

# HEATED BANQUET TROLLEY

BW 11/BW 18/

BW 22/BW 36

**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 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.
- i** **Explanatory information** in chapters or sections containing instructions.
-  **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.

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### Unit model XYZ

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

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### Warnings

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#### **Signal word!**

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

Possible consequences of non-compliance with the warnings.

▶ Measure 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 most severe/fatal bodily injuries.

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## Content

<b>About this product</b>	Application . . . . .	1
	Conditions of use . . . . .	1
	Product features . . . . .	1
	Standard model . . . . .	2
	Options and accessories. . . . .	2
<b>Safety</b>	General information. . . . .	3
	About this product . . . . .	3
	Transport . . . . .	3
	Commissioning. . . . .	4
	Operation . . . . .	4
	Shutting down . . . . .	7
	Cleaning and care. . . . .	7
	Maintenance . . . . .	8
	Repairs . . . . .	8
	Standards and guidelines . . . . .	8
Product marking . . . . .	8	
<b>Transport</b>	Checking for/reporting on damage incurred during transportation. . . . .	9
	Scope of delivery . . . . .	9
	Unpacking . . . . .	10
	Disposing of packaging material . . . . .	10
<b>Overview</b>	Unit overview . . . . .	11
	Temperature control . . . . .	12
<b>Commissioning</b>	Prerequisites for operation . . . . .	13
	Carrying out first cleaning . . . . .	13
	Initial use after a long period of non-use . . . . .	13
	Connecting unit . . . . .	14
<b>Operation</b>	Switching the device on . . . . .	15
	Switching off the device . . . . .	15
	Setting the setpoint temperature. . . . .	15
	Locking/unlocking keypad . . . . .	16
	Preheating the unit . . . . .	17
	Opening the unit door . . . . .	17
	Locking the unit door . . . . .	17
	Closing the unit door. . . . .	18
	Turning door lock to transport locking position . . . . .	18
	Loading the unit . . . . .	18
	Moving unit to a new location . . . . .	20
	Traversing ramps, recesses, inclined surfaces. . . . .	22
	Keeping food hot . . . . .	22
Removing food . . . . .	23	
<b>Shutting down</b>	Shutting unit down . . . . .	24
<b>Troubleshooting</b>	Operation indicator LED on On/Off switch does not illuminate. . . . .	25
	Operation indicator LED illuminates, but the heat of the food is not sufficiently retained . . . . .	25
	Operation indicator LED illuminates, but unit compartment remains cold "oF" appears on the temperature controller display when a button is pressed . . . . .	25
	"CA" appears briefly on the temperature controller display . . . . .	26

---

	Corrosion of stainless steel parts . . . . .	26
	The unit has external damage . . . . .	26
<b>Cleaning and Care</b>	Stainless steel . . . . .	27
	Cleaning frequency . . . . .	27
	Cleaning methods . . . . .	27
	cleaning agent . . . . .	27
	Cleaning unit . . . . .	28
	Removing/installing the heating module . . . . .	29
	Removing/installing the dividing wall. . . . .	30
	Installing/removing upper guide rail of the half-height dividing wall . . . . .	32
	Removing corrosion marks from stainless steel . . . . .	33
<b>Maintenance</b>	Having unit regularly maintained . . . . .	34
	Inspecting door seal. . . . .	34
	Checking castor brakes . . . . .	34
	Having periodical electrical safety inspection carried out . . . . .	34
	Checking connection cable and mains plug . . . . .	34
<b>Repairs</b>	Authorised persons . . . . .	35
	Fault description . . . . .	35
	Replacing components . . . . .	36
	Spare parts . . . . .	36
	Address . . . . .	36
<b>Disposal</b>	Disposing of unit . . . . .	37
<b>Technical data</b>	General data . . . . .	38
	Electrical data . . . . .	39
	Environment. . . . .	39
<b>Ordering information</b>	Banquet trolley BW 11 . . . . .	40
	Banquet trolley BW 18 . . . . .	40
	Banquet trolley BW 22 . . . . .	40
	Banquet trolley BW 36 . . . . .	40
	Operating instructions . . . . .	40
<b>Accessories</b>	Dividing wall, high for BW 22 . . . . .	40
	Dividing wall, high for BW 36 . . . . .	40
	Dividing wall, half-height for BW 22 . . . . .	40
	Dividing wall, half-height for BW 36 . . . . .	40
	Gastronorm grates, GR 2/1 . . . . .	40
	Stainless-steel grates . . . . .	40
	Gastronorm containers . . . . .	40
	Cloches . . . . .	40
	Plate carriers . . . . .	40
	B.PRO microfibre cleaning cloth. . . . .	40
	Stainless steel cleaning and care agent DeepClean Stainless Steel . . . . .	40

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## About this product

**Application** The heated banquet trolley is used to keep fully prepared, pre-portioned food hot on plates with cloches on Gastronorm grates or keep food hot in Gastronorm containers and transporting them.

The heated banquet trolley is not suitable for heating food up or cooking it.

The storage and transport of flammable goods or those which negatively affect food are not permissible.

The heating module may only be operated while installed together with the banquet trolley.

The heated banquet trolley is particularly suitable for catering in social facilities (clinics, retirement homes, children's day care centres), hotels, the food service industry (banquets, party catering) and in-company catering (canteens, dining halls).

It is not permissible 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).

### Conditions of use **Environment**

The heated banquet trolley may be used when the ambient temperature is between +15 °C and +38 °C and humidity is at a normal level (without moisture condensation).

The unit has been developed for use up to 2,000 m above sea level.

### **Instruction of third parties**

If the heated banquet trolley is lent to third parties, these persons must be instructed on how to handle the unit safely and possible hazards must be pointed out.

### Product features **General information**

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

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

The chassis on the banquet trolleys with one compartment consists of four steering castors, two of which have brakes. The chassis for banquet trolleys with two compartments consists of two steering castors with brakes and two fixed castors.

The following banquet trolley models are available:

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

### **Operation**

Vertical push handles allow the banquet trolley to be moved easily. All-round bumper rails protect the unit from damage.

The unit doors feature a self-closing door lock. The doors can be opened approx. 270° and locked to the exterior sides.

The interior side walls feature support ledges.

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

The heating module has a mains cable with a mains plug, an On/Off switch for starting and ending heating mode and a separate temperature control.

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

The banquet trolley can be heated with either dry or moist air. A water container on the heating module supplies the moist-air heating; 1 litre of water provides 5 to 6 hours of uniformly moist interior air.

**Standard model**

The standard heated banquet trolley model features:

- Double-walled unit body made of stainless steel
- Push-in synthetic profiles for thermal separation between the interior and exterior body
- Double-walled hinged door
- Door sealing profile(s), all-round and removable
- Self-closing door lock with 2-point lock and integrated safety position
- Lockable unit door(s)
- Either 11 or 18 ledge pairs, depending on the unit model
- Space between ledges of 115 mm (BW 11/BW 22) or 75 mm (BW 18/BW 36)
- Two push handles on each unit side wall
- All-round bumper rail
- Four steering castors, two of which have brakes (BW 11/BW 18)
- Two steering castors with brakes, two fixed castors (BW 22/BW 36)
- Castor arrangement "A": Castors at the unit corners
- Removable heating module
- Heating can be adjusted precisely to the degree between +30 °C to +90 °C

**Options and accessories**

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

- Various castor models and arrangements
- Dividing wall (BW 22/BW 36 only) in various heights
- Gastronorm containers
- Gastronorm grates
- Stainless steel cloche with grip hole

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## Safety

**General information** The unit has been built using state-of-the-art technology. 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

Carefully read and observe the safety precautions in this chapter.

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

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

### Cleaning and maintenance

Disconnect the unit from the power supply before cleaning or maintenance work or replacing parts. Keep the mains and/or unit plug in a suitable place where it is protected from moisture, damage and dirt while carrying out work.

### About this product **Application**

The unit may only be used for the applications specified.

The operator 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.

The users of the unit must be instructed in operation and they must have read and understood the 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 which features a loading ramp. The loading ramp must not exceed an angle of inclination of 10°.

Only transport the unit with the castor brakes released. Secure the unit to prevent it from moving around. The unit is not properly secured for transport if only the castor brakes have been applied.

Secure the unit against vertical movement during transport.

Use padded locking bars.

**Commissioning Location**

Never operate the unit next to equipment which emits large amounts of steam, such as a dishwasher. Steam can cause condensation on the unit. There is a risk of the moisture film causing a malfunction, a short-circuit or an electric shock when the unit is connected to the power.

**Commissioning after storage**

Moisture contained in the room air condenses on the surface and the inside of the unit when the unit is brought from a cold storage room into a warmer room with a higher level of humidity.

There is a risk of the moisture film causing a malfunction, a short-circuit or an electric shock when the unit is connected to the power.

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

**Mains connection**

The mains voltage and frequency specified on the rating plate must match the corresponding values for the mains socket outlet.

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

Insert and remove mains plug only while unit is switched off, as otherwise the unit electrical system can be damaged.

Only unplug the mains plug by pulling on the mains plug housing.

**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 do not limit their ability to operate the unit.

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

If the unit is damaged, secure the unit against accidental use and have repairs carried out immediately by one of the authorised service points listed under Repairs.

