# BC FS 2 B.PRO COOK front cooking station

**Dimensions**

Width: 1,538 mm

Depth (body): 750 mm

Depth 1: 848 mm

(= with folded-down tray slide on customer side)

Depth 2: 1,061 mm

(= with folded-up tray slide on customer side)

Depth (incl. opening handles): 766 mm

Total height: 1,361 mm

Height of underframe: 900 mm

**Model**

The front cooking station with integrated extraction technology is made of stainless steel, AISI 304 and is closed off on three sides.

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

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

**Body**

Attachment

The attachment is made completely of stainless steel and consists of two exhaust ducts that bear the extraction bridge. The mount is closed using a two-part lid. The extraction bridge consists of a connecting carrier and 4 grease filters (Design A, DIN 18869-5). A grease catch tray is mounted on each of the grease filters, which catches the grease that escapes from the grease filters. The grease filters can be mounted on the connecting carrier plate. They 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 grease filters. An additional extraction at the two long sides of the extraction bridge extracts rising fumes near the edges. Grease and grease-water emulsions are also separated there.

The two-part lid can be removed without tools. It offers an additional storage surface and can be loaded with a maximum of 15 kg.

The B.PRO control controller is located on the right-hand exhaust duct on the cooking side. It contains the device ON/OFF button for the front cooking station. When the button is pressed, the cooking-unit socket outlets installed in the placement niche are also switched on. The On/Off button for the optional lighting is located below this. Buttons for the three power steps of the extraction unit and the Off button for the two radial fans are located on the right-hand side of the controller.

The filter change indicator for the concealed filter components of the front cooking station is located in the central area of the controller. Buttons for displaying the remaining service life of these filters are also provided.

The lower area of the controller provides information on the operating hours of the unit and enables one of three different filter change programs to be chosen, depending on the loading of the station.

Underframe

The stainless-steel substructure consists of two odour filter boxes located on the sides, a rear wall on the customer side and a removable placement shelf. The odour filter boxes can be opened simply for cleaning and maintenance purposes on the operator side by means of quick-release fasteners.

Each of the two odour filter boxes has an obliquely inserted filter cassette. This is equipped with a stainless-steel grease filter and a fleece filter lying behind it that bonds aerosols and humidity. The filter cassettes are held by a guide rail that ensures their correct placement. The filter cassettes can be removed without tools. The grease and fleece filters can also be removed easily from the filter cassette. The filter cassette and grease filters can be cleaned in a commercial dishwasher (basket size at least
50 x 50 cm). The fleece filters can be cleaned by washing out or must be replaced.

In addition to the filter cassette, each of the two odour filter boxes also contains a radial fan for sucking in the fumes. The fans can be removed for cleaning the filter boxes. Eight activated charcoal filter cartridges each are located below the fan. They are firmly fastened on a support plate with a bayonet catch and can be removed from the support plate with a mounting aid. 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.

The radial fan, the filter cassette and the activated charcoal filters are located on a support plate, which can be pulled out of the odour filter box with a handle and then completely removed without tools.

A placement niche is located between the odour filter boxes with the following dimensions (W x D x H):
806 x 648 x 300 mm. The placement shelf has a turned down profile edge on the operator side. The maximum load of the shelf amounts to 150 kg. The shelf can be removed if necessary. 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 tempered 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.

Two Schuko socket outlets and 2 CEE socket outlets for the cooking units are located on the back of the placement niche. The cables of the cooking units can be safely stored in the socket outlet area (behind the cooking units).

A freely available usable space is located below the placement niche with the dimensions (W x D x H):
830 x 648 x 575 mm, e.g. for loading with BPT 420 K/KBUH/KBRUH food transport containers or an underframe cooling table (see Accessories) or for mounting drawer rail sets (see Accessories).

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

**Options**

* Connected load

32 A CEE plug, 400 V, 50/60 Hz, 3N PE socket outlet capacity: 20 kW,
connected load: 20.8 kW

* Additional socket outlets

2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left.

* ION TEC

The ION TEC filter is based on the operating principle of electrostatic charging.

The exhaust air to be cleaned flows over electrically charged wires (ionisation wires). The particles contained in the exhaust air are positively charged in the process. The charged particles are then electrostatically separated out at the collector plates in the downstream collector stage. Liquid components of the particles separated out, e.g. oil or emulsion droplets, flow down on the vertically arranged collector plates and collect in the bottom well of the housing. Ozone is generated by the high-voltage field. The ozone generated oxidises odour particles in the air stream or at the activated charcoal and absorbs them.

The ION TEC filter located in the odour filter box between the radial fan and the activated charcoal filter cartridges. It is mounted on a support plate which can be pulled out of the odour filter box with two handles and then removed without tools.

