# B.PRO COOK classic BC classic 4.1

**Dimensions**

Width: 2,354 mm

Depth (body): 756 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 (including opening handles): 766 mm

Total height: 1,362 mm

Height of underframe: 900 mm

**Design**

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 upper part comprising an extraction bridge and exhaust ducts and an underframe with odour filter boxes, a rear panel 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**

Upper part

The upper part is made completely of stainless steel and consists of two exhaust ducts that bear the extraction bridge. The upper part is closed using a three-part lid. The extraction bridge consists of a connecting carrier and 8 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 in 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 three-part lid can be removed without tools. It offers an additional storage surface and can be loaded to a maximum of 15 kg.

A sneeze guard made of toughened safety glass is fitted at the side exhaust ducts, closed on the customer side. The sneeze guard ensures high levels of hygiene and enables optimal air guidance to the fume extraction. It can be folded up for cleaning.

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 centrifugal fans are located on the right-hand side of the controller.

The filter change indicator for the concealed filter components is located in the middle 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 panel on the customer side and a removable placement shelf. The odour filter boxes can be easily opened ready for cleaning and maintenance purposes on the operator side thanks to the quick-release fasteners.

Each of the two odour filter boxes contains a filter element inserted diagonally. This element features a stainless-steel grease filter and a fleece filter fitted behind it that absorbs aerosols and moisture. The filter element is held in place by a guide rail, ensuring that it is positioned correctly. No tools are required to remove the filter element. The grease and fleece filters can also be easily removed from the filter element. The filter elements and grease filters can be cleaned in a commercial dishwasher (basket size at least 50 x 50 cm). The fleece filters can be rinsed clean or must be replaced.

There is a charcoal filter pad 48mm thick beneath the filter element in both odour filter boxes. The charcoal filter pad is inserted into a support plate. No tools are required to remove the charcoal filter pads. The air from which the grease and aerosols has been removed is blown through the charcoal filter. The activated charcoal extracts odours from the fumes and binds them thanks to its adsorbing operating principle.

Each of the two odour filter boxes contains a centrifugal fan for extracting fumes beneath the charcoal filter. The air is subsequently blown downwards out of the unit. The fan is located on a support plate and can be fully removed from the odour filter box for cleaning and maintenance purposes without using any tools.

A placement niche is located between the odour filter boxes with the following dimensions W x D x H: 1616 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 toughened safety glass that is tilted inwards is located above it. This provides diners with a good view of the cooking area and also helps to guide the fumes towards the extraction bridge. The baffle parts and glass can be removed without tools for cleaning and maintenance purposes.

Four Schuko socket outlets and 4 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 dimensions W x D x H: 1640 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 a CEE plug is located below the rear panel.

**Options**

* Electrical connection

63 A CEE plug, 400 V, 50/60 Hz, 3N PE   
socket outlet capacity: 40 kW,  
connected load: 40.8 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 at the collector plates during the downstream collector stage. Liquid components from the separated particles, such as oil or emulsion droplets, flow down on the vertically arranged collector plates and accumulate in the bottom well in the housing. The high-voltage field creates ozone. The ozone generated oxidises odour particles in the air stream or on the activated charcoal and absorbs them.

The ION TEC filter is located between the filter element and the charcoal filter pads in the odour filter box. Positioned on the charcoal pad support plate, it can be removed from the odour filter box using the two handles – no tools required.

* Lighting with LED spots (4 W each) located

above the cooking units, 9 spots, 36 W.

* Railing, made of stainless-steel round tube, on the customer and short sides.
* Tray slide made of stainless-steel round tube; on customer side; can be folded down.   
  Maximum load: 25 kg.
* Tray slide made of Resopal; on customer side; can be folded down. Multiplex panel faced with Resopal "Colours" or "Woods" laminated sheet. Maximum load: 25 kg.
* Three-sided panelling made of thin sheet, double-sided electrolytically galvanised, powder-coated in various colours. The customer and short sides can each feature different colours.
* Three-sided panelling made of thin sheet, double-sided electrolytically galvanised. With Resopal laminated sheet material in the shades "Colors" or "Woods" on the customer side and powder-coated in different colours on the short side.
* Full-surface panelling on customer side made of HPL (High Pressure Laminate), with Resopal laminated sheet in the shades "Colors" or "Woods".
* Panelling on the exhaust ducts made of thin sheet, double-sided electrolytically galvanised, powder-coated in different colours. Consists of left- and right-hand side.
* 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 classic.

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

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 in diameter, total height is increased by 60 mm, height of the underframe is then 960 mm.
* 8 adjustable feet made of stainless steel.
* Stainless-steel skirting panels, on customer and short side; only possible in conjunction with adjustable feet.

**Accessories**

* Mobile underframe cooling table BC UCT 2D; exterior dimensions W x D x H: 1192 x 650 x 567 mm; connected load: 220–240 V/1N PE/  
  16 A/50–60 Hz/0.32 kW

With 2 double-walled hinged doors; can be swivelled. Two pairs height-adjustable support rails per compartment. For GN 1/1 Gastronorm containers or their subdivision.

Order no. 574 392

* Mobile underframe cooling table BC UCT 4E; exterior dimensions W x D x H: 1192 x 650 x 567 mm; connected load: 220–240 V/1N PE/  
  16 A/50–60 Hz/0.32 kW

With 2 full extension drawers per side. For GN 1/1 Gastronorm containers or their subdivision. Max. depth for GNs: 100 mm.

Order no. 574 393

* 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 in diameter.

Order no. 573 570

* Stainless steel multi-frame with bar for operator-side mounting to the odour filter boxes to hold a GN 1/3 or its subdivision, including bracket for holding a paper towel roll.

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, double-sided electrolytically galvanised, powder-coated in various colours. The customer and short sides can each feature different colours.

Order no. 380 088

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

Order no. 380 091

* Full-surface panelling on customer side made of HPL (High Pressure Laminate), with Resopal laminated sheet in the shades "Colors" or "Woods".

Order no. 380 098

* Panelling on the exhaust ducts made of thin sheet, double-sided electrolytically galvanised, powder-coated in different colours.

Set consisting of left- and right-hand sides, including magnets to attach panelling to the exhaust ducts.

Order no. 380 794

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

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

Order no. 574 311

* 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. 574 381

* B.PRO COOK system instructions  
  Technical instructions for the B.PRO COOK classic, installed ready for operation, and handling the B.PRO COOK table-top units.

Order no. 999 125

**Technical data**

Material: Stainless steel, AISI 304

Empty weight: approx. 225 kg (standard model, without accessories)

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

Socket outlets: 4 x 230 V Schuko, 1N PE, 16 A  
4 x 400 V CEE, 3N PE, 16 A

Socket outlet capacity: maximum 20 kW

Mains connected load: 1 x 32A CEE plug/400 V/  
50 Hz or 60 Hz/3N PE

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

Connected load: 20.8 kW

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

Air volume flow

per power step Power step 1: 750 m³/h

Power step 2: 900 m³/h

Power step 3: 1,100 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
* Optional ION TEC filter system

**Make**

Manufacturer: B.PRO

Model: B.PRO COOK classic

BC classic 4.1

Order no. 574 402