

# CENTRAL COOLING STATION ZKS-UKI 1/2, ZKS-UK 1/2/3, ZKS-UK 1/2/3 ICE

**Translation of the original operating instructions**

## General information

**Copyright** These instructions are protected by copyright. None of this information may be reproduced, distributed, used to the advantage of our competitors or made accessible to third parties either completely or in part.

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

**Product documentation** Translation of the original operating instructions; target group: operating personnel, kitchen directors.

**Typographical conventions**

-  Important **note** on special features or special cases.
- i** **Explanatory information** in chapters or sections containing instructions.
-  **Cross reference** to a chapter, section or external document.
- ✓ **Requirement** which must be fulfilled before the subsequent steps can be carried out.
- ▶ **Action** or activity which must be carried out.

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### Unit model XYZ

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

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### Warnings

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#### **Signal word!**

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

Possible consequences of non-compliance with the warnings.

▶ Measures to avoid dangers and the consequences thereof.

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

**Caution** warns of possible light bodily injuries and damage to property.

**Warning** warns of possible serious bodily injury.

**Danger** warns of possible highly severe/fatal bodily injury.

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## About this product

**Application** The central cooling station ZKS-UK(I) is used in combination with one or more docked, specially adapted dispenser(s), keeping dishes and portioned, covered food cold or cooling down hot dishes in the dispenser(s).  
The central cooling station ZKS-UK(I) is not suitable for cooling down hot food loaded into a dispenser.  
The central cooling station ZKS-UK(I) requires the use of the specially adapted UNI 60/60 ZKS or UNI 88/60 ZKS dispenser. Conventional dispensers cannot be used.

**Conditions of use** **Environment**  
The unit may be used when the ambient temperature is between +15 °C and +32 °C and at normal humidity (without condensation).

### **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 central cooling station ZKS-UK(I) is made of stainless steel and, depending on the model, has 1, 2 or 3 docking possibilities with insertion centring for specially adapted UNI 60/60 ZKS or UNI 88/60 ZKS dispensers. The unit body is double-walled and insulated, and the stainless-steel surfaces are micro-polished.

The central cooling station ZKS-UK(I) is equipped with active convection cooling. The ZKS-UKI 1/2 unit model has an internal refrigeration unit. On units of the ZKS-UK unit model, cooling is achieved by connecting them to an external cooling circuit.

Fans circulate the cold air generated in the unit between the unit and the docked dispenser(s) via outlet and inlet openings.

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### **Unit model for connection to external cooling circuit**

The central cooling station ZKS-UK is equipped with connections for the refrigerant supply and return line.

The connections for a central condensation water drain, the control panel for undocking the dispenser(s) and the electrical connection are located on the side of the unit.

### **Operation**

The central cooling station ZKS-UK(I) and the specially adapted UNI 60/60 ZKS or UNI 88/60 ZKS dispenser form a unit. The central cooling station ZKS-UK(I) can only be operated with a docked dispenser. The cooling mode of the central cooling station ZKS is started and ended with a central unit On/Off switch.

When a dispenser is docked, the flaps of the cold-air outlet and inlet opening on the central cooling station ZKS and on the dispenser open automatically. At the same time, the fan for circulation of the cold air is started.

Each docking possibility is equipped with its own temperature control with a digital temperature display. Operating indicators in the display of the temperature control(s) signal the current operating mode of the refrigeration system of the respective docking possibility.

The temperature range of the unit temperature control lies between +4 °C and +12 °C.

An electromagnetic shear lock enables the electromechanical docking of a UNI 60/60 ZKS or UNI 88/60 ZKS dispenser on the central cooling station.

**Standard model** The standard model of the central cooling station ZKS-UK(I) comprises:

- Cooling system with convection cooling
- Stainless-steel unit body
- Double-walled, insulated unit body
- Height-adjustable feet
- Push-in synthetic profiles for thermal separation of interior and exterior body
- Electromagnetic shear lock for dispenser locking
- Depending on model, possibility of docking 1, 2 or 3 specially adapted UNI 60/60 ZKS or UNI 88/60 ZKS dispensers
- All-round seal on cooling air inlet and outlet openings
- Cooling air inlet and outlet openings with self-closing flaps
- One digital temperature control per docking possibility
- Contact switch for activating refrigeration system when dispenser is docked

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#### **Unit model for connection to external cooling circuit**

- Connection for supply and return line of external cooling circuit
- Control panel with integrated buttons for releasing docking lock (unit models with several docking possibilities only)
- Connection for condensation water drain on right
- Refrigeration connection on right

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**Options and accessories** **Unit model for connection to external cooling circuit**

The central cooling station ZKS-UK is available with the following optional equipment:

- Wall-mounted model
  - Refrigeration connection on left
  - Connection for condensation water drain on left
-

# Safety

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

## Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

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

## Warnings

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

## Operating instructions

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

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

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

## About this product **Application**

The unit may only be used for the applications specified.

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

## Conditions of use

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

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

## Warning signs

The following warning signs are mounted to the unit:

Warning sign	Meaning - mounting location
	"Unplug mains plug before opening" sticker in accordance with DIN 4844-2 on short side next to the cable bushing of the mains connection cable.

## Unit model for connection to external cooling circuit

Warning sign	Meaning - mounting location
	"Potential equalisation" sticker in accordance with DIN IEC 60417-5021 on the short side next to the connection for potential equalisation.
	"Caution: external voltage" sticker on the short side next to the cable bushing of the mains connection cable.

**Transport Upright transport position**

Transport the unit in an upright position only.

**Transporting with a truck or delivery vehicle**

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

Secure the unit to prevent shifting. Just locking the castor brakes is an insufficient transport security.

Secure the unit against vertical movement during transport.

Use padded locking bars.

**Commissioning Installation location**

To ensure optimum cooling of the food, note the following points when selecting the installation location:

- Never operate the unit next to equipment which develops large amounts of steam (e.g. dishwasher). The steam can cause moisture condensation on the unit. When the unit is connected to the power, there is a danger of the moisture film causing a malfunction, a short-circuit or an electric shock.
- Set up the unit far away from possible heat sources (e.g. dishwasher, heater, oven)
- Operate the unit protected from direct sunlight
- Sufficiently protect the unit from drafts

**Stability**

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**Unit installation free-standing with floor mounting**

Before commissioning, make sure that the unit is fixed to the floor with base mounting.

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**Unit installation with wall mounting**

Before commissioning, check the strength of the wall mounting.

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**Connecting an external cooling circuit**

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**Unit model for connection to external cooling circuit**

The connection to the external cooling circuit must be carried out by expert personnel qualified for the respective refrigerant. Only a refrigerant with the specifications named under Technical data – Cooling system is permissible as a cooling medium. Otherwise, components of the unit cooling circuit can be damaged and the cooling mode will not run as desired.

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**Connecting central condensation water drain**

The central condensation water drain must be connected by suitable expert personnel.

### **Mains connection**

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

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

The mains plug is only to be plugged in or unplugged when the unit is switched off.

Only unplug by pulling on the mains plug housing.

### **Operation    General information**

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

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

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

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

Avoid unnecessary undocking of the dispenser(s) during refrigeration. Only briefly remove the cover for thermal insulation of the dispenser for loading or removal of food or dishes.

### **Hygiene regulations**

When keeping food cold and storing it in a docked dispenser, observe the respective regulations on foodstuffs as well as the characteristics of the food in question.

### **Loading of insertion centring**

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### **Unit installation with wall mounting**

Additional vertical loads cannot be dissipated directly into the floor and can result in the seals of the cold-air inlet and outlet opening at all docking possibilities not completely contacting the dispenser. In this case, cooling does not run as desired.

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### **Cleaning and care    Mains voltage**

Switch the unit off with the central unit On/Off switch before cleaning it. Water penetrating into the unit can cause a short-circuit. If this happens, there is a risk of electric shock.

### **Hygiene**

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

### **Cleaning frequency**

Clean the unit thoroughly after each use.

### **Cleaning methods**

Use only approved cleaning methods.

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

### **General information on cleaning agents**

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

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

### **Cleaning agents for synthetic parts**

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

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

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

### **Cleaning water**

Thoroughly dry the unit after cleaning.

