

B.PRO
CATERING SOLUTIONS

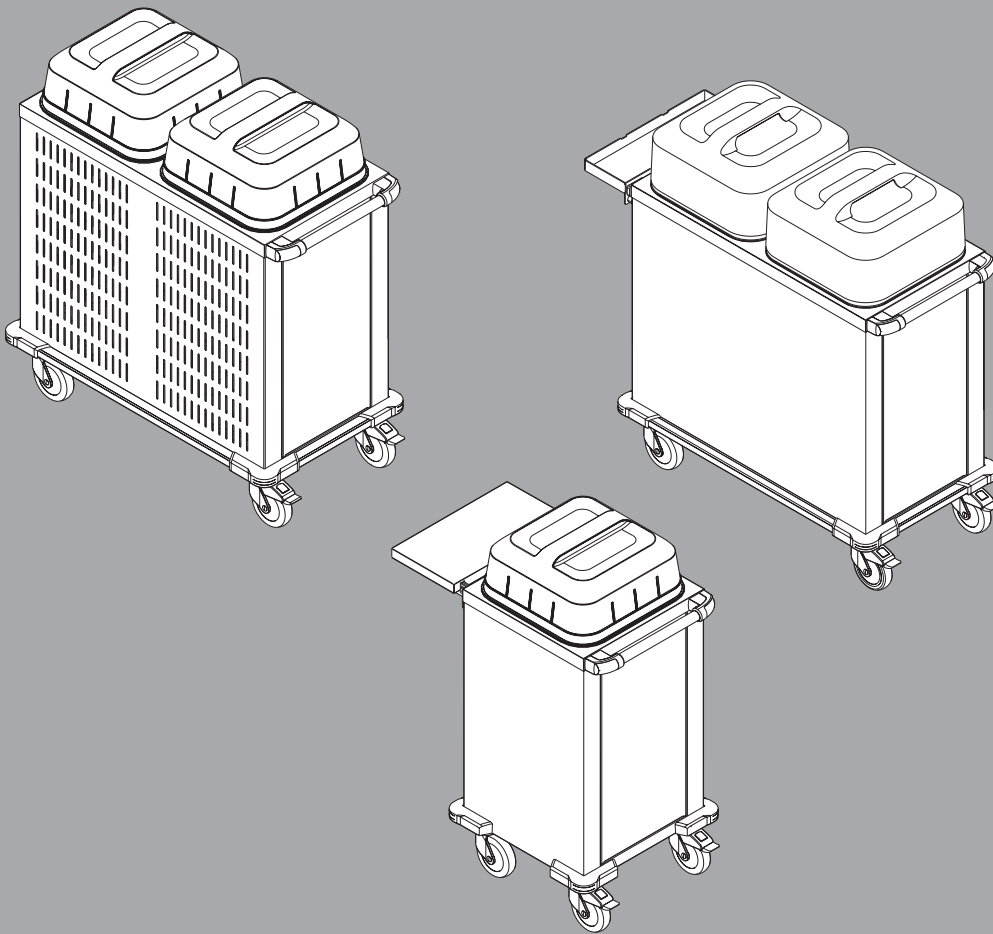


PLATE DISPENSER

TS-1/2/K2

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.

Contents

About this product	Scope of application	5
	Conditions of use	5
	Product features	5
Safety	General information	7
	About this product	7
	Transport	8
	Commissioning	8
	Operation	8
	Cleaning and care	10
	Maintenance	11
	Repairs	11
	Standards and guidelines	11
Product marking	11	
Transport	Checking for/reporting transport damage	12
	Scope of delivery	12
	Unpacking	12
	Disposing of packaging material	12
Commissioning	Prerequisites for operation	13
	Adjusting guide rods to the plate diameter	13
	Testing distribution height of stacked items	13
	Setting the distribution height of stacked items	14
Operation	Unit overview	15
	Loading the unit	16
	Folding fold-down shelf up/down	16
	Moving unit to a new location	17
	Traversing ramps, recesses, inclined surfaces	18
	Removing dishes	18
Plate dispensers at reduced unit body height for catering in schools and child daycare centres	Scope of application	19
	Application	19
	Duty to supervise	19
	Improper use as a toy	19
	Improper use as a vehicle	19
	Castor brakes	19
	Troubleshooting	Plates are too large or small for the stacking well
Corrosion of stainless steel parts		20
The unit has external damage		20

