

BASIC LINE N-V/3/4

BASIC LINE K4

BASIC LINE A-V

BASIC LINE IE/AE-V

BASIC LINE S-3/4

**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

These are the original operating instructions.

### Target group:

operating personnel, kitchen directors.

## 1.2 Typographical conventions

- ① **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.

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### Unit model XYZ

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

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## 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 neutral buffets are designed for the following applications:

- Setting up catering accessories
- Serving and presentation of food, food distribution
- Checkout, payment transactions
- A drinks bar for non-refrigerated drinks and bottles
- A support for coffee machines or tea-making, including accessories
- A bread/roll counter
- A dish/silverware placement area
- Soup station/plate dispenser

The BASIC LINE neutral buffets are used for food presentation and serving.

The BASIC LINE neutral buffets are particularly suitable for use in catering facilities in schools, companies, government offices, hospitals, retirement homes (canteens, cafeterias, dining halls) and in the food service industry and hotels.

**The following applications are not permitted:**

- 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

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#### Unit model with heat bridge, lighting, socket outlets and/or soup station

The unit may be used wherever the ambient temperature is between +15 °C and +38 °C and at normal humidity (without condensation) in closed rooms or in roofed areas where it will not be exposed to the weather.

① The unit has been developed for use up to 2000 m above sea level.

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## 2.3 Product features

### General information

The BASIC LINE neutral buffets are serving modules with a stainless steel top surface and a galvanised, powder-coated thin sheet.

- An optional warming bridge with 3 or 4 separately switchable radiant heaters and customer/operator sneeze guard keeps food warm, optionally with/without LED spotlights.
- The units are equipped with a fold-down tray/plate slide on the customer side. An additional fold-down tray slide is available as option for the operator side. Does not apply to inside corner modules, checkouts and servery counters.
- The side faces can be fitted with fold-down shelves as an option. Does not apply to corner modules.
- Tray slides, plate slides or storage shelves can be lowered by 10 cm.
- Neutral buffet N-3/4 is optionally available with a reduced unit body height of 750 mm.
- Unit base can optionally be fitted with stainless steel unit base. Does not apply to inside corner modules, checkouts and servery counters.
- Optional front panels for the operator/customer side are available in various colours and materials to suit the respective environment.

### BASIC LINE units can be set in different variants:

- Free-standing for serving food with service or self-service
  - Wall-standing for self-service (operating elements on customer side)
  - Back-to-back for self-service
- ① Several units can be fixed permanently together at the side faces with optional module connectors (see Chapter 7.3.1 on page 25).

### The standard version of the BASIC LINE neutral buffets includes:

- Stainless-steel top surface
- 4 steering castors, 75 mm in diameter, 2 of which have brakes
- Side faces and panels made of powder-coated, galvanised thin sheet

### Handling and operation

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#### Unit model with heat bridge, lighting and/or soup station

① The radiant heaters and lighting can be switched on and off at a push switch.

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### 2.3.1 Options and accessories

The BASIC LINE neutral buffet is available with the following optional equipment:

Optional Equipment	Details
Switch panel cover	–
Also 2 x 230 V socket outlets in the underframe	–
Base bottom	–
Module attachment set	–
Body in a variety of colours	–
Front panelling in different colours and different designs (powder-coated and Resopal)	–
Bridge attachment	– Standard attachment – Highline attachment
Lighting/radiant heaters	– With LED spotlights – With radiant heaters – With radiant heaters and LED spotlights
Light colour/colour temperature	– Warm white 3000 K – Neutral white 4000 K
Sneeze guard made of toughened safety glass	– Up to top surface on customer side – On customer side with pass-through – On operator side with pass-through
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
Mains connection	– 230 V – 400 V
Hole for cable in the top surface (in BASIC LINE N-V/3/4 only)	–

### 2.3.2 Warning signs

① The following warning signs are mounted to the unit:

Warning sign	Meaning – Mounting position
	Label: <b>"Maximum load capacity"</b>
	<b>"Potential equalisation"</b> in accordance with DIN IEC 60417 Mounting position: on the bottom right of the body on the operator side, directly next to the potential equalisation connection, on the underside of the unit
	<b>"Warning of hot surface"</b> in acc. with DIN 4844-2 Mounting position: on the optional heat bridge

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

## 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.
- Secure the unit against accidental use if it is damaged. Have an authorised service point perform repairs immediately.

🔧 "Repairs" on page 40

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#### Unit model with heat bridge, lighting, socket outlets and/or soup station

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

- The unit must be disconnected from the power supply for cleaning and maintenance work and when replacing parts. During this work, the mains plugs and/or unit plugs should be kept in a secure and dry place, protected against moisture, damage and dirt.

##### 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.
  - Avoid naked flames in the usable space of the unit.
- 

#### 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!

- 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.
- 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.

↳ "Repairs" on page 40

### 3.7 Transport

Heavy unit that may tip over!

Improper unit transport can lead to serious injury or damage.

- Transport the unit **only** when upright (sufficiently secured on a pallet).

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 10°.
- Secure the appliance on the pallet so that it cannot slip (safety straps).

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#### Unit version with optional castor brakes

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

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- 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

- Remove all protective film when unpacking the unit.

---

#### Unit model with heat bridge, lighting, socket outlets and/or soup station

##### 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. Applies also to any connected external units.
  - When removing the mains plug, only pull the main plug housing and **not** the mains cable.
- 

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#### Unit model IE-V / AE-V

##### Danger of tipping!

- Do not operate the inner corner/outer corner module as a stand-alone module.
  - Firmly connect the inner corner/outer corner module to an adjacent module using at least one module connection set.
- 

### 3.9 Handling and operation

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#### Unit model with castor brakes

##### 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.
- 

---

#### Unit model with adjustable feet

##### Tilting unit!

- Adjust all levelling feet so that the unit is stable and does not wobble.
-

**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.

---

**Unit model with heat bridge**

The top surface and the outer surfaces of the heat bridge become hot during operation.

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

**Danger of burns! Hot protective screen!**

The protective grilles of the radiant heaters become hot during operation and can cause burns if touched.

- **Do not** touch the protective grilles during operation.
- Protection (e.g. with pot holders or protective gloves) must be used when handling hot objects.

**Material damage and fire hazard Objects are heated under the radiant heaters!**

All objects beneath the radiant heaters become extremely hot due to infrared radiation when the radiant heaters are on. Material damage or fires can occur depending on the material properties.

- Only operate radiant heaters if there are no temperature-sensitive objects or containers (especially plastic ones) underneath the radiant heater

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**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 the correct locking of the mini-grid of the console when the attached part is folded up and down.

- Do not place any objects on the heat 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

---

**Unit model with soup station**

- ① Observe the respective additional operating instructions for the operation of the soup station and optional plate dispenser.
-

### 3.10 Change of location

#### Unit model with castors

##### Risk of injury and damage to property! 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.

- For unit versions with electrical installation, disconnect the mains plug from the unit before changing location in order to ensure electrical safety.
- Remove all objects from the shelves, including the optional floor of the unit.
- Always bring the unit to its new location at a sensible speed (**no** faster than 3 km/h – equivalent to a slow walking pace).
- Due to the low floor clearance, transport the unit over inclined surfaces or ramps with a suitable means of conveyance, such as a pallet truck.

##### 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.

The unit can be tilted to an angle of 10° when stationary before it is at risk of tipping over.

- Keep optional hinged doors closed when changing location.
- Only sloped surfaces with an incline of <10° may be crossed.
- 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 appliance, but have the defective castor(s) replaced immediately by an authorised service centre.

↳ "Repairs" on page 40

##### 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 the unit is being transported, hands can be trapped and crushed between the wall or other objects (e.g. cupboard) and the unit.

