞ The upper weight limits specified in the technical data may not be exceeded when loading.

Basket dispenser – closed model

- ☞ The stacking platform may only be loaded with baskets, i.e. never with dishes directly.
- ☞ The baskets must not be filled to the point where stacked items protrude above the upper edge of the basket.

✓ Distribution height of stacked items set correctly

- Load unit with loaded baskets.

– or –

Place empty baskets on the stacking platform one after another and load each one with dishes.

Basket dispenser – open model

- ☞ The stacking platform may only be loaded with baskets, i.e. never with dishes directly.
- ☞ The baskets must not be filled to the point where stacked items protrude above the upper edge of the basket;

✓ Distribution height of stacked items set correctly



Warning!

Danger of crushing due to limbs, fingers, persons or objects becoming trapped

The open, moving stacking platform lowers when it is being loaded and any limbs, fingers, persons or objects which are beneath it may become trapped. This poses a risk of injury and property damage.

- Ensure that no persons, limbs, fingers or objects are beneath the moving stacking platform.
-

- Load unit with loaded baskets.

– or –

Place empty baskets on the stacking platform one after another and load each one with dishes.

Platform dispenser

- ✓ Distribution height of stacked items set correctly

- Loading unit with dishes.
-

Universal dispenser

- ✓ Distribution height of stacked items set correctly

① The positions of the guide rods can be adjusted to the size of the stacked dishes at any time.

- If necessary, remove the guide rods and reinsert them into the unit at a new position vertically through the stacking platform.
 - Loading unit with dishes.
-

Tray dispenser – closed model

☞ Only trays may be loaded onto the stacking platform.

- ✓ Distribution height of stacked items set correctly

- Load unit with trays.
-

Tray dispenser – open model

- ✓ Distribution height of stacked items set correctly
-



Warning!

Danger of crushing due to limbs, fingers, persons or objects becoming trapped

The open, moving stacking platform lowers when it is being loaded and any limbs, fingers, persons or objects which are beneath it may become trapped. This poses a risk of injury and property damage.

- Ensure that no persons, limbs, fingers or objects are beneath the moving stacking platform.
-

- Load unit with trays.
-

Cooling dishes

Basket, platform and universal dispenser with cooling slits, basket dispensers – open model

❗ Stacking units which are to be used to distribute cold dishes can be placed in a refrigerated room to cool. The stacking unit models with cooling slits are particularly suitable for this application since there is faster exchange of cooling air between the refrigerated room and the unit interior.

✓ Unit loaded

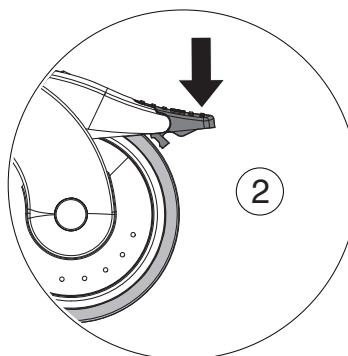
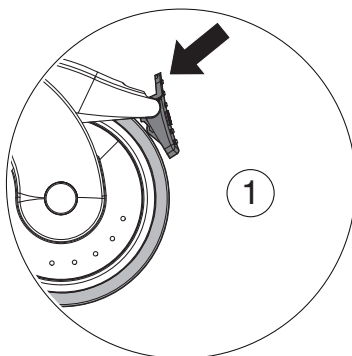
- Place stacking unit in the refrigerated room several hours before you plan to distribute dishes.
- Bring stacking unit out of the refrigerated room and place it in position just before distributing dishes.

Moving unit to a new location

Caution! **Pinched feet**

You can pinch or injure your foot when releasing or locking the castor brakes.

- Be careful not to put your foot between the castor brakes and the castor or unit paneling.



- Release the castor brakes (1).
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock castor brakes (2).

Traversing ramps, recesses, inclined surfaces

✓ Two people

- First check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- Two people (one at each end of the unit) must be used to push the trolley over the ramp, recess or sloped surface.

Removing dishes

- Remove dishes as needed.

Additional information for use in schools and daycare centers

Scope of application Additional potential hazards arise due to children/young people coming into contact with this product.

This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

General information and special dangers

Application The unit may only be used for scope of application specified in these operating instructions.

