

BUILT-IN PLATE DISPENSER

TSE-1 18-33 ET 630/750

Translation of the original operating instructions

General information

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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 built-in plate dispenser is designed for the following applications:

- Stationary storage/stocking up of dry dishes
- Stationary provision/distribution of dishes

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

The storage of goods which negatively affect food is not permitted.

The built-in 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).

The unit may 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 built-in 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**eller **s**pende = plate dispenser) and the third letter "E" designates the unit as a **E**inbaugerät (built-in unit).

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

The unit is enclosed by a housing cover.

Assembly

The built-in plate dispenser is suitable for installation at food counters and in food distribution equipment.

The unit can be installed easily without additional accessories being required.

The built-in plate dispenser is hung in the food counter/food distribution equipment from above.

Handling and 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 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

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

Thoroughly read and observe the safety precautions in this chapter.

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

Warnings

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

Operating instructions

These operating instructions must be read carefully prior to commissioning.

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

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

About this product **Scope of application**

The unit may only be used for the applications specified.

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

Conditions of use

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

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



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°.

Secure the unit to prevent it from moving around.

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.

Handling and operation General Information

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

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

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.

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. A tipping stacking unit or tipping stacked items can cause injuries.

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

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 repairs are carried out by anyone else.

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

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

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

Transport

Checking for/reporting transport damage

☞ The unit must be checked for any damage incurred during transport (visual inspection) immediately after delivery.

- Document any damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Keep the unit and send a complaint to B.PRO about the damages and include the waybill.
– or –
Do not accept the unit and have the carrier return it to B.PRO.

☞ This procedure ensures that damage claims are handled correctly. The unit recipient must provide suitable proof if transport damage is reported at a later point in time.

Scope of delivery

The scope of delivery contains the following as standard:

- Built-in plate dispenser
- Operating instructions
- Additional rating plate

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

☞ An additional rating plate for the unit is included with the operating instructions. The additional rating plate has to be affixed in these operating instructions.

↳ Section „Fault description“

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.
 - Affix the additional rating plate at the location provided in these operating instructions.
- ↳ Section „Fault description“

Disposing of packaging material

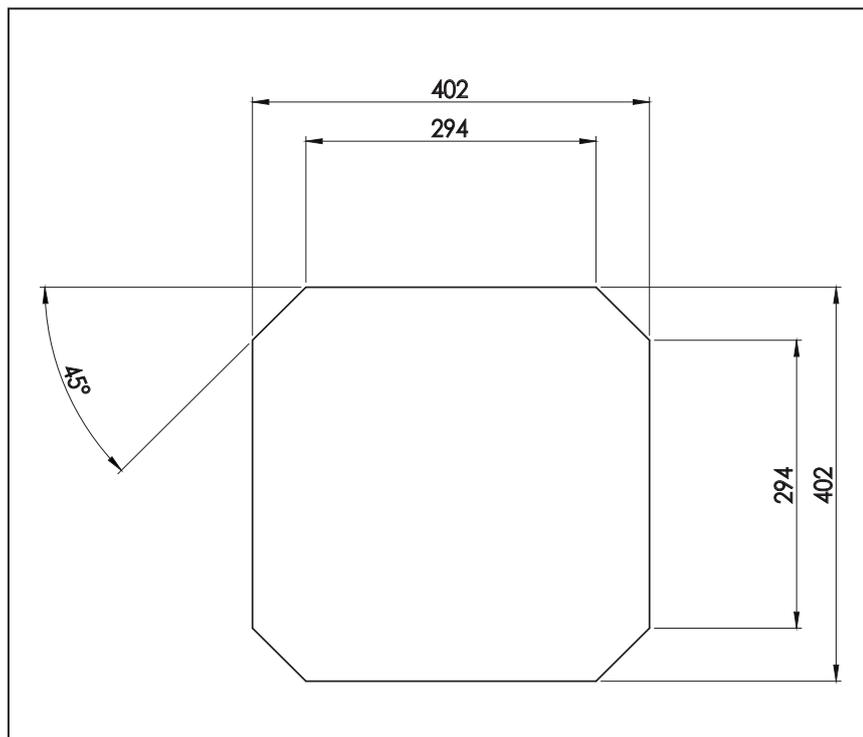
☞ Packaging materials are recyclable.

