



PRICELIST 2015

Catering – valid from 2015-01-01





BLANCO COOK

| | |
|---|--|
| Gastronorm containers | <ul style="list-style-type: none"> Buffet Line GN containers GN containers, stainless steel GN lids, stainless steel GN containers, polycarbonate GN lids, polycarbonate GN trays GN containers, stainless steel, perforated Cooling inserts, stainless steel, perforated Accessories Combination steamer sets |
| BLANCOTHERM Food transport containers | <ul style="list-style-type: none"> BLANCOTHERM synthetic, unheated BLANCOTHERM synthetic, heated BLANCOTHERM synthetic accessories BLANCOTHERM stainless steel, unheated BLANCOTHERM stainless steel, heated BLANCOTHERM stainless steel, cooled BLANCOTHERM stainless steel accessories |
| Food serving/transport trolleys Dispensers Conveyors | <ul style="list-style-type: none"> Food serving trolleys Food transport trolleys Accessories Plate dispensers Platform dispensers Basket dispensers Tray dispensers Universal dispensers Build-in dispensers Accessories Round-belt conveyor Flat-belt conveyor Round belt conveyor, convection-cooled Accessories |
| Tray transport trolleys | <ul style="list-style-type: none"> Tray transport trolleys, unheated Tray transport trolleys for passive cooling with eutectic plates Accessories |
| Dishes, cloche, tray systems | Dishes and cloche systems • Accessories |
| CALDOTRAY | Tray system CALDOTRAY |
| BLANCO CASHA | BLANCO CASHA • Accessories |
| Serving/clearing trolleys | Serving trolleys • Clearing trolleys • Accessories |
| Shelf trolleys | Shelf trolleys • Accessories |
| Tray clearing trolleys | Tray clearing trolleys • Accessories |
| Transport trolleys | <ul style="list-style-type: none"> Spice trolleys Ladle trolleys Plate trolleys Cutlery soaking trolleys Platform trolleys Basket/tray transport trolleys Potato and vegetable washing trolleys Cutlery and tray trolleys Garbage containers Storage trolleys Rolling stools Accessories |
| Banquet trolleys | Banquet trolleys, heated • Banquet trolleys, cooled • Accessories |
| SERVISTAR Plate stacking system | SERVISTAR GASTRO • SERVISTAR STATIC • Accessories |
| BLANCO COOK Cooking system | <ul style="list-style-type: none"> Frontcooking Station Accessories Induction hob Induction wok Deep griddle Griddle Ceran® hob Pasta cooker Deep fryer Bain-marie Hot plate Multi element Accessories COOK Extras Table COOK Extras Container COOK Extras Accessories |
| Food serving systems BASIC LINE, MIKADO | <ul style="list-style-type: none"> Hot buffet Cold buffet with active contact cooling Cold buffet with active convection cooling Plain buffet Plain buffet with lowered placement niche Attached refrigeration showcases for plain buffet Accessories |
| Commercial sinks Additional components | <ul style="list-style-type: none"> Utility sinks AB Sink units AB, ES, ZS, ZM, Z Slatted shelves Hand-washing basins and utility sink combinations Hand-washing basins Build-in basins EE Build-in glass-rinsing basins Weld-in basins Accessories Soap/Disinfectant dispensers Towel dispensers Wastepaper basket Bain-marie Cutlery and napkin dispensers Cup dispensers Spice containers Folding table |
| Regeneration Induction Hot air | <ul style="list-style-type: none"> RECALDO PORTO RECALDO CLASSICO System porcelain Accessories BLANCO AirServe Trolley Accessories RECALDO FAMOSO Accessories |

| BLANCO Gastronorm Containers | |
|---|----|
| Buffet Line Gastronorm containers | 17 |
| Gastronorm containers, stainless steel | 19 |
| Gastronorm lids, stainless steel | 24 |
| Gastronorm containers, polycarbonate | 26 |
| Insert bases, perforated, polycarbonate | 27 |
| Gastronorm lids, polycarbonate | 27 |
| Gastronorm trays | 28 |
| Gastronorm containers, stainless steel, perforated | 29 |
| Gastronorm cooking inserts, stainless steel, perforated | 30 |
| Accessories for Gastronorm containers | 31 |

| BLANCOTHERM Food transport containers | |
|--|----|
| BLANCOTHERM K, unheated | 38 |
| BLANCOTHERM K, heated/convection-heated | 40 |
| Accessories for BLANCOTHERM K | 42 |
| BLANCOTHERM E, unheated | 44 |
| BLANCOTHERM E, heated | 45 |
| BLANCOTHERM E, cooled | 46 |
| Accessories for BLANCOTHERM E | 46 |

| BLANCO Food serving/ Transport trolleys | |
|--|----|
| Food serving trolleys | 55 |
| Food transport trolleys | 58 |
| Accessories for food serving and transport trolleys | 58 |

| BLANCO Dispensers | |
|--|----|
| Plate dispensers | 60 |
| Platform dispensers | 62 |
| Dispenser for heat-retaining lower bases | 62 |
| Basket dispensers | 63 |
| Tray dispensers | 65 |
| Universal dispensers | 66 |
| Plate dispensers for installation | 67 |
| Universal dispensers for installation | 68 |
| Basket dispensers for installation | 68 |
| Tray dispensers for installation | 69 |
| Accessories for dispensers | 70 |