Duty to supervise The unit must NOT be moved or operated without supervision. The duty of supervision is essentially based on the applicable laws and regulations adopted by relevant national authorities, such as the legislator, the employer's liability insurance associations, regulations on a state or municipal level and/or other authorities.

Improper use as a toy It is NOT permitted to climb or clamber on the unit. Children should not be allowed to touch or fiddle with the unit. If the unit is not handled correctly or misused as described above, the unit may tip over, causing a hazard or possible injury. Such action may cause injury to limbs.

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

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

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

Troubleshooting

Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care.	► Remove corrosion marks. ► Ensure proper handling/care.

The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	► Shut down unit. ► Secure the unit to ensure it cannot be started up accidentally. ► Notify a center authorized to carry out repairs.  Chapter "Repairs"

Cleaning and care

Stainless steel Stainless steel refers to extremely corrosion-resistant, hygienic steels. The stainless steel that B.PRO currently uses primarily consists of iron, chrome and nickel.

The corrosion resistance in stainless steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface.

However, the stability of this passive layer can be breached by chemical reaction and by layers of grease, starch, protein and lime scale, which help to cause corrosion.

The following substances may also cause or advance corrosion if they come into contact with stainless steel:

- Concentrated acids, halogens, such as chloride or bromide, and their salts, and seasoning containing cooking salts
- Acid vapors which may form when industrial cleaners are used, for example
- Contact with other metals, such as steel or iron
- Contact with iron, such as iron contained in steel wool, chips from pipelines or water containing iron particles

Contact with the aforementioned substances must be avoided to maintain corrosion resistance. You must observe the following instructions on cleaning and care.

☞ Stainless-steel surfaces must be kept clean, dry and open to the air at all times.

B.PRO recommends:

Treating heavily used stainless-steel surfaces, such as heated bain-marie wells, with DeepClean Stainless Steel on a regular basis in addition to daily routine cleaning. This ensures that the passive layer on the stainless-steel surface and, consequently, its corrosion resistance, are preserved for a longer period of time.

Cleaning frequency The surface must be thoroughly rinsed with clean water and dried after every use.

Universal dispenser

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

Cleaning methods Wiping clean with a damp cloth forms a mandatory part of the daily routine cleaning. Stubborn stains may be removed with a brush (synthetic or natural bristles).

Any other cleaning methods must be approved by B.PRO.

- ☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- ☞ Do not use integrated heating systems to dry surfaces under any circumstances.
- ☞ The hooded cover must not be washed in the dishwasher. Tension fractures may form on the hooded cover due to the high temperature in the dishwasher.

Cleaning agents The following cleaning agents may be used on stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
- Commercially available water-based cleaning agents
- Commercially available organic-based decalcifiers or anorganic acids which do not damage stainless steel, such as acetic acid, citric acid, sulfamic acid or phosphoric acid; contact the cleaning agent manufacturer in case of doubt
- Soft cleaning cloth or damp microfiber cleaning cloth.

Cleaning agents which are not suitable for stainless-steel surfaces are:

- All cleaning agents that may contain chlorides or hypochlorite (e.g. decalcifiers made with hydrochloric acid, chlorine bleaches)

The following cleaning agents may be used for other metal surfaces, powder-coated parts of the unit and for synthetic and glass elements:

- Commercially available water-based cleaning agents
- Soft cleaning cloth
- B.PRO microfiber cleaning cloth (use with water only)
- Residue stains, especially grease splashes and accumulations of grease, can be removed with a 30% soft soap solution and the help of a brush with synthetic or natural brushes
- Glass surfaces can be easily cleaned with commercially available glass cleaners.

Cleaning agents which are not suitable for other metal surfaces, powder-coated unit parts or for synthetic and glass parts include:

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid or chlorine bleaches
- Aggressive corrosion-inducing cleaning agents/disinfectants, such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid

Cleaning the unit

☞ The stacking platform can be removed for thorough cleaning.

Universal dispenser

In the universal dispenser, the guide rods are guided through the stacking platform and held in position only. Before removing the stacking platform, the guide rods must be taken out first to ensure they do not fall into the unit.

B.PRO recommends:

As a basic rule, you should always test chemical cleaning agents on a hidden spot first to ensure they are compatible with the surface. This will avoid any unpleasant surprises due to discoloration or other reactions between cleaners and the surface.