- 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.
- 🔗 "Traversing ramps, recesses, inclined surfaces" on page 23
- **Two** people (one at each side wall of the unit) are required to move the unit over ramps or recesses.
- If you push with just one hand, this may prevent you from applying the brakes quickly enough if the unit is heavy.
- When pushing the unit, always place both hands on the top surface.
- 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.

### 3.11 Shutting down

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#### Unit model with heat bridge, lighting, socket outlets and/or soup station

##### 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.
  - External devices connected to the unit socket outlets must also be switched off before you connect or disconnect the mains plug.
  - 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

- When using units with an electrical installation, disconnect the mains plug before cleaning (see Chapter 11 on page 36) to avoid short circuits and electric shocks.
  - Comply with the provisions of Regulation (EC) No. 852/2004 and the national hygiene regulations.
  - Clean the unit after each use without using a high-pressure cleaner, water spray or steam jet. To avoid damage, do not use metal parts, sharp objects or abrasive cleaners.
  - Dry thoroughly after cleaning, especially the optional unit base, to prevent the risk of slipping due to leaking water.
- 

#### Unit model with heat bridge, lighting, socket outlets and/or soup station

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

Water penetration may cause malfunctions and electric shocks.

- 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.
- 

**Danger of slipping!**

- After cleaning the unit, dry it thoroughly.  
Also remove any cleaning water from the optional unit base.
- Completely wipe up any cleaning water which leaks out of the unit.

### 3.13 Hygiene

---

#### Unit version with thermal bridge and/or soup station

- When keeping food hot, 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 sneeze guard 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. (see Chapter 13.1 on page 40)

- ① The warranty is voided if the rating plate is removed.

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

- ① The food serving systems for day-care centres and schools are generally designed with a reduced height of 750 mm.
- ① 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.



#### Danger of burns! Hot surfaces and unit compartments/accessories!

For proper operation it is necessary that the unit can achieve surface temperatures higher than 60 °C. Prolonged skin contact with these high temperatures can cause burns.

- Touch hot surfaces only when suitable protective measures are being used.
-

**Caution! Crush hazard for extremities**

Optional attachments are available for the unit, such as tray slides and shelves. When folding up and locking the attached parts, limbs can be trapped and crushed.

- Only fold up attached parts during use.
- Only fold up and lock the optional components under supervision.
- Only load attached parts with the specified surface load (see "Handling and operation" on page 10).
- Ensure correct locking of the mini-grid.

**Crush hazard for extremities**

Optional hinged doors with door hinges are available for the unit, in which limbs (e.g. fingers when opening and closing the appliance door) can be trapped and crushed.

- When opening and closing the appliance door, ensure that there are no limbs present in the door opening or door hinges.

**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.
- If the unit is equipped with a cable guide tube, do **not** it to move the unit.

**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.**

- To ensure safe handling of this unit when children are present, please comply with all safety instructions listed in the Safety Chapter (see Chapter 3.1 on page 8).

## 5 Transport

### 5.1 Checking for/reporting transport damage

This procedure ensures that damage claims are handled correctly.

The unit recipient **must** provide suitable proof if transport damage is reported at a later point in time.

- 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

#### 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.

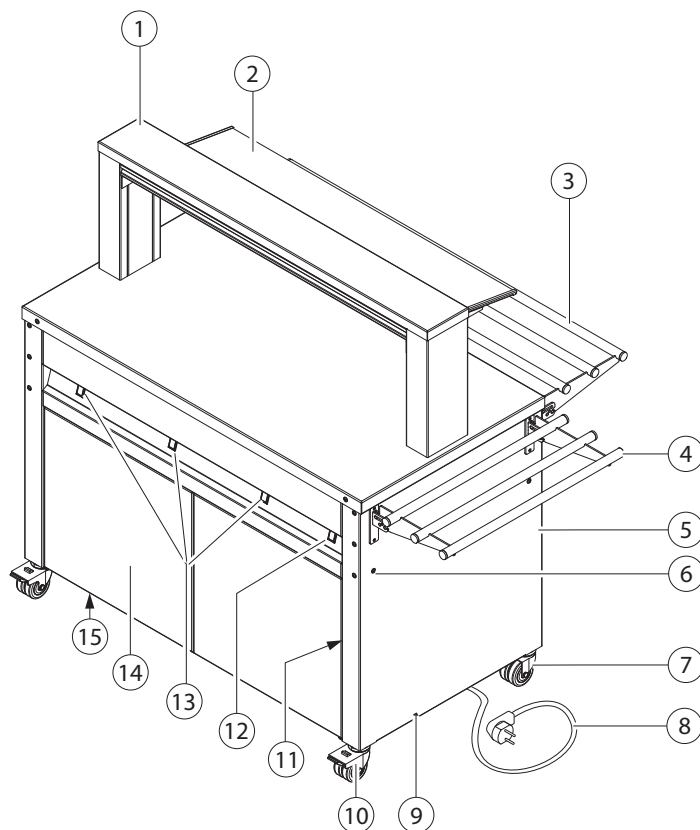
#### Disposing of packaging material

Packaging materials are recyclable.

