

UNIVERSAL DISPENSER FOR CENTRAL COOLING STATIONS UNI 60/60 ZKS

Translation of the original operating instructions

General information

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Technical changes Subject to modifications due to technical improvements.

Product documentation Translation of the original operating instructions. Target group: operating personnel, kitchen directors.

Typographical conventions

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

Unit model XYZ

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

Warnings



Signal word!

Type and source of danger

Possible consequences of non-compliance with warnings.

- Measures to avoid hazards and the consequences thereof.
-

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

Caution warns of possible minor bodily injury or damage to property.

Warning warns of possible serious bodily injury.

Danger warns of possible highly severe/fatal bodily injury.

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About this product

Scope of application

The mobile, cooled universal dispenser is designed for the following applications:

- Storage/stocking up of dry dishes
- Provision/distribution of dishes

The application provides the following functions when combined with a central cooling station:

- Keeping dishes and pre-refrigerated food cold at a central cooling station
- Cooling warm dishes at a central cooling station

The unit is not suitable for cooling down hot food.

The universal dispenser for a central cooling station may only be used after it has been docked into an activated central cooling station for cooling and storing pre-cooled food.

The universal dispenser UN-ZKS may only be used to store and transport food in containers. It is not permitted to fill the unit with foodstuffs directly. It is not permitted to store or transport goods which have a detrimental affect on food.

The unit may not be used to transport or store dangerous or toxic substances/liquids.

It is forbidden to transport persons with or on the unit or its attachments. The unit must not be used as a substitute for a ladder or as a (children's) climbing frame (danger of tipping).

The unit is particularly suitable for use in social facilities (clinics, retirement homes, children's day care centres), hotels, the food service industry (banquets, party services) and in company catering (canteens, dining halls).

Conditions of use

Environment

The unit may only be operated when the ambient temperature is between +4 °C and +32 °C.

Instruction of third parties

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

Product features

General information

Made of stainless steel, the unit is enclosed in a housing cover. The top of the unit is closed by a dispenser cover.

Handling and operation

The unit is fitted with a stainless-steel stacking platform.

Dishes (such as plates, bowls and dishes) can be stacked directly on the stacking platform or in dish baskets available as accessories.

The stacking platform can be divided into different sections as required using the guide rods, available as accessories.

Dishes with refrigerated food are stacked on the stacking platform in baskets. The universal dispenser can be loaded with baskets 75 and 115 mm high. Six baskets 75 mm high or four baskets 115 mm high can be stacked one on top of the other.

You can set the distribution height of the stacking platform by attaching and detaching springs.

The universal dispenser is equipped with four steering castors, two of which have castor brakes.

A safety push handle allows the unit to be moved easily. Stable corner guards protect the unit from damage.

A cooling air inlet opening and a cooling air outlet opening are installed on the side of the unit opposite the push handle. Once the unit is docked into the central cooling station, cooled air circulates through these openings in the unit to keep food or dishes cool or cool down warm dishes.

A counter-pole plate attached to the docking station allows the unit to be locked into the central cooling station thanks to the electromechanical system.

Cleaning

The stacking platform and the air baffle on its base can be removed for thorough cleaning.

Standard model The standard universal dispenser model for central cooling stations consists of:

- Double-walled, insulated unit body
- Push-in synthetic profiles for thermal separation
- Exterior body, stainless steel, micro-polished
- Interior body, powder-coated; features slits
- Bottom well with integrated drain
- Stainless-steel air baffle, removable
- Stainless-steel stacking platform, removable
- Adjustable restoring force for the stacking platform
- 4 synthetic steering castors, 2 of which have castor brakes
- Corner guards
- Safety push handle with additional bumper rail
- Counter-pole plate for electromechanical interlocking with the central cooling station
- Cooling air inlet and outlet openings on the short unit side opposite the push handle
- Automatic closing flaps on cooling air inlet and outlet openings
- Top surface transparent, with surrounding seal and carrying handles
- Lid bracket

Options and accessories The universal dispenser for central cooling stations is available with the following optional equipment:

- Stainless-steel push handle
- Impact bar, all-round
- Stainless-steel castor model
- Galvanised-steel castor model plate

The accessories below are available for the universal dispenser for a central cooling station:

- Dish basket, 500 x 500 mm or 525 x 525 mm
- Synthetic guide rods

Safety

General information The unit has been built to state-of-the art standards. All the requirements necessary to ensure safe operation have been met. Nevertheless, residual risk does exist when operating the unit. The safety precautions and warnings in these operating instructions are there to help you protect yourself against these hazards.

Safety precautions

Thoroughly read and observe the safety precautions in this chapter.

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

Warnings

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

Operating instructions

These operating instructions must be read carefully prior to commissioning.

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

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

About this product **Scope of application**

The unit may only be used for the applications specified.

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

Conditions of use

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

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

Transport **Upright transport position**

Transport the unit in an upright position only.

Transport with a truck or delivery vehicle

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

Only transport the unit when the castor brakes are released. Secure the unit to prevent it from moving around. It is not permitted to transport the unit using the castor brakes to secure it.

Secure the unit against vertical movement during transport. Use padded locking bars.

Commissioning **Distribution height of stacked items**

The distribution height of stacked items must be adjusted to current needs when commissioning. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries.

If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The springs for setting the distribution height of stacked items must be attached and detached symmetrically; otherwise, the stacking platform could become jammed. The jammed stacking platform may come loose at any time and catapult upwards. There is a risk of serious injuries in this case.

The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

Handling and operation **General Information**

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

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

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

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

↳ Chapter "Repairs"

Distribution height of stacked items

The distribution height of stacked items set during commissioning may need to be adjusted. If the stacking platform is set too high, the stacked items may tip over. Stacked items which tip over can cause injuries.

If the stacking platform is set too low, fingers or hands could be pinched while reaching in the unit.

The springs for setting the distribution height of stacked items must be attached and detached symmetrically. Otherwise, the stacking platform could become jammed. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

The springs must be attached in such a way that the start of the spring is not pointing to the well centre.

Loading

Always distribute the load on the unit's stacking platform evenly. If the load is distributed unevenly, this will lead to excessive wear on the guide rails, which may cause the stacking platform to jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

Load-bearing capacities

Do not exceed the upper weight limit specified in the technical data when loading; otherwise, the unit or stacked items may tip over and/or be damaged. Units or stacked items which tip over can cause injuries.

Cooling

The unit may only be used to cool and store pre-cooled food or cool down warm dishes after docking into an activated central cooling station. The unit must be covered with the dispenser cover when either food or dishes are removed.

Castor brakes

Always secure the unit against rolling away by applying castor brakes. The unit can cause injuries and damage to property if allowed to roll away accidentally.

