



**Berner- Kochsysteme GmbH & Co. KG**

Sudetenstrasse 5 - D-87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

Email: [Berner@induktion.de](mailto:Berner@induktion.de) | [www.induktion.de](http://www.induktion.de)

Manual  
Roast and oven  
from - Y.O.M.2018



Be **sure to** read the instructions for use and assembly  
before installation - installation - commissioning.  
This protects you and prevents damage.

# Table

Table .....	1
Safety.....	3
Safety regulations .....	4
Description of Hazard Symbols .....	4
Dangers in case of non-observance of safety regulations .....	4
Safe use.....	4
Safety regulations for operators .....	4
Improper operation.....	4
Changes / use of spare parts .....	5
General.....	5
Application .....	5
Product .....	5
Products.....	5
Technical data.....	5
Operation and control .....	5
Technical device data .....	5
Functional conditions.....	6
Installation .....	6
Electrical data of the devices.....	6
Devices by power ( 5.6 kW - BEB2/1, BEBO2/1, BEBL2/1 ) .....	6
Devices by power (4,6 kW - BEB11,2, BEBO11,2, BEBL1 1/2, BEBUL1/1P).....	6
Devices by power (6,0 kW - BEBU1/1, BEBOU1/1, BEBUL1 1/2 ) .....	6
Devices by power ( 7.0 kW - BEBU2/1, BEBOU2/1, BEBUL2/1 ) .....	6
Devices by power ( 5.6 - 10.2 kW – BEBD810, BEBD910, BEBD1110, BEBD1210, BEBM ).....	7
Devices by power ( 3.3 kW - BEBUL600 ) .....	7
Installation environment .....	7
Installation pre-conditions .....	7
Installation regulations.....	7
Commissioning .....	8
Assembly .....	8
Getting started.....	8
Baking sheet.....	8
Cleaning.....	8
Control with rotary gag (upper heat, under heat) .....	9
Control with rotary gag (circulating air).....	9
Lawn deduction/regulation.....	9
Cooking process .....	10
Decommissioning .....	10
Error detection.....	11
Troubleshooting .....	11
Maintenance .....	11
Disposal .....	12

Guarantee .....	12
Repair during the warranty period .....	12
<b>Technical documents</b> .....	12
Spare parts list BEB2/1, BEBO2/1, BAB2/1, BAB11/2.....	13
Spare parts list BEBU11-2, BEBOU11-2.....	15
Technical documentation.....	17
Device view(Example: BEB D810).....	17

## Safety



Read this guide carefully. Keep the instructions for use and assembly for later use or for subsequent owners. Check the device after unpacking. Do not connect in the event of transport damage. Record the damage in writing and call the customer service, otherwise the warranty claim will not be waived. The installation or installation of the device must be carried out in accordance with the attached installation instructions. Use the device only for preparing food. Supervise the device during operation. Use the device only indoors. Do not use hob covers. They can lead to accidents, e.B. due to overheating, inflammation or cracking materials. Do not use unsuitable protective devices or child protection screens. They can lead to accidents. This device is not intended for operation with an external timer or remote control.

### **Fire hazard !**

- Do not extinguish burning oven with water: **EXPLOSION DANGER!**
- If the device is not included in any stationary automatic extinguishing device, disconnect the device from the power all pole (turn off fuses) and extinguish fire with fire extinguisher blanket or CO<sub>2</sub> fire extinguisher!
- The heaters inside the device become very hot. Never place or store flammable items in or on the device.
- The device gets hot. Store non-flammable objects or spray cans in drawers directly above or below the device.

### **Incineration hazard !**

- The device and its surroundings, in particular a possibly existing body, become hot. Never touch the hot surfaces. Keep children away.
- The device is heating, but the display is not working. Switch off the fuse in the fuse box. Call customer service.
- Metal objects get hot very quickly inside the device. Never place metal objects, such as .B knives, forks, spoons and lids in the inner.
- After each use, turn off the device with the schaltern. Do not wait for the device to turn off automatically.
- Attention when opening the device, hot water vapor may leak.

### **Risk of electric shock !**

- Improper repairs are dangerous. Only a customer service technician trained by us is allowed to carry out repairs and replace damaged connecting lines. If the device is defective, pull the power plug or switch off the fuse in the fuse box. Call customer service.
- Invading moisture can cause an electric shock. Do not use a high-pressure cleaner or steam cleaner.
- A defective device can cause an electric shock. Never turn on a defective device. Pull the power plug or turn off fuse in the fuse box. Call customer service.
- Jumps or breaks on the heater can cause electric shocks. Switch off the fuse in the fuse box. Call customer service.