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

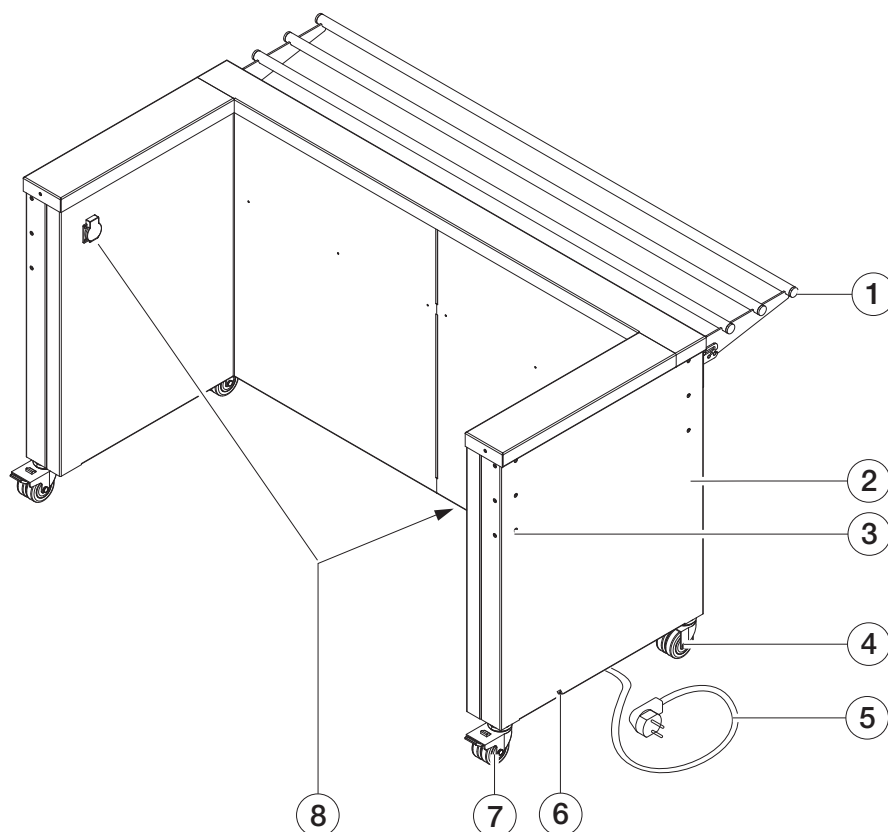
## 6 Appliance overviews

### 6.1 BASIC LINE N-V/3/4 product configuration



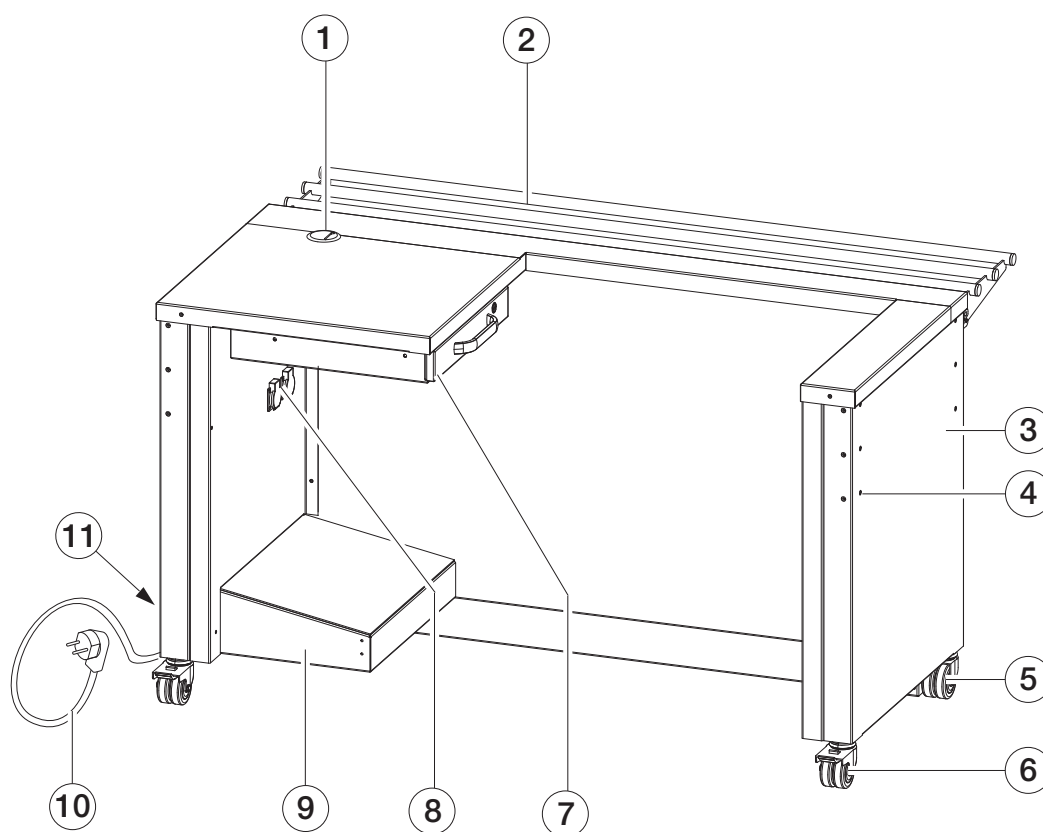
- (1) Heat/lighting bridge (optional)
- (2) Customer-side sneeze guard (optional)
- (3) Fold-down, stainless-steel tubing tray slide on customer side (optional)
- (4) Fold-down shelf on the side faces
- (5) Side face underframe
- (6) Mounts for fastening operator-side fold-down tray slide
- (7) Steering castor (optional)
- (8) Mains cable with mains plug
- (9) Potential equalisation sticker (connection on the unit lower surface)
- (10) Steering castor with castor brake (optional)
- (11) Socket outlets to connect external units (optional)
- (12) On/off switch for lighting in the heat/lighting bridge (optional)
- (13) On/off switch for ceramic radiant heater in the heat bridge
- (14) Operator-side hinged doors (optional)
- (15) Unit base (optional)

## 6.2 Unit model BASIC LINE A-V servery counter



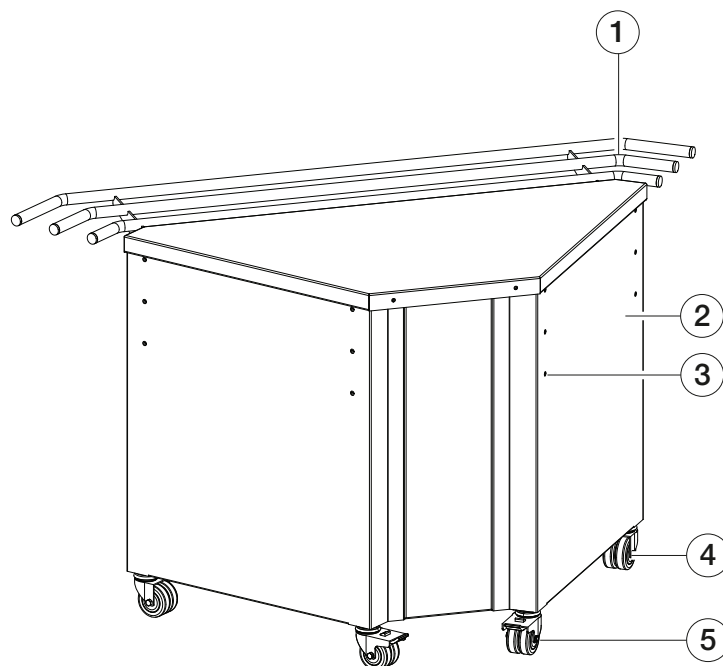
- (1) Fold-down, stainless-steel tubing tray slide on customer side (optional)
- (2) Side face underframe
- (3) Mounts for fastening fold-down tray slide on short side
- (4) Steering castor (optional)
- (5) Mains cable with mains plug
- (6) Potential equalisation sticker (connection on the unit lower surface)
- (7) Steering castor with castor brake (optional)
- (8) Socket outlets to connect external units

### 6.3 Unit model BASIC LINE K-4 cash register stand



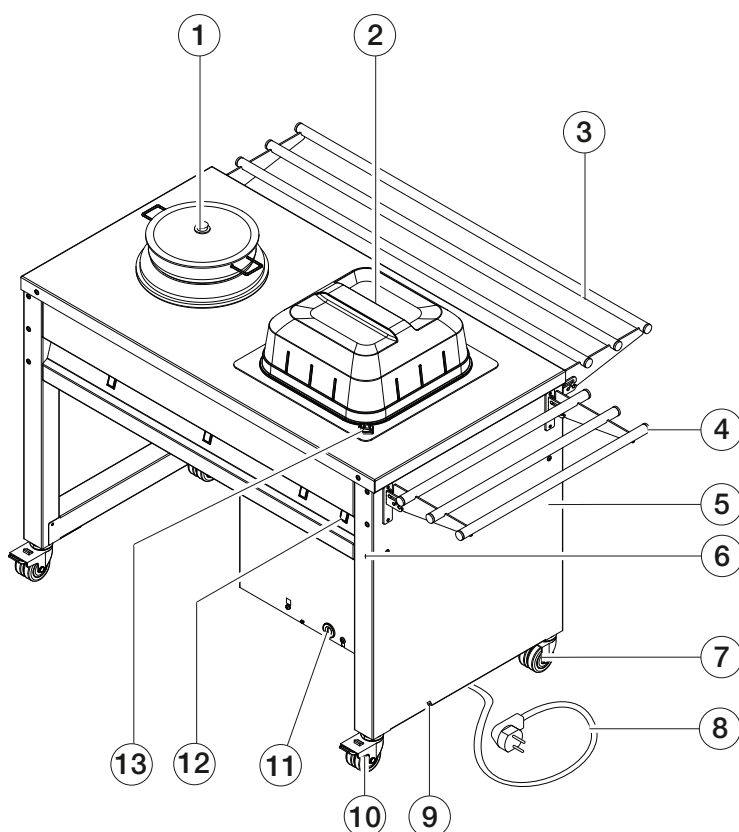
- (1) Cable bushing
- (2) Fold-down, stainless-steel tubing tray slide on customer side (optional)
- (3) Side face underframe
- (4) Mounts for fastening fold-down tray slide on short side
- (5) Steering castor (optional)
- (6) Steering castor with castor brake (optional)
- (7) Drawer
- (8) Socket outlets to connect external units
- (9) Foot rest
- (10) Mains cable with mains plug
- (11) Potential equalisation sticker (connection on the unit lower surface)