Change of location

Always bring unit to its new location at a reasonable speed (no faster than 3 km/h). The person who moves the unit to its new position must always be someone who is capable of braking the unit in an emergency. An additional person is always needed for safety reasons when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

The unit should be pushed only, never pulled.

Always push the unit with two hands on the push handle rail. If you push with just one hand, this may prevent you from applying the brakes quickly enough if the unit is heavy.

Be careful not to trap your hands (risk of crushing) between the unit and walls or other objects, such as cabinets.

Avoid subjecting the castors to excessive load to minimise the risk of damage to the castors:

- Do not move the unit when the castor brakes are locked
- Avoid impacts
- Pull the unit carefully over thresholds or steps (without using excessive force)

If the unit is on a sloped surface, it must be secured by extra means, such as wheel chocks, in addition to applying the castor brakes to prevent it from rolling away accidentally.

The unit can be tilted to an angle of 10° when stationary before it is at risk of tipping over. You may only cross sloped surfaces with an incline <10°.

The unit may swerve out to the side when being pushed over a sloped surface. Two people (one at each side of the unit) are required to move the unit over ramps or recesses.

Cleaning and care Hygiene

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

Cleaning frequency

Clean the unit thoroughly on the inside and outside after each use.

Cleaning methods

Use approved cleaning methods only.

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

General information on cleaning agents

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

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

Do not use scouring agents. Scouring agents scratch surfaces.

Cleaning agents for synthetic parts

Do not use scouring agents. Scouring agents scratch surfaces.

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

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

Maintenance **Castor brakes**

Check that castor brakes work effectively on a regular basis.

If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.

↳ Chapter "Repairs"

Repairs **Authorised persons**

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

- In-house, B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO service

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

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

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

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

Transport

Checking for/reporting transport damage

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

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

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

Scope of delivery

The scope of delivery contains the following as standard:

- Universal dispenser for central cooling stations
- Operating instructions

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

Unpacking

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

Disposing of packaging material

☞ Packaging materials are recyclable.

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

Commissioning

Prerequisites for operation

- ✓ There are no signs of defects or visible damage to the unit

Testing the distribution height of stacked items

- ⓘ The distribution height of stacked items is adjusted using springs, which are used to mount the stacking platform at the top of the unit housing.
 - ⓘ Individual springs can be attached/detached to adjust the distribution height of stacked items if necessary.
 - ⓘ The unit is supplied from the factory with fully hooked springs.
B.PRO recommends testing the distribution height of stacked items using this spring setting and making adjustments if necessary.
- ☞ You must re-attach detached springs or detach other springs if you need to stack a different item type in the unit at a later stage which requires a change to the distribution height of stacked items.

Loading with baskets

- ☞ The distribution height of stacked items is set correctly when the top basket protrudes 2 to 3 cm above the housing upper edge.



Warning!

Jam in the stacking platform

If the stacking platform load is distributed unevenly, this will lead to excessive wear on the guide rails, which may cause the stacking platform to jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always distribute load uniformly on stacking platform.
-
- Place 2 uniformly loaded baskets on the stacking platform.
 - If the top basket protrudes more or less than 2 to 3 cm over the housing upper edge, remove all baskets, take off spring casing cover plate and adjust the spring setting.
 - ↳ Section "Removing the spring casing cover plate"
 - ↳ Section "Setting the distribution height of stacked items"
 - Retest the distribution height of stacked items after you have adjusted the spring setting.
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
 - Attach cover plate.
 - ↳ Section "Attaching the spring casing cover plate"

Loading without baskets

☞ The distribution height of stacked items is set correctly if the stacked items protrude 2 or 3 cm above the top of the housing.



Warning!

Jam in the stacking platform

If the distribution height of stacked items is tested with the spring casing cover plate removed, a stacked item may slip into the spring casing and the stacking platform may jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always test the distribution height of stacked items with the cover plate screwed onto the spring casing.
-



Warning!

Jam in the stacking platform

If the stacking platform load is distributed unevenly, this will lead to excessive wear on the guide rails, which may cause the stacking platform to jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

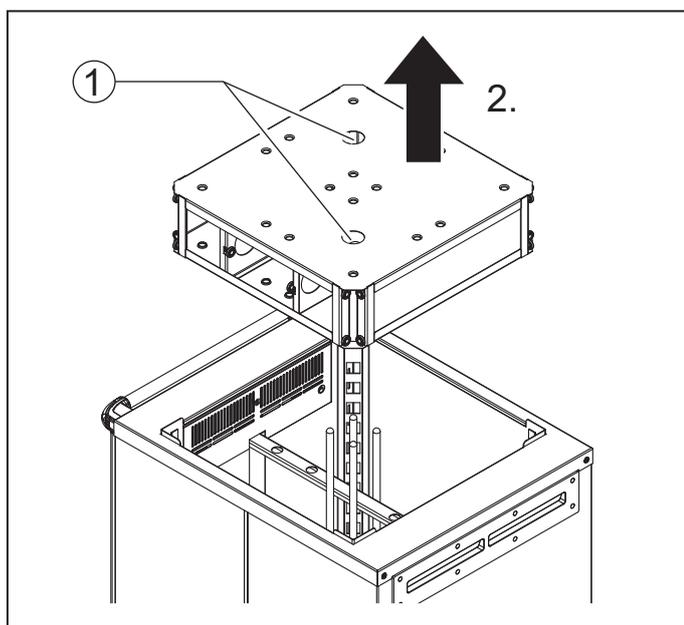
- Always distribute load uniformly on stacking platform.
-
- Place a typical number of stacked items onto the stacking platform.
 - If the stacked items protrude more or less than 2 or 3 cm above the housing upper edge, take out the stacked items, remove the spring casing cover plate and adjust the spring setting.
 - ☞ Section "Removing the stacking platform"
 - ☞ Section "Removing the spring casing cover plate"
 - ☞ Section "Setting the distribution height of stacked items"
 - Attach the cover plate and retest the distribution height of stacked items once you have adjusted the spring setting.
 - ☞ Section "Attaching the spring casing cover plate"
 - ☞ Section "Inserting the stacking platform"
 - If necessary, keep readjusting the spring setting and testing the distribution height of stacked items until the correct setting is reached.
-

Removing the stacking platform

① The stacking platform can be taken out of the unit for cleaning purposes and for necessary adjustment work.

- ✓ Unit undocked from central cooling station ZKS-UK/UKI
- ✓ Dispenser cover removed
- ✓ Stacked items completely removed
- ✓ Guide rods removed

- ▶ Take hold of stacking platform at the two grip holes diagonally opposite one another (1) and lift upwards and out of the unit (2.)



