



Banquet trolleys, refrigerated BW UK 10, BW UK 15

Operating Instructions

General information

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

Product documentation 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.

Unit model XYZ

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

Warnings

Signal word!

Type and source of danger

Possible consequences of non-compliance with the warnings.

► Measure to avoid dangers and the consequences thereof.

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

Caution warns of possible minor bodily injuries and property damage.

Warning warns of possible serious bodily injuries.

Danger warns of possible extremely severe/fatal bodily injuries.

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About this product

Application Fully prepared, pre-portioned food on plates covered with cloches or food in covered Gastronorm containers is kept cool in the cooled banquet trolley. The refrigerated banquet trolley is not suitable for cooling down inserted warm dishes and food. The storage and transport of flammable goods or those which negatively affect food are not permissible. The refrigerated banquet trolley is particularly suitable for catering in social facilities (clinics, retirement homes, day care centres), hotels, the food service industry (banquets, party services) and in company catering (canteens, dining halls).

Conditions of use Surroundings

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

Instruction of third parties

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

Product features General information

The refrigerated banquet trolley is made of stainless steel as a standard. The unit body is double-walled and insulated. The front of the unit is closed by a double-walled, insulated unit door.

The chassis of the refrigerated banquet trolley with one compartment consists of four steering castors, two of which have brakes.

The refrigerated banquet trolley is equipped with active convection cooling.

The following banquet trolley models are available:

- Banquet trolley BW-UK 10: 10 ledge pairs
- Banquet trolley BW-UK 15: 15 ledge pairs

Operation

Vertical push handles allow easy movement of the banquet trolley. All-round bumper rails protect the unit from damage.

The unit doors have been provided with 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.

Refrigeration is started and ended with the On/Off switch on the front of the unit.

The refrigeration parameters can be set down to the degree using temperature regulation with a digital temperature indicator. The operation indicator in the display of the temperature regulation show the current operating mode of the unit.

The adjustment range of the temperature regulation lies between –10 °C (+2 °C optional) and +8 °C.

- Standard model** The standard model of the refrigerated banquet trolley features:
- Double-walled unit body made of stainless steel
 - Push-in synthetic profiles for thermal separation of 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
 - Either 10 or 15 ledge pairs, depending on the unit model
 - Space between ledges of 115 mm (BW-UK 10) or 75 mm (BW-UK 15)
 - 2 push handles on each side wall of the unit
 - All-round bumper rail
 - 4 steering castors, 2 of which have brakes
 - Castor arrangement "A": castors at the unit corners
 - Can be regulated down to the degree from $-10\text{ }^{\circ}\text{C}$ to $+8\text{ }^{\circ}\text{C}$

- Options and accessories** The refrigerated banquet trolley is available with the following optional equipment:
- Can be regulated down to the degree from $+2\text{ }^{\circ}\text{C}$ to $+8\text{ }^{\circ}\text{C}$
 - Various castor models and arrangements
 - Gastronorm containers
 - Gastronorm grates
 - Stainless-steel plate carriers
 - Stainless steel cloche with grip hole

Functional principle

- Description** The refrigerated banquet trolley is equipped with active convection cooling. Convection cooling operates based on the following principle: The evaporator of the refrigeration system extracts heat from the air in the interior of the unit. An evaporator fan causes the refrigerated air to circulate through the unit. This functional principle results in:
- Quick cooling of the unit interior
 - Lower cooling temperature possible than with active contact cooling
 - Even temperature distribution
- The unit interior has a drain for condensation water which collects in the condensation-water catch tray on the exterior.

Safety

General information The unit has been built using state-of-the-art technology. Accordingly, all the requirements necessary for safe operation have been fulfilled. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions should help you protect yourself against these sources of danger.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

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

Warnings

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

Operating Instructions

These operating instructions must be read carefully prior to initial use.

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

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

About this product **Application**

The unit may only be used for the applications specified.

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

Conditions of use

The unit 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.

If the unit was not transported upright, wait 2 hours prior to initial use.

Transporting with a truck or delivery vehicle

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

Transport the unit only with released castor brakes. Secure the unit to prevent shifting. Only locking the castor brakes is insufficient transport security.

Secure the unit against vertical movement during transport.

Use padded locking bars.

Initial use Location

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

When the unit is connected to the mains, there is a danger of the moisture film causing a short-circuit or an electric shock.

Keep the ventilation slits of the refrigeration unit on the underside of the unit clear. Ensure that there are not any objects between the unit castors. Blocked ventilation slits can cause the refrigeration unit to overheat and fail.

Initial use after a storage period

When the unit is brought from a cold storage room into a kitchen, moisture contained in the room air condenses on the surface and inside of the unit.

When the unit is connected to the mains, there is a danger of the moisture film causing a short-circuit or an electric shock.

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

Mains connection

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

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

Only unplug by pulling on the mains plug housing.

Operation General information

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

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

The unit may only 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 agencies listed under Repairs.

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

Avoid opening the unit door unnecessarily during refrigeration. Only open the unit briefly to load or remove food.

Loading

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

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

When loading with Gastronorm containers, fully load the support ledges, e.g. with two Gastronorm containers GN 1/1 on each support ledge, so that the containers cannot slide when changing locations.

Load-bearing capacities

Do not place objects on the unit top.

The upper weight limits specified in the technical data may not be exceeded when loading.

Condensation-water catch tray

The unit is equipped with an automatic defroster and a condensation-water catch tray. Empty the condensation-water catch tray regularly. A danger of slipping exists if condensation water runs out of the unit onto the floor.

Hygiene regulations

Observe the corresponding food-specific regulations and the properties of the food when retaining the cold of food.

Danger of children being trapped inside

Ensure that empty banquet trolleys cannot be accessed by children. Children who climb into empty units cannot free themselves 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.

Before locking the unit doors, always make sure that there are no children in the unit.

Change of location

Unplug the mains plug before any change of location. Otherwise, the power connection cable or the customer-supplied mains socket outlet can be damaged.

Empty the condensation-water catch tray before a change of location.

Keep unit doors closed while changing its location. Otherwise, grates or Gastronorm containers can fall out of the unit when it is pushed.

Lock the unit door lock when changing its location.

The unit is to be pushed only, never pulled.

When moving the unit, ensure that persons or objects located in the way of the unit are not overlooked. If the person pushing the banquet trolley cannot see over it, a second person must walk in front of the unit when it is being pushed to allow the unit to be moved safely.

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

Be careful not to get your hands caught (danger of being crushed) between the unit and walls or other objects (e.g. cabinets).

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

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

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

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

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

Shutting down Unplugging the mains plug

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

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 unit can cause a short-circuit. If this happens, there is a risk of electric shock.

Hygiene

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

The unit fulfils the requirements of the hygienic design HS.

Cleaning frequency

Clean the unit thoroughly after each use.

The unit is equipped with an automatic defroster and a condensation-water catch tray. The condensation-water catch tray must be emptied manually after each use.

Cleaning method

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 (damage to material!):

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

Cleaning water

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

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

Completely wipe up water which reaches the floor.

Maintenance Periodical electrical safety inspection

At least once every six months, have the unit reinspected for electrical safety by a professional electrician in accordance with the DIN VDE 0701-0702 series of standards.

Connection cable and mains plug

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

Castor brake

Regularly check the effectiveness of the castor brakes.

If locking is insufficient, have the defective castor(s) replaced immediately by one of the service centres 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 centres:

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service
- For repairs to the refrigeration system: contact a specialist refrigeration company

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

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

Replacing components of the unit electrical system

Components of the unit electrical system (e.g. switches, power cable, etc.) may only be replaced by qualified personnel (e.g. a professional electrician), and only parts with the same specifications may be used.

Standards and guidelines

Observe the valid standards, guidelines and safety regulations.