## 6.4 Unit model BASIC LINE IE-V / AE-V corner element



- (1) Fold-down, stainless-steel tubing tray slide on customer side (optional)
- (2) Side face underframe
- (3) Mounts for fastening additional modules
- (4) Steering castor (optional)
- (5) Steering castor with castor brake (optional)

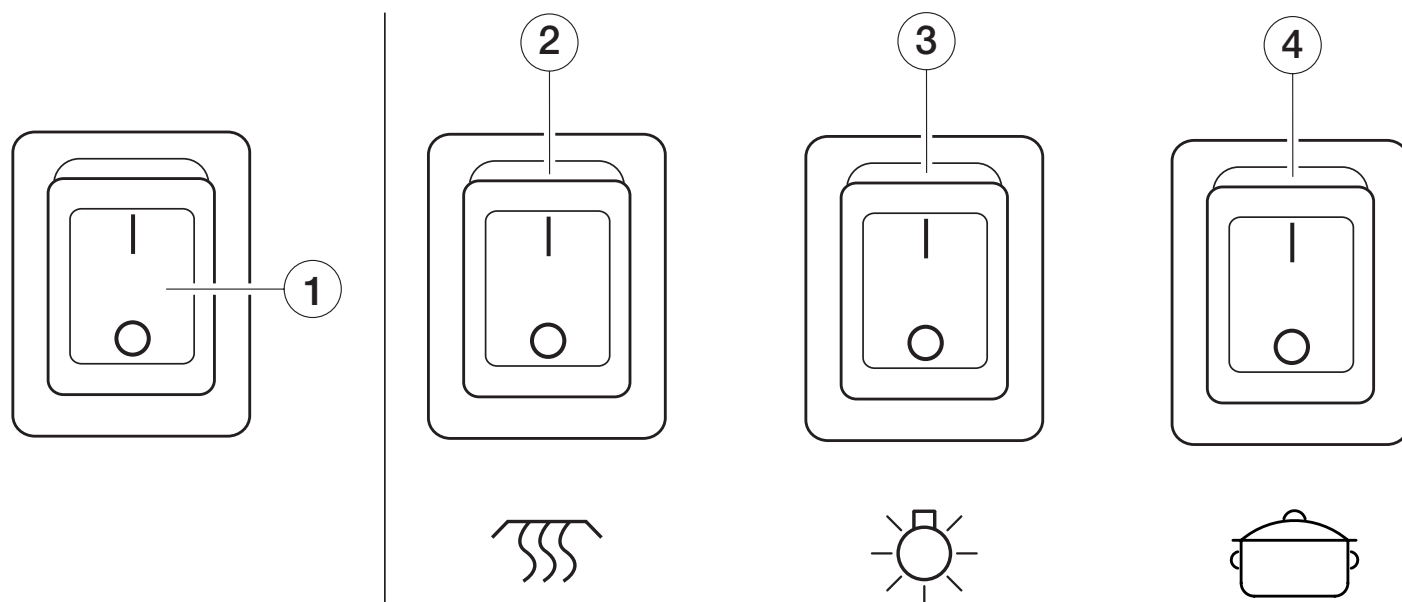
## 6.5 Unit model BASIC LINE S-3/4 soup station



- (1) Soup pot with heating module
- (2) Built-in plate dispenser, heated (optional)
- (3) Fold-down, stainless-steel tubing tray slide on customer side (optional)
- (4) Fold-down tray slide at the front made of stainless steel round tube (optional)
- (5) Side face underframe
- (6) Mounts for fastening operator-side fold-down tray slide
- (7) Steering castor (optional)
- (8) Mains cable with mains plug
- (9) Potential equalisation sticker (connection on the unit lower surface)
- (10) Steering castor with castor brake (optional)
- (11) Temperature controller for optional built-in plate dispenser
- (12) On/off switch for soup pot
- (13) On/off switch for ceramic radiant heater in the heat bridge

## 6.6 Operating elements

### UNIT MODEL WITH HEAT BRIDGE, LIGHTING AND SOUP STATION



*Radiant heaters, lighting, soup station*

- (1) On/off switch for integrated LED operation indicator
- (2) On/off switch for radiant heater
- (3) On/off switch for lighting
- (4) On/off switch for soup station

## 7 Commissioning

### 7.1 Carrying out initial cleaning

- Perform an initial cleaning of the appliance after delivery.
- Remove all cardboard, protective paper layers, film and adhesive tape.
- Clean surfaces with suitable cleaning agents (see Chapter 11 on page 36)

### 7.2 Positioning unit

---

Unit model IE-V / AE-V

---



#### Damage to property due to tipping!

The interior corner or outside corner module may tip over if commissioned as a standalone module.

- Connect the module to an adjacent module using at least one module connection set.
- 

You can ensure that units are stable in their position if you observe the following points:

- 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.
- ↳ "Change of location" on page 12
- ↳ "Traversing ramps, recesses, inclined surfaces" on page 23

#### Location selection

When selecting where to place the unit to ensure that it can operate to optimum effect, comply with the following points:

- Operate the unit far away from equipment which emits large amounts of steam, such as a dishwasher.
- Protect the unit adequately from draughts.

#### 7.2.1 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

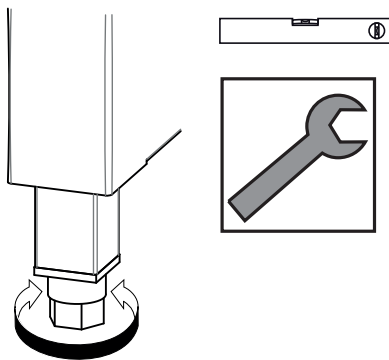
**Caution! Damage caused by unit base hitting the ground**

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.

## 7.2.2 Setting up the appliance with adjustable feet



- Install the unit in the designated location.
- Align unit vertically by adjusting the feet so that it is secure and does not wobble..

## 7.2.3 Setting up the appliance with castor brakes

**Warning! Insufficient holding force from castor brakes!**

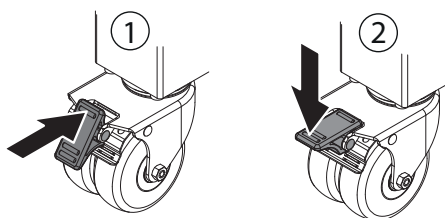
The holding effect of the castor brakes may **not** be sufficient on ramps. The unit can start to move and cause injuries.

- 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.