Always apply the castor brakes to stop the unit from rolling away. The unit can cause injuries and damage to property if allowed to roll away accidentally.

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

Always cover food on plates with cloches. Always cover Gastronorm containers containing food with lids.

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 **Caution!**

**Possible impairment of food quality!**

If there is a power failure, unit malfunction or other interruptions during storage or while the food is being kept hot, the quality of the food stored in the unit may be impaired.

- If the core temperature has fallen, check whether the food quality has been impaired and dispose of any spoilt food if necessary.
-

**Warning signs**

Observe the warning signs on the unit. Replace illegible, damaged or missing signs immediately.

The following warning signs are mounted to the unit:

Warning sign	Meaning - position of attachment
	"Warning: Hot surface" sticker similar to specified type in DIN 4844-2 on the top surface of the heating module.

**Load-bearing capacities**

Do not place objects on the unit top.

You must not exceed the upper weight limits specified in the technical data when loading.

**Operating the heating module**

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

**Gastronorm containers with liquid food**

Food which splashes around and runs out of the unit can cause scalding. Always seal Gastronorm containers filled with liquid food with a sealing lid. Prevent jerky movements of the Gastronorm containers.

**Loading**

Always cover food on plates with cloches. Always cover Gastronorm containers containing food with lids.

Gastronorm containers placed in the unit must be able to withstand a temperature of at least +100 °C. Polycarbonate Gastronorm containers, for example, may **not** be used.

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

Fully load the ledges, with two Gastronorm containers GN 1/1 on each ledge, for example, so that the containers won't slide when changing locations.

You must not exceed the upper weight limits specified in the technical data when loading.

**Eutectic plates (coolant accumulators)**

Remove eutectic plates before heating up the unit and while keeping the food from the unit hot. Eutectic plates can deform when exposed to heat and may even explode in extreme cases.

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

The 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 may cause burns.

Protection such as pot holders or protective gloves must be used when handling hot objects.

The food whose temperature is maintained can cause scalding.

**Warm unit exterior**

The heating module panel heats up during operation.

### **Hot steam**

There is a risk that hot steam can escape and cause scalding if the unit door is opened while keeping food hot. Do not hold body parts in or over the opening area when opening the door.

### **Hygiene regulations**

Observe the corresponding food-specific regulations and the properties of the food when keeping food hot.

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

Ensure that children cannot access empty banquet trolleys. Children who climb into empty banquet trolleys cannot escape if the unit door is locked from the outside. Place the empty banquet trolleys with the unit door side toward the wall or place them in an area inaccessible to children.

Always make sure that there are no children inside before locking the unit doors.

### **Castor brakes**

Always apply the castor brakes to stop unit from rolling away. The unit can cause injuries and damage to property if allowed to roll away accidentally.

### **Change of location**

Unplug the mains plug before each change of location. If you do not, the power connection cable or the customer-supplied mains socket outlet can be damaged.

Keep unit doors closed while changing location. If you do not, grates or Gastronorm containers may also fall out of the unit when it is pushed.

Lock the unit door lock when changing location.

The unit is to be pushed only, never pulled.

When moving the unit, ensure that persons or objects in the path 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 ensure the unit is moved safely.

Always push the unit with both hands on the handles on the side of the unit where the steering castors and castor brakes are located. Depending on the weight, you may not be able to apply the brakes quickly enough if you push the unit with just one hand.

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

Avoid overloading the castors to minimize the risk of damage to the castors:

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

If the unit is on a sloped surface, it must be secured by other means (e.g. wedges) in addition to locking the castor brakes to prevent it from accidentally rolling away.

With the doors closed and standing still, the unit can be tilted to an angle up to 10°. Only sloped surfaces with an incline <10° may be crossed.

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.

The water must be removed from the water container on the heating module if the unit is to be moved across sloped surfaces.

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

**Shutting down    Disconnecting the mains plug**

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

Only unplug the mains plug by pulling on the mains plug housing.

**Cleaning and care    Mains plug**

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

**Hygiene**

You must comply with the regulations in the 93/43/EEC hygiene directive and national hygiene regulations.

The unit fulfils the requirements for HS hygienic design.

**Cleaning frequency**

Clean the unit thoroughly after each use.

**Cleaning methods**

Use only approved cleaning methods.

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 the surface.

**Cleaning agents for synthetic parts**

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

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

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

The 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 may cause burns.

Allow the unit to cool for at least 20 minutes before cleaning.

### **Cleaning water**

Dry the unit thoroughly after cleaning. Remove cleaning water from the base of the unit interior.

There is a danger of slipping if cleaning water runs out onto the floor during or after cleaning.

Mop up all water which has leaked onto the floor.

### **Maintenance Periodical electrical safety inspection**

Have a professional electrician perform a periodical electrical safety inspection as per the DIN VDE 0701-0702 series of standards at least once every six months.

### **Connection cable and mains plug**

Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration as per BGV A 3 or corresponding national regulations at least once every six months.

### **Castor brakes**

Check that castor brakes work effectively on a regular basis.

If locking is not effective enough, have the defective castor(s) replaced immediately by one of the service points listed under Repairs.

### **Unit doors**

Check the door seal for damage and excessive deterioration after each cleaning (visual inspection).

### **Repairs Authorised persons**

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

- In-house, by B.PRO-trained professionals
- Externally, by B.PRO-trained customer service
- B.PRO service

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

### **Replacing components in the unit's electrical system**

Only qualified personnel such as electricians may replace components in the unit's electrical system, such as switches or mains cables. Only parts with the same specifications may be used.

### **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.

### **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

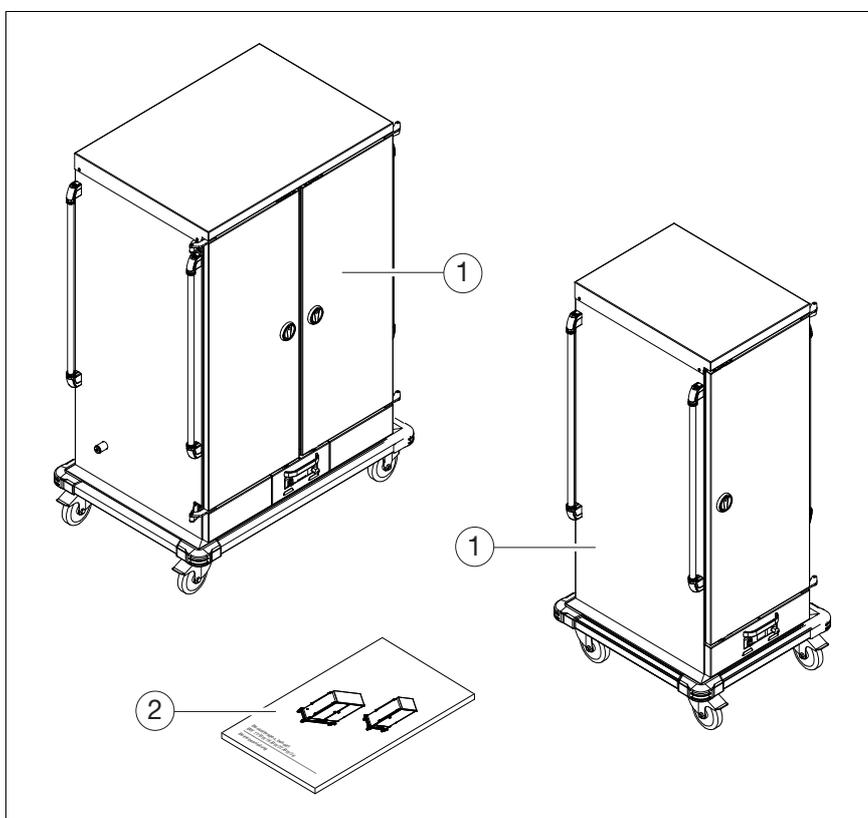
- ☞ The unit must be checked for damage incurred during transport (visual inspection) immediately after delivery.
- Document any damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit 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 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



