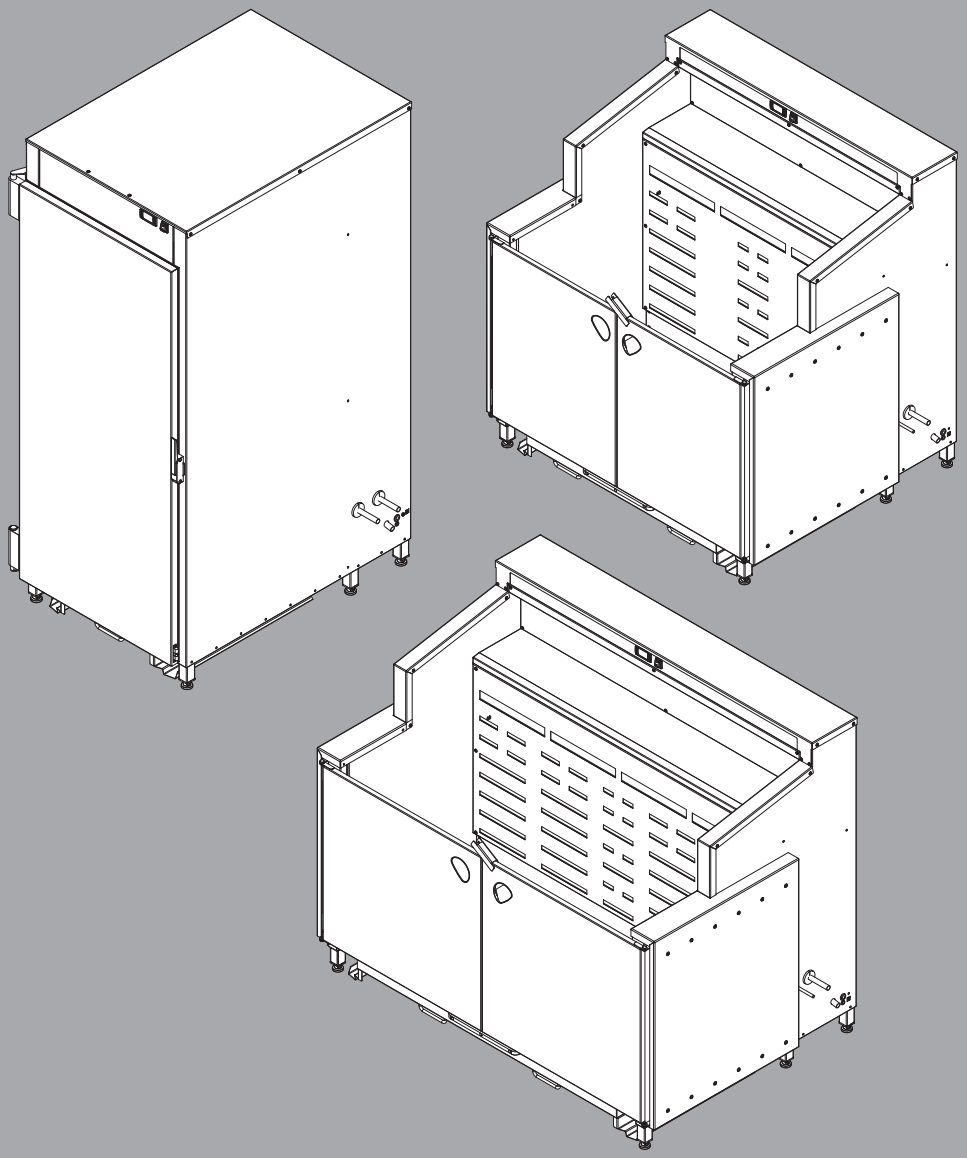


B.PRO
CATERING SOLUTIONS

COOLING STATION
KS-UK RWR-161
KS-UK RWR 3-A
KS-UK RWR 4-A

Translation of the original operating instructions

Technical changes

Subject to modifications for the purpose of technical improvement.

Inhaltsverzeichnis

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

ⓘ **Explanatory information, reference** on special features or special cases
↳ **Cross reference** to a chapter or external document
✓ **Requirement** which must be met before the subsequent steps can be carried out.
➨ **Action or activity** which must be carried out.

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

1.3 Warnings

⚠ Signal word! Type and source of danger!
Possible consequences of non-compliance with warnings.
➨ Measures to avoid hazards and the consequences thereof.

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

2 About this product

2.1 Scope of application

The KS-UK RWR cooling station is designed for the following applications:

- Short-term refrigeration of pre-cooled, covered food

The KS-UK RWR cooling station requires the use of specially adapted shelf trolleys. 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).
The following applications are not permitted:

- Permanent cooling of food (refrigerator function)
- Cooling down warm dishes
- Cooling rooms
- Use as a substitute for a ladder, climbing aid or climbing frame
- 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

Operate the unit far away from possible heat sources (such as heating, ovens, sunlight).
Use the appliance in closed rooms at an ambient temperature of +15 °C to +32 °C and normal humidity (non-condensing). The unit has been developed for use up to 2,000 m above sea level.

Instruction of third parties

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

2.3 Product features

General information

Made of stainless steel, cooling station KS-UK RWR includes insertion centring for shelf trolleys. The unit body is double-walled and insulated, and the stainless-steel surfaces are micro-polished. The appliance has connections for the flow and return of an external coolant. All connections are located either on the right, left or rear side of the appliance.

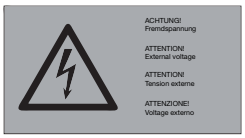
External refrigerants can be:

- R134a
- R404A
- R449A
- R513A
- Cooling brine (water-cooling brine mixture)

Fans circulate the cooling air generated in the unit between the unit and the rolled-in shelf trolley via inlet and outlet openings. The appliance has a connection facility to the on-site waste water system for discharging any condensation water. The unit features a mains cable with a mains plug.

2.3.1 Warning signs

The following warning signs are mounted to the unit:

Warning sign	Meaning – Mounting position
	Label “Withdraw mains plug before opening" (to DIN 4844-2) • on the front next to the cable gland of the mains connection cable
	"Equipotential Bonding" sticker (to DIN IEC 60417-502) • on the front next to the equipotential bonding connection
	Sticker "Caution: External Voltage" • on the front next to the cable gland of the mains connection cable
	"No Step" sticker • on the top of the cover for the extraction tray.

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

2.4 Functional principle

Description

The appliance is equipped with active convection cooling for connection to an external refrigeration unit. Convection cooling operates based on the following principle:

The evaporator/cooler in the unit interior removes heat from the air flowing past. Fans in the unit’s rear wall allow the cooled air to circulate in a loop via an air baffle and through cooling air inlet and outlet openings in the rolled-in shelf trolley. Doors fitted to the front prevent air being exchanged with air in the surrounding area, thus preventing cold air from being wasted. Any condensation is discharged from the side of the appliance via a hose.

2.5 Handling and operation

Cooling mode is started and stopped with an on/off switch.
The temperature is controlled by an electronic temperature controller.
The cooling air temperature is measured at the cooling air inlet and regulated to the configured setpoint temperature between +4 °C and +12 °C.

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.

Warnings

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

3.3 Operator duties

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

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

3.4 Instruction of third parties

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

3.5 Scope of application

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

- Only use the unit for the intended application.