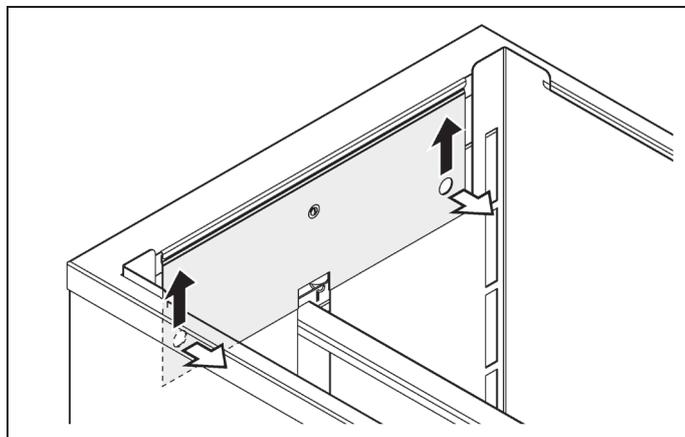
- ▶ Put stacking platform to one side.

Removing the spring casing cover plate

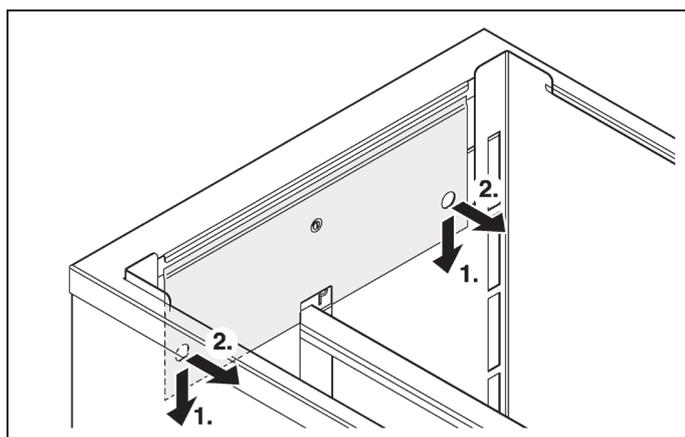
① The springs to adjust the distribution height of stacked items are located behind a cover plate, which has been fastened to the unit housing with a screw.

✓ Screwdriver, cross head

- Remove stacking platform from the stacking unit.
- Undo and remove fastening screw on the cover plate.
- Push cover plate upwards using the grip holes until it disengages from the retaining piece below.



- Push cover plate downwards using the grip holes (1.) and pull out forwards at the base (2.).



Setting the distribution height of stacked items

- ① Individual springs are attached and detached to adjust the distribution height of stacked items.
- ① The unit is supplied from the factory with fully hooked springs.

- ☞ The following always applies to setting the distribution height of stacked items:
 - The springs must be attached and detached symmetrically.
 - The springs must be detached from the inside outward; i.e. start with the central spring when unhooking the springs.
- ☞ You must re-attach detached springs or detach other springs if you need to stack a different item type in the unit at a later stage which requires a change to the distribution height of stacked items.



Warning!

Jam in the stacking platform

The stacking platform may jam if springs are attached or detached non-symmetrically or if springs are detached from the outside to the inside. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Springs must be attached and detached symmetrically.
- Always detach springs from the inside to the outside or attach from the outside to the inside.



Caution!

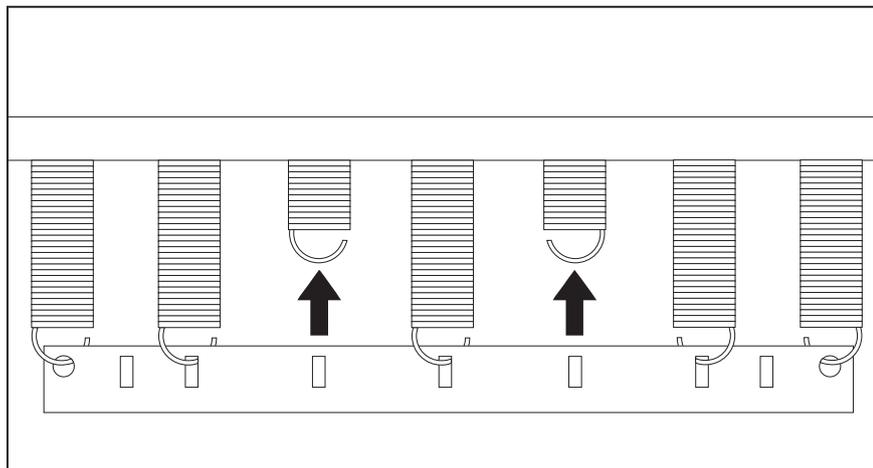
Sharp start of the spring

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

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

-
- Remove stacking platform.
 - Remove the spring casing cover plate.
 - ☞ Section "Removing the spring casing cover plate"

- Unhook 1 to 2 springs at the lower attachment section in the centre on both sides of the unit.

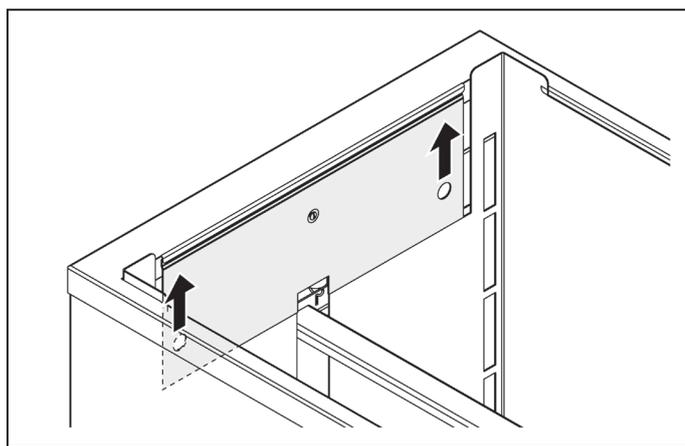


- Test distribution height of stacked items and unhook additional springs on both sides if necessary.

Attaching the spring casing cover plate

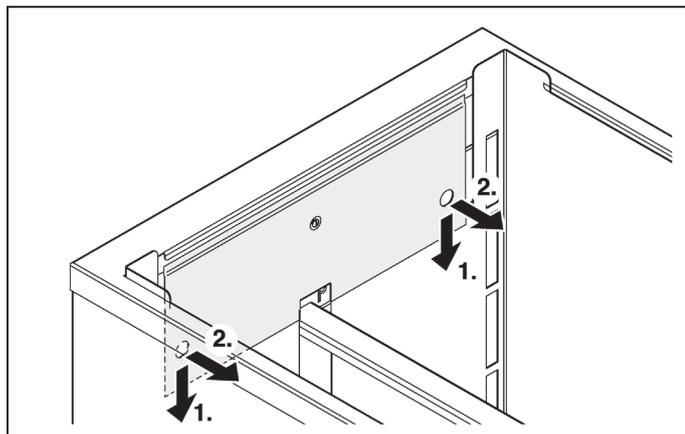
- ✓ Distribution height of stacked items tested and set correctly
- ✓ Stacking platform is not located in the stacking well
- ✓ Screwdriver, cross head

- Insert cover plate and push upwards using grip holes until it locks into place.