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

Cleaning and care	Stainless steel	21
	Cleaning frequency	21
	Cleaning methods	21
	Cleaning agents	22
	Cleaning unit	22
	Removing/installing plate stacking well	23
	Cleaning cleaning drawers	24
Maintenance	Having unit regularly maintained	26
	Checking castor brakes	26
Repairs	Authorised persons	27
	Fault description	27
	Replacing components	27
	Spare parts	27
	Address	28
Disposal	Disposing of unit	29
Technical data	General data	30
	Environment	31
Ordering information	TS-1 18-33 plate dispenser	32
	TS-2 18-33 plate dispenser	32
	TS-K2 18-33 plate dispenser	32
	TS-1 18-33 Kids plate dispenser	32
	TS-2 18-33 Kids plate dispenser	32
	Operating instructions	32
	PC hooded cover for plate dispenser	32
	EPP hooded cover for plate dispenser	32
	GN container for hanging in GN hanging frame	32
	B.PRO microfibre cleaning cloth	32
	DeepClean Stainless Steel cleaning and care agent	32
Standards, guidelines, rules, regulations	Standards	33
	Directives for CE marking/EU declaration of conformity	33
	Rules, regulations	33

About this product

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

- Storage/stocking up of dry dishes
- Provision/distribution of dishes
- Cooling of dishes in a refrigerated room (unit model with cooling slits)

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

It is not permitted to store or transport of goods which have a detrimental effect on food.

The mobile plate dispenser is particularly suitable for catering in social facilities (clinics, retirement homes, children's day care centres), hotels and the food service industry (banquets, party services), and for 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 only be operated when the ambient temperature is between $-10\text{ }^{\circ}\text{C}$ and $+38\text{ }^{\circ}\text{C}$.

Instruction of third parties

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

Product features **General information**

The 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.

The unit is enclosed by a housing cover.

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 plate dispensers are suitable for round 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.

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.



Caution!

Damage and personal injury

If explosive materials or containers are stored in the unit and the unit is put into operation, this may cause an explosion and subsequent personal injury and property damage.

- Do not store any explosive materials, such as aerosols with flammable propellant, in this unit.
-

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.

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.

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 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.

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.

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 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

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.

Unit model -K with cleaning drawer

An extremely large amount of cold is lost during cooling if the cleaning drawer is missing. The cleaning drawer must therefore always be inserted during cooling.

Castor brakes

Always secure the unit from rolling away by applying the castor brakes. The unit can cause injuries and damage to property if it rolls away inadvertently

Change of location

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.

Cleaning and care Hygiene

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

Cleaning frequency

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

Maintenance 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.

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
- Operating instructions

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

Unpacking

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

Disposing of packaging material

☞ Packaging materials are recyclable.

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

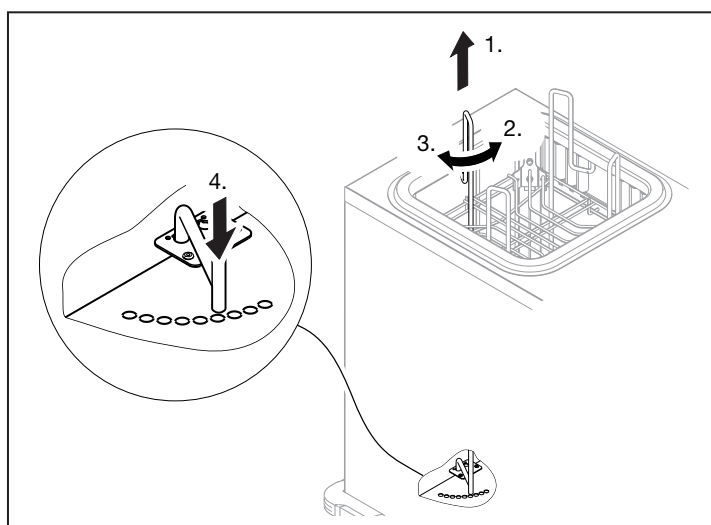
Commissioning

Prerequisites for operation

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

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“ on page 14
- 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.