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

Completely wipe up cleaning water which runs out onto the floor.

## **Maintenance Stability**

Check the stability at least every 6 months.

### **Periodic test for system leaks**

Have the periodic test for system leaks carried out by an authorised specialist company in dependence on the composition and quantity of the refrigerant contained in the refrigeration system in accordance with Regulation (EC) No. 842/2006 or corresponding national specifications.

### **Periodical electrical safety inspection**

At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0701-0702 series of standards.

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

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

## **Repairs Authorised persons**

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

- In-house, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service
- Have all repairs to the refrigeration system carried out by a specialist refrigeration company for the respective refrigerant

Repairs during the warranty period must be reported to B.PRO and commissioned by B.PRO before being carried out.

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

**Replacing components**

The replacement of electrical components (e.g. controller, fan) can also be carried out by expert personnel if they were trained by B.PRO.

**Standards and guidelines**

Observe the applicable standards, guidelines and safety regulations.

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

**Product marking**

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

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## Transport

### Checking for/reporting on damage incurred during transportation

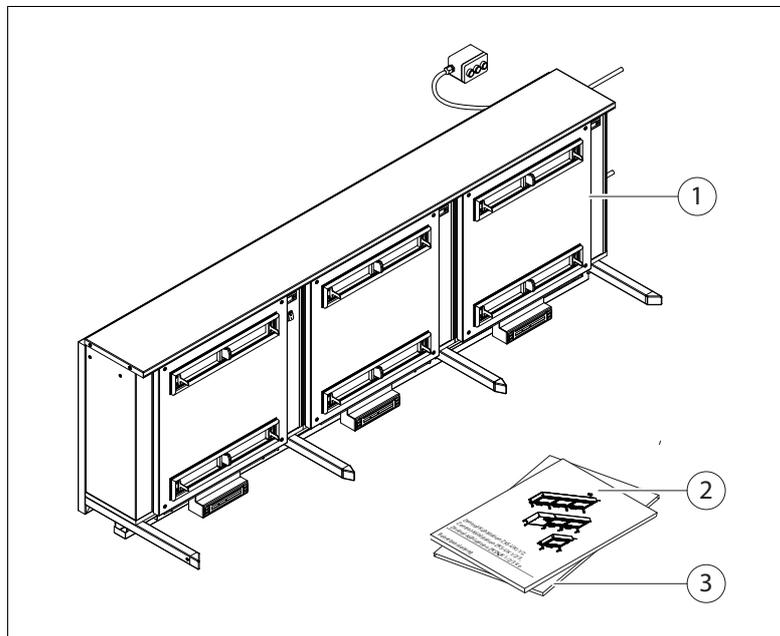
- ☞ It is imperative that the unit be checked immediately after delivery for damage incurred during transport (visual inspection).
- Document (description of defect) any damage incurred during transport on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify B.PRO of the damages with the waybill.

– or –

Do not accept the unit and return it to B.PRO via the carrier.

- ☞ This procedure will ensure correct processing of claims. Transport damage reported later has to be proven accordingly by the receiver of the unit.

### Scope of delivery



- (1) Central cooling station ZKS-UK(I)
- (2) Operating Instructions
- (3) Document folder

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

### Unpacking

- Carefully open the transport packing. Do not rip or cut it!
- Check the scope of delivery.

### Disposing of packaging material

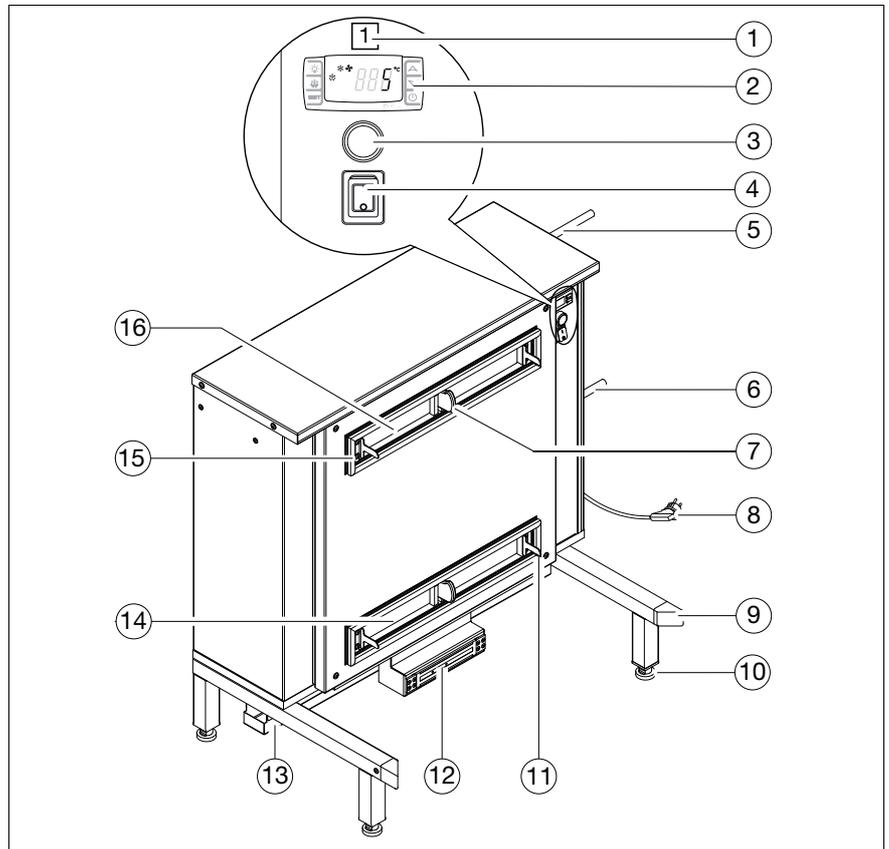
- ☞ The packaging materials are recyclable.
- Recycle packaging materials in a proper, environmentally sound manner in accordance with the applicable statutory requirements.

## Overview

### Unit Unit model for connection to external cooling circuit

Illustration with the example of a unit model for connection to external cooling circuit with connections on the right-hand unit side.

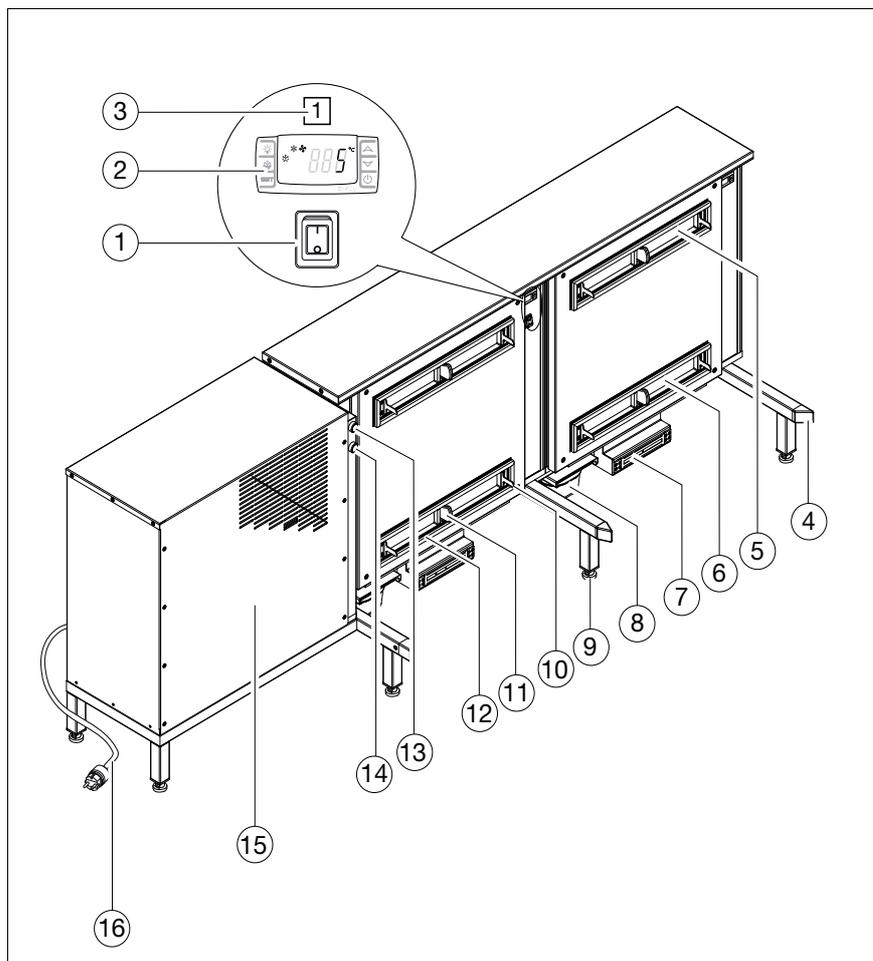
Section "Overview of cooling circuit connections" on page 12.