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

Product marking

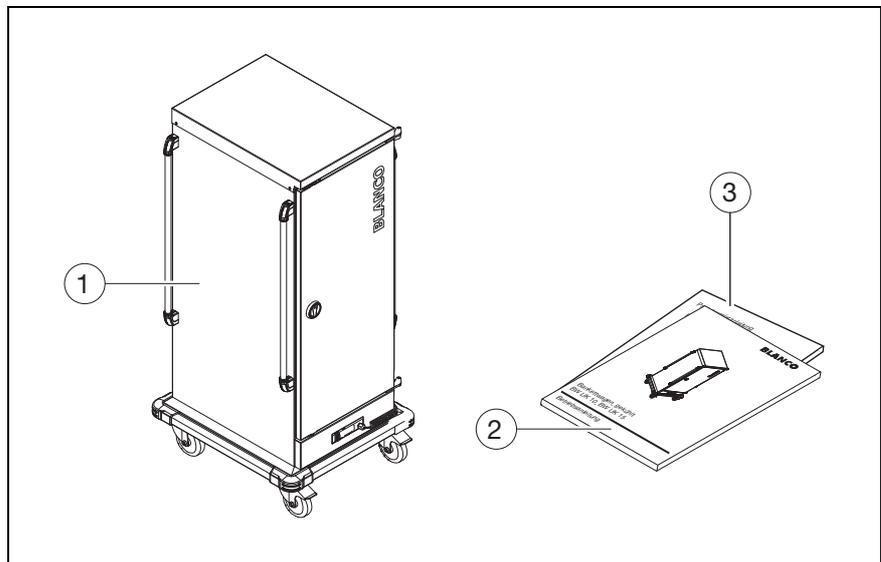
The unit is provided with a rating plate. The warranty is voided if the rating plate is removed.

Transport

Checking for/reporting on damage incurred during transportation

- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transportation (visual inspection).
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify BLANCO of the damage, enclosing the waybill.
– or –
Do not accept the unit and return it to BLANCO via the carrier.
- ☞ This procedure will ensure correct processing of claims. Transport damage reported later has to be proven accordingly by the receiver of the unit.

Scope of delivery



- (1) Banquet trolley, refrigerated
- (2) Operating Instructions
- (3) Instructions for temperature control

The exact scope of delivery and the unit model can be found in the delivery documentation.

Unpacking

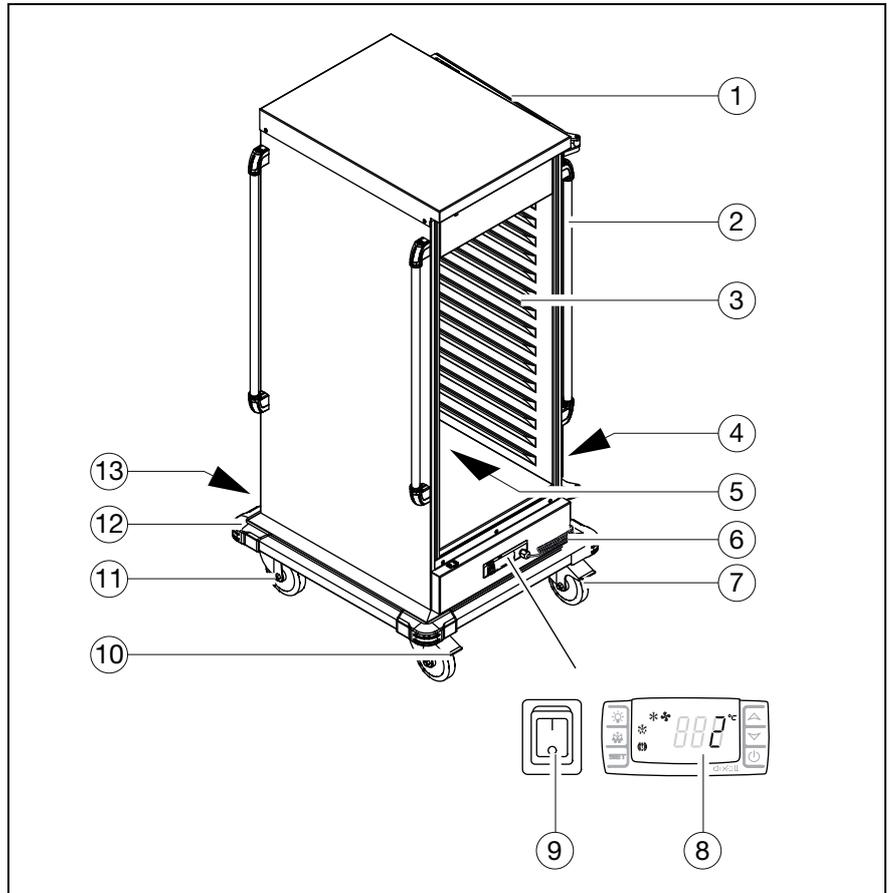
- Open the transport packaging at the places provided. Do not rip or cut it!
- Check the scope of delivery.

Packaging material disposal

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

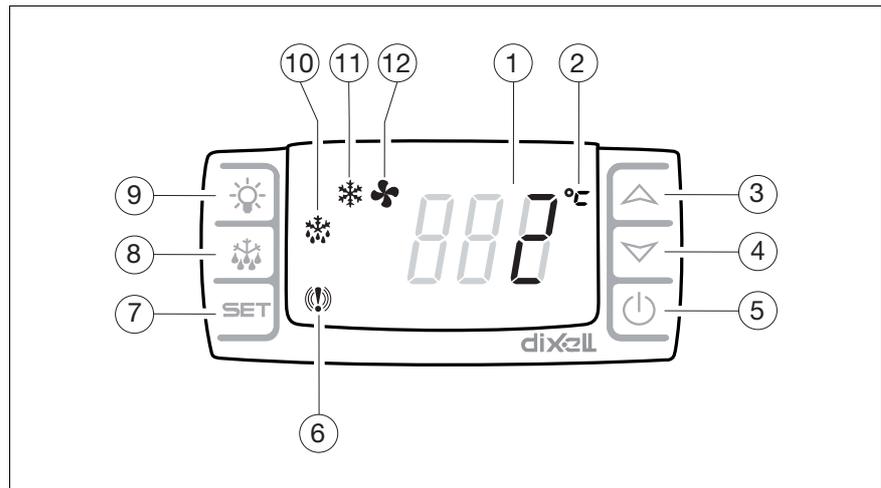
Overview

Unit overview



- (1) Unit door, locked at side wall
- (2) Push handle
- (3) Support ledge
- (4) Mains plug and mains plug holder
- (5) Air baffle
- (6) Power cable
- (7) Steering castor with castor brake
- (8) Temperature control
- (9) On/Off switch
- (10) Castor brake
- (11) Steering castor
- (12) Bumper rail
- (13) Condensation-water catch tray

Temperature control – overview



- (1) Temperature indicator:
Actual temperature, setpoint temperature, minimal temperature, maximal temperature, information messages.
- (2) Temperature scale indicator:
displays the temperature scale, flashes during the programming phase
- (3) "UP" button: increase parameter value
- (4) "DOWN" button: decrease parameter value
- (5) "Switch refrigeration On/Off" button: without function
- (6) "Alarm" operation indicator
- (7) "SET" button: displays or changes setpoint temperature.
- (8) "Defrost" button: start manual defrosting
- (9) "Light" button: not activated
- (10) "Defrost ON" operation indicator
- (11) "Refrigeration ON" operation indicator
- (12) "Ventilation ON" operation indicator:

- ☞ The "Refrigeration ON" operation indicator illuminates as long as refrigeration is switched on, i.e. the refrigeration unit is in operation. If the "Refrigeration ON" operation indicator is flashing, it signals the refrigeration unit is restarting after the minimum downtime has elapsed.
- ☞ The "Defrost ON" operation indicator illuminates as long as a defrost cycle is active.
The "Defrost ON" operation indicator flashes during the drainage time after defrosting.
- ☞ The "Defrost ON" operation indicator illuminates as long as the fan is switched on.
- ☞ The "Alarm" operation indicator illuminates as soon as the unit door remains open longer than 1 minute before being closed or until the temperature is within the control range again if a temperature above or below the control range is registered for an extended period.