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

Assembly

- Assembly requirements**
- ✓ Experienced personnel
 - ✓ Tool for preparing the food counter

Installation dimensions ↗ The plate dispensers are hung in a cut-out in the food counter from above.



- Installing the unit**
- ✓ There are no signs of defects or visible damage to the unit
 - ✓ Any existing protective film is completely removed
 - ▶ Prepare the food counter according to the dimensions from the previous section.
 - ↗ Section „Installation dimensions“
 - ▶ Hang empty unit into the food counter cut-out from above.
- Cleaning the unit**
- ▶ Clean the stacking unit thoroughly after assembly.
 - ↗ Chapter „Cleaning and Care“

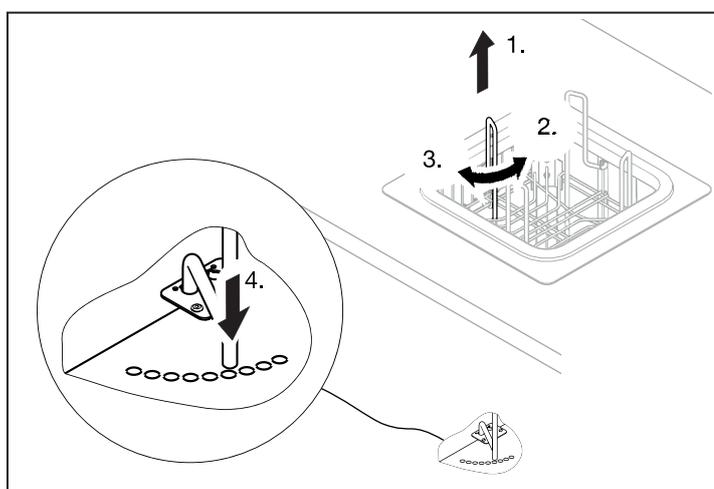
Commissioning

Prerequisites for operation

- ✓ Unit installed correctly
- ✓ 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.

Testing the distribution height of stacked items

- ① The distribution height of stacked items is adjusted using springs, which are used to mount the stacking platform at the top of the unit housing.
- ① Individual springs can be hooked/unhooked to adjust the distribution height of stacked items if necessary.
- ① The unit is supplied from the factory with fully hooked springs. 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.



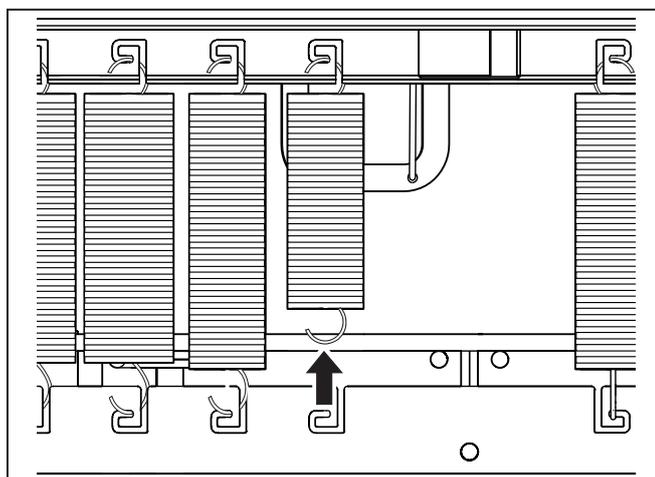
Caution!

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.