- (1) Marking of the docking possibility (only for unit model with several docking possibilities)
- (2) Temperature control
- (3) Undocking button (only for UK1 unit model)
- (4) Central On/Off switch
- (5) Suction line of external cooling circuit
- (6) Liquid line of external cooling circuit
- (7) Open sealing flap of central cooling station
- (8) Mains cable with mains plug
- (9) Insertion centring
- (10) Foot with height adjustment
- (11) Open sealing flap of universal dispenser
- (12) Electromagnetic shear lock
- (13) Condensation-water collecting channel
- (14) Cold-air outlet opening
- (15) Sealing frame
- (16) Cold-air inlet opening

**Unit model with integrated refrigeration unit**

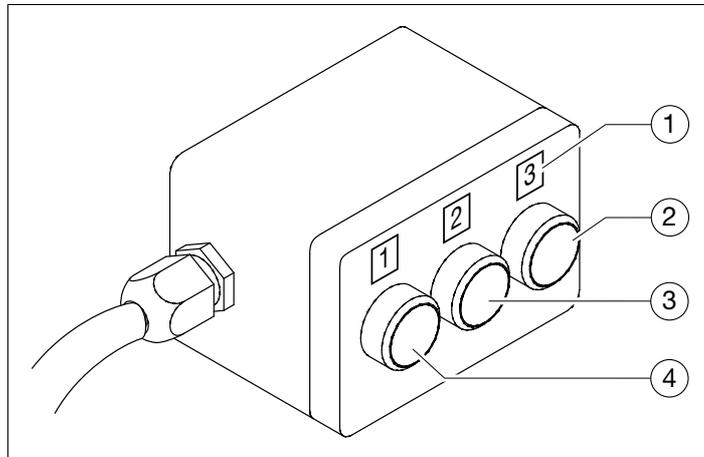
☞ Illustration with example of a central cooling station ZKS-UKI 2



- (1) Central On/Off switch
- (2) Temperature control
- (3) Marking of docking possibility
- (4) Insertion centring
- (5) Cold-air inlet opening
- (6) Cold-air outlet opening
- (7) Electromagnetic shear lock
- (8) Condensation-water catch tray
- (9) Foot with height adjustment
- (10) Open sealing flap of universal dispenser
- (11) Open sealing flap of central cooling station
- (12) Sealing frame
- (13) Undocking button for docking possibility 1
- (14) Undocking button for docking possibility 2
- (15) Refrigeration unit
- (16) Mains cable with mains plug

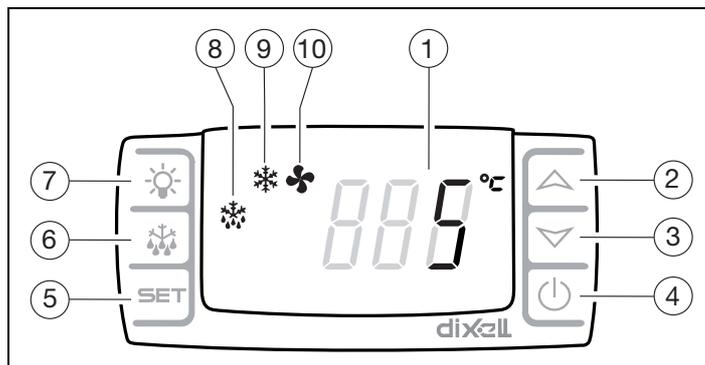
## Control panel Unit model for connection to external cooling circuit with several docking possibilities

☞ The unit is equipped with a control panel with integrated buttons for releasing the docking connection.



- (1) Marking of docking possibility
- (2) Undocking button for docking possibility 3 (ZKS-UK 3 only)
- (3) Undocking button for docking possibility 2
- (4) Undocking button for docking possibility 1

## Control



- (1) Temperature display:  
Actual temperature, setpoint temperature, minimal temperature, maximal temperature, information messages.
- (2) "Up arrow" button rocker: increase parameter value
- (3) "Down arrow" button rocker: decrease parameter value
- (4) On/Off button: without function
- (5) "SET" button rocker: Apply parameter value
- (6) "Defrost" button rocker: start manual defrosting
- (7) "Lighting" button rocker: without function
- (8) "Defrost ON" operation indicator
- (9) "Refrigeration ON" operation indicator
- (10) "Ventilation ON" operation indicator

☞ The "Refrigeration ON" operation indicator illuminates as long as refrigeration is switched on, i.e. refrigerant flows through the cooler.

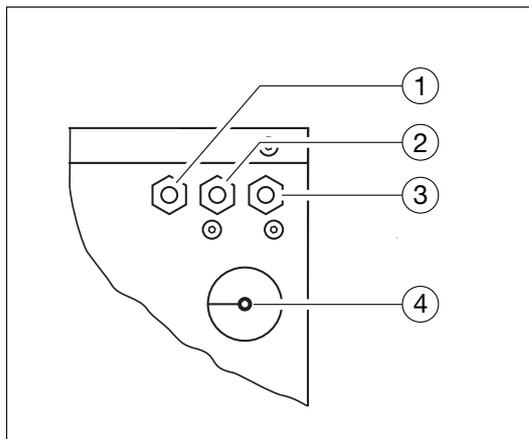
- ☞ The "Defrost ON" operation indicator illuminates as long as a defrost cycle is active.
- ☞ The "Ventilation ON" operation indicator illuminates as long as the dispenser is docked.

**Overview of cooling circuit connections**

**Unit model for connection to external cooling circuit**

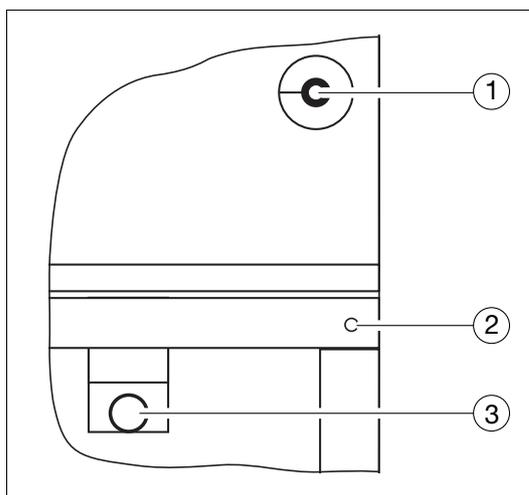
The unit connections are shown on the right in the following illustrations. Connection of left (optional) exact mirror image.