* Lighting with LED spots (4 W each) located above the cooking units, 5 spots, 20 W
* Sneeze guard made of safety glass (ESG), closed to customer side, can be folded up for cleaning
* Railing, made of stainless steel round tube, on the customer and short sides
* Tray slide made of stainless-steel round tube, on customer side, fold-down, maximum load: 25 kg
	+ Height 885 mm for castor dimension
	75 mm, corresponds to the normal height of the BASIC LINE tray slide
	+ Height 850 mm for castor dimension
	75 mm, corresponds to the height of the MANHATTAN tray slide
* Three-sided panelling made of thin sheet, electrolytically galvanised double-sided, powder-coated in various colours. The customer and short sides can be chosen in different colours.
* Three-sided panelling made of thin sheet, electrolytically galvanised double-sided. With Resopal laminated sheet material in the colours "Plain Colors" or "Woodgrains" on the customer side and powder-coated in various colours on the short side.
* Full-surface panelling on customer side
made of HPL (High Pressure Laminate),
with Resopal laminated sheet material in the colours "Plain Colors" or "Woodgrains"
* Mobile placement table made of stainless steel instead of unit placement shelf, for rolling in and out of the table-top cooking units in the B.PRO COOK front cooking station.

The placement table consists of a unit placement shelf with all-round turned-up profile edge and a square tube frame with 4 stainless-steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia.

Optionally available with removable shelf as an additional storage surface. The shelf is inserted in the tube frame below the unit placement shelf.

* Base bottom made of stainless steel, removable, maximum load: 80 kg
* Stainless-steel castors, 8 steering castors, 2 of which have brakes, 125 mm dia., total height is increased by 60 mm, height of the underframe is then 960 mm
* 8 feet made of stainless steel
* Stainless-steel skirting panels, on customer and short side, only possible in conjunction with feet

**Accessories**

* Mobile underframe cooling table KTE 2-462, exterior dimensions (L x D x H):
1190 x 654 x 564 mm, connected load:
220 - 240 V / 1N PE / 16 A / 50 Hz / 0.265 kW

Available with two full extensions instead of door as an option, usable height of full extensions is 135 mm each, full extensions possible on left and right

Order No. 370 396

* Transport dolly BC ROL 6x4 for rolling a B.PROTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm dia.

Order No. 573 570

* Multi-frame with bracket, made of stainless steel for operator-side mounting to the odour filter boxes, for holding a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels

Order No. 573 977

* Insert cabinet shelf made of glass for insertion into the multi-frame as additional storage surface

Order No. 573 978

* Drawer rail set, consisting of two rails for holding a GN 1/1, to be mounted on the underside of the unit placement shelf

Order No. 573 979

* Three-sided panelling made of thin sheet, electrolytically galvanised double-sided, powder-coated in various colours. The customer and short sides can be chosen in different colours.

Order No. 380 086

* Three-sided panelling made of thin sheet, electrolytically galvanised double-sided. With Resopal laminated sheet material in the colours "Plain Colors" or "Woodgrains" on the customer side and powder-coated in various colours on the short side.

Order No. 380 089

* Full-surface panelling on customer side
made of HPL (High Pressure Laminate),
with Resopal laminated sheet material in the colours "Plain Colors" or "Woodgrains"

Order No. 380 096

* Mobile placement table made of stainless steel for simple rolling in and out of the table-top cooking units in the B.PRO COOK front cooking station.

The placement table consists of a unit placement shelf with all-round turned-up profile edge and a square tube frame with 4 stainless-steel castors, 4 steering castors, 2 of which have brakes, 125 mm dia.

Order No. 574 309

* Removable shelf for insertion into the placement table as additional storage surface. The shelf is inserted in the tube frame below the unit placement shelf.

Order No. 574 379

* B.PRO COOK system instructions
Technical instructions for the B.PRO COOK front cooking station installed ready for operation, handling the B.PRO COOK table-top units

Order No. 999 125

**Technical data**

Material: Stainless steel, AISI 304

Empty weight: approx. 230 kg (standard model, without accessories)

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

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

Socket outlet capacity: 10 kW

Mains connected load: 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)

Air volume flow

per power step Power step 1: 1,400 m³/h

 Power step 2: 1,600 m³/h

 Power step 3: 1,800 m³/h

### Special features

* Large additional storage surface on the extraction bridge and on the underframe (in the immediate working area of the cook)
* B.PRO Control controller with automatic filter change indicator
* 3 power steps for need-oriented, energy-saving extraction
* Fume-guiding, three-sided air stream for effective extraction of the fumes
* Freely available usable space below the placement niche
* High adaptability to room concepts thanks to large selection of panelling options and colours
* Air volume flow up to 1,800 m³/h
* Optional ION TEC filter system

**Make**

Manufacturer: B.PRO

Model: B.PRO COOK front cooking station

 BC FS

Order No. 573 973