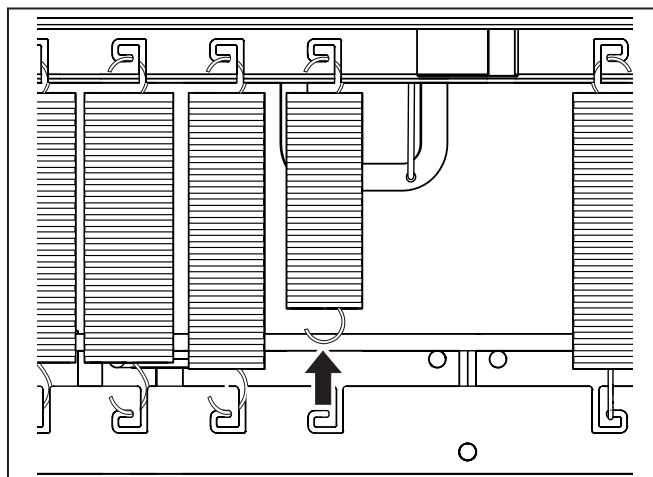
Caution!

Sharp start of spring

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

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

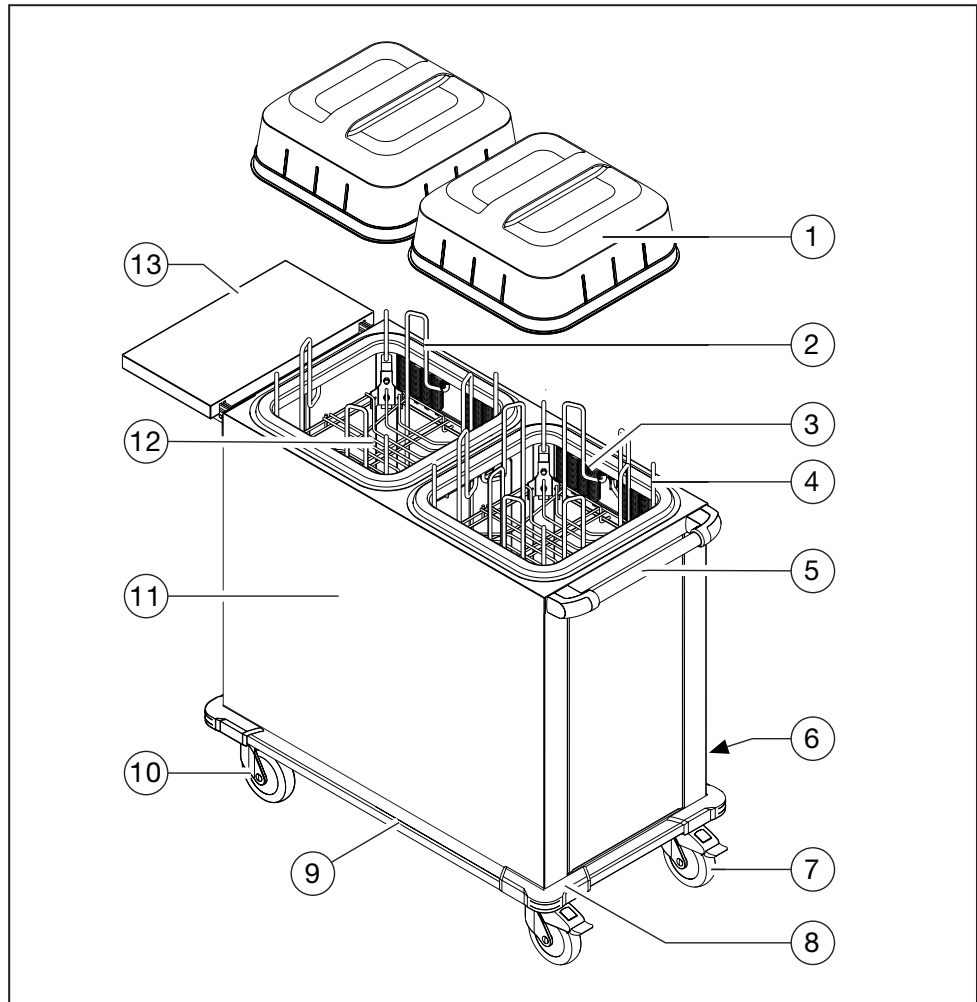
- ↳ If a different type of stacked item is to be stacked at a later time and it is necessary to change the distribution height of stacked items, either unhooked springs must be hooked in or additional springs unhooked.
- Completely remove the stacked items.
- On the lower attachment section, hook in 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.