**Connection at top**



- (1) Control cable gland (unit model with Ice refrigerant only)
- (2) Mains cable connection
- (3) Connection of control panel (only for unit model with several docking possibilities)
- (4) Liquid line of external cooling circuit

**Connection at bottom**



- (1) Suction line of external cooling circuit
- (2) Connection for potential equalisation
- (3) Connection of central condensation water drain

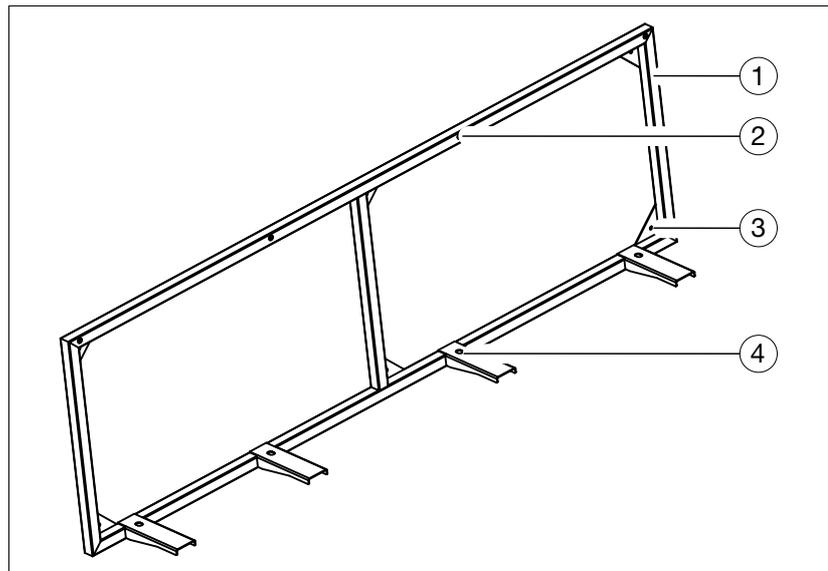
## Assembly

- Location selection** To achieve the best possible cooling of the food, note the following points when selecting where to place the unit:
- Operate the unit far away from possible heat sources (such as heating, ovens, sunlight).
  - Operate the unit far away from equipment which develops large amounts of steam (e.g. dishwasher).
  - The floor in the dispenser roll-in area must be smooth and level.
- Positioning unit**
- ☞ To prevent the unit from shifting when rolling in the dispenser, the unit must be firmly connected to the surrounding area.
  - ☞ The unit must be installed by suitable expert personnel (e.g. B.PRO Service employees or assemblers trained by B.PRO).

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### Unit installation with wall mounting

- ☞ Have the wall mounting mounted by suitable expert personnel.
- ☞ Select mounting materials in accordance with type of wall.
- Mark mounting holes and drill.



- (1) Wall-mounting frame
- (2) Upper lock
- (3) Frame mounting point (ZKS-1: 4x; ZKS-2: 6x; ZKS-3: 8x)
- (4) Lower lock

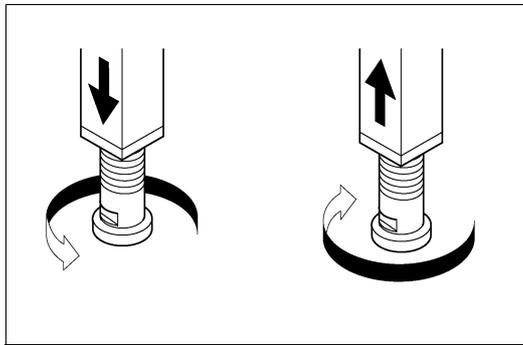
- Fasten the wall-mounting frame on the wall with suitable fastening materials so that the seal of the cold-air inlet and outlet opening completely contacts the dispenser at all docking possibilities.
  - Place central cooling station ZKS-UK on wall-mounting frame.
  - Screw unit and wall frame together at lower and upper lock.
-

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### Unit installation free-standing with floor mounting

- ☞ The unit must be fixed to the floor mounting with the included mounting clips. When doing so, make sure that the sealing of the floor construction is not damaged.
- ☞ The unit must be installed by suitable expert personnel (e.g. B.PRO Service employees).
- Have the unit installed at the intended location by appropriate expert personnel.
- Fix unit to floor with additional base mounting.
- Adjust the unit to the correct height by adjusting the feet, align horizontally and adjust the vertical inclination so that the seal at the cold-air inlet and outlet opening completely contacts the dispenser at all docking possibilities.



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### Connecting unit      Connecting cooling circuit

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#### Unit model for connection to external cooling circuit

- ☞ The connection to the cooling circuit provided by the customer may only be carried out by a specialist refrigeration company qualified for the respective refrigerant.
- ✓ The unit shows no known defects or visible damage

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#### Caution!

#### Material damage

- If the specifications listed under Technical data – Cooling system do not match those of the external cooling circuit, components of the unit cooling circuit may be damaged. The unit model is marked on the rating plate.
- Prior to connecting, make sure that the external cooling circuit complies with the specifications listed under Technical data – Cooling system.
  - Have the supply and return line of the unit cooling circuit connected to the external cooling circuit by suitable expert personnel.
- 
-

## Connecting central condensed water drain

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### Unit model with central condensed water drain

- ☞ Before connecting the central condensed water drain, make sure that the drain provided by the customer has a sufficient inclination.
  - Have the central condensed water drain connected to the drain provided by the customer by suitable expert personnel.
- 

## Connecting actuators of external cooling circuit

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### Unit model with Ice refrigerant

- ☞ Information on connection of the actuators of the external cooling circuit is provided in a separate circuit diagram contained in the document folder.
  - Connect the control lines of the external actuators of the refrigeration circuit.
    - ☞ Circuit diagram.
- 

## Connecting power supply

- ✓ The unit is switched off
- 

### Caution!

#### Damage to the unit electrical system!

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

- Before connecting, ensure that the mains voltage and frequency listed on the rating plate match the corresponding values of the mains socket outlet.
  - Plug the mains plug into the socket outlet.  
The unit is ready for operation.
- 

## Cleaning after assembly

- Remove any protective films present on unit and thoroughly clean unit.
  - ☞ Chapter "Cleaning unit" on page30.

## Commissioning

- Prerequisites for operation**
- ✓ Unit has reached room temperature and is dry
  - ✓ There is no film or film remains on the unit
  - ✓ Unit is in absolutely hygienic condition
  - ✓ Unit is assembled with a firm stance
  - ✓ Unit connected to mains supply network

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### Unit model for connection to external cooling circuit

- ✓ Connect supply and return line of unit cooling circuit to external cooling circuit
  - ✓ Central condensed water drain connected on drain provided by the customer
- 

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### Unit model with Ice refrigerant

- ✓ Control line connected to actuators of external cooling circuit
- 

### Commissioning after a longer period of disuse

- ☞ Before commissioning after a long period of disuse, the unit must be cleaned and various inspections must be carried out.

#### Cleaning

- Thoroughly clean the unit.
  - ☞ Chapter "Cleaning and care" on page29.

#### Safety inspection

- Check unit in accordance with standards of series DIN VDE 0701-0702.
- Check mains cable for mechanical damage and excessive deterioration.
- If a defect is present, notify one of the following:
  - In-house, B.PRO-trained professional
  - External, B.PRO-trained customer service
  - B.PRO Service

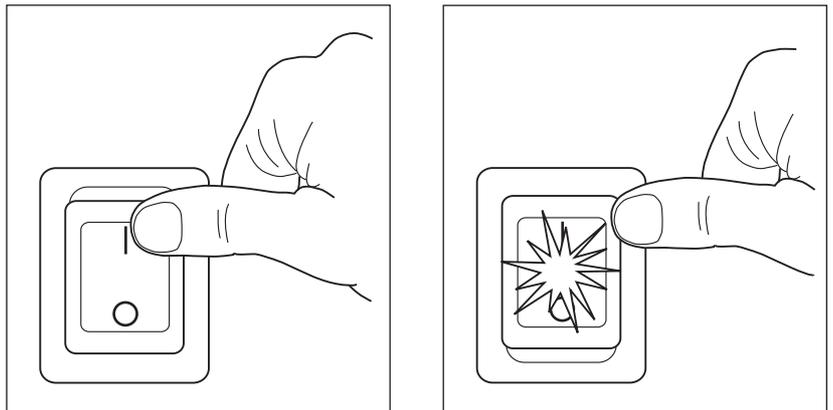
## Operation

### Switching unit on and off

- ☞ The temperature control is only functional with a docked dispenser.
- ☞ A separate temperature control is located in the unit for each docking possibility.
- ☞ The "Refrigeration ON" operation indicator in the display of the temperature control illuminates while the refrigeration system is operating. As soon as the specified setpoint temperature is reached with a docked dispenser, the refrigeration system switches off until the actual temperature has risen by a preset amount. The "Refrigeration ON" operation indicator goes out during this time.
- ☞ There are fans for the cold air in the unit for each docking possibility. These circulate the cooled air through the unit cooler and the dispenser with the dispenser docked. The operation of the fans is interrupted if no dispenser is docked.
- ☞ The unit defrosts automatically cyclically. While defrosting is active, the "Defrosting ON" operation indicator illuminates in the display.
- ☞ The unit is not designed for continuous cooling operation.

### Switching unit on

- Switch on the unit with the On/Off switch.