### **Damage!**

- The device is equipped with thermostats or safety thermostats. Do not damage capillary tubes of these thermostats.

### **Attention!**

- Rough detergents and sponges scratch the surface or heating.
- Never pour water into the inside of the device. Risk of combustion!
- If hard and pointed objects act on the heating system, damage can occur.
- Aluminum foil and plastic vessels melt in the oven inside.

## Safety regulations

### Description of Hazard Symbols

#### General danger symbol

Failure to comply with safety regulations means danger (injuries)



This symbol warns of **dangerous tension**.  
(Figurine 5036 of IEC 60417-1)

**Danger symbols directly attached to the device must be followed and readability must be ensured at all times.**

#### Attention

**In case of improper use  
may cause minor injuries or  
damage to property!**

#### Attention

**The user manual must be read before using or  
maintaining the device.**

### Dangers in case of non-observance of safety regulations

Failure to observe the safety regulations can pose a risk to people, the environment and the device itself. In the event of non-compliance with the safety regulations, there is no right to claim any damages.

#### In detail, failure to observe can lead to the following risks (examples):

- Danger to persons due to electrical causes
- Danger to persons due to hot baking tube (danger of contact due to contact )
- Danger to people due to hot components
- Danger to people from water vapor

### Safe use

The safety provisions of this manual, the existing national rules on electricity to prevent accidents and any internal working, application and safety regulations must be followed.

### Safety regulations for operators

- Note the elevated temperatures, which can lead to burns in the handling area. When operating the oven, it is essential to observe the safety rules. The legal and professional regulations (e.B. ZH 1/37- safety rules for kitchens) are decisive. The instructions given here do not replace any regulation and do not claim to be complete!
- Never fight oil / or fat fire with water (risk of explosion)!
- In case of grease or oil fire devices close door, turn off the device, pull out plugs.
- For this reason, suitable equipment must be in place: e.B. extinguishing blankets or suitable fire extinguishers for the extinguishing of burning grease.
- Never leave the device in operation unattended. Thus, unattended heating is avoided, i.e. a person who wants to use the device must start the heating process by turning the thermostat to 'ON'.
- Do not use the device as a shelf!
- Do not place paper, cardboard, fabric, etc. in the device.
- Avoid the entry of liquids into the device. Do not clean the device with a water jet.
- **PLEASE NOTE:** Warning of possibly slippery ground in the vicinity of the device. This can lead to injuries.
- **ATTENTION! When installing or installing the device, the local safety regulations and the installation method must be observed.**

### Improper operation

The functionality of the device can only be guaranteed if used correctly. The limit values in accordance with the technical data may not be exceeded or exceeded under any circumstances.

## Changes / use of spare parts

Contact the manufacturer if you intend to make changes to the device. To ensure safety, use only original spare parts and accessories approved by the manufacturer. When using non-original components, all liability for follow-up costs expires. **When disassembly, testing or repairs, pay attention to the stability of the device.**

Attention! When exchanging spare parts, the device must be "visibly disconnected" from the power supply.

## General

This manual contains basic information that must be observed during assembly, application and maintenance. It must be read completely by the installer and the operating personnel before installation and commissioning and must always be located near the cooking station for a look-up.

## Application

The devices are used to prepare meals. They can be used to fry or bake food.

## Product

### Products

BEB2/1, BEB11/2, \*BEB02/1, \*BEB011/2, BEBM, \*BEBU1/1, \*\*BEBOU1/1, \*BEBU2/1, \*\*BEBOU2/1, \*BAB2/1, \*BAB11/2, \*BEBD810, \*BEBD910, \*BEBD1110, \*BEBD1210  
BEBL2/1, BEBL1 1/2, BEBUL2/1, BEBUL1 1/2, BEBUL1/1P, BEBUL600

\*continuous frying tube, \*without side switch panel, \*With circulating air, \*Tabletop

- Service-friendly
- Easy operation with thermostat(e)
- Expandable with retrofit kit (\* BEBTG, BEBTGB)

## Technical data

### Operation and control

Lampoperation "Device AN" green (H1 , H3)

Lampheating in operation "Heating ON" yellow (H2 , H4)