Operation

Unit overview



- (1) Hooded cover (optional)
- (2) Plate guide rod
- (3) Springs used for setting the distribution height of stacked items
- (4) Refilling signal (optional)
- (5) Push handle
- (6) Cleaning drawer (optional)
- (7) Steering castor with castor brakes
- (8) Corner guard
- (9) All-round bumper rail (optional)
- (10) Steering castor without castor brake
- (11) Decorative trim panel (optional)
- (12) Stacking platform
- (13) Fold-down shelf (optional)

- Loading the unit**
- ☞ The upper weight limits specified in the technical data must 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 stacking unit with hooded cover (if there is one).

**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!

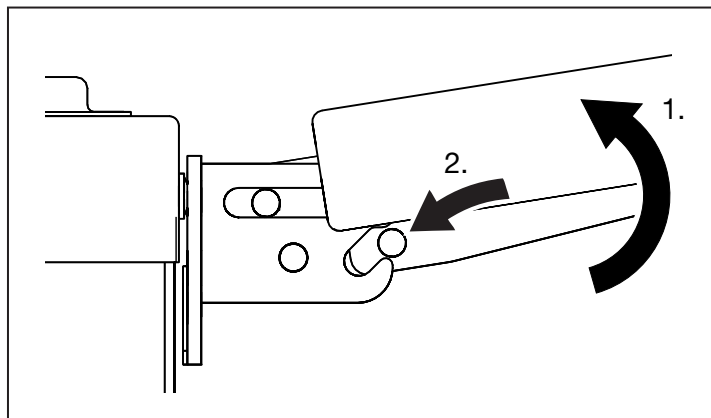
Danger from overloading

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

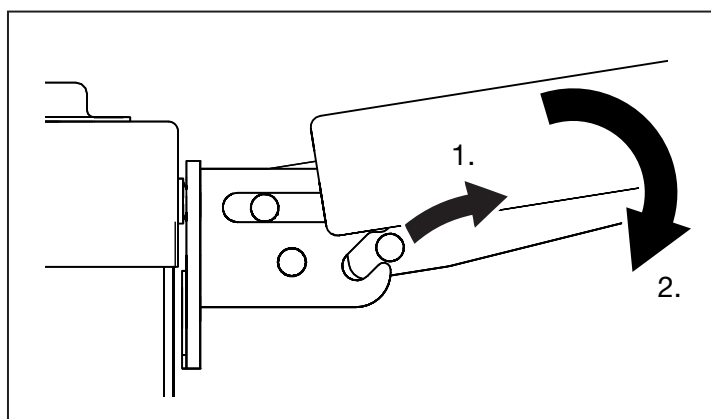
- Lift the fold-down shelf somewhat (approx. 30°) until it is above the horizontal (1).



- 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.).

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“ on page 18
- ✓ No objects and/or people or animals on the top of the unit or in the unit interior
- ✓ 2 people

Unit model with fold-down shelf

- ✓ The fold-down shelf is now folded down

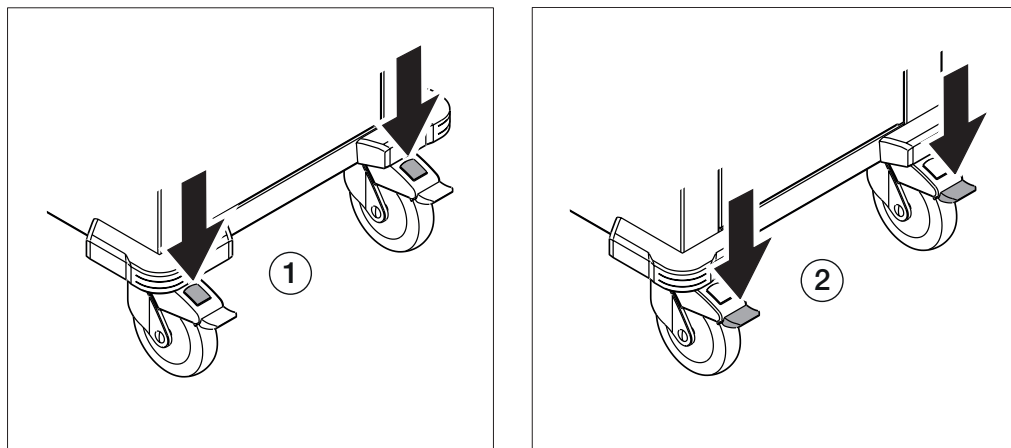


Caution!

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).

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

Removing dishes

- Remove hooded cover (if there is one).
- Remove dishes as needed.