The operation indicator LED of the On/Off switch illuminates.

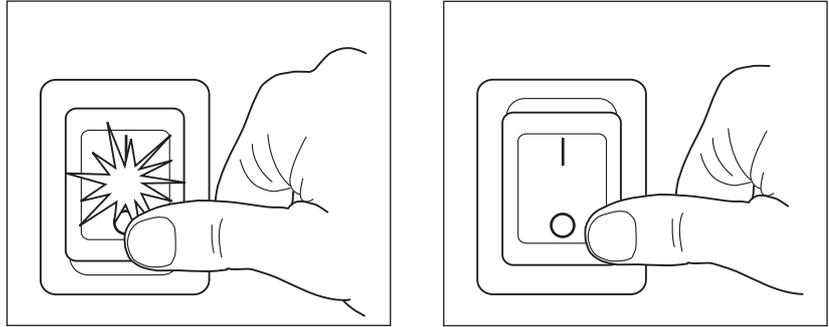
The unit is switched on and dispensers can be docked.

The temperature in the docked dispenser is lowered to the set setpoint temperature.

**Switching unit off**

☞ The electromechanical locking of a docked dispenser is also released by switching off the unit.

- ▀ Switch off unit with On/Off switch



The operation indicator LED of the On/Off switch goes out. The refrigeration system is switched off.

**Setting setpoint temperature of refrigeration system**

☞ When the control is switched on, the standard display shows the actual temperature inside the unit.

☞ The setpoint temperature is set to +4 °C at the factory. If too low a temperature is set, this will result in continuous operation of the refrigeration system (as well as excessively high ambient temperatures).

Possible consequences:

- Increased icing on the evaporator
- Frequent defrosting necessary
- Longer defrosting period necessary
- Increased energy consumption

**Displaying setpoint temperature**

- ✓ Dispenser docked
- ✓ Display of the temperature control displays the actual temperature

**SET**

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

**Changing the setpoint temperature**

- ✓ Dispenser docked
- ✓ Display of the temperature control displays the actual temperature

**SET**



- ▀ Press and hold the "SET" button for approx. 2 seconds.  
Setpoint temperature is displayed. The °C display flashes.
- ▀ Use the "Up arrow" button to increase the setpoint temperature.
- or –
- ▀ Use the "Down arrow" button to decrease the setpoint temperature.

# SET

- ☞ If the "Up arrow" or "Down arrow" button is pressed and held, the setpoint value changes continuously. The rate of change increases when the "Up arrow" or "Down arrow" button is pressed down longer.

- ▀ To save the changed setpoint temperature, press the "SET" button briefly  
– or –  
wait approx. 15 seconds.  
The setpoint temperature is stored. The ACTUAL temperature is shown in the display.

## Displaying/deleting maximum/ minimum temperature

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

### Displaying stored maximum temperature

- ✓ Dispenser docked
- ✓ Display of the temperature control displays the actual temperature
- ▀ Press the "Up arrow" button  
In the display "Hi" is followed by the highest measured temperature.
- ▀ To return to the display of the actual temperature, press the "Down arrow" button again  
– or –  
Wait approx. 5 seconds



### Displaying stored minimum temperature

- ✓ Dispenser docked
- ✓ Display of the temperature control displays the actual temperature
- ▀ Press the "Down arrow" button  
In the display "Lo" is followed by the lowest measured temperature.
- ▀ To return to the display of the actual temperature, press the "Down arrow" button again  
– or –  
Wait approx. 5 seconds



### Deleting minimum/maximum temperature memory

- ▀ Call up stored minimum temperature  
– or –  
Call up stored maximum temperature
- ▀ Press and hold down the "SET" button.  
"rST" appears in the display.  
"rST" flashes in the display after approx. 5 seconds.  
The memory of the selected temperature has been deleted.

# SET

**Defrosting unit automatically**

☞ The unit cyclically performs automatic defrosting for approx. 15 minutes. Additional manual defrosting is only necessary if the actual temperature increasingly deviates upward from the set setpoint temperature.

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**Unit model with condensation-water catch tray**

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 **Caution!**

**Danger of slipping**

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

- ▶ Empty the condensation-water catch tray regularly to avoid overflowing.
  - ☞ Section "Emptying condensation-water catch tray" on page31.
- ▶ Completely wipe up any condensation water which has run out.

**Starting defrost cycle manually**

☞ Manual defrosting is only necessary if the actual temperature increasingly deviates upward from the set setpoint temperature.

☞ Usually it will suffice to allow the unit to defrost by starting manual defrosting. It may occasionally be necessary to defrost the unit with accelerated defrosting or by switching off refrigeration system for at least 24 hours.

- ✓ Dispenser docked
- ✓ No food to be cooled in the unit

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**Unit model with condensation-water catch tray**

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 **Caution!**

**Danger of slipping**

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

- ▶ Empty the condensation-water catch tray regularly to avoid overflowing.
  - ☞ Section "Emptying condensation-water catch tray" on page31.
- ▶ Completely wipe up any condensation water which has run out.



- ▶ To start defrosting manually, press the "Defrost" button for approx. 2 seconds.

Cooling is stopped and defrosting starts.

The "Defrost ON" operation indicator appears in the display.

☞

- i** Manual defrosting can be cancelled by undocking and then redocking the dispenser.

- i** After the preset time for manual defrosting (15 minutes), the unit automatically switches back into the cooling mode. Defrosting has now been completed.

☞ If defrosting does not resolve the problem (indication described above is still present), the unit must be defrosted in another way.

- Accelerated defrosting of the unit

☞ Section "Accelerated defrosting of the unit" on page21.

– or –

Defrost the unit by switching off refrigeration for an extended period

☞ Section "Defrosting the unit by switching off refrigeration" on page21.

### Accelerated defrosting of the unit

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

### Unit model with condensation-water catch tray

 **Caution!**

#### Danger of slipping

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

- Empty the condensation-water catch tray regularly to avoid overflowing.
  - ☞ Section "Emptying condensation-water catch tray" on page31.
- Completely wipe up any condensation water which has run out.

- Set maximum possible setpoint temperature with the control.
- Dock **empty** dispenser.

### Defrosting the unit by switching off refrigeration

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

### Unit model with condensation-water catch tray

 **Caution!**

#### Danger of slipping

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

- Empty the condensation-water catch tray regularly to avoid overflowing.
  - ☞ Section "Emptying condensation-water catch tray" on page31.
- Completely wipe up any condensation water which has run out.

- Undock dispenser.
  - ☞ Section "Undock dispenser" on page24.
  - Refrigeration is ended.
- Do not dock any dispenser on a docking possibility for at least 24 hours.

## Locking/unlocking keypad

### Locking keypad

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

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

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



▀ Press and hold both buttons of the "Up/Down arrow" button rocker for approx. 3 seconds. "PoF" flashes in the display.

▀ Release both buttons.

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

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

### Unlocking keypad



▀ Press and hold both buttons of the "Up/Down arrow" button rocker for approx. 3 seconds. "Pon" flashes in the display.

▀ Release both buttons.

The keypad is unlocked, and the actual temperature is indicated in the display.

## Docking dispenser

☞ The unit can only be operated with the universal dispensers of the UNI-ZKS series.

