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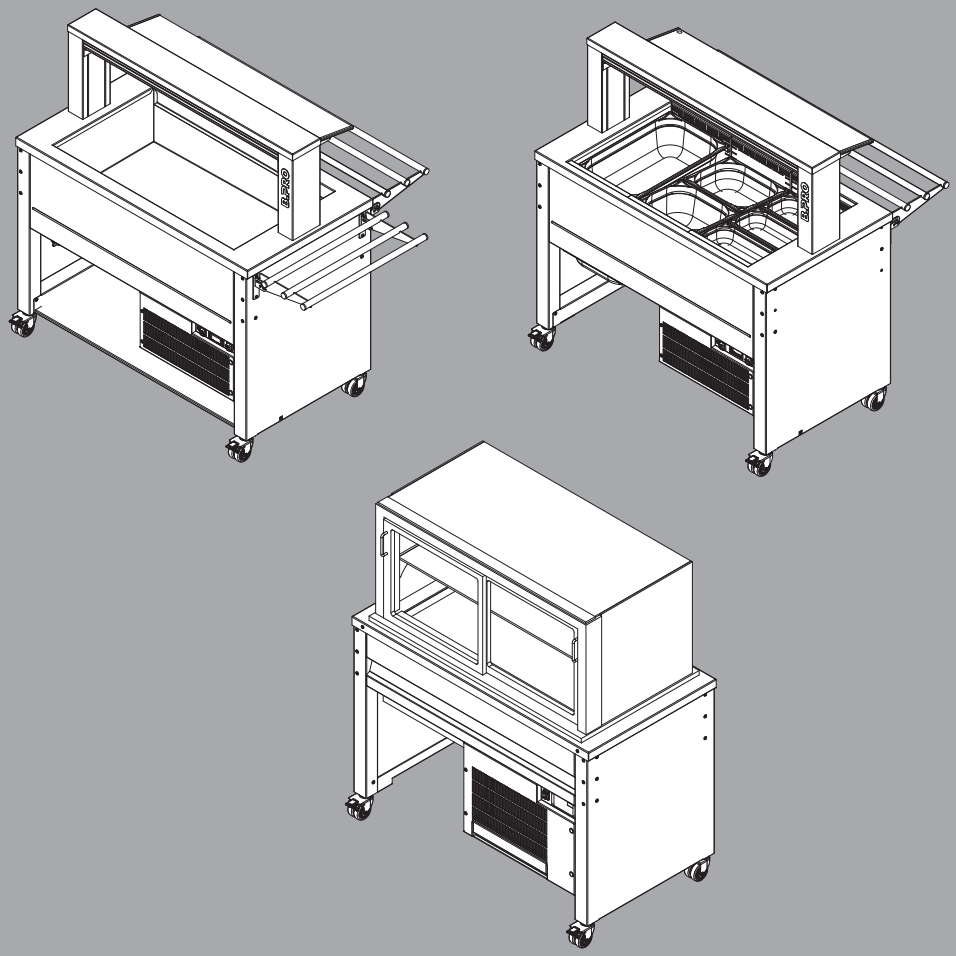

BASIC LINE SK-3/4
BASIC LINE SK-3/4 KIDS
BASIC LINE UK-3/4
BASIC LINE UK-3/4 KIDS
BASIC LINE EKV-3/4

Translation of the original operating instructions

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Technical changes

Subject to modifications for the purpose of technical improvement.

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1 About these operating instructions

1.1 Product documentation

Translation of the original operating instructions.

Target group:

operating personnel, kitchen directors.

1.2 Typographical conventions

ⓘ **Explanatory information, reference** on special features or special cases
↳ **Cross reference** to a chapter or external document
✓ **Requirement** which must be met 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.

1.3 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 (danger, warning, caution) indicates the level of danger.
Danger warns of possible highly severe/fatal bodily injury.
Warning warns of possible serious bodily injury.
Caution warns of possible minor bodily injury or damage to property.

2 About this product

2.1 Scope of application

The BASIC LINE cold buffet is designed for the following applications:
- Presenting and refrigerating food in Gastronorm containers
- Presenting and refrigerating portioned food
- Presentation and keeping cold of beverages
- Serving food and beverages
- Self-service buffets

The BASIC LINE cold buffet is exclusively for use in presenting and serving food in containers and is particularly suitable for use in social catering (clinics, retirement homes, day care centres), hotels and restaurants (banqueting, party service) and in-company catering (canteens, dining halls).

The following applications are not permitted:
- Cooling down warm dishes
- Permanent cooling of food (refrigerator function)
- Cooling rooms
- Transporting persons with or on the unit or its attachments
- Use as a substitute for a ladder, climbing aid or climbing frame
- Transport or storage of hazardous or toxic substances/liquids

2.2 Conditions of use

General information

The unit may only be used for the applications specified. The owner is responsible for ensuring appropriate and proper use of the unit. The unit may only be operated under the permissible ambient conditions. Users of the unit must be instructed on its operation and must have read and understood the operating instructions.

Environment

The side faces can be fitted with fold-down shelves as an option. The tray slides, plate slides or shelves can be lowered 10 cm if required. The unit underframe can be optionally fitted with a stainless steel unit base. The optional front panelling for the operator and customer sides are available in various colours and materials and can therefore be adapted to the surroundings in the venue or establishment.

BASIC LINE SK

The unit may be used wherever the ambient temperature is between +15 °C and +25 °C and at normal humidity (without condensation) in closed rooms or in roofed areas where it will not be exposed to the weather.

BASIC LINE UK

The unit may be used wherever the ambient temperature is between +15 °C and +32 °C and at normal humidity (without condensation) in closed rooms or in roofed areas where it will not be exposed to the weather. The maximum ambient temperature at which the cold buffet reaches the selected setpoint temperature when used correctly is +32 °C (measured at the geometrical centre of the cooling tray).

BASIC LINE EKV

The unit may be used wherever the ambient temperature is between +15 °C and +25 °C and at normal humidity (without condensation) in closed rooms or in roofed areas where it will not be exposed to the weather. Relative humidity of 60% must not be exceeded.

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

2.3 Product features

General information

The BASIC LINE cold buffet is a refrigerated module with a stainless steel top surface and a standard unit underframe made of powder-coated, galvanised thin sheet. The cold buffet is available with active contact cooling (BASIC LINE SK) or with convection cooling (BASIC LINE UK). Another cold buffet is available with a refrigeration showcase (BASIC LINE EKV).

BASIC LINE units can be set in different variants:

- Freestanding for served food counters or self-service
- Wall-standing for self-service (BASIC LINE SK/UK only)
- Back-to-back for self-service (BASIC LINE SK/UK only)
- Several units can be fixed permanently together at the side faces with optional module connectors.

The standard BASIC LINE cold buffet model includes:

- Cooling system (active contact cooling or active convection cooling with condensation water catch tray)
- Refrigeration showcase glazed on all sides, with customer-side serving doors and operator-side sliding doors
  (BASIC LINE EKV only)
- Stainless steel top surface with GN 3/1 or GN 4/1 cooling tray, depending on model
- Customer-side sneeze guard made of toughened safety glass
- Fold-down stainless-steel tubing tray slide on customer side
- 4 steering castors, 75 mm in diameter, two of which have brakes
- Side faces and panels made of powder-coated, galvanised thin sheet

Handling and operation

The refrigeration parameters on the BASIC LINE cold buffet can be set using the temperature control with a digital temperature display. LEDs on the control panel of the temperature control show the unit's current operating mode.

BASIC LINE SK

The BASIC LINE SK cold buffet features active contact cooling. Cooling tray is permanently integrated into the unit. The cooling tray has a drain which can be used to drain off condensation water or cleaning water. The drain valve features a safety drain valve. The cooling tray can be controlled separately from any other cooling points.
Cooling range: +4 °C to +15 °C: The temperature is reached at the geometric centre of the cooling tray.
Depending on the model, the BASIC LINE SK cold buffet can be loaded with 3 or 4 GN 1/1 Gastronorm containers with a maximum depth of 150 mm.

BASIC LINE UK

The BASIC LINE UK cold buffet features active convection cooling, which uses a fan to circulate cooled air. The cooling tray is located above the refrigeration system in the "unit tray" and can be removed for cleaning purposes, for example. The unit tray features a drain for condensation water, which is collected in a condensation catch tray.
Cooling range: +2 °C to +15 °C: The temperature is reached at the geometric centre of the cooling tray.
Depending on the model, the BASIC LINE UK cold buffet can be loaded with 3 or 4 GN 1/1 Gastronorm containers with a maximum depth of 150 mm.
Alternative loading options:

- Up to 8 salad bowls 260 mm in diameter, depending on model
- Beverages in bottles or jugs
- Baking sheets

BASIC LINE EKV

The BASIC LINE EKV chilled display cabinet features active convection cooling, which is connected to the cooling tray cooling circuit. The refrigeration showcase is transparent on all four sides. The showcase is insulated and features an integrated light bar. Serving doors with grip strips are provided on the customer side. The showcase is closed with glass sliding doors on the operator side. There is a revision flap beneath the machine compartment and cooling point control. The condensation water catch tray is inserted behind it.

2.3.1 Cleaning and defrosting

BASIC LINE SK

The BASIC LINE SK cold buffet features an automatic defroster. You must also defrost the cooling tray manually if a coating of ice (3 to 5) is clearly visible on the cooling tray.

BASIC LINE UK

The BASIC LINE UK cold buffet features an automatic defroster.
Empty condensation water catch tray on a daily basis. If the tray is not emptied regularly, it can overflow. This poses a slip hazard and a risk of damage to the floor.

2.3.2 Options and accessories

The units are available with the following optional equipment, depending on the model:

Optional Equipment	Details
LED lighting (BASIC LINE SK/UK only)	
Switch panel cover (BASIC LINE EKV only)	
Widening cover (BASIC LINE SK/UK only)	
Base bottom	
Module attachment set	
Body in a variety of colours	
Front panelling in different colours and different designs (powder-coated and Resopal)	
Slotted shelf (BASIC LINE SK only)	
Stainless steel shelf (BASIC LINE UK only)	– for placing drinks or bowls
Stainless steel GN hanging frame (BASIC LINE UK only)	– for use as dividers in GN containers
Additional socket outlets in the underframe	
Bridge attachment (BASIC LINE SK/UK only)	– Standard attachment – Highline attachment
Sneeze guard made of toughened safety glass (BASIC LINE SK/UK only)	– Up to top surface on customer side – On customer side with pass-through – On operator side with pass-through – rounded on the customer side with a serving opening – rounded on the operator side with a serving opening
Tray slide	– Round tube, customer side – Round tube, operator side – Smooth stainless steel, customer side – Smooth stainless steel, operator side – Resopal, customer side – Resopal, operator side
Plate slide	– Smooth stainless steel, customer side – Smooth stainless steel, operator side – Resopal, customer side – Resopal, operator side
Shelf, short side left/right	– Round tube – Smooth stainless steel – Resopal
Assembly	– 4 steering castors, 75 mm in diameter, 2 of which have brakes – 4 steering castors, 125 mm in diameter, 2 of which have brakes – Adjustable feet, stainless steel
Skirting panel	– Skirting panel customer side – Skirting panel, operator side – Skirting panel, short side, left – Skirting panel, short side, right
Showcase model	– 2 levels with 6 serving doors on customer side – 3 levels with 9 serving doors on customer side
Mains connection	– 230 V – 400 V

2.3.3 Warning signs

ⓘ The following warning signs are mounted to the unit:

Warning sign	Meaning – Mounting position
	Label: **"Maximum load capacity"**
	"Potential equalisation" in accordance with DIN IEC 60417 Attached at the right-hand lower section on the operator's side, directly next to the potential equalisation conductor connection on the end face
	"Warning: flammable substances" (Class A3 refrigerant) in accordance with DIN EN ISO 7010 Mounting position: Unit body
	"Danger! No naked flames" **"Fire, open sources of ignition and smoking prohibited!"** as required by EN ISO 7010 Mounting position: Unit body
	"Pressurised refrigeration unit" as per ISO 7000 Mounting position: Refrigeration unit

➨ Replace any illegible, damaged or missing warning signs **immediately**.

2.4 Functional principle

Description

The two cooling systems available for the BASIC LINE cold buffet operate on different principles.
Each principle has its own special advantages and characteristics.

BASIC LINE SK

The refrigeration system evaporator in the unit underframe cools the floor and the long sides of the cooling tray. The air in the tray barely moves at all. This functional principle ensures:

- Cooling is gentle, reducing the risk of food drying out
- Limited air movement ensures very hygienic conditions in the cooling tray
- The cooling tray is simple to clean

BASIC LINE UK

The evaporator in the cooling system beneath the cooling tray extracts heat from the ambient air. A fan causes the cooled air to circulate around the cooling tray. This cools the walls of the cooling tray. Part of the circulating air flows into the cooling tray and contributes to cooling the tray and what it contains.
This functional principle ensures:

- The cooling tray cools down rapidly
- A lower cooling temperature (+2 °C) than with active contact cooling
- Uniform temperature distribution
- Food in the cooling tray should be covered if it remains there for an extended period (risk of drying out)

The unit interior has a drain for condensation water which collects in the condensation water catch tray beneath the refrigeration unit.

BASIC LINE EKV

The evaporator in the cooling system beneath the cooling tray extracts heat from the ambient air. A fan causes the cooled air to circulate within the showcase. This cools the interior of the refrigeration showcase and keeps what it contains refrigerated.

This functional principle ensures:

- The refrigeration showcase cools down rapidly
- Uniform temperature distribution
- Food in the cooling tray should be covered if it remains there for an extended period (risk of drying out)

There is a revision panel beneath the machine compartment, behind which a condensation water catch tray is inserted.

3 Safety

3.1 Safe use

- Carefully read and comply with the operating instructions before commissioning and using the appliance for the first time.
- Read and observe the information on safe use, safety instructions and warnings.
- Store the operating instructions so that they are accessible to the operating personnel at all times.

3.2 General information

The unit has been built using state-of-the-art technology. 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. Improper use of the unit can lead to serious injury or damage.

- 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.
- Only have authorised, expert professionals trained to handle propane refrigerants (R290) carry out work on the refrigeration system. Damage and personal injury!

Risk of explosion! Fire hazard!

- Fire hazard, in particular through naked flames, electric or static sparks generated by static charge, and hot surfaces! If containers with explosive materials are stored in the unit and the unit is put into operation, this may cause an explosion and subsequent injury and damage to property.
- Do not store any explosive materials, such as aerosols with flammable propellant, in the unit.
- No electrical appliances may be operated in the usable space of the refrigeration unit.
- Avoid naked flames in the usable space or immediate vicinity of the unit.
- Avoid hot surfaces.
- In the event of static charge, appropriate countermeasures must be taken (e.g. use of personal protective equipment, antistatic castors or an antistatic conveyor).

Warnings

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

3.3 Operator duties

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

- Make sure that users of the unit are instructed in its operation and have understood these operating instructions.
- Make sure that users are aware of the hazards that the unit presents and that they are able to assess them.

3.4 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.

3.5 Scope of application

The operator is responsible for ensuring that the unit is used properly and only for the application specified.

- Only use the unit for the intended application.

3.6 Conditions of use

Danger of tipping!