3.6 Conditions of use

Danger of tipping!
The unit can tip over and cause serious injuries and damage to property.

- Do **not** use the unit as a makeshift ladder or allow children to climb on it.
- Keep the unit away from children.
- The unit may only be operated under the permissible ambient conditions.
- The unit is only to be used when it is in proper working order.
- If the unit is damaged or a fault occurs, **stop** using the unit, disconnect the mains plug and have repairs performed by an authorised service point. (↳ Chapter "Repairs" on page 33)

3.7 Transport

Heavy unit that may tip over!
Improper unit transport can lead to serious injury or damage.
- Transport the appliance only upright (sufficiently secured on a pallet).

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).

Appliance with optional braked castors
Braked castors are **not** sufficient restraint for transport.

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

3.8 Commissioning

- Remove all protective film when unpacking the unit.

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.

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

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

3.8.1 Connecting an external cooling circuit

The connection to the external cooling circuit must be carried out by expert personnel qualified for the respective refrigerant.
Only a cooling medium with the specifications listed in the "Technical data - Cooling system" chapter is permitted as a cooling medium.
Otherwise components of the cooling circuit may be damaged and the cooling operation will not operate as desired.

3.8.2 Connecting central condensation water drain

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

3.9 Handling and operation

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

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

General information
- Avoid taking the shelf trolley out during cooling mode.

Unit model with doors
When loading or removing food, open the front doors or partitions only briefly.

- Keep the food chilled using only suitable shelf trolleys of the same type as the appliance.

3.10 Change of location

Transport damage and risk of injury!
Improper transport can lead to personal injury and damage to the unit and other property.
- Ensure that the location of the appliance satisfies the current issue of the ordinances, regulations, other trade association rules and, if applicable, other national regulations of the countries.
- Avoid impacts.
- Do not traverse bumps or steps.
- Do not traverse uneven floors.
- The unit should be pushed only, **never** pulled.

Danger of tipping!
This unit can tip over and cause serious injuries and damage to property.
With the door closed, the unit can be tilted to an angle of 10° while standing still.
- When the cooling station is to be relocated, remove the shelf trolley on each occasion.
- Hold unit door closed while changing its location.
- Only sloped surfaces with an incline of <10° may be crossed.

Appliance with optional braked castors
This unit can tip over and cause serious injuries and damage to property.
With the door closed, the unit can be tilted to an angle of 10° while standing still.
- If the appliance is standing on an inclined area:
  In addition to the locked castor brakes, secure the appliance against unintentional rolling away using further safety measures (e.g. wheel chocks).
- Before transporting the unit, check that the castor brakes are working properly by positioning the unit on a flat surface and locking the castors.
- Ensure that the appliance is stable, and will not roll or slide.
- If there are signs of damage to the roller castors or inadequate braking performance:
  Do not use the appliance, but have the defective castor(s) replaced immediately by an authorised service centre. (↳ Chapter "Repairs" on page 33)

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.

Risk of crushing!
When transporting the appliance, hands may become trapped and crushed between the wall and the appliance.
- Keep hands and fingers away from the wall or unit when pushing.
- When transporting the appliance, ensure there is no failure to see persons or objects in front of the appliance.

Heavy unit that may tip over! Excessive speed!
- If people cannot see over the top of the appliance:
  When the appliance is being transported, have another person walk in front of it to ensure safe movement.
- In circumstances of restricted visibility, unclear transport situations and when driving over ramps, hollows and sloping surfaces:
  Always provide an additional person for security
  (↳ chapter "Traversing ramps, recesses, inclined surfaces" on page 18)

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

3.11 Shutting down

Damaged electrical system and mains socket outlet!
Unplugging the appliance when it is switched on can damage both the appliance electrics and the mains socket.
- Switch the unit off using the on/off switch before disconnecting the power supply.
- Pull out the mains plug to disconnect the unit from the power supply.
- When removing the mains plug, only pull the main plug housing and **not** the mains cable.
- Store the mains plug safely, protected from dirt and moisture.

3.12 Cleaning and care

Short-circuit due to water penetrating the unit electrical system and mains plug!
- Disconnect the unit from the power supply before cleaning or maintenance work or replacing parts.
- During these tasks, store the mains and/or unit plug in a suitable, dry place and protect against moisture, damage and dirt.

3.13 Hygiene

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

3.14 Standards and guidelines

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

3.15 Product marking

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

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

Scope of application

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

⚠ Risk of locking in children!

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

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

Unit door hinges

⚠ Crush hazard for extremities

The appliance has door hinges in which limbs (e.g. fingers when opening and closing the appliance door) can become trapped and crushed.

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

4.1 General information and special dangers

Application

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

Duty to supervise

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

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

Power supply

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

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

ⓘ **B.PRO recommends:**

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

Improper use as a toy

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

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

Improper use as a storage space

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

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.

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 damage incurred during transport (description of defect) on the waybill in the presence of the carrier.
- Have the carrier confirm the damage (signature).
- Retain the unit and notify B.PRO of the 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) KS-UK RWR

(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.
- Remove any protective film from inside the compartments.

Disposing of packaging material

Packaging materials are recyclable.

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

6 Appliance overviews

6.1 Unit model KS-UK RWR 3-A / 4-A

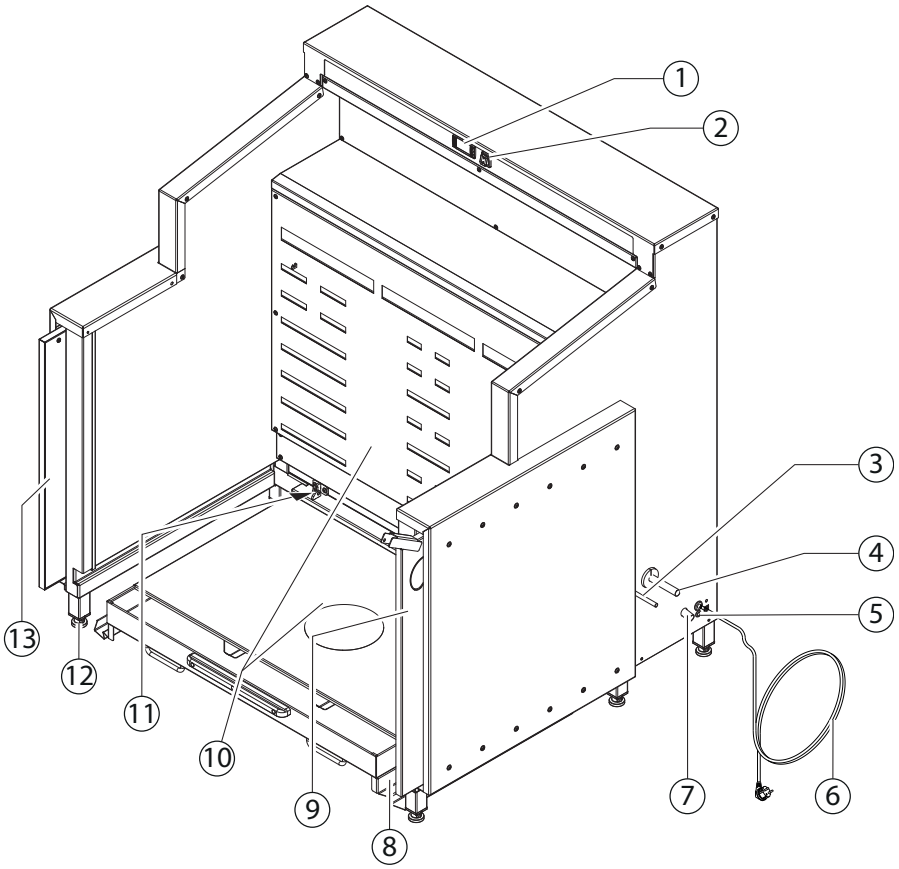


Image using a unit model with connections on the right-hand side of the unit as an example