- (1) Heated banquet trolley
- (2) Operating instructions

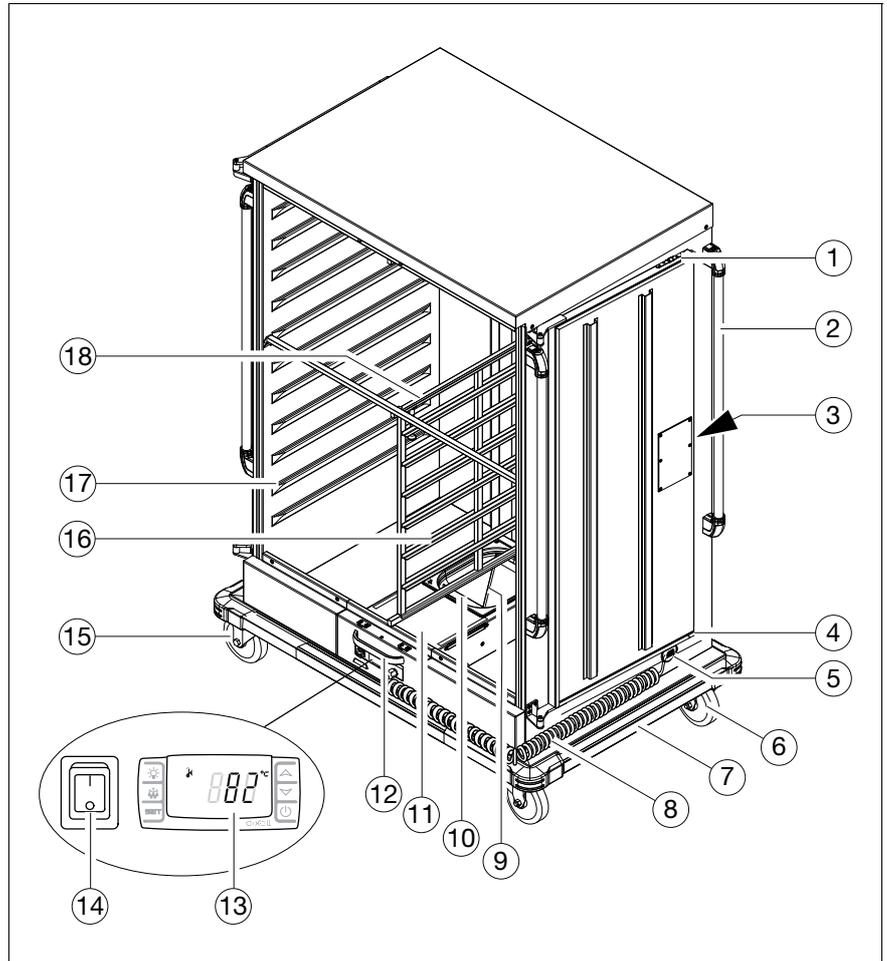
The exact scope of delivery and model of the unit is to be taken from the delivery documentation.

- Unpacking**
- ▶ Open the transport packing at the places provided. 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.

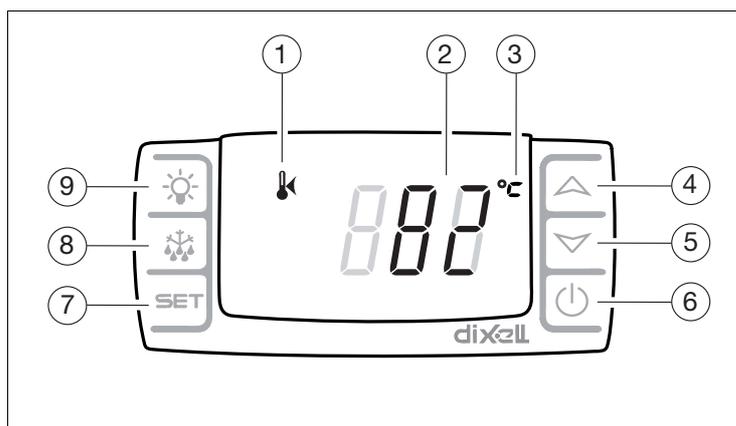
## Overview

### Unit overview



- (1) Upper door lock
- (2) Push handle
- (3) Door lock with integrated safety position
- (4) All-round sealing profile
- (5) Mains plug and mains plug holder
- (6) Fixed castor
- (7) All-round bumper rail
- (8) Mains cable
- (9) baffle
- (10) Water container
- (11) Heating module
- (12) Handle for removing the heating module
- (13) Temperature control
- (14) On/Off switch with operation indicator
- (15) Steering castor with castor brake
- (16) Half-height dividing wall (optional)
- (17) Support ledge
- (18) Half-height dividing wall: Upper holder with cross brace (optional)

## Temperature control



- (1) "Heating" operation indicator LED:  
lit: heating switched on
- (2) Temperature display:  
shows the actual temperature in the unit, setpoint temperature, maximum/ minimum temperatures for temperature undershoot/overshoot, duration of a temperature undershoot/overshoot, information messages.
- (3) Display of unit of measure:  
shows the unit of measure; flashes during the programming phase
- (4) "UP" button: increase parameter value
- (5) "DOWN" button: decrease parameter value
- (6) "Heating On/Off" button: not activated
- (7) "SET" button:  
displays or changes setpoint temperature.
- (8) "Defrost" button: not activated
- (9) "Light" button: not activated

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## Commissioning

- Prerequisites for operation**
- ✓ Protective film removed from unit body and heating module
  - ✓ Unit has reached room temperature and is dry
  - ✓ The unit is clean
  - ✓ The heating module is inserted
  - ✓ Unit and mains plug have no known defects or visible damage
  - ✓ Castor brakes locked
  - ✓ The unit is switched off

- Carrying out first cleaning**
- i** After delivery, initial cleaning of the unit must be carried out.
    - Remove all cardboard, protective paper layers, film and adhesive tape.
    - Clean surfaces with suitable cleaning agents.
      - ↳ Chapter "Cleaning and Care" on page 27.

- Initial use after a long period of non-use**
- ↳ The unit must be cleaned and a series of inspections must be carried out before initial use after a long period of non-use.

### Cleaning

- Clean the unit thoroughly.
  - ↳ Chapter "Cleaning and Care" on page 27.

### Safety inspection

- Have the electrical safety inspected periodically in accordance with the DIN VDE 0700-0701 series of standards.
- Check the connection cable and mains plug for mechanical damage and excessive deterioration.
- In case of defect, secure the unit against accidental use and notify one of the service points listed under "Repairs":
  - ↳ Section "Authorised persons" on page 35.

### Functional testing

- Check that castors, castor brakes, doors, door locks, door seals and handles function correctly.
- Check the heating module functions correctly.
- In case of defect, secure the unit against accidental use and notify one of the service points listed under Repairs:
  - ↳ Section "Authorised persons" on page 35.

**Connecting unit** ✓ The unit is switched off

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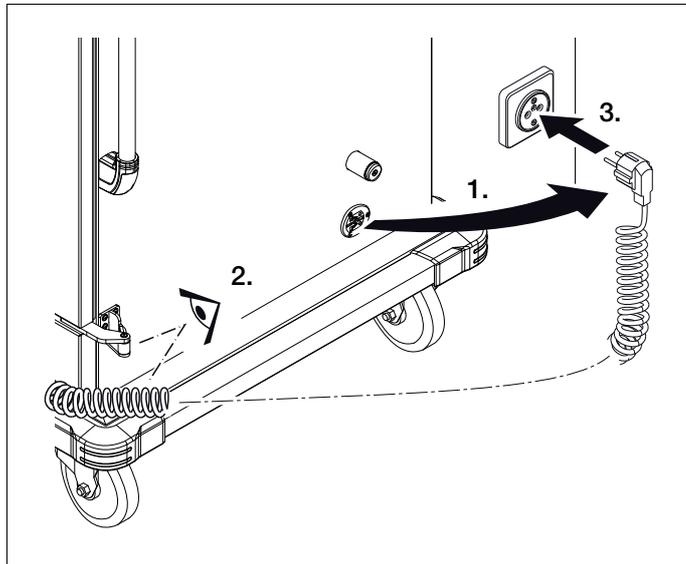
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**⚠ Caution!**

**Damage to the unit electronics!**

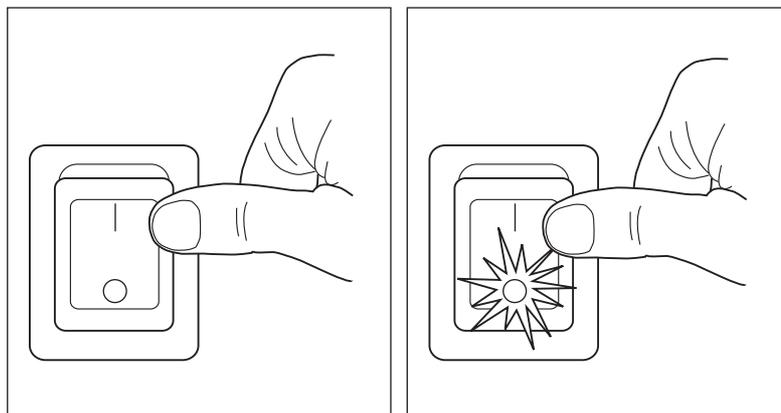
If the unit is not designed for the mains voltage or the mains frequency present, the unit electronics can be damaged.

- ▶ Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.
- 
- ▶ Move the unit into its designated location and lock the castor brakes.  
↳ Section "Moving unit to a new location" on page 20.
  - ▶ Ensure that no objects which are sensitive to heat are located inside the unit.
  - ▶ Ensure that there are no eutectic plates (cooling accumulators) inside the unit.
  - ▶ Remove the mains plug from the mains plug holder (1.) and plug it into the socket outlet (3.). In doing so, make sure that the cable is fed below the lower door hinge (2.).



