# B.PRO COOK BC ES 2 Fume Extraction Module

**Dimensions**

Width: 1,338 mm

Depth: 700 mm

Total height: 1,354 mm

Underframe height: 900 mm

**Design**

The fume extraction module with integrated extraction technology is made of CNS 18/10, Material No. 1.4301 and is closed off on three sides. All the visible parts have a micro-polished surface.

The unit consists of an attachment made up of an extraction bridge and exhaust ducts as well as an underframe with odour filter boxes and placement shelf with rear wall.

The unit can be moved on solid synthetic castors (4 steering castors, 2 of which have brakes, castor diameter 75 mm).

**Body**

Attachment

The attachment is made completely of CNS and consists of two exhaust ducts that bear the extraction bridge. The extraction bridge consists of 4 baffle plate filters held by 2 V-shaped filter brackets. The filter brackets are hung into the base frame of the extraction bridge. The baffle plate filter and filter brackets can be removed without tools and can be cleaned in a commercial dishwasher (basket size at least   
50 x 50 cm). During operation the fumes are sucked into the extraction bridge. Grease and grease-oil emulsions are separated at the baffle plate filters. The lower end of the filter brackets contains a grease collecting channel that takes up the grease which is emitted from the baffle plate filters. An additional extraction at the two lengthwise sides of the extraction bridge extracts rising fumes near the edges. Grease and grease-water emulsions are also separated there.

Each of the two extraction ducts has an obliquely inserted filter cassette. This is equipped with a flame protection filter made of CNS and a synthetic filter lying behind it that bonds aerosols and humidity. The filter cassettes are held by two guide rails each that ensure correct placement of the filter cassettes. The filter cassettes and guide rails can be removed from the exhaust ducts without tools. The flame protection and synthetic filters can be removed simply from the filter cassette. The filter cassette, guide rails and flame protection filter can be cleaned in a commercial dishwasher. The synthetic filters can be cleaned by washing them out.

There is an integrated grease catch tray on each side in the lower section of the exhaust ducts. The exhaust ducts can be opened on the inside to clean them.

A cover closes the extraction bridge and exhaust ducts. The cover can be removed without tools. It offers an additional storage surface and can have a max. area load von 20 kg/m² placed on it.

Underframe

The substructure that is made of CNS consists of two odour filter boxes positioned on the side and a placement shelf (see Accessories/Options: also available without a placement shelf for cooking units) with a rear wall on customer side. The odour filter boxes can be opened simply for cleaning and maintenance purposes at the short sides of the module by means of quick-release fasteners.

Both odour filter boxes have a radial fan each that is positioned in the upper section on a shelf for taking in the fumes. The fan can be removed for maintenance purposes. Five activated charcoal filter cartridges each are located below the fan. They are fastened stably by means of a bayonet fitting to the bottom of the odour filter boxes and can be removed by means of a mounting help. The air from which the grease and aerosols has been removed is blown through the activated charcoal filter. The activated charcoal filter extracts odours from the fumes and bonds these through its adsorbing operation principle. The air is subsequently blown downwards out of the unit.

There is one operating panel each at the operator side of the two odour filter boxes. There is one operating panel each at the serving side of the two odour filter boxes. There are 2 Schuko socket outlets each for the cooking units in both operating panels. The right-hand panel additionally contains the on/off switch for the fan as well as the 3-speed switch, the on/off switch for the lighting (see Options/Accessories) as well as an elapsed-hours meter. The elapsed-hours meter counts the operating time of the fan and thus allows an orientation for the service life of the filter components. In addition it serves documentation purposes.

There is a placement niche, consisting of a placement shelf with rear wall, dimensions W x D x H: 808 x 650 x 300 mm between the two odour filter boxes. The placement shelf has a bevelled profile edge at the operating panel. The maximum load of the shelf amounts to 150 kg. The short sides of the placement niche each have an air baffle on the inside that is tilted slightly inwards at the upper end. The baffle has air nozzles through which an air stream is blown that guides the fumes directly to the extraction bridge. Air nozzles are also located on the inside at the customer side of the placement niche. A splash guard made of single-pane safety glass (ESG) that is tilted towards the inside is located above it. This provides guests with a good view of the cooking area and also contributes towards guiding the fumes towards the extraction bridge. The baffle parts and glass can be removed without tools for cleaning and maintenance purposes.