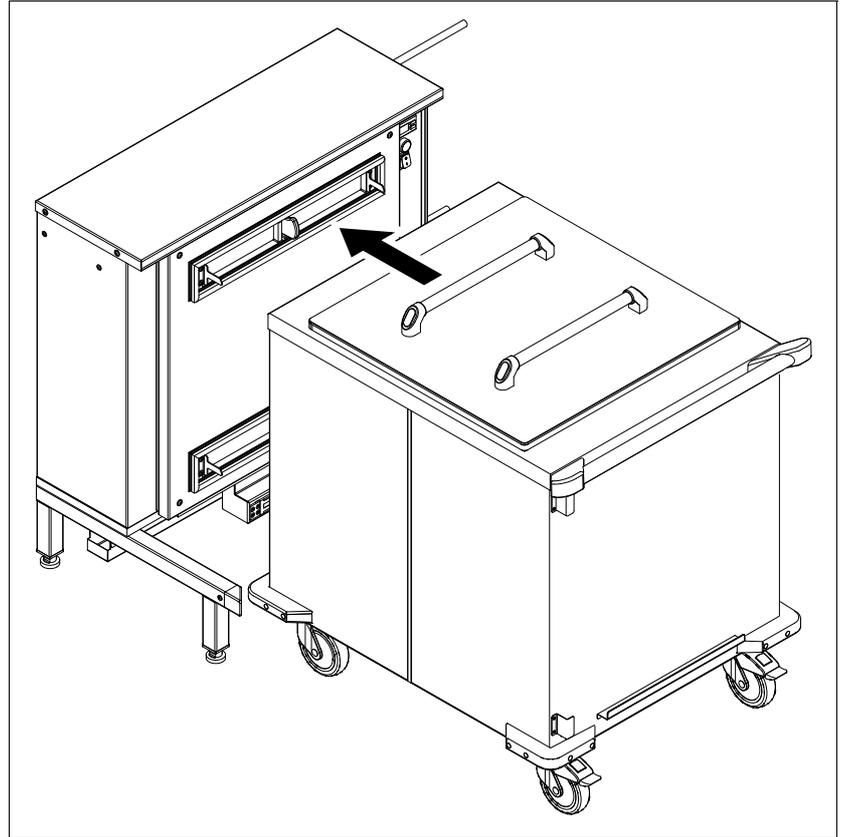
☞ When docking a dispenser on the unit, the flaps of the cold-air outlet and inlet openings of the unit and the dispenser open. At the same time, the temperature control of the respective docking possibility is switched on.

☞ When operating the unit in conjunction with dispensers, the operating instructions of the dispenser must also be observed.

☞ See the separate operating instructions of the universal dispenser UNI-ZKS

✓ The unit has been switched on (operation indicator LED of the central unit On/Off switch illuminates)

▀ To dock dispenser, **slowly** slide into the unit into the desired docking possibility up to the stop.



The electromagnetic shear lock locks the dispenser to the unit.

The temperature control is switched on.

- ☞ The seals on the cold-air outlet and inlet openings of the unit must contact the dispenser gap-free.
- ☞ The cold-air fan switches on after a short self-test and expiration of the switch-on time delay of the temperature control; the "Ventilation ON" operation indicator illuminates in the display.

- Pre-cooling dispenser**
- i** To prevent pre-cooled dishes or pre-cooled food from warming up after loading, the dispenser must be pre-cooled for 30 minutes with the dispenser cover mounted, depending on the desired cooling temperature and the ambient temperature.
  - ☞ The "Refrigeration ON" operation indicator in the display of the temperature control illuminates while the refrigeration system is operating. As soon as the set setpoint temperature is reached with the docked dispenser, the refrigeration system switches off until the actual temperature has risen by a preset amount. The "Refrigeration ON" operation indicator goes out during this time. The fans for the cold air continue to operate.
  - ✓ Unit switched on (operation indicator LED of the central unit On/Off switch illuminates)
  - ✓ Dispenser docked on unit
  - ✓ Dispenser closed with suitable cover
  - Pre-cool the dispenser until the desired temperature is reached.

### Cooling dishes/ keeping food cold

- ☞ Always load food into a dispenser after pre-cooling. The unit is only suitable for keeping pre-cooled food cold in a dispenser.
- ☞ When loading a dispenser with warm dishes for cooling down, the dishes may have a **maximum temperature** of +45 °C. The time for cooling down is dependent on the quantity of dishes, the desired cooling temperature and the ambient temperature. It is at least 120 minutes with the dispenser covered.
- ☞ The "Refrigeration ON" operation indicator in the display of the temperature control illuminates while the refrigeration system is operating. As soon as the set setpoint temperature is reached for a docked dispenser, the refrigeration system switches off until the actual temperature has risen by a preset amount. The "Refrigeration ON" operation indicator goes out during this time. The fans for the cold air continue to operate.
- ☞ The unit defrosts automatically at periodic intervals. The "Defrost ON" operation indicator illuminates at the same time.
- ☞ If there are damp dishes in the dispenser, there is a danger of the cooler in the unit icing up.
- ☞ To achieve the lowest possible cold loss, do not carry out unnecessary undocking of dispensers during cooling or remove the cover of the dispenser.
- ☞ When keeping food cold, be sure to observe the corresponding food-specific properties.
- ☞ The setpoint temperature is set to +4 °C at the factory. If too low a temperature is set, this will result in continuous operation of the refrigeration system (as well as excessively high ambient temperatures).  
Possible consequences:
  - Increased icing on the evaporator
  - Frequent defrosting necessary
  - Longer defrosting period necessary
  - Increased energy consumption
- ✓ Dispenser docked
- ✓ Dispenser sufficiently pre-cooled, depending on parameters named above.
- ✓ Dispenser closed with suitable cover
- Keep the dishes or food cool as long as desired.
- Change the setpoint temperature if necessary.
  - ☞ Section "Setting setpoint temperature of refrigeration system" on page 18.

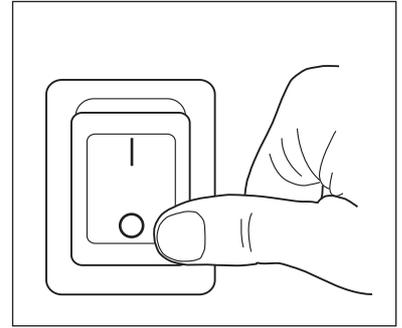
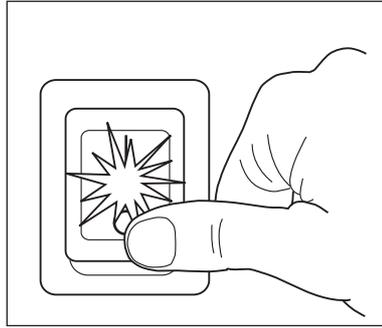
### Undock dispenser

- ☞ The temperature control is only active with a docked dispenser.
- ☞ As soon as the dispenser is undocked at a docking possibility, the respective temperature control is switched off.
- Press the button for releasing the docking connection of the desired docking possibility.  
  
The docking connection is released.
- Pull the dispenser out of the unit by the push handle.  
The temperature control is switched off.

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## Shutting down

- Shutting unit down**    ■ Switch off the unit at the central On/Off switch.



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

- Unplug the mains plug.
- Cleaning unit
  - ↳ Chapter "Cleaning and care" on page29.

## Troubleshooting

### Operation indicator LED of On/Off switch does not illuminate

Cause	Action
Mains plug is unplugged or not plugged in properly.	Plug in the mains plug.
Mains cable is damaged, e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>■ Have mains cable replaced by an authorised repair service.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Customer's mains connection interrupted.	<ul style="list-style-type: none"> <li>■ Have mains connection checked by an authorised repair service.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> <li>■ Have the customer-supplied fuse checked, and if necessary replaced, by an authorised repair service.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Unit electronic system is defective.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

### Operation indicator LED of On/Off switch illuminates, however unit does not cool all dispensers (sufficiently)

Cause	Action
High ambient temperature.	<ul style="list-style-type: none"> <li>■ Provide for a cooler environment with suitable measures.</li> <li>– or –</li> <li>Shorten defrost cycle.</li> </ul>
Seal of cold-air inlet and/or outlet opening does not contact corresponding openings of dispenser(s) gap-free.	<ul style="list-style-type: none"> <li>■ Have unit installation check by an authorised repair service.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Docked dispenser(s) not covered with suitable cover.	<ul style="list-style-type: none"> <li>■ Close docked dispenser(s) with suitable cover.</li> </ul>
Evaporator/cooler in unit is iced up.	<ul style="list-style-type: none"> <li>■ Defrost unit.</li> <li>↳ Section "Starting defrost cycle manually" on page20.</li> </ul>
Unit electronic system is defective.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

**Unit model for connection to external cooling circuit**

Cause	Action
External cooling circuit has failed.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

**Operation indicator LED of On/Off switch illuminates, however unit does not cool one/several dispenser(s) (sufficiently)**