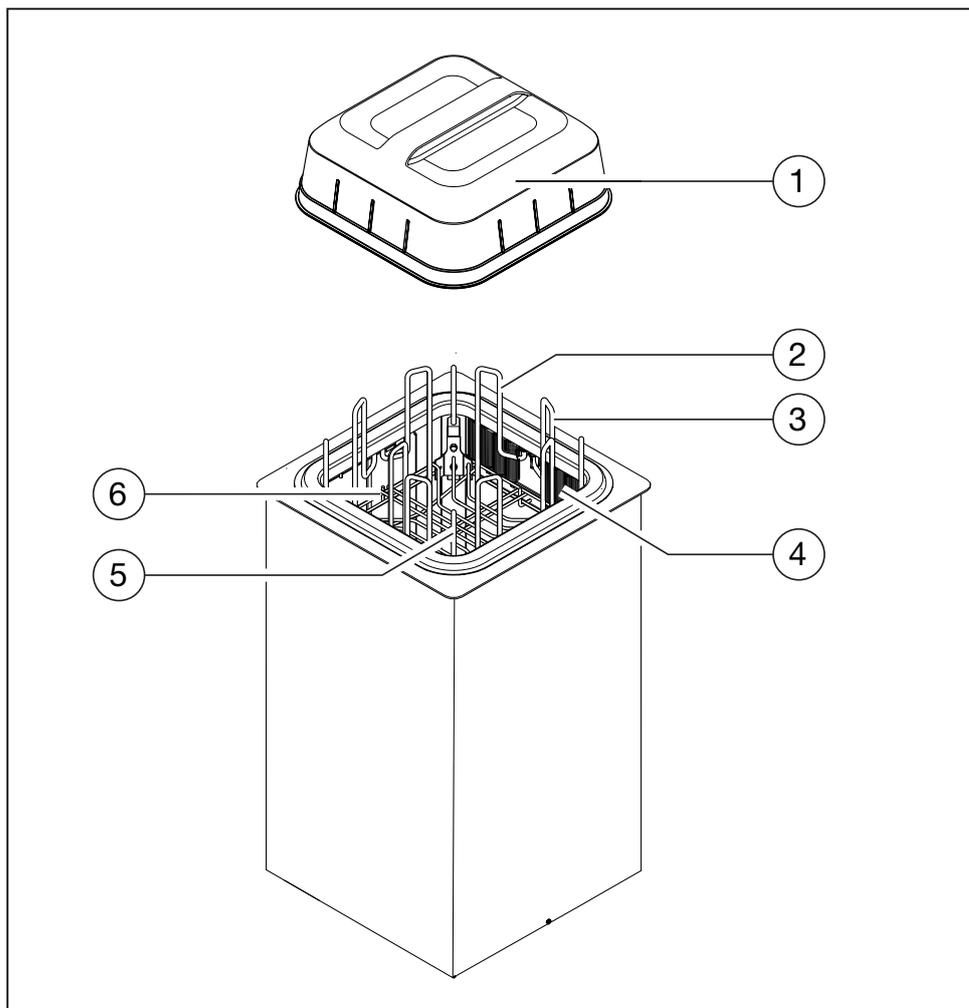
- ↳ If a different type of stacked item is to be stacked at a later time and it is necessary to change the distribution height of stacked items, either unhooked springs must be hooked in or additional springs unhooked.
- Completely remove the stacked items.
- On the lower attachment section, hook in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

Handling and operation

Unit overview



- (1) Hooded cover (optional)
- (2) Plate guide rod
- (3) Additional plate guide rod (optional)
- (4) Springs used for setting the distribution height of stacked items
- (5) Refilling signal (optional)
- (6) Stacking platform

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).

Removing dishes

- 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.

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.

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“
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 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“

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 the unit**
- ✓ No stacked items are present in the unit
 - ✓ The unit has reached room temperature

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.

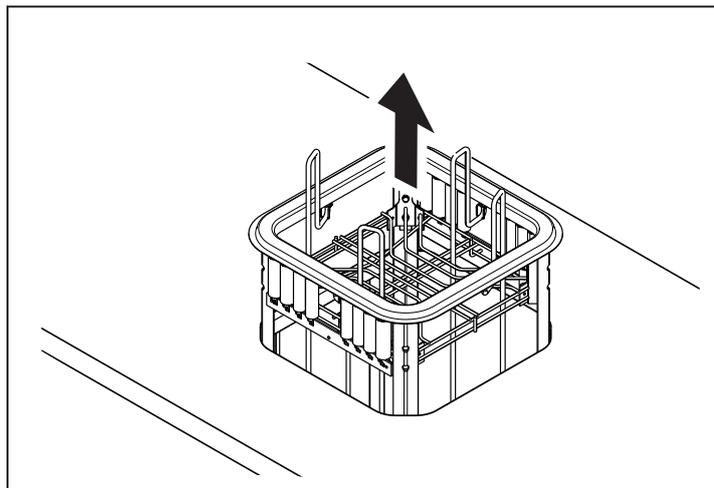
- You must thoroughly rinse the surface with clean water and dry after every use.