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

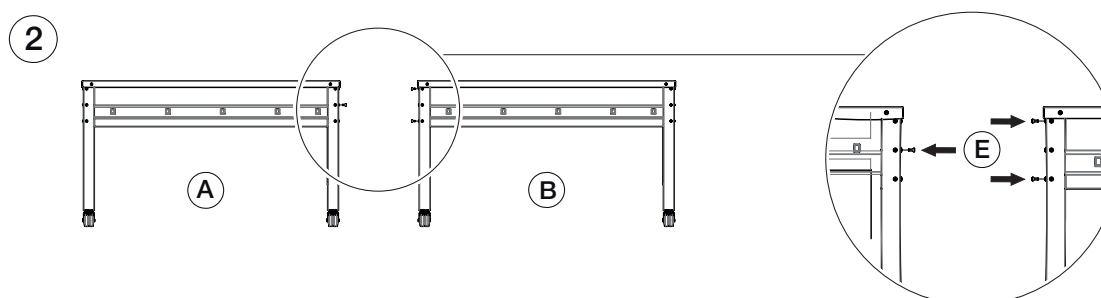
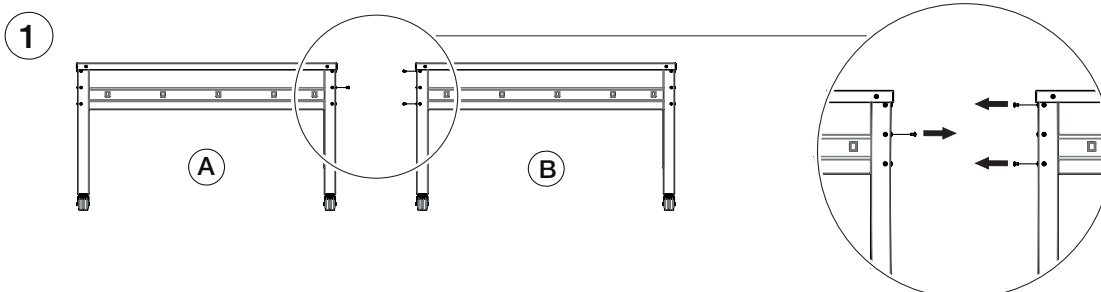
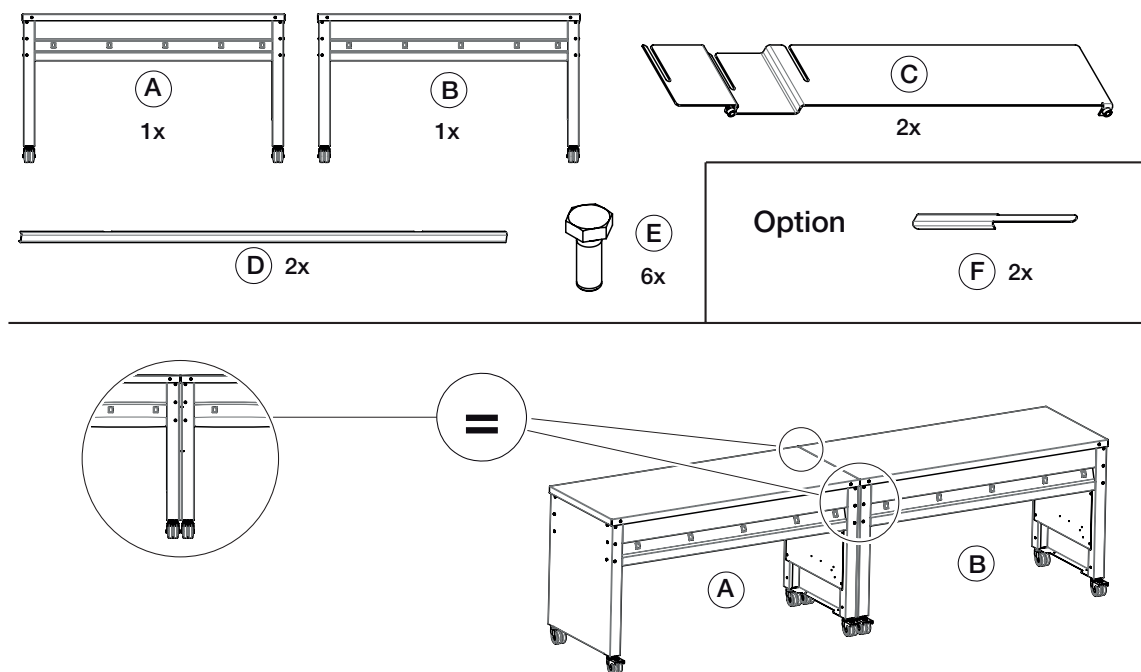
## 7.3 Assembly

### 7.3.1 Attaching/unfastening module connectors

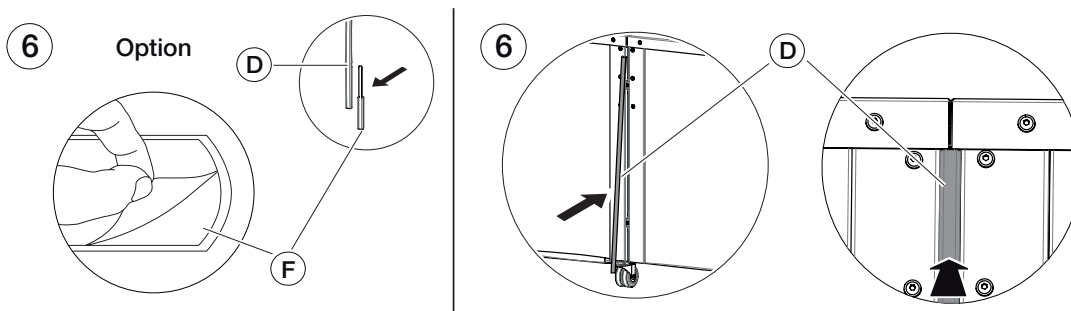
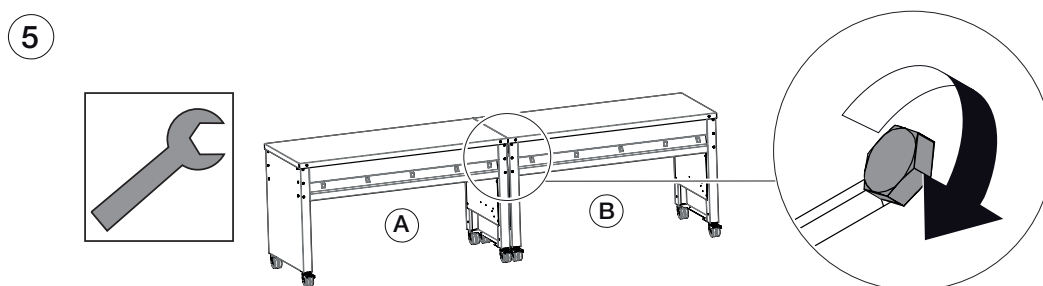
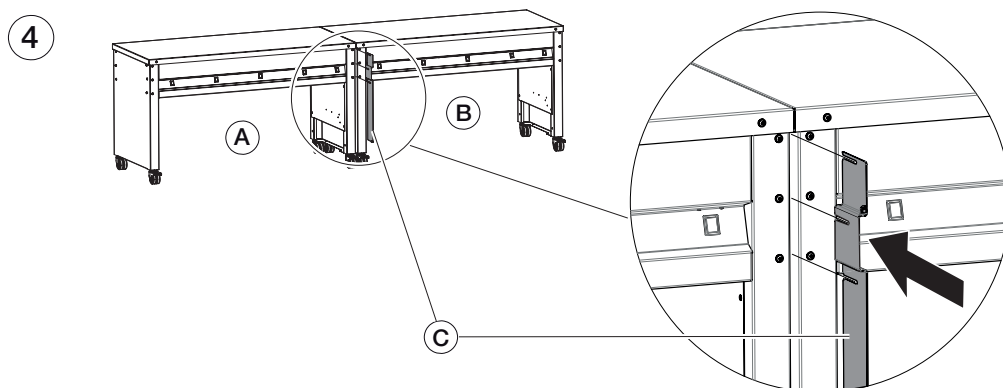
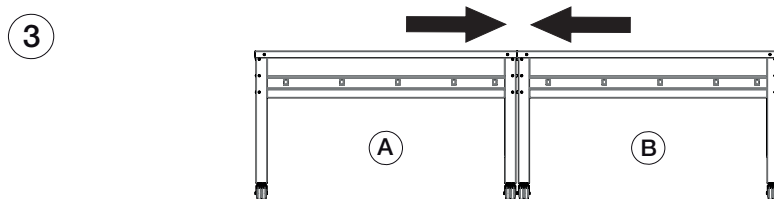
► Assemble the modules as shown in the following diagrams.

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

① 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).