Initial use

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

- Initial 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 29.

- Selecting location**
- ↳ To ensure the best possible refrigeration of the food, note the following points when selecting where to place the unit:
 - Operate the unit far away from possible heat sources (such as radiators, ovens, sunlight).
 - Operate the unit far away from equipment which generates large amounts of steam (e.g. dishwasher).

- Initial use after a long period of disuse**
- ↳ Before initial use after a long period of disuse, the unit must be cleaned and various inspections must be carried out.

Cleaning

- Thoroughly clean the unit
 - ↳ Chapter "Cleaning and care" on page 29.

Safety inspection

- Have the electrical safety reinspected 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 centres listed under "Repairs":
 - ↳ Section "Authorised persons" on page 34.

Functional testing

- Check the function of castors, castor brakes, doors, door locks, door seals and handles.
- Check the function of the refrigeration system.
- In case of defect, secure the unit against accidental use and notify one of the service centres listed under "Repairs":
 - ↳ Section "Authorised persons" on page 34.

Connecting the unit

☞ If transported upright as specified, the unit can be started up immediately. If the unit was transported in another position, e.g. at an extreme angle, wait 2 hours before connecting the unit to the power supply.

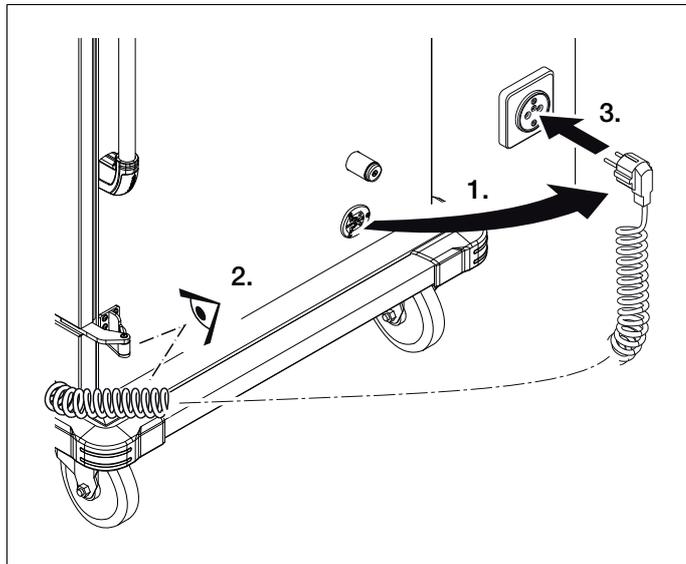
✓ The unit is switched off

Caution!

Damage to the unit electronics!

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

- ▶ Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the mains socket outlet.
-
- ▶ Move the unit into its designated location and lock the castor brakes.
☞ Section "Moving the unit to a new location" on page 20.
 - ▶ Ensure that the ventilation slits of the refrigeration unit in the underside of the unit are not covered by anything (unimpeded air outlet).
 - ▶ Make sure that the condensation-water catch tray is pushed into the opening on the unit exterior.
 - ▶ Before initial use, make sure the unit interior is in an absolutely hygiene condition.
 - ▶ 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 guided below the lower door hinge (2.).



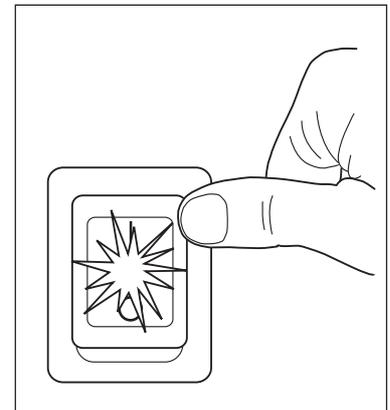
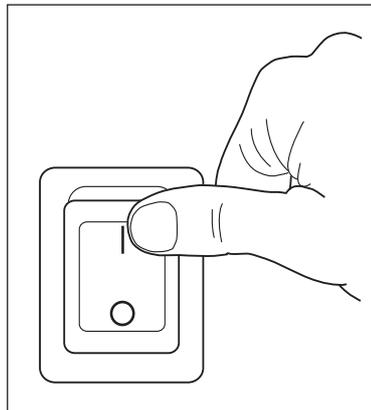
Operation

Switching refrigeration on and off

- ☞ The temperature control is only functional if refrigeration is activated.
- ☞ The "Refrigeration ON" operation indicator illuminates while the refrigeration unit is running. As soon as the set setpoint temperature is reached, the refrigeration unit switches off until the actual temperature has risen by a preset amount. The "Refrigeration ON" operation indicator goes out during this time. The evaporator fan is still in operation.
- ☞ The evaporator fan circulates the air inside the unit over the fins of the refrigerant evaporator. When refrigeration has been switched on, the evaporator fan starts after a switch-on delay of approx. 1 minute has elapsed. Operation of the evaporator fan is interrupted if the door is opened for longer than 1 minute or defrosting is active.

Switching on refrigeration

- ✓ Unit connected to power supply
- Start refrigeration with the On/Off switch.



The operation indicator LED illuminates.

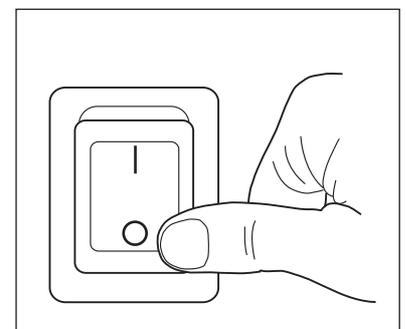
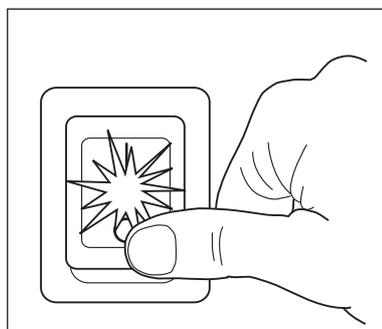
"888" appears briefly in the display of the temperature regulation.

The current actual temperature inside the unit is then displayed.

The temperature in the unit interior is lowered depending on the set setpoint temperature.

Switching off refrigeration

- End refrigeration with the On/Off switch.



The operation indicator LED of the On/Off switch goes out.

Setting the setpoint temperature

- ☞ If refrigeration is switched on, the actual temperature in the unit interior appears in the display of the temperature control.
- ☞ The setpoint temperature is set to +2 °C at the factory. If a temperature is set which is too low, it results in continuous operation of the refrigeration unit (as also happens when the ambient temperature is too high). Possible consequences:
 - Increased icing on the evaporator
 - Frequent defrosting necessary
 - Longer defrosting period necessary
 - Increased energy consumption

Displaying setpoint temperature

- ✓ Unit connected to power supply
- ✓ Refrigeration switched on (The operation indicator LED of the On/Off switch illuminates)
- ✓ The display shows the actual temperature

SET

- ▀ Briefly press the "SET" button.
Setpoint temperature is displayed. The actual temperature reappears in the display after approx. 5 seconds or if the "SET" button is briefly pressed again.

Changing the setpoint temperature

- ✓ Unit connected to power supply
- ✓ Refrigeration switched on (The operation indicator LED of the On/Off switch illuminates)

SET



- ▀ Press and hold the "SET" button for at least 2 seconds.
The setpoint temperature is displayed. The display °C flashes.
- ▀ Use the "UP" button to increase the setpoint temperature.
– or –

SET

- ▀ Use the "DOWN" button to reduce the setpoint temperature.
- ☞ If the "UP" or "DOWN" buttons remain pressed, the temperature setting changes continuously. The rate of change is increased when the "UP" or "DOWN" button is pressed for a longer period of time.
- ▀ To save the changed setpoint temperature, press the "SET" button briefly.
– or –
Wait approx. 15 seconds.
The setpoint temperature is saved.
The actual temperature is displayed.