- The unit can tip over and cause serious injuries and damage to property.
- Do **not** use the unit as a makeshift ladder or allow children to climb on it.
- Keep the unit away from children.
- The unit may only be operated under the permissible ambient conditions.
- The unit is only to be used when it is in proper working order.
- **No** electrical appliances may be operated within the usable space of the unit.
- Always load the unit from bottom to top in order to keep the unit's centre of gravity as low as possible.
- Secure the unit against accidental use if it is damaged.
  If the unit is damaged or a fault occurs, **stop** using the unit, disconnect the mains plug and have repairs performed by an authorised service point.
  ↳ Chapter "Repairs" on page 52

3.7 Transport

Heavy unit that may tip over!

Improper unit transport can lead to serious injury or damage.

- Transport the appliance only upright (sufficiently secured on a pallet).
- If the unit was not transported upright, wait 2 hours before commissioning.

Material damage to the appliance due to improper transport!

- Transport the appliance only on a lorry with a sufficiently dimensioned loading ramp or in a delivery van.
- Make sure that the loading ramp does **not** exceed an angle of inclination of 5°.
- Secure the appliance on the pallet so that it cannot slip (safety straps).

Appliance with optional braked castors

Braked castors are **not** sufficient restraint for transport.

- Secure the unit against vertical movement during transport.
- Use padded locking bars.
- Make sure that the unit is secure and cannot slide during transport or fall from the loading area.

3.8 Commissioning

Risk of explosion!

- Insufficient air supply can reduce refrigeration unit efficiency. The refrigerant propane (R290) is highly flammable and explosive (refrigerant group A3 according to DIN EN 378-2). In the event of a leak, an ignitable gas-air mixture can be produced which can trigger an explosive reaction if the critical mixing ratio is reached and there is a suitable source of ignition source!
- Remove all protective film when unpacking the unit.
- The unit may only be installed/operated in a well-ventilated environment.
- Do not obstruct the section below the refrigeration unit compartment or the ventilation slits.

Electric shock due to electrical charge, danger of short-circuit!

When the unit is brought from a cold storage room to a kitchen, moisture from the air in the room condenses on the surface of the unit. Due to the film of moisture that forms on the appliance, there is a risk of a short circuit or electric shock when the appliance is connected.

- Only operate the unit once it has reached room temperature.
- Only operate the unit on an even, firm surface.
- Do **not** operate the unit next to equipment which emits large amounts of steam, such as a dishwasher.

Wrong mains voltage! Missing circuit breaker!

- Improper handling of the mains plug and mains connection can lead to serious injury or damage.

- Make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.
- Only connect the unit to a socket outlet that is protected with a fault-current protective device (residual-current circuit breaker). Make sure that every phase is also fused with max. 16 A.
- When connecting to a fixed electrical connection on site, ensure that an all-pole disconnecting device is installed at all times. Secure the installation against unintentional switching on.

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

Damaged electrical system and mains socket outlet!
- Switch the unit off at the mains switch before disconnecting the power supply.
- Insert or remove the mains plug only when the unit is switched off. Failure to do this may damage the unit electrical system and/or the mains socket outlet.
- When removing the mains plug, only pull the main plug housing and **not** the mains cable.

Appliance with optional braked castors
- Always apply the castor brakes to prevent the unit from rolling away. The unit can cause injury and property damage if allowed to roll away accidentally.

Unit model with adjustable feet
All adjustable feet must be regulated to ensure that the unit stands firmly and does not wobble.

3.9 Handling and operation

ⓘ You must read and comply with the supplied operating instructions from the refrigeration showcase manufacturer.

Unsecured unit!
The unit may cause personal injury and damage to property if it rolls away unintentionally.
- Always apply the castor brakes to prevent it from rolling away.
- Always keep lids on Gastronorm containers containing food.
- Always cover food on plates with cloches.

Impaired food quality!
The quality of the food in the unit may be impaired if a power failure, unit malfunction or other interruptions occur during storage or regeneration.
- Check the core temperature to see whether the quality of the food might be impaired.
- Dispose of food if necessary.

Risk of injury! Overloading and damage to the attached parts.
If attached parts are overloaded they may break or give way, which can allow objects to fall and cause injuries. Damaged attached parts, especially if they are brittle or unstable, can cause trip hazards.
- As a general rule, attached parts may not be swung out except when the unit is in use.
- The attached parts may not be subjected to surface loads greater than the loads specified in these operating instructions.
  Particular attention must be paid to ensure that the optional locking pin or the optional mini-catch in the bracket is locked into position correctly when the attachment is folded up or down.
- Do not place any objects on the lighting bridge or on the standard sneeze guard.
- Use attached parts only to carry crockery and/or trays; do not place heavy objects on them.
- To ensure structural integrity and avoid injuries, persons must never sit on the attached parts.

Permissible surface load per attachment:
- Tray slide: 25 kg
- Shelf/plate slide: 25 kg
- Unit base: 100 kg
- Highline sneeze guard (customer or operator side): 10 kg
- Glass shelf in showcase: 30 kg

3.10 Change of location

Risk of injury! Material damage! Falling objects

Whilst the unit is being pushed, objects could slip off the shelves or out of the unit; such objects could injure persons in the vicinity. The objects could be damaged and the unit itself could be damaged.

- In order to ensure electrical safety, withdraw the mains plug for the unit before any change of location
- Remove all objects from the shelves, including the optional floor of the unit.

Transport damage and risk of injury!

Improper transport can lead to personal injury and damage to the unit and other property.

- Ensure that the location of the appliance satisfies the current issue of the ordinances, regulations, other trade association rules and, if applicable, other national regulations of the countries.
- Avoid impacts.
- **Do not** traverse bumps or steps.
- **Do not** traverse uneven floors.
- The unit should be pushed only, **never** pulled.

Danger of tipping!

This unit can tip over and cause serious injuries and damage to property.

With the door closed, the unit can be tilted to an angle of 10° while standing still.

- When the cooling station is to be relocated, remove the shelf trolley on each occasion.
- Hold unit door closed while changing its location.
- Only sloped surfaces with an incline of <10° may be crossed.

Appliance with optional braked castors

This unit can tip over and cause serious injuries and damage to property.

With the door closed, the unit can be tilted to an angle of 5° while standing still.

- If the appliance is standing on an inclined area:
  In addition to the locked castor brakes, secure the appliance against unintentional rolling away using further safety measures (e.g. wheel chocks).
- Before transporting the unit, check that the castor brakes are working properly by positioning the unit on a flat surface and locking the castors.
- Ensure that the appliance is stable, and will not roll or slide.
- If there are signs of damage to the roller castors or inadequate braking performance:
  Do not use the unit, but have the defective castor(s) replaced immediately by an authorised service centre.
  (↳ Chapter "Repairs" on page 52)

Accidental unit movement!

Defective castor brakes or poor braking performance can cause the unit to roll away unintentionally and result in personal injury and damage to property.

- Do **not** move the unit when the castor brakes are applied.

Unit model with adjustable feet

- Carry the unit with suitable means of conveyance such as a pallet truck.
  You must observe the applicable industrial safety regulations and other information in doing so.

Risk of crushing!

When transporting the appliance, hands may become trapped and crushed between the wall and the appliance.

- Keep hands and fingers away from the wall or unit when pushing.
- When transporting the appliance, ensure there is no failure to see persons or objects in front of the appliance.

Heavy unit that may tip over! Excessive speed!

- If people cannot see over the top of the appliance:
  When the appliance is being transported, have another person walk in front of it to ensure safe movement. In circumstances of restricted visibility, unclear transport situations and when driving over ramps, hollows and sloping surfaces: Always provide an additional person for safety.

(↳ Chapter "Traversing ramps, recesses, inclined surfaces" on page 24)

- If you push with just one hand, this may prevent you from applying the brakes quickly enough if the unit is heavy.
- Ensure that the person moving the appliance to its new location is able to slow down the loaded appliance in the event of an emergency.
- **Two** people (one at each side wall of the unit) are required to move the unit over ramps or recesses.
- Always bring the unit to its new location at a sensible speed (no faster than 3 km/h – equivalent to a slow walking pace).

3.11 Shutting down

Damaged electrical system and mains socket outlet!
Unplugging the appliance when it is switched on can damage both the appliance electrics and the mains socket.

- Switch the unit off using the on/off switch before disconnecting the power supply.
- Pull out the mains plug to disconnect the unit from the power supply.
- When removing the mains plug, only pull the main plug housing and **not** the mains cable.
- Store the mains plug safely, protected from dirt and moisture.

3.12 Cleaning and care

Short-circuit due to water penetrating the unit electrical system and mains plug!

- Disconnect the unit from the power supply before cleaning or maintenance work or replacing parts.
- During these tasks, store the mains and/or unit plug in a suitable, dry place and protect against moisture, damage and dirt.

Cleaning water freezing inside unit. Danger of slipping!

- To prevent cleaning water freezing inside the unit, switch off the refrigeration system at least 2 hours before starting to clean it.
- After cleaning the unit, dry it thoroughly.
  Also remove any cleaning water from the optional unit base and from the unit itself.
- Completely wipe up any cleaning water which leaks out of the unit.

Laceration hazard at the sharp-edged evaporator fins.

BASIC LINE UK
The evaporator fins have sharp edges. Be careful when working beneath the evaporator in its raised position as you may cut yourself quite badly.

- Always wear protective gloves when cleaning the unit tray beneath the evaporator.

Health hazard due to reaction of aluminium with acids.

BASIC LINE UK
The evaporator fins on the BASIC LINE UK are made of aluminium. Acids can react violently with aluminium. Therefore under no circumstances allow aluminium components to come into contact with acids (including being splashed with acid) or be wiped with acids. The reaction of aluminium with acids can release boiling acid and dangerous products of the reaction which can lead to serious injuries or harmful effects on health. Contact with acids can cause aluminium parts to disintegrate, leading to malfunctions and damage to the unit.

- To prevent health risks and damage to property, do not allow aluminium components to come into contact with acids.

3.13 Hygiene

- When keeping food cool, observe the relevant regulations on foodstuffs as well as the characteristics of the food in question.
- Comply with the provisions of Regulation (EC) No. 852/2004 and the national hygiene regulations of the countries.

Sneeze guard

Intermeshed fragments. Risk of injury obstruction of vision!
This eliminates the risk that the cough barrier of safety glass (ESG) will suffer undetected damage due to collisions and impacts. When damaged, safety glass shatters into small partially intermeshed fragments. Because of this special fracture structure of ESG, the risk of injury is very low.

- To maintain the protective function and to exclude the risk of injury, replace damaged glass immediately.
- Remove broken glass immediately as it can obstruct visibility.
- Dispose of food from the affected unit.

3.14 Standards and guidelines

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

- Observe the applicable standards, guidelines and safety regulations.

3.15 Product marking

The unit is provided with a rating plate.

ⓘ The warranty is voided if the rating plate is removed.

4 Additional information - Use in day-care centres and school catering

Scope of application

This additional information describes the assessable, additional residual risks as a result of the access of children/young people to the product.

⚠ Risk of locking in children!

The appliance has compartments that are large enough for a child to climb into.

- **Never** leave the unit unattended.
- Always check to ensure that there are no children or animals in the compartments before commissioning or disposing of the unit.

Unit door hinges

⚠ Crush hazard for extremities

- The appliance has door hinges in which limbs (e.g. fingers when opening and closing the appliance door) can become trapped and crushed.
- When opening and closing the appliance door, ensure that there are no limbs present in the door opening or door hinges.

4.1 General information and special dangers

Application

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

Duty to supervise

- The unit must **not** be moved or operated without supervision.

The duty of supervision is essentially based on the applicable laws and regulations adopted by relevant national authorities, such as the legislator, the employer's liability insurance associations, regulations on a state or municipal level and/or other authorities.

Power supply

Usage of an electrically operated unit increases the supervisor's duty to provide supervision.

- Do **not** operate the unit without supervision.

ⓘ **B.PRO recommends:**

- Operate the unit on socket outlets which can be disconnected at a main or central switch.
- Make sure that this main or central switch is installed out of the reach of children.
- Avoid subjecting the mains cable to tensile strain. This same applies when using a helix cord.

Improper use as a toy

Improper use as a toy can cause the unit to tip and result in injury.

- Do **not** climb on the unit.

Improper use as a storage space

- The unit must **not** be used as a storage space for objects and/or living beings.

Improper use as a vehicle

- The unit must **not** be used as a vehicle or a means of transport.
- Do not lie under the unit.

The unit is very heavy and has a high potential momentum when moving. If the unit is misused as described above, it may cause injury as people can be run over or crushed, for example.

Castor brakes

The castor brakes have openings that are part of their technical design. If the castor brakes are applied without supervision, these openings can lead to crushing of extremities.
The appliance can be set in motion if a castor lock is opened inadvertently.

- After the appliance has been positioned at its intended location initially or after a change of location.
- Apply the available castor brakes.

General safety instructions when dealing with children.

- Please observe all safety instructions specified in the corresponding safety chapter "Safety" on page 10, to ensure safe handling of this unit when children are present.

5 Transport

5.1 Checking for/reporting transport damage

This procedure ensures that damage claims are handled correctly.
If transport damage is reported at a later point in time, the recipient **must** provide suitable evidence of this.

- The unit must be checked for damage incurred during transport immediately after delivery (Visual inspection).
- Document any transport damage on the waybill in the presence of the carrier (Description of the defect).
- Have the carrier confirm the damage. (Signature).
- Retain the unit and notify B.PRO of the damage, enclosing the waybill.
  – or –
- Do **not** accept the unit and return it to B.PRO via the carrier.

5.2 Scope of delivery

The exact scope of delivery and the design of the appliance are documented in the delivery documents.

Standard scope of delivery

(1) Unit/module
(2) Operating instructions

BASIC LINE SK/UK

(3) Additional instructions on the temperature controller in the machinery compartment behind the panel.

BASIC LINE EKV

(4) Additional manufacturer's instructions for the showcase.

Unpacking

- Open the transport packing at the places provided.
- **Do not tear open** the transport packaging and **do not cut it open**.
- Check the scope of delivery.
- Remove any protective film from the unit.
- Remove any protective film from inside the compartments.

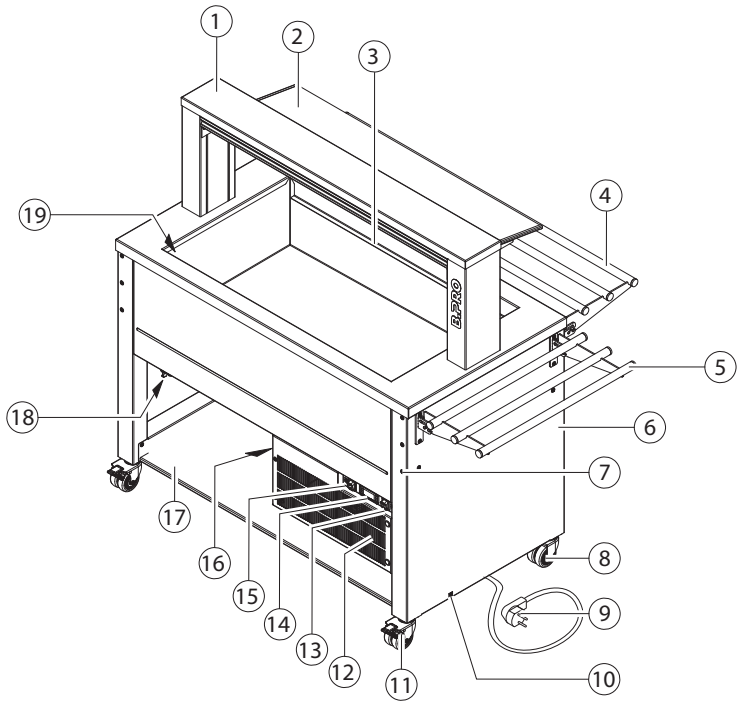
Disposing of packaging material

Packaging materials are recyclable.