### Technical device data

Type	Inner dimensions		External dimensions	
	Protective in GN / in mm	WxDxH in mm	in mm	in IP xx
BEB2/1GN2/1 / 575x655x285800x750x465		IP 31		
BEB11/2GN11/2 / 575x530x285800x610x465		IP 31		
BEB02/1GN2/1 / 575x655x285770x750x465		IP 21		
BEB011/2GN11/2 / 575x530x285770x610x465		IP 21		
BEBM	GN2/1	1200x750x465	IP	31
BEBU1/1	GN1/1	800x650x465	IP	31
BEBOU1/1	GN1/1	770x650x465	IP	31
BEBU2/1	GN2/1	800x750x465	IP	31
BEBOU2/1	GN2/1	770x750x465	IP 31	
BEBD810GN2/1		800x810x465		IP 31
BEBD910GN2/1		800x910x465		31
BEBD1110GN2/1 800x1110x465				IP 31
BEBD1210GN2/1 800x1210x465				IP 31
BEBL2/1	GN2/1			
BEBL1 1/2	GN1 1/2			
BUL2/1GN2/1				
BEBUL1 1/2	GN1 1/2			
BEBUL1/1PGN1/1				
BEBUL600				

Please take the exact dimensions or Installation dimensions of the technical drawing.

\*Protection class (in delivery state)

### **Type Voltage PowerWeight**

BEB2/1, BEBO2/1	400V/3"/N/PE	5.6 kW	-- / -- kg
BEB11/2, BEBO11/2	400V/3"/N/PE	4.6 kW	75 / 73 kg
BEBM	400V/3x/N/PE	10.2 kW	-- kg
BEBU1/1, BEBOU1/1	400V/3"/N/PE	6.0 kW	-- / -- kg
BEBU2/1, BEBOU2/1	400V/3"/N/PE	7.0 kW	-- / -- kg
BEBD810400V/3"/N/PE		5.6 kW	-- kg
BEBD910400V/3"/N/PE		7.6 kW	-- kg
BEBD1110400V/3"/N/PE		9.2 kW	-- kg
BEBD1210400V/3"/N/PE		10.2 kW	-- kg
BEBL2/1	400V/3"/N/PE	5.6 kW	-- kg
BEBUL2/1400V/3"/N/PE		7.0 kW	-- kg
BEBL1 1/2	400V/3"/N/PE	4,6 kW	-- kg
BEBUL1 1/2	400V/3"/N/PE	6,0 kW	-- kg
BEBUL1/1P	400V/3/3"/N/PE	4.6 kW	-- kg
BEBUL600	230V/1x/N/PE	3.3 kW	-- kg

### Functional conditions

- max. tolerance of mains voltage nominal voltage+5%/-10%
- Frequency 50 / 60 Hz

## Installation

### Electrical data of the devices

Devices by power ( 5.6 kW - BEB2/1, BEBO2/1, BEBL2/1 )

#### **3-phase (voltage 400Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
Pe	Yellow/Green		

Devices by power (4,6 kW - BEB11,2, BEBO11,2, BEBL1 1/2, BEBUL1/1P)

#### **3-phase (voltage 400Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
Pe	Yellow/Green		

Devices by power (6,0 kW - BEBU1/1, BEBOU1/1, BEBUL1 1/2 )

#### **3-phase (voltage 400Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
Pe	Yellow/Green		

Devices by power ( 7.0 kW - BEBU2/1, BEBOU2/1, BEBUL2/1 )

#### **3-phase (voltage 400Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
Pe	Yellow/Green		

Devices by power ( 5.6 - 10.2 kW – BEBD810, BEBD910, BEBD1110, BEBD1210, BEBM )  
**3-phase (voltage 400Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black, Grey or 1,2,3	50 Hz / 60 Hz	-
N	Blue or 4		
Pe	Yellow/Green		

Devices by power ( 3.3 kW - BEBUL600 )

**1-phase (voltage 230Volt +5% / -10%)**

<b>Connection</b>	<b>Color</b>	<b>Frequency</b>	<b>Tax security</b>
Phase	Brown, Black or 1	50 Hz / 60 Hz	-
N	Blue or 2		
Pe	Yellow/Green		

### Installation environment

#### **Maximum ambient temperature**

Storage > -20°C to +70°C in Function > +5°C to +35°C

#### **maximum relative humidity**

Storage > 10% to 90% in function > 30% to 90%

### Installation pre-conditions

The device must be installed in a straight surface. The installation area or installation area must allow a weight of at least 150 kg. The mains disconnecter must be easily accessible.

### Installation regulations

#### **The following points must be observed:**

- Check and make sure that the voltage of the main supply line matches that of the type plate.
- The installation or installation must be checked for practicality.
- The device is equipped with a power cord. The electrical installations must comply with local building installation regulations. The applicable national regulations of the electricity authorities must be complied with.
- If fault current circuit breakers (FI) are used, they must be designed for a fault current of at least 30mA.
- The device must not be installed near a hot surface.
- Operators must ensure that all installation, maintenance and inspection work is carried out by approved personnel.
- Provide the mains disconnecter in such a way that a maximum of 5 times per day is switched on and off.