Locking and unlocking keypad**Locking keypad**

- ☞ The keypad lock protects against unauthorised access to temperature control, e.g. change to the setpoint temperature.
- ☞ Only the following functions can be executed when the keypad is locked:



- Displaying setpoint temperature
- Displaying minimum temperature
- Displaying maximum temperature
- Press and hold both buttons of the button rocker "Up/Down arrow" for approx. 3 seconds.
"P_oF" flashes in the display.
- Release both buttons.
The keypad is locked, and the actual temperature is indicated in the display.

☞ If you try to call up a locked function, "P_oF" flashes in the display.

Unlocking keypad

- Press and hold both buttons of the button rocker "Up/Down arrow" for approx. 3 seconds.
"P_on" flashes in the display.
- Release both buttons.
The keypad is unlocked, and the actual temperature is indicated in the display.

**Displaying/deleting maximum/
minimum temperature**

- i The temperature control saves the maximum and minimum measured actual temperature.

Display saved maximum temperature

- ✓ Display of the temperature control displays the actual temperature
- Press the "UP" button
"H_i" appears in the display, followed by the highest measured temperature.
- To return to the display of the actual temperature, press the "UP" button again.
– or –
Wait approx. 5 seconds

Display saved minimum temperature

- ✓ Display of the temperature control displays the actual temperature
- Press the "DOWN" button
"L_o" appears in the display, followed by the lowest measured temperature.
- To return to the display of the actual temperature, press the "DOWN" button again.
– or –
Wait approx. 5 seconds

SET

Delete minimum/maximum temperature memory

- ▶ Call up saved minimum temperature
 - or –
 - Call up saved maximum temperature
- ▶ Press and hold the "SET" button.
 - "r 5T" appears in the display.
 - "r 5T" flashes in the display after approx. 5 seconds.
 - The memory of the selected temperature is deleted.

Defrosting unit automatically

- ☞ The unit defrosts automatically cyclically. Additional manual defrosting is only necessary if the actual temperature increasingly deviates upward from the set setpoint temperature.

Caution!

Danger of slipping

There is a danger of slipping if the resulting condensation water runs out onto the floor during defrosting.

- ▶ Empty the condensation-water catch tray regularly to avoid overflowing.
 - ☞ Section "Emptying condensation-water catch tray" on page 31.
- ▶ Completely wipe up any condensation water which has run out.

Starting defrost cycle manually

- ☞ Manual defrosting is only necessary if the actual temperature increasingly deviates upward from the set setpoint temperature.
- ☞ Usually it will suffice to allow the unit to defrost briefly by starting manual defrosting. It may occasionally be necessary to defrost the unit with accelerated defrosting or by switching off refrigeration for at least 24 hours.
- ✓ No food to be refrigerated in the unit

Caution!

Danger of slipping

There is a danger of slipping if the resulting condensation water runs out onto the floor during defrosting.

- ▶ Empty the condensation-water catch tray regularly to avoid overflowing.
 - ☞ Section "Emptying condensation-water catch tray" on page 31.
- ▶ Completely wipe up any condensation water which has run out.



- ▶ To start defrosting manually, press the "Defrost" button for approx. 2 seconds.
 - Refrigeration is stopped and defrosting starts.
 - The "Defrost ON" operation indicator appears in the display.
- i** Manual defrosting can be cancelled by switching refrigeration off and then on again.
- i** After the preset time for manual defrosting has elapsed, the unit automatically switches back to refrigeration. Defrosting has now been completed.
- ☞ If defrosting does not resolve the problem (indication described above is still present), the unit must be defrosted in another way.

- Accelerated defrosting of the unit
 - ↳ Section "Accelerated defrosting of the unit" on page 17.

– or –

Defrost the unit by switching off refrigeration for an extended period

- ↳ Section "Defrosting the unit by switching off refrigeration" on page 17.

Accelerated defrosting of the unit

- ↳ Usually it will suffice to allow the unit to defrost briefly by starting manual defrosting. It may occasionally be necessary to defrost the unit by setting the maximum possible setpoint temperature

Caution!

Danger of slipping

There is a danger of slipping if the resulting condensation water runs out onto the floor during defrosting.

- Empty the condensation-water catch tray regularly to avoid overflowing.
 - ↳ Section "Emptying condensation-water catch tray" on page 31.
 - Completely wipe up any condensation water which has run out.
-
- Set maximum possible setpoint temperature with the control

Defrosting the unit by switching off refrigeration

- ↳ If defrosting does not resolve the problem (indication described above is still present), refrigeration must be switched off for an extended period.

Caution!

Danger of slipping

There is a danger of slipping if the resulting condensation water runs out onto the floor during defrosting.

- Empty the condensation-water catch tray regularly to avoid overflowing.
 - ↳ Section "Emptying condensation-water catch tray" on page 31.
- Completely wipe up any condensation water which has run out.

- Switching off refrigeration
 - ↳ Section "Switching refrigeration on and off" on page 13.
 Refrigeration is ended.
- Open the unit door.
- Leave unit switched off for at least 24 hours.

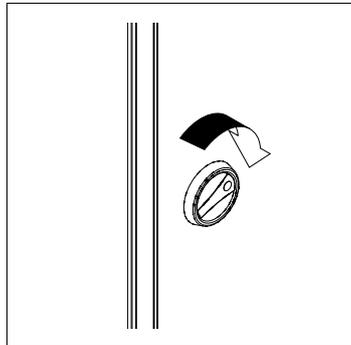
Pre-cooling unit

- i** To prevent pre-cooled food from warming up after loading, the unit must be pre-cooled for 30–100 minutes, depending on the desired refrigeration temperature and the ambient temperature.
- ↳ The "Refrigeration ON" operation indicator illuminates while the refrigeration unit is running. As soon as the set setpoint temperature is reached, the refrigeration unit switches off until the actual temperature has risen by a preset amount. The "Refrigeration ON" operation indicator goes out during this time. The evaporator fan is still in operation.
- ✓ Unit connected to power supply
- ✓ Refrigeration switched on (the operation indicator LED of the On/Off switch illuminates)

- ▶ Start refrigeration with the On/Off switch up to 100 minutes before loading.
 - ↳ Section "Switching refrigeration on and off" on page 13.
- ▶ Change the setpoint temperature if necessary.
 - ↳ Section "Setting the setpoint temperature" on page 14.

Opening a unit door

- ☞ To keep cold loss to a minimum, do not open the door unnecessarily during refrigeration.
- ☞ If the door is opened during refrigeration and left open for longer than 1 minute, refrigeration and ventilation switch off automatically. Ventilation switches on again as soon as the door is closed. Refrigeration remains shut down until the minimum downtime has elapsed. Refrigeration only switches on as soon as the door is closed if the door was open for longer than the minimum downtime and the setpoint temperature has not been reached. As long as the door is open, "ER" flashes in the display and the "Alarm" operation indicator appears.
- ▶ If the unit door which should be opened is locked, unlock the door lock with a key.
- ▶ To open the unit door, turn the door lock knob clockwise up to the stop.



- ▶ Carefully open the unit door (without momentum) and lock it.

Locking back 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 closing the unit door.

- Do not place hand between the unit door and the unit or hold it there when closing.
- Carefully close the unit door (without momentum).

-
- Pull the unit door carefully from the magnetic lock.

- Close unit door without momentum.

- Press the unit door into the lock until it is felt to engage.

The evaporator fan switches on again. The "Ventilation ON" operation indicator illuminates.

The refrigeration unit switches on again:

- immediately if the door was open longer than the minimum downtime of the refrigeration unit or
- after the minimum downtime of the refrigeration unit elapses if the temperature in the unit interior has risen by the preset amount.

The "Refrigeration ON" operation indicator illuminates.

The "LR" display goes out.

Turning door lock into transport locking position

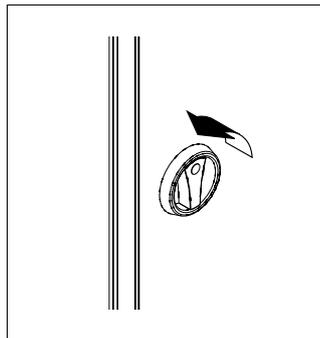
- ☞ To prevent accidental opening of the doors during transport, the unit door can be locked.