(1) Control
(2) On/Off switch
(3) External cooling circuit flow
(4) External cooling circuit return
(5) Feed-through control line (optional)
(6) Mains connection cable
(7) Central condensation water drain grommet
(8) Intake duct with guide rail
(9) Appliance door on the right (here as optional sliding door)
(10) Air baffle
(11) Intake duct unit lock
(12) Levelling foot with height adjustment
(13) Appliance door on the left (here as optional sliding door)

6.2 Unit model KS-UK RWR 161

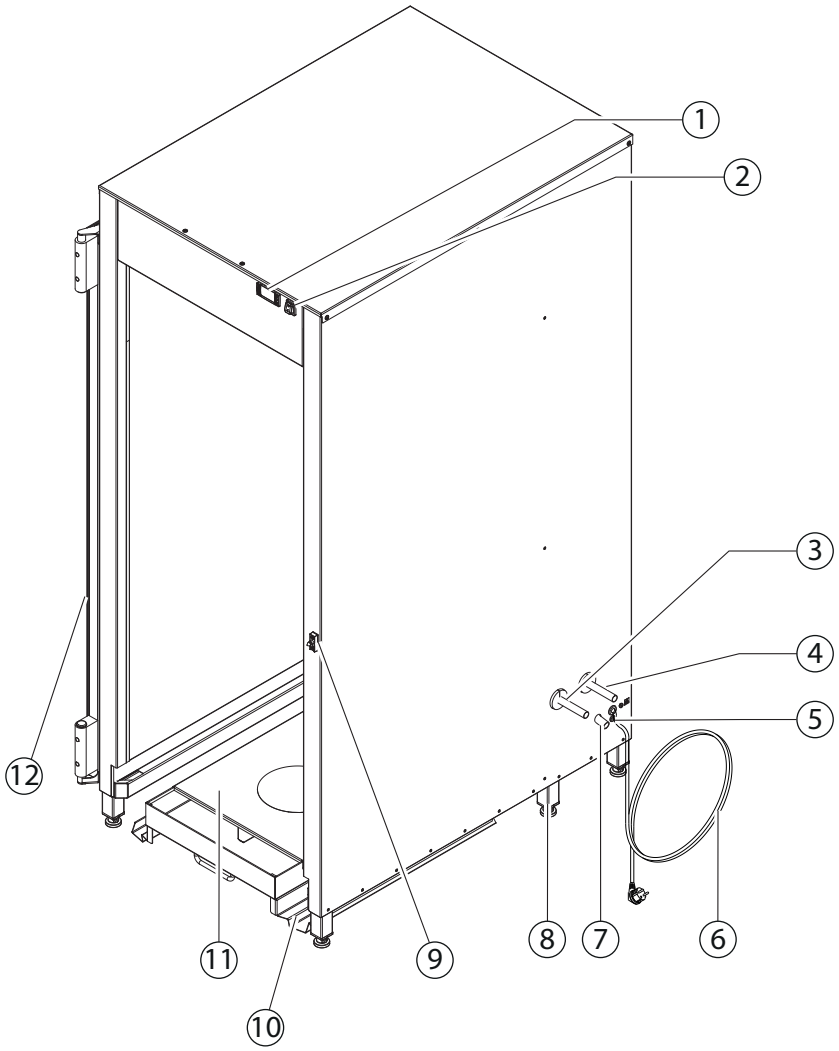
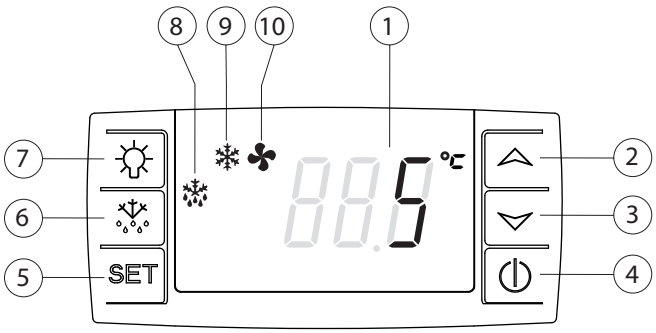


Illustration with the example of a unit model for connection to external cooling circuit with connections on the right-hand unit side

(1) Control
(2) On/Off switch
(3) External cooling circuit return
(4) External cooling circuit flow
(5) Feed-through control line (optional)
(6) Mains connection cable
(7) Central condensation water drain grommet
(8) Foot with height adjustment
(9) Door lock
(10) Lower intake duct with guide rail
(11) Air baffle
(12) Unit door (optional)

7 Overview

7.1 Control



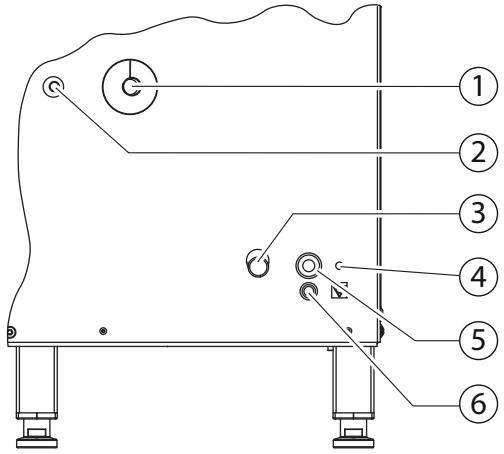
(1) Temperature display:
Actual temperature, setpoint temperature, minimal temperature, maximal temperature, information messages.
(2) "*UP ARROW*" button rocker:
Increase parameter value
(3) "*DOWN ARROW*" button rocker:
Reduce parameter value
(4) On/Off button:
Without function
(5) "*SET*" button rocker:
Apply parameter value
(6) "*DEFROST*" button rocker:
Start manual defrosting
(7) "*LIGHTING*" button rocker:
Without function
(8) "*DEFROST ON*" operation indicator
(9) "*REFRIGERATION ON*" operation indicator
(10) "*VENTILATION ON*" operation indicator

ⓘ The "*REFRIGERATION ON*" operation indicator illuminates as long as refrigeration is switched on, i.e. refrigerant flows through the cooler.
The "*DEFROST ON*" operation indicator lights up as long as a defrost cycle is active.
The "*DEFROST ON*" operation indicator lights up as long as the fans are switched on.