- Press the cover plate on its lower surface towards the housing and keep pressed down (1.).

- Push cover plate downwards using the grip holes until it locks into the retaining piece (2.).



- Insert and fix fastening screw.
- Insert stacking platform into the stacking well.

Inserting the stacking platform

- ⓘ The stacking platform must only be inserted into the unit in such a way that the guiding elements and the stacking platform's side reinforcement bracket point upwards, i.e. they are visible.

- ✓ Castor brakes are locked
- ✓ Spring casing cover plate attached
- ✓ Air baffle inserted



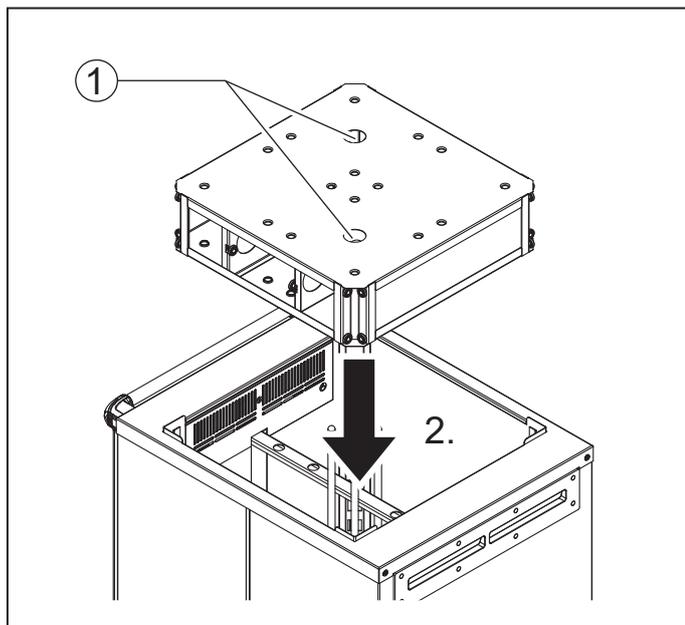
Warning!

Jam in the stacking platform

The stacking platform may jam if it is installed in the unit with its top surface facing downwards. The jammed stacking platform may come loose at any time and catapult upwards. There is a risk of serious injuries in such a case.

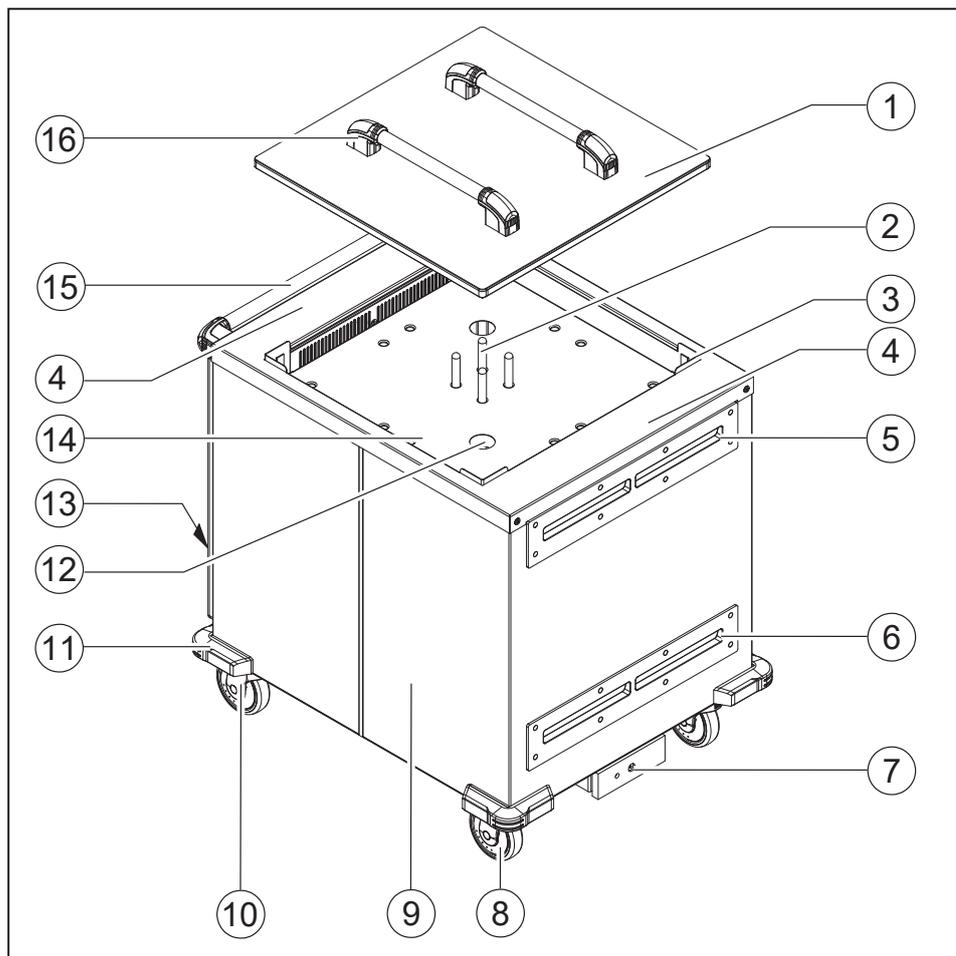
- Always insert the stacking platform in such a way that the guide elements and reinforcement bracket are visible.

- Take hold of the stacking platform with its top surface facing upwards at the two grip holes diagonally opposite one another (1) and lower into the stacking well (2).



Handling and operation

Unit overview



- (1) Dispenser cover
- (2) Guide poles
- (3) Lid lock
- (4) Spring casing with springs used for setting the distribution height of stacked items
- (5) Cooling-air inlet opening
- (6) Cooling-air outlet opening
- (7) Counter-pole plate
- (8) Steering castor
- (9) Housing cover
- (10) Steering castor with castor brake
- (11) Corner guard
- (12) Grip hole
- (13) Lid bracket
- (14) Stacking platform
- (15) Push handle
- (16) Carrying handle

Moving the unit to a new location

Caution!

Injury and/or property damage due to excessive speed

If you move the unit at an excessive speed, you may not be able to brake it in an emergency. The unit can tip over and cause injuries and damage to property.

