

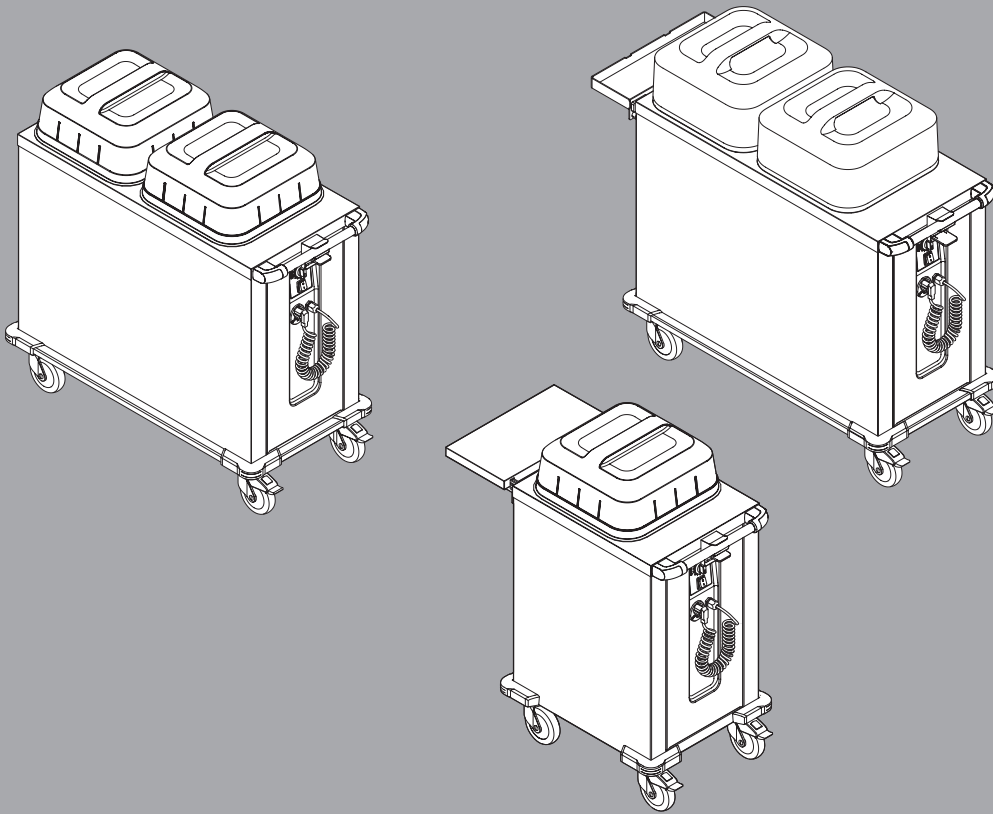


PLATE DISPENSER

TS-H1/H2

TS-UH1/UH2

TS-UH1 Kids/UH2 Kids

Translation of the original operating instructions

General information

Copyright	These instructions are protected by copyright. None of this information may be reproduced, distributed, used to the advantage of our competitors, or made accessible to third parties either completely or in part.
Technical changes	Subject to modifications due to technical improvements.
Product documentation	Translation of the original operating instructions. Target group: operating personnel, kitchen directors.
Typographical conventions	 Important note on special features or special cases.  Explanatory information in chapters or sections containing instructions.  Cross reference to a chapter, section or external document.  Requirement which must be fulfilled before the subsequent steps can be carried out.  Action or activity which must be carried out.

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.

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

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

Warning warns of possible serious bodily injury.

Danger warns of possible highly severe/fatal bodily injury.

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About this product

Scope of application The heated mobile plate dispenser is designed for the following applications:

- Storage/stocking up of dry dishes
- Provision/distribution of dishes
- Heating and temperature maintenance of dry dishes

The unit may only be used for drying dishes.

The unit must not be used to store, heat up or transport food.

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

The heated mobile plate dispenser 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).

It is forbidden to transport persons with or on the unit or its attachments. The unit may not be used as a substitute for a ladder or as climbing frame (for children). There is a danger of tipping.

The unit must not be used to transport or store dangerous or toxic substances/liquids.

Conditions of use **Environment**

The unit may be used when the ambient temperature is between +15 °C and +38 °C and at normal humidity (without condensation).

The unit has been developed for use up to 2000 m above sea level.

Instruction of third parties

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

Product features **General information**

The heated mobile plate dispenser is made of stainless steel. The stainless-steel surface is micro-polished.

The unit designation contains an abbreviation of the unit model. The first two letters designate the unit type ("TS" refers to **T**ellerspender = plate dispenser).

A hyphen is followed by additional features typical for the unit.

A unit with a type designation which contains -UH (e.g. TS-UH2 plate dispenser) is fitted with convection heating. A unit with a type designation which contains -H (e.g. TS-H1 plate dispenser) is fitted with static heating.

A device with the type designation Kids is made with a reduced cabinet height and does not have a temperature controller.

The unit is enclosed by a housing cover.

The stacking wells are covered with hooded covers. A retaining clip on the push handle is used to mount one EPP hooded cover or two PC hooded covers.

Operation

Stacked items are stacked on a stacking platform. The distribution height of the stacking platform can be set by hooking and unhooking springs.

The unit is equipped with four steering castors, two of which have castor brakes.

A safety push handle allows easy movement of the unit. Sturdy corner guards protect the unit from damage.

The temperature control is based on a mechanical capillary-tube thermostat. The desired setpoint temperature in the unit can be set continuously via a rotary knob below the push handle. The setting "7" corresponds to a temperature of about +60 °C.

The unit has an On/Off switch.

Overload protection prevents the unit from overheating.

The plate dispensers are suitable for menu plates with a diameter between 180 and 330 mm and square plates between 180 x 180 and 280 x 280 mm. The guide rods in the stacking well can be adjusted to the plate diameter.

The stacking well of the plate dispenser is equipped with 4 guide rods. The plate tube can be optionally equipped with 4 additional guide rods to hold smaller dishes or dishes of different shapes securely.

Cleaning

A model with a cleaning drawer is available as an option to simplify cleaning.

The stacking well can be removed for thorough cleaning.

Safety

General information

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

Safety precautions

Carefully read and observe the safety precautions in this chapter.

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

Warnings

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

Operating instructions

These operating instructions must be read carefully prior to commissioning.

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

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

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

Scope of application

The unit may only be used for the applications specified.

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

Conditions of use

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

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

Transport Upright transport position

Transport the unit in an upright position only.

Transport with a truck or delivery vehicle

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

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

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

Protective films

Pull off any protective films when unpacking the unit. Otherwise, a fire could occur.

Commissioning Adjusting guide rods

The guide rods must be correctly set to the size of plate being used. Otherwise there is a danger of the plate stack tipping and plates slipping through between the guide rods and being damaged.

The guide rods become hot during heating. Use protection such as pot holders or protective gloves when handling hot guide rods.

Distribution height of stacked items

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

The unit interior can become hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise there is a danger of the springs being loaded unevenly. Heavily loaded springs are subject to increased wear. The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

Location

Never operate the unit next to equipment which emits large amounts of steam, such as a dishwasher. 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.

Commissioning after storage

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 for the mains socket outlet.

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

The mains plug is only to be plugged in or unplugged when the unit is switched off. Otherwise, the unit's electrical system and the mains socket outlet may become damaged.

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

Warning signs

The following warning signs are mounted to the unit:

Warning sign	Meaning – Mounting position
	"Warning: hot surface" in compliance with DIN 4844-2

Replace any illegible, damaged or missing warning signs immediately.

Distribution height of stacked items

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

Stacked items which tip over can cause injuries. If the stacking platform is adjusted too low, the stacked items must be removed in an ergonomically unfavourable position.

The unit interior can become hot during heating. Before setting the distribution height of the stacked items, ensure that the unit interior has cooled down.

The springs for setting the distribution height of stacked items must be unhooked and hooked in symmetrically. Otherwise there is a danger of the springs being loaded unevenly. Heavily loaded springs are subject to increased wear. The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

The stacking well is not suitable for use outside the unit body.

Loading

Do not place synthetic dishes in the stacking unit. The stacking unit and/or the synthetic dishes can be damaged.

Plates with a diameter between 180 and 330 mm and square ones measuring between 180 x 180 and 280 x 280 mm may be used in the plate dispenser with 4 guide rods for each stacking well. If smaller plates are used, there is a danger of the plate stack tipping and plates slipping through between the guide rods and being damaged.

The same risk is present if the guide rods were not adapted to the diameter of the currently stacked plates. For this reason, the guide rods must be re-adapted to the new plate size each time the plate diameter is changed.