Plate dispensers at reduced unit body height for catering in schools and child daycare centres

Scope of application The plate dispensers from B.PRO for daycare facilities and schools are generally designed with a reduced overall height (750 mm) compared to our standard. However, this poses additional potential hazards due to children/young people coming into contact with this product. This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

General information and special dangers

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

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

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

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

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

Troubleshooting

Plates are too large or small for the stacking well

Cause	Measure
Guide rods not set correctly.	<ul style="list-style-type: none"> ▶ Adapt guide rods to the plate diameter. ↪ Section „Adjusting guide rods to the plate diameter“ on page 13
Plate size is not suitable for the stacking unit.	None.

Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care.	<ul style="list-style-type: none"> ▶ Remove corrosion marks. ▶ Ensure proper handling/care.

The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> ▶ Shut down unit. ▶ Secure the unit to ensure it cannot be started up accidentally. ▶ Notify a centre authorised to carry out repairs. ↪ Chapter „Repairs“ on page 27

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

B.PRO recommends:

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

☞ If 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.

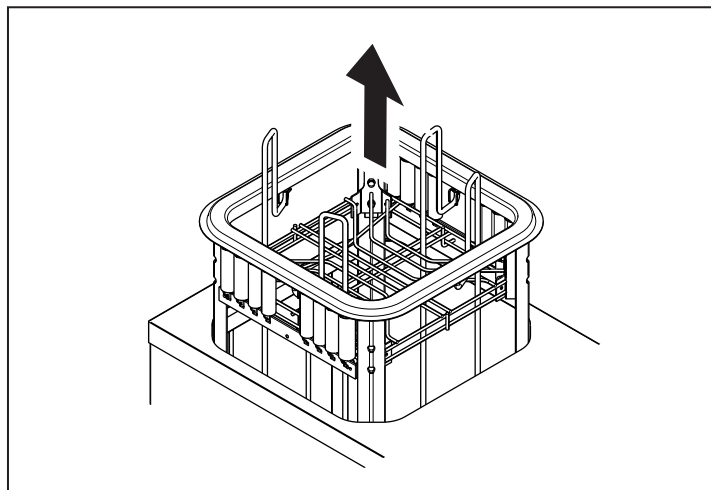
- You must thoroughly rinse the surface with clean water and dry after every use.

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.



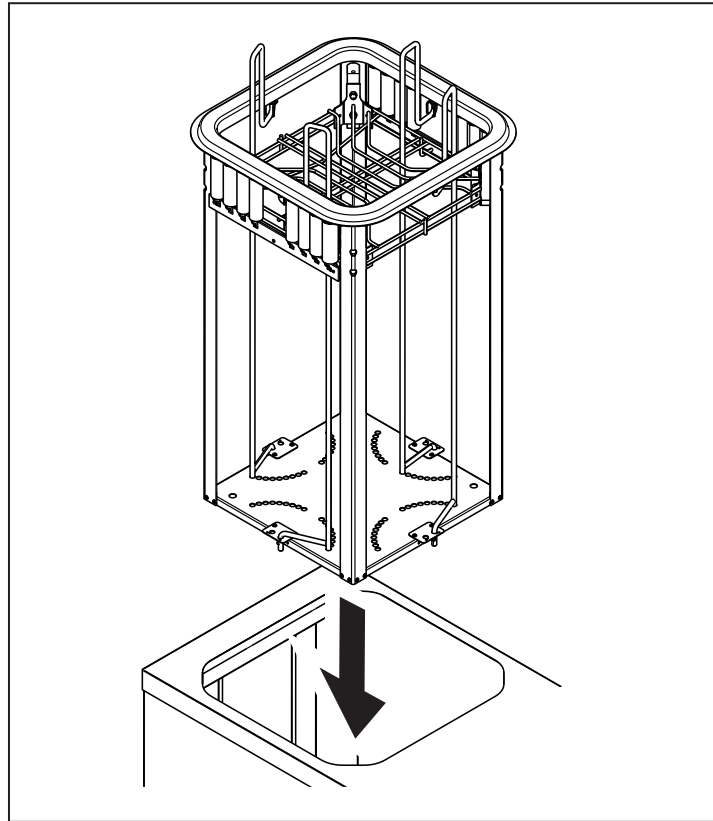
Caution!

Danger of crushing by clamping hands

If the stacking well is held outside on the flange of the stacking well when inserting in the unit body, there is a danger of fingers being clamped 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.