**For the electrical connection of the Device the  
Regulations of the respective country!**

#### **Attention**

**Incorrect voltage can damage the  
device**

#### **Attention**

**The electric connections must be made  
by a specialist  
"I'm not here."**

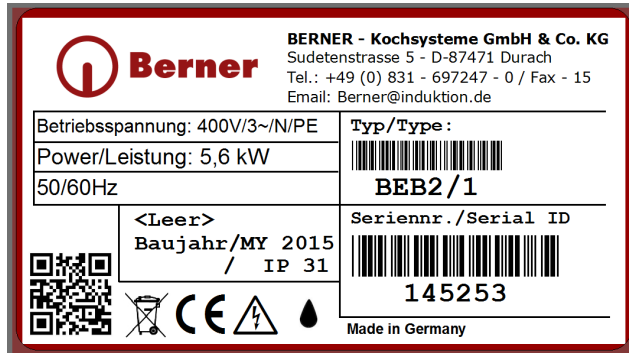


## Commissioning

### Assembly

The device is equipped with a power cord. It must be connected to a wall socket. If no cable is already installed, run the connectors according to installation instructions. The electrical installations must be carried out by approved installers in compliance with specific national and local regulations. The installers are responsible for the correct design and installation in accordance with the safety regulations. The warning and type plates must be strictly followed.

**Check and make sure that the voltage of the mains current and the device (according to the name plate) match.**



**The installation or installation of this device, in the immediate vicinity of a wall, partition walls, kitchen furniture, decorative clothing, etc. is recommended that they are made of non-combustible material; otherwise they must be clad with suitable material and the fire protection regulations must be observed in the most careful way!**

Rotate the thermostat slider to the OFF position (0) before connecting the device to

the power supply.

### Getting started

**Any production residues or packaging must be completely removed before the first commissioning.**

**Then, as described in Cleaning, thoroughly clean the device. Before performing the functional test, the user must know how to operate the devices.**

**Remove all items from the heating zones. If the device has a defect, stop commissioning immediately. Turn off the device immediately and unplug the power plug.**

### Baking sheet

Before the first use of the baking sheet (steel, good baking properties) rub completely with cooking oil and let it burn in the oven at approx. 150°-200°C. This prevents the baking sheet from rusting and thus ensures long use.

### Cleaning

The casing and oven should be cleaned daily with commercially available means, stubborn residues are soaked with water and a mild detergent for a few minutes when the oven is still warm. After cleaning, well rinse and dry wipe.



Ovens must not be fitted with sharp-edged objects (steel spatula, steel wire sh) or aggressive

cleaning agents are processed, otherwise the surface of the damaged. Only spatulas made of wood or plastic are suitable for this purpose!

**Scratching detergents, steel wool or scratching sponges must not be used as they can damage the surface.**

Professional maintenance of the oven requires regular cleaning, careful treatment and service.

No liquids must enter the device!

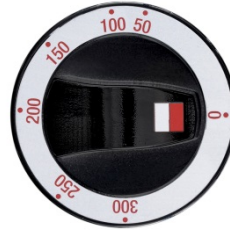
### Control with rotary gag (upper heat, under heat)

The number that shows for marking marks the current selected temperature.

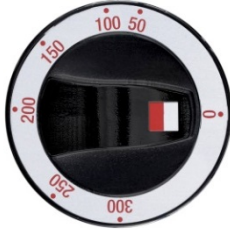
#### Position OFF: Position ON:

'0' indicates the marking ( ) Each position that is used to mark ( ). | o50 | (min)to | 300°C | (Max.)

Upper heat



Under heat



### Control with rotary gag (circulating air)

The number that shows for marking marks the current selected temperature.

#### Position OFF: Position ON:

'0' indicates the marking ( ) Each position that is used to mark ( ). | o50 | (min)to | 250°C | (Max.)



Depending on the position of the temperature controller knob, the oven is now heated to the desired temperature. After reaching the set temperature, the indicator light (yellow) goes off.

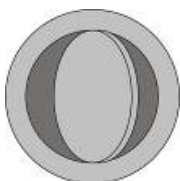
### Attention

The heating is heated. To avoid injury, do not touch the heating zone.

If the device is working, see below the Troubleshooting / Troubleshooting after.

### Lawn deduction/regulation

By rotating the air flap, the escape can be controlled by water vapor.