Load-bearing capacities

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

Loading of attached parts

Unit model with fold-down shelf

The fold-down shelf mounted on the short side is designed to store dishes and/or trays and may not be loaded with heavy objects.

The permissible surface load is 25 kg.

Sitting on the folding table is not permitted.

Unit model with mounting frame for GN container

The mounting frame attached to the short side is designed to hold one or more GN containers and may not be loaded with heavy objects.

The permissible surface load is 25 kg.

Sitting on the mounting frame is not permitted.

Hooded covers

If the unit is heated for a longer period without a hooded cover, a large amount of heat is lost. Always cover the unit with a hooded cover while heating. The hooded cover may only be removed briefly to insert or remove dishes.

Only screw the hooded cover upward out of the retaining clip during removal until it can easily be pulled forward out of the retaining clip.

Unit model with cleaning drawer

A large amount of heat is lost during heating if the cleaning drawer is missing. The cleaning drawer must therefore always be inserted during heating.

Hot unit parts and objects

The unit top and interior and the cleaning drawer (optional) and objects (dishes) in the unit become hot during operation (up to about +110 °C) and can cause burns.

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

Access to temperature control

If the unit is freely accessible to guests and unsupervised, it must be positioned in such a way that the temperature control cannot be adjusted by unauthorised persons. The unit side with the temperature control can be turned to a wall, for example.

Castor brakes

Always secure the unit from rolling away by applying the castor brakes. 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.

The unit should be pushed only, never pulled.

Always push the unit with two hands on the tube of the push handle. Depending on the weight of the unit, if you push it with just one hand it is possible you would not be able to apply the brakes quickly enough.

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

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

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

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

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

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

Shutting down Disconnecting the mains plug

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

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

Cleaning and care Mains plug

Switch the unit off and unplug the mains plug before cleaning. Water penetrating into the unit can cause a short-circuit. If this happens, there is a risk of electric shock.

Hygiene

You must comply with the specifications in Regulation (EC) no. 853/2004 and your national hygiene regulations.

Cleaning frequency

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

Cleaning methods

Use approved cleaning methods only.

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

General information on cleaning agents

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

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

Do not use scouring agents. Scouring agents scratch surfaces.

Cleaning agents for synthetic parts

Do not use scouring agents. Scouring agents scratch surfaces.

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

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

Hot unit parts and objects

The unit top, unit interior and any objects located inside (dishes) become hot during operation (risk of burns!).

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

Maintenance Periodical electrical safety inspection

Have a qualified electrician carry out a periodical electrical safety inspection at least once every six months in accordance with the DIN VDE 0702 series of standards.

Connection cable and mains plug

Check the connection cable and mains plug for mechanical damage and signs of excessive deterioration at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

Castor brakes

Check that castor brakes work effectively on a regular basis.

If brakes do not lock effectively, have the defective castor(s) replaced immediately by one of the service points listed under Repairs.

Repairs Authorised persons

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

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

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

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

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

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

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

Transport

Checking for/reporting transport damage

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

Scope of delivery

The scope of delivery contains the following as standard:

- Unit
- Retaining clip for hooded cover
- Operating instructions

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

Unpacking

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

Disposing of packaging material

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

Commissioning

Prerequisites for operation

- ✓ Unit has reached room temperature
- ✓ There are no signs of defects or visible damage to the unit
- ✓ The following settings carried out correctly and adapted to the new situation if necessary
- ✓ Any existing protective film is completely removed

Initial start-up

- ☞ The insulation material may emit slight fumes or faint odours as it becomes hot on initial start-up. For this reason, we recommend heating the unit empty for approx. 2 hours before the initial use.
- ✓ The unit is switched off



Caution!

Damage to the unit's electrical system.

The unit's electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.

-
- Ensure that no objects which are sensitive to heat are located inside the unit or on the unit top.
 - Connect the mains plug to the socket outlet.
 - Switch on unit with the On/Off switch.

The operation indicator illuminates.

- Set rotary knob to the highest level.
- Heat unit approx. 2 hours.
- Switch off unit with the On/Off switch.

The operation indicator goes out.

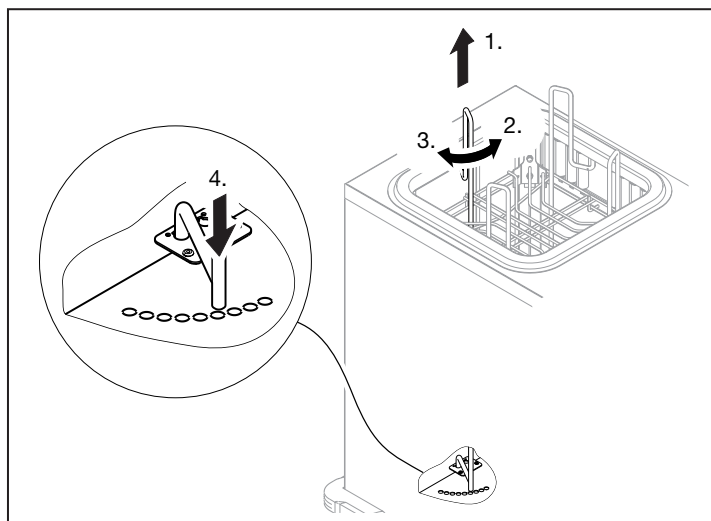
- Clean the unit after it cools down.

☞ Chapter "Cleaning and Care"

Adjusting guide rods to the plate diameter

- ① The plate dispenser guide rods can be adjusted to the specific diameter of the plates used. We recommend using the plates to be used to test which setting range is most suitable.

- Pull the guide rod upward (1.).



- Turn the guide rod toward the centre of the tube (2.) if the diameter is to be reduced
– or –
Turn the guide rod toward the housing cover (3.) if the diameter is to be increased.
- Lower the guide rod (4.) and insert it in the corresponding guide hole in the unit bottom.
- Lock the guide rod's transport securing device

Testing distribution height of stacked items

- ① The distribution height of stacked items is adjusted using springs, which are used to mount the stacking platform at the top of the unit housing.
- ① Individual springs can be hooked/unhooked to adjust the distribution height of stacked items if necessary.
- ① The unit is supplied from the factory with fully hooked springs. We recommend testing the distribution height of stacked items using this spring setting and making adjustments if necessary.
- ☞ If a different type of stacked item is to be stacked at a later time and it is necessary to change the distribution height of stacked items, either unhooked springs must be hooked in or additional springs unhooked.
- ☞ The distribution height of stacked items is correctly adjusted when the top plate is positioned above the unit cover.
- Place 11 plates on the stacking platform.
- If the top plate does not extend above the upper side of the unit or several plates extend above the upper side of the unit, remove all plates and change the spring setting.
- ☞ Section "Setting the distribution height of stacked items"
- Retest the distribution height of stacked items after changing the spring setting.
- If necessary, repeat the spring setting change and testing of the distribution height of stacked items until the correct setting is achieved.

Setting the distribution height of stacked items

- ❗ Individual springs are hooked and unhooked to adjust the distribution height of stacked items.
- ❗ The unit is supplied from the factory with fully hooked springs.
- ☞ The following always applies to setting the distribution height of stacked items:
 - The springs must be unhooked and hooked in symmetrically.
 - The springs must be unhooked from the inside outward; i.e. start with the central spring when unhooking the springs.
 - The number of springs hooked into both setting sides may differ by a maximum of 1 spring.



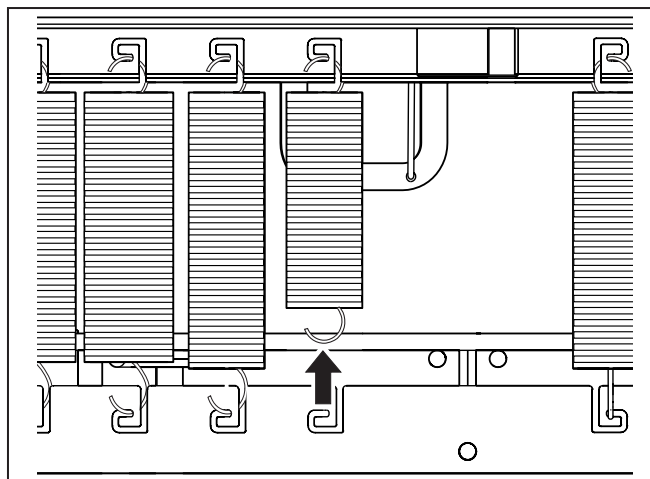
Caution!

Sharp spring end.