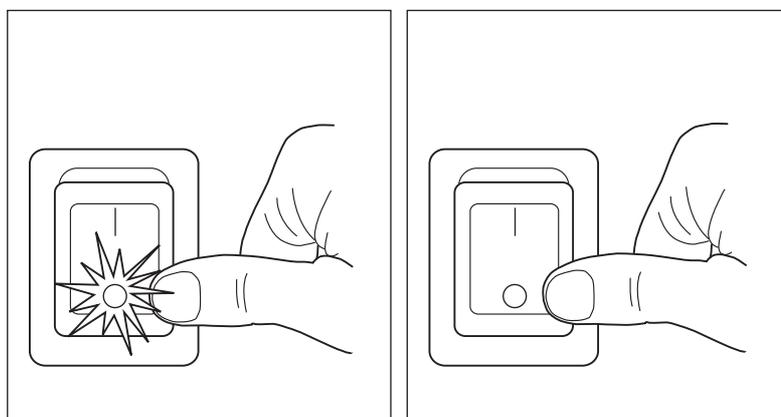
## Operation

- Switching the device on**
- ✓ The 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.



**-888-** appears briefly on the temperature control display.  
The current temperature inside the unit interior is then displayed.  
The unit heats up and the actual temperature on the display rises to the setpoint temperature.

- Switching off the device**
- 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 heating module is switched off, 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

- ✓ Unit connected to a socket outlet
- ✓ Display shows the actual temperature

**SET**

- ▀ Press the "SET" button briefly. Setpoint temperature is displayed. The actual temperature reappears on the display after about 5 seconds or if the "SET" button is pressed again briefly.

#### Changing the setpoint temperature

- ✓ Unit connected to a socket outlet
- ✓ Display shows the actual temperature

**SET**



- ▀ Keep the "SET" button pressed for at least 2 seconds. The setpoint temperature is displayed. The °C display flashes.
- ▀ Use the "UP" button to increase the setpoint temperature.  
– or –  
Use the "DOWN" button to reduce the setpoint temperature.

☞ If the "UP" or "DOWN" button is pressed and held, the temperature setting changes continuously. The rate of change is increased when the "UP" or "DOWN" button is pressed for a longer time interval.

**SET**

- ▀ To save the changed setpoint temperature, press the "SET" button briefly.  
– or –  
Wait approx. 15 seconds.  
The setpoint temperature is stored.  
The actual temperature is displayed.

#### Locking/unlocking keypad

##### Locking keypad

☞ The keypad lock prevents unauthorised access to temperature control, e.g. to change the setpoint temperature.

☞ Only the following functions can be executed when the keypad is locked:

- Displaying the setpoint temperature
- Displaying minimum temperature
- Displaying maximum temperature



- ▀ Press and hold the "UP" and "DOWN" buttons simultaneously for several seconds.

**LOF** flashes on the display.

- ▀ Release both buttons.

The keypad is locked, and the actual temperature is indicated on the display.

☞ **LOF** flashes on the display if you try to select a locked function.

##### Unlocking keypad



- ▀ Press and hold the "UP" and "DOWN" buttons simultaneously for several seconds.

**LOn** flashes on the display.

- ▀ Release both buttons.

The keypad is unlocked and the actual temperature is indicated on the display.

### Preheating the unit

- ☞ If the unit is to be used to keep food hot, it must be preheated to a temperature of +90 °C for approx. 15 minutes before it can be loaded with food.
- ☞ The water container for heating with moist air can hold 1 litre and then provides uniformly moist conditions in the interior for 5 to 6 hours.
- ✓ The heating module is inserted
- ✓ Unit connected
- Ensure that there are no eutectic plates (cooling accumulators) inside the unit.
- Start heating with the On/Off switch approx. 15 minutes before loading.
  - ☞ Section "Switching the device on" on page 15.
- Change the setpoint temperature if necessary.
  - ☞ Section "Setting the setpoint temperature" on page 15.
- Fill 1 litre of water into the water tank if necessary and insert the splash plate.

### Opening the unit door

- ☞ To prevent heat loss, do not open the door during heating unless necessary.

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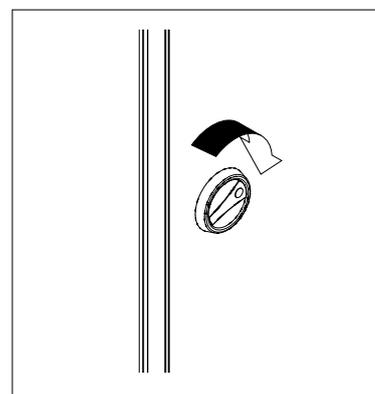
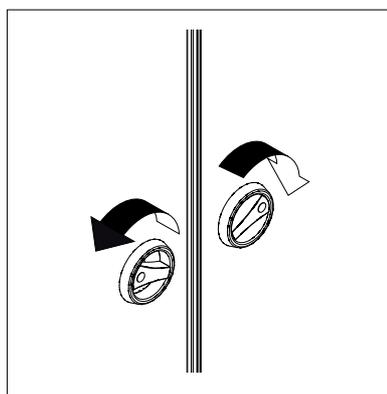
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### **Warning!**

#### **Hot steam!**

There is a danger of hot steam escaping and causing scalding when the door is opened.

- Do not hold body parts in or over the opening area when opening the door.
- 
- If the unit door which should be opened is locked, unlock the door lock with a key.
  - To open the unit door lock, turn it in the direction indicated until it comes to a stop.



- Carefully open the unit door (without pulling hard) and lock it into position.

### Locking the unit door

- Completely open the unit door (approx. 268°) and press it to the side wall of the unit until the door lies flat on the magnetic holder.

## 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 place hand between the unit door and the unit or hold it there when closing.
- ▶ Carefully close the unit door (slowly).
- ▶ Pull the unit door carefully from the magnetic lock.
- ▶ Close unit door slowly.
- ▶ Press the unit door into the lock until you hear and feel it lock into position.

## Turning door lock to transport locking position

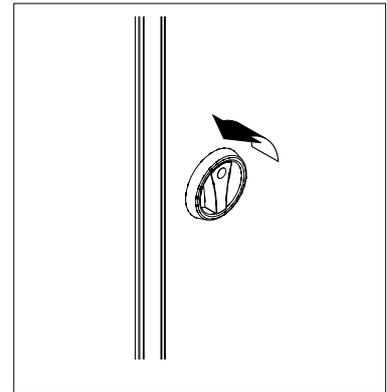
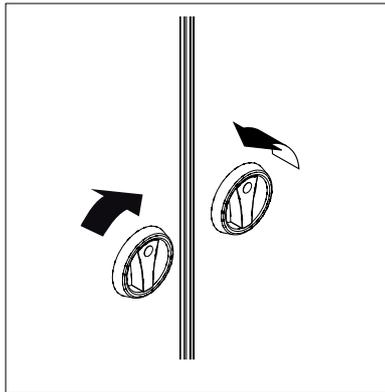
- ☞ The unit door can be locked to prevent the doors from opening accidentally during transport.

### **Warning!**

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

Children who are inside the unit when the doors are locked cannot escape.

- ▶ Always make sure that there are no children inside before locking the unit doors.
- ▶ Turn door lock in the direction indicated until the knob is vertical.



## Loading the unit

- ✓ Unit preheated for 15 minutes
- ✓ Food heated up to keep it hot
- ✓ Food on plates is covered with cloches
- ✓ Food in Gastronorm containers is covered with lids

### **Warning!**

#### **Hot steam!**

There is a danger of hot steam escaping and causing scalding when the door is opened.

- ▶ Do not hold body parts in or over the opening area when opening the door.
- ☞ Section "Opening the unit door" on page 17.

---

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

When in heating mode, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and may cause burns.

- When loading, avoid direct contact with hot objects.
- 
- 

 **Warning!****Danger of tipping when centre of gravity shifts to the top of the unit!**

If Gastronorm containers 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. A tipping unit can cause serious injuries.

- Always load the unit from the bottom up.
  - Load the bottom section of the unit only if you half-load it.
  - Always load each pair of support ledges fully, e.g. with two Gastronorm containers GN 1/1.
- 
- 

 **Warning!****Hot liquid food!**

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

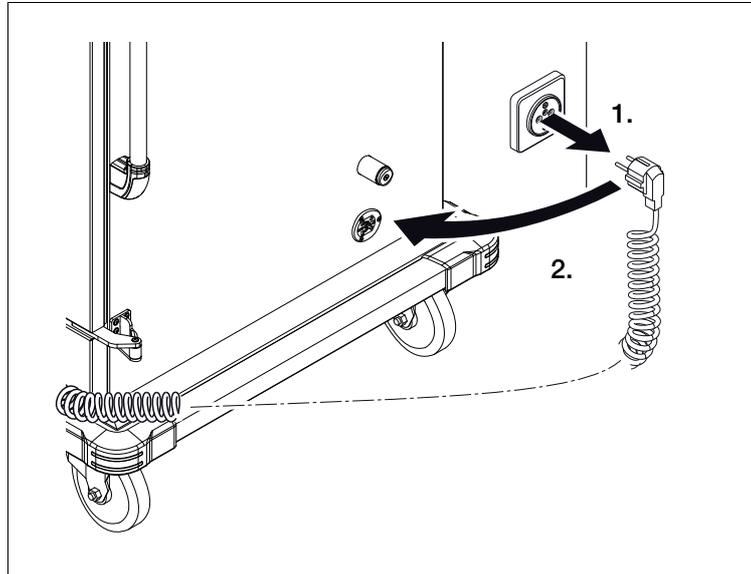
- Keep Gastronorm containers and plates horizontal.
  - Always keep lids on Gastronorm containers containing food. Use lids with seals for liquid food.
  - Avoid jolting containers with hot liquids or foods.
  - Containers with hot liquids or food from which hot liquid could escape while being kept hot must be inserted into a visible support-ledge pair at a maximum height of 1.6 m to prevent scalding.
  - Operators are to be given special instructions on handling hot liquid food.
- 
- 

☞ Ensure that there is adequate lighting while loading the unit.