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

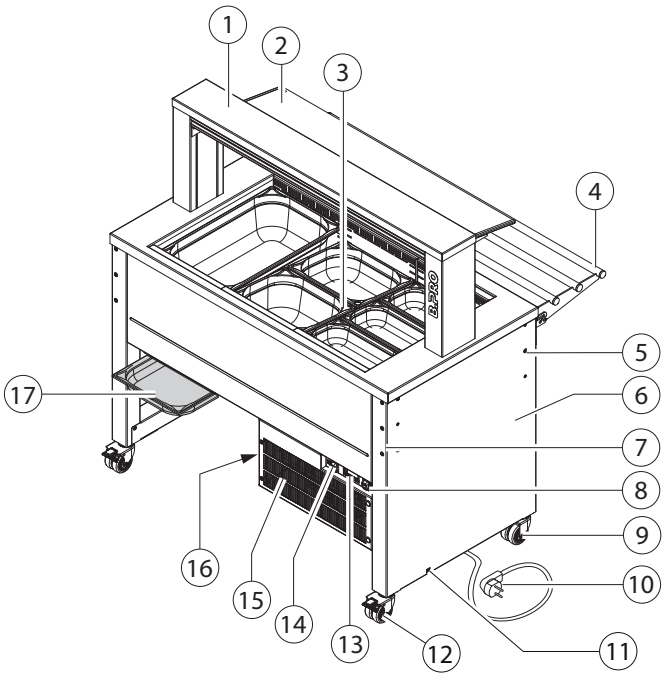
6 Appliance overviews

6.1 BASIC LINE SK-3/4 product configuration



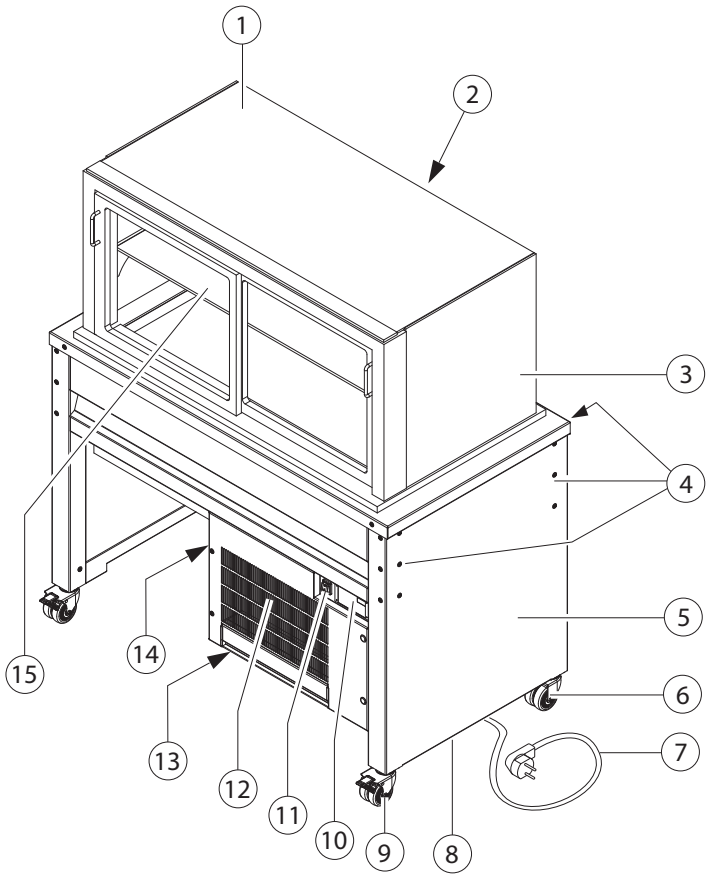
(1) Lighting bridge
(2) Customer-side sneeze guard
(3) Cooling tray (permanently integrated into the unit) with hanging shelves for Gastronorm containers
(4) Fold-down, stainless-steel tubing tray slide on customer side (optional)
(5) Fold-down shelf (optional)
(6) Side face underframe
(7) Mounts for fastening operator-side fold-down tray slide
(8) Steering castor (optional)
(9) Mains cable with mains plug
(10) Potential equalisation sticker (connection on the unit lower surface)
(11) Steering castor with castor brake (optional)
(12) Machinery compartment with refrigeration unit (active contact cooling)
(13) On/off switch for lighting
(14) Temperature controller for cooling
(15) On/off switch for cooling
(16) Socket outlets to connect external units (optional)
(17) Unit base (optional)
(18) Drain valve
(19) Drain

6.2 BASIC LINE UK-3/4 product configuration



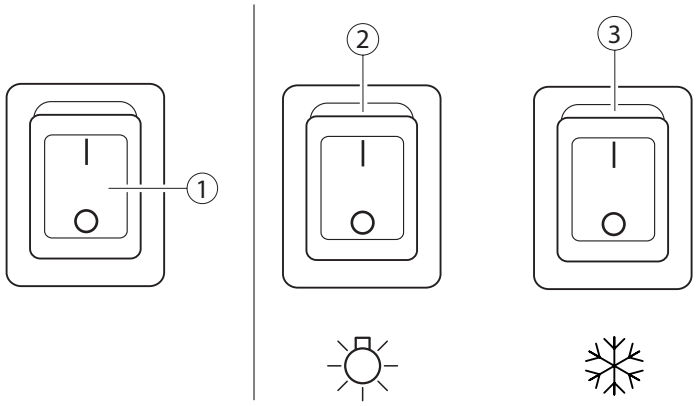
(1) Lighting bridge
(2) Customer-side sneeze guard
(3) Chilled display case with 3/4 x GN chilled display segments and additional accessories, for customised food presentation
(4) Fold-down, stainless-steel tubing tray slide on customer side (optional)
(5) Mounts for fastening optional shelf
(6) Side face underframe
(7) Mounts for fastening operator-side fold-down tray slide (optional)
(8) On/off switch for lighting
(9) Steering castor (optional)
(10) Mains cable with mains plug
(11) Potential equalisation sticker (connection on the unit lower surface)
(12) Steering castor with castor brake (optional)
(13) Temperature controller for cooling
(14) On/off switch for cooling
(15) Machinery compartment with refrigeration unit (convection cooling)
(16) Socket outlets to connect external units (optional)
(17) Condensation water catch tray

6.3 BASIC LINE EKV-3/4 product configuration



(1) Refrigerated stand showcase (transparent on all sides)
(2) Customer-side serving doors
(3) Side insulated glass pane
(4) Mounts for fastening optional fold-down tray slides
(5) Side face underframe
(6) Steering castor (optional)
(7) Mains cable with mains plug
(8) Potential equalisation sticker (connection on the unit lower surface)
(9) Steering castor with castor brake (optional)
(10) Temperature control
(11) On/Off switch
(12) Machinery compartment with refrigeration unit (convection cooling)
(13) Revision panel for condensation water catch tray
(14) Socket outlets (optional)
(15) Operator-side sliding door made of insulated glass

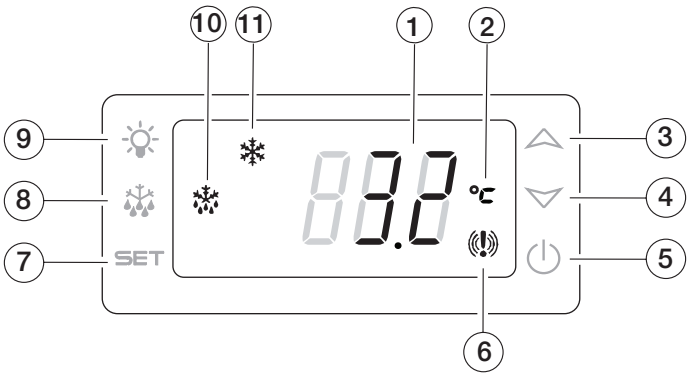
6.4 Operating elements



(1) On/off switch for integrated LED operation indicator
(2) On/off switch for lighting
(3) "Cooling/cooling tray" on/off switch

7 Overview

7.1 Control



Display	Details
Temperature display	shows the actual temperature in the unit, the set-point temperature, maximum/ minimum temperatures if these are undershot/overshot, the duration of a temperature undershoot/ overshoot, and information messages
Display of unit of measure	shows the unit of measure; flashes during the programming phase
"UP" button	increases parameter values
"DOWN" button	decreases parameter values
"Switch refrigeration On/Off" button	not activated
"Alarm" LED signal:	lights up if temperature alarm triggered
"SET" button	displays or changes setpoint temperature
"Manual defrost" button	starts manual defrosting
"Light" button	not activated
"Defrosting" operation indicator LED	**lights up**: defrosting started; **flashes**: water drainage time after defrosting is running
"Cooling" operation indicator LED	**lights up**: Cooling switched on; **flashes**: Refrigeration unit in stand-by mode

The "Alarm" signal LED lights up during an alarm and after an alarm until the alarm is reset. The alarm can only be reset if the inadequate/excessive temperature is no longer in effect. Interrupting the power supply is not an option for resetting the alarm indication. Alarm indications are saved and must be reset manually.

↳ Chapter „9.8.3 Checking temperature deviations“ auf Seite 39

BASIC LINE UK

The fan is also in operation during convection-cooling well cooling. The fan continues to operate during defrost mode which has been started automatically or by pressing the "Manual defrost" button.

8 Commissioning

8.1 Carrying out initial cleaning

⚠ Caution! Wrong mains voltage, wrong mains frequency!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.
➨ Before connecting the appliance, check that the mains voltage and mains frequency specified on the rating plate match the corresponding values of the mains socket.

➨ Perform an initial cleaning of the appliance after delivery.
➨ Remove all cardboard, protective paper layers, film and adhesive tape.
➨ Clean surfaces using suitable cleaning agents. (↳ Chapter "Cleaning and care" on page 47)

Prerequisites for operation
✓ Unit has reached room temperature and is dry
✓ Unit is in absolutely hygienic condition
✓ Unit and mains plug have no known defects or visible damage
✓ Protective films removed

8.2 Assembly

Location selection
To achieve the best possible cooling of the food, observe the following points when choosing the location of the appliance:
- Operate the unit far away from possible heat sources (such as heating, ovens, sunlight).
- Operate the unit far away from equipment which emits large amounts of steam, such as a dishwasher.
- Set up/operate the unit in a well-ventilated environment only.
- Protect open refrigeration units (SK/UK) against draughts.
- If the unit model features ventilation slits in the installation compartment door, install in such a way that there is at least 10 cm space between the ventilation slits and any wall.
- The floor in the shelf trolley roll-in area must be smooth and level.

8.3 Positioning unit

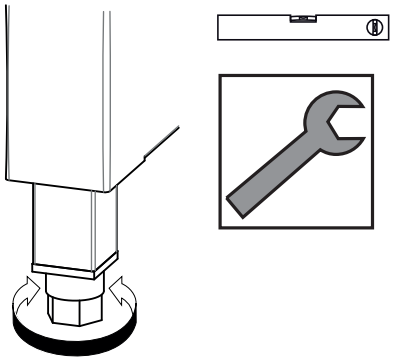
⚠ Caution! Heavy unit that may tip over! Excessive speed!
If you move the unit too fast, you may not be able to brake it in an emergency. The unit can tip over and cause injuries and damage to property.
➨ Do **not** push the appliance at a speed faster than 3 km/h (equivalent to slow walking).
➨ Push unit in such a way that you can brake whenever required.
➨ **Two** people should push the unit when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

Ventilation openings on the front and rear of the unit and on the unit panelling (including accessory parts) must **not** be moved or covered to ensure that air can circulate unrestricted as required!
You can ensure that units are stable in their position if you observe the following points:
- The inspection flaps for cleaning or maintenance work are accessible at all times.
- The designated space for the unit is flat and guarantees that the unit is level when installed.

➨ Lock castor brakes on castor models.
- If the unit has the optional adjustable feet, align the unit so that it is horizontal and stable and doesn't wobble.

➨ Ensure that unit is stable in its designated space.
↳ Chapter "Change of location" on page 13
↳ Chapter "Traversing ramps, recesses, inclined surfaces" on page 24

8.3.1 Setting up the appliance with adjustable feet

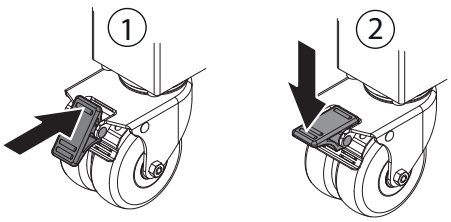


- Install the unit in the designated location.
- Align the unit vertically by adjusting the feet.

8.3.2 Setting up the appliance with castor brakes

⚠ Warning! Insufficient holding force from castor brakes!
The holding effect of the castor brakes may **not** be sufficient on ramps.
The unit can start to move and cause injuries.
- When parking the unit on a ramp, lock the castor brakes and also secure the unit against rolling away with items such as chocks.

⚠ Caution! Pinched foot on castor brakes!
You can pinch or injure your foot when releasing or locking the castor brakes.
- Ensure that your foot **is not** crushed between the roller castors and the corner joint.
- Take appropriate precautions on uneven routes.
- ✓ Do not place objects on top of the unit
- ✓ **Two** people



- Release the castor brakes (1).
- Using both hands, carefully push the appliance to the intended location.
- Lock castor brakes (2).

8.4 Traversing ramps, recesses, inclined surfaces

UNIT MODEL WITH CASTORS

⚠ Caution! Risk of extremities being crushed or caught
Extremities can be crushed and people injured when modules are pushed together. If the unit is heavy, you may not be able to apply the brakes quickly enough if you push the unit with just one hand.
- When pushing the unit, always place both hands on the top surface.
- Be careful not to pinch your hands between the unit and walls or other objects, such as cabinets.

UNIT MODEL WITH UNIT BASE

⚠ Caution! Damage caused by unit base hitting the ground

The unit may hit the ground and become damaged or immovable due to low ground clearance when traversing ramps, recesses or inclined surfaces.

- ➨ Use suitable other means of conveyance, such as a pallet truck, to transport the unit over ramps and inclined surfaces.

- ✓ Two people
- ✓ Unit is switched off
- ✓ Unit is disconnected from the power supply
- ✓ Store the mains plug safely, protected from dirt and moisture.
- ➨ Check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- ➨ Carefully push the trolley over the ramp, recess or slanted surface with **two** people.

Folding up and locking attachment into position

⚠ Caution! Risk of injury or damage to the attachment

- ➨ The attachment may drop onto the floor if its fastening screws are undone. possibly causing injury or damage.
- ➨ Use a second person to hold the attachment to prevent it dropping to the floor before undoing the top fastening screws.

⚠ Caution! Risk of injury due to inadequate fastening

- ➨ Tray slides and shelves must always be fastened at both ends using the two screws provided. This will ensure that the necessary load-bearing capacity is achieved.
- ➨ When reconfiguring the unit, always secure both brackets with two screws each.