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

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

- ☞ If a different type of stacked item is to be stacked at a later time and it is necessary to change the distribution height of stacked items, either unhooked springs must be hooked in or additional springs unhooked.
- Ensure that the unit interior has cooled down.
- Completely remove the stacked items.
- On the lower attachment section, hook in or unhook one of the inside springs at each of the two opposite setting sides.



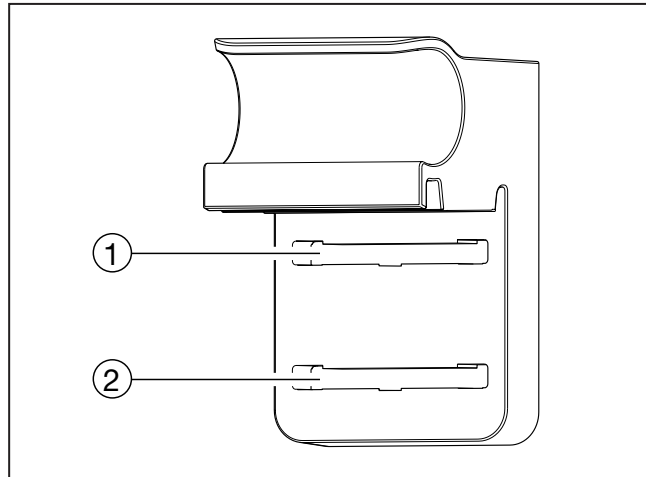
- Test distribution height of stacked items and hook in or unhook additional springs if necessary.

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Mounting retaining clip for hooded cover

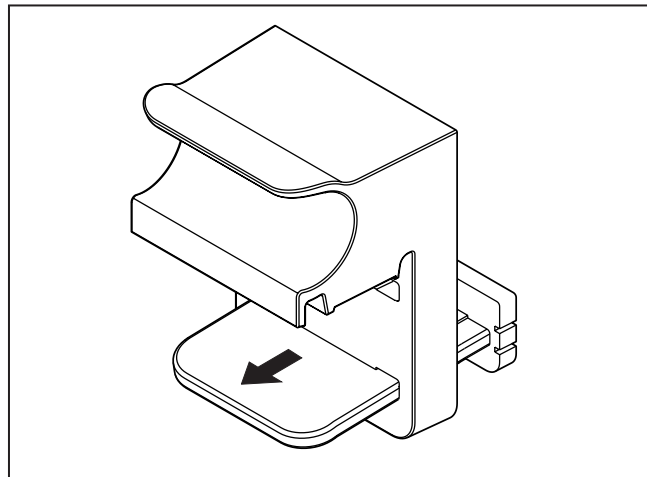
Assemble retaining clip

☞ Depending on the position of the retaining tongue, the retaining clip is used to mount two PC hooded covers or one EPP hooded cover.



- (1) Position for mounting PC hooded covers
- (2) Position for mounting EPP hooded cover

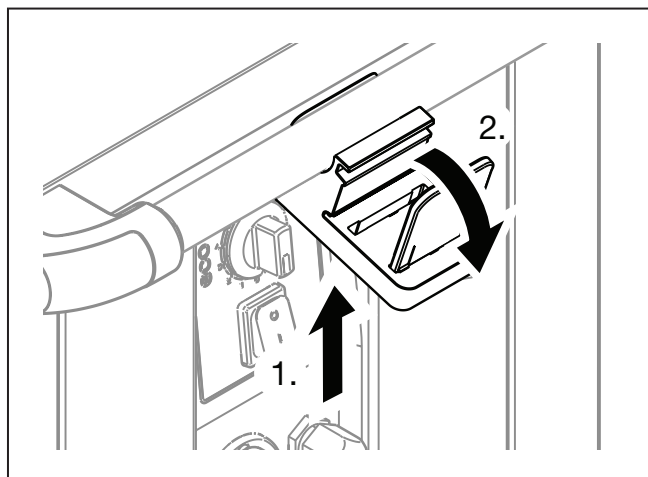
► Slide the retaining tongue into the desired mounting from behind until it will go no further.



The retaining tongue noticeably engages in the base body of the retaining clip.

Mount retaining clip

- Slide the retaining clip over the tube of the push handle from below (1.) until it engages.



- Turn the retaining clip downward as far as possible (2.).

Connecting unit

- ✓ Unit is switched off



Caution!

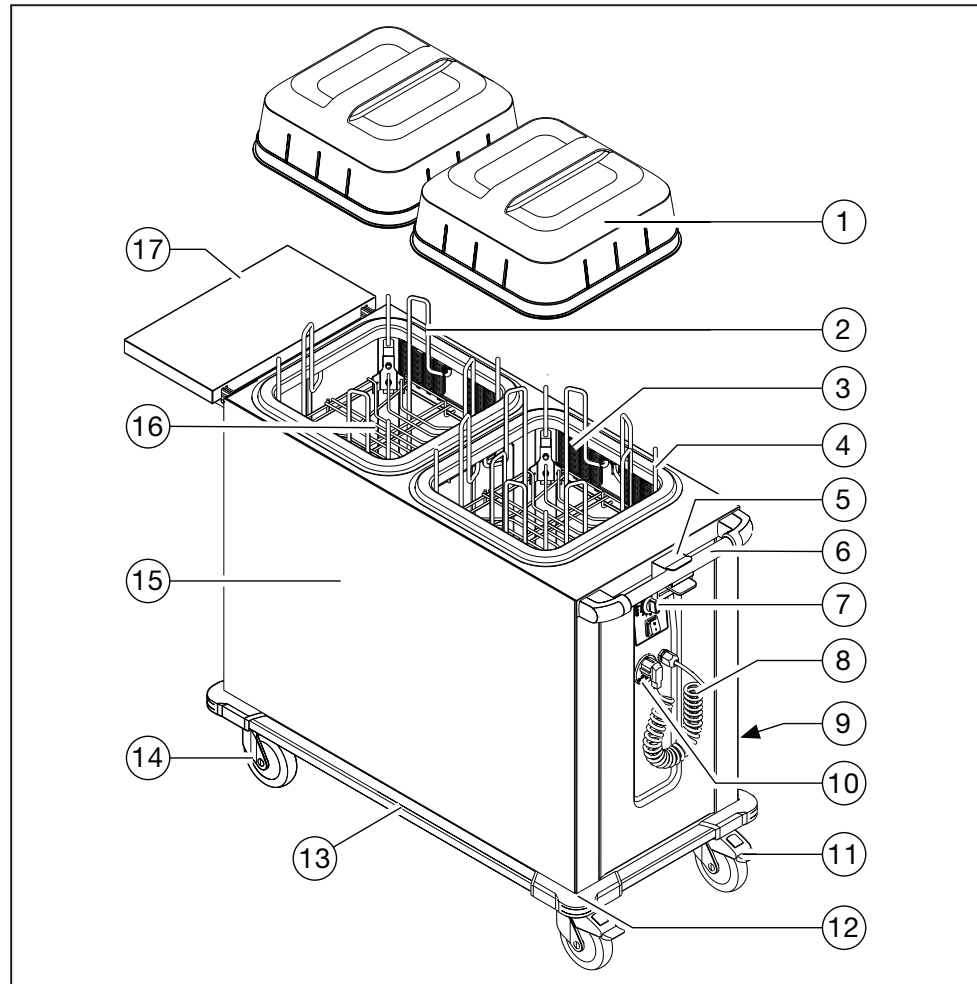
Damage to the unit's electrical system.

The unit's electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting, make sure that the mains voltage and mains frequency on the rating plate correspond with those for the mains socket outlet.
- Ensure that all protective films have been removed from the unit interior and exterior.
- Ensure that no objects which are sensitive to heat are located inside the unit.
- Connect the mains plug to the socket outlet.