- Open the door.
    - ☞ Section "Opening the unit door" on page 17.
  - Insert Gastronorm containers or Gastronorm grates until they contact the rear wall.
  - Close unit door(s).
    - ☞ Section "Closing the unit door" on page 18.
- 
-

### Moving unit to a new location **Switching off the device**

- ▶ Switch the unit off with the On/Off switch.
  - ↳ Section "Switching off the device" on page 15.
- ▶ Unplug the mains plug (1.).
- ▶ Insert the mains plug into the mains plug holder on the unit (2.).



### Change of location

- ↳ Special precautions must be taken if the route contains uneven surfaces.
  - ↳ Section "Traversing ramps, recesses, inclined surfaces" on page 22.
- ✓ Do not place objects on top of the unit
- ✓ The unit door(s) is/are closed
- ✓ Door lock in transport locking position
- ✓ Traversing level surfaces: The water container is empty or, if the water container is full, the baffle is inserted
- ✓ Traversing sloped surfaces: The water container is empty
- ✓ Mains plug unplugged and in mains plug holder
- ✓ Two people

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### **Caution!**

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

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

- ▶ Be careful not to place your foot between the castor brake and the all-round bumper rail.
-

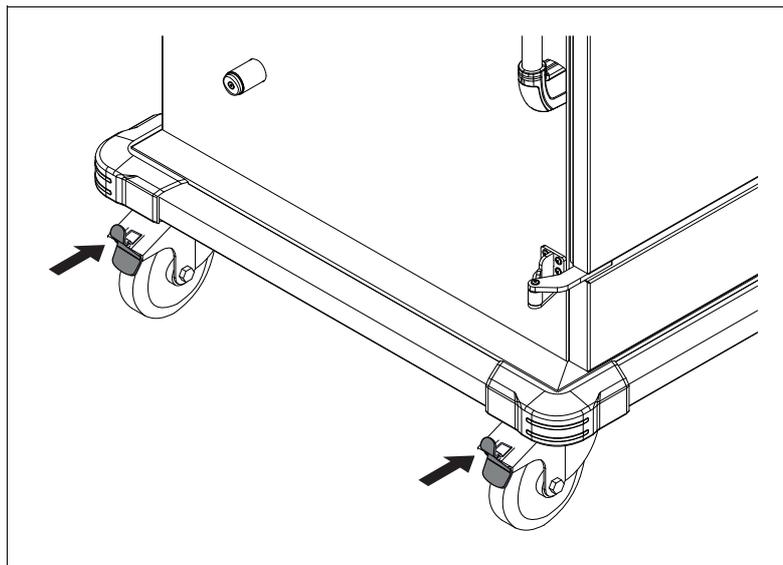
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**⚠ Warning!****Restricted visibility!**

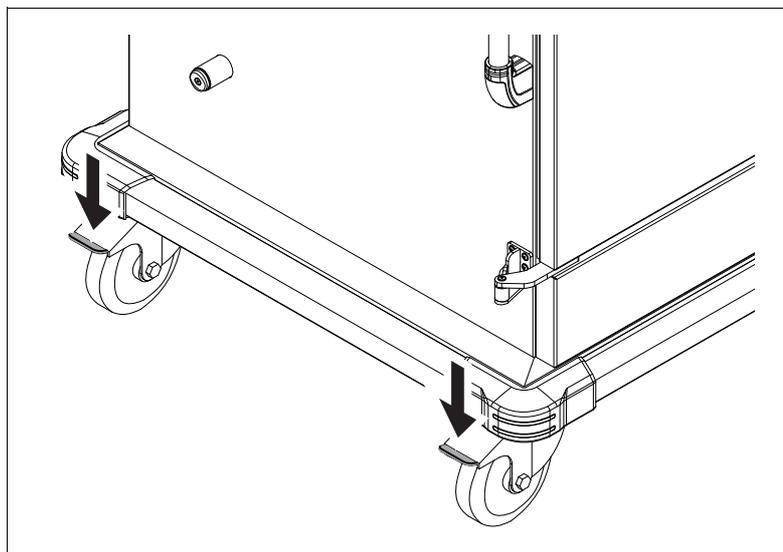
When pushing the unit, you may overlook and injure a person in front of the unit. Objects in front of the unit may be overlooked due to the limited field of vision. The unit and the object can be damaged in case of collision.

- 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 castor brakes.



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



- If necessary:
  - Plug in mains plug and switch unit on again.
  - Pre-heat for 15 minutes before loading.

**Traversing ramps, recesses, inclined surfaces**

- ☞ All instructions, conditions and operational requirements for moving the unit to a new location on a level surface also apply to traversing ramps, recesses and inclined surfaces.
- ✓ Do not place objects on top of the unit
- ✓ Door lock in transport locking position
- ✓ Mains plug unplugged and in mains plug holder
- ✓ The water container is empty
- ✓ Two people

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 **Warning!**

**The unit can tip!**

The unit can tip over when traversing a sloped surface.

- Never move the unit across a surface (e.g.ramp) with an incline  $>10^\circ$ .
- Always load the unit from the bottom up to prevent the centre of gravity from shifting.
- Load the bottom section of the unit only if you half-load it.
- Always load each pair of support ledges fully, e.g.with two Gastronorm containers GN 1/1.

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**Unit model with 4 steering castors**

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 **Warning!**

**The unit can swerve to the side!**

The unit can swerve to the side on sloped surfaces.

- Always push the unit over sloped surfaces with 2 people (one at each side wall of the unit).
- 
- 
- First check whether the unit can be safely pushed over the ramp, recess or sloped surface.
  - Carefully push the unit with two people (one at each side wall of the unit).

**Keeping food hot**

- ✓ The unit has been preheated for about 15 minutes
- Plug in the mains plug again if the unit was disconnected from the power supply after preheating (e.g. after a change of location).
- Switch on the unit with the On/Off switch.
- Change the setpoint temperature if necessary.
  - ☞ Section "Setting the setpoint temperature" on page 15.
- Do not open the unit door(s) unnecessarily while in heating mode.

---

**Removing food**

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

There is a danger of hot steam escaping and causing scalding when the door is opened.

- Do not hold body parts in or over the opening area when opening the door.

↪ Section "Opening the unit door" on page 17.

---

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

When in heating mode, the convection heating module, the unit interior and the Gastronorm containers or other objects contained in it become hot and may cause burns

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

 **Warning!****Danger of tipping when centre of gravity shifts to the top of the unit!**

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

- Always unload the unit from the top down.
- 

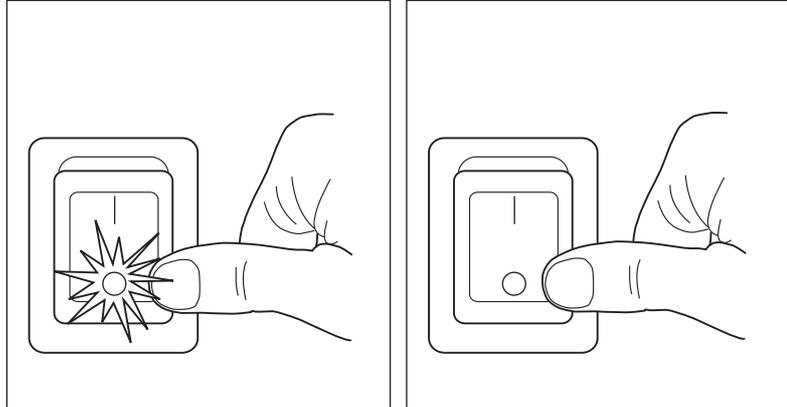
 **Warning!****Hot liquid food!**

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

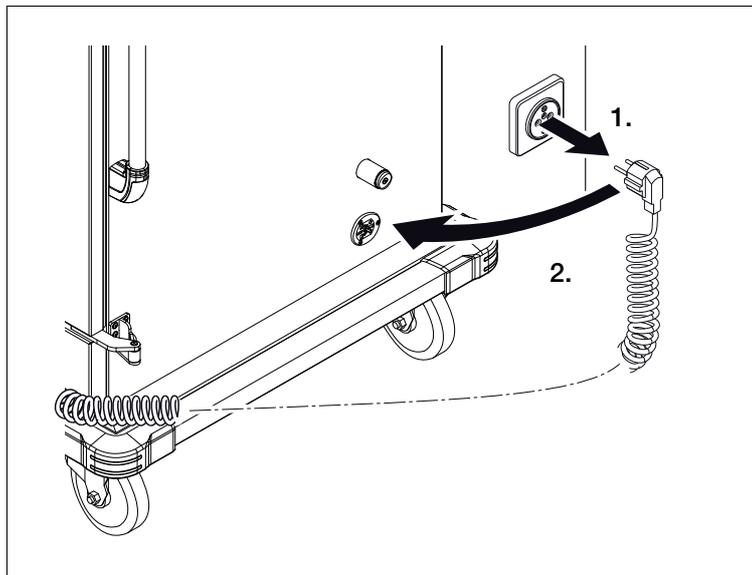
- Keep Gastronorm containers and plates horizontal.
  - Avoid jolting containers with hot liquids or foods.
  - Operators are to be given special instructions on handling hot liquid food.
  - Open unit door fully and press it to the unit side wall.
    - ↪ Section "Opening the unit door" on page 17.
  - Remove Gastronorm containers or plates from above.
-

## Shutting down

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



- ▶ Unplug the mains plug (1.).
- ▶ Insert the mains plug into the mains plug holder on the unit (2.).