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



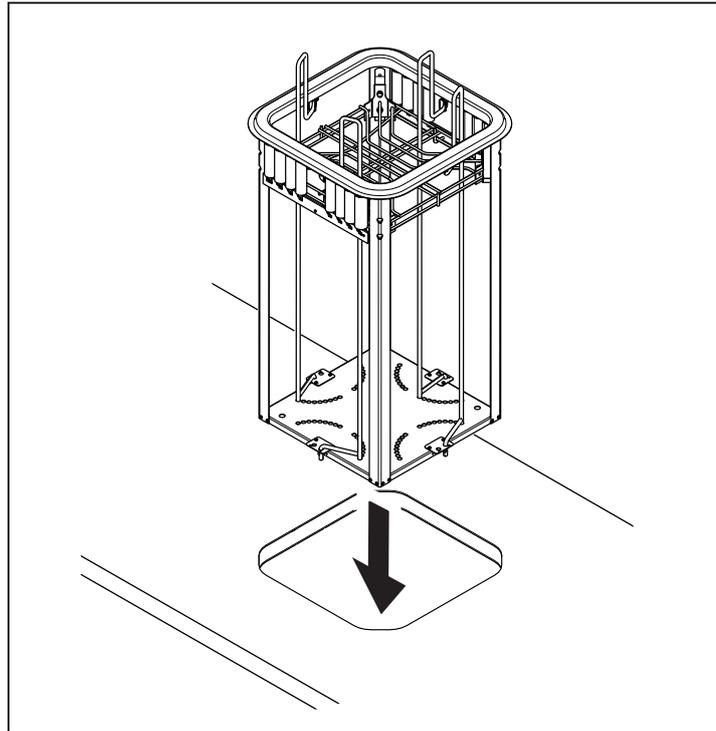
Caution!

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.



Maintenance

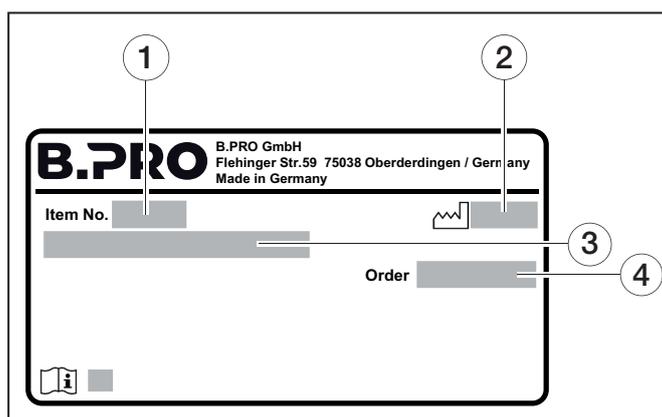
Having the unit regularly maintained

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

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 designation
- (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)

Address B.PRO GmbH
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Germany
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 the 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“

Technical data

ⓘ Depending on the model, a unit subject to these operating instructions may also have differing technical data (electrical and refrigeration-related specifications, dimensions). 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)	Clear dimension in mm	Empty weight in kg
TSE-1 18-33 ET 630	425 x 425 x 760	Ø: 180 to 330	11
TSE-1 18-33 ET 750	425 x 425 x 875		12

Model	Installation depth in mm
TSE-1 18-33 ET 630	630
TSE-1 18-33 ET 750	750

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
TSE-1 18-33 ET 630	70 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	685/670	65
TSE-1 18-33 ET 750	80 plates Ø: 180 to 330 □: 180 x 180 to 280 x 280	800/785	75

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, polyamide, polyethylene
 PC hooded cover (optional): Polycarbonate
 EPP hooded cover (optional): Polypropylene
 Guide rods: Synthetic-coated steel

Ordering information

TSE-1 18-33 ET 630 built-in plate dispenser	Article number	374 296, 573 780
TSE-1 18-33 ET 750 built-in plate dispenser	Article number	374 297, 573 781
Operating instructions	Document number:	154 676

Accessories

PC hooded cover for plate dispenser	Article number	573 771
EPP hooded cover for plate dispenser	Article number	573 767
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.