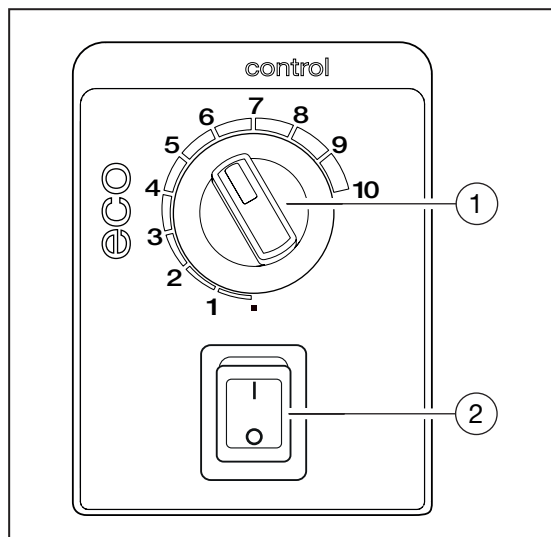
Operation

Unit overview



- (1) Hooded cover
- (2) Plate guide rod
- (3) Springs used for setting the distribution height of stacked items
- (4) Refilling signal (optional)
- (5) Retaining clip for hooded cover
- (6) Push handle
- (7) Operating panel with switch and temperature-control
- (8) Mains cable
- (9) Cleaning drawer (optional)
- (10) Mains plug retainer
- (11) Steering castor with castor brakes
- (12) Corner guard
- (13) All-round bumper rail (optional)
- (14) Steering castor without castor brake
- (15) Powder-coated (optional)
- (16) Stacking platform
- (17) Fold-down shelf (optional)

Operating controls— overview



- (1) Rotary knob for setting the setpoint temperature in the unit (not present in the Kids version)
- (2) On/Off switch with operation indicator

- ☞ The unit's desired setpoint temperature can be set continuously using the rotary knob. The setting "7" corresponds to a setpoint temperature of around +60 °C for dishes.
- ☞ The WS-UH2 plate dispenser does not have a rotary knob to set the unit's setpoint temperature. The unit has a permanently preset setpoint temperature of around +140 °C.

Applications – overview

A distinction is made between the following three uses:

Kitchen area, operation with operating personnel

If the unit is used in a kitchen with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +60 °C, the operating personnel must perform suitable safety measures to ensure that no damage arises. To prevent burns, protection (e.g. with hot pads or protective gloves) must be used when handling the hot unit top and hot dishes.

Public area, operation and operating personnel

If the unit is used in a public area with operating personnel, there are no limitations on the temperature setting except the following:

When the temperature in the unit climbs above +60 °C, the operating personnel must perform suitable safety measures to ensure that no damage arises. To prevent burns, protection (e.g. with hot pads or protective gloves) must be used when handling the hot unit top and hot dishes.

If protective measures must be disregarded for aesthetic reasons, the temperature in the unit may not exceed +60 °C.

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

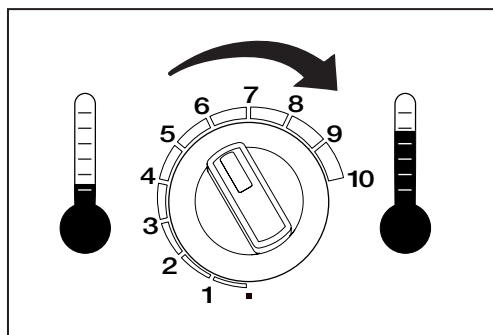
Public area, self-service by guests

If the unit is used in a public area and guests can take dishes themselves, the temperature in the unit interior may not exceed +60 °C.

In addition, the unit must be positioned in such a way that the temperature control cannot be adjusted by unauthorised persons. The unit side with the temperature control can be turned to a wall, for example.

Setting the setpoint temperature

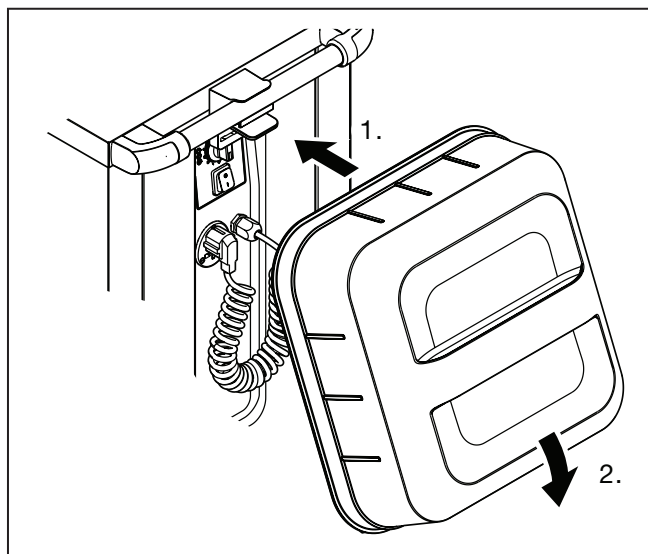
- ☞ The setpoint temperature of 60 °C must not be exceeded if the unit is freely accessible to guests. The temperature must be set at such a level that diners will not burn their fingers on dishes or the top of the unit. B.PRO recommends carefully testing the temperature with your hand about 45 minutes after switching on and adjusting the temperature setting if necessary.
- ☞ If guests can take dishes themselves, the unit must be positioned in such a way that unauthorised persons are not able to adjust the temperature control. The unit side with the temperature control can be turned to a wall, for example.
- Set rotary knob to the desired level.



Hooking hooded cover into retaining clip

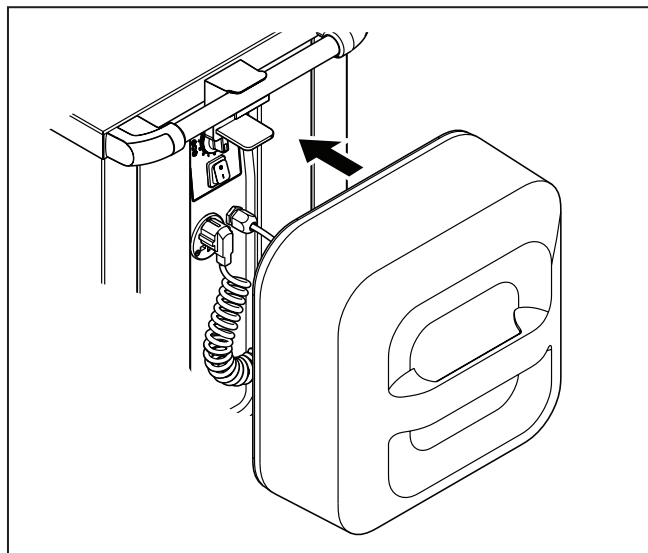
Place PC hooded cover in retaining clip

- ☞ The retaining clip can hold up to two PC hooded covers.



- Slide in the hooded cover between the retaining clip base body and the retaining tongue (1.) at an angle and lower it into place (2.).

Lay EPP hooded cover in retaining clip



- Slide in hooded cover between retaining clip base body and retaining tongue.

Loading the unit

- ☞ A great deal of heat is wasted if the unit is heated without closing the hooded cover. Always cover the unit with the hooded cover during heating. Only open the unit briefly to insert or remove dishes.
- ☞ Do not place synthetic dishes in the stacking unit. The stacking unit and/or the synthetic dishes can be damaged.
- ☞ The upper weight limits specified in the technical data may not be exceeded when loading.
- ✓ Distribution height of stacked items set correctly
- ✓ Guide rods adapted to the current plate diameter
- Load stacking unit with plates.
- Cover the stacking unit with hooded cover.

Removing hooded cover from retaining clip



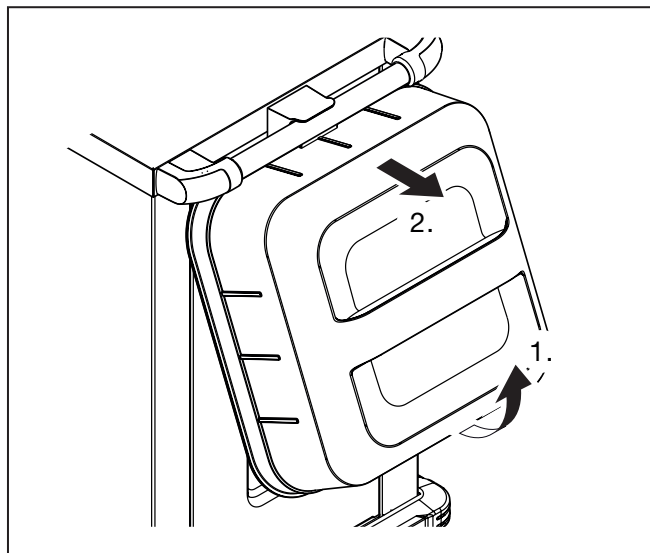
Caution!

Damage to the hooded cover.

The hooded cover can be damaged if it is turned too far upward when removing it from the retaining clip.