### **Warning!**

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

Children who climb into empty banquet trolleys cannot escape if the unit door is locked from the outside.

- ▶ Ensure that empty banquet trolleys cannot be accessed by children.  
Place the empty banquet trolley with the unit door side toward the wall or place them in an area inaccessible to children.

## Troubleshooting

Operation indicator LED on On/  
Off switch does not illuminate

Cause	Measure
Mains plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> <li>▶ Plug the mains plug into the socket outlet and ensure it fits properly.</li> </ul>
Mains cable is damaged; e.g. a wire is broken (may also occur without external damage).	<ul style="list-style-type: none"> <li>▶ Have the mains cable replaced by a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 35.</li> </ul>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> <li>▶ Check the customer-supplied fuse and have it replaced if necessary.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>▶ Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 35.</li> </ul>

Operation indicator LED illuminates, but the heat of the food is not sufficiently retained

Cause	Measure
Setpoint temperature is set too low.	<ul style="list-style-type: none"> <li>▶ Set a higher setpoint temperature.</li> <li>↳ Section "Setting the setpoint temperature" on page 15.</li> </ul>
Food placed in the unit when too cold.	<ul style="list-style-type: none"> <li>▶ Only load the unit with food which is heated sufficiently.</li> </ul>
Unit electrical system is defective.	<ul style="list-style-type: none"> <li>▶ Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 35.</li> </ul>

Operation indicator LED illuminates, but unit compartment remains cold

Cause	Measure
Safety switch in heating module switched off	<ul style="list-style-type: none"> <li>▶ Ensure correct fit of the heating module.</li> <li>↳ Section "Removing/installing the heating module" on page 29.</li> </ul>
Unit electrical system faulty.	<ul style="list-style-type: none"> <li>▶ Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 35.</li> </ul>

**= OF =** appears on the temperature controller display when a button is pressed

Cause	Measure
Keypad locked.	<ul style="list-style-type: none"> <li>▶ Unlock keypad.</li> <li>↳ Section "Locking/unlocking keypad" on page 16.</li> </ul>

**"E R" appears briefly on the temperature controller display**

Cause	Measure
Heating module not inserted properly.	<ul style="list-style-type: none"> <li>■ Insert heating module correctly.</li> <li>↳ Section "Removing/installing the heating module" on page 29.</li> </ul>

**Corrosion of stainless steel parts**

Cause	Measure
Incorrect handling/care.	<ul style="list-style-type: none"> <li>■ Remove corrosion marks.</li> <li>↳ Section "Removing corrosion marks from stainless steel" on page 33.</li> <li>■ Ensure proper handling/care.</li> </ul>

**The unit has external damage**

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>■ Shut down unit.</li> <li>↳ Chapter "Shutting down" on page 24.</li> <li>■ Secure the unit from being started up accidentally.</li> <li>■ Notify a centre authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page 35.</li> </ul>

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## Cleaning and Care

### Stainless steel Corrosion resistance

Corrosion resistance in stainless steel is provided by what is known as a passive layer on the material surface.

Damage to the passive layer caused by mechanical influences is automatically repaired when sufficient oxygen is present on the material's surface.

Damage to the passive layer caused by (oxygen-consuming) chemical substances with reducing effects will damage the material. Treatment with oxidising acids can counteract this damage.

Observe the following instructions on cleaning and care to maintain corrosion resistance.

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

**Cleaning methods** The required method for daily routine cleaning is wiping clean with a damp cloth.

Stubborn stains may be removed with a brush (synthetic or natural bristles).

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

☞ Do not use pointed or sharp objects for cleaning.

### cleaning agent Stainless-steel surfaces

#### **Caution!**

##### **Material damage!**

Stainless steel coming into contact with the following substances can cause corrosion:

- Concentrated acids, halogens (chlorides, bromides, iodides) and their salts, and spices
- Acid vapours, emitted when laying tiles, for example
- Contact with other metal
- Contact with iron, such as steel wool, chips from pipelines and ferrous water

Corrosion can also occur 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.
  - Remove lime, grease, starch and protein coatings by cleaning on a regular basis.
-

The following cleaning agents may be used:

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

Cleaning agents for heavily stained 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.

---

### Synthetic surfaces

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#### **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:

- Ethanol, 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:

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

- Cleaning unit**
- ✓ The unit is switched off
  - ✓ Hot unit parts are cooled down
- 

#### **Warning!**

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

When in heating mode, the 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 cleaning.
- 

#### **Warning!**

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

If the unit is cleaned with the heating module installed, water can penetrate the heating module. There is a risk of electric shock in such a case when the heating module is connected to the power supply again.

- Remove the heating module before cleaning the unit.
  - ↳ Chapter "Safety" on page 3.
-

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**⚠ Caution!**

**Danger of slipping!**

There is a danger of slipping if cleaning water runs out onto the floor during or after cleaning.

- Mop up all water which has leaked onto the floor.
- 
- 

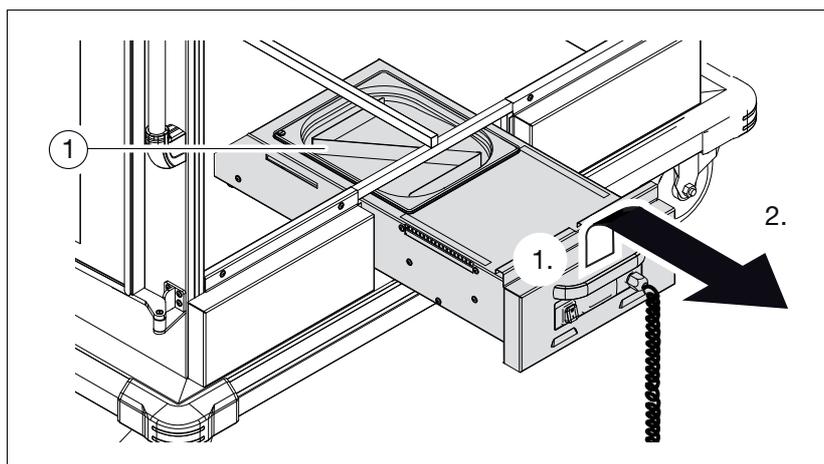
**Unit model with removable dividing wall**

- If necessary, remove the dividing wall.
    - ↳ Section "Removing/installing the dividing wall" on page 30.
- 
- 

- Clean unit with cleaning methods and cleaning agents described above.
- Wipe thoroughly with a damp cloth rinsed in clean water after using a stainless steel cleaning agent.

**Removing/installing the heating module**

- ✓ Unit disconnected from the power supply
- ✓ Unit door(s) open
- ✓ The unit interior and heating module have cooled for at least 20 minutes
- Lift the heating module by the handle (1.) and remove it from the unit (2.).



- Remove the baffle (1) if necessary.
  - Remove any water from the water container.
- 
- 

**⚠ Caution!**

**Damage to the electronics!**

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

- If necessary, clean the convection module using the cleaning methods described above.
  - ↳ Section "Cleaning unit" on page 28.
- 
-

- After cleaning the heating module, insert the baffle back into the water container.
- Insert the heating module in the insertion opening and push it toward the rear until the panel comes to a stop.
- Lift heating module by the handle, push it toward the rear and lower.

### Removing/installing the dividing wall

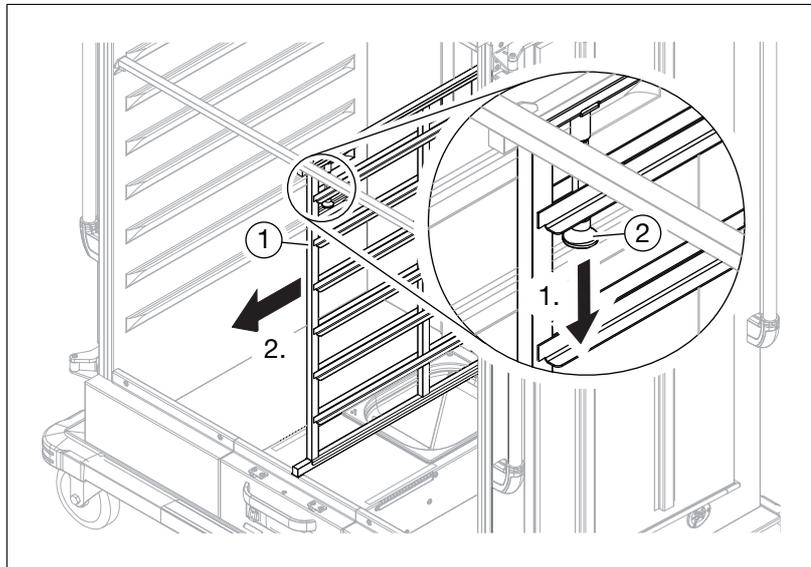
#### Unit model with removable dividing wall

☞ The dividing wall in two-door units can be removed and installed without tools for cleaning purposes, for example.