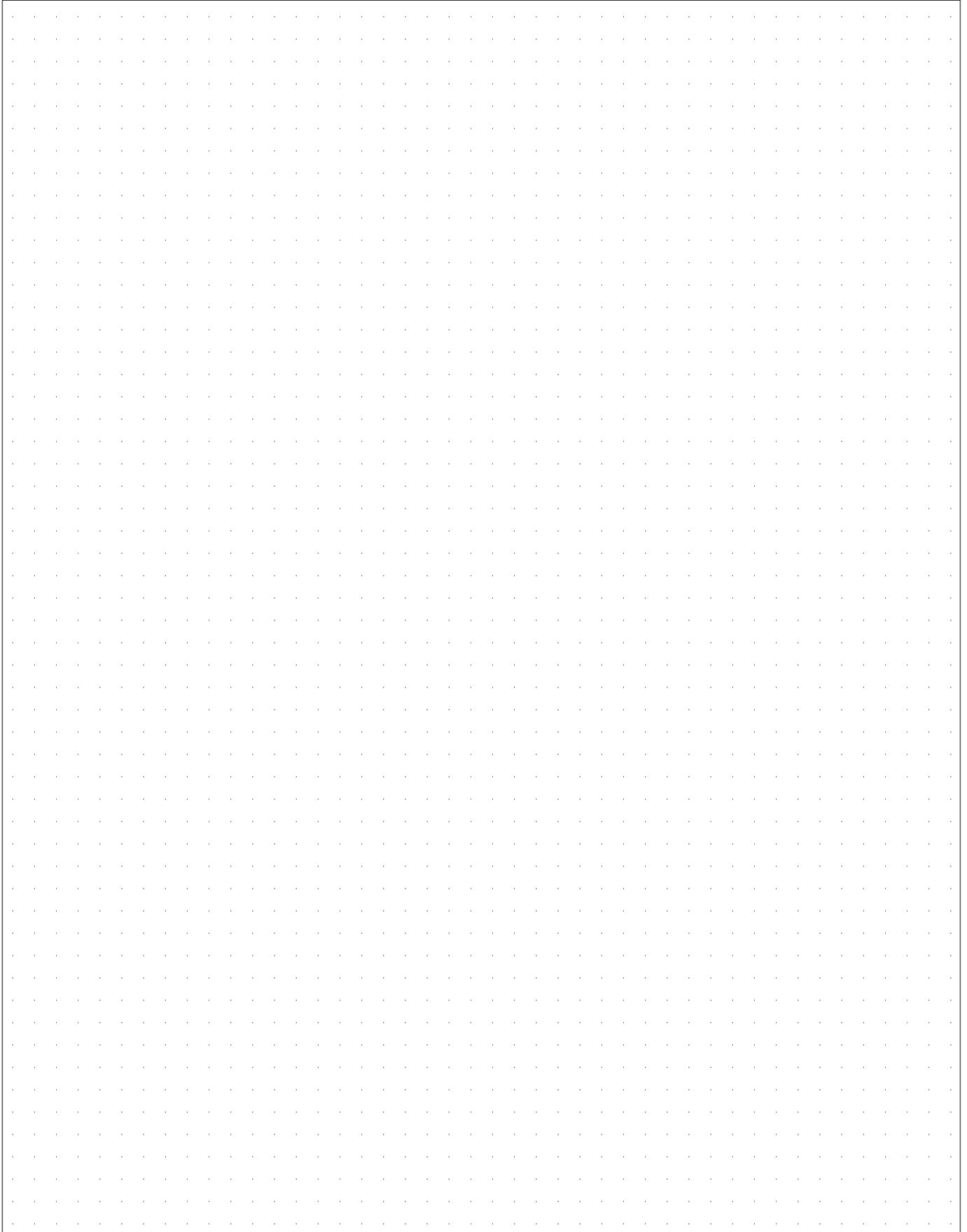
- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

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 Service/Sales Team on request.

Built-in plate dispenser OPERATING INSTRUCTIONS



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