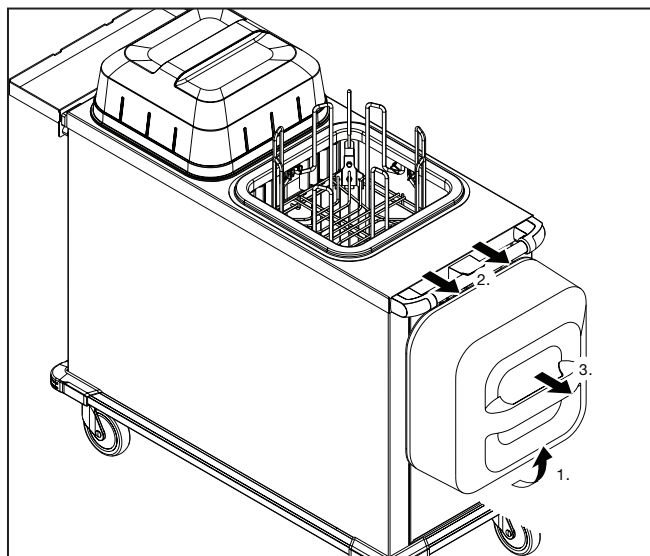
- Only screw the hooded cover upward out of the retaining clip during removal until it can easily be pulled forward out of the retaining clip.

Remove PC hooded cover from retaining clip



- Turn hooded cover slightly upward at bottom (1.) and take out of retaining clip toward front (2).

Lay EPP hooded cover in retaining clip



- Turn hooded cover slightly upward at bottom (1.), slide out of retaining clip from rear at top (2.) and take out toward front (3).

Folding fold-down shelf up/down

Unit model with fold-down shelf

☞ A fold-down shelf is mounted on the short side of the unit opposite the push handle.



Warning!

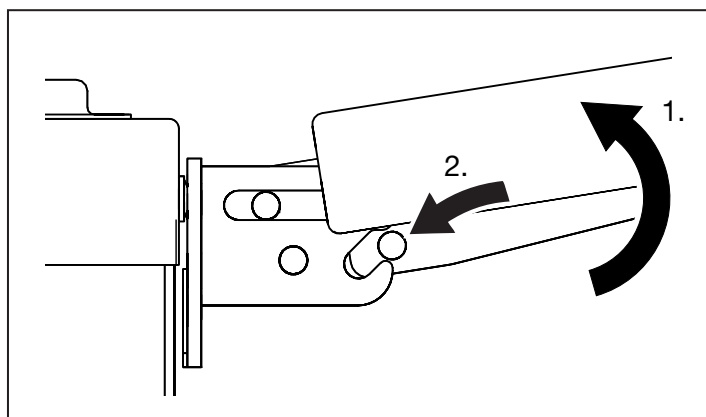
Danger from overloading.

Overloading can lead to the fold-down shelf folding down suddenly. Objects placed on it can result in damage and/or injuries by falling down.

- Load the fold-down shelf with a maximum surface load of 25 kg.

Folding up fold-down shelf

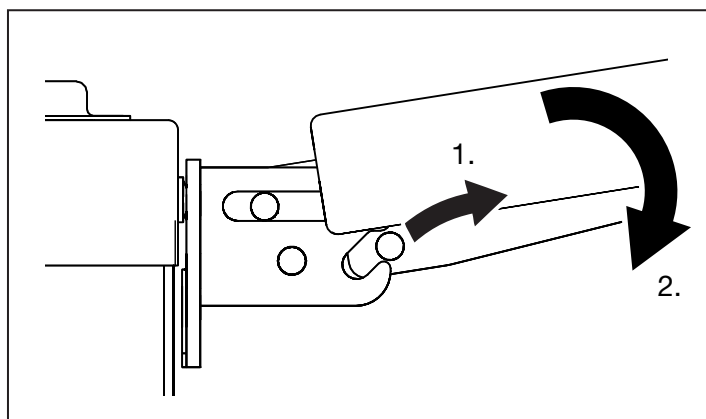
- Lift the fold-down shelf somewhat (approx. 30°) until it is above the horizontal (1.).



- Allow the fold-down shelf to glide downward toward the unit at an angle (2.) and allow it to engage in both locks.
- Check once more to ensure that the holder is properly latched in the two locks and correct if necessary.

Folding down fold-down shelf

- Now pull the fold-down shelf away from the unit at an angle (1.) until the two locks disengage.



- Fold the fold-down shelf downward (2.).

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Moving unit to a new location

Change of location

- ☞ Special precautions must be taken if the route includes uneven surfaces.
- ☞ Section "Traversing ramps, recesses, inclined surfaces"
- ✓ No objects and/or people or animals on the top of the unit or in the unit interior
- ✓ Mains plug unplugged and inserted in mains plug retainer
- ✓ 2 people

Unit model with fold-down shelf

- ✓ The fold-down shelf is now folded down
-

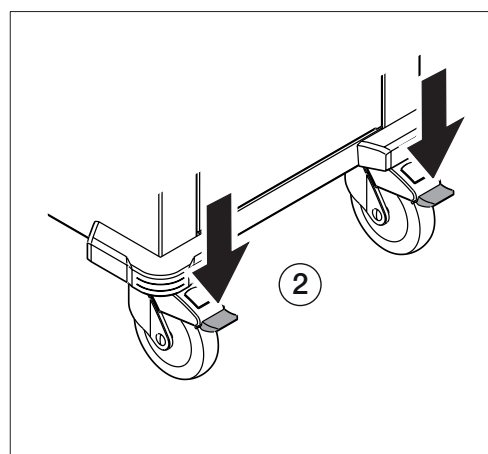
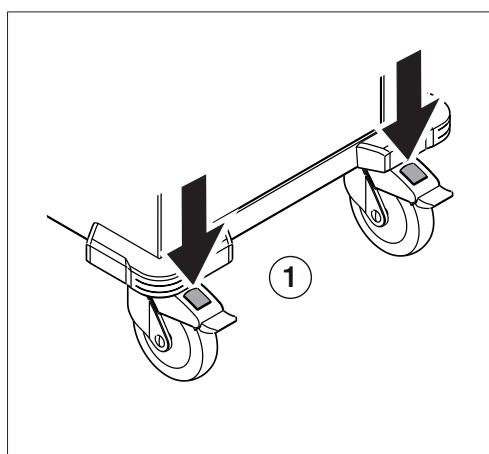


Caution!

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 put your foot between the castor brake and the castor or unit panelling.
-



- Release the castor brakes (1).
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock castor brakes (2).
- If necessary:
Plug in mains plug and switch unit on again.

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

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 sloped surfaces.
- ✓ Two people



Warning!

Risk of unit tipping over.

The unit can tip over when traversing a sloped surface.

- Never move the unit across a surface such as a ramp with an incline $>10^\circ$.
- Adjust the guide rods so that the distance to the stacked items is as short as possible.



Warning!

The unit can swerve to the side.

The unit can swerve to the side on sloped surfaces.

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



Caution!

Top of unit is hot.

The unit top is hot immediately after operation. If the unit is being pushed by two people and one of them touches the unit top with his/her hands, they can be burned.

- Always wear gloves while touching the hot unit top when pushing the unit.

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

Heating dishes and keeping them warm

- ✓ Unit loaded
- ✓ Unit covered with hooded cover
- ✓ The unit is switched off
- ✓ The optionally available cleaning drawer is inserted

- Ensure that no objects which are sensitive to heat are located in the unit.
- Connect the mains plug to the socket outlet.
- Switch on unit with the On/Off switch.

The operation indicator illuminates.

- Change the setpoint temperature if necessary.

☞ Section "Setting the setpoint temperature"

Unit model with static heating

- Heat dishes for 150 minutes.
-

Unit model with convection heating

- Heat dishes for 120 minutes.
 - Maintain the temperature of the dishes as long as desired with the unit switched on.
-

Removing dishes

- ☞ If guests can take dishes themselves, the unit must be positioned in such a way that unauthorised persons are not able to adjust the temperature control. The unit side with the temperature control can be turned to a wall, for example.
-



Warning!

Unit top, interior and dishes are hot.

While heating, the unit top, interior and dishes become hot and can cause burns.

- Protection (e.g. with pot holders or protective gloves) must be used when handling hot objects.
-
- Remove hooded cover (if there is one)
 - Remove dishes as needed.

Additional information for use in schools and daycare centres

Scope of application Additional potential hazards are posed due to children/young people coming into contact with this product. This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

General information and special dangers

Application The unit may only be used for applications specified in the respective operating instructions.

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

Power supply The use of an electrically operated unit results in an increased supervisory obligation for the supervisor. The unit may NOT be supplied with power without supervision.

B.PRO recommends:

Operate the unit on socket outlets which can be disconnected at a main or central switch.

This main or central switch must be installed outside the reach of children.

Avoid subjecting the mains connection cable to tensile strength.

This same applies when using a helix cord.