## Cooking process

The device is ready for operation after a few minutes (depends on the set temperature value). The illuminated power indicator light (green) indicates that the device is switched on. The temperature is selected by turning the temperature controller. The luminous indicator light (yellow) shows on upper heat, under heat or circulating air in operation. Select temperature by temperature controller knob. Attention: Heating indicator light goes off after reaching the set temperature.

### For devices with lower and upper heat

Position MIN >50C°  
Position MAX <=300C °

### For devices with low heat and circulating air

Position MIN >50C°  
Position MAX <=300C °  
Circulating air function <=250 °C

By rotating the temperature controller, the device is switched on. Depending on the position of the temperature controllers, the heating is now heated to the desired temperature. After reaching the set temperature, the indicator light (yellow) goes off. Listed temperatures are sufficient as working temperature.

### Temperature approx.:

160°C moderate heat Protein biscuits

180°C moderate heat cakes and cakes in moulds

200°C moderate heat Mürb-, Strudel- and Bakpulverteige

220°C medium heat Fire and puff pastry, biscuit roll

250°C strong medium heat Roast

285°C strong heat Overcrusts - gratinating

Baking tin cakes: upper insertion bar

Baking of moulds: medium insert strip

Roast: lower insertion bar

**Important! In order to achieve a flawless baking result, the device with the desired thermostat position must be preheated for approx. one and a half hours!**

**For devices with circulating air, heat the device faster by activating the circulating air function!**

## Decommissioning

If the device is not in use, make sure that the temperature controller is not turned on unattended. If you are not using the device for an extended period of time (several days), disconnect the device from the power supply. Make sure that no liquid can get into the device and do not clean the device with liquid.

## Error detection

**WARNING: During cleaning or maintenance and when replacing parts, the equipment must be disconnected from the power supply.**

**Attention**  
Do not open the device!  
Dangerous tension!

In the event of any malfunctions of the device which are not due to external influences or contamination, only approved and trained service personnel may open the device. The device must be switched off immediately and disconnected from the power supply. The cause determination or correction of errors may only be carried out by experts.

## Troubleshooting

Error	Possible cause	Measures taken by operators or service personnel
No heating power indicator lamp is OFF (dark)	No power supply	Check that the device is connected to the power supply (power cable plugged in), check fuses.
No heating up	Temperature controller in OFF position	Rotate temperature controller into ON position
	Electric oven defective	Contact your repair service supplier. Pull out the powerplug.
Insufficient or no heating capacity Power indicator lamp is ON (lights)		Heating defective!
	A phase is missing	Check the backups.
No reaction to turning the temperature controller	Temperature controller defective	Contact your supplier for the repair service. Pull the power plug.
Heating capacity stops and off within minutes.		
No reaction to turning the power knob		
No reaction to turning the temperature controller	Check if...	Possibly the device is connected to an energy optimization.
Heating capacity stops and off within minutes.		

## Maintenance

The user must ensure that all components relevant to safety are functional at all times. The device must be inspected at least once a year by a trained technician from your supplier.

**Attention**  
Do not open the device!  
Dangerous tension!

The device may only be opened by trained service personnel.

**Attention!** For technical control, the device must be **"visibly disconnected"** from the power supply.

## Disposal

Once the service life is reached, the device must be disposed of professionally.

### Avoid abuse:

The device must not be used by unqualified persons. Avoid recommissioning the device provided for disposal. The device consists of common electrical, electromechanical and electronic components. No batteries are used. The user is responsible for the professional and safe disposal of the device.

### Note on disposal

Devices intended for this purpose can be sent to us for disposal. Only enough prepaid packages are accepted by us.



### Delivery:

## **Berner- Kochsysteme GmbH & Co. KG**

Sudetenstrasse 5 - D - 87471 Durach

Tel. +49 (0) 831/697247-0; Fax. - 15

Email: Berner@induktion.de | www.induktion.de

### Guarantee

You have purchased a high-quality product with a Bernese cooking appliance. We offer a guarantee of one year from the date of purchase.

### Repair during the warranty period

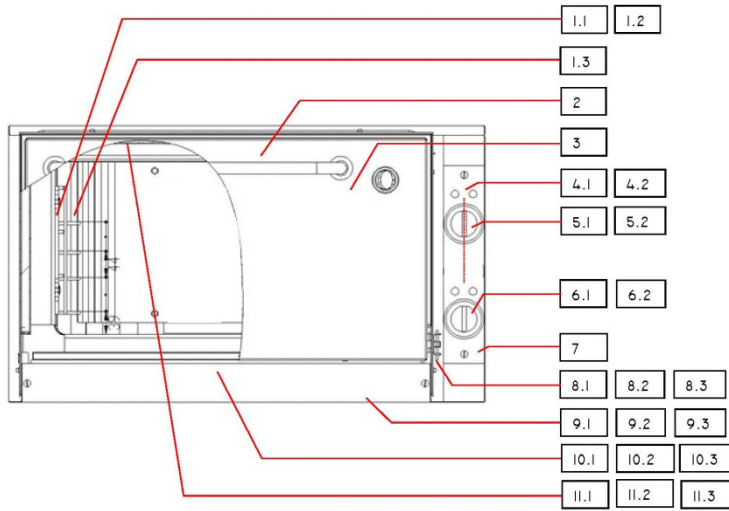
Please contact your specialist wholesaler.