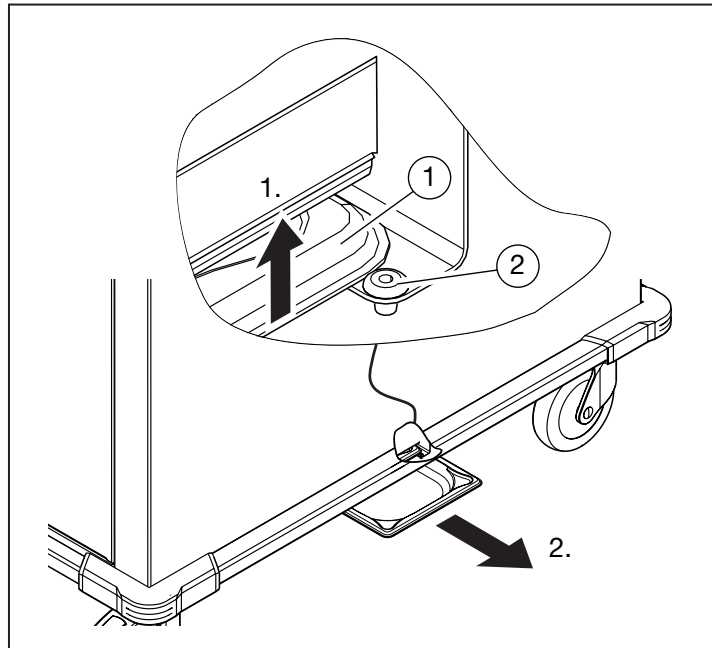
Cleaning cleaning drawers

Unit model with cleaning drawer

- ① 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.

Mobile Plate Dispenser OPERATING INSTRUCTIONS

- 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 the unit from breaking down, extends its operating life and helps to retain its general value.
- ▶ Have unit maintained by suitably trained professionals regularly.

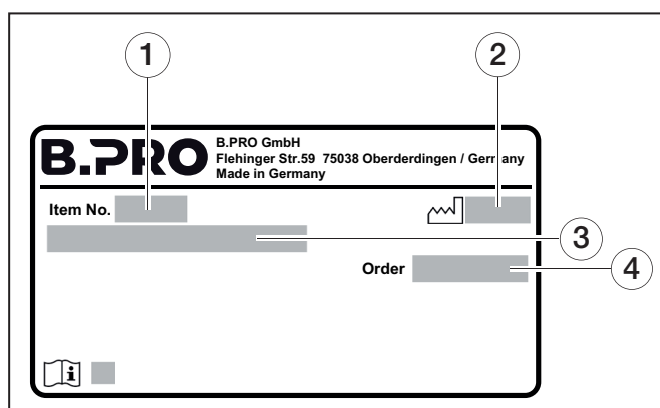
Checking castor brakes

- ☞ 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.

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) Production order number

- Replacing components** ☞ Defective components may only be replaced through the following authorised service points:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO service

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

Mobile Plate Dispenser **OPERATING INSTRUCTIONS**

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75038 Oberderdingen
Phone +49 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

Disposing of unit ► Take the unit to a recycling centre.

☞ You must not dispose of this product with other commercial waste.

☞ Further information on disposal can be obtained from your dealer or from B.PRO's Service Department.

☞ Chapter „Repairs“ on page 27

Technical data

ⓘ A unit subject to these operating instructions may also have differing technical data (electrical and refrigeration-related specifications, dimensions), depending on the model. The 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-1	555 x 520 x 1030	555 x 520 x 1120
TS-2	990 x 520 x 1030	990 x 520 x 1120
TS-K2	990 x 520 x 1030	990 x 520 x 1120
TS-1 Kids	555 x 520 x 880	555 x 520 x 970
TS-2 Kids	990 x 520 x 880	990 x 520 x 970

Model	Clear dimension in mm	Empty weight in kg
TS-1	Ø: 180 to 330 □: 180 x 180 to 280 x 280	37
TS-2	Ø: 180 to 330 □: 180 x 180 to 280 x 280	56
TS-K2	Ø: 180 to 330 □: 180 x 180 to 280 x 280	54
TS-1 Kids	Ø: 180 to 330 □: 180 x 180 to 280 x 280	34
TS-2 Kids	Ø: 180 to 330 □: 180 x 180 to 280 x 280	52