Improper use as a toy It is NOT permitted to climb or clamber on the unit. Children should not be allowed to touch or fiddle with the unit either.

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

Dangers of improper use If the unit is misused as described above, the unit may tip over, causing a hazard or possible injury. Such action may cause injury to limbs.

Hot surfaces The device heats the interior to 44 °C. This prevents a critical temperature range on the exterior of the device, which could cause burns if in contact for a longer period.

Temperature control Temperature control is omitted in devices of the Kids version.

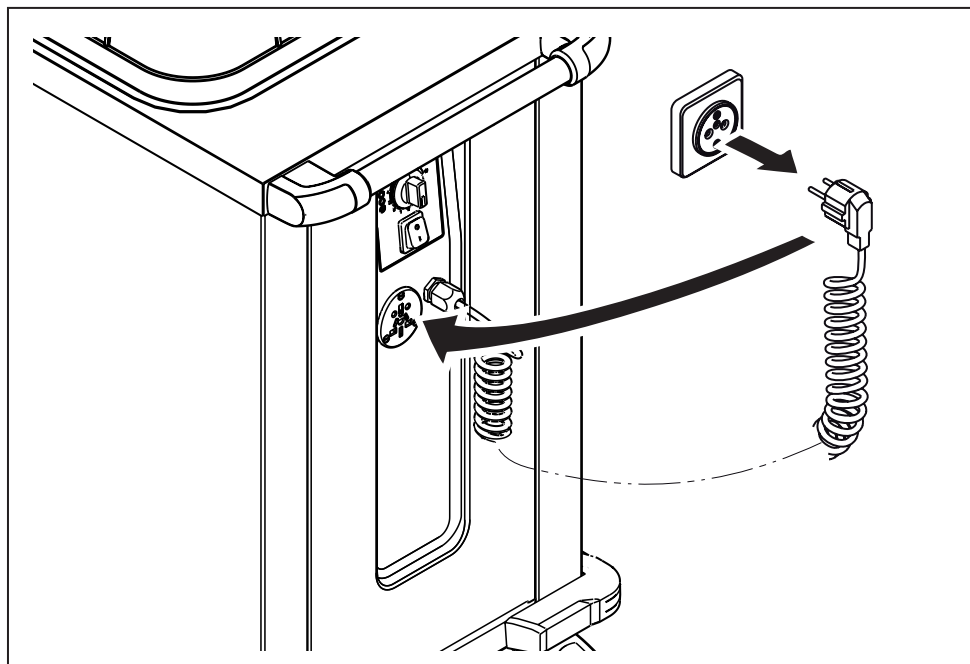
Shutting down

Shutting unit down

- Switching off unit with the On/Off switch.

The operation indicator goes out.

- Unplug the mains plug and insert it into the mains plug retainer.



Troubleshooting

Operation indicator does not illuminate

Cause	Measure
Mains plug is unplugged.	► Connect the mains plug to the socket outlet.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	► Have a centre authorised to carry out repairs replace the mains cable. ↳ Chapter "Repairs"
Customer-supplied fuse (building fuse) is defective.	► Check customer-supplied fuse and replace if necessary.
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs"

Operation indicator lit, but dishes are not heated/kept warm sufficiently

Cause	Measure
Temperature setting set too low.	► Set a higher temperature. ↳ Chapter "Setting the setpoint temperature"
Unit not covered with hooded cover.	► Cover unit with hooded cover.
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs"

Operation indicator lit, but unit interior remains cold

Cause	Measure
Overload protection has been triggered.	► Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs"
Unit electrical system is defective.	► Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs"

The unit always heats at the maximum temperature, regardless of the control setting

Cause	Measure
Temperature control is defective.	► Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs"

Plates are too large or small for the stacking well

Cause	Measure
Guide rods not set correctly.	► Adapt guide rods to the plate diameter. ↳ Section "Adjusting guide rods to the plate diameter"
Plate size is not suitable for the stacking unit.	None.

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Corrosion of stainless steel parts

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

The unit has external damage

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

Cleaning and Care

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

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

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

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

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

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

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

B.PRO recommends:

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

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

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

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

- ☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- ☞ Do not use integrated heating systems to dry surfaces under any circumstances.

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

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

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

- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid, chlorine bleaches or similar.

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

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

Cleaning agents which are not suitable for powder-coated unit parts and synthetic and glass parts include:

- Stainless steel cleaning agents or other abrasive cleaning agents
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid, chlorine bleaches or similar

- Cleaning unit**
- ✓ Unit is switched off
 - ✓ No external equipment connected
 - ✓ Mains plug disconnected from the socket outlet
 - ✓ Unit interior and exterior cooled



Warning!

Water penetrating into the housing.

Water may penetrate into the housing when cleaning the connected unit and can cause a short circuit or an electric shock.

- Switch off unit with the On/Off switch.
 - Pull out the mains plug to disconnect the unit from the power supply.
 - Insert it into the mains plug retainer.
-

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

B.PRO recommends:

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

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

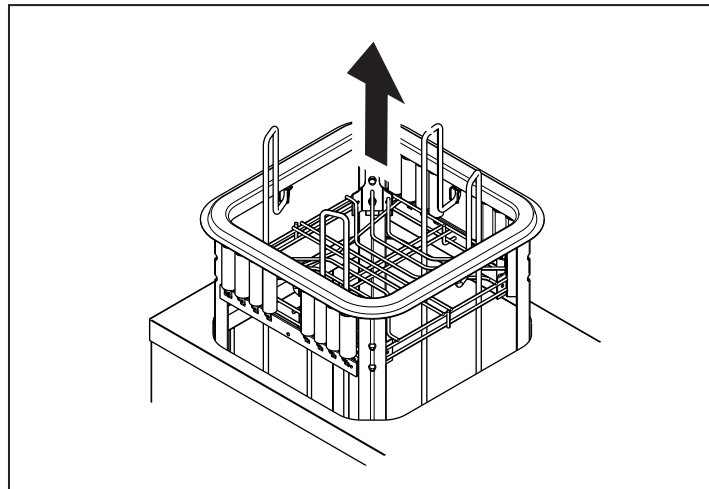
■ You must thoroughly rinse the surface with clean water and dry after every use.

Removing/installing plate stacking well

✓ The stacking well can be removed for thorough cleaning

Removing stacking well

■ Grasp stacking well with both hands inside well at two opposite sides and lift out of unit.



Installing stacking well

☞ The stacking well can be installed both with the springs facing the push handle and facing the long side of the unit. It can be inserted and removed more easily if the springs are oriented parallel to the long side of the unit.

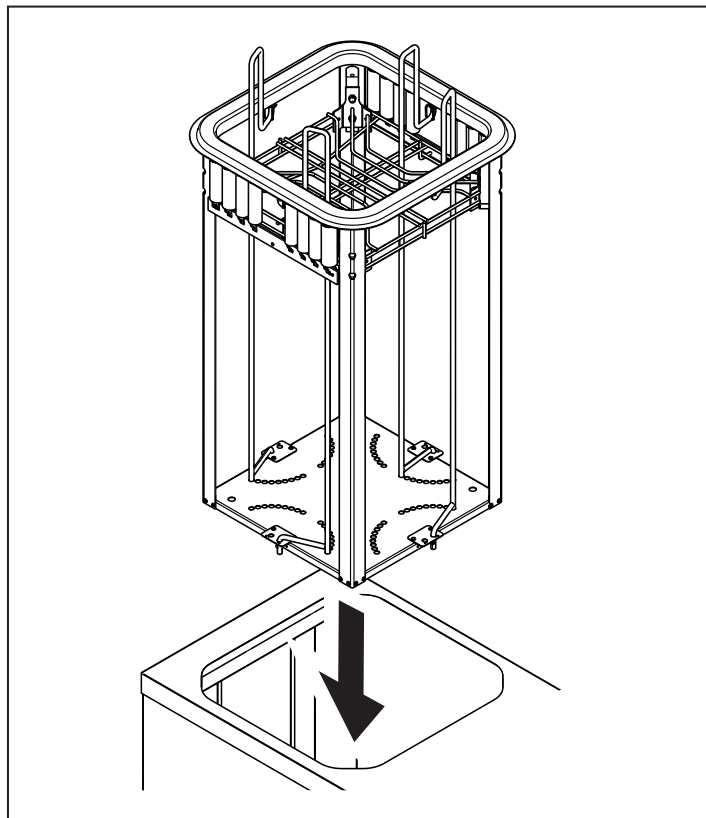


Caution!

Danger of crushing due to trapped hands.

If the stacking well is held outside on the stacking well flange when inserting in the unit body, there is a danger of fingers becoming trapped and injured when lowering the well.