7.2 Appliance connections

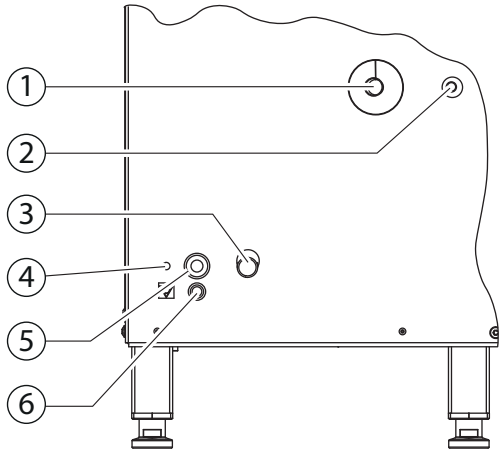
ⓘ The connections are on the left- or right-hand side of the unit depending on the unit model.

Appliance version for connection to external cooling circuit, connection on the right



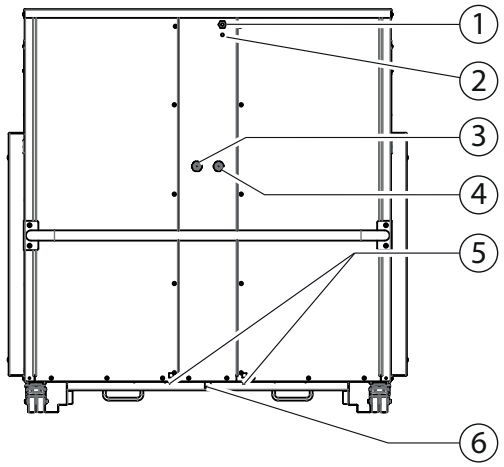
(1) External cooling circuit return
(2) External cooling circuit flow
(3) Central condensation water drain grommet
(4) Connection for potential equalisation
(5) Mains cable bushing
(6) Feed-through control line
(only for appliance version with cooling brine cooling medium)

Appliance version for connection to external cooling circuit, connection on the left



(1) External cooling circuit return
(2) External cooling circuit flow
(3) Connection for potential equalisation
(4) Central condensation water drain grommet
(5) Mains cable bushing
(6) Feed-through control line
(only for appliance version with cooling brine cooling medium)

Appliance version for connection to external cooling brine cooling circuit, connection at the rear



(1) Mains cable bushing
(2) Feed-through control line
(3) External cooling brine cooling circuit flow
(4) External cooling brine cooling circuit return
(5) Connection for potential equalisation
(6) Central condensation water drain grommet

8 Commissioning

8.1 Carrying out initial cleaning

⚠ Caution! Wrong mains voltage, wrong mains frequency!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- Before connecting the appliance, check that the mains voltage and mains frequency specified on the rating plate match the corresponding values of the mains socket.

- Perform an initial cleaning of the appliance after delivery.
- Remove all cardboard, protective paper layers, film and adhesive tape.
- Clean surfaces with suitable cleaning agents. (Chapter "Cleaning and care" on page 27)

Prerequisites for operation

- ✓ Unit has reached room temperature and is dry
- ✓ Unit is in absolutely hygienic condition
- ✓ Unit and mains plug have no known defects or visible damage
- ✓ Central condensed water drain connected on drain provided by the customer
- ✓ Protective films removed

8.2 Assembly

Location selection

To achieve the best possible cooling of the food, observe the following points when choosing the location of the appliance:

- Operate the unit far away from possible heat sources (such as heating, ovens, sunlight).
- Operate the unit far away from equipment which develops large amounts of steam (e.g. dishwasher).
- The floor in the shelf trolley roll-in area must be smooth and level.

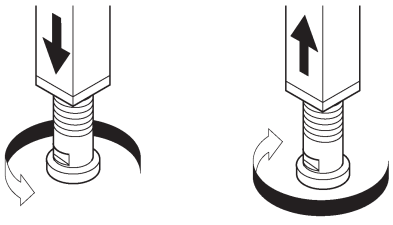
8.3 Positioning unit

The appliance must be set up by suitably qualified personnel (e.g. B.PRO service staff).

⚠ Caution! Heavy unit that may tip over! Excessive speed!
If you move the unit too fast, you may not be able to brake it in an emergency. The unit can tip over and cause injuries and damage to property.

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

8.3.1 Setting up the appliance with adjustable feet

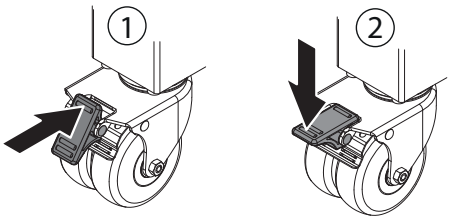


- Attach the appliance to the floor using the fixing clamps supplied.
- Ensure that the sealing finish of the structure of the floor is not damaged.
- Have the unit installed at the intended location by appropriate expert personnel.
- Fix unit to floor with additional base mounting.
- Straighten unit vertically by adjusting the feet.

8.3.2 Setting up the appliance with castor brakes

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

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



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

8.3.3 Traversing ramps, recesses, 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.

8.4 Connecting the unit

The appliance must be connected by suitably qualified personnel (e.g. B.PRO service staff).

⚠ Caution! Material damage to components of the cooling circuit!
If the specifications listed in the chapter "Technical data - Cooling system" do not match those of the external cooling circuit, components of the cooling circuit may be damaged. The unit model is marked on the rating plate.
➨ Before making the connections, ensure that the external cooling circuit complies with the specifications listed in the chapter "Technical data - Cooling system".

⚠ 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.

8.4.1 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
- ✓ Castor brakes are locked
- ✓ Protective films in interior and exterior have been removed
- ✓ Unit installed and stable

8.4.2 Connecting cooling circuit

The connection to the cooling circuit provided by the customer may only be carried out by a specialist refrigeration company qualified for the respective refrigerant.

- ✓ The unit shows no known defects or visible damage
- ➨ Have the flow and return of the cooling circuit connected to the external cooling circuit by suitably qualified personnel.

Connecting central condensed water drain

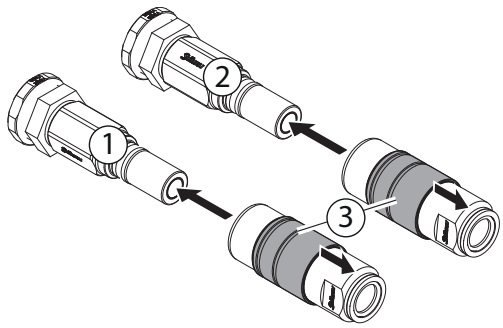
- ➨ Before connecting the central condensed water drain, make sure that the drain provided by the customer has a sufficient inclination.
- ➨ Have the central condensed water drain connected to the drain provided by the customer by suitable expert personnel.
- ➨ Connect the external cooling circuit.

Appliance version with cooling brine cooling medium

Information on connecting the external cooling circuit can be found in a separate circuit diagram.

- ↳ Document folder
- ➨ Connect the control lines of the external actuators of the cooling circuit.
- ↳ Circuit diagram
- ✓ Control line of the external cooling circuit connected.

8.4.3 Connecting and disconnecting the quick-release coupling for the cooling brine connection



- ➨ Connect the respective coupling to the lock of the cooling circuit flow (1). To do this, simply push the coupling on to the lock until you hear it click into place. To release the coupling, pull the spring lock (3) backwards and away from the lock.
- ⓘ Connecting and disconnecting the coupling to the closure of the cooling circuit return (2) is performed in the same way as for the flow.