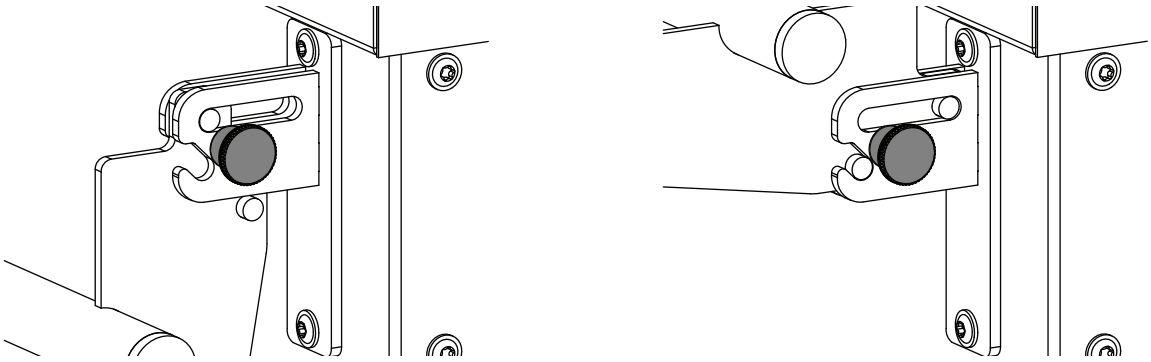
Mini-catch function and use

Hinge model with mini-catch

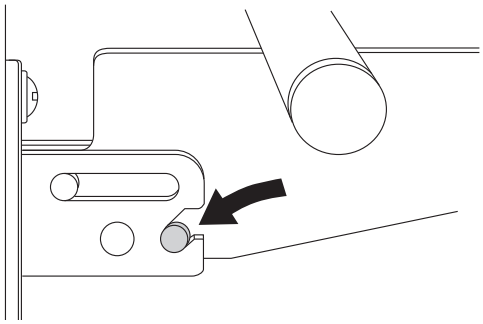
- ➨ Pull the mini-catch out and rotate it a quarter of a turn to the left or right.
  The mini-catch reaches a rest position.
- ➨ Fold down or up the attachment part as described in the original operating instructions.

To release the rest position:

- ➨ Pull the mini-catch again and turn it a quarter of a turn in the opposite direction.
  The mini-catch automatically locks into position when it is released.
  The securing mechanism is active.



Position of the mini-catch in folded-up/folded-down position



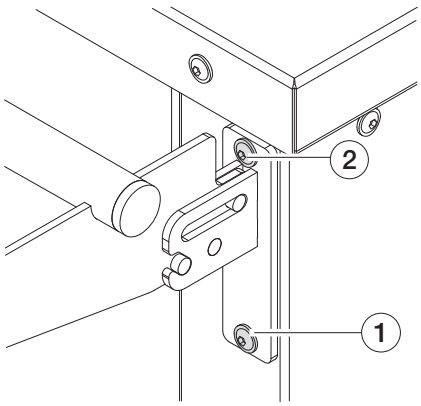
- Lift the attachment until it is about 30° above the horizontal.
- Now push the attachment towards the unit at a downward angle and let it engage into the two side locks.
- Check once more to ensure that the attachment is properly latched into position in the two locks and adjust if necessary.

Folding down the attachment

- Now pull the attachment at an upward angle away from the unit until the two latching devices disengage.
- Fold down the attachment.

Re-mounting attachments

Tray slides and shelves can be moved 10 cm downwards in height or attached to the opposite side.



- Use an Allen key to undo and remove the lower screw (1) from the attachment fastening on both sides.
- Fold down the attachment.
- Undo and remove the top fastening screw (2) on both sides while a second person holds the attachment.
- Remove attachment and put to one side if you are not going to use it. Re-insert removed screws into the threaded holes in the underframe and fasten.
- Remove fastening screws from the desired position to mount the attachment.
- Screw the top fastening screw (2) on both sides while a second person holds the attachment in the right position.
- Fold up attachment and then screw the lower fastening screw (1) into position on both sides.

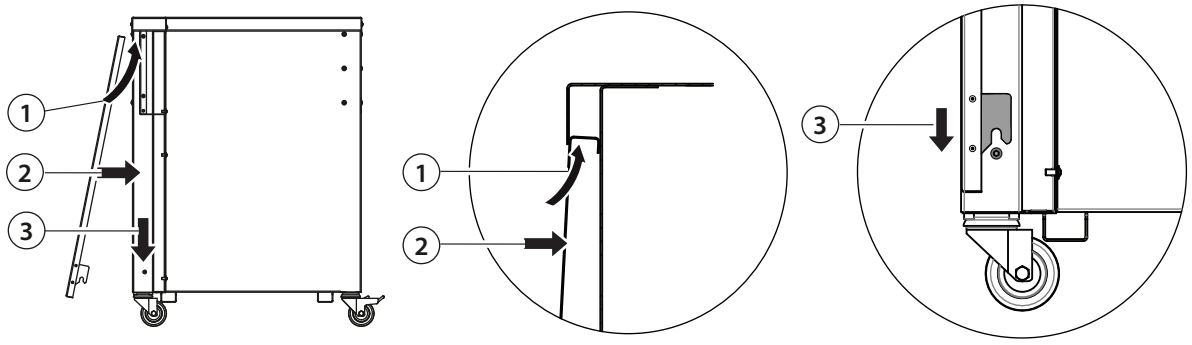
8.4.1 Attaching/removing customer-side front panelling

⚠ Caution! Risk of extremities being crushed or caught

Extremities may get caught between the door and body when doors are closed.

- Ensure that extremities such as hands do not get caught between the unit body and door.

The front panelling on the customer side can be easily replaced and can be attached or removed without any tools.



- Push customer-side front panelling (1) under the top cover panel.
- Hang the two suspension brackets (2) onto the projecting screws on the right and left of the underframe (3).

8.4.2 Opening/closing front panelling on operator side

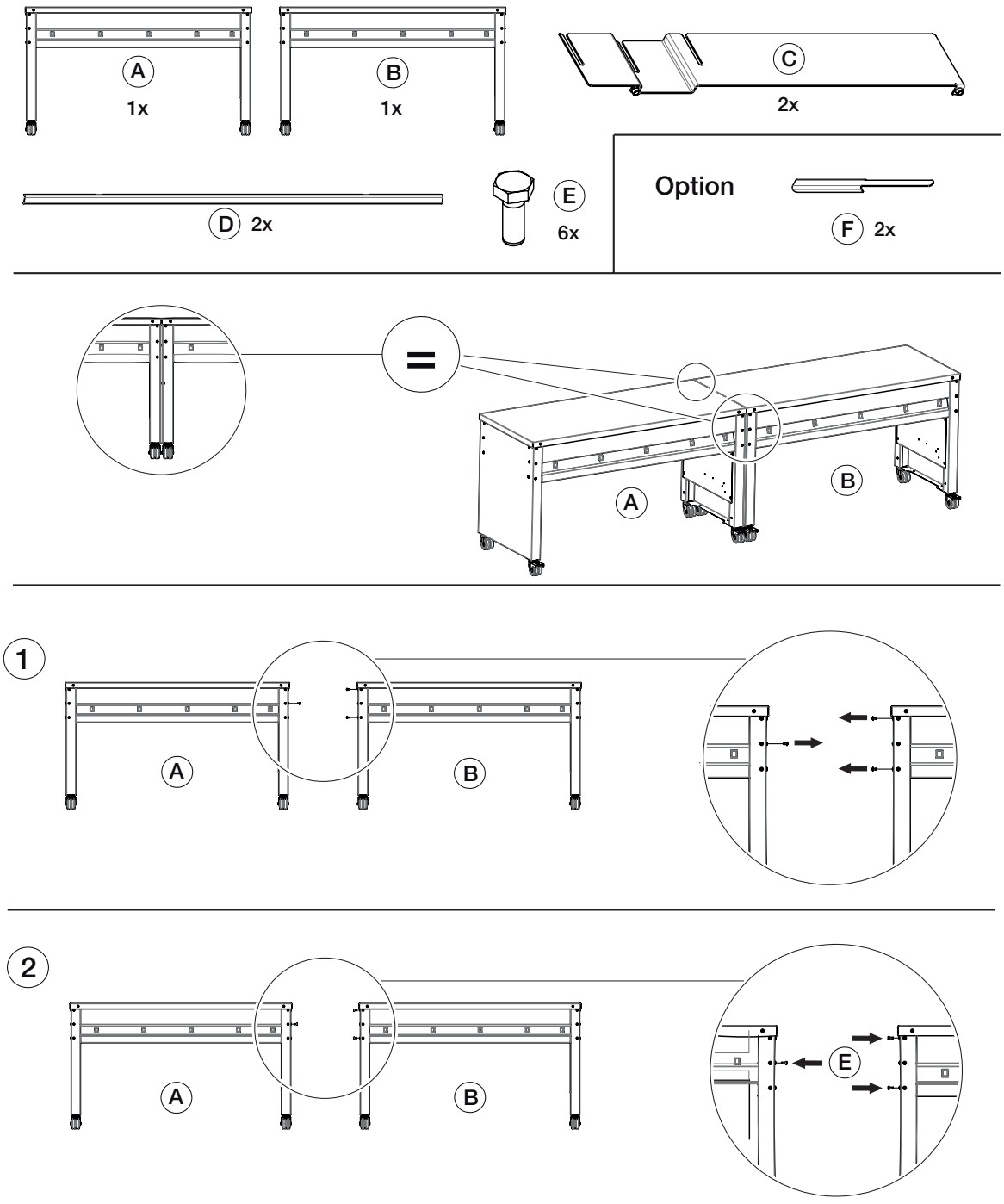
The operator-side front panelling is designed as hinged doors. These can be easily opened thanks to their push-to-open design.

8.4.3 Attaching/unfastening module connectors

➨ Assemble the modules as shown in the following diagrams.

You can disassemble them in the same way, but in reverse.

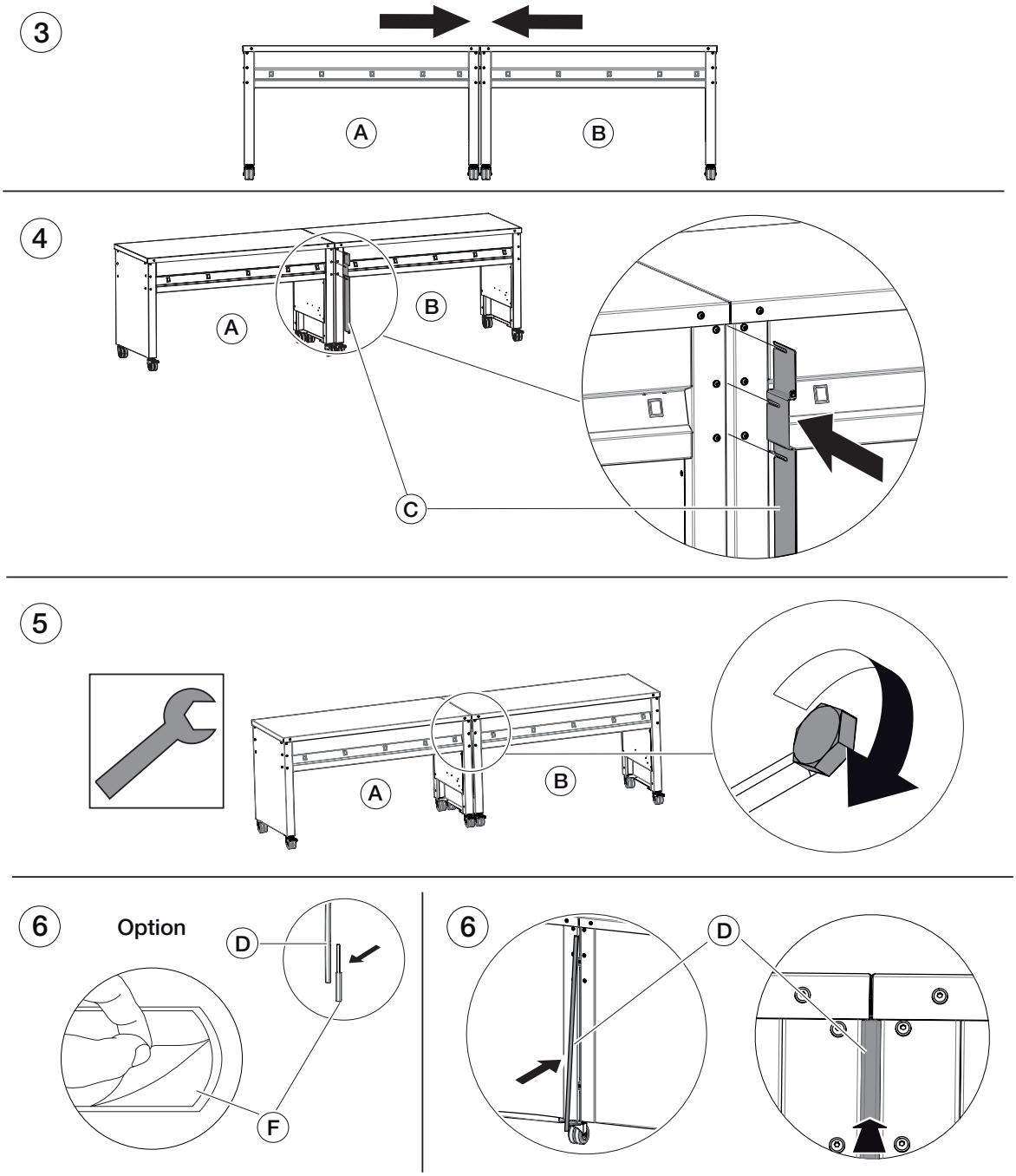
ⓘ You must carry out the individual assembly steps on both the customer side and the operator side.



➨ Check that you have all parts required to assemble the units (C, D, E, F).

➨ Undo the pre-fitted screws in modules A and B (1).

➨ Fasten screws E into modules A + B (2).



- Push modules A + B together (3).
- Insert connecting profile C (4).
- Use the spanner to fasten the hexagon socket screws E (5).

Unit model with adjustable feet

- Remove the adhesive tape protective film on extension piece F.
- Bond extension piece F to section profile D (6).

- Attach section profile D to connecting profile C (6).