Below the placement niche there is a freely available usable space, with the dimensions W x D x H: 808 x 650 x 571 mm, that can be used, for example, for the food transport containers BPT 420 K / KBUH / KBRUH. Air guidance aprons in the lower section of the usable space prevent the air blown out from flowing into the cook's working area.

A 4-m long connection cable with CEE plug, 5 x 16 A, is located below the rear wall.

**Accessories/Options**

* Railing on the cover of the extraction bridge, on customer and short side on right and left, made of CNS round material
* High-voltage halogen spotlights (2 units with 35 W each), swivelling, mounted on the left and right on the operator side, for illuminating the cooking area
* Sneeze guard made of ESG safety glass,
* open to customer side,

or

* closed to customer side (can be folded down for cleaning)
* Tray slide on customer side, made of CNS round tube, can be folded down
* Hook-in shelf made of CNS, on short side, W x D: 300 x 700 mm, closed with underframe
* on right
* on left
* on right with railing
* on left with railing
* on right with railing and 3 cutlery baskets
* on left with railing and 3 cutlery baskets
* Without placement shelf for cooking units, completely clear placement niche with the dimensions W x D x H: 808 x 650 x 900 mm
* Base bottom made of CNS, 828 x 648 mm, removable, maximum load: 80 kg
* Panelling
* Customer side panelling: 20 mm thick particle board coated with laminated sheet-material
* Short side panelling left and right: Installation panel coated with laminated sheet-material
* Castor model

Total height (top edge of the subframe): 960 mm

* Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia.
* Stainless-steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia., total height increases by 60 mm
* Galvanised steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia.

Total height (top edge of the subframe): 1020 mm

* Distance piece of CNS with synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm dia.
* Distance piece of CNS with stainless-steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia.
* Distance piece of CNS with galvanised steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia.
* Socket outlets, electrical connection:
* Socket outlets: 4 x 230 V Schuko

*Socket outlet capacity*: 10 kW  
*Power connection cable:* 1 x 16 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 10.8 kW

* Socket outlets: 2 x 230 V Schuko, 2 x 400 V CEE

*Socket outlet capacity*: 10 kW

*Power connection cable*: 1 x 16 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 10.8 kW

* Socket outlets: 2 x 230 V Schuko, 2 x 400 V CEE

*Socket outlet capacity:* 21 kW  
*Power connection cable:* 1 x 32 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 22 kW

* Socket outlets: 3 x 230 V Schuko, 3 x 400 V CEE

*Socket outlet capacity:* 10 kW  
*Power connection cable:* 1 x 16 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 10,8 kW

* Socket outlets: 3 x 230 V Schuko, 3 x 400 V CEE

*Socket outlet capacity:* 20,8 kW  
*Power connection cable:* 2 x 16 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 2 x 10,8 kW

* Socket outlets: 3 x 230 V Schuko, 3 x 400 V CEE

*Socket outlet capacity:* 21 kW  
*Power connection cable:* 1 x 32 A CEE plug/400V/50 or 60 Hz/3N PE  
*Connected load*: 22 kW

* B.PRO COOK system instruction

**Technical Data**

Material: Chrome-nickel steel 18/10, Material No. 1.4301

Weight: Approx. 180 kg (standard model, without accessories)

Splash-water protection: IP X4 (with fan removed)

Socket outlets: 4 x 230 V Schuko

Socket outlet capacity: 10 kW

Power supply cable: 1 x 16 A CEE plug/400 V/  
50 Hz or 60 Hz/3N PE

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

Connected load: 10.8 kW

Maximum load weight: 200 kg (does not apply for transport)

### Special features

* Placement niche for up to 2 table-top cooking units
* Freely available usable space below the placement niche
* Large additional storage surface above the extraction bridge
* Fume-guiding, three-sided air stream for effective extraction of the fumes
* 3 power steps for need-oriented, energy-saving extraction.

**Make**

Manufacturer: B.PRO

Model: B.PRO COOK BC ES 2 Fume Extraction Module

Order No. 573 267