8.5 Putting unit into operation

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

Appliance with optional braked castors

- ➨ Lock castor brakes.

- ➥ Ensure that the interior of the appliance is in hygienically faultless condition.
  Clean the appliance if necessary. (↳ Chapter "Cleaning and care" on page 27)
- ➥ Make sure that no protective film is left inside the unit compartments or on the exterior of the unit.
- ➥ Ventilate the unit compartments.
- ➥ Connect the mains plug to the socket outlet.
- ➥ Switch the appliance on at the on/off switch.
  The operation indicator LED will illuminate.
  The unit is ready for operation.

8.6 Initial use after a long period of non-use

Cleaning the unit

- ➥ Clean the unit thoroughly. (↳ Chapter "Cleaning and care" on page 27)

Performing a safety inspection

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

9 Handling and operation

9.1 Switching cooling on and off

⚠ Caution! Damage to the unit's electrical system!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- ➥ Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.

⚠ Caution! 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.

There are fans for the cooling air in the unit. When the unit is switched on, the fans allow the cooled air to circulate via the cooler and the inserted shelf trolley.
The "*REFRIGERATION ON*" operation indicator in the display of the temperature control illuminates while the refrigeration system is operating. As soon as the specified setpoint temperature is reached in the unit interior, cooling switches off until the actual temperature has risen by a preset amount.
The "*REFRIGERATION ON*" operation indicator goes out during this time.
The unit defrosts automatically cyclically.
The unit is **not** designed to refrigerate food in the shelf trolley permanently.
Continuous operating time should not exceed 12 hours per day to prevent the evaporator/cooler from icing up.

Switching on cooling

- ⓘ Only operate cooling when a shelf trolley is rolled in. Otherwise, the unit’s evaporator/cooler can ice up more quickly.
- ➥ Start cooling mode with the on/off switch.
  The power indicator LED of the on/off switch lights up.
  The temperature in the rolled-in shelf trolley is lowered to the configured setpoint temperature.

Switching off refrigeration

➨ End cooling mode with the on/off switch.
The power indicator LED on the on/off switch goes out.
The refrigeration system is switched off.

9.2 Setting setpoint temperature of refrigeration system

ⓘ The set temperature is set to +4 °C at the factory on delivery.
When the controller is switched on, the standard display shows the actual temperature inside the appliance.
If the temperature settings are too low or the ambient temperature is too high, the cooling unit will run continuously. Possible consequences:

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

Displaying the setpoint temperature

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

➨ Press the "*SET*" button briefly.
Setpoint temperature is displayed.
➨ Press the "*SET*" button again.
– or –
➨ Wait approx. 5 seconds.
The actual temperature is displayed.

Changing the setpoint temperature

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

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

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

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

ⓘ When the "*UP ARROW*" button or the "*ARROW DOWN*" button is held down, the set value changes continuously. The rate of change increases when the "*UP ARROW*" or "*DOWN ARROW*" button is pressed down longer.

Saving the set temperature

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

Displaying/deleting maximum/minimum temperature

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

Displaying stored maximum temperature

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

- Press the "*UP ARROW*" button.
  "*HI*" will appear on the display, followed by the highest temperature read.

To return to the actual temperature display:

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

Displaying stored minimum temperature

✓ The display on the refrigeration controller shows the actual temperature

- Press the "*DOWN ARROW*" button.
  The display shows "*LO*" followed by the lowest temperature read.

To return to the actual temperature display:

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

Deleting minimum/maximum temperature memory

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

- Retrieve saved minimum temperature.
  – or –
- Call up stored maximum temperature.

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

9.3 Defrosting unit automatically

⚠ Caution! Danger of slipping

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

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

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

Starting defrost cycle manually

Manual defrosting is only necessary if the actual temperature increasingly deviates upward from the set setpoint temperature. Usually it will suffice to allow the unit to defrost by starting manual defrosting. It may occasionally be necessary to defrost the unit with accelerated defrosting or by switching off refrigeration system for at least 24 hours.

✓ No food to be cooled in the unit

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

ⓘ Manual defrosting can be cancelled by switching the cooling system off and on again.
After the preset time for manual defrosting (15 minutes), the unit automatically switches back into the cooling mode.
Defrosting is now complete.

Defrosting the unit by switching off refrigeration

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

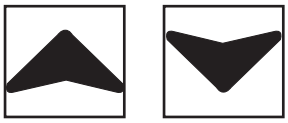
- ➨ Defrost the unit by switching off refrigeration for an extended period.
- ➨ End cooling mode with the on/off switch.
- ➨ Leave unit switched off for at least 24 hours.

9.4 Locking/unlocking keypad

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

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

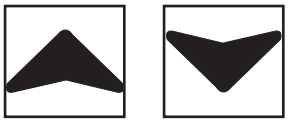
Locking keypad



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

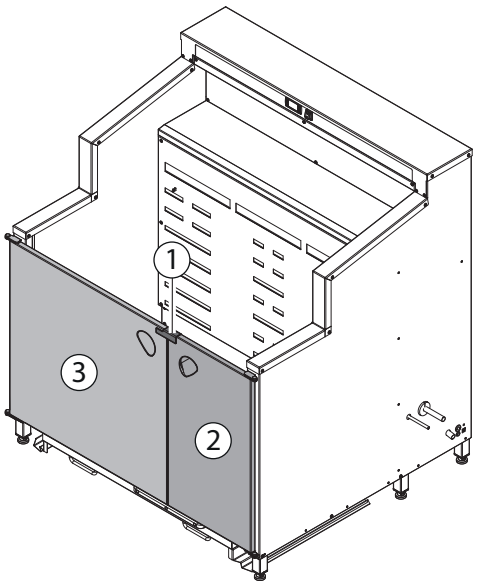
ⓘ The *"PoF"* display flashes if an attempt is made to call up a blocked function.

Unlocking keypad



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

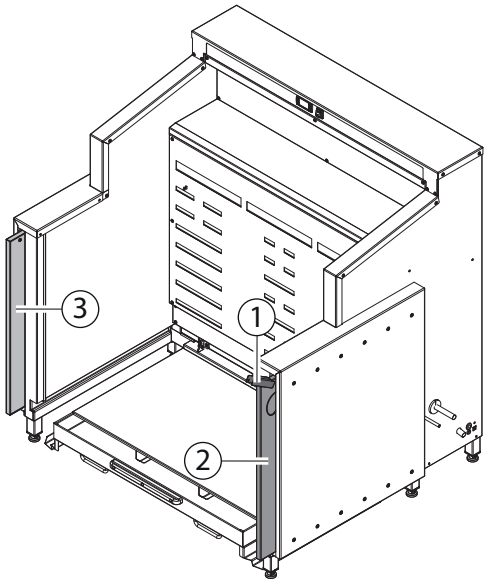
9.5 Door designs



Hinged doors (**2** and **3**):
Doors in the standard version can be opened 270° depending on the door hinge.
If the refrigeration connection is on the left or right-hand side of the appliance, that part of the door can be opened only by 90°.

Locking bolt (**1**): The locking bolt prevents the doors from being opened unintentionally.

- ➨ To unlock the doors, flip the latch upwards.