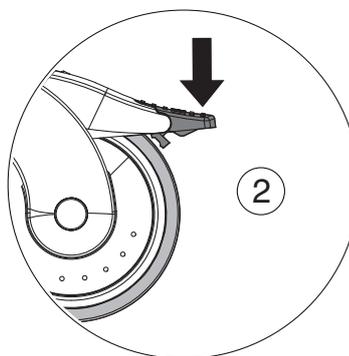
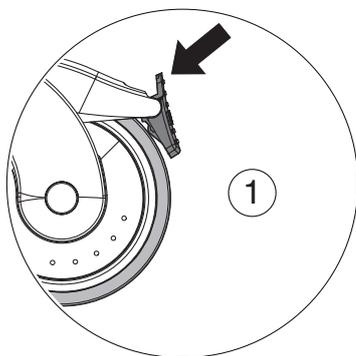
- Do not push the unit at a speed greater than 3 km/h.
- Push unit in such a way that you can brake whenever required.
- Two people should push the unit when the field of vision is limited, during complicated transport manoeuvres and while traversing ramps, hollows and inclined surfaces.

Caution!

Pinched feet

You can pinch or injure your foot when releasing or locking the castor brakes.

- Be careful not to put your foot between the castor brakes and the castor or unit panelling.



- Release the castor brakes (1).
- With both hands on the rail of the unit push handle, carefully push the unit to its new location.
- Lock castor brakes (2).

Traversing ramps, recesses, inclined surfaces

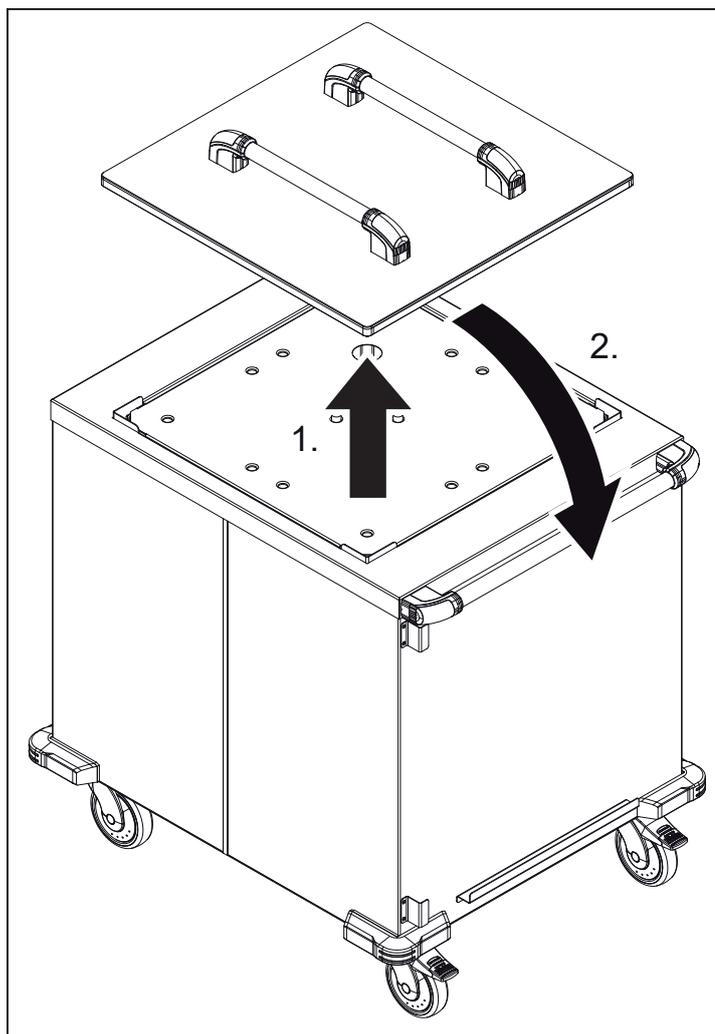
- ✓ Two people
- First check whether the unit can be safely pushed over the ramp, recess or sloped surface.
- Two people (one at each end of the unit) must be used to push the trolley over the ramp, recess or sloped surface.

Removing the dispenser cover and put to one side

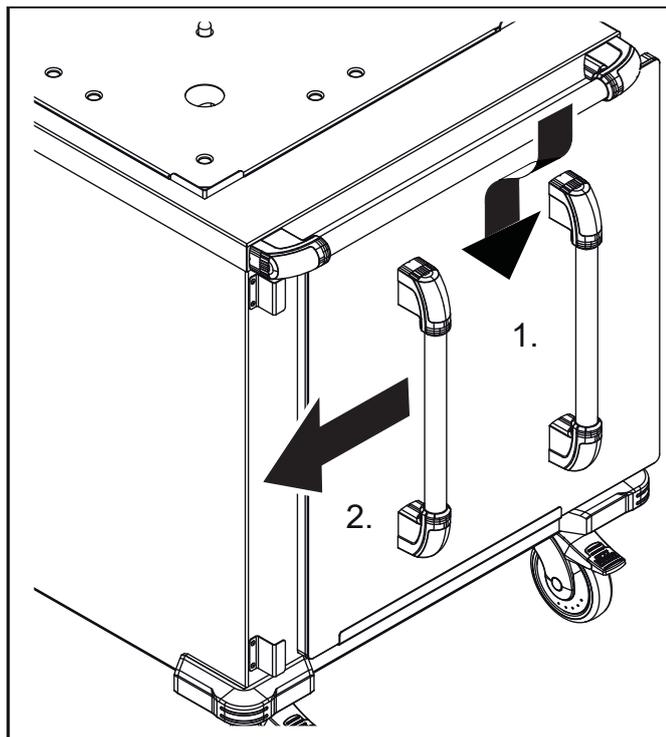
☞ The holder for the dispenser cover is attached beneath the push handle on the short side of the unit.

Remove the cover

- ▶ Take hold of dispenser cover on its two grip bars, pull upwards over the lid locks, turn (1.) and lower onto the lid bracket resting rail with the short side facing downwards (2.).



- Use the grip bars to insert top surface into the lower guide rail and press across its surface and onto the main body (1.). Finally, push the top surface into the two tip safety mechanisms (2.).



Loading the unit

- ❗ B.PRO recommends covering the unit with its hooded cover (accessory) when dishes are stored for a longer period. The unit must always be covered with the dispenser cover if dishes or food are being kept cool or warm dishes are being cooled.
- ❗ You must take the maximum temperatures of dishes into account when loading the unit with warm dishes.
- 👉 See the separate operating instructions for central cooling station ZKS.
- 👉 The upper weight limits specified in the technical data may not be exceeded when loading.
- ✓ Distribution height of stacked items set correctly

- Remove dispenser lid from the unit.



Warning!

Jam in the stacking platform

If the stacking platform load is distributed unevenly, this will lead to excessive wear on the guide rails, which may cause the stacking platform to jam. The jammed stacking platform may release at any time, causing an upward catapult-like effect. There is a risk of serious injuries in this case.