## Technical documents

Installation drawings, spare parts lists, user manuals and CE declarations  
You can find it at:

[www.induktion.de](http://www.induktion.de)  [www.induktion.de/download.html](http://www.induktion.de/download.html)

# Spare parts list **BEB2/1**, **BEBO2/1**, **BAB2/1**, **BAB11/2**

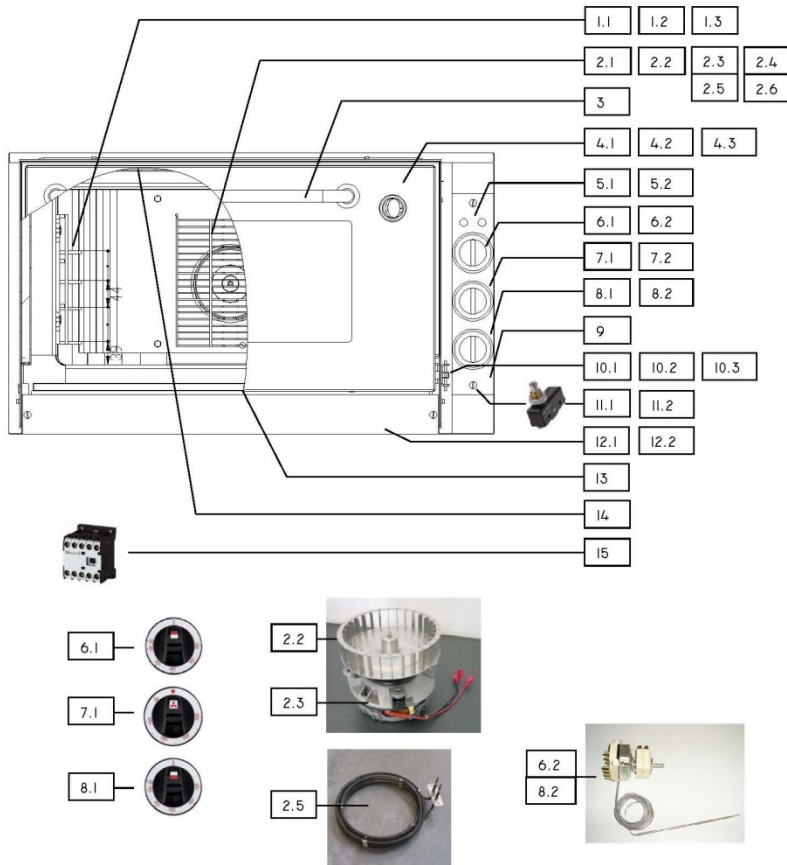


□□□□□□□□□□□□□□□□				□□	□□□□□□ □□□□□□ □	□□□□□□□□□□□□□□	□□□□□□□□□□□□
□□□ □□ □□□ □□□	□□□□ □□ □□□□ □□□	□□□□ □□□□ □□	□□□□ □□□□ □□	□□ □□	□□□□□□ □□□□□□ □□□□□□ □□□□□□	□□□□□□□□□□□□□□ □□□□□□□□□□□□□□	□□□□□□□□□□□□□□
•	•	□	□	••	□	•□ - □ - □	•□□-□ □□□ □
•	•	□	□	•••	□	•□□□ □	•□□-□□
•	"	□	□	□□ □	□□□□□□	□□□□□□□□□□□□□□ □□□□□□□□□□□□□□	□□□□□□□□□□□□□□
"	•	□	□	••	□□□□□□	□□□□□□□□□□□□□□ □□□□□□□□□□□□□□	□□□□□□□□□□□□□□
•	•	□	□	□	□	□-□- □-□-□□□□-□- □-	•□□□.
•	•	□	□	□	□	•□-□-□-□-□-□	□-- □ -□-
•	•	□	□	•	□□□□□□	•- □-□□- □	□-□-□□-□-□□
•	•	□	□	••	□□□□□□	•□ -□□□□-□□	□-□-□□-□-□-□-□- □□
•	•	□	□	••	□□□□□□ □□	□□□□ □□,□□,□□,□□, □	□-□-□-□-
•	•	□	□	•••	□□□□□□	•□ □- □ -□□-	•□□.
•	•	□	□	••	□□□□□□ □□	□-□□□-□-□□-□-□-□-□	□-□-□-□-□-
•	•	□	□	••	□□□□□□	•□ □- □ -□□-	•□□.
•	•	□	□	□	□	•□ ,□□□,□□,□□	•-□-□-□-□
•	•	□	□	••	□	•□□□□□ □	•- □-
•	•	□	□	••	□	□□□,□,□ □□□,□,□	□- □□□ □
•	•	□	□	•••	□	□-□-□□- □ □□□-□- □	□-□ -□
•	•	□	□	□	□	•□-□□-□-□-□-□ □-□□	•□□- □ - □ -□
•	•	□	□	□. ...	□	□□-□□-□	□- □ - □- □-□-□
•	•	□	□	□. ...	□	•□-□□,□,□,□,□,□	•□- □ -□-□-□-□
•	"	□	□	•□. .	□□□□□□	□-□ - □-□-□-□ □ .	□-□ -□-□-□-