Stowable doors (**2** and **3**):
- Slide the locking bolt (**1**) upwards to unlock it.
- Open the hinged doors (**2** and **3**) by 90° and carefully slide (each of them) into the storage compartment of the appliance body as far as it will go.

Unit model KS-UK RWR-161
Door hinge freely selectable.

9.6 Push the shelf trolley into the appliance

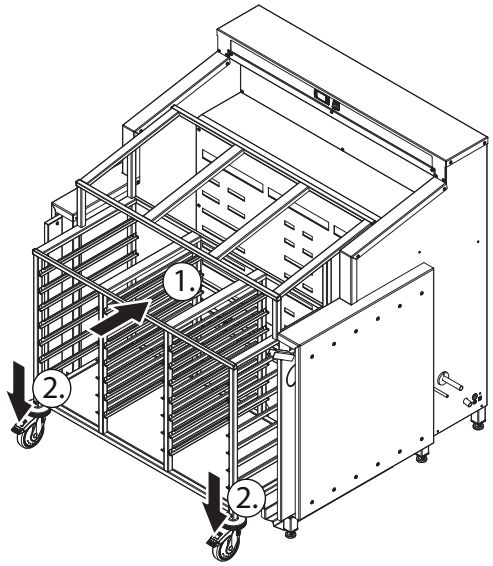
Appliance with optional braked castors

⚠ Caution! 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.

⚠ Caution! Risk of crushing!
Crush hazard for the hands when pushing the shelf trolleys in.
- Ensure that hands and fingers do not come into contact with the guide rails.

- Only shelf trolleys specially adapted for the appliance can be pushed in.
  (↳ "Ordering information" on page 36)

These shelf trolleys have an additional shelf which prevents the cooling air escaping in an uncontrolled manner.
Conventional shelf trolleys are **unsuitable** for refrigerated operation.



- Ensure correct orientation when pushing the shelf trolley in. The shelf trolley is the right way round if you are able to apply the castor brakes on the inserted shelf trolley.
- To roll in the shelf trolley, push it slowly into the unit along the guide rail as far as it will go (1).
- Lock the shelf trolley castor brakes (2).

9.7 Cooling dishes or food

The appliance is only suitable for short-term cooling of pre-cooled food in specially adapted shelf trolleys which are pushed in. The unit is **not** designed to refrigerate food in the shelf trolley permanently. The unit defrosts automatically at regular intervals.

✓ Appliance / cooling switched on.

Unit model with doors

✓ Doors on front closed.

- Always load food into the shelf trolley after pre-cooling it first.
- Do not switch on cooling until shortly before the shelf trolley is rolled in (about 10 minutes before) and switch it off again after the trolley has been taken out. Otherwise, the evaporator/cooler will ice up more quickly.
- Do **not** cover the cold air outlet and inlet openings of the appliance.
  If openings in the appliance are covered, the appliance will **not** function properly.
- For reasons of hygiene, always cover food in catering containers and on trays with lids.
  This prevents the food drying out when it is being kept chilled.
- Minimise as far as possible the loss of cold air: During the cooling operation do **not** unnecessarily move the shelf trolley out or open any of the front doors.
- When keeping food cold, be sure to observe the corresponding food-specific properties.

- Refrigerate foods for a short time.

The "*REFRIGERATION ON*" operation indicator in the display of the temperature control illuminates while the refrigeration system is operating. As soon as the set target temperature inside the appliance is reached, the cooling will switch off until the actual temperature has risen by a pre-set amount. The "*REFRIGERATION ON*" operation indicator goes out during this time. The cooling air fan continues to operate.

9.8 Taking a shelf trolley out of the unit

- Once the shelf trolley has been moved out, switch the cooling off, otherwise the evaporator/cooler will ice up more quickly.
- Release the shelf trolley castor brakes.
- Pull the shelf trolley out of the appliance.

10 Shutting down

⚠ Caution! Damage to the unit's electrical system!
The unit electrical system may suffer damage if the unit is not designed for the available mains voltage or frequency.

- ➨ Before connecting, make sure that the mains voltage and frequency on the rating plate correspond with those for the mains socket outlet.

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

- ➨ Ensure ventilation during extended downtimes or decommissioning.

- ✓ Unit connected to a socket outlet
- ➨ Switch off the unit at the on/off switch.
  The operation indicator LED will go out.
- ➨ Disconnect the appliance from the power supply: Withdraw the mains plug on the mains plug housing from the mains socket.
- ➨ Store the mains plug safely, protected from dirt and moisture.
- ➨ Empty unit.
- ➨ Cleaning the unit. (↳ Chapter "Cleaning and care" on page 27)
- ➨ Move unit to a secure place and store.

11 Troubleshooting

Power indicator LED of the on/off switch does not light up.

Cause	Measure
Mains plug is unplugged or not plugged in properly.	➨ Plug the mains plug into the socket outlet and ensure it fits properly.
Mains cable is damaged; e.g. a wire is broken (can also occur without external damage).	➨ Have a centre authorised to carry out repairs replace the mains cable. ↳ Chapter "Repairs" on page 33
Customer's mains connection interrupted.	➨ Have the mains connection re-established by an authorised repair centre. ↳ Chapter "Repairs" on page 33
Customer-supplied fuse (building fuse) is defective.	➨ Have the customer-supplied fuse checked, and if necessary replaced, by an authorised repair service. ↳ Chapter "Repairs" on page 33
Unit electrical system faulty.	➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 33

Operating indicator LED of the on/off switch lights up, but the appliance does not cool the shelf trolley (sufficiently).

Cause	Measure
Food not pre-cooled correctly.	➨ Only refrigerate pre-cooled food in the shelf trolley.
High ambient temperature.	➨ Provide for a cooler environment with suitable measures.
Evaporator/cooler in unit is iced up.	➨ Switch off the unit to thaw the unit evaporator/cooler.
Unit electrical system faulty.	➨ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 33

Food is not cooled sufficiently or is not cooled at all.

Cause	Measure
Doors on front not closed.	➡ Close the doors.
Unsuitable shelf trolley rolled in.	➡ Rolling in a shelf trolley.
External cooling circuit has failed.	➡ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 33

Operating indicator LED of the on/off switch lights up, but the appliance does not cool the food on the shelf trolley (sufficiently).

Cause	Measure
Food in question not pre-cooled correctly.	➡ Only refrigerate pre-cooled food in the shelf trolley.
High ambient temperature.	➡ Provide for a cooler environment with suitable measures.
Air baffle panel missing for cooling air outlet.	➡ Fit air baffle panel for cooling air outlet.

Corrosion of stainless steel parts

Cause	Measure
Incorrect handling/care	➡ Remove corrosion marks. ↳ Chapter "Cleaning and care" on page 27 ➡ Ensure proper handling/care.

The unit has external damage.

Cause	Measure
Damage during transport, change of location or other external influences.	➡ Shut unit down. ↳ Chapter "Shutting down" on page 26 ➡ Secure the unit to ensure it cannot be started up accidentally. ➡ Notify a centre authorised to carry out repairs. ↳ Chapter "Repairs" on page 33

12 Cleaning and care

⚠ Warning! Short-circuit due to water penetrating the housing!
Water may penetrate into the housing when cleaning the connected unit and can cause a short circuit or an electric shock.