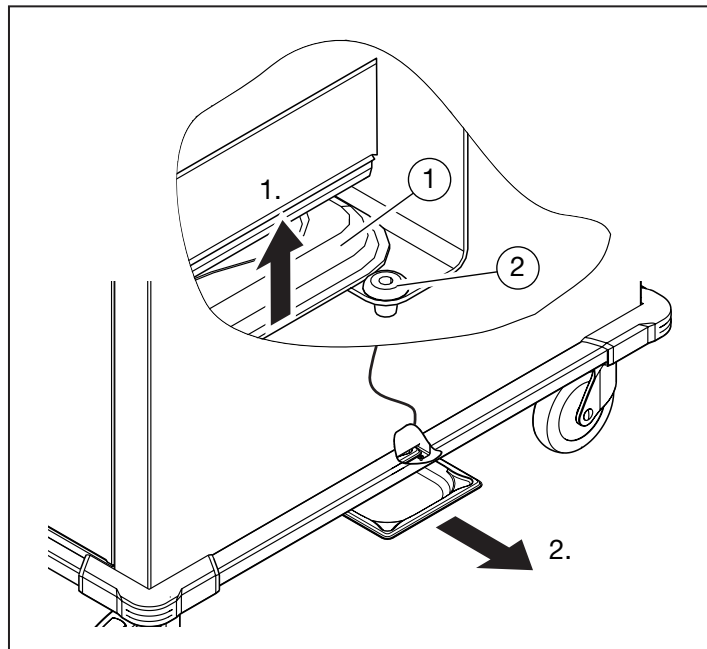
- To insert the stacking well, always grasp in the stacking well with both hands.
-
- Grasp the stacking well inside the well with both hands at two opposite sides and lift it until the stacking well is located above the upper side of the unit.
 - Carefully lower the stacking well into the opening in the unit body.



Cleaning cleaning drawers

Unit model with cleaning drawer

- ❗ The cleaning drawer is located on the underside of the unit and is held by 2 guides. Removing it facilitates the cleaning of the unit bottom.
 - ☞ The cleaning drawer can be removed from the right-hand long side of the unit seen in the pushing direction.
 - ☞ Both guide rails are each provided with a pull-out stop which prevents the cleaning drawer from slipping out accidentally.
- Lift the cleaning drawer (1) slightly at the front (1.) until the lower edge of the contact surface is located above the pull-out stop (2).



- Pull out the cleaning drawer (2).
- Clean the cleaning drawer with the cleaning methods and cleaning agents described above.
- Slide the cleaning drawer into the guide as far as possible after cleaning.

Maintenance

Having unit regularly maintained

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



Warning!

Live components.

Live components may cause an electric shock if touched during maintenance work or when replacing parts on the connected unit.

- Switch off unit with the On/Off switch.
 - Pull out the mains plug to disconnect the unit from the power supply.
 - Insert it into the mains plug retainer.
-

Checking castor brakes

- ☞ The castor brakes must be checked to ensure that they are effective every time the unit is moved to a new location.
- Lock castor brakes.
 - Try to move the unit (do not use force!).
 - If brakes do not lock effectively, have the defective castor(s) replaced immediately by one of the service points listed under Repairs.

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 at least once every six months in accordance with DGUV Regulation 3 (formerly BGV A3) or equivalent national regulations.

Repairs

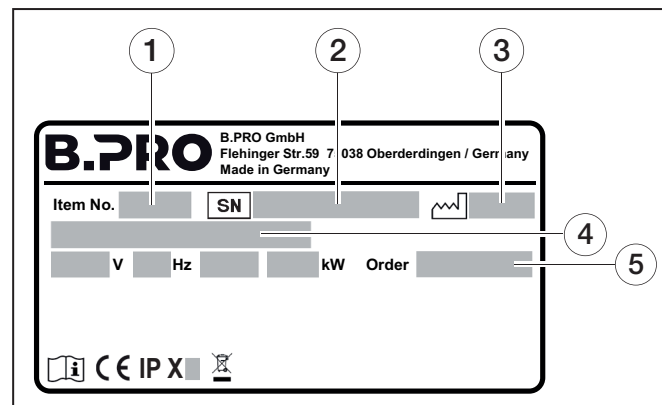
Authorised persons

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

Fault description

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

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



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

Replacing components

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

Spare parts

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

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

Disposal

Disposing of unit



❗ When disposing of old electrical or electronic appliances in regular municipal waste, specific contents in the unit may pose a hazard to the environment and people's health. 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 bears the symbol on the left to indicate such contents in compliance with EN 50419 – Marking of electrical and electronic equipment in accordance with Article 15(2) of Directive 2012/19/EU (WEEE). You must also take into account other possible national regulations concerning disposal.

- Render the unit unusable prior to disposal (e.g. by cutting off the mains plug).
- Turn the unit over to a recycling centre or electrical refuse collection site.

- ☞ The device can be returned free of charge to B.PRO.
- ☞ You must not dispose of this product with other commercial waste.
- ☞ You can obtain further information on disposal from your dealer or from B.PRO's Service Department.
- ☞ Chapter "Address"

Technical data

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

General data Dimensions and weight (approximate)

Model	Exterior dimensions in mm (L x W x H), including plate guide rods	Exterior dimensions in mm (L x W x H), including EPP hooded cover
TS-H1	680 x 520 x 1030	680 x 520 x 1120
TS-H2	1075 x 520 x 1030	1075 x 520 x 1120
TS-UH1	680 x 520 x 1030	680 x 520 x 1120
TS-UH2	1115 x 520 x 1030	1115 x 520 x 1120
TS-UH1 Kids	680 x 520 x 880	680 x 520 x 970
TS-UH2 Kids	1115 x 520 x 880	1115 x 520 x 970

Model	Clear dimension in mm	Empty weight in kg
TS-H1	Ø: 180 to 330 □: 180 x 180 to 280 x 280	45
TS-H2	Ø: 180 to 330 □: 180 x 180 to 280 x 280	70
TS-UH1	Ø: 180 to 330 □: 180 x 180 to 280 x 280	41
TS-UH2	Ø: 180 to 330 □: 180 x 180 to 280 x 280	75
TS-UH1 Kids	Ø: 180 to 330 □: 180 x 180 to 280 x 280	38
TS-UH2 Kids	Ø: 180 to 330 □: 180 x 180 to 280 x 280	70

Unit model with attached parts

Component/accessory part	Exterior dimensions in mm (L)	Empty weight in kg	Surface load in kg
Supporting frame for GN containers	+160	+2	+25
Fold-down shelf	+300	+5	+25

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Capacity/load (approx.)

Model	Capacity/inside dimensions in mm (depending on the dishes used)	Stacking height in mm (with/without hooded cover)	Max. load in kg
TS-H1	40-85 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	80
TS-H2	80-170 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	160
TS-UH1	40-85 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	80
TS-UH2	80-170 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	160
TS-UH1 Kids	30-60 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	650/635	65
TS-UH2 Kids	60-120 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	650/635	130

Temperature range (unit interior)

+30 °C to +110 °C

+30 °C to +44 °C for Kids models

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Electrical data **Connected loads**

Model	Voltage	Output (maximum)
TS-H1	220 to 240 V ~, 50 to 60 Hz	0,9 kW
TS-H2	220 to 240 V ~, 50 to 60 Hz	1,2 kW
TS-UH1	220 to 240 V ~, 50 to 60 Hz	1,5 kW
TS-UH2	220 to 240 V ~, 50 to 60 Hz	1,5 kW
TS-UH1 Kids	220 to 240 V ~, 50 to 60 Hz	1,5 kW
TS-UH2 Kids	220 to 240 V ~, 50 to 60 Hz	1,5 kW

Protection type

IP X 5 (the unit is protected against sprayed water in accordance with DIN EN 60529.)