⚠ Warning!
Danger of children being trapped inside

Children who are inside the unit when the doors are locked cannot free themselves.

- Before locking the unit doors, always make sure that there are no children in the unit.

-
- Turn door lock anti-clockwise until the knob is vertical.



- Loading the unit**
- ☞ Always insert the food pre-cooled. The unit is only suitable for keeping food cool, not for cooling food down.
 - ✓ Unit pre-cooled 30–100 minutes
 - ✓ Food pre-cooled for cold retention
 - ✓ Food on plates is covered with cloches
 - ✓ Food in Gastronorm containers is covered with lids
 - ✓ Door seal clean and undamaged

⚠ Warning!

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

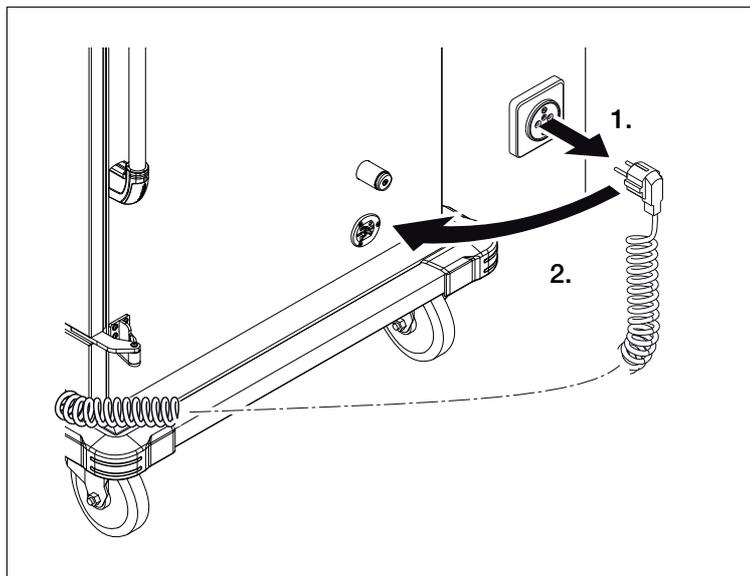
If Gastronorm containers are only loaded at the top of the unit, the centre of gravity shifts upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries.

- ▶ Always load the unit from the bottom up.
 - ▶ For partial loading, load only the bottom area of the unit.
 - ▶ When loading with Gastronorm containers, always load support-ledge pair fully, e.g. with 2 Gastronorm containers GN 1/1.
-
- ▶ Open the unit door.
 - ☞ Section "Opening a unit door" on page 18.
 - ▶ Insert Gastronorm containers until they contact the rear wall.
 - ▶ Close the unit door.
 - ☞ Section "Closing the unit door" on page 19.

Moving the unit to a new location

Switch the unit off

- ▶ Switch the unit off with the On/Off switch.
 - ☞ Section "Switching refrigeration on and off" on page 13.
- ▶ Unplug the mains plug (1.).
- ▶ Insert the mains plug into the mains plug holder on the unit (2.).



Change of location

- ☞ If the route to be traversed is uneven, special measures must be taken.
 - ☞ Chapter "Traversing ramps, recesses, slanted surfaces" on page 22.
- ✓ Do not place objects on top of the unit
- ✓ Unit door closed
- ✓ Mains plug unplugged and inserted in mains plug holder
- ✓ Condensation-water catch tray emptied
- ✓ Two people

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.

Warning!

Limited field of vision!

When pushing the unit, a person in front of the unit can be overlooked and injured. Because of the limited field of vision, objects in front of the unit can be overlooked. 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.

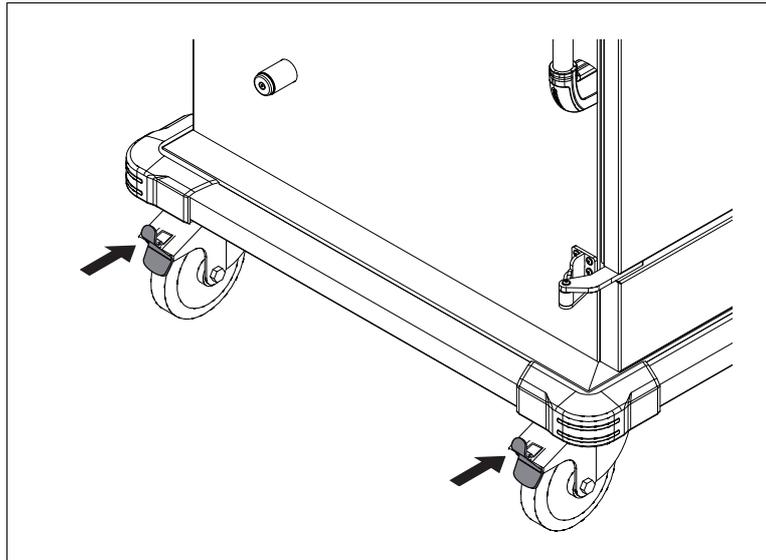
Caution!

Danger of slipping

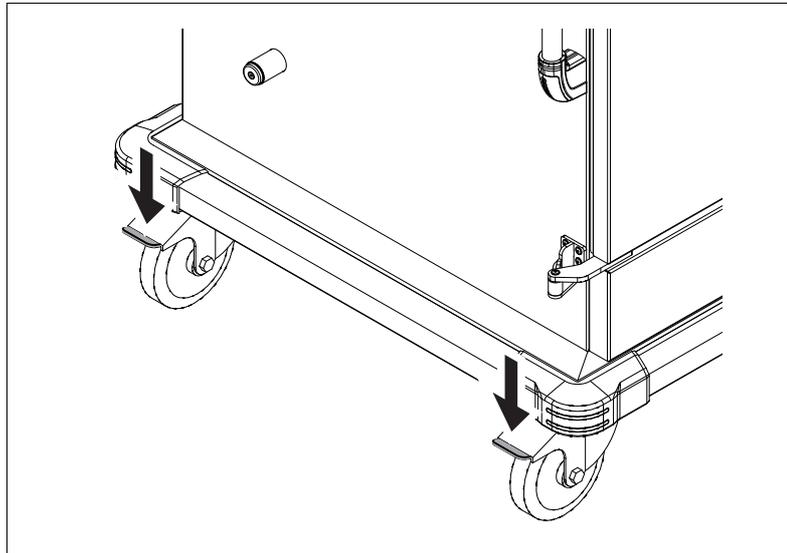
There is a danger of slipping if condensation water runs out onto the floor during transport.

- Empty the condensation-water catch tray before a change of location to avoid overflowing.
 - ☞ Section "Emptying condensation-water catch tray" on page 31.
- Completely wipe up any condensation water which has run out.

- 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-cool for 30–100 minutes before loading.

Traversing ramps, recesses, slanted surfaces

- ☞ All information and conditions for moving the unit to a new location on a level surface are also valid for the traversing of ramps, recesses and slanted surfaces.
- ✓ Do not place objects on top of the unit
- ✓ Unit door closed
- ✓ Refrigeration switched off (The operation indicator LED of the On/Off switch does not illuminate)
- ✓ Mains plug unplugged and inserted in mains plug holder
- ✓ Condensation-water catch tray emptied
- ✓ Two people

⚠ Warning!**The unit can tip!**

The unit can tip over when traversing a slanted surface.

- Never move the unit across a surface (e.g. ramp) with an incline $>10^\circ$.
 - Always load the unit from the bottom up to prevent the centre of gravity from shifting.
 - For partial loading, load only the bottom area of the unit.
 - When loading with Gastronorm containers, always load support-ledge pair fully, e.g. with two Gastronorm containers GN 1/1.
-
-

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

The unit can swerve to the side on slanted surfaces.

- Always push the unit over slanted surfaces with 2 people (one at each side wall of the unit).
-
-

⚠ Caution!**Danger of slipping**

There is a danger of slipping if condensation water runs out onto the floor during transport.