Cause	Action
Setpoint temperature setting of the temperature control of the docking possibility is set to high.	<ul style="list-style-type: none"> <li>■ Set a lower setpoint temperature.</li> <li>↳ Chapter "Setting setpoint temperature of refrigeration system" on page18.</li> </ul>
Docked dispenser(s) not covered with suitable cover.	<ul style="list-style-type: none"> <li>■ Close docked dispenser(s) with suitable cover.</li> </ul>
Dispenser(s) not completely docked on unit.	<ul style="list-style-type: none"> <li>■ Slide in the dispenser(s) into the unit up to the lock of the electromagnetic shear lock.</li> </ul>
Seal of cold-air inlet and/or outlet opening does not contact corresponding openings of dispenser(s) gap-free.	<ul style="list-style-type: none"> <li>■ Have unit installation check by an authorised repair service.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Evaporator/cooler of docking possibility in unit is iced up.	<ul style="list-style-type: none"> <li>■ Switch off the unit to thaw the unit evaporator/cooler.</li> <li>– or –</li> <li>Undock the dispenser(s) to thaw the evaporator/cooler of the respective docking possibility.</li> </ul>
Electromagnetic shear lock of docking possibility defective.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Seal(s) on cold-air inlet and/or outlet opening damaged.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Cold air does not circulate in dispenser. Fan of respective docking possibility defective.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Cold air does not circulate in dispenser. Flap(s) of cold-air inlet and/or outlet opening is/are closed.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

Cause	Action
Temperature control is in an irregular condition.	<ul style="list-style-type: none"> <li>■ Switch off the unit and switch it on again.</li> <li>■ If the problem persists: Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>
Evaporator/cooler in unit is iced up.	<ul style="list-style-type: none"> <li>■ Switch off the unit to thaw the unit evaporator/cooler.</li> </ul>
Unit electronic system is defective.	<ul style="list-style-type: none"> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

**Corrosion of stainless steel parts**

Cause	Action
Incorrect handling/care.	<ul style="list-style-type: none"> <li>■ Remove areas of corrosion.</li> <li>↳ Section "Removing areas of corrosion on stainless steel" on page32.</li> <li>■ Ensure proper handling/care.</li> <li>↳ Section "Removing areas of corrosion on stainless steel" on page32.</li> </ul>

**The unit has external damage**

Cause	Action
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>■ Shut down unit.</li> <li>↳ Chapter "Shutting down" on page25.</li> <li>■ Secure the unit from being started up accidentally.</li> <li>■ Notify a facility authorised to carry out repairs.</li> <li>↳ Chapter "Repairs" on page34.</li> </ul>

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## Cleaning and care

### Stainless steel Corrosion resistance

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

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

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

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

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

☞ Information on cleaning the dispenser is provided in the operating instructions of the universal dispenser UNI-ZKS.

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

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

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

☞ Do not use pointed or sharp objects for cleaning.

### Cleaning agents Synthetic surfaces

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#### Caution!

#### **Material damage!**

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

- Ethyl alcohol, isopropyl alcohol or higher alcohols
- Acetone
- Turpentine
- Acetic ester
- Do not use stainless steel cleaning or scouring agents.
- Never use cleaning agents containing solvents.

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The following cleaning agents may be used:

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

## Stainless-steel surfaces

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### Caution!

#### Material damage!

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

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

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

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

The following cleaning agents may be used:

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

Cleaning agents for heavily soiled stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
- Surfaces made of stainless steel must be kept clean, dry and open to the air at all times.

## Cleaning unit

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### Caution!

#### Danger of slipping!

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

- Completely wipe up water which has run out onto the floor.
- Remove food residues.
- Clean unit with cleaning methods and cleaning agents described above.
- Thoroughly wipe up with a cloth rinsed in clean water after using a stainless steel cleaning agent.
- Thoroughly dry the unit.

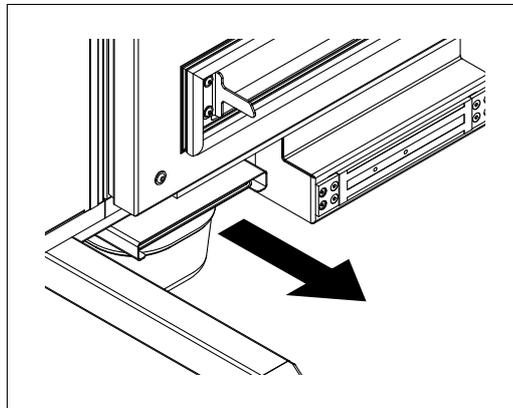
**Emptying condensation-water catch tray****Unit model with integrated refrigeration unit**

- ☞ The unit is equipped with a condensation-water catch tray at each docking possibility.
- ☞ Resulting condensation water is drained to the condensation-water catch tray.
- ✓ Dispenser of corresponding docking possibility undocked

**⚠ Caution!****Danger of slipping!**

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

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



- Empty condensation-water catch tray.
- Push condensation-water catch tray into holder.
- Wipe up any condensation water which reaches the floor.

### Removing areas of corrosion on stainless steel

#### New areas of corrosion

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

#### Older/more extensive areas of corrosion

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

☞ The cleaning measures for older and more extensive areas of corrosion may only be carried out by trained personnel in compliance with the existing regulations.

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#### Warning!

##### Caustic substances!

The acids used for removing areas of corrosion can cause injuries as well as caustic damage to objects (e.g. clothing). Contact with the eyes can cause irreparable vision impairment. In the worst case, total loss of sight could result.

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

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

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## Maintenance

<b>Having unit regularly maintained</b>	<p>B.PRO recommends regular maintenance of the unit by appropriately trained professionals. Regular maintenance prevents failure of the unit, extends its operating life and generally contributes to its retaining value.</p> <ul style="list-style-type: none"> <li>■ Having unit regularly maintained by appropriately trained experts.</li> </ul>
<b>Checking unit installation</b>	<p><b>Checking stability</b></p> <ul style="list-style-type: none"> <li>■ Check the stability of the unit regularly.</li> <li>■ If stability is insufficient, have mounting carried out by one of the following: <ul style="list-style-type: none"> <li>• In-house, B.PRO-trained professional</li> <li>• External, B.PRO-trained customer service</li> <li>• B.PRO Service</li> </ul> </li> </ul> <p><b>Checking contact of seals on cold-air outlet and inlet opening</b></p> <ul style="list-style-type: none"> <li>■ Regularly check the gap-free contact of the seals on the cold-air inlet and outlet openings.</li> <li>■ If a seal does not make proper contact, have the unit adjusted by one of the following: <ul style="list-style-type: none"> <li>• In-house, B.PRO-trained professional</li> <li>• External, B.PRO-trained customer service</li> <li>• B.PRO Service</li> </ul> </li> </ul>
<b>Checking seal</b>	<ul style="list-style-type: none"> <li>■ Check all-round seal for damage and excessive deterioration (visual inspection) during every cleaning.</li> <li>■ If damage is present, have replacement carried out by one of the following: <ul style="list-style-type: none"> <li>• In-house, B.PRO-trained professional</li> <li>• External, B.PRO-trained customer service</li> <li>• B.PRO Service</li> </ul> </li> </ul>
<b>Having periodical electrical safety inspection carried out</b>	<ul style="list-style-type: none"> <li>■ At least once every six months, have a periodical electrical safety inspection carried out by a professional electrician in accordance with the DIN VDE 0701-0702 series of standards.</li> </ul>
<b>Checking connection cable and mains plug</b>	<ul style="list-style-type: none"> <li>■ At least once every six months, check the connection cable and mains plug for mechanical damage and signs of excessive deterioration in accordance with BGV A3 or the corresponding national regulations.</li> </ul>
<b>Periodic test for system leaks</b>	<ul style="list-style-type: none"> <li>■ Have the periodic test for system leaks carried out by an authorised specialist company in dependence on the composition and quantity of the refrigerant contained in the refrigeration system in accordance with Regulation (EC) No. 842/2006 or corresponding national specifications.</li> </ul>
<b>Having maintenance performed on refrigeration system</b>	<ul style="list-style-type: none"> <li>■ Have the refrigeration system maintained at least once a year by a specialist refrigeration company qualified for the respective refrigerant.</li> </ul>
<b>Changing cooling parameters</b>	<ul style="list-style-type: none"> <li>i The cooling parameters of the temperature control can be modified/reset as required by a specialist refrigeration company. Information on setting the temperature control is contained in the separate instructions for the temperature control included in the document folder. <ul style="list-style-type: none"> <li>↳ Instructions for the temperature control.</li> </ul> </li> <li>■ If necessary, have the cooling parameters modified by a specialist refrigeration company qualified for the refrigerant.</li> </ul>