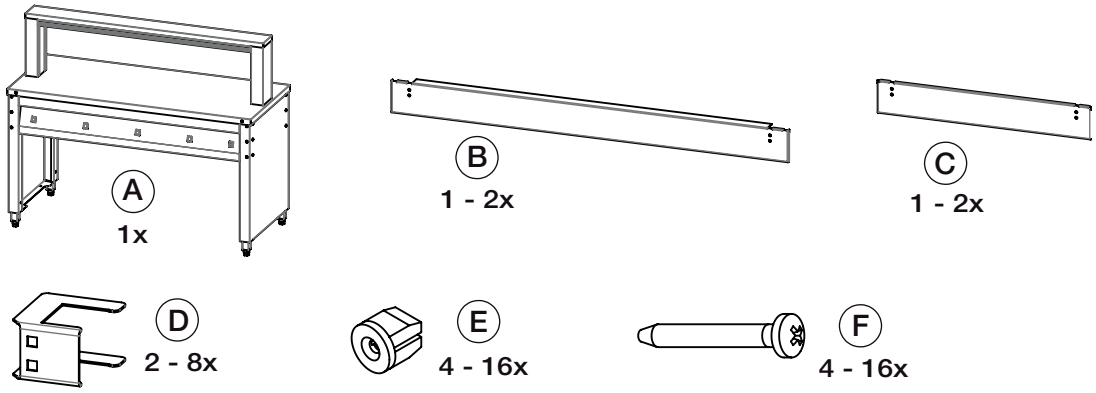
8.4.4 Attaching/detaching skirting panels

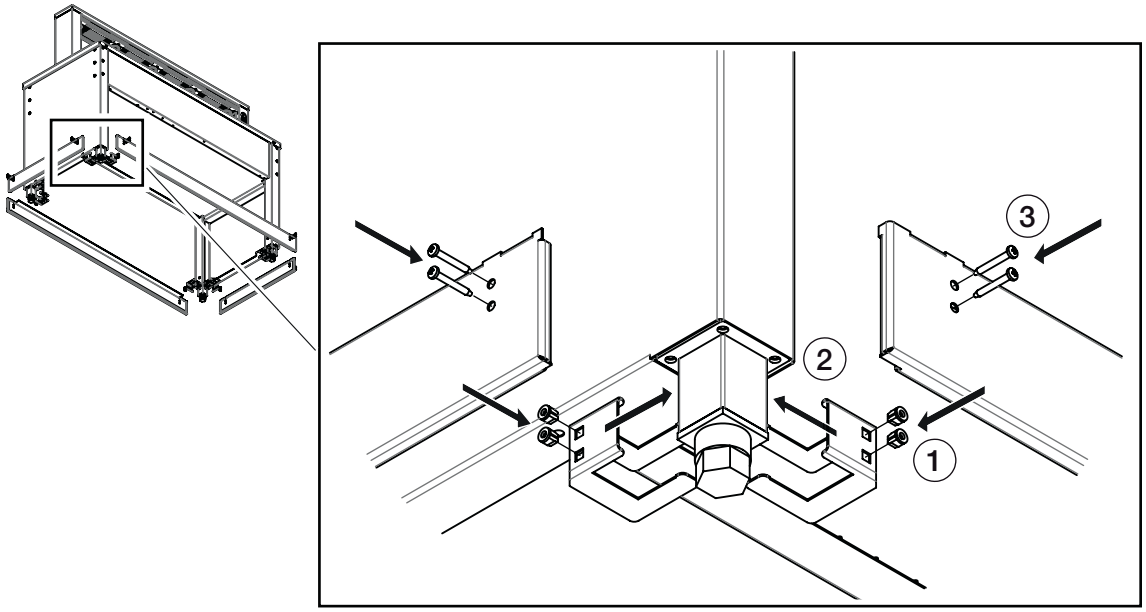
Unit model with adjustable feet

- Assemble the skirting panels as shown in the following diagram.

You can disassemble them in the same way, but in reverse.

- Repeat the same assembly steps on each skirting panel on the opposite side.





- Install thread inserts E in slot D (1).
- Push slot D over adjustable foot on module A (2).
- Take screws F and fasten skirting panel B or C into thread inserts E in slot D (3).
- Repeat the same assembly steps for each skirting panel.

8.5 Connecting the unit

The unit must be connected by suitably qualified personnel.

⚠ Caution! Damage to the unit's electrical system!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.
- ➠ Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.

⚠ Caution! Damage to the unit!
The supplied support bar serves to stabilise the cooling tray and must be used at all times. Otherwise, loading with heavy GN containers may cause the long sides of the tray to be pushed outwards. This deformation may result in the GN containers falling into the tray and causing damage.
- ➠ Make sure that the supplied support bar is always mounted in the centre of the cooling tray.

⚠ Danger! Fire hazard!
Fire hazard, in particular through naked flames, electric or static sparks generated by static charge, and hot surfaces.
- ➠ Avoid naked flames in the usable space or immediate vicinity of the unit.
- ➠ Avoid hot surfaces.
- ➠ In the event of static charge, appropriate countermeasures must be taken (e.g. use of personal protective equipment, antistatic castors or an antistatic conveyor).

⚠ Danger! Short circuit in external units!
A short circuit in an external unit connected to the main unit (e.g. due to overheating in the mains supply lead) can cause an electric shock if you come into contact with the main unit.
- ➠ Only connect unit to a mains socket outlet equipped with a residual-current device (RCD)/residual-current circuit breaker, each phase with max. 16 A.

8.5.1 Prerequisites for operation

- ✓ If the unit was not transported upright, wait 2 hours before commissioning
- ✓ Unit has reached room temperature and is dry
- ✓ No faults detected, no visible damage to unit
- ✓ No person or animal in the unit interior
- ✓ Unit installed and stable, castors locked
- ✓ Protective films in interior and exterior have been removed

8.5.2 Factory setting of setpoint temperature

BASIC LINE SK

ⓘ The setpoint temperature to which the unit adjusts the temperature in the cooling tray is set to +6 °C in the factory when it is dispatched.

BASIC LINE UK

ⓘ The setpoint temperature to which the unit adjusts the temperature in the cooling tray is set to +7 °C in the factory when it is dispatched.

The factory setting can be changed if necessary.

↳ Chapter "Setting setpoint temperature of refrigeration system" on page 34

8.6 Putting unit into operation

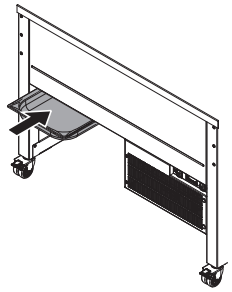
✓ Unit is switched off
➨ Install the unit in the designated location.

Appliance with optional braked castors
➨ Lock castor brakes.

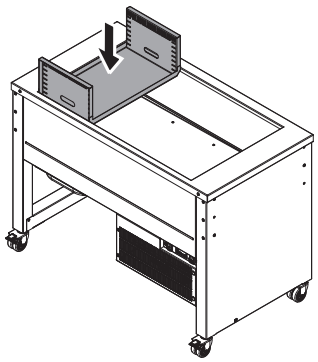
➨ Ensure that the interior of the appliance is in hygienically faultless condition.
Clean the unit if necessary. (↳ Chapter "Cleaning and care" on page 47)
➨ Before commissioning the unit or disposing of it, always check to ensure that there are no children or animals inside the compartments.
➨ Make sure that no protective film is left inside the unit compartments or on the exterior of the unit.
➨ Ensure that the inspection flaps are accessible at all times for cleaning or maintenance work.
➨ Ventilate the unit compartments.
➨ Wear personal protective equipment (e.g. safety footwear) to counteract static charge where necessary.

Plugging the unit into a socket outlet
There is a connection for potential equalisation on the unit lower surface (on right on operator side).
➨ Connect units which are operated together via the potential equalisation connection as per the regulations applicable in the country where they are installed.
✓ Unit and the external units connected to the optional unit socket outlets are disconnected.

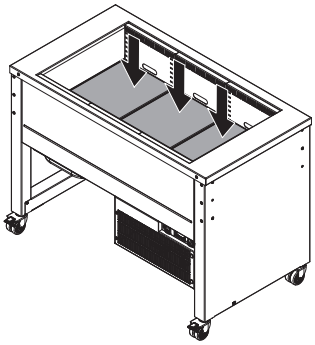
BASIC LINE UK
➨ Ensure that the unit lower surface is not covered by objects (air able to exit freely).
➨ Ensure that the condensation water catch tray is inserted beneath the cooling tray.



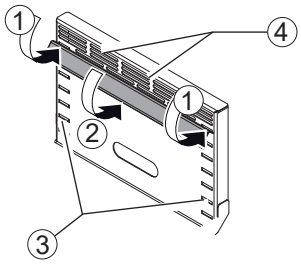
➨ Insert condensation water catch tray.



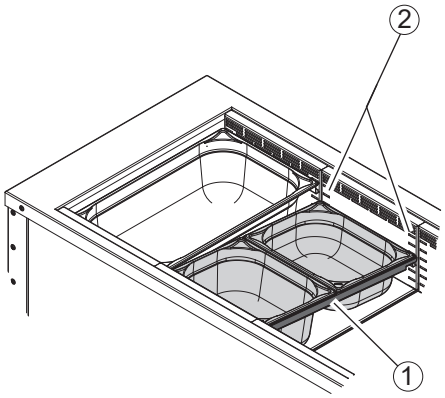
➨ Insert the cooling tray segment.
ⓘ 3 or 4 pieces, depending on the model. The cooling tray segments are necessary to ensure optimal air circulation and to display the food in the GN container.
Use the long holes in the handles on the ends to slot the unit easily into the cooling tray.



ⓘ The optional shelves can be used to create a flat storage surface. For even greater flexibility, the shelf height can be adjusted using the support brackets.



➨ Hook the support brackets into the cooling tank segments. Insert the upper tabs, tilted horizontally (1), into the slotted holes (3). Then fold it right down and sling it over your shoulder (2). The ventilation holes (4) must not be covered under any circumstances. In this case, air circulation (air curtain) above the goods being cooled would no longer be guaranteed.



ⓘ The optional hanging frame (1) allows smaller GN containers to be hung up as well.
If the GN containers are to be mounted at an angle, the difference in height must not exceed two slotted holes (2).

➨ Connect the mains plug to the socket outlet.
➨ Switch the appliance on at the on/off switch.
The operation indicator LED will illuminate.
The unit is ready for operation.

8.7 Initial use after a long period of non-use

Cleaning the unit

➨ Thoroughly clean the unit., see Chapter "Cleaning and care" on page 47.

Performing a 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, by B.PRO-trained professionals
– External, B.PRO-trained customer service
– B.PRO Service

9 Handling and operation

9.1 Connecting external units

⚠ Caution! Damage to the unit's electrical system!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.
➥ Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.

Unit model with socket outlets
The maximum connected load for socket outlets to connect external units depends on the specific cold buffet equipment. The exact specifications are marked on the socket outlets and are also indicated on the rating plate.
↳ Chapter "Repairs" on page 52
There is a connection for potential equalisation on the unit lower surface (on right on operator side). Connect units which are operated together via the potential equalisation connection as per the regulations applicable in the country where they are installed.
✓ Unit installed and stable
✓ Cold buffet connected to power supply
✓ Voltage, mains frequency and power consumption for the external unit(s) match the specifications on the rating plate
✓ Read and observe original operating instructions for the external unit
➥ Move external unit against the cold buffet.
➥ Lock castor brakes on a mobile external unit.
➥ Connect the external unit plug to the socket outlet on the cold buffet.
The external unit is now connected to the cold buffet.
➥ Repeat the process described above to connect another external unit.

9.2 Switching cooling on and off

⚠ Caution! Possible impairment of food quality!
The quality of the food located in the unit may be impaired by a power failure, unit malfunctions or other interruptions during storage.
➥ Dispose of food if necessary.

⚠ Warning! Bowls or bottles may burst or freeze in place!
If bowls or bottles are placed in direct contact with the floor of the cooling tray there is a risk that these containers will freeze to the floor and, in the worst case, shatter. Splinters of glass flying through the air may cause serious injuries, particularly to the eyes. In a worst case scenario, injured persons may lose their vision completely.
➥ Never place bowls and bottles in direct contact with the base of the cooling tray; always place on a slatted shelf instead.

ⓘ Slatted shelves can be ordered from B.PRO as an accessory part (see the B.PRO price list for the order number).

ⓘ The temperature controller will only function if cooling is activated. The "Refrigeration unit" operation indicator LED is lit while the refrigeration unit is in operation. As soon as the set setpoint temperature is reached, the refrigeration unit switches off until the actual temperature has risen by a pre-set amount. The "Refrigeration unit" operation indicator LED goes out during this time.

BASIC LINE UK

The evaporator fan circulates the air in the unit interior and in the coolant evaporator. The evaporator fan starts to run once cooling is switched on.

Switching on cooling

✓ Unit connected to a socket outlet

➨ Switch on "Cooling" On/Off switch.
The operation indicator LED on the "Cooling" on/off switch lights up.
"---" appears briefly on the temperature control display.
The actual temperature in the cooling tray is then displayed.
The temperature in the cooling tray is lowered to the set setpoint temperature.

Switching off refrigeration

➨ Use the on/off switch to end cooling mode.
The power indicator LED on the "Cooling" on/off switch goes out.
The refrigeration system is switched off.

9.3 Setting setpoint temperature of refrigeration system

When the cooling mode is switched on, the actual temperature at the assigned cooling point is shown on the temperature controller display. If the temperature is set too low, this will cause the refrigeration unit to run permanently (as will also happen when the ambient temperature is too high).
Possible consequences:

- Drying out of food
- Increased icing on the evaporator
- Frequent defrosting necessary
- Longer defrosting period necessary
- Increased energy consumption

Displaying the setpoint temperature

✓ The display on the refrigeration controller shows the actual temperature.

✓ Unit connected to a socket outlet

➨ Press the "*SET*" button briefly.
Setpoint temperature is displayed.

➨ Press the "*SET*" button again.
– or –

➨ Wait approx. 5 seconds.
The actual temperature is displayed.

Changing the setpoint temperature

✓ The display on the refrigeration controller shows the actual temperature.

✓ Unit connected to a socket outlet

➨ Press and hold the "*SET*" button for approx. 2 seconds.
Setpoint temperature is displayed.
The "*°C*" display flashes.

➨ Press the "*UP ARROW*" button.
The set temperature increments itself.
– or –

➨ Press the "*DOWN ARROW*" button.
The set temperature decrements itself.

ⓘ If the "*UP ARROW*" or the "*DOWN ARROW*" button is held down, the set–point value changes continuously.
If the "*UP ARROW*" or "*DOWN ARROW*" button is kept depressed for longer, the rate of change increases.

Saving the settemperature

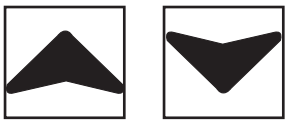
- Press the "*SET*" button briefly.
- Wait approx. 15 seconds.
  The set temperature is saved.
  The actual temperature is displayed.

9.4 Locking/unlocking keypad

The keypad lock prevents unauthorised access to temperature control, e.g. to change the setpoint temperature. You can only use the following functions when the keypad is locked:

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

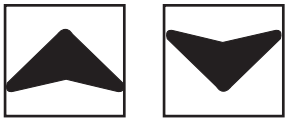
Locking keypad



- Press and hold **both** buttons of the "*UP/DOWN ARROW*" button rocker for
  approx. 3 seconds.
  The "*PoF*" display flashes.
- **Release both** buttons.
  The keypad is locked, the actual temperature is displayed.

ⓘ The *"PoF"* display flashes if an attempt is made to call up a blocked function.

Unlocking keypad



- Press and hold **both** buttons of the "*UP/DOWN ARROW*" button rocker for
  approx. 3 seconds.
  The "*Pon*" display flashes.
- **Release both** buttons.
  The keypad is unlocked, the actual temperature is displayed.

9.5 Pre-cooling the unit

The "Refrigeration unit" operation indicator LED lights up whilst the refrigeration unit is in operation. As soon as the set set-point temperature is reached, the refrigeration unit switches off until the actual temperature has risen by a pre-set amount. The "Refrigeration unit" operation indicator LED goes out during this period.
The evaporator fan will continue to run on the BASIC LINE UK cold buffet.

⚠ Caution! Danger of slipping!
Water overflowing from the condensation water catch tray and spilling onto the floor poses a slip hazard.

- Empty the condensation water catch tray at least once a day; several times if a large quantity of condensation water accumulates.
- Wipe up any condensation water from the floor.

Unit model with condensation water catch tray

✓ Condensation water catch tray inserted below the cooling tray

Unit model with active contact-cooled cooling tray

ⓘ The unit should be pre-cooled for about 30 minutes first to prevent foodstuffs in the unit being warmed up.

✓ Unit connected to a socket outlet

- Start the cooling mode for the cooling tray at the "Cooling" on/off switch 30 minutes before loading.
  The operation indicator LED on the "Cooling" on/off switch lights up.

Unit model with convection-cooled cooling point

B.PRO recommends:

Despite the excellent refrigeration properties of the active convection cooling, pre-cool the unit for at least approx. 15 minutes.

✓ Unit connected to a socket outlet

➨ Start the cooling mode with the "Cooling" on/off switch at least 15 minutes before loading.
The operation indicator LED on the "Cooling" on/off switch lights up.