- Empty the condensation-water catch tray before a change of location to avoid overflowing.
 - ↳ Section "Emptying condensation-water catch tray" on page 31.
 - Completely wipe up any condensation water which has run out.
 - First check whether the unit can be safely pushed over the ramp, recess or slanted surface.
 - Carefully push the unit with 2 people (one at each unit side wall).
-
-

Keeping food cool

- ☞ To keep cold loss to a minimum, do not open the door unnecessarily during refrigeration.
- ✓ Unit pre-cooled for 30–100 minutes, depending on the ambient temperature
- If the unit was unplugged from the power supply after pre-cooling (e.g. after a change of location), plug in the mains plug again.
- Switch on refrigeration with the On/Off switch.
- Change the setpoint temperature if necessary.
 - ↳ Section "Setting the setpoint temperature" on page 14.
- Keep the food cool as long as desired.

- Removing food**
- ▶ Open unit door fully and press it to the unit side wall.
 - ↳ Section "Opening a unit door" on page 18.
-

 **Warning!**

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

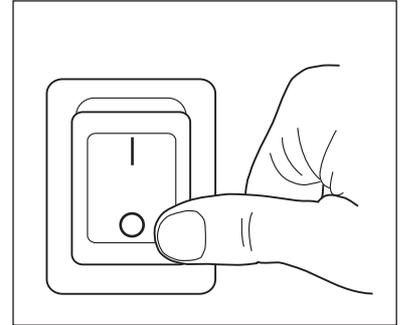
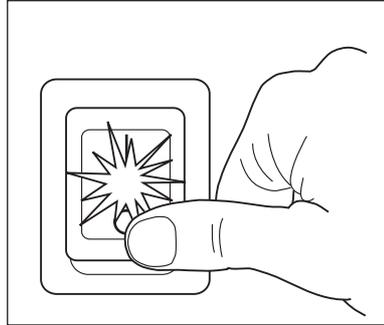
If the lower Gastronorm containers are removed first, the centre of gravity of the unit shifts upward, and there is a risk that the unit could tip over. A tipping unit can cause serious injuries!

- ▶ Unload the unit from the top down. Remove Gastronorm containers or plates starting from the top.
-

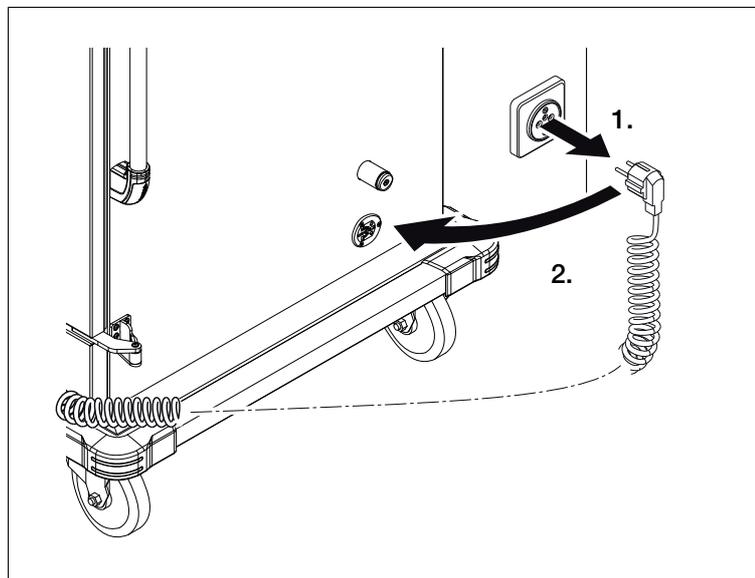
- ☞ The unit must be cleaned thoroughly after use.
 - ↳ Chapter "Cleaning and care" on page 29.

Shutting down

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



- Unplug the 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 units cannot free themselves 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

Error messages in the display of the temperature control

| Error message | Cause | Action |
|---------------|--|--|
| PoF | Locked function selected when the keypad is locked | <ul style="list-style-type: none"> ▶ Unlock keypad ↳ Section "Locking and unlocking keypad" on page 15. |
| CR | Door open during refrigeration. | <ul style="list-style-type: none"> ▶ Close the door. |
| | Door magnet is loose or missing, door position is not correct. | <ul style="list-style-type: none"> ▶ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| | Unit electronic system is defective. | <ul style="list-style-type: none"> ▶ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| PI | Thermostat sensor is defective. | <ul style="list-style-type: none"> ▶ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| LR | Refrigeration unit does not switch off when setpoint temperature is reached. | <ul style="list-style-type: none"> ▶ Check temperature deviation. ↳ Section "Displaying/deleting maximum/minimum temperature" on page 15. ▶ Switch refrigeration off and on again with the On/Off switch. ▶ If the malfunction persists, notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |

| Error message | Cause | Action |
|---------------|---------------------------------------|--|
| HR | High ambient temperature. | <ul style="list-style-type: none"> ▶ Check temperature deviation. <ul style="list-style-type: none"> ↳ Section "Displaying/deleting maximum/minimum temperature" on page 15. ▶ Move unit to cooler surroundings. <ul style="list-style-type: none"> – or – Have a refrigeration technician change the refrigeration parameters of the temperature regulation (shorten defrost cycle). |
| | Evaporator is covered in ice. | <ul style="list-style-type: none"> ▶ Check temperature deviation. <ul style="list-style-type: none"> ↳ Section "Displaying/deleting maximum/minimum temperature" on page 15. ▶ Defrost unit. <ul style="list-style-type: none"> ↳ Section "Starting defrost cycle manually" on page 16. |
| | Refrigeration unit failed or damaged. | <ul style="list-style-type: none"> ▶ Check temperature deviation. <ul style="list-style-type: none"> ↳ Section "Displaying/deleting maximum/minimum temperature" on page 15. ▶ Notify a service centre authorised to carry out repairs. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34. |

Operation indicator LED on On/Off switch does not illuminate

| Cause | Action |
|---|---|
| Mains plug is unplugged or not plugged in properly. | <ul style="list-style-type: none"> ▶ Plug the mains plug into the socket outlet and ensure it fits properly. |
| Power cable is damaged; e.g. a wire is broken (can also occur without external damage). | <ul style="list-style-type: none"> ▶ Have power cable replaced by a centre authorised to carry out repairs. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34. |
| Customer-supplied fuse (household fuse) is defective. | <ul style="list-style-type: none"> ▶ Check the customer-supplied fuse and have it replaced if necessary. |
| Unit electrical system is defective. | <ul style="list-style-type: none"> ▶ Notify a service centre authorised to carry out repairs. <ul style="list-style-type: none"> ↳ Chapter "Repairs" on page 34. |

Operation indicator LED on On/Off switch illuminates, but unit does not refrigerate (sufficiently)

| Cause | Action |
|---|---|
| Setpoint temperature is set too low. | <ul style="list-style-type: none"> ■ Set higher setpoint temperature. ↳ Section "Setting the setpoint temperature" on page 14. |
| Food inserted too warm into unit. | <ul style="list-style-type: none"> ■ Load the unit only with food which is sufficiently cooled. |
| Ventilation slits blocked. | <ul style="list-style-type: none"> ■ Remove objects between the castors on the underside of the unit. |
| High ambient temperature. | <ul style="list-style-type: none"> ■ Move unit to cooler surroundings. |
| Evaporator in unit covered in ice. | <ul style="list-style-type: none"> ■ Defrost evaporator in unit. ↳ Section "Starting defrost cycle manually" on page 16. |
| Seal on unit door defective. | <ul style="list-style-type: none"> ■ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| Temperature control is in an irregular condition. | <ul style="list-style-type: none"> ■ Switch off refrigeration briefly. ↳ Section "Switching refrigeration on and off" on page 13. ■ If the problem persists and the above-mentioned causes can be ruled out, notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| Refrigeration unit has failed. | <ul style="list-style-type: none"> ■ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |
| Unit electronic system is defective. | <ul style="list-style-type: none"> ■ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |

Corrosion of stainless steel parts

| Cause | Action |
|--------------------------|--|
| Incorrect handling/care. | <ul style="list-style-type: none"> ■ Remove areas of corrosion. ↳ Section "Removing areas of corrosion on stainless steel" on page 32. ■ Ensure proper handling/care. |

The unit has external damage

| Cause | Action |
|---|---|
| Damage during transport, change of location or other external influences. | <ul style="list-style-type: none"><li data-bbox="995 277 1469 376">▶ Remove unit from operation. ↳ Chapter "Shutting down" on page 24.<li data-bbox="995 389 1469 452">▶ Secure the unit from being started up accidentally.<li data-bbox="995 465 1469 564">▶ Notify a service centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 34. |

Cleaning and care

Stainless steel Resistance to corrosion

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

Damage to the passive layer caused by mechanical influences is automatically repaired when a sufficient amount of oxygen is present at the material surface.