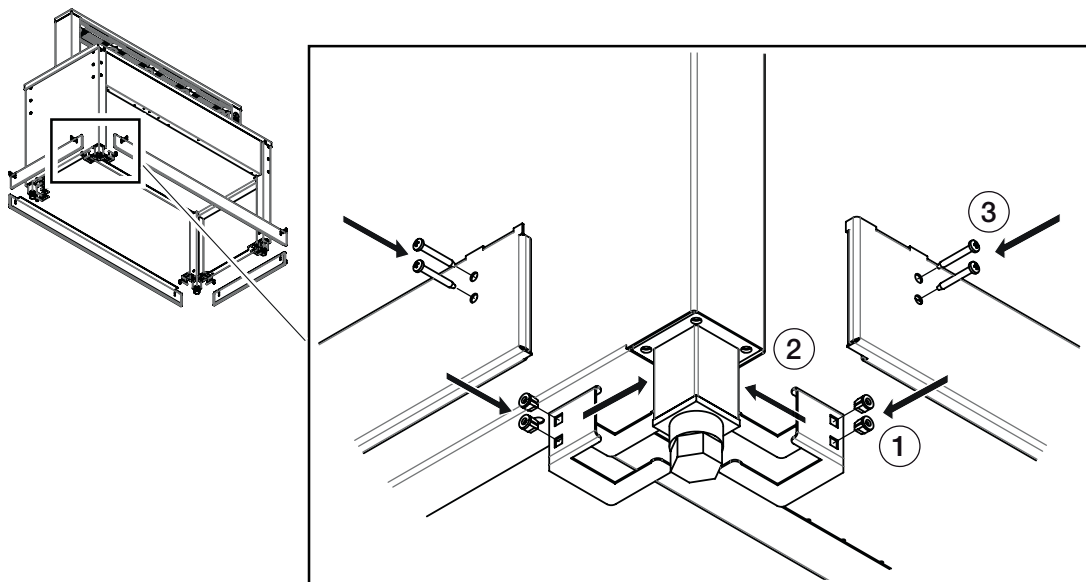
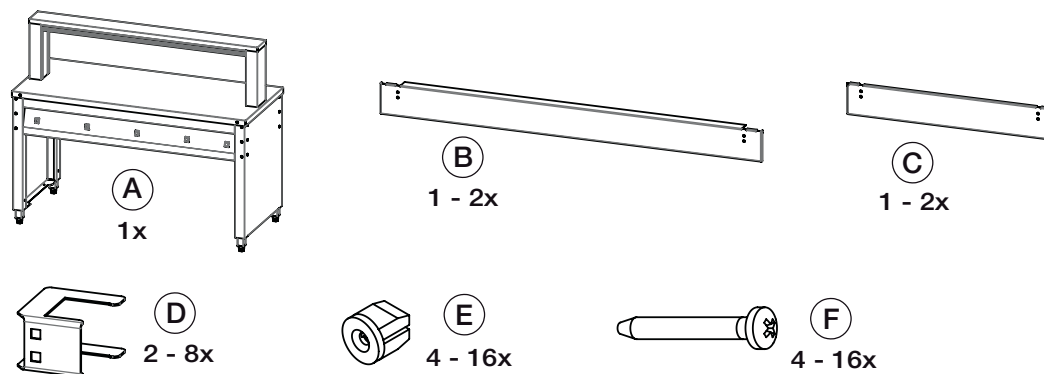
#### Unit model with adjustable feet

- 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).

### 7.3.2 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.

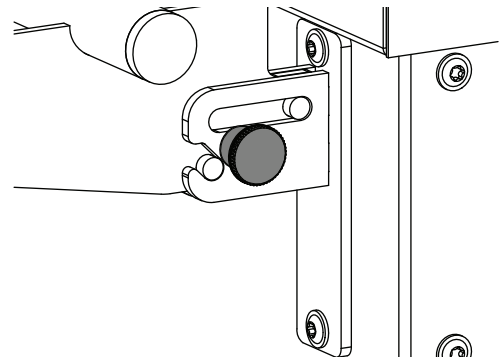
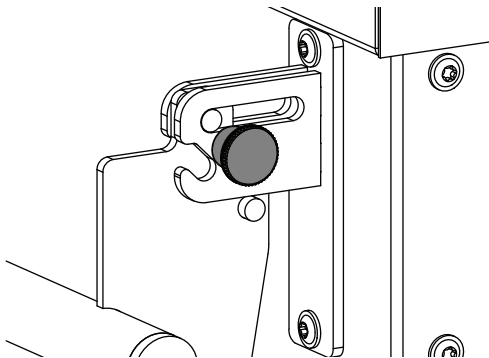
### 7.3.3 Mini-catch function and use

#### Hinge model with mini-catch

- Pull the mini-catch outwards and turn it a quarter of a turn clockwise or anti-clockwise. The mini-catch assumes a latched position.
- Fold the attachment up or down as described in the original operating instructions.

#### To release from the latched position:

- Pull the mini-catch again and turn it a quarter turn in the opposite direction. When released, the mini-catch engages automatically. The securing mechanism is active.



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

### 7.3.4 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.

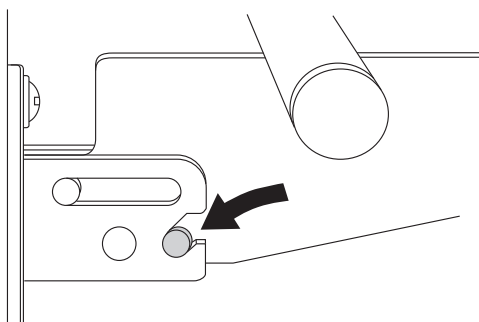
- Use a second person to hold the attachment to prevent it dropping to the floor before undoing the top fastening screws.



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.



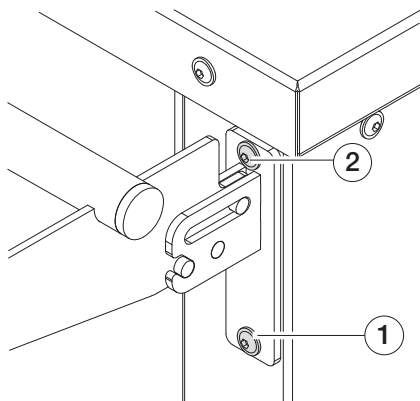
- Lift the attachment until it is about 30° above the horizontal.
- Now push the attachment towards the unit at a downward angle and let it engage into the two side locks.
- Check once more to ensure that the attachment is properly latched into position in the two locks and adjust if necessary.

#### 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, plate 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.

### 7.3.5 Attaching/removing customer-side front panelling

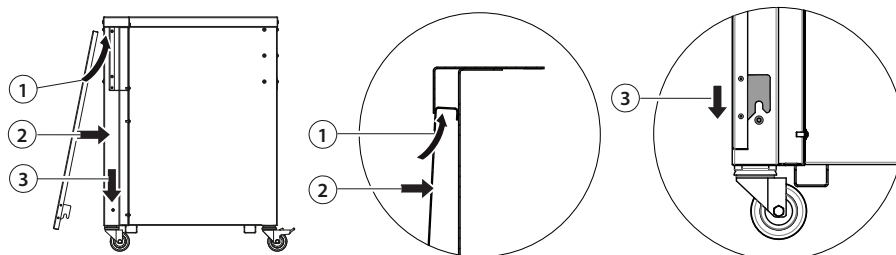


**Caution! Risk of extremities being crushed or caught**

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).

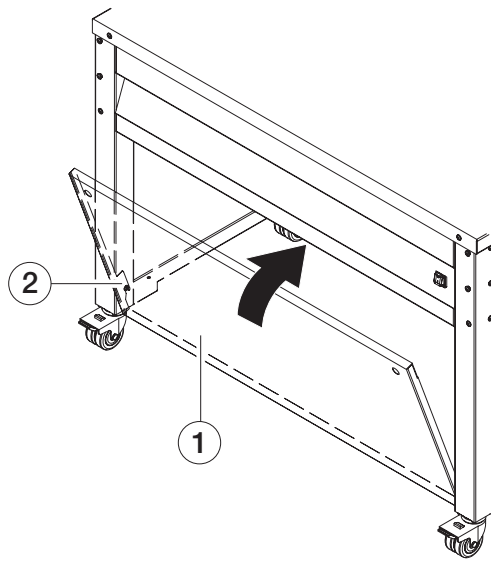
### 7.3.6 Opening/closing front panelling on operator side

The operator-side front panelling is designed as hinged doors.