9.6 Loading the unit

Food should only be kept in Gastronorm containers or bowls in the cooling tray.

➨ Always insert the food pre-cooled.

The unit is only suitable for refrigerating food, not for cooling food down. The best possible cooling effect is achieved when the unit is loaded with the maximum number of Gastronorm containers (3 or 4 depending on the model) with the maximum possible depth:

– BASIC LINE SK: GN 1/1-150
– BASIC LINE UK: GN 1/1-150

In this casethe food will be close to the floor of the cooling tray and thus close to the refrigeration system.

✓ Unit connected to a socket outlet

✓ Food containers and food pre-cooled

BASIC LINE SK/UK

✓ Unit precooled for about 30 minutes.

BASIC LINE EKV

✓ Unit precooled for about 15 minutes.

➨ Insert the Gastronorm containers in the cooling tray.
– or –

➨ Insert the grid inlay in the cooling tray.

➨ Next place the food containers such as salad bowls onto the slatted shelf.

9.7 Loading showcase

ⓘ You must read and comply with the supplied operating instructions from the refrigeration showcase manufacturer.

⚠ Caution! Material damage!

If the air circulation is impaired, the operating temperature is the refrigeration showcase rises. This can make displayed food unusable.

➨ Never cover the ventilation slits on the front and rear of the unit under any circumstances.

➨ Do not allow food/containers to project beyond the middle glass shelf (shelves).

The refrigeration showcase is equipped with sliding doors on the operator side, so pre-cooled food can be loaded.

➨ Always insert the food pre-cooled.

The unit is only suitable for refrigerating food, not for cooling food down.

➨ For the best possible cooling effect: Close the display cabinet door when not in use.

➨ Always load the display cabinet starting from the bottom and working upwards, so as to keep the centre of gravity of the cabinet low.

➨ Slide the desired sliding door to the right or left.

➨ Carefully place food on the middle glass shelf (shelves) and on the display cabinet base.

Removing food from refrigeration showcase

The refrigeration showcase is equipped with serving doors on the customer side.
To achieve the best possible cooling effect, keep the serving doors closed when not in use.

- ➥ Lift the desired serving door upward.
- ➥ Removing food from refrigeration showcase.
- ➥ Fold down the serving door**.**

Refrigerating food

✓ Unit connected to a socket outlet.

BASIC LINE UK

✓ Condensation water catch tray inserted below the cooling tray.

✓ Unit in cooling mode
(temperature display shows the actual temperature in the cooling tray)

- ➥ Avoid draughts to ensure an optimum cooling effect.
- ➥ Operate cooling until the food is removed from the unit again.
- ➥ Ensure food containers are covered if they are to be left in the cooling tray/refrigeration showcase for an extended period.

9.8 Defrosting

⚠ Caution! Danger of slipping

There is a risk people may slip on the wet floor condensation from defrosting has run on to the floor.

- ➥ Completely wipe up any condensation water which has run out.

Cooling tray with active contact cooling

The cooling tray with active contact cooling defrosts automatically every 12 hours. Additional manual defrosting is only required if you can clearly see a layer of ice (3 to 5 mm) on the cooling tray. To obtain the best possible refrigeration when the unit is in continuous use every day, we recommend the cooling tray be defrosted every day, see Chapter "Defrosting unit manually" on page 37.
The "Defrosting" LED lights up on the temperature controller display during defrosting.

Cooling point with active convection cooling

The cooling points with active convection cooling defrost automatically every 6 hours. You will not need to carry out manual defrosting unless you see a layer of ice on the cooling point or the cooling point evaporator. As a general rule, this will not happen unless the unit is being run under extreme ambient conditions (such as high ambient temperatures and/or high humidity), see Chapter "Defrosting unit manually" on page 37.
The "Defrosting" LED lights up on the temperature controller display when automatic defrosting is in progress. The fan helps with defrosting. Food containers may be left in the cooling point during automatic defrosting.

- ➥ Empty condensation water catch tray on a daily basis.
- ↳ Condensation water drip tray

9.8.1 Defrosting unit manually

⚠ Caution! Evaporator frozen solid!

The evaporator can freeze solidly to the unit tray. If you try to force the evaporator upwards, you may damage it.

- ➥ Do not try to lift the evaporator using force.

You can see the unit variant on the rating plate.
ⓘ The rating plate is located near the power supply cable to the unit.
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.

BASIC LINE SK

The BASIC LINE SK cold buffet defrosts automatically every 12 hours. Additional manual defrosting is generally required only if you can clearly see a **clearly visible** layer of ice (3 to 5 mm) on the cooling tray.

B.PRO recommends:

Defrost the BASIC LINE SK cold buffet in accordance with the procedure "Defrosting" on page 37 described here.

It is theoretically possible to use the "Defrosting unit manually" on page 37 button to start defrosting.

However, there is a risk of the condensation water freezing solid in the cooling tray once the refrigeration system starts automatically.

ⓘ Before defrosting, shut down the cooling for about 30 to 60 minutes; the food containers **must** be removed.

➨ Remove the food containers.

➨ Ensure that the drain valve is closed.

➨ Switch off the cooling mode with the "Cooling" on/off switch.
Refrigeration is ended.

➨ After 30 to 60 minutes, check to see whether the layer of ice in the cooling tray has melted.

➨ If necessary, continue defrosting until the ice layer has melted.

➨ Wipe up any condensation water in the cooling tray once defrosting is complete.
Larger quantities of condensation water can be drained off via the drain pipe.

↳ Chapter "Draining off condensation water (or alternatively cleaning water)" on page 41

➨ Cleaning the unit.

↳ Chapter "Cleaning the unit" on page 49

BASIC LINE UK

The BASIC LINE UK cold buffet defrosts automatically for a maximum period of 30 minutes every 6 hours. You will not need to carry out manual defrosting as well, except in the following circumstances:

- The actual temperature of the cooling tray slowly rises above the set setpoint temperature.
- There is a **definite** layer of ice (3 to 5 mm) on the cooling tray.
- There is considerable icing on the evaporator fins.
- The evaporator has frozen solidly to the unit tray.

✓ No food to be cooled in the unit

➨ Press and hold the "*DEFROST*" button for approx. 2 seconds.
Cooling mode is ended and defrosting mode is started.
The display shows "*DEFROST ON*".

Manual defrosting can be cancelled by switching the cooling system off and on again. The fan helps with defrosting.

After the preset time for manual defrosting (15 minutes), the unit automatically switches back into the cooling mode.

Defrosting is now complete.

9.8.2 Defrosting the unit by switching off refrigeration

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

➨ If there are still food containers in the cooling tray, remove them.

➨ Use two people to remove the cooling tray.

➨ End cooling mode with the on/off switch.

➨ Withdraw the mains plug, see Chapter "Shutting down" on page 14

➨ Leave unit switched off for at least 24 hours.

➨ If necessary, empty or clean the condensation water drip tray, see Chapter "Draining off condensation water (or alternatively cleaning water)" on page 41

➨ Clean the unit, see Chapter ""Cleaning the unit" on page 49

9.8.3 Checking temperature deviations

If the actual temperature deviates from the set-point value by a certain amount:

– BASIC LINE SK: +10 °C, -5 °C;

– BASIC LINE UK: +6 °C, -5 °

the temperature controller registers that the temperature has overshot or undershot.
The "Alarm" LED signal lights up temperature if deviations last longer than 30 minutes.
Alternating legends appear on the display:

- "ALU" if the temperature has overshot

  – or –

- "ALL" if the temperature has undershot, followed by the actual temperature value.

After cooling is activated, inadequate or excessive temperature detection is disabled for 90 minutes to prevent any alarm signals during the pre-cooling phase.

9.8.4 Displaying temperature deviation

The "Alarm" signal LED lights up in case of a temperature deviation.
Alternating legends appear on the display:

- "ALU" if the temperature has overshot

  – or –

- "ALL" if the temperature has undershot, followed by the actual temperature value.

If the actual temperature reaches the preset temperature range of the setpoint during an alarm indication, the actual temperature is displayed again.

➨ The "Alarm" LED signal is still lit up and must be reset manually.

This displayed alarm duration includes the 30 minutes before the alarm was triggered.

✓ The "Alarm" LED signal lights up

➨ Press the "*UP ARROW*" button briefly.

– or –

➨ Press the "*DOWN ARROW*" button again.

The display briefly shows:
"ALU" if the temperature has overshot
– and –
"ALL" if the temperature has undershot.
The highest/lowest temperature during the temperature deviation then appears on the display for about 2 seconds, followed by "tiM" and the duration of the temperature deviation (in h:min).
The actual temperature display appears again.

9.8.5 Resetting a saved alarm

The alarm can only be reset if the inadequate/excessive temperature is no longer in effect. Interrupting the power supply **not** an effective means of resetting the alarm message. Alarm indications are saved and **must** be reset manually.
The actual temperature is within the pre-set temperature range, see Chapter "Checking temperature deviations" on page 39

✓ The "Alarm" LED signal lights up

➨ Press the "*UP ARROW*" button briefly.

– or –

➨ Press the "*DOWN ARROW*" button again.

The display briefly shows:
"ALU" if the temperature has overshot
- and -
"ALL" if the temperature has undershot.
The highest/lowest temperature during the temperature deviation then appears on the display for about 2 seconds, followed by "tiM" and the duration of the temperature deviation (in h:min).
The actual temperature display appears again.

- Press and hold down the "SET" button.
  "*rST*" is displayed and flashes
  The actual temperature is displayed
  The "Alarm" indicator LED goes out
  The alarm is reset
  The actual temperature is displayed

9.8.6 Displaying/deleting maximum/minimum temperature

ⓘ The cooling point control stores the maximum and minimum actual temperature read.

Displaying stored maximum temperature

- ✓ Cooling point control display shows actual temperature
- Press the "*UP ARROW*" button.
  "*HI*" will appear on the display, followed by the highest temperature read.

To return to the actual temperature display:

- Press the "*UP ARROW*" button again.
  – or –
- Wait approx. 5 seconds.

Displaying stored minimum temperature

- ✓ Cooling point control display shows actual temperature
- Press the "*DOWN ARROW*" button.
  The display shows "*LO*" followed by the lowest temperature read.

To return to the actual temperature display:

- Press the "*DOWN ARROW*" button again.
  – or –
- Wait approx. 5 seconds.

9.8.7 Deleting minimum/maximum temperature memory

- ✓ The display on the refrigeration controller shows the actual temperature.
- Retrieve saved minimum temperature.
  – or –
- Call up stored maximum temperature.

- Press and hold down the "SET" button.
  "rST" is displayed.
  "*rST*" will flash on the display after about 5 seconds.
  The memory of the selected temperature has been deleted.

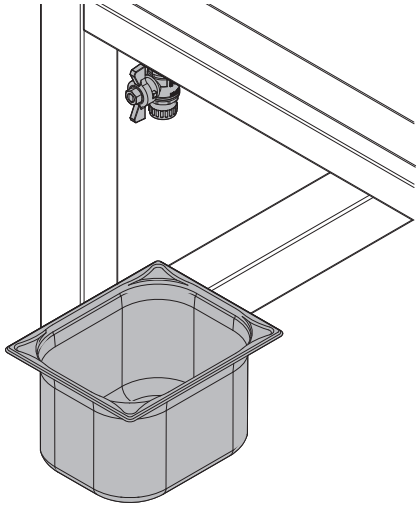
9.8.8 Draining off condensation water (or alternatively cleaning water)

BASIC LINE SK

You can see the unit variant on the rating plate.

ⓘ The rating plate is located near the power supply cable to the unit.

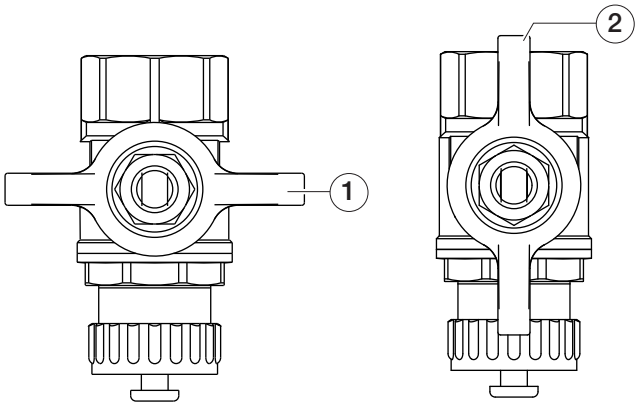
Excess cleaning water and/or condensation water can be drained off as necessary via the drain.



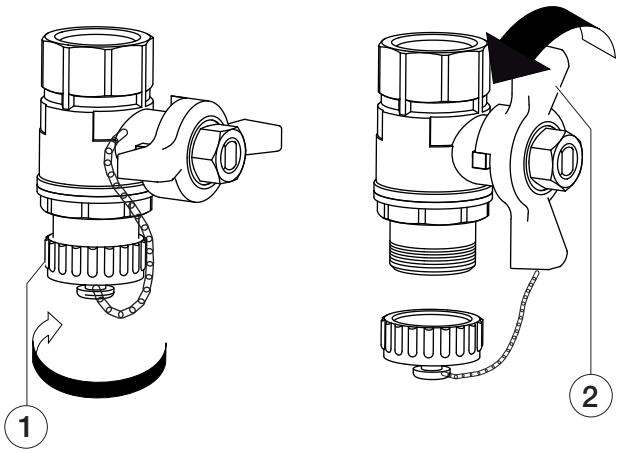
➨ Place a collecting container, such as a Gastronorm container or bucket, beneath the drainage pipe.

The safety drain valve is secured against unintentional opening.

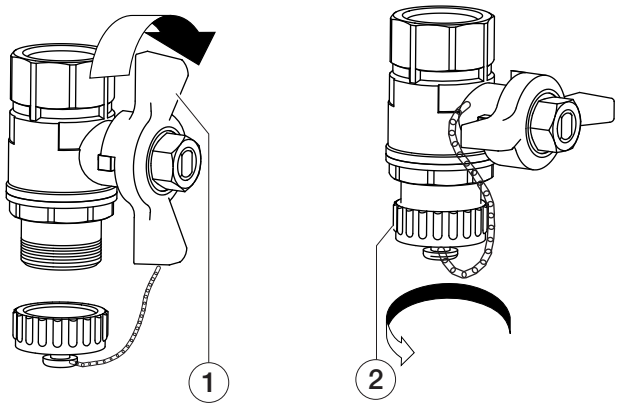
ⓘ You can only use it after unscrewing the cap from the drain and opening the handle:



– When the drain valve handle is in the horizontal position (1), the drain valve is closed.
– When the drain valve handle is in the vertical position (2), the drain valve is open.



➨ To open the drain valve, unscrew cap (1) from the drain.
➨ Turn the wing handle (2) 90° anticlockwise.
➨ The markings are now vertical and the drain valve is open.



- To close the drain valve, turn the handle (1) 90° clockwise.
- Screw cap (2) back onto the drain again.
- Rub cooling tray dry.

BASIC LINE UK

You can see the unit variant on the rating plate.

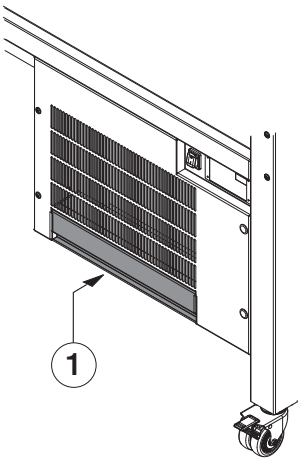
ⓘ The rating plate is located near the power supply cable to the unit.

