# B.PRO COOK I-flex 1

**BC I-flex 1**

**Dimensions**

Width: 925 mm

Depth (body): 678 mm

Total height: 1,306 mm

Height of underframe: 900 mm

**Design**

The B.PRO COOK I-flex 1 with integrated extraction technology and induction hob consists of electrolytically galvanised thin sheet powder-coated in traffic grey B RAL 7043 on the underframe/body. The top-mounted unit is made of stainless steel. The whole unit is enclosed on three sides.

The unit consists of an upper part, comprising an extraction bridge with an exhaust duct, and an underframe with an odour filter box, a permanently integrated induction hob (two cooking zones) and a storage space with guide rails.

The unit is mobile thanks to four twin steering castors, two of which have brakes, castors are 75 mm in diameter.

**Body**

Upper part

The upper part is made completely of stainless steel and consists of an exhaust duct (on left of operator side) and a support (on right of operator side), which hold the extraction bridge. The upper part is closed using a two-part lid. The extraction bridge interior is designed as a collecting tray with two built-in filter cassettes, comprising a flame arrestor grease filter (Class A, DIN 18869-5) and a wire mesh filter. The moisture, grease particles and aerosols separated in the filter cassettes collect in the integrated tray, where they can be wiped or let out using a permanently fitted drain plug with a screw cap.

The filter cassettes can be removed without tools ready for cleaning and can be cleaned in a commercial dishwasher (basket size at least 500 x 500 mm).

During operation the fumes are sucked into the extraction bridge. Grease and grease-oil emulsions are separated in the filter cassettes.

The two-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 on the upper part and is enclosed 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 down for cleaning.

The B.PRO Control controller is located on the left-hand exhaust duct on the operator side. It contains the unit On/Off button for the cooking station. The induction hob is also switched on when you press this button. Below this button, you will find the On/Off button for the LED lighting, integrated as standard, which is incorporated in the extraction bridge directly over the cooking area. Buttons for the three extraction unit power steps and the Off button for the main fan are located on the right-hand side of the controller.

The lower part of the controller contains the digital display with the OK button, back button, left control button and right control button located beneath it. Besides the language, date and time settings in the sub-menu, you can also use the integrated controller menu to make other settings, such as those for the filter change schedules (depending on the load), for rundown times for the main fan and for the quick start. Information about the remaining service life for filter components are automatically shown on the display when necessary or you can use the menu to access them manually.

Underframe

The underframe is made of powder-coated, electrolytically galvanised thin sheet in traffic grey B RAL 7043. It comprises two side faces, an odour filter box located on the left of the operator side, a storage space with guide rails, a base bottom, a permanently integrated induction hob with a control unit and a ventilation panel. The odour filter box can be opened easily ready for cleaning and maintenance purposes on the operator side thanks to the quick-release fasteners.

The odour filter box contains a centrifugal fan to extract fumes. 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.

There is a 48 mm charcoal filter pad beneath the centrifugal fan. No tools are required to remove the charcoal filter pad. 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. The air is subsequently blown downwards out of the unit.

The permanently integrated induction hob comprises two vertical cooking zones each. The induction hob can be positioned to the left or right. The 6 mm-thick glass ceramic is flush-inserted and joined into place. The glass ceramic surface features markings which ensure that the user positions the cooking inserts correctly.

The air intake opening is below the unit and incoming air passes through a removable air filter. The exhaust air is extracted via a rear air baffle, which also ensures that fumes are channelled directly into the extraction bridge. The baffle can be removed without tools for cleaning and maintenance purposes.

The rotary knob on the control unit beneath the induction hob can be used to control the two cooking zones separately from one another. A 7-segment display for each cooking zone shows its current setting. In addition to power steps 1–8 and the heat-retaining levels 1–3, users can activate power level 1 (P) or power level 2 (P.) to achieve a greater power input. The user may turn the secondary cooking zone rotary knob as far they can to interconnect the two cooking zones in a bridge circuit, so that these can be controlled together using the primary zone rotary knob.

There is a storage space with L-shaped guide rails beneath the induction hob. These rails can be used to insert cooking inserts, including the base bottom to position other equipment.