- Open it on the push-to-open principle.

① Design-related exceptions are the checkout modules, corner modules and severy counters.

### 7.3.7 Attaching/removing soup station panelling



- Hang the two suspension brackets (2) on the front panelling (1) onto the screws on the right and left of the underframe.
- Press front panelling (1) into the two ball catches on the sides of the underframe.

## 7.4 Initial start-up

Unit model with heat bridge, lighting, socket outlets and/or soup station

### Connecting the unit

- ① The unit may **only** be connected by qualified personnel!
- ① 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.



#### 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.



#### 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.

Unit model with heat bridge

### Heating up optional heat bridge for first time

- ① During the initial start-up, the insulation material becomes hot and may cause an unpleasant odour.

#### B.PRO recommends:

- Heat the thermal bridge for approx. 2 hours before initial use.

**Prerequisites for operation**

- ✓ 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
- ✓ For units with optional thermal bridge: There are no heat-sensitive objects on the thermal bridge and the cover.
- ✓ The unit and the storage surface are in perfect hygienic condition. Clean the appliance if necessary (see Chapter 11 on page 36).

**Putting unit into operation**

- ✓ Unit and any connected external unit switched off.
- Install the unit in the designated location.

---

**Appliance with optional braked castors**

- Lock castor brakes.

- 
- If there is an electrical installation, insert the mains plug into the socket.

**Initial use after a long period of non-use****Cleaning the unit**

- Clean the unit thoroughly (see Chapter 11 on page 36).
- 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

## 8 Handling and operation

### 8.1 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 of the sockets for connecting external devices depends on the equipment of the unit in question. The exact values can be found on the rating plate (page 40).

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
- ✓ Unit 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 hot buffet.
- Lock castor brakes on a mobile external unit.
- Connect the external unit plug to the socket outlet on the hot buffet.  
The external unit is now connected to the module.
- Repeat the process described above to connect another external unit.

## 8.2 Switching soup station on or off



### Warning! Risk of scalding when lifting lid

When the lid is removed from the unit, hot water vapour escapes, which may cause scalding.

- Wear protective gloves when removing the lid.
- Keep adequate distance from the unit.



### Warning! Risk of burns on hot unit parts and the built-in plate dispenser!

The unit top and interior and objects such as dishes inside the unit become hot during operation (up to about +85 °C) and can cause burns.

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

### Unit model with soup station

- ① You must observe the additional supplied original operating instructions on operating and serving at the soup station and the optional plate dispenser.

### Switching on soup station

- ✓ Unit connected to a socket outlet
- Switch on "Soup station" on/off switch.  
The "Soup station" operation indicator LED lights up.

### Switching on soup station

- Switch off "Soup station" on/off switch.  
The "Soup station" operation indicator LED goes out.

### 8.3 Switching the radiant heaters on or off

**Caution! Risk of burns due to hot underside of the thermal/lighting bridge**

The lighting and heat bridge lower surface becomes hot when the radiant heaters are switched on. Risk of burns.

- Do not touch the lighting and thermal bridge on the underside.

**Warning! Hot lids on Gastronorm containers!**

When the radiant heaters are switched on, any lids on the Gastronorm containers become hot. Risk of burns.

- Remove lids from Gastronorm containers before switching on the radiant heaters.

**Warning! Material damage and fire hazard**

All objects beneath the radiant heaters become extremely hot due to infrared radiation when the radiant heaters are on. Material damage or fires can occur depending on the material properties.

- Only put radiant heaters into operation when no temperature-sensitive objects are positioned beneath, especially those made of plastic.

**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.

**Unit model with heat bridge**

- ① Radiant heaters help to keep food warm and can be switched on individually.
- ① While in heating mode, the operation indicator LED on the "Radiant heaters" on/off switch shows whether the radiant heaters are currently turned on.

**Switching on radiant heaters**

- ✓ Unit connected to a socket outlet
- Switch on "radiant heaters" on/off switch.  
The "radiant heaters" operation indicator LED lights up.

**Switching off radiant heaters**

- Switch off "radiant heaters" on/off switch.  
The "radiant heaters" operation indicator LED goes out.

## 8.4 Switching lighting on or off



**Warning! Damage to the LED protection glass or shattering of it!**

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.
- 

## 8.5 Moving the unit to a new location

↳ "Change of location" on page 12

## 9 Shutting down

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Unit model with heat bridge, lighting, socket outlets and/or soup station

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**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 connected to a socket outlet
  - Switch off the unit at all on/off switches.  
The operation indicator LED will go out.
  - Switch off connected external units if necessary.
  - 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. (see Chapter 11 on page 36)
  - Move unit to a secure place and store (see Chapter 3.10 on page 12).
-

## 10 Troubleshooting

Unit model with heat bridge, lighting, socket outlets and/or soup station

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

Cause	Measure
Mains plug is unplugged or not plugged in properly.	<ul style="list-style-type: none"> <li>Plug the mains plug into the socket outlet and ensure it fits properly.</li> </ul>
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	<ul style="list-style-type: none"> <li>Have a centre authorised to carry out repairs replace the mains cable.</li> <li>↳ "Repairs" on page 40</li> </ul>
Customer's mains connection interrupted.	<ul style="list-style-type: none"> <li>Have the mains connection re-established by an authorised repair centre.</li> <li>↳ "Repairs" on page 40</li> </ul>
Customer-supplied fuse (building fuse) is defective.	<ul style="list-style-type: none"> <li>Have the customer-supplied fuse checked, and if necessary replaced, by an authorised repair service.</li> <li>↳ "Repairs" on page 40</li> </ul>
Unit electrical system faulty.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> </ul>

Unit model with heat bridge

### "Radiant heater" operation indicator LEDs light up, but the food is not maintained at a satisfactory temperature.

Cause	Measure
Defective radiant heaters.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> </ul>
Unit is exposed to a (strong) draught	<ul style="list-style-type: none"> <li>Eliminate the cause(s) of the draught or move the unit away from the draught.</li> </ul>
Unit electrical system faulty.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> </ul>

### LED spotlights do not light up – lighting switched on

Cause	Measure
LED spotlights are defective.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> </ul>

### Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care.	<ul style="list-style-type: none"> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> <li>Ensure proper handling/care.</li> </ul>

### The unit has external damage

Cause	Measure
Damage during transport, change of location or other external influences.	<ul style="list-style-type: none"> <li>Shut unit down.</li> <li>↳ "Shutting down" on page 34</li> <li>Secure the unit to ensure it cannot be started up accidentally.</li> <li>Notify a centre authorised to carry out repairs.</li> <li>↳ "Repairs" on page 40</li> </ul>

## 11 Cleaning and care

### Unit model with heat bridge, lighting, socket outlets and/or soup station



#### 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! 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.

### 11.1 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.

① **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.
- 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).

## 11.2 Cleaning interval

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

## 11.3 Cleaning methods

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

① Any other cleaning methods to be used **must** be approved by B.PRO.

## 11.4 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](http://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](http://www.edelstahl-rostfrei.de)

### Cleaning agents NOT suitable for stainless steel surfaces:

- All cleaning agents that may contain chlorides or hypochlorite (e.g. decalcifiers made with hydrochloric acid, 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 that may contain chlorides or hypochlorite (e.g. decalcifiers made with hydrochloric acid, 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

## 11.5 Cleaning the unit

**① 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
- ✓ No external equipment connected
- ✓ Mains plug disconnected from the socket outlet
- ✓ 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
- Clean unit with cleaning methods and cleaning agents described above.
- After cleaning with a stainless steel cleaning agent, rinse with water and rub dry.