•	"	□	□	••	□□□□□□	□- □-□□□- □ -□- □-□ -	□-□ -□-□-□□- □- - □ -□-
"	•	□	□	•□. .	□□□□□□	□- □ - □ -□-□□-□ - □.	□-□ -□-□-□-
"	•	□	□	••	□□□□□□	□- □ -□-□□- □ -□□- □	□-□ -□-□-□□ □- □- - □ -□-

□□□□□□□□□□□□□□□□				□□	□□□□□□ □□□□□□ □	□□□□□□□□□□□□□□	□□□□□□□□□□□□
□□□□□□ □□	□□□□□□ □□	□□□□ □□□□	□□□□□□ □□□□	□□ □□	□□□□□□ □□□□□□ □□□□□□ □□□□□□	□□□□□□□□□□□□□□	□□□□□□□□□□□□

□	□	□	□	••	□	•□ - □ -□	•□□-□ □□□ □
□	□	□	□	•••	□	•□□□ □	•□□-□□
□	□	□	□	□□ □	□	□□□□□□□□□□□□ □□□□□□□□□□□□	□□□□□□□□□□□□
□	□	□	□	□	□	□-□- □-□-□□□□-□- □-	•□□□.
□	□	□	□	□	□	•□-□-□-□-□	□-- □ -□-
□	□	□	□	•	□□□□□□	•- □-□□- □	□-□-□□-□-□□
□	□	□	□	••	□□□□□□	•□ -□□□□-□□	□-□-□□-□-□-□- □□
□	□	□	□	••	□□□□□□ □□	□□□□ □□,□□,□□,□, □	□-□-□-□-
□	□	□	□	•••	□□□□□□	•□ □- □ -□□-	•□□.
□	□	□	□	••	□□□□□□ □□	□-□□□-□-□□-□-□-□	□-□-□-□-□-
□	□	□	□	••	□□□□□□	•□ □- □ -□□-	•□□.
□	□	□	□	□	□	•□ ,□□□,□□,□□	•-□-□-□-□
□	□	□	□	••	□	•□□□□□ □	•- □-
□	□	□	□	••	□	□□□,□,□ □□□,□,□	□- □□□ □
□	□	□	□	•••	□	□-□-□□- □ □□□-□- □	□-□ -□
□	□	□	□	□	□	•□-□□-□-□-□ □-□□	•□□- □ - □ -□
□	□	□	□	□. ...	□	□□-□□-□	□- □ - □- □-□-□
□	□	□	□	□. ...	□	•□-□□,□,□,□,□,□	•□- □ -□-□-□-□
□	□	□	□	•□. .	□□□□□□	□- □ - □ -□-□□-□ - □.	□-□ -□ -□-□-
□	□	□	□	••	□□□□□□	□- □ -□-□□- □ -□□- □	□-□ -□-□-□ □- □- - □ -□-
□	□	□	□	•□. .	•□□□	□-□ - □-□-□-□-□	□-□ -□ -□-□-
□	□	□	□	••	•□□□	□- □-□□□ -□□-□-□	□-□ -□-□-□ □- □- - □ -□-
□	□	□	□	•□. ...	•□□□	□- □ -□-□ □ □- □ - □	□-□ -□ -□-□-
□	□	□	□	••	•□□□	□-□ -□□□□ ,□,□,□	□-□ -□-□-□ □- □- - □ -□-