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

* Not available for Kids model

Mobile Plate Dispenser OPERATING INSTRUCTIONS

Unit model with decorative trim panels

Model	Empty weight in kg
TS-1	+8
TS-2	+12
TS-K2	+12

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-1	40–85 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	80
TS-2	80–170 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	160
TS-K2	80–170 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	160
TS-1 Kids	30-65 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	650/635	65
TS-2 Kids	60-130 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	650/635	130

Environment **Ambient conditions – operation**

Temperature: –10 °C to +38 °C

Ambient conditions – storage, transport

Temperature: –10 °C to +40 °C

Emissions

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

Materials

Unit body: Stainless steel, powder-coated stainless steel panel, polyamide, polyethylene

Guide rods: Synthetic-coated steel

Ordering information

TS-1 18-33 plate dispenser	Article number	374 289, 573 774
TS-2 18-33 plate dispenser	Article number	374 292, 573 776
TS-K2 18-33 plate dispenser	Article number	374 293, 573 777
TS-1 18-33 Kids plate dispenser	Article number	382 472, 574 766
TS-2 18-33 Kids plate dispenser	Article number	382 470, 574 765
Operating instructions	Document number:	154 641

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.

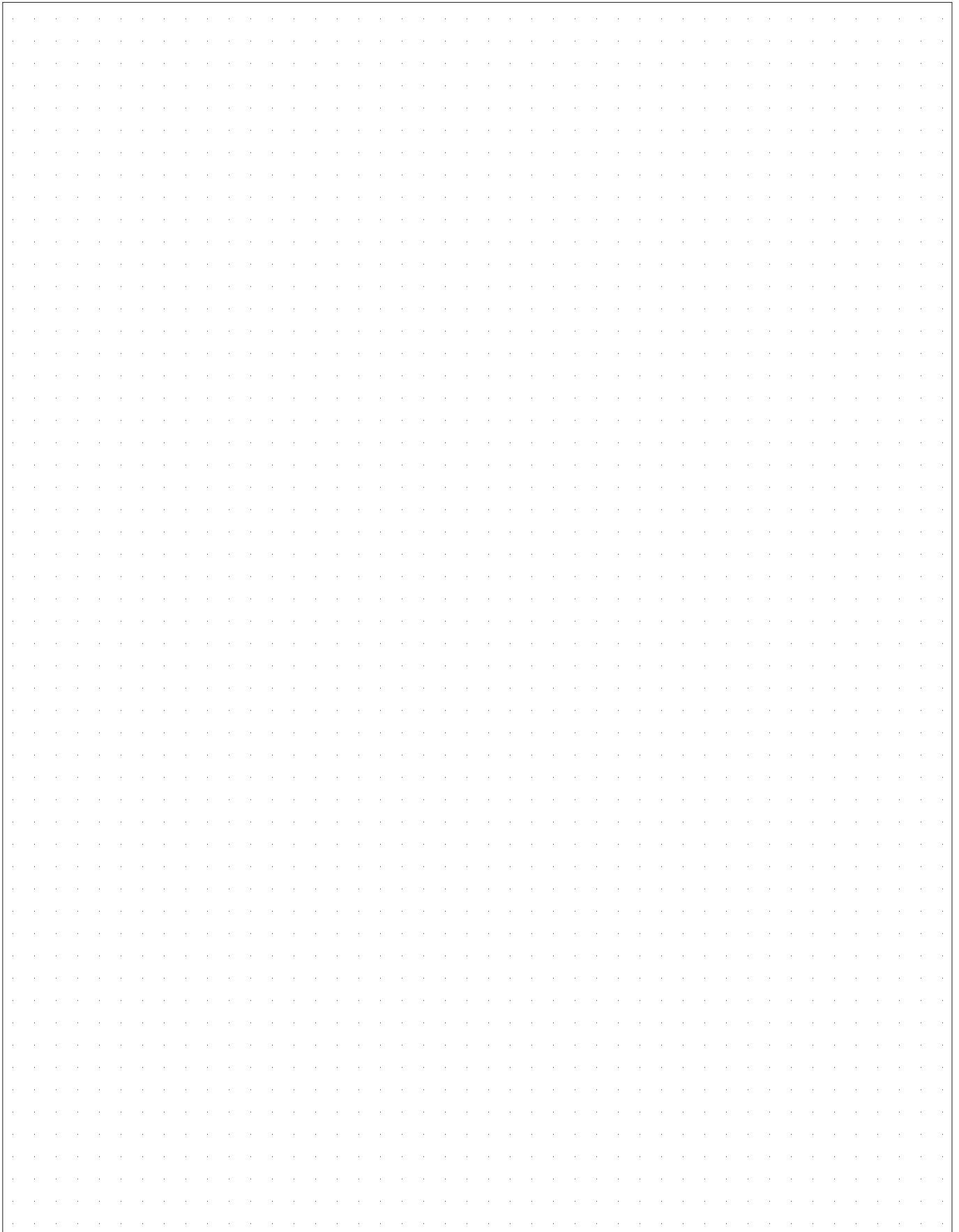


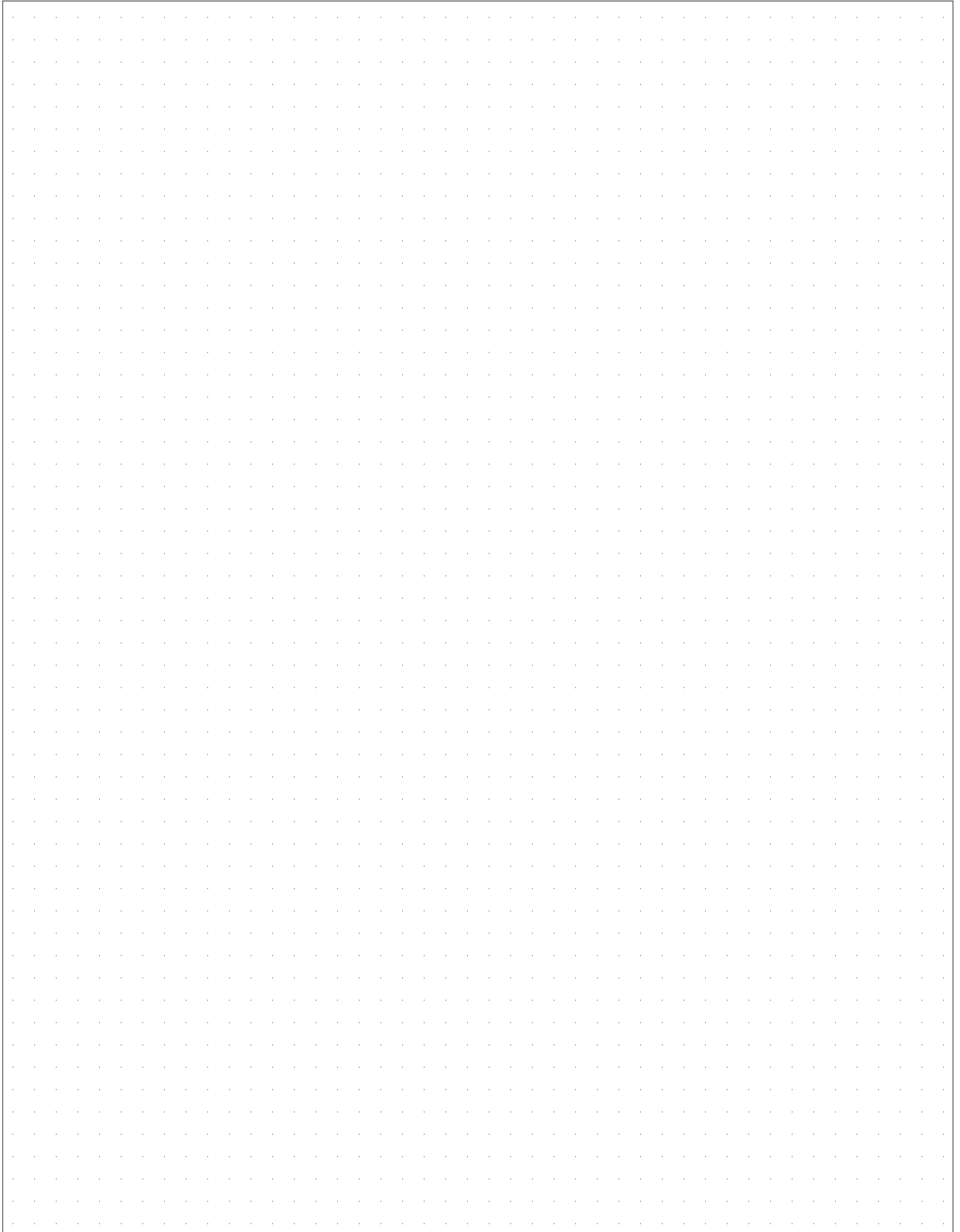
- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

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.





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CATERING SOLUTIONS