There is a connection cable about 3 m long with a 230 V Schuko plug located beneath the cooking station.

**Options**

* BC I-flex to go design variant,

as basic model but with the following special features:

* Also with a push handle (left or right)
* Corner guards on all four corners
* Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes

Equipped with large, sturdy stainless-steel castors, bumper rail and push handle, the BC I-flex to go is ready to face the special requirements of catering and out-of-house assignments.

Differing unit dimensions:

Width: 1,020 mm

Depth (body): 746 mm

Total height: 1,366 mm

Height of underframe: 960 mm

* Body powder-coated in B.PRO colours instead of traffic grey B RAL 7043 \*
* Front colour
* Powder-coated in B.PRO colours instead of traffic grey B RAL 7043 \*
* Or particle board, coated with Resopal laminated sheet material
* B.PRO colours: \*

merlot red 19-1531 TPG

sea blue 19-4234 TPG

petrol green 18-5112 TPG

candy red 17-1562 TPG

neomint 15-5718 TPG

signal white, RAL 9003

stone grey, RAL 7030

traffic grey B, RAL 7043

graphite black, RAL 9011

broom yellow, RAL 1032

lime, Pantone 382 C

apple green, Pantone 370 C

* Resopal laminated sheet material in over 180 "Colours" or "Woods" Resopal decors
* 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 centrifugal filter and the charcoal filter pad in the odour filter box. It can be removed from the odour filter box without tools using the two handles. The ION TEC is dishwasher-safe and can be cleaned in commercial dishwashers in baskets measuring 500 x 500 mm

* Available options: hob on left or right on operator side
* Railing made of stainless-steel round tube on the customer and short sides, height 50 mm
* Drawer unit instead of a storage space with guide rails, with two drawers positioned one above the other for Gastronorm containers, max. GN 1/1-150 or their subdivisions (with cross- and lengthwise bars as support). Optionally available with two eutectic plates for passive cooling, which are inserted above each drawer using an integrated guide rail.
* Tray slide made of stainless-steel round tube (tube 25 mm in diameter) on customer side, fold-down. At height of 885 mm or at reduced height of 785 mm.
* Tray slide made of stainless-steel sheet on customer side, fold-down. At height of 885 mm or at reduced height of 785 mm.
* Tray slide made of Multiplex panel, faced with Resopal on customer side, fold-down. At height of 885 mm or at reduced height of 785 mm.
* Plate slide made of stainless-steel sheet on customer side, fold-down Flush with the top surface at height of 900 mm.
* Plate slide made of Multiplex panel, faced with Resopal on customer side, fold-down. Flush with the top surface at height of 900 mm.
* Shelf made of stainless-steel round tube   
  (tube 25 mm in diameter) on short side, right and/or left, fold-down. At height of 885 mm or at reduced height of 785 mm.
* Shelf made of stainless-steel sheet on short side, right and/or left, fold-down. Flush with the top surface (900 mm) or at height of 885 mm or reduced height of 785 mm.
* Shelf made of Multiplex panel, faced with Resopal on short side, right and/or left, fold-down. Flush with the top surface (900 mm) or at height of 885 mm or reduced height of 785 mm.
* Module connection set to permanently interconnect two BC I-flex or in combination with BASIC LINE, including profile panel to cover the gap between two modules.
* Stainless-steel castors, 125 mm in diameter,   
  4 steering castors, 2 of which have brakes. Total height is increased by 60 mm, underframe height is then 960 mm
* Adjustable feet made of stainless steel (instead of castors)
* Stainless-steel skirting panels on customer side/short side right/left (can only be ordered in conjunction with adjustable feet)