# Spare parts list **BEBU11-2, BEBOU11-2**

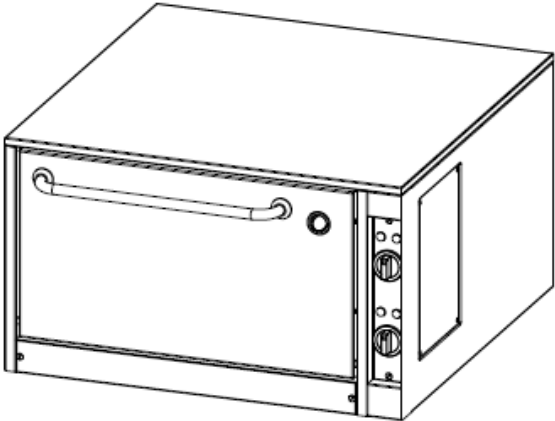
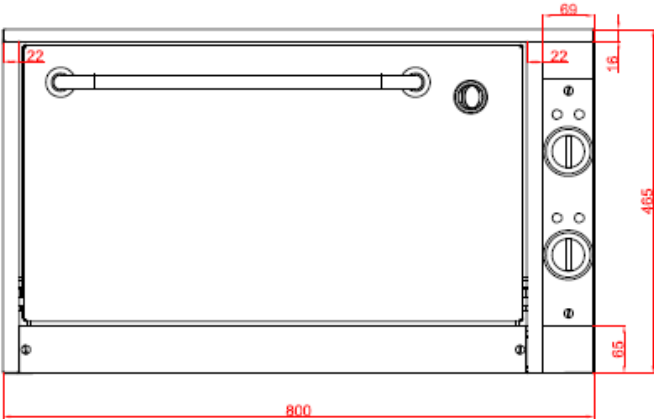


□□□□□□□□□□ □□□□□□	□□ □□	□□□□□□ □□□□□□ □□□□□□	□□□□□□□□□□	□□□□□□□□□□
□	□	••	□	•□-□-□
□	□	•••	□	•□□□□
□	□	••	•□□.	□□□□□□□□□□ □□□□□□□□□□
□	□	•	□□□□□□	□-□-□-□-□-□-□-□-□-□-□
□	□	•.	□□□□□□	□-□-□-□-□-□-□
□	□	•.	□□□□□□	□-□-□-□-□-□-□
□	□	•	□□□□□□	□-□□-□-□-□
□	□	•	□□□□□□	□-□-□-□-□-□-□
□	□	•	□□□□□□	□□□□□□□□□□□□□□ □□□□□□□□□□□□□□
□	□	□	□	□-□-□-□-□-□□□□-□-□-□-
□	□	•	□	•□-□-□-□-□-□
□	□	••	□	•□-
□	□	••	□□□□□□	□-□-□□,□□□□□□, □□□□,□□.
□	□	••	□□□□□□	•-□-□□□-□
□	□	•••	□□□□□□	•□-□□□□□-□□
□	□	••	□□□□□□ □□	□□□□□□□□□□□□□□□□, □□
□	□	••	□□□□□□	•□□-□-□-□□□-
□	□	□	□□□□□□ □□	□□□□□□□□.
□	□	□	□□□□□□	•□□-□.



□	□	••	□□□□□□ □□	□-□□□-□-□□-□-□-□	□-□-□-□-□-□-
□	□	••	□□□□□□	•□ □- □ -□□-	•□□.
□	□	□	□	•□ ,□□□,□□,□□	•-□-□-□-□
□	□	•□.	□	•□□□□□ □	•- □-
□	□	•□. .	□	□□□,□,□ □□□,□,□	□- □□□ □
□	□	•□. . . .	□	□-□-□□- □ □□□-□- □	□-□ -□
□	□	••	□	•□-□□-□-□-□ □-□□	•□□- □ - □ -□
□	□	••	□□□□□□	□□□□□□□□□□□□ □□□□	• □
□	□	••	□	□□-□□-□	□- □ - □- □-□-□
□	□	••	□	•□-□□,□,□,□,□,□	•□- □ -□-□-□-□
□	□	•	□□□□□□	•□-□ -□-□-□ □□□□□□□□□□□□ □□□□	□-□ -□ -□-□-
□	□	•	□□□□□□	□-□ -□□-□ □-□. □□□□□□□□□□□□ □□□□	□-□ -□-□-□ □- □- - □ -□-
□	□	•	□□□□□□	□□□□□□□□□□□□ □□	•□.

**Technical documentation**  
Device view(Example: BEB D810)



Seitenansicht