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

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

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

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

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

☞ Do not use 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!

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

- Concentrated acids, halogens (chlorides, bromides, iodides) and their salts, and spices
- Acid vapours which, for example, develop when laying tiles
- Contact with other metal
- Contact with iron (e.g. steel wool, chips from lines, water containing iron)

Corrosion can also result under lime, grease, starch and protein layers due to a lack of air circulation.

- Avoid contact with concentrated acids, halogens and their salts, spices, foreign metal, iron or substances containing iron. Wipe with a cloth rinsed in clean water if necessary.
- Do not damage the surface of stainless steel, especially not with other metals.
- Regularly remove lime, grease, starch and protein coatings by cleaning.

The following cleaning agents may be used:

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

Cleaning agents for heavily soiled stainless-steel surfaces:

- Commercial stainless steel cleaning agents, e.g. BLANCOPOLISH

- Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

Synthetic surfaces

Caution!

Material damage!

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

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

- Do not use stainless steel cleaning or scouring agents.
 - Never use cleaning agents containing solvents.
-

The following cleaning agents may be used:

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

- Cleaning the unit** ✓ The unit is switched off
-

Caution!

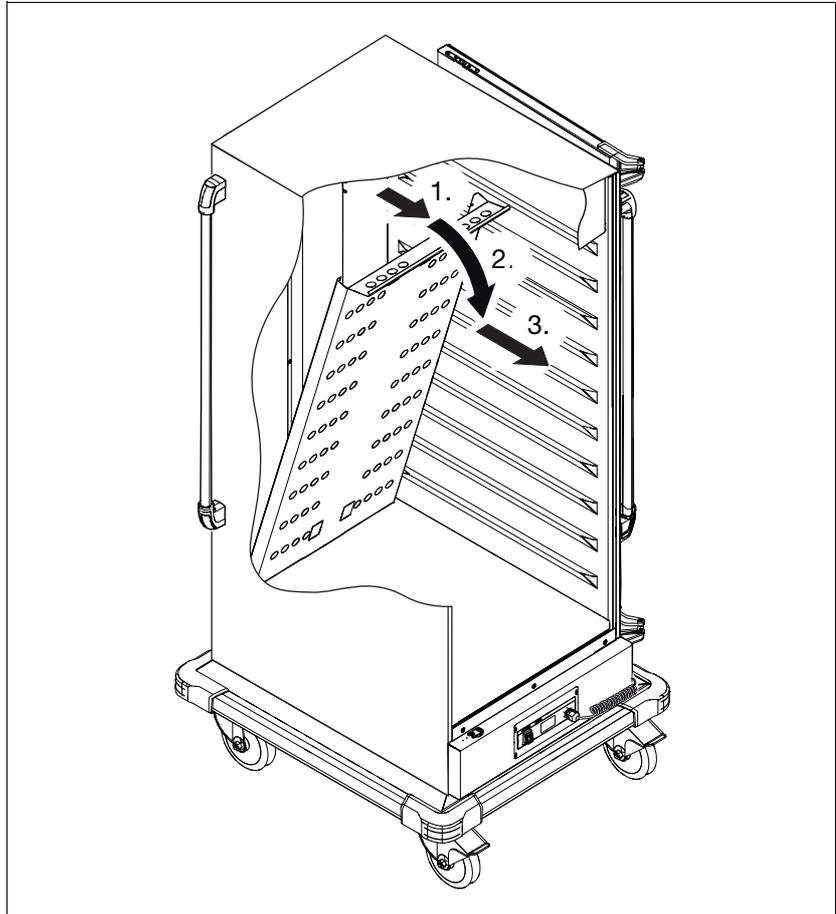
Danger of slipping!

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

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

Removing/installing the air baffle

- ☞ An air distribution baffle which can be removed for cleaning is attached to the rear wall in the unit interior.
- ✓ Unit door open
- Pull air distribution baffle up and out of the holder (1.) and tilt it forward diagonally (2.).
- Remove air distribution baffle forward (3) out of the unit.



- After cleaning the air baffle, replace it in reverse order and engage it into both holders.

Emptying condensation-water catch tray

- ☞ The unit features a condensation-water catch tray below the bumper rail on the back of the unit.
- ☞ Resulting condensation water is drained to the condensation-water catch tray.

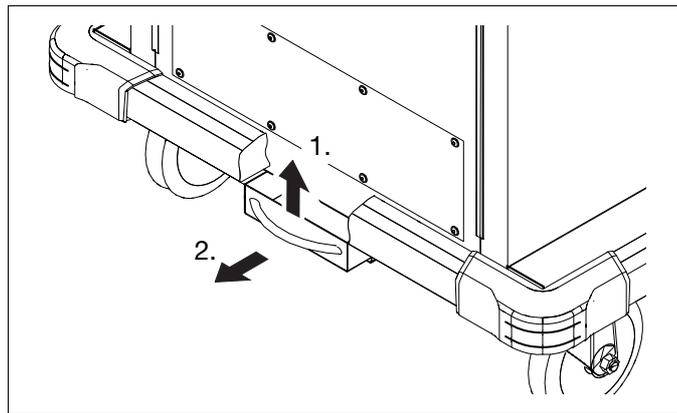
Caution!

Danger of slipping!

A danger of slipping exists if water overflows out of the condensation-water catch tray onto the floor.

- Empty condensation-water catch tray at least once daily, and several times daily in case of larger amounts of condensation water.
 - Wipe up any condensation water which reaches the floor.
-

- Lift condensation-water catch tray (1.) and pull it out of the guide (2.).



- Empty condensation-water catch tray.
- Push condensation-water catch tray into holder.

Removing areas of corrosion on stainless steel

New areas of corrosion

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

Older/more extensive areas of corrosion

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

☞ The cleaning measures for older and more 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 areas of corrosion can cause injuries and also caustic damage to objects (e.g. clothing). Contact with the eyes can cause irreparable vision impairment. In the worst case, total vision loss could result.

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

- Ensure that the mains plug is unplugged.
- Remove areas of corrosion with 2–3 % oxalic acid.
- Use 10 % nitric acid if cleaning with oxalic acid is unsuccessful.