- Always distribute load uniformly on stacking platform.

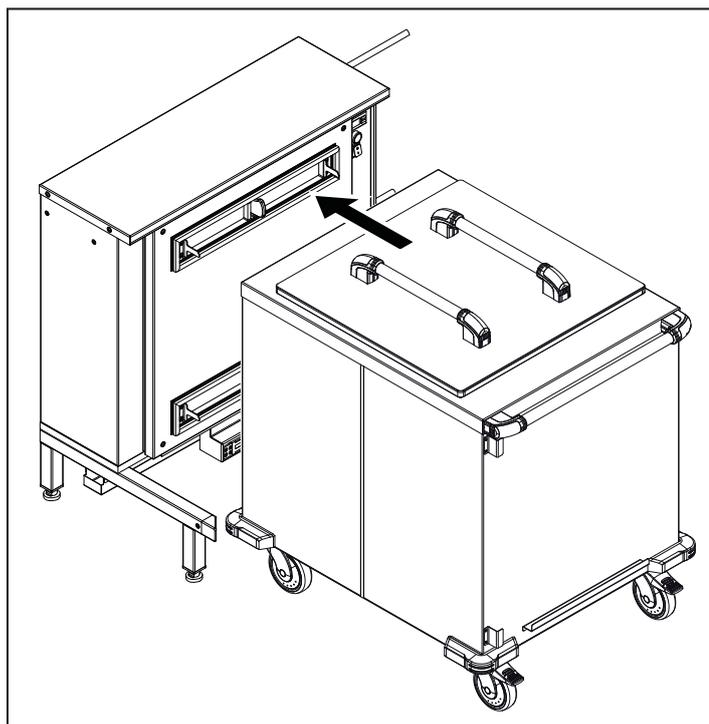
- Load unit with dishes or food.
- Cover unit with dispenser cover.

Docking the unit into central cooling station

- ☞ The cooling-air outlet and inlet openings on the unit and central cooling station open up when the unit is docked into the central cooling station ZKS-UK/UKI. The fan on central cooling station ZKS-UK/UKI starts up at the same time.
- ☞ You must also observe the information contained in the operating instructions for central cooling station ZKS-UK/UKI when operating the unit at the central cooling station.
- ☞ See the separate operating instructions for central cooling station ZKS-UK/UKI.

- ✓ Central cooling station switched on

- To dock the unit, slowly push it into the docking point on the central cooling station ZKS-UK/UKI until it locks into position.



Unit is docked into central cooling station ZKS-UK/UKI and locked into position with the electromechanical system.

- Lock castor brakes.

Pre-cooling the unit

- ⓘ The temperature in the unit interior depends on the temperature settings on the central cooling station.
- ⓘ To prevent pre-cooled dishes or pre-cooled food from warming up after loading, the unit must be pre-cooled for a period of time, depending on the desired cooling temperature and the ambient temperature.

- ✓ Unit docked into central cooling station
- ✓ Unit covered with dispenser cover

- Pre-cool the unit.

Cooling dishes or food

- ⓘ The temperature in the unit interior depends on the temperature settings on the central cooling station.
- ⓘ The unit may only be used to cool and store pre-cooled food after docking into an activated central cooling station.

- ☞ When keeping food cold, be sure to observe the corresponding food-specific properties.
- ☞ Do not undock the unit or remove the dispenser cover unnecessarily during cooling mode to ensure as little cold air is wasted as possible.

- ✓ Central cooling station in operation
- ✓ Unit sufficiently pre-cooled, depending on the ambient temperature
- ✓ Unit covered with dispenser cover

- Keep the dishes or food cold as long as desired.

Removing dishes or food

- ☞ The unit must be covered with the dispenser cover when no dishes or food is being removed to prevent cold air being wasted.

- Remove dispenser cover and place in holder.
- ☞ Section "Removing the dispenser cover and put to one side"
- Remove dishes or food as needed.
- Cover unit with dispenser cover.

Undocking the unit from the central cooling station

- Release the castor brakes
- ☞ Section "Moving the unit to a new location"
- Press the button to release the electromechanical locking system on the central cooling station.
- ☞ See the separate operating instructions for central cooling station ZKS.
- Use the push handle to pull unit out of the central cooling station.

Additional information for use in school and daycare centre catering

Scope of application Additional potential hazards are posed due to children/young people coming into contact with this product.

This additional information describes the assessable, additional potential hazards, but does not claim to be complete.

General information and special dangers

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

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

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

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

Improper use as a storage space The unit must NOT be used as a storage space for objects and/or living beings.

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

Troubleshooting

Dishes or food in the unit are not cooled sufficiently

| Cause | Measure |
|--|--|
| Unit not docked into central cooling station. | <ul style="list-style-type: none"> Push unit into the central cooling station until it will go no further and the two units are interlocked by the electromechanical system. |
| Seal on the central cooling station's cooling-air inlet and/or outlet opening. | <ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" |
| Target temperature setting too high on the central cooling station. | <ul style="list-style-type: none"> Check target temperature setting and have it changed if necessary. ↳ See the separate operating instructions for central cooling station ZKS. |
| Unit not covered with dispenser cover. | <ul style="list-style-type: none"> Cover unit with dispenser cover. |
| Cooling air is not circulating in the unit. Central cooling station fan defective. | <ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" |
| Central cooling station cooling system failed. | <ul style="list-style-type: none"> Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" |

Corrosion of stainless steel parts

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

The unit has external damage

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

Cleaning and care

Stainless steel Stainless steel refers to extremely corrosion-resistant, hygienic steels. The stainless steel that B.PRO currently uses primarily consists of iron, chrome and nickel.

The corrosion resistance in stainless steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen. Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface.

However, the stability of this passive layer can be breached by chemical reaction and by layers of grease, starch, protein and lime scale, which help to cause corrosion.

The following substances may also cause or advance corrosion if they come into contact with stainless steel:

- Concentrated acids, halogens, such as chlorides or bromides, and their salts, and seasoning containing cooking salts
- Acid vapours which may form when industrial cleaners are used, for example
- Contact with other metals, such as steel or iron
- Contact with iron, such as iron contained in steel wool, chips from pipelines or water containing iron particles

Contact with the aforementioned substances must be avoided to maintain corrosion resistance. You must observe the following instructions on cleaning and care.

☞ Stainless steel surfaces must be kept clean, dry and open to the air at all times.

B.PRO recommends:

Treating heavily used stainless-steel surfaces, such as heated bain-marie wells, with DeepClean Stainless Steel on a regular basis in addition to daily routine cleaning. This ensures that the passive layer on the stainless-steel surface and, consequently, its corrosion resistance, are preserved for a longer period of time.