**After cleaning**

- ① To ensure that the appliance functions correctly, all removed attachments must be refitted after cleaning.
- Replace all covers removed during cleaning after cleaning.

## 12 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 plug housing and pull it out of the socket outlet.
- Store the mains plug safely, protected from dirt and moisture.

① 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.

### 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](#)

### Unit model with castors

#### 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](#)

### Unit model with heat bridge, lighting, socket outlets and/or soup station

#### 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.

## 13 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](#)

### Unit model with heat bridge, lighting, socket outlets and/or soup station

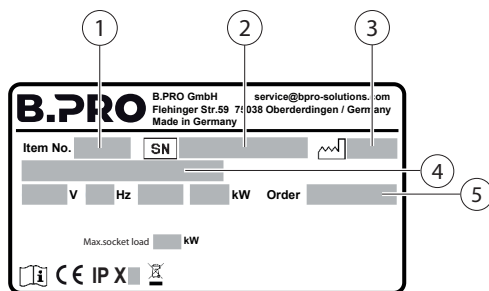
- LED spotlights, radiant heaters and power cables may only be replaced with parts of the same specification by qualified persons.
- Assembly instructions can be obtained from [B.PRO-Service](#)

### 13.1 Fault description

① The rating plate of the unit is on the right-hand inner side panel or in the area of the power supply line of the unit if the unit has an electrical installation.

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](#)

### 13.2 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
- ① [Webshop](#)

### 13.3 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](mailto:service@bpro-solutions.com)  
Internet: [www.bpro-solutions.com](http://www.bpro-solutions.com)

### 13.4 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.

- ❶ The warranty will be invalidated if repairs are carried out by anyone else.
- ❶ Wear parts, especially LED spotlights, are excluded from the warranty.

## 14 Disposal

### Unit model with heat bridge, lighting, socket outlets and/or soup station

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.

- ❶ 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 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.

- **Do not** dispose of the appliance together with other commercial waste.
- Take the emptied unit to a recycling centre or electrical refuse collection site.
- ❶ You can obtain further information on disposal from your dealer or the B.PRO Service Department.
- 📄 "Address" on page 41

## 15 Technical data

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

### General data

Unit model with heat bridge, lighting, socket outlets and/or soup station	
Protection type	IPX4 (the unit is protected against splashed water at an angle on all sides).

### Electrical data

Unit model with heat bridge, lighting, socket outlets and/or soup station	
Parameter	Values
Voltage	220–240 V, 1 N PE, 50-60 Hz 380-415 V, 3 N PE, 50-60 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
Ceramic radiant heaters (optional)	200 watts per radiant heater

### Dimensions (standard model)

Model	Length without shelf [mm]	Width with one tray slide folded down/up [mm]	Standard height* [mm]	Height with bridge [mm]
BASIC LINE N-3	1255	775 / 990	900	1305
BASIC LINE N-4	1595	775 / 990	900	1305
BASIC LINE N-V	400 – 1950	775 / 990	900	1305
BASIC LINE A-V	800 – 2200	775 / 990	900	1305
BASIC LINE IE-V	Variable	—	900	—
BASIC LINE AE-V	Variable	—	900	—
BASIC LINE K-4	1595	775 / 990	900	—
BASIC LINE S-3	1255	775 / 990	1050	—
BASIC LINE S-4	1595	775 / 990	1050	—
BASIC LINE N-3 KIDS	1255	775 / 990	750	1155
BASIC LINE N-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 with one shelf folded down/up [mm]	Length with two shelves folded down/up [mm]	Width with two tray slides folded down/up [mm]
BASIC LINE N-3	1350 / 1560	1440 / 1865	874 / 1302
BASIC LINE N-4	1690 / 1900	1780 / 2205	874 / 1302
BASIC LINE N-V	496 / 2256	1440 / 1865	874 / 1302
BASIC LINE A-V	896 / 2506	1780 / 2205	—
BASIC LINE IE-V	—	—	—
BASIC LINE AE-V	—	—	—
BASIC LINE K-4	1690 – 1900	1780 / 2205	—
BASIC LINE S-3	1350 – 1560	1440 / 1865	874 / 1302
BASIC LINE S-4	1690 – 1900	1780 / 2205	874 / 1302
BASIC LINE N-3 KIDS	1350 – 1560	1440 / 1865	874 / 1302
BASIC LINE N-4 KIDS	1690 – 1900	1780 / 2205	874 / 1302

**Capacity (standard model)**

Model	Capacity with end-to-end top surface	Basic module dimensions without attachments, [mm] (length x width x height)
BASIC LINE N-3	Same as 3 x GN 1/1	1255 x 690 x 900
BASIC LINE N-4	Same as 4 x GN 1/1	1595 x 690 x 900
BASIC LINE N-V	Variable	400 – 1950 x 690 – 900
BASIC LINE A-V	—	800 – 2200 x 690 – 900
BASIC LINE IE-V	—	Variable x 690–900
BASIC LINE AE-V	—	Variable x 690–900
BASIC LINE K-4	—	1595 x 690 x 900
BASIC LINE S-3	—	1255 x 690 x 900
BASIC LINE S-4	—	1595 x 690 x 900
BASIC LINE N-3 KIDS	Same as 3 x GN 1/1	1255 x 690 x 900
BASIC LINE N-4 KIDS	Same as 4 x GN 1/1	1595 x 690 x 900

**Weight**

Model	Empty weight [kg]	Max. load [kg]
BASIC LINE N-3	55	215
BASIC LINE N-4	65	205
BASIC LINE N-V	—	190
BASIC LINE A-V	—	0
BASIC LINE IE-V	—	190
BASIC LINE AE-V	—	190
BASIC LINE K-4	85	50
BASIC LINE S-3	75	195
BASIC LINE S-4	85	185
BASIC LINE N-3 KIDS	50	220
BASIC LINE N-4 KIDS	60	210

**Load-bearing capacity**

Component/accessory part	Permitted surface load [kg]
Tray slide	25
Shelf/plate slide	25
Unit base	100
Highline sneeze guard (customer or operator side)	10

**Environment****Ambient conditions – operation**

Unit model with heat bridge, lighting, socket outlets and/or soup station

Parameter	Values
Temperature	+15 °C to +38 °C
Relative humidity	without condensation

Unit model with electrical installation

Parameter	Values
Temperature	+15 °C to +38 °C

**Ambient conditions – storage, transport**

Parameter	Values
Temperature	–10 °C to +40 °C

**Emissions**

Workplace-related sound level of the appliance: <70 dB(A).

**Materials**

Component/accessory part	Materials
Lighting bridge/heating bridge	Top surface: Stainless steel
Tray slide, plate 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)

## 16 Ordering information and accessories

### Ordering information

Designation / Article	Article number / Document number
BASIC LINE N-3	381883
BASIC LINE N-4	381884
BASIC LINE N-V	381885
BASIC LINE A-V	381887
BASIC LINE IE-V	381888
BASIC LINE AE-V	381889
BASIC LINE K-4	381890
BASIC LINE S-3	381891
BASIC LINE S-4	381892
BASIC LINE N-3 KIDS	381903
BASIC LINE N-4 KIDS	381904
Operating instructions	154839

## 17 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.

### 17.1 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.



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

### 17.2 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

① You can obtain a copy of the EU declaration of conformity from the B.PRO Service/Sales Team on request.

18 Maintenance work - form to be completed

Unit model:				
Article number:				
Serial number:				

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

Unit model:	
Article number:	
Serial number:	

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

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