- ✓ Unit doors open
- ✓ No grates/GN containers are supported by the dividing wall
- ✓ Ensure unit has cooled down.

#### Removing dividing wall

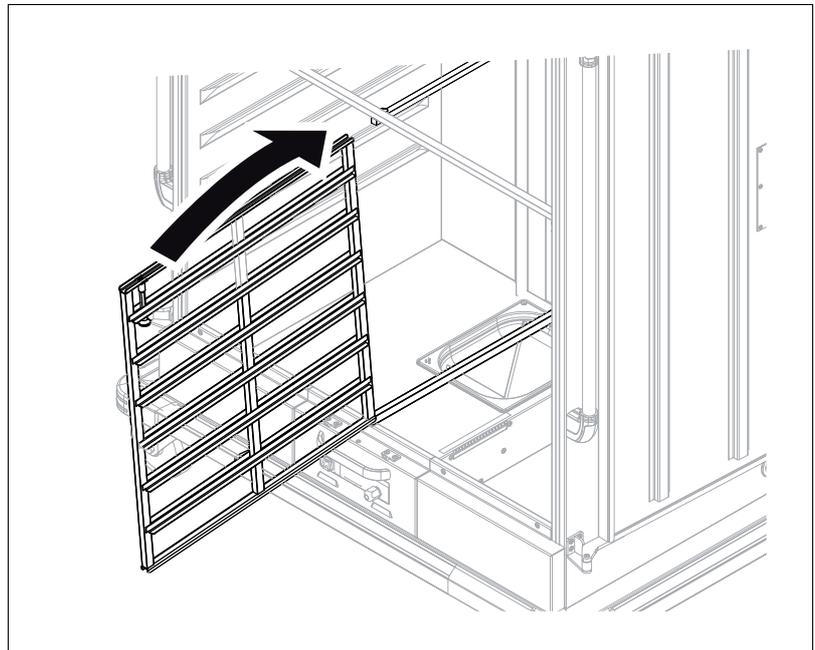
- Release dividing wall (1) by pulling the locking bolts (2) downward (1.) and pull it forwards out of the unit (2.).



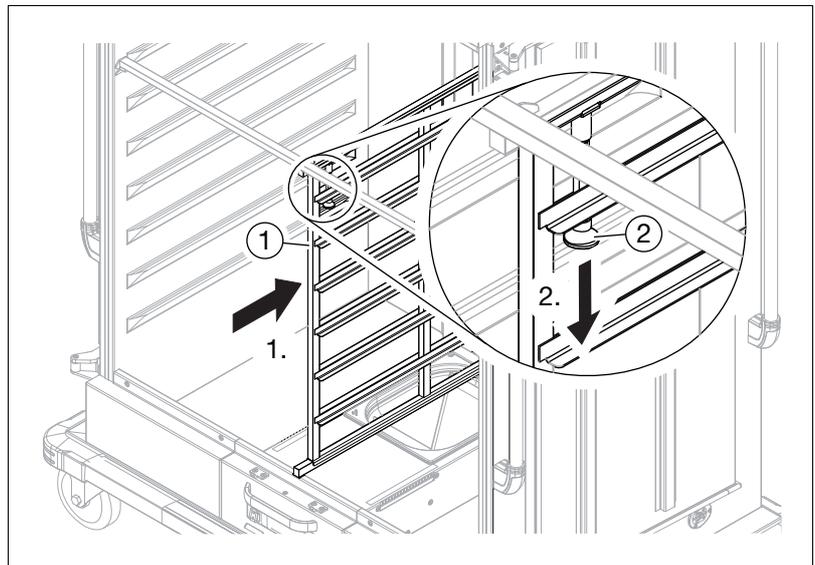
- If necessary, clean the dividing wall using the cleaning methods described above.  
☞ Section "Cleaning unit" on page 28.

### Installing dividing wall

- Place lower guide profile on the dividing wall in the guide rail in the banquet trolley. In doing so, tilt the dividing wall slightly forward.
- Slide the dividing wall upward into the guide rail on the dividing wall.



- Push the dividing wall (1) until it comes to a stop (1.). In doing so, pull the locking bolts on the dividing wall (2) downward (2.).



- Release locking bolts and pull dividing wall slightly forward until the locking bolts catch in the guide rail.

### Installing/removing upper guide rail of the half-height dividing wall

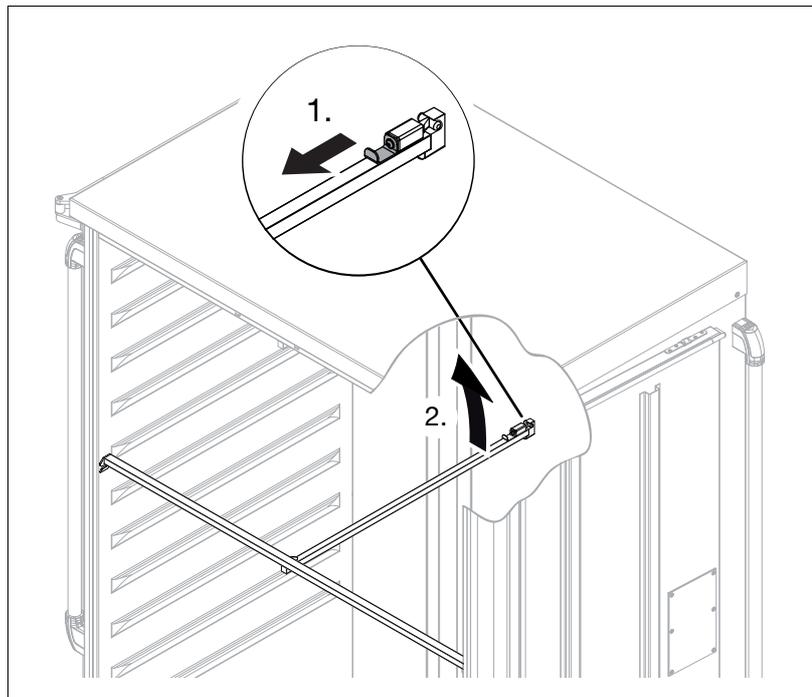
#### Unit model with half-height dividing wall

☞ The half-height dividing wall is held in position by a removable guide rail at the top, which can be removed and installed without tools for cleaning purposes, for example.

- ✓ Dividing wall removed
- ✓ No grates above the upper guide rail

#### Removing upper guide rail

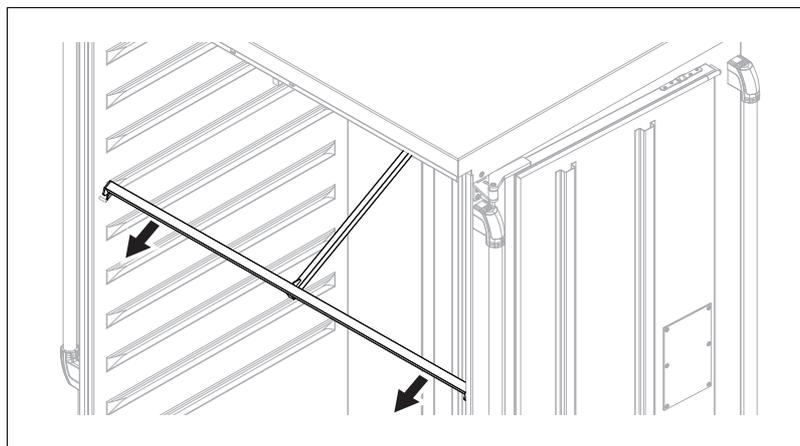
- Unlock guide rail by pulling the lock (1.) and sliding it upward (2.).



- Push cross braces up diagonally into the trolley interior until both side guides are moved out of the bolts and remove them from the unit.
  - If necessary, clean the upper guide rail using the cleaning methods described above.
- ☞ Section "Cleaning unit" on page 28.

**Installing upper guide rail**

- Push cross braces of the upper guide profile from the rear into the holder in the banquet trolley.



- Release the guide profile downward and lock it into position. While doing so, pull locking bolts to the front.

**Removing corrosion marks from stainless steel****Fresh corrosion marks**

- Ensure that the mains plug is unplugged.
- Remove corrosion marks with a scouring agent or fine sandpaper.

**Older/more extensive corrosion marks**

- i** The cleaning methods for older and more severe corrosion marks described here are recommendations by 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 extensive 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 corrosion marks can cause chemical burns and corrosive damage to objects such as clothing. Contact with the eyes can cause irreparable damage to vision. In the worst case, injured persons may lose their vision completely.