Cleaning frequency The surface must be thoroughly rinsed with clean water and dried after every use.

The guide poles must be checked regularly for soiling and cleaned if necessary.

Cleaning methods Wiping clean with a damp cloth forms a mandatory part of the daily routine cleaning. Stubborn stains may be removed with a brush (synthetic or natural bristles).

Any other cleaning methods must be approved by B.PRO.

- ☞ Do not use steam jet units, high-pressure cleaners, water sprayers or similar cleaning devices.
- ☞ Do not use integrated heating systems to dry surfaces under any circumstances.
- ☞ The hooded cover must not be washed in the dishwasher. Tension fractures may form on the hooded cover due to the high temperature in the dishwasher.

Cleaning agents The following cleaning agents may be used on stainless-steel surfaces:

- Commercially available stainless steel cleaning agents, e.g. DeepClean Stainless Steel
- Commercially available water-based cleaning agents
- Commercially available organic-based decalcifiers or anorganic acids which do not damage stainless steel, such as acetic acid, citric acid, sulfamic acid or phosphoric acid; contact the cleaning agent manufacturer in case of doubt
- Soft cleaning cloth or damp microfibre cleaning cloth.

Cleaning agents which are not suitable for stainless-steel surfaces are:

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

The following cleaning agents may be used for other metal surfaces, powder-coated parts of the unit and for synthetic and glass elements:

- Commercially available water-based cleaning agents
- Soft cleaning cloth
- B.PRO microfibre cleaning cloth (use with water only)
- Residue stains, especially grease splashes and accumulations of grease, can be removed with a 30% soft soap solution and the help of a brush with synthetic or natural brushes.
- Glass surfaces can be easily cleaned with commercially available glass cleaners.

Cleaning agents which are not suitable for other metal surfaces, powder-coated unit parts or for synthetic and glass parts include:

- 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

Plexiglas®/Makrolon®

Plexiglas®/Makrolon® is a brand name for acrylic glass/polycarbonate, a thermoplastic similar to glass. Dirt rarely adheres to its pore-free surface. However, plastics can frequently build up static electricity. This may mean that components attract dust. Rainfall and air humidity usually prevent dust accumulating outdoors, but friction on plastic surfaces, air movements and dry room air can favour static electric charge in interiors.

Cleaning method for Plexiglas®/Makrolon®

Wiping clean with a damp cloth is a mandatory part of daily routine cleaning. Do not rub the surface moisture dry; let it dry naturally instead. Never rub the surface dry. This leads to smears or even scratches. Rubbing will always create an electrostatic charge.

Suitable cleaning agents for Plexiglas®/Makrolon®

- Luke warm water with a little commercially available dish-washing detergent added
- Soft, lint-free cleaning cloth, soft sponge or leather cloth
- B.PRO microfibre cleaning cloth (use with water only)
- Remove residue stains, especially grease splashes and accumulations of grease with hot 30% soft soap solution
- Anti-static plastic cleaner
- Special polishing milk/paste applied with a soft polishing cloth

Unsuitable cleaning agents for Plexiglas®/Makrolon®

- NEVER use alcohol-based cleaning agents since they can cause crack formation and dull the surface.
- 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, chlorine bleaches or similar

Cleaning the unit

- ✓ Unit is switched off
- ✓ No external equipment connected
- ✓ Mains plug disconnected from the socket outlet



Warning!

Water penetrating into 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 unit at the On/Off switch.
- Pull out the mains plug to disconnect the unit from the power supply.

B.PRO recommends:

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

☞ If mineral or even metallic dust needs to be removed during cleaning, you must continuously rinse out cleaning utensils, such as brushes and microfibre cloths, to ensure that dust particles leave no marks behind on the surface.

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

Cleaning the interior body

Removing the stacking platform

- ✓ Castor brakes locked in position.
- ▶ Remove dispenser cover.
- ▶ Remove stacking platform upwards from the stacking well.
- ↳ Section "Removing the stacking platform"

Remove air baffle

- ↳ The air baffle is not mounted on the unit base.
- ✓ Remove stacking platform
- ▶ Remove air baffle upwards from unit.
- ▶ Clean the unit and the removed parts using approved cleaning agents and methods.
- ↳ Chapter "Cleaning and care"

Fit air baffle

- ▶ Insert air baffle into the unit with top side facing upwards.

Inserting the stacking platform

- ▶ Insert stacking platform into the unit with top side facing upwards.
- ↳ Section "Inserting the stacking platform"

Maintenance

Having the unit regularly maintained

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

Checking the castor brakes

- ☞ The castor brakes must be checked to ensure that they are effective every time the unit is moved to a new location.
 - Lock castor brakes.
 - Try to move the unit (do not use force!).
 - If the brakes are not effective enough, have an authorised service point replace the defective castor(s) immediately.
- ☞ Chapter "Repairs"

Inspecting the dispenser cover seal

- ☞ The seal on the dispenser cover must be checked for damage or excessive deterioration each time the cover is cleaned.
 - Check dispenser cover seal for damage and excessive deterioration (visual inspection).
 - Contact one of the following if there is damage:
 - Notify a centre authorised to carry out repairs in the event of damage.
- ☞ Chapter "Repairs"

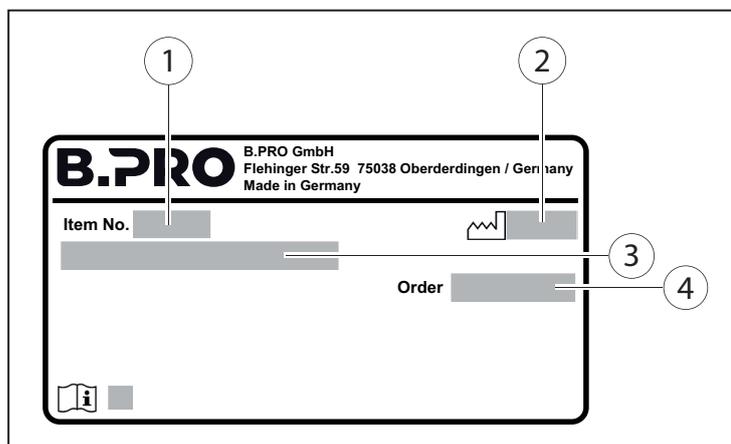
Maintaining the dispenser cover seal with care agent

- Treat the seals regularly (monthly) with a commercial care agent to extend the service life of the dispenser cover seal.