☞ If you need to remove mineral or even metallic dust during cleaning, you must continuously rinse out cleaning utensils, such as brushes and microfiber cloths, to ensure that dust particles leave no marks behind on the surface.

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

Maintenance

Having the unit regularly maintained

- ☞ B.PRO recommends you have the unit maintained on a regular basis by suitably trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- Have suitably trained professionals maintain the unit on a regular basis.

Checking castor brakes

- ☞ The castor brakes must be checked to ensure that they are effective every time the unit is moved to a new location.
- Lock castor brakes.
- Try to move the unit (do not use force!).
- If the brakes are not effective enough, have an authorized service point replace the defective castor(s) immediately.
- ☞ Chapter "Repairs"

Repairs

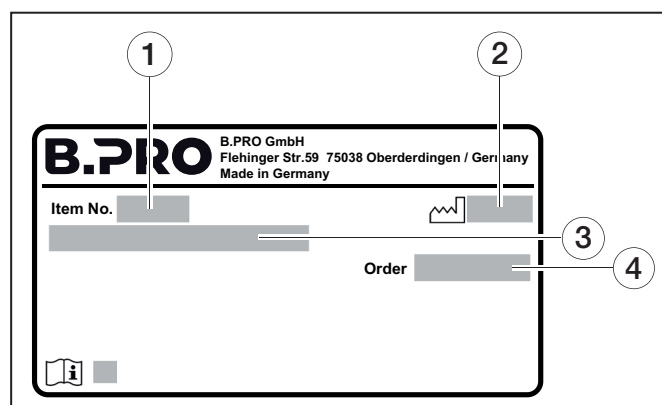
Authorized persons

- ☞ Repairs may only be carried out by the following authorized service points:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO service

Fault description

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

- Article number
- Model
- Date of manufacture
- Production order number



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

Replacing components

- ☞ Defective components, including the mains cable, may be replaced by the following service points only:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO service

Spare parts

- ☞ The following information is required when ordering spare parts:
- Designation of spare part
 - Article number
 - Date of manufacture of the unit
 - Quantity
- ☞ See the Service Information System on the Internet (www.bpro-solutions.com)

Address B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Phone +49 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
E-mail service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

- Turn the unit over to a recycling center.
- ☞ You must not dispose of this product with other commercial waste.
- ☞ Further information on disposal can be obtained from your dealer or from B.PRO's Service Department.
- ☞ Section "Address"

Technical data

① A unit subject to these operating instructions may also have differing technical data (dimensions), depending on the model. The mandatory information is provided on the rating plate or in the specific order documents and/or on drawings.

General data Dimensions and weight (approximate)

Model	Exterior dimensions without lid L x W x H [mm]	Inside dimensions [mm]	Empty weight [kg]
Basket dispenser			
CCE 53/53	810 x 555 x 900	536 x 536	33
CCE 66/54	810 x 712 x 900	656 x 536	37
CE 53/53	745 x 700 x 911	535 x 535	43
CE 66/54	885 x 700 x 911	660 x 540	48
CEK 53/53	745 x 700 x 911	535 x 535	42
Platform dispenser			
CE 58/58	805 x 700 x 911	581 x 581	58
CE 88/61	115 x 730 x 911	881 x 611	77
CEK 58/58	115 x 730 x 911	581 x 581	58
Universal dispenser			
UNI 59/29	740 x 520 x 944	590 x 290	48.5
UNI 58/58	805 x 700 x 944	581 x 581	66
UNI-K 59/29	775 x 520 x 944	590 x 290	46
UNI-K 58/58	805 x 700 x 944	581 x 581	60
Tray dispenser			
CE 54/38	775 x 520 x 911	540 x 380	37
CCE 54/38	810 x 555 x 900	–	31.5
CCE-A	810 x 555 x 900	–	35
CCE-V	810 x 555 x 900	–	41

Capacity/load (approx.)