- ➡ Switch off the device.
- ➡ Disconnect the appliance from the power supply: Withdraw the mains plug on the mains plug housing from the mains socket.
- ➡ Store the mains plug safely, protected from dirt and moisture.

⚠ Caution! Danger of slipping on leaked cleaning water!
A danger of slipping exists if cleaning water runs out of the unit during or after cleaning.

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

⚠ Caution! 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.

⚠ 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.

12.1 Information on cleaning stainless steel

Corrosion-resistant stainless steel is a designation for extremely corrosion-resistant and hygienic steels. The stainless steel currently used at B.PRO (AISI 1.4301) primarily consists of iron, chrome and nickel. The corrosion resistance in corrosion-resistant steel is provided by what is known as a passive layer, formed on the material surface when it comes into contact with oxygen.
Damage to the passive layer caused by mechanical impact is automatically repaired if sufficient oxygen is present on the material's surface. The passive layer can be damaged due to the effects of certain aggressive agents. Such substances are also found in low concentrations in drinking water, one example being chloride. When water evaporates, it may produce a critical higher concentration of substances. Grease, limescale, starch and protein deposits can impair the formation or renewal of a passive layer.

The following substances may also cause or advance corrosion if they come into contact with stainless steel:
- Concentrated acids, halogens, such as chloride or bromide, and their salts, and seasoning containing cooking salts
- Acid vapours, which may form when industrial cleaners are used, for example
- Contact with other metals, such as steel or iron
- Contact with iron, such as iron contained in steel wool, chips from pipelines or water containing iron particles

Contact with the aforementioned substances must be avoided to maintain corrosion resistance.

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

ⓘ **B.PRO recommends:**
Observe the additional instructions for stainless steel surfaces subject to heavy wear:
- ➠ Remove/dry water, moisture and water spots immediately.
- ➠ **Do not** allow water, moisture and spots of water simply to evaporate, do **not** allow them to dry out.
- ➠ Wipe to remove any visible deposits.
- ➠ Drain the water completely and rinse with clean water after each use – at least once a day as a minimum.
- ➠ Then wipe and rub the cleaned surface dry with a soft cloth.
- ➠ Do **not** cover the surface after drying.
- ➠ Treat the surface with DeepClean Stainless Steel.

Personal protective equipment

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

12.2 Cleaning interval

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

12.3 Cleaning methods

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

Prescribed cleaning method for daily routine cleaning

- Wipe clean with a damp cloth

Stubborn stains can be removed with a brush (synthetic or natural bristles).
ⓘ Any other cleaning methods must be approved by B.PRO.

12.4 Cleaning agents

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

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

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

Cleaning agents NOT suitable for stainless steel surfaces:

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

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

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

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

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

12.5 Cleaning the unit

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

✓ Unit is switched off
✓ Unit is disconnected from the power supply
✓ Store the mains plug safely, protected from dirt and moisture.
✓ Unit has reached room temperature
✓ No food in unit

ⓘ **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.

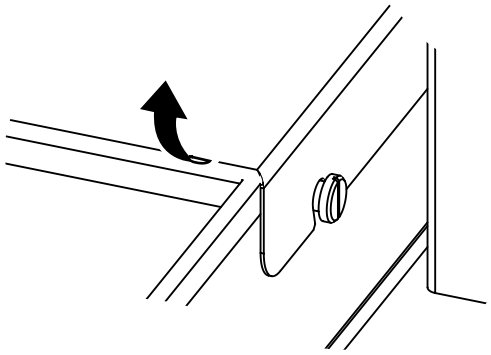
12.6 Cleaning unit interior

The lower air intake duct with guide rails can raised in order to clean the floor inside the unit thoroughly.

12.6.1 Cleaning the lower intake duct

The lid can be removed in order to clean the lower intake duct thoroughly.

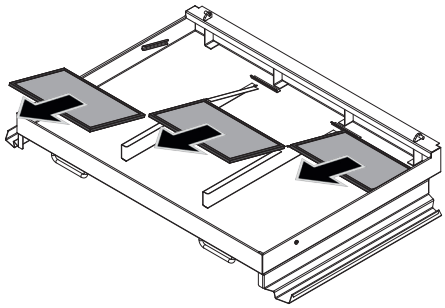
Removing the lower intake duct cover



✓ Take the shelf trolley out of the unit

➠ Pull the front cover diagonally upwards out of the catch.

12.6.2 Remove and clean the expanded metal filter



➠ Remove the expanded metal filter.

➠ Clean the suction tray.

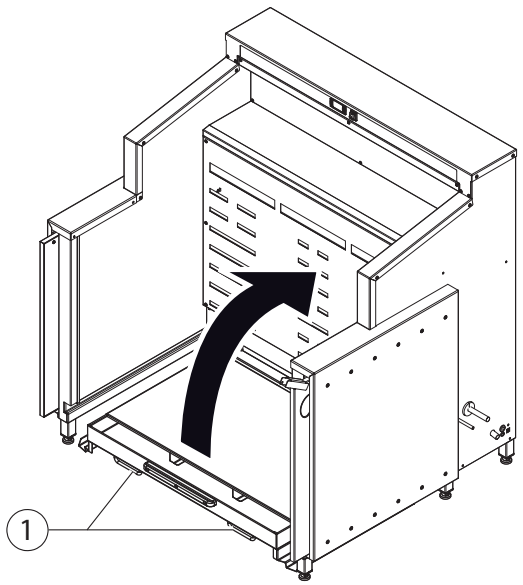
➠ Clean the expanded metal filter.

Clean cover and the lower intake duct

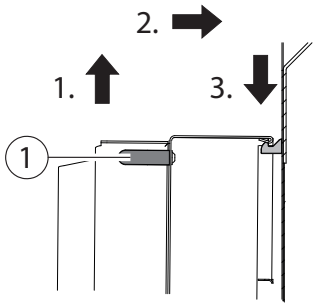
➠ Clean cover and intake duct with guide rails using the approved cleaning agents and methods.

Lifting lower intake duct upwards

The lower air intake duct with guide rails can raised in order to clean the floor inside the unit thoroughly.
Two locking hooks secure the vertically folded up extraction duct with guide rails.



➠ Lift the intake duct with the guide rail by the handle (1) at the front and swivel it backwards until just before it stops.



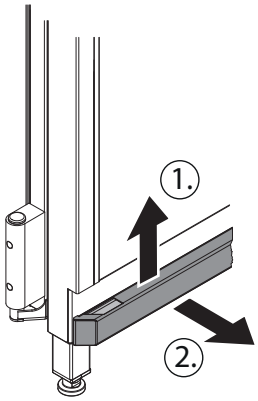
- Use the handle (1.) to lift the intake duct with guide rails, push it backwards without excessive force as far as the limit stop (2.) and lower (3.).
- Make sure that **both** locks secure the intake duct.