You can remove or re-insert the condensation water catch tray on both sides of the unit.

- Pull the condensation water catch tray out of the guide (For the position of the condensate collection tray, see the BASIC LINE UK product overview).
- Drain condensation water catch tray.
- If necessary, clean the condensation water drip tray, see chapter "Cleaning and care" on page 47
- Slide the condensation water catch tray into the guide again.
- Drain condensation water catch tray daily and clean every two weeks.

BASIC LINE EKV

ⓘ The methods used for cleaning the chilled display cabinet must follow the cleaning instructions listed in the enclosed operating instructions provided by the manufacturer.



- Open revision flap (1).
- Carefully remove the condensation water catch tray, empty and re-insert.
- Close revision flap (1).
- Drain the condensation water drip tray daily and clean the cabinet every two weeks, see Chapter "Cleaning and care" on page 47

⚠ Warning! Damage or shattering of the LED protection glass

- The protection glass may break or shatter when the LED spotlights are switched on. Risk of broken glass in food.
- If the LED spotlights are damaged or even if it cannot be safely ruled out that pieces of glass have got onto/ into the food, to be on the safe side you must remove **all** food from the serving area and dispose of it.
- Thoroughly clean the entire serving area.

Unit model with lighting

Switching on lighting

✓ Unit connected to a socket outlet
➨ Check the LED protection glass before switching on the lighting.
➨ Switch on "Lighting" on/off switch.
The "Lighting" operation indicator LED lights up.

Switching off lighting

➨ Switch off "Lighting" On/Off switch.
The "Lighting" operation indicator LED goes out.

10 Shutting down

⚠ Caution! Damage to the unit's electrical system!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.
- ➥ Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.

⚠ Caution! Mould growth in interior!
If the appliance is not used for an extended period of time, mould may form in the interior or odours may be created.
- ➥ Ensure ventilation during extended downtimes or decommissioning.

- ✓ Unit connected to a socket outlet
- ➥ Switch off the unit at the on/off switch.
  The operation indicator LED will go out.
- ➥ Disconnect the appliance from the power supply:
  Withdraw the mains plug on the mains plug housing from the mains socket.
- ➥ Store the mains plug safely, protected from dirt and moisture.
- ➥ Empty unit.
- ➥ Cleaning the unit.
- ↳ Chapter "Cleaning and care" on page 47)
- ➥ Move unit to a secure place and store.
- ↳ Chapter "Change of location" on page 13

11 Troubleshooting

Power indicator LED does not light up – no mains voltage in the unit

Cause	Measure
Mains plug is unplugged or not plugged in properly.	➥ Plug the mains plug into the socket outlet and ensure it fits properly.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	➥ Have a centre authorised to carry out repairs replace the mains cable. ↳ Chapter "Repairs" on page 52
Customer's mains connection interrupted.	➥ Have the mains connection re-established by an authorised repair centre. ↳ Chapter "Repairs" on page 52
Customer-supplied fuse (building fuse) is defective.	➥ Have the customer-supplied fuse checked, and if necessary replaced, by an authorised repair service. ↳ Chapter "Repairs" on page 52
Unit electrical system faulty.	➥ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52

Power indicator LED of the on/off switch does light up but the unit does not cool itself (sufficiently).

Cause	Measure
Setpoint temperature is set too high.	➥ Set a lower setpoint temperature. ↳ Chapter "Setting setpoint temperature of refrigeration system" on page 34
The area below the machine compartment and the optional ventilation slits is covered.	➥ Remove objects from the area below the machine compartment and from in front of the ventilation slits.
High ambient temperature.	➥ Provide for a cooler environment with suitable measures.

Cause	Measure
Evaporator in unit covered in ice.	➨ Switch the unit off to allow the evaporator to thaw out. ↳ Chapter "Defrosting" on page 37
Unit is exposed to a (strong) draught	➨ Eliminate the cause(s) of the draught or move the unit away from the draught.
Temperature control is irregular.	➨ Switch off refrigeration briefly. ↳ Chapter "Switching cooling on and off" on page 33 ➨ If this does not solve the problem and the causes we have already mentioned can be ruled out, notify an authorised repair company. ↳ Chapter "Repairs" on page 52
The ventilation slots in the cooling tray segments are blocked by incorrectly fitted support brackets.	➨ Lower the support angle further so that the upper ventilation slots on the cooling tray segments are no longer covered.
"P1" displayed on the temperature control of the refrigeration unit (the thermostat sensor is defective).	➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52
Refrigeration unit broken down.	➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52
Unit electrical system faulty.	➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52

Temperature controller alarm message ("ALU" on display) – Excessive temperature

Cause	Measure
Decreased cooling capacity, compressor overheating, high-pressure switch trips	➨ Use a vacuum cleaner to clean the condenser ➨ If the malfunction continues, notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 52
High ambient temperature	➨ Check temperature deviation and reset saved alarm. ↳ Chapter "Checking temperature deviations" on page 39 ↳ Chapter "Resetting a saved alarm" on page 39 ➨ Move unit to cooler environment – or – ➨ Have a specialist refrigeration company change the temperature controller refrigeration parameters (Shorten defrost cycle).
Evaporator covered in ice	➨ Check temperature deviation and reset saved alarm. ↳ Chapter "Checking temperature deviations" on page 39 ↳ Chapter "Resetting a saved alarm" on page 39 ➨ Defrost unit. ↳ Chapter "Defrosting" on page 37
Refrigeration unit failed or damaged.	➨ Check temperature deviation and reset saved alarm. ↳ Chapter "Checking temperature deviations" on page 39 ↳ Chapter "Resetting a saved alarm" on page 39 ➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52
Refrigeration unit failed or damaged.	➨ Check temperature deviation and reset saved alarm. ↳ Chapter "Checking temperature deviations" on page 39 ↳ Chapter "Resetting a saved alarm" on page 39 ➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52

Alarm indication of temperature control ("ALL" display) – temperature overshoot

Cause	Measure
Refrigeration unit does not switch off when setpoint temperature is reached.	➡ Check temperature deviation and reset saved alarm. ↳ Chapter "Checking temperature deviations" on page 39 ↳ Chapter "Resetting a saved alarm" on page 39 ➡ Switch off refrigeration briefly. ↳ Chapter "Switching cooling on and off" on page 33 ➡ If the malfunction continues, notify a facility authorised to carry out repairs. ↳ Chapter "Repairs" on page 52

"PoF" appears on the temperature controller display when a button is pressed

Cause	Measure
Keypad is locked.	➡ Unlock keypad. ↳ Chapter "Unlocking keypad" on page 35

LED spotlights do not light up – lighting switched on

Cause	Measure
LED spotlights are defective.	➡ Have a qualified person, such as a qualified electrician replace the LED spotlights.

Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care.	➡ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52 ➡ Ensure proper handling/care.

The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	➡ Shut unit down. ↳ Chapter "Shutting down" on page 44 ➡ Secure the unit to ensure it cannot be started up accidentally. ➡ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 52

ⓘ **Read and comply with the manufacturer's operating instructions in the event of errors or malfunctions in showcases.**

Refrigerating capacity decreases and/or loss of refrigerant is detected

Cause	Measure
Leak in the cooling circuit.	➡ Do **not** operate lights or turn on any other potential sources of ignition (e.g. switches, lighters). ➡ Secure the unit to ensure it cannot be started up accidentally. ➡ Do **not** withdraw the mains plug. ➡ Switch off unit at the mains switch. ↳ Chapter "Shutting down" on page 44 ➡ Open doors and windows. ➡ Notify B.PRO Service Department. ↳ Chapter "Address" on page 53

12 Cleaning and care

⚠ Warning! Short-circuit due to water penetrating the housing!
Water may penetrate into the housing when cleaning the connected unit and can cause a short circuit or an electric shock.
- Switch off the device.
- Disconnect the appliance from the power supply.
- Withdraw the mains plug on the mains plug housing from the mains socket.
- Store the mains plug safely, protected from dirt and moisture.

⚠ Caution! Danger of slipping on leaked cleaning water!
A danger of slipping exists if cleaning water runs out of the unit during or after cleaning.
- Completely wipe up cleaning water which runs out onto the floor.

⚠ Caution! Evaporator frozen solid!
The evaporator can freeze solidly to the unit tray. If you try to force the evaporator upwards, you may damage it.
- Do not try to lift the evaporator using force.

⚠ Caution! Evaporator folding down!
If the evaporator is not locked into position properly, there is a danger of it suddenly falling down and crushing fingers, hands or other parts of the body.
- Before cleaning the unit tray, ensure the evaporator is locked in place properly.

⚠ Caution! Sharp evaporator fins!
Be careful when working beneath the evaporator in its raised position or you may cut yourself.
- Always wear protective gloves when cleaning the unit tray.

⚠ Caution! Material damage!
Stainless steel cleaning and scouring agents scratch the surface.
- Use only cleaning agents and methods approved by B.PRO.

Bringing stainless steel into contact with various substances can cause corrosion.
- Use only cleaning agents authorised by B.PRO.
- Always clean powder-coated unit parts/surfaces correctly. Never use scouring agents, pointed or sharp objects or cleaning agents containing solvents; otherwise, material damage can occur.
- Only clean powder-coated unit parts/surfaces using the approved cleaning methods and agents.

⚠ 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 damage to vision. In the worst case, injured persons may lose their vision completely. Wear protective clothing (protective eyewear, protective gloves etc.).
- Persons not involved in cleaning must be kept at a distance.

⚠ Warning! Chemical reactions with aluminium!
The evaporator fins are made of aluminium. Acids can react strongly with aluminium. There is a health risk due to boiling acid and chemical reaction products! Material damage can occur due to the decomposition of the aluminium.
- Before treating stainless steel parts, protect all aluminium parts against contact with acid (e.g. splashes).

12.1 Information on cleaning stainless steel

Corrosion-resistant stainless steel is a designation for extremely corrosion-resistant and hygienic steels. The stainless steel currently used at B.PRO (AISI 1.4301) primarily consists of iron, chrome and nickel. The corrosion resistance in corrosion-resistant 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. The passive layer can be damaged due to the effects of certain aggressive agents. Such substances are also found in low concentrations in drinking water, one example being chloride. When water evaporates, it may produce a critical higher concentration of substances. Grease, limescale, starch and protein deposits can impair the formation or renewal of a passive layer.

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.

➨ Observe the following cleaning and care instructions.
  ➨ Stainless-steel surfaces must be kept clean, dry and open to the air at all times.

ⓘ **B.PRO recommends:**

Observe the additional instructions for stainless steel surfaces subject to heavy wear:

  ➨ Remove/dry water, moisture and water spots immediately.
  ➨ **Do not** allow water, moisture and spots of water simply to evaporate, do **not** allow them to dry out.
  ➨ Wipe to remove any visible deposits.
  ➨ After each use, and in any case – **at least once a day** – drain the water completely and flush the unit with clean water.
  ➨ Then wipe and rub the cleaned surface dry with a soft cloth.
  ➨ Do **not** cover the surface after drying.
  ➨ Treat the surface with DeepClean Stainless Steel.

Personal protective equipment

➨ Wear personal protective equipment (e.g. safety footwear, protective gloves, protective eyewear, etc.).
➨ Observe the cleaning agent manufacturer's instructions (cleaning agent safety data sheets).

12.2 Cleaning interval

➨ Thoroughly clean and dry the appliance after **each time** it is used.

12.3 Cleaning methods

➨ **Do not use** steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
➨ Do not use pointed or sharp objects for cleaning.

Prescribed cleaning method for daily routine cleaning

- Wipe clean with a damp cloth

Stubborn stains can be removed with a brush (synthetic or natural bristles).

ⓘ Any other cleaning methods to be used **must** be approved by B.PRO.

12.4 Cleaning agents

The following cleaning agents are suitable for stainless-steel surfaces:

- Commercially available stainless steel cleaning agents without chlorides, such as *DeepClean Stainless Steel*
- Commercially available water-based cleaning agents which do not contain chlorides
- Use commercially available descaling agents based on organic acids or inorganic acids not harmful to stainless steel (such as acetic acid, citric acid, sulfamic acid, phosphoric acid); observe the safety data sheets for the cleaning agents.
- Soft cleaning cloth or damp microfibre cleaning cloth

A list of tested cleaning agents suitable for stainless steel is available from the German Swimming Pools Association (Deutsche Gesellschaft für das Badewesen e.V.) at www.baederportal.com (Reinigungsmitteldatenbank/Liste RE). Further information on cleaning is available on the website of the information office for stainless steel, in the "Publications" section: www.edelstahl-rostfrei.de

Cleaning agents NOT suitable for stainless steel surfaces:

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

Cleaning agents suitable for other metal surfaces, powder-coated appliance parts as well as plastic and glass parts:

- 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 cleaned with commercially available glass cleaners.

Cleaning agents - NOT suitable for other metal surfaces, powder-coated appliance parts as well as plastic and glass parts:

- Stainless steel cleaning agents or other abrasive cleaning agents
- Floor cloth
- Solvent-based cleaning agents
- All cleaning agents which may contain chlorides or hypochlorite, such as decalcifiers made with hydrochloric acid or chlorine bleaches
- Aggressive corrosion-inducing cleaning agents/disinfectants, such as those based on fluorinated silicic acid, phosphoric acid or hydrochloric and sulphuric acid
- Pointed, sharp, metallic cleaning agents

13 Cleaning the unit

ⓘ **B.PRO recommends:**

Before using chemical cleaning agents, always test their compatibility with the surface on a concealed area. This will prevent any unwanted discolouration or other reactions between cleaners and the surface.

➨ If mineral or metallic dust is picked up during cleaning, continuously rinse out the cleaning aids (such as brushes, micro-fibre cloths) so that traces of the dust particles cannot be deposited on the surface.
➨ You must thoroughly rinse the surface with clean water and dry after every use.
➨ Stainless-steel surfaces must be kept clean, dry and open to the air at all times.

One or more attachments can be removed, depending on the unit model, in order to clean the unit thoroughly.

✓ Unit is switched off
✓ Unit is disconnected from the power supply
✓ Store the mains plug safely, protected from dirt and moisture.
✓ Unit has reached room temperature
✓ No food in unit
✓ Wear personal protective equipment (e.g. safety footwear, protective gloves, protective eyewear, etc.) to counteract static charge

➨ You should allow the unit to warm up for at least 2 hours to prevent cleaning water from freezing inside the unit.
➨ Clean unit with cleaning methods and cleaning agents described above.
➨ After cleaning with a stainless steel cleaning agent, rinse with water and rub dry.

13.1 Cleaning the unit tray

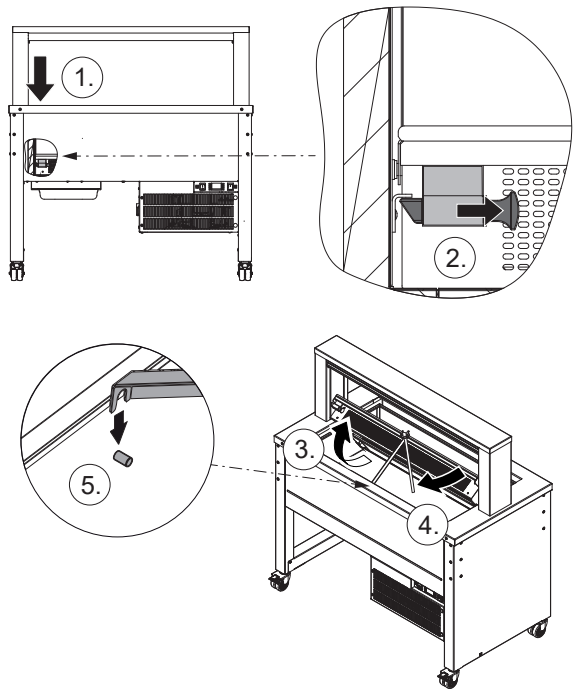
BASIC LINE UK

You can see the unit variant on the rating plate.