Repairs

- Authorised persons** ☞ Repairs may only be carried out by the following authorised service points:
- In-house, B.PRO-trained professionals
 - External, B.PRO-trained customer service
 - B.PRO service

- Fault description** In addition to an exact description of the defect, the B.PRO Service Department requires the following information from the rating plate:
- Article number
 - Model
 - Date of manufacture
 - Production order number



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

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

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

Address B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Phone +49 (0)7045 44 - 81416
Fax +49 (0)7045 44 - 81508
Email service@bpro-solutions.com
Internet www.bpro-solutions.com

Disposal

- ▶ Turn the unit over to a recycling centre.

- ☞ You must not dispose of this product with other commercial waste.
- ☞ Further information on disposal can be obtained from your dealer or from the B.PRO Service Department.
- ☞ Section "Address"

Technical data

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

General data **Dimensions and weight (approximate)**

| Model | Exterior dimensions with/without cover L x W x H [mm] | Inside dimensions [mm] | Empty weight [kg] |
|---------------|---|---------------------------|----------------------|
| UNI 60/60 ZKS | 904 x 752 x 933/980 | 597 x 597 | 100 |

Capacity/load (approx.)

| Model | Capacity | Stacking height [mm] | Max. load [kg] |
|---------------|--|-------------------------|-------------------|
| UNI 60/60 ZKS | Dependent on type of dishes – or – 4 baskets (H: 115 mm) or 6 baskets (H: 75 mm) | 495 | 180 |

Environment **Ambient conditions – operation**

Temperature: +4 °C to +32 °C
Relative humidity: without condensation

Ambient conditions – storage, transport

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

Emissions

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

Materials

Unit body exterior, stacking platform: Stainless steel
Unit body interior: Stainless steel, coated
Dispenser cover: Polycarbonate
Synthetic parts: Polyamide
Insulating material: Polystyrene

Ordering information

**Universal dispenser for
central cooling station
UNI 60/60 ZK**

Article number 383 384 574 915

Operating instructions

Document number: 154 876

Accessories

**Baskets for platform
dispenser**

Article number See B.PRO price list

**Guide rods for universal
dispenser**

Article number See B.PRO price list

**B.PRO microfibre
cleaning cloth**

Article number 126 999

**DeepClean Stainless
Steel cleaning and care
agent**

Article number 511 895

Standards, guidelines, rules, regulations

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

Directives for CE marking/ EU declaration of conformity Where applicable, the unit is in compliance with the fundamental requirements specified in the following regulations/guidelines in their latest version when it is delivered.

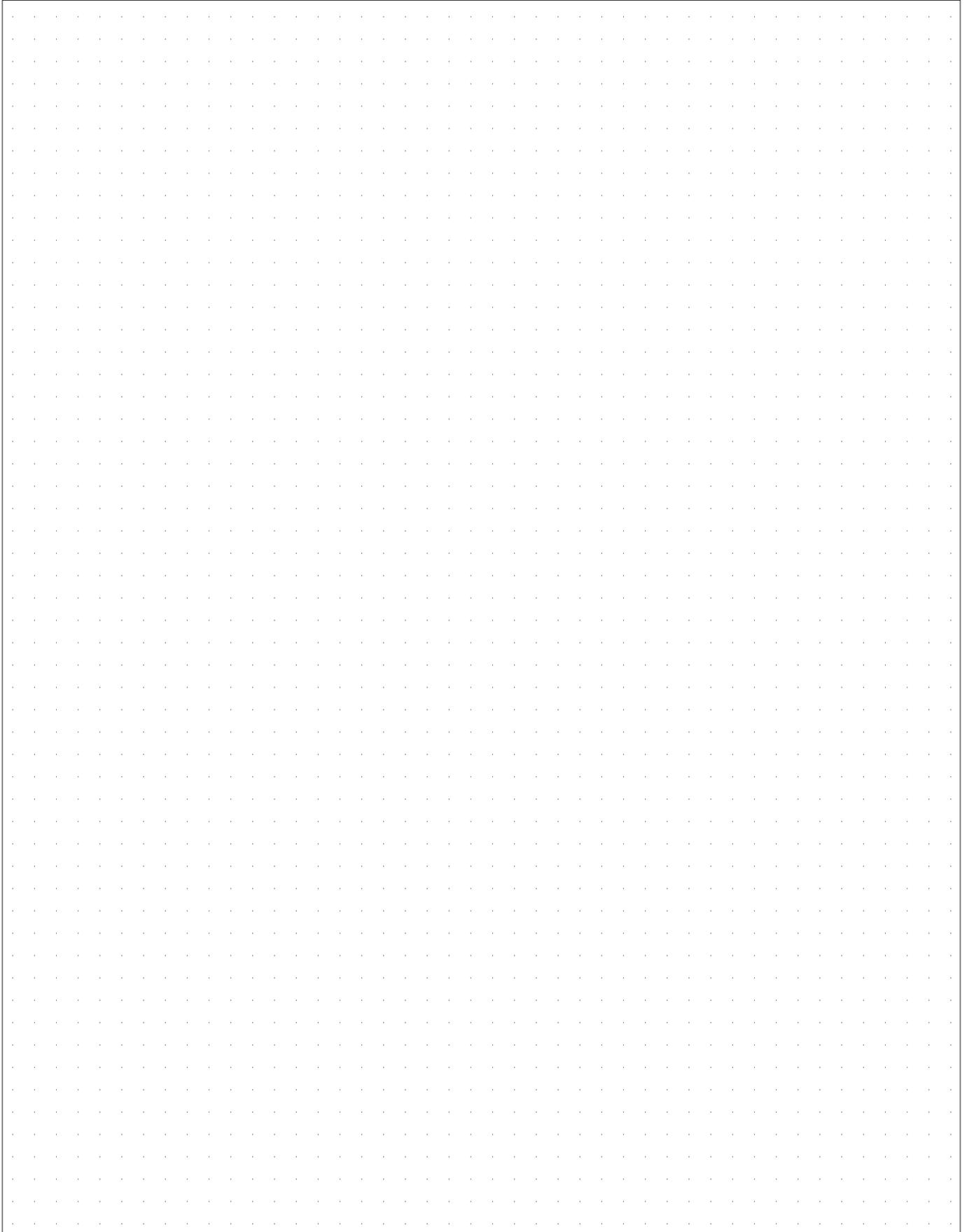


- 1935/2004 Regulation on materials and articles intended to come into contact with food
- 2006/42/EC Machinery Directive
- 2014/35/EU Low Voltage Directive
- 2014/30/EU EMC Directive
- 2011/65/EU RoHS Directive
- 2014/68/EU Pressure Equipment Directive

Rules, regulations The following rules, regulations, German Employers' Liability Insurance Association rules and any other applicable provisions for countries of use must be observed in their latest version when handling and using this unit.

- EC No. 852/2004 Regulation on the hygiene of foodstuffs
- DGUV regulation 110-003 Working in kitchens
- DGUV Regulation 3 Accident prevention regulations for electrical facilities and devices

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



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