- Wear protective clothing such as protective eyewear and protective gloves.
  - Persons not involved in cleaning must be kept at a distance.
- 
- Ensure that the mains plug is unplugged.
  - Remove corrosion marks with 2–3 % oxalic acid.
  - Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

## Maintenance

- Having 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 contributes to general value retention.
- ▶ Have unit maintained by suitably trained professionals regularly.
- Inspecting door seal**     The door seal must be inspected regularly for damage.
- ▶ Inspect door seal for damage (visual inspection).
  - ▶ In case of damage, have the defective door seal replaced by one of the following:
    - In-house, by B.PRO-trained professionals
    - Externally, by B.PRO-trained customer service
    - B.PRO service
- 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 the castor brakes.
  - ▶ Try to move the unit (do not use force!).
  - ▶ If the effectiveness of the brakes is not sufficient, have the defective castor(s) replaced immediately by one of the following:
    - In-house, by B.PRO-trained professionals
    - Externally, by B.PRO-trained customer service
    - B.PRO service
- Having periodical electrical safety inspection carried out**    ▶ Have a professional electrician perform a periodical electrical safety inspection as per the DIN VDE 0701-0702 series of standards at least once every six months.
- Checking connection cable and mains plug**    ▶ Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration as per BGV A 3 or corresponding national regulations at least once every six months.

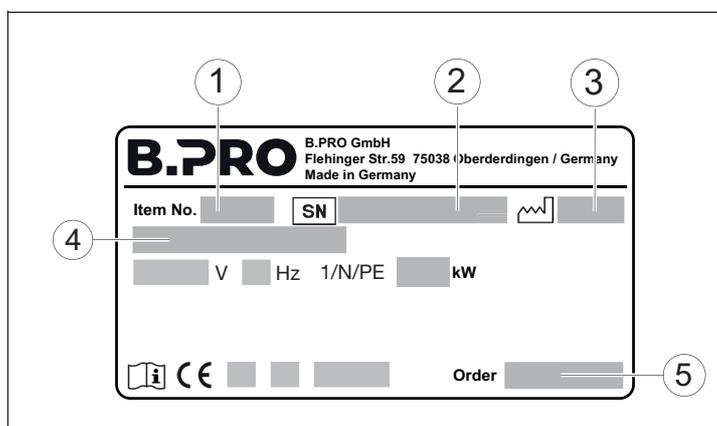
## Repairs

- Authorised persons**  Repairs may only be carried out by the following authorised service points:
- In-house, by B.PRO-trained professionals
  - Externally, by B.PRO-trained customer service
  - B.PRO service

**Fault description** There are two rating plates on the unit. One rating plate is located on the heating module and the other on the unit rear. In order to assess the problem, B.PRO Service requires the following information from the rating plates:

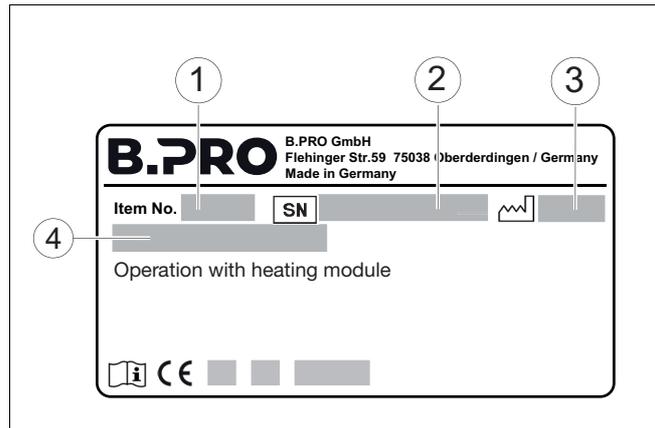
- Article number
- Model
- Serial number
- Date of manufacture
- Production order number (optional)

Rating plate of the heating module:



- (1) Article number
- (2) Serial number
- (3) Date of manufacture
- (4) Model
- (5) Production order number (optional)

Unit body rating plate:



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

#### Replacing components

☞ Defective components, including the mains cable, may only be replaced by the following service points:

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

#### Spare parts

The following information is required when ordering spare parts:

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

#### Address

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Internet [www.bpro-solutions.com](http://www.bpro-solutions.com)

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## Disposal

### Disposing of unit



**i** When disposing of old electrical or electronic appliances via regular council refuse, this poses a potential hazard for health and the environment due to specific contents of the appliances.

You must therefore never dispose of the unit with normal municipal waste but take it to a separate waste collection point for electrical appliances, such as a specialised disposal plant.

The unit is marked with this symbol indicating it requires special disposal as per DIN EN 50419, Marking of electrical and electronic devices in accordance with Article 15(2) of Directive 2012/19/EC (WEEE). Further national regulations concerning waste disposal may also need to be taken into account.

- Ensure that the unit (e.g. by cutting off the mains plug) and door locks are no longer usable prior to disposal.
- Transport the unit to a waste collection point for electrical appliances (e.g. specialist disposal firm).

☞ This product may not be disposed of with other commercial waste.

☞ Further information on disposal is available from the dealer or from B.PRO Service.

☞ Section "Address" on page 36.

## Technical data

A unit subject to these operating instructions may also have differing technical data (electrical and refrigeration-related specifications, dimensions), depending on the model. The binding information is provided on the rating plate or the specific order documents or drawings.

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

Model	Length in mm	Width in mm	Height in mm	Empty weight in kg	Max. load in kg
Banquet trolley BW 11	840	945	1920	145	200
Banquet trolley BW 18	840	945	1920	145	200
Banquet trolley BW 22	1390	945	1920	225	200
Banquet trolley BW 36	1390	945	1920	225	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	1,084 x 650 mm
BW 11	11	22	11	22	11	-
BW 18	9	18	18	36	17	-
BW 22	-	-	-	-	-	11
BW 22 with high dividing wall:	22	44	22	44	22	-
BW 22 with half-height dividing wall:	12	24	12	24	12	5
BW 36	-	-	-	-	-	17
BW 36 with high dividing wall:	18	36	36	72	34	-
BW 36 with half-height dividing wall:	8	16	18	36	16	8

**Temperature, compartment interior**

Adjustable from +30 °C to +90 °C

**Spacing of support ledges**

115 mm (BW 11, BW 22)

75 mm (BW 18, BW 36)

**Load-bearing capacity**

Component	Permitted surface load in kg
Unit top	25

**Electrical data** **Connected load**

For all models:

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

**Output (maximum):** 2.23 kW

**Environment** **Ambient conditions – operation**

Temperature: +15 °C to +38 °C

Relative humidity: without condensation

**Ambient conditions – storage, transport**

Temperature: –10 °C to +40 °C

Relative humidity: without condensation

**Emissions**

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

**Material**

Unit body: Stainless steel, polyamide, polyethylene

Insulation in unit doors: Polystyrene

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## Ordering information

<b>Banquet trolley BW 11</b>	Article number:	573 574
<b>Banquet trolley BW 18</b>	Article number:	573 575
<b>Banquet trolley BW 22</b>	Article number:	573 576
<b>Banquet trolley BW 36</b>	Article number:	573 577
<b>Operating instructions</b>	Document number:	154 585

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## Accessories

<b>Dividing wall, high for BW 22</b>	Article number:	573 580
<b>Dividing wall, high for BW 36</b>	Article number:	573 581
<b>Dividing wall, half-height for BW 22</b>	Article number:	573 582
<b>Dividing wall, half-height for BW 36</b>	Article number:	573 583
<b>Gastronorm grates, GR 2/1</b>	Article numbers:	↳ B.PRO price list
<b>Stainless-steel grates</b>	Article numbers:	↳ B.PRO price list
<b>Gastronorm containers</b>	Article numbers:	↳ B.PRO price list
<b>Cloches</b>	Article numbers:	↳ B.PRO price list
<b>Plate carriers</b>	Article numbers:	↳ B.PRO price list
<b>B.PRO microfibre cleaning cloth</b>	Article number:	126 999
<b>Stainless steel cleaning and care agent DeepClean Stainless Steel</b>	Article number:	511 895

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## Standards, guidelines, inspection seal

- DIN 18865-9: Equipment for commercial kitchens, food distribution equipment, cabinet interiors in standard and hygienic types.
- DIN 18867-5: Equipment for commercial kitchens – Mobile equipment – Part 5: Heated banquet trolleys.
- DIN EN 60335-1: Safety of electrical units for household use and similar purposes; Part 1: General requirements.
- DIN EN 60335-2-49: Safety of electrical units for household use and similar purposes; Part 2: Special requirements for electrical heating cabinets for commercial use.
- BGV A3 (VBG 4): Accident prevention regulation: electrical facilities and devices.
- DGUV regulation 110-003: Working in kitchens.



### CE marking

The unit conforms to the following directives:

- Directive 2006/42/EC of the European Parliament and of the Council on machinery
- Directive 2014/30/EU of the European Parliament and of the Council on the harmonisation of the laws of the Member States relating to electromagnetic compatibility
- Directive 2014/35/EU of the European Parliament and of the Council on the harmonisation of the laws of the Member States relating to the making available on the market of electrical equipment designed for use within certain voltage limits
- Directive 2011/65/EU of the European Parliament and of the Council on the restriction of the use of certain hazardous substances in electrical and electronic equipment



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CATERING SOLUTIONS