**Accessories (cooking inserts)**

* Griddle, 1/1-20, flat

Made of cast aluminium with quadruple surface coating, including ceramic non-stick coating, thick base for optimal heat distribution and retention, each short side features a stainless-steel handle and magnetic underpart to prevent slipping on the induction hob, induction-compatible, heat-resistant up to 250 °C, dishwasher-safe,

dimensions: 530 x 325 x 20 mm, weight: 4.9 kg

Order no. 575 027

* Griddle, 1/1-20, ribbed

Made of cast aluminium with quadruple surface coating, including ceramic non-stick coating, thick base for optimal heat distribution and retention, each short side features a stainless-steel handle and magnetic underpart to prevent slipping on the induction hob, induction-compatible, heat-resistant up to 250 °C, dishwasher-safe,

dimensions: 530 x 325 x 20 mm, weight: 4.9 kg

Order no. 575 028

* Deep griddle, 1/1-55 flat

Made of cast aluminium with quadruple surface coating, including ceramic non-stick coating, thick base for optimal heat distribution and retention, each short side features a stainless-steel handle and magnetic underpart to prevent slipping on the induction hob, induction-compatible, heat-resistant up to 250 °C, dishwasher-safe,

dimensions: 530 x 325 x 55 mm, weight: 4.7 kg

Order no. 575 030

* Flat-based wok, triple-layer material (stainless steel with aluminium core) up to edge for rapid, even heat distribution and retention, with ergonomic handle, about 30 cm in diameter, induction-compatible

Order no. 575 032

* Pasta cooker set, consisting of: Stainless-steel frame, GN 2/3-100 made of induction-compatible multi-layer material with two handles, GN 1/3-65, hanging frame for pasta baskets,  
  4 baskets: around 1/6-100 with insulated handles

Order no. 575 034

* Frying pan, made of cast aluminium with quadruple surface coating, thick, non-warping base for optimal heat distribution and retention and energy-saving cooking, with ergonomic synthetic handle, ceramic non-stick coating, induction-compatible, heat-resistant up to 250 °C, dishwasher-safe, height of edge about 5 cm

Order no. 575 035 – diameter: 20 cm

Order no. 575 036 – diameter: 24 cm

Order no. 575 037 – diameter: 26 cm

Order no. 575 038 – diameter: 28 cm

* Multi-element 1/1, made of stainless steel. Suitable for preparing and arranging food or as storage space for cooking utensils and ingredients

Max. capacity GN 1/1-65 or its subdivision

Order no. 575 041

* Multi-element 1/3, made of stainless steel. Suitable as a storage space for cooking utensils and ingredients

Max. capacity GN 1/3-65 or its subdivision

Order no. 575 042

**Accessories**

* Spatula, order no. 575 067
* Spoonula, order no. 575 068
* Tongs, order no. 575 069
* Pasta baskets, consisting of: Hanging frame for pasta baskets, 4 baskets: about 1/6-100 with insulated handles, order no. 575 070
* Ceran cleaning scraper, order no. 568 489
* Synthetic cutting board, order no. 575 057
* Cutlery holder, order no. 575 058
* Knife holder for cutlery holder,  
  order no. 574 774
* GN hanging frame, order no. 575 059
* Dish towel holder, order no. 575 060
* Paper towel roll holder for GN hanging frame and dish towel holder, order no. 575 062
* Multi-frame, order no. 575 061
* Glass shelf for multi-frame, order no. 573 978
* Push handle, order no. 575 063
* Eutectic plate (-3 °C), order no. 568 136
* Eutectic plate (-12°C), order no. 573 332

**Technical data**

Material: Stainless steel, micro-polished, combined with powder-coated, thin sheet electrolytically galvanised on both sides

Empty weight: approx. 130 kg (standard model, without accessories)

Maximum load weight: 60 kg

Mains connected load: 1 x 16 A Schuko plug/230 V/  
50 Hz/60 Hz/1 N PE

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

Connected load: 3.4 kW

Heat emission

sensitive/latent: 500 W/77 W

Splash-water

protection: IP X4

Air volume flow

Per power step: Power step 1: 330 m³/h

Power step 2: 420 m³/h

Power step 3: 550 m³/h

### Special features

* Mobile cooking station with integrated extractor hood and cooking system
* Permanently integrated induction hob
* Light, compact design
* 230 V connection
* B.PRO Control for extraction bridge and induction hob
* Slim extraction bridge for optimal visibility and usable area
* Sneeze guard made of toughened safety glass integrated as standard with LED lighting
* Storage space in the underframe
* Large selection of colours and surfaces
* Optional ION TEC filter system

**Make**

Manufacturer: B.PRO

Model: B.PRO COOK I-flex 1

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Order No. 384 400