Environment **Ambient conditions – operation**

Temperature: –15 °C to +38 °C
Relative humidity: without condensation

Ambient conditions – storage, transport

Temperature: –10 °C to +38 °C
Relative humidity: without condensation

Emissions

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

Materials

Unit body: Stainless steel, powder-coated stainless steel panel,
polyamide, polyethylene
PC hooded cover: Polycarbonate
EPP hooded cover
(optional for TS-H1/2): Polypropylene
Guide rods: Synthetic-coated steel

Ordering information

TS-H1		
plate dispenser	Article number	374 291, 573 775
TS-H2		
plate dispenser	Article number	374 294, 573 778
TS-UH1		
plate dispenser	Article number	392 454, 575 626
TS-UH2		
plate dispenser	Article number	374 295, 573 779
TS-UH1 Kids		
plate dispenser	Article number	392 519, 575 627
TS-UH2 Kids		
plate dispenser	Article number	392 519, 575 627
Operating instructions	Document number:	154 630

Accessories

PC hooded cover for		
plate dispenser	Article number	573 771
EPP hooded cover for		
plate dispenser	Article number	573 767
GN container for hanging in		
GN hanging frame	Article number	See B.PRO price list
B.PRO microfibre		
cleaning cloth	Article number	126 999
DeepClean Stainless		
Steel cleaning and care		
agent	Article number	511 895

Standards, guidelines, rules, regulations

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

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



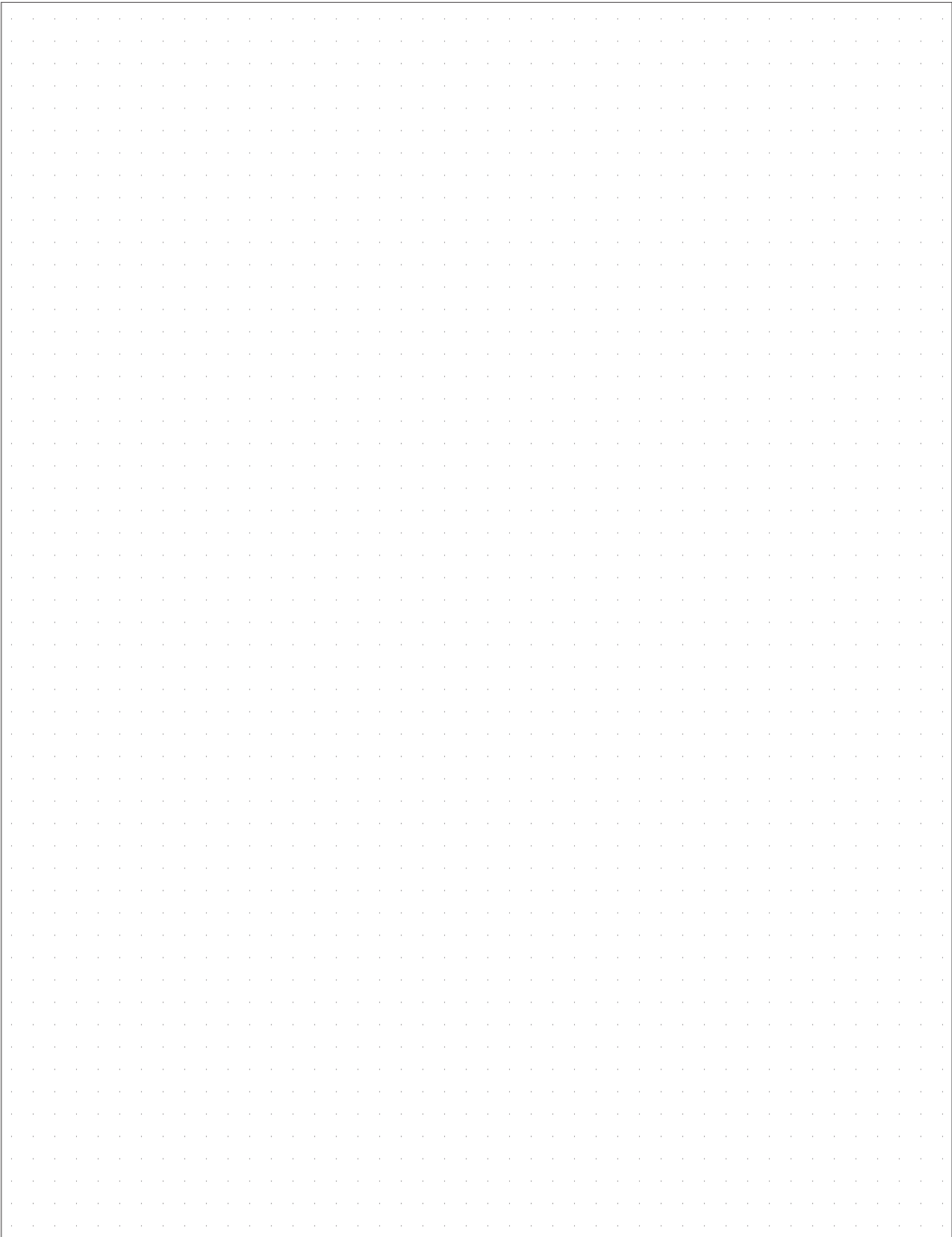
- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

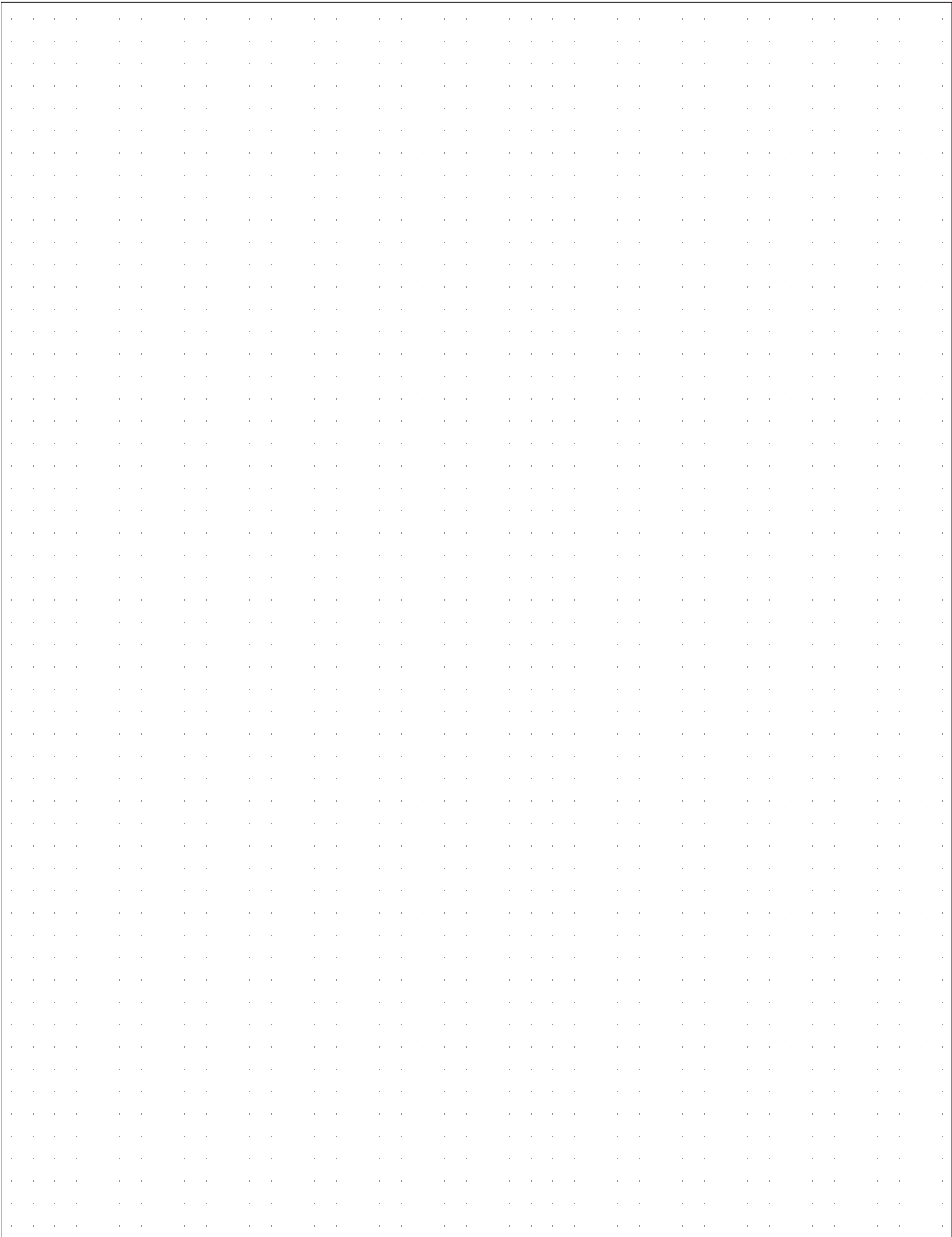
Rules, regulations The following rules, regulations, German Employers' Liability Insurance Association rules and any other applicable provisions for countries of use must be observed in their latest version when handling and using this unit.

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

You can obtain a copy of the EU declaration of conformity from the B.PRO servicing/sales team on request.

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**





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