## Repairs

### Authorised persons

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

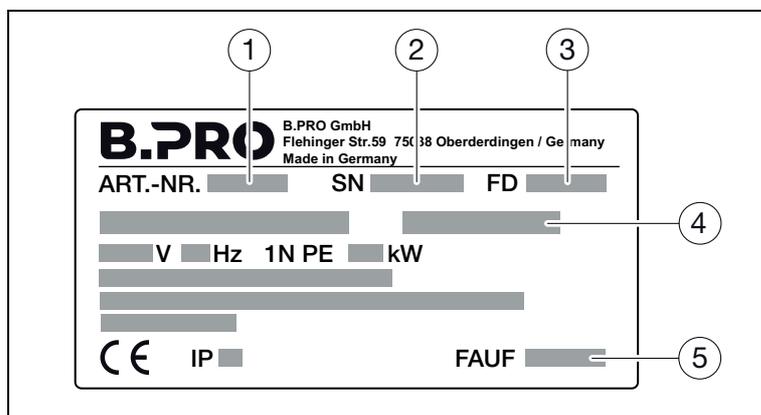
- In-house, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service
- Have all repairs to the refrigeration system carried out by a specialist refrigeration company for the respective refrigerant.

### Description of problem

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

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

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



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

### Replacing components

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

- In-house, B.PRO-trained professional
- External, B.PRO-trained customer service
- B.PRO Service
- Have all repairs to the refrigeration system carried out by a specialist refrigeration company for the respective refrigerant.

**Spare parts** The following information is required when ordering spare parts:

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

**Address** B.PRO GmbH  
Flehinger Straße 59  
75038 Oberderdingen  
GERMANY  
Phone +49 (0)7045 44 - 81416  
Fax +49 (0)7045 44 - 81508  
Email [service@bpro-solutions.com](mailto:service@bpro-solutions.com)  
Internet [www.bpro-solutions.com](http://www.bpro-solutions.com)

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## Disposal

### Disposing of the unit



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

The unit should therefore never be disposed of via normal municipal waste disposal but must be separated and disposed of by the waste collection for electrical appliances (e.g. a specialised disposal plant).

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

- ▶ Render the unit unusable prior to disposal (e.g. by cutting off the mains plug).

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### Unit model for connection to external cooling circuit

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

- ▶ Have the unit disconnected from the external cooling circuit by a specialist refrigeration company.

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### Unit model with R134a/R404A refrigerant

- ▶ Have the refrigerant R134a or R404A disposed of by a specialist refrigeration company in accordance with the applicable statutory regulations.

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### Unit model with Ice refrigerant

**i** The unit contains a residual quantity of liquid ice mixture even after being shut down and disconnected from the external cooling circuit. This may not escape into the sewer system or into surface or ground water.

- ▶ Have any liquid ice mixture remaining in the unit removed by an authorised disposal firm.
- ▶ Have any resulting liquid ice mixture properly disposed of by an authorised disposal firm in accordance with the respective country-specific statutory regulations.

- ▶ Transport the completely drained unit to a disposal point for electrical appliances (e.g. specialist disposal firm).

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

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

☞ Section "Address" on page 35.

## Technical data

### General data Dimensions and weight

Model	Length in mm (ap-prox.)	Width in mm (ap-prox.)	Height in mm (ap-prox.)	Weight in kg (ap-prox.)
Central cooling station ZKS-UKI 1	1690	600	930	105
Central cooling station ZKS-UKI 2	2490			160
Central cooling station ZKS-UK 1/UK 1 Ice	890			50
Central cooling station ZKS-UK 2/UK 1 Ice	1690			95
Central cooling station ZKS-UK 3/UK 1 Ice	2490			145

### Electrical data

Model	Voltage, frequency	Output (max.)
Central cooling station ZKS-UK 1/UK 1 Ice	220-240 V, 1N PE, 50 Hz	0.1 kW
Central cooling station ZKS-UK 2/UK 2 Ice		0.1 kW
Central cooling station ZKS-UK 3/UK 3 Ice		0.1 kW
Central cooling station ZKS-UKI 1		0.6 kW
Central cooling station ZKS-UKI 2		0.8 kW

### Unit protection type

IP X5 (the unit is protected against sprayed water in accordance with DIN EN 60529.)

### Environment Ambient conditions – operation

Temperature: +15 °C to +32 °C  
Relative humidity: without condensation

### Ambient conditions – storage

Temperature: -10 °C to +40 °C  
Relative humidity: without condensation

### Emissions

The workplace-specific noise level of the unit is less than 70 dB(A). No other problematic or dangerous emissions occur.

### Material

Stainless steel, polyamide, polyurethane

**Refrigeration system Active convection cooling**

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**Unit model with R134a refrigerant**

Refrigerant: R134a  
 Global warming potential (GWP): 1300  
 Operating pressure (maximum): 18 bar

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**Unit model with R404A refrigerant**

Refrigerant: R404A  
 Global warming potential (GWP): 3750  
 Operating pressure (maximum): 24 bar

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**Unit model with Ice refrigerant**

Refrigerant: Ice/water/ethanol cooling mixture with approx. 7.5 vol. % ethanol content  
 Operating pressure (maximum): 4 bar

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**Refrigerating capacity**

Model	Refrigerating capacity (max.)
Central cooling station ZKS-UK 1 / UK 1 Ice / UKI 1	0.6 kW
Central cooling station ZKS-UK 2/UK 2 Ice	1.2 kW
Central cooling station ZKS-UK 3/UK 3 Ice	1.8 kW
Central cooling station ZKS-UKI 2	1.0 kW

Cooling temperature: +4 °C to 12 °C

The temperature is measured at the geometric centre of the docked dispenser.

Climate class: 4

Sealing: Refrigeration system checked for proper sealing at factory

Thawing: Automatic, cyclical

**Connection dimensions of connection cables**

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**Unit model for connection to external cooling circuit**

Condensation-water drain line 20 mm

**Connection dimensions of cooling circuit with R134a/R404A refrigerant**

Connection diameter of suction line: 15 mm

Connection diameter of liquid line: 10 mm

**Connection dimensions of cooling circuit with Ice refrigerant**

Connection diameter of supply line: 15 mm

Connection diameter of return line: 15 mm

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## Ordering information

<b>Central cooling station ZKS-UKI 1</b>	Article number:	372 696
<b>Central cooling station ZKS-UKI 2</b>	Article number:	372 695
<b>Central cooling station ZKS-UK 1</b>	Article number:	372 138
<b>Central cooling station ZKS-UK 2</b>	Article number:	372 135
<b>Central cooling station ZKS-UK 3</b>	Article number:	371 451
<b>Operating instructions</b>	Document number:	154 768

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## Accessories

<b>Wall mounting</b>	Article numbers:	<a href="#">↪ B.PRO price list</a>
<b>Fastening clips for floor mounting</b>	Article numbers:	<a href="#">↪ B.PRO price list</a>
<b>B.PRO microfibre cleaning cloth</b>	Article number:	126 999
<b>DeepClean Stainless Steel cleaning and care agent</b>	Article number:	511 895

## Standards, guidelines, inspection seal

DIN EN 60335-1: Household and similar electrical appliances – Safety – Part 1: General requirements.

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

DIN EN 60529: Degrees of protection provided by housing (IP code).

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

BGR 111 (ZH1/37): Trade association regulations: Working in kitchens.

DIN EN ISO 9001: B.PRO is certified in accordance with DIN EN ISO 9001.



CE designation: The unit complies with the Directives 2006/42/EC "Directive of the European Parliament and of the Council for the alignment of legal provisions of member states concerning machines", 2006/95/EC "Directive of the European Parliament and of the Council for the alignment of legal provisions of member states concerning electrical devices for use within specified voltage limits" and 2004/108/EC "Directive of the European Parliament and of the Council for the alignment of legal provisions of the member states concerning electromagnetic compatibility".



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GERMANY

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**B.PRO**  
CATERING SOLUTIONS