Maintenance

- Having unit serviced regularly**  BLANCO recommends having regular maintenance performed on the unit by appropriately trained experts. Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- ▶ Have the unit regularly maintained by appropriately trained experts.
- Having refrigeration unit serviced regularly**  BLANCO recommends having the refrigeration unit serviced once a year by a specialist refrigeration company qualified for the refrigerant.
- Inspecting the 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, BLANCO-trained professional
 - External, BLANCO-trained customer service
 - BLANCO Service
- Checking castor brakes**  The castor brakes must be checked for effectiveness every time the unit is moved to a new location.
- ▶ Lock the castor brakes.
 - ▶ Try to move the unit (do not use force it!).
 - ▶ If the effectiveness of the brakes is not sufficient, have the defective castor(s) replaced immediately by one of the following:
 - In-house, BLANCO-trained professional
 - External, BLANCO-trained customer service
 - BLANCO Service
- Having the electrical safety reinspected periodically**
 - ▶ At least once every six months, have the unit reinspected for electrical safety by a professional electrician in accordance with the DIN VDE 0701–0702 series of standards.
- Inspecting the connection cable and mains plug**
 - ▶ At least once every six months, inspect the connection cable and mains plug for mechanical damage and signs of excessive deterioration in accordance with BGV A 3 or the corresponding national regulations.
- Having refrigeration system serviced regularly**
 - ▶ Have the refrigeration system serviced at least once a year by a specialist refrigeration company qualified for the refrigerant.
- Changing cooling parameters** **i** The cooling parameters of temperature regulation (e.g. switching hysteresis) can be modified or reset as required by a specialist refrigeration company. Information on setting the temperature regulation is contained in the separate operating instructions for the temperature control located in the document folder.
-  Instructions for temperature control
 - ▶ If necessary, have the cooling parameters modified by a specialist refrigeration company qualified for the refrigerant.

Repairs

Authorised persons

☞ Repairs may only be carried out by the following authorised service centres:

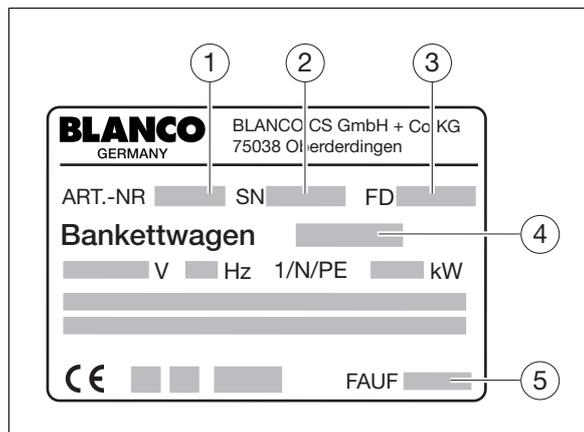
- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service
- For repairs to the refrigeration system: Specialist refrigeration company qualified for the refrigerant

Description of defect

In order to assess the problem, BLANCO Service requires the following information from the rating plates:

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

The rating plate is located on the rear wall of the unit.



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

Replacing components

☞ Defective components, including the power cable, may only be replaced by the following authorised service centres:

- In-house, BLANCO-trained professional
- External, BLANCO-trained customer service
- BLANCO Service
- For repairs to the refrigeration system: Specialist refrigeration company qualified for the refrigerant

- Spare parts** The following information is required when ordering spare parts:
- Designation of spare part
 - article number
 - Date of manufacture of the unit
 - Quantity
- ☞ See the Service Information System on the Internet (www.blanco.de).

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

Disposal

Disposing of the unit



i When disposing of old electrical or electronic appliances via regular municipal waste, a danger for the environment and for health may result due to specific contents of the appliances.

Therefore, the unit may not be disposed of via regular municipal waste disposal and instead must be separated and transported to disposal centre for electrical appliances (e.g. a specialised disposal firm).

As a notice of this fact, the unit has been designated with the symbol shown to the left according to the 2002/96/EC Directive, Appendix IV. In addition, further possible national regulations concerning disposal must be regarded.

i The unit contains refrigerant, which must not escape into the environment for environmental protection reasons.

- ▶ Have the refrigerant removed from the unit and disposed of by a specialist refrigeration company in accordance with the applicable statutory regulations.
- ▶ Render the unit unusable prior to disposal (e.g. by cutting off the mains plug).
- ▶ Transport the completely-drained unit to a disposal centre for electrical appliances (e.g. specialised disposal firm).

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

☞ Further information on disposal is available from the dealer or from BLANCO CS Service.

☞ Section "Address" on page 35.

Technical data

General data Dimensions and weights (approximate)

| Model | Length in mm | Width in mm | Height in mm | Empty weight in kg | Max. load weight in kg |
|----------|--------------|-------------|--------------|--------------------|------------------------|
| BW-UK 10 | 840 | 945 | 1920 | 180 | 200 |
| BW-UK 15 | 840 | 945 | 1920 | 180 | 200 |

Capacity of Gastronorm containers/grates

| Model | Number of Gastronorm containers | | | | Number of grates GR 2/1 |
|----------|---------------------------------|---------|--------|--------|-------------------------|
| | 2/1-100 | 1/1-100 | 2/1-65 | 1/1-65 | |
| BW-UK 10 | 10 | 20 | 10 | 20 | 9 |
| BW-UK 15 | 7 | 14 | 15 | 30 | 14 |

Temperature, compartment interior

Unit model with temperature range +2 °C to +8 °C

+2 °C to +8 °C, adjustable

Unit model with temperature range -10 °C to +8 °C

-10 °C to +8 °C, adjustable

Distance between support ledges

115 mm (BW-UK 10)

75 mm (BW-UK 15)

Load-bearing capacity

| Component | Permitted surface load in kg |
|-----------------|------------------------------|
| Top of the unit | 25 |

Electrical data Connected load

Voltage: 220 to 240 V, 50 Hz

Power (max.): 0.8 kW

Protection type

IP X4 (the unit is protected against splashed water in accordance with DIN EN 60529.)

Ordering information

| | | |
|---------------------------------|------------------|------------------|
| Banquet trolley BW-UK 10 | Article number: | 573 578, 373 204 |
| Banquet trolley BW-UK 15 | Article number: | 573 579, 373 204 |
| Operating Instructions | Document number: | 154 595 |

Accessories

| | | |
|---|------------------|---------------------|
| Gastronorm grates, GR 2/1 | Article numbers: | ↪ BLANCO price list |
| Gastronorm containers | Article numbers: | ↪ BLANCO price list |
| Cloches | Article numbers: | ↪ BLANCO price list |
| Plate carriers | Article numbers: | ↪ BLANCO price list |
| BLANCO microfibre cleaning cloth | Article number: | 126 999 |
| Stainless steel cleaning and care agent BLANCOPOLISH | Article number: | 511 895 |

Standards, guidelines, inspection seal

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

DIN 18867-6: Equipment for commercial kitchens – Mobile equipment – Part 5: Banquet trolley for refrigerated and frozen products.

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

DIN EN 60335-2-24: Safety of household and similar electrical appliances; Part 2-24: Special requirements for refrigeration/freezing units, ice cream and ice makers.

DIN EN 60335-2-89: Safety of household and similar electrical appliances; Part 2-89: Special requirements for commercial refrigeration/freezing units with built-in or separate condensing unit or motor compressor.

DIN EN 60529: Protection types provided by housings (IP code).

BGV A 3 (VBG 4): Accident prevention regulation: Electrical facilities and devices.

BGR 111 (ZH1/37): Professional association regulation: Working in kitchens.

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



CE designation: The unit is in compliance with the regulations 2006/42/EC "Directive of the European Parliament and of the Council for the alignment of legal provisions of member states concerning machines" and 2004/108/EC "Directive of the European Parliament and of the Council for the alignment of legal provisions of the member states concerning electromagnetic compatibility".



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EC – Declaration of Conformity

Manufacturer's name
and address:

BLANCO CS GmbH + Co KG
Flehinger Straße 59
75038 Oberderdingen
GERMANY

Product:

BLANCO Banquet Trolleys, Cooled

Type designation:

BW-UK 10 BW-UK 15

The designated product is in conformity with the European Directives:

2006/42/EC

Directive of the European Parliament and of the Council of 17 May 2006 on the approximation of the administrative regulations and laws of Member States relating to machinery.

2004/108/EC

Directive of the European Parliament and of the Council of 15 December 2004 on the approximation of the laws of Member States relating to electromagnetic compatibility.

If a product is modified without the coordination of the manufacturer, this declaration shall become invalid.

Person authorised to compile the technical file: Stefan Rastätter; BLANCO CS GmbH +Co KG Flehinger Straße 59; 75038 Oberderdingen; GERMANY

Oberderdingen, 18.5.2011

(Place, data)

i.v. Jakal

Jakal

i.v. Schmitt

Schmitt

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