Model	Capacity	Stacking height [mm] (with/without hooded cover)	Max. load [kg]
Basket dispenser			
CCE 53/53	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 500 x 500 or 525 x 525 mm	700 (model without hooded cover)	200

Mobile stacking units, unheated **OPERATING INSTRUCTIONS**

Model	Capacity	Stacking height [mm] (with/without hooded cover)	Max. load [kg]
CCE 66/54	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 656 x 536 or 650 x 530 mm	700 (model without hooded cover)	200
CE 53/53	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 500 x 500 or 525 x 525 mm	540 / 680	200
CE 66/54	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 650 x 530 mm	540 / 680	200
CEK 53/53	6 baskets (H: 115 mm) or 9 baskets (H: 75 mm) L x W: 500 x 500 or 525 x 525 mm	540 / 680	200
Platform dispenser			
CE 58/58	Dependent on type of dishes	540 / 680	200
CE 88/61	Dependent on type of dishes	540 / 680	200
CEK 58/58	Dependent on type of dishes	540 / 680	200
Universal dispenser			
UNI 59/29	Dependent on type of dishes	540 / 680	200
UNI 58/58	Dependent on type of dishes	540 / 680	200
UNI-K 59/29	Dependent on type of dishes	540 / 680	200
UNI-K 58/58	Dependent on type of dishes	540 / 680	200
Tray dispenser			
CE 54/38	100 trays L x W: 530 x 370 mm	700 (model without hooded cover)	200
CCE 54/38	100 trays L x W: 530 x 370 mm	700 (model without hooded cover)	200
CCE-A	100 trays L x W: 530 x 370 mm	700 (model without hooded cover)	200
CCE-V	100 trays L x W: 530 x 370 mm	700 (model without hooded cover)	200

Mobile stacking units, unheated **OPERATING INSTRUCTIONS**

Accessories	Max. load per cutlery holder [pieces of cutlery/kg]	Max. load [kg]
Cutlery attachment (optional) with/without napkin dispenser	65 / 4	16

Environment **Ambient conditions – operation**

Temperature: +15 °C to +38 °C

Ambient conditions – storage, transport

Temperature: –10 °C to +40 °C

Emissions

The workplace-specific noise level for the unit is less than 70 dB(A).

Materials

Unit body: Stainless steel

Hooded cover: Polycarbonate; expanded polypropylene

Ordering information

Basket dispenser		
CCE 53/53	Article number	574 917 383 253
Basket dispenser		
CCE 66/54	Article number	574 918 383 253
Basket dispenser		
CE 53/53	Article number	574 905 383 378
Basket dispenser		
CE 66/54	Article number	574 906 383 379
Basket dispenser		
CEK 53/53	Article number	574 907 383 380
Platform dispenser		
CE 58/58	Article number	574 891 383 373
Platform dispenser		
CE 88/61	Article number	574 892 383 374
CEK 58/58		
platform dispenser	Article number	574 893 383 375
Universal dispenser		
UNI 59/29	Article number	574 911 383 244
Universal dispenser		
UNI 58/58	Article number	574 912 383 390
Universal dispenser		
UNI-K 59/29	Article number	574 913 383 248
Universal dispenser		
UNI-K 58/58	Article number	574 914 383 392
CE 54/38		
tray dispenser	Article number	574 908 383 381
CCE 54/38		
tray dispenser	Article number	574 927 383 253
CCE-A tray dispenser		
with side tray guides	Article number	574 929 383 253

Mobile stacking units, unheated **OPERATING INSTRUCTIONS**

CCE-A tray dispenser without side tray guides	Article number	574 930 383 253
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Operating instructions	Document number:	154 369
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Accessories

Wax-core plate to retain heat	Article number	See B.PRO price list
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Hooded cover	Article number	See B.PRO price list
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Baskets for basket dispenser	Article number	See B.PRO price list
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Cutlery attachment	Article number	See B.PRO price list
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B.PRO microfiber cleaning cloth	Article number	126 999
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DeepClean Stainless Steel cleaning and care agent	Article number	511 895
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Standards, guidelines, rules, regulations

Standards The unit is in compliance with the fundamental requirements specified in the applicable product standards in their latest version when it is delivered.

**Directives for CE marking/
EU declaration of conformity** Where applicable, the unit is in compliance with the fundamental requirements specified in the following regulations/guidelines in their latest version when it is delivered.



- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

Rules, regulations The following rules, regulations, German Employers' Liability Insurance Association rules and any other applicable provisions for countries of use must be observed in their latest version when handling and using this unit.

- EC No. 852/2004 Regulation on the hygiene of foodstuffs
- DGUV Regulation 110-003 Kitchen industry
- DGUV Regulation 3 Accident prevention regulations for electrical facilities and devices

You can obtain a copy of the EU declaration of conformity from the B.PRO Service/Sales Team on request.

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