ⓘ The rating plate is located near the power supply cable to the unit.

To allow thorough cleaning of the unit tray the cooling tray can be removed and the evaporator underneath it lifted up.

- Pull out the mains plug.
- Chapter "Shutting down" on page 44
- Remove all GN containers, support brackets, shelves and cooling tray segments.
- You should allow the unit to warm up for at least 2 hours to prevent cleaning water from freezing inside the unit.



- If the evaporator has frozen solid, defrost the unit.
- Chapter "Defrosting" on page 37

The bolt is located on the left on both sides, beneath the evaporator cover (1.).

- Open lock (2.).
- Fold the evaporator upwards (3.).
- Turn the locking bar 90° (4.).
- Engage the locking bar on the pin (5.).
- Clean beneath the evaporator using the cleaning methods and cleaning agents described above.
- Chapter "Cleaning methods" on page 48
- Chapter "Cleaning agents" on page 48

After cleaning

ⓘ To ensure that the appliance functions correctly, all removed attachments must be refitted after cleaning.

- Replace all covers removed during cleaning after cleaning.

14 Maintenance

⚠ Caution! Live components!
Live components may cause an electric shock if touched during maintenance work or when replacing parts on the connected unit.
- ➥ Switch off the unit at the on/off switch.
- ➥ To disconnect the unit from the power supply, hold the mains plus housing and pull it out of the socket outlet.
- ➥ Store the mains plug safely, protected from dirt and moisture.

ⓘ Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.
- ➥ Have a suitably trained professional maintain the unit on a regular basis.
- ➥ Document the maintenance work that was performed and archive the associated documents accordingly.

14.1 Maintenance

- ➥ **At least once a year:**
  Have the cooling system serviced by a specialised refrigeration company qualified for the respective refrigerant.

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.
- ➥ Have a specialist refrigeration company qualified for the refrigerant change the cooling parameters if necessary.

14.2 Periodic test for system leaks

ⓘ **B.PRO recommends:**
Leak test of the complete cooling circuit/refrigeration system at regular intervals of 12 months.

ⓘ The contracted refrigeration engineer **must** be able to demonstrate at least Category II expertise as specified in Regulation (EU) No. 517/2014 of the European Parliament and of the Council of 16 April 2014 on fluorinated greenhouse gases.
- ➥ Only have authorised, expert professionals trained to handle propane refrigerants (R290) carry out work on the refrigeration system.
- ➥ Also clean the evaporator during such maintenance work.
- ➥ Only refill the refrigerant indicated on the rating plate. Observe the specified fill level.
- ➥ When performing maintenance work, **always** check the cooling circuit for leaks and corrosion and repair it if necessary.

14.3 Checking stability

Regularly check the stability of the appliance.
- ➥ If stability is insufficient, have mounting carried out by one of the following:
  – In-house, by B.PRO-trained professionals
  – External, B.PRO-trained customer service
  – B.PRO Service

Checking the castor brakes

- ➥ Check the castor brakes after every change of location to ensure effective working order.
- ➥ Apply the castor lock and then move the appliance slightly (do not force it!).
- ➥ If braking is inadequate, have the defective castor(s) replaced immediately by one of the following:
  – In-house, by B.PRO-trained professionals
  – External, B.PRO-trained customer service
  – B.PRO Service

Inspecting door seal

- Check the door seal for damage and excessive deterioration after each cleaning (visual inspection).
- In case of damage, contact one of the following for repair:
  – In-house, by B.PRO-trained professionals
  – External, B.PRO-trained customer service
  – B.PRO Service

Performing maintenance on seals

- Treat the seals regularly (monthly) with a commercially available care product.

14.4 Having periodical electrical safety inspection carried out

- **At least every 6 months:**
  Have the periodic test of electrical safety performed by a qualified electrician to the standards of the series DIN VDE 0701 and DIN VDE 0702.

Checking the connection cable and mains plug

- **At least every 6 months:**
  Check the connection cable and mains plug for mechanical damage and ageing to DGUV regulation 3 (formerly BGV A3) or the corresponding national regulations.

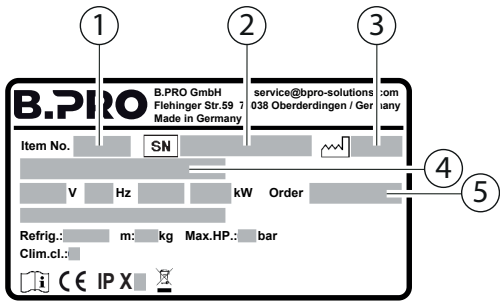
15 Repairs

- Repairs should be performed **exclusively** by the following service centres:
  – In-house, by B.PRO-trained professionals
  – External, B.PRO-trained customer service
  – B.PRO Service
- For repairs to the cooling system, commission a qualified refrigeration specialist for the respective refrigerant.

Fault description

ⓘ The unit rating plate is located at the power inlet of the unit.
Besides 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



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

- Defective components, including the mains cable, should be repaired **exclusively** by the following service centres:
  – In-house, by B.PRO-trained professionals
  – External, B.PRO-trained customer service
  – B.PRO Service
- For repairs to the cooling system, commission a qualified refrigeration specialist for the respective refrigerant.

15.1 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 spare parts catalogue in the B.PRO webshop

↳ Webshop

15.2 Address

B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Germany

Phone: +49 (0)7045 44 – 81416
Fax: +49 (0)7045 44 – 81508
E-Mail: service@bpro-solutions.com
Internet: www.bpro-solutions.com

15.3 Without being commissioned

Warranty claims will only be accepted if the operator can provide proof of complete documentation of the maintenance work/repairs carried out.

ⓘ The warranty will be invalidated if repairs are carried out by anyone else.

16 Disposal

When disposing of old electrical or electronic appliances in regular municipal waste, specific contents in the unit may pose a hazard to the environment and people's health.

ⓘ The appliance can be returned to B.PRO **free of charge**.

➨ Ensure that the unit and door locks can no longer be used prior to disposal (e.g. by cutting off the mains plug).
➨ **Do not** dispose of the appliance together with other commercial waste.
➨ **Do not** dispose of the appliance together with normal municipal waste, but dispose of it separately at a disposal centre for electrical appliances (such as a special waste disposal company).

The unit is marked with this symbol in accordance with DIN EN 50419, Marking of electrical and electronic devices in accordance with Article 15(2) of Directive 2012/19/EU (WEEE) to indicate it requires special disposal.
You must also take into account other possible national regulations concerning disposal.

After installation, the appliance contains refrigerant that for environmental reasons must not be released into the environment.

➨ Have the unit disconnected from the external cooling circuit by a specialist refrigeration company.
➨ Have the refrigerant R134a or R404A disposed of by a specialist refrigeration company in accordance with the applicable statutory regulations.
➨ Take the emptied unit to a recycling centre or electrical refuse collection site.

ⓘ You can obtain further information on disposal from your dealer or the B.PRO Service Department.

↳ Chapter "Address" on page 53

17 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

Protection type

X2 (the unit is protected against dripping water at an angle of 15°)

Dimensions (standard model)

Model	Length without shelves in mm	Width in mm with one tray slide folded down/up	Standard height* in mm	Height with bridge in mm
BASIC LINE SK-3	1255	775 / 990	900	1305
BASIC LINE SK-4	1595	775 / 990	900	1305
BASIC LINE UK-3	1255	775 / 990	900	1305
BASIC LINE UK-4	1595	775 / 990	900	1305
BASIC LINE EKV-3	1255	775 / 990	900	1430 / 1600
BASIC LINE EKV-4	1595	775 / 990	900	1430 / 1600
BASIC LINE SK-3 KIDS	1255	775 / 990	750	1155
BASIC LINE SK-4 KIDS	1595	775 / 990	750	1155
BASIC LINE UK-3 KIDS	1255	775 / 990	750	1155
BASIC LINE UK-4 KIDS	1595	775 / 990	750	1155

** The standard height increases by 60 mm if the optional castors 125 mm in diameter are used.*

Dimensions with accessories

Model	Length in mm with one shelf folded down/up	Length in mm with two shelves folded down/up	Width in mm with two tray slides folded down/up
BASIC LINE SK-3	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE SK-4	1690 / 1900	1780 / 2205	874 / 1302
BASIC LINE UK-3	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE UK-4	1690 / 1900	1780 / 2205	874 / 1302
BASIC LINE EKV-3	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE EKV-4	1690 / 1900	1780 / 2205	874 / 1302
BASIC LINE SK-3 KIDS	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE SK-4 KIDS	1690 / 1900	1780 / 2205	874 / 1302
BASIC LINE UK-3 KIDS	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE UK-4 KIDS	1690 / 1900	1780 / 2205	874 / 1302

Capacity

Model	Capacity with end-to-end top surface	Basic module dimensions without tray slides in mm (length x width x height)	Capacity in litres
BASIC LINE SK-3	3 GN 1/1-150	1255 x 690 x 900	75
BASIC LINE SK-4	4 GN 1/1-150	1595 x 690 x 900	100
BASIC LINE UK-3	3 GN 1/1-150	1255 x 690 x 900	75
BASIC LINE UK-4	4 GN 1/1-150	1595 x 690 x 900	100
BASIC LINE EKV-3	3 GN 1/1-200	1255 x 690 x 1430/1600	75
BASIC LINE EKV-4	4 GN 1/1-200	1595 x 690 x 1430/1600	100
BASIC LINE SK-3 KIDS	3 GN 1/1-150	1255 x 690 x 750	75
BASIC LINE SK-4 KIDS	4 GN 1/1-150	1595 x 690 x 750	100
BASIC LINE UK-3 KIDS	3 GN 1/1-150	1255 x 690 x 750	75
BASIC LINE UK-4 KIDS	4 GN 1/1-150	1595 x 690 x 750	100

Weight

Model	Empty weight in kg	Max. load in kg
BASIC LINE SK-3	115	155
BASIC LINE SK-4	135	135
BASIC LINE UK-3	125	145
BASIC LINE UK-4	145	125
BASIC LINE EKV-3	225/230	40
BASIC LINE EKV-4	255/290	40
BASIC LINE SK-3 KIDS	110	160
BASIC LINE SK-4 KIDS	130	140
BASIC LINE UK-3 KIDS	120	150
BASIC LINE UK-4 KIDS	140	130

Load-bearing capacity

Component/accessory part	Permitted surface load in kg
Tray slide	25
Shelf/plate slide	25
Unit base	100
Highline sneeze guard (customer or operator side)	10
Glass shelf in showcase	30

Electrical data

Parameter	Values
Voltage	220-240 V, 1 N PE, 50 Hz 380-415 V, 3 N PE, 50 Hz
Max. power consumption in the unit	You will find specifications on the rating plate
Max. power consumption per socket outlet	You will find specifications on the rating plate
LED spotlights (optional)	4 watts per LED spotlight

17.1 Environment

Ambient conditions – operation

BASIC LINE UK

Parameter	Values
Temperature	+15 °C to +32 °C
Relative humidity	without condensation

BASIC LINE SK

Parameter	Values
Temperature	+15 °C to +25 °C
Relative humidity	without condensation

BASIC LINE EKV

Parameter	Values
Temperature	+15 °C to +25 °C
Relative humidity in showcase	max. 60 %
Relative humidity	without condensation

Ambient conditions – storage, transport

Parameter	Values
Temperature	–10 °C to +40 °C
Relative humidity	without condensation

Emissions

Workplace-related sound level of the appliance: >70 dB(A).
No other problematic or dangerous emissions occur.

Materials

Component/accessory part	Materials
Lighting bridge, cooling tray:	Top surface: Stainless steel
Tray slide, shelf:	Unit base: Stainless steel, Resopal
Sneeze guard:	Toughened safety glass
Unit body, underframe:	Powder-coated thin sheet
Front panelling:	Powder-coated thin sheet (optional stainless steel or particle board faced with Resopal)

17.2 Refrigeration system

BASIC LINE SK-3

Parameter	Values
Refrigerant	R290
Filling weight	0,055 kg
Cooling range	+4 °C to +15 °C
The temperature is reached at the geometric centre of the cooling tray.	
Climate class	3
Max. permitted operating pressure	23 bar
Sealing	Refrigeration system checked for proper sealing at factory
Defrosting	Automatic; manual when necessary
Refrigerating capacity	0.32 kW at t0 = –10 °C (evaporation temperature) tu = +32 °C (ambient temperature)
Electric power consumption in refrigeration unit:	0,24 kW

BASIC LINE SK-4

Parameter	Values
Refrigerant	R290
Filling weight	0,065 kg
Cooling range	+4 °C to +15 °C
The temperature is reached at the geometric centre of the cooling tray.	
Climate class	3
Max. permitted operating pressure	23 bar
Sealing	Refrigeration system checked for proper sealing at factory
Defrosting	Automatic; manual when necessary
Refrigerating capacity	0.32 kW at t0 = –10 °C (evaporation temperature) tu = +32 °C (ambient temperature)
Electric power consumption in refrigeration unit:	0,24 kW

BASIC LINE UK-3

Parameter	Values
Refrigerant	R290
Filling weight	0,11 kg
Cooling range	+2 °C to +15 °C
The temperature is reached at the geometric centre of the cooling tray.	
Climate class	4
Max. permitted operating pressure	23 bar
Sealing	Refrigeration system checked for proper sealing at factory
Defrosting	Automatic; manual when necessary
Refrigerating capacity	0.66 kW at t0 = –10 °C (evaporation temperature) tu = +32 °C (ambient temperature)
Electric power consumption in refrigeration unit:	0,41 kW

BASIC LINE UK-4

Parameter	Values
Refrigerant	R290
Filling weight	0,13 kg
Cooling range	+2 °C to +15 °C
The temperature is reached at the geometric centre of the cooling tray.	
Climate class	4
Max. permitted operating pressure	23 bar
Sealing	Refrigeration system checked for proper sealing at factory
Defrosting	Automatic; manual when necessary
Refrigerating capacity	0.66 kW at t0 = –10 °C (evaporation temperature) tu = +32 °C (ambient temperature)
Electric power consumption in refrigeration unit:	0,41 kW

18 Ordering information and accessories

Ordering information

Designation / Article	Article number / Document number
BASIC LINE SK-3	381879
BASIC LINE SK-4	381880
BASIC LINE UK-3	381881
BASIC LINE UK-4	381882
BASIC LINE EKV-3	386864
BASIC LINE EKV-4	386865
BASIC LINE SK-3 KIDS	381899
BASIC LINE SK-4 KIDS	381900
BASIC LINE UK-3 KIDS	381901
BASIC LINE UK-4 KIDS	381902
Operating instructions	154848
B.PRO microfibre cleaning cloth	126999
DeepClean Stainless Steel cleaning and care agent	511895
Gastronorm containers	B.PRO price list
Support crossbars	B.PRO price list
Instructions for temperature controller	Documents may be obtained from the B.PRO Service Department

19 Standards, guidelines, inspection seal

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

19.1 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.

CE

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

19.2 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: Kitchen industry
- 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.

20 Maintenance work - form to be completed

Unit model:	
Article number:	
Serial number:	

Date	Name legible in block letters	What was checked/serviced/replaced/repaired?	Company stamp of the contracted company	Signature

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