12.6.3 Cleaning the side intake duct

Unit model KS-UK RWR 161

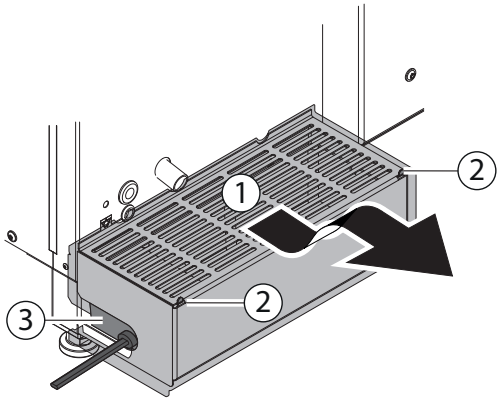
✓ Raised Intake duct with guide rails

The side intake ducts can be removed to clean them thoroughly.



- Lift side intake duct upwards (1.).
- Remove intake duct through the centre of the unit (2.).
- Clean the inside and outside of the suction duct and holder using the approved cleaning agents and methods.

12.6.4 Cleaning the optional condensate evaporator



✓ The appliance must be switched off and must have cooled down.

✓ All mains plugs must be withdrawn

- Slightly lift the cover (1) of the defrosted water evaporator to move the cover (1) over the retaining tabs (2) of the defrosted water tray (3).
- Pull off the cover (1).
- Clean the condensation tray (3) with the approved cleaning agents and methods.

12.7 After cleaning

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

- Replace all covers removed during cleaning after cleaning.

13 Maintenance

⚠ Caution! Live components!
Live components may cause an electric shock if touched during maintenance work or when replacing parts on the connected unit.

- ➨ Switch off the unit at the on/off switch.
- ➨ To disconnect the unit from the power supply, hold the mains plus housing and pull it out of the socket outlet.
- ➨ Store the mains plug safely, protected from dirt and moisture.

ⓘ Regular maintenance prevents failure of the unit, extends its operating life and contributes to general value retention.

- ➨ Have a suitably trained professional maintain the unit on a regular basis.
- ➨ Document the maintenance work that was performed and archive the associated documents accordingly.

13.1 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

13.1.1 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

13.2 Maintenance

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

The cooling parameters of the temperature control can be modified/reset as required by a specialist refrigeration company. Information on setting the temperature control is contained in the separate instructions for the temperature control included in the document folder.

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

13.2.1 Periodic test for system leaks

- ➨ Depending on the composition and quantity of the refrigerant in the refrigeration system, have a repeat leak test of the system to Regulation (EU) No. 517/2014 or corresponding national specifications performed by an authorised specialist company.

Inspecting door seal

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

Performing maintenance on seals

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

13.2.2 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.

14 Repairs

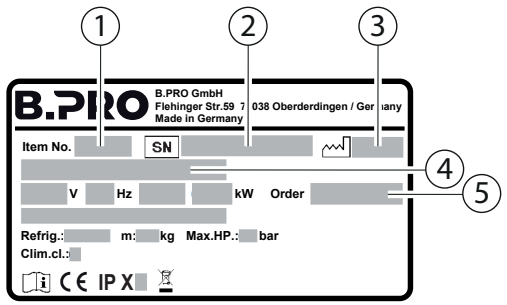
➨ Repairs should be performed **exclusively** by the following service centres:
- In-house, by B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO Service

➨ For repairs to the cooling system, commission a qualified refrigeration specialist for the respective refrigerant.

14.2.1 Fault description

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

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



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

➨ Defective components, including the mains cable, should be repaired **exclusively** by the following service centres:
- In-house, by B.PRO-trained professionals
- External, B.PRO-trained customer service
- B.PRO Service

➨ For repairs to the cooling system, commission a qualified refrigeration specialist for the respective refrigerant.

14.1 Spare parts

The following information is required when ordering spare parts:
- Designation of spare part
- Article number
- Date of manufacture of the unit
- Quantity
- see the spare parts catalogue in the B.PRO webshop

↳ Webshop

14.2 Address

B.PRO GmbH
Flehinger Straße 59
75038 Oberderdingen
Germany

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

14.3 Without being commissioned

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

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

15 Disposal

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

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

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

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

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

- Have the unit disconnected from the external cooling circuit by a specialist refrigeration company.
- Have the refrigerant R134a or R404A disposed of by a specialist refrigeration company in accordance with the applicable statutory regulations.

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

- Have any liquid ice mixture remaining in the unit removed by an authorised disposal firm.
- Have any resulting liquid ice mixture properly disposed of by an authorised disposal firm in accordance with the respective country-specific statutory regulations.
- Take the emptied unit to a recycling centre or electrical refuse collection site.

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

↳ Chapter "Address" on page 33

16 Technical data

General data

Dimensions and weight

Model	Length in mm	Width in mm	Height in mm	Weight in kg
KS-UK RWR-161	780	1,095	1,940	255
KS-UK RWR 3-A	1,290	1,110	1,375	210
KS-UK RWR 4-A	1,647	1,110	1,375	225

Specifications are approximate

Electrical data

Parameter	Values
Voltage	220–240 V, 1 N PE, 50–60 Hz
Max. power consumption in the unit	You will find specifications on the rating plate
Unit protection type	IP X5 (the unit is protected against sprayed water in accordance with DIN EN 60529.)

16.1 Environment

Ambient conditions – operation

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

Ambient conditions – storage

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

Emissions

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

Materials

Stainless steel, polyamide, polyurethane

16.2 Refrigeration system

16.2.1 Active convection cooling

Parameter	Values
Climate class	N
Cooling temperature	+4 °C to +12 °C
Sealing	Refrigeration system checked for proper sealing at factory
Defrosting	Automatic, cyclical
Condensation-water drain line	Stainless steel tube, D = 20 mm

Appliance version prepared for refrigerants R134a; R404A; R449A; R513A; cooling brine (water-glycol mixture)

Parameter	Values
Connection diameter of return line	18 mm
Connection diameter of supply line	10 mm

Appliance version prepared for refrigerants R134a; R449A; R513A

Parameter	Values
Operating pressure (maximum)	18 bar

Appliance version prepared for refrigerant R404A

Parameter	Values
Operating pressure (maximum)	24 bar

Appliance version prepared for cooling brine cooling medium

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

16.2.2 Refrigerating capacity required o

Model	Refrigerating capacity in kW	Note
KS-UK RWR-161	2.8	t_0 = –10° C
KS-UK RWR 3-A	2.4	t_0 = –10° C
KS-UK RWR 4-A	3.2	t_0 = –10° C

17 Ordering information and accessories

Ordering information

Designation / Article	Article number / Document number
KS-UK RWR 3-A	389048
KS-UK RWR 4-A	389049
KS-UK RWR-161	389047
Operating instructions	154942

Designation / Accessories	Article number / Document number
Shelf trolley RWR 161 KS	B.PRO price list
Shelf trolley RWR 3 KS	B.PRO price list
Shelf trolley RWR 3-A KS	B.PRO price list
Shelf trolley RWR 4 KS	B.PRO price list
Shelf trolley RWR 4-A KS	B.PRO price list
B.PRO microfibre cleaning cloth	126999
DeepClean Stainless Steel cleaning and care agent	511895

18 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.

18.1 Directives for CE marking/EU declaration of conformity

Where applicable, the unit is in compliance with the fundamental requirements specified in the following regulations/guidelines in their latest version when it is delivered.

CE

- 1935/2004: Regulation on materials and articles intended to come into contact with food
- 2006/42/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

18.2 Rules, regulations

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

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

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

19 Maintenance work - form to be completed

Cooling station

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

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

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