| BLANCO Conveyors | |
|--|----|
| Round-belt conveyor | 73 |
| Flat-belt conveyor | 73 |
| Convection-cooled food service conveyor belt | 74 |
| Accessories and options | 75 |

| BLANCO Tray transport trolleys | |
|--|----|
| Tray transport trolley, single-walled | 81 |
| Tray transport trolley, double-walled, insulated | 84 |
| Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated | 87 |
| Accessories for tray transport trolleys | 89 |

| BLANCO Dishes, cloche, tray systems | |
|---|-----|
| Dishes and cloche systems | 95 |
| Accessories for dishes, cloche and tray systems | 98 |
| CALDOTRAY tray system | 99 |
| BLANCO CASA – Catering | 100 |
| Accessories for BLANCO CASA | 101 |

| Serving and clearing trolleys | |
|---|-----|
| Serving trolleys | 107 |
| Clearing trolleys | 111 |
| Accessories for serving and clearing trolleys | 112 |

| Shelf trolleys | |
|------------------------------------|-----|
| Shelf trolleys for Cook&Chill | 115 |
| Shelf trolleys for eutectic plates | 115 |
| Shelf trolleys | 116 |
| Accessories for shelf trolleys | 118 |

| Tray clearing trolleys | |
|--|-----|
| Tray clearing trolleys | 120 |
| Accessories for tray clearing trolleys | 121 |

| Transport trolleys | |
|---------------------------------------|-----|
| Spice trolleys | 126 |
| Ladle trolleys | 126 |
| Plate trolley | 126 |
| Cutlery soaking trolleys | 127 |
| Platform trolleys | 127 |
| Basket transport trolleys | 128 |
| Potato and vegetable washing trolleys | 128 |
| Cutlery and tray trolleys | 129 |
| Storage/garbage containers | 130 |
| Storage trolley | 130 |
| Rolling stool | 130 |
| All-purpose trolley | 130 |
| Accessories for transport trolleys | 131 |

| | |
|---|-----|
| BLANCO Banquet trolleys | |
| Banquet trolley, heated | 138 |
| Banquet trolley, convection-cooled | 139 |
| Accessories for banquet trolleys | 140 |
| SERVISTAR Plate stacking system | |
| SERVISTAR GASTRO | 142 |
| SERVISTAR STATIC | 144 |
| Accessories for SERVISTAR | 145 |
| BLANCO COOK Cooking System | |
| COOK Frontcooking Station | 152 |
| Accessories for Frontcooking Station | 154 |
| Induction hob, Induction wok | 158 |
| Deep griddle, Griddles | 159 |
| Ceran® hob, Pasta cooker, Deep fryer | 160 |
| Bain-marie, Hot plate | 160 |
| Multi element | 161 |
| Accessories for table-top units | 161 |
| Table, Container | 162 |
| Accessories | 163 |
| BASIC LINE Food serving system | |
| Hot buffet | 170 |
| Cold buffet with active contact cooling | 174 |
| Cold buffet with active convection cooling | 174 |
| Plain buffet | 178 |
| Plain buffet with lowered placement niche | 178 |
| Attached refrigeration showcases for plain buffet | 182 |
| Equipment for BASIC LINE | 183 |
| MIKADO Food serving system | |
| Cold buffet with active contact cooling | 186 |
| Cold buffet with active convection cooling | 188 |
| Hot buffet | 190 |
| Plain buffet | 192 |
| Equipment for MIKADO | 194 |
| Commercial sinks | |
| Utility sinks AB | 201 |
| Sink units AB, ES, ZS, ZM, Z | 202 |
| Slatted shelves | 210 |
| Hand-washing basin and utility sink combination | 212 |
| Hand-washing basins | 214 |

| | |
|--|-----|
| Commercial sinks | |
| Build-in basins EE | 215 |
| Build-in glass-rinsing/double glass-rinsing basins | 215 |
| Build-in basins, Softline | 216 |
| Build-in basins, Hardline | 217 |
| Accessories for industrial sinks | 218 |
| Additional components | |
| Soap dispensers | 221 |
| Disinfectant dispensers | 221 |
| Towel dispensers | 221 |
| Wastepaper basket | 221 |
| Bain-marie | 222 |
| Cutlery and napkin dispensers | 224 |
| Cup dispensers | 224 |
| Spice containers | 225 |
| Other additional components | 225 |
| Folding table | 225 |
| BLANCO Induction | |
| RECALDO PORTO | 233 |
| RECALDO PORTO UK | 235 |
| RECALDO CLASSICO | 236 |
| System porcelain | 237 |
| Accessories for induction | 238 |
| BLANCO Hot air | |
| BLANCO AirServe Trolley | 239 |
| Accessories for BLANCO AirServe Trolley | 240 |
| RECALDO FAMOSO | 242 |
| Accessories for RECALDO FAMOSO | 243 |

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This price list overrides all previous price lists for these products. The prices indicated are to be considered only as base prices for wholesale trade. They are not recommended retail prices. **All prices are indicated excluding VAT.**
The underlined models are in stock.



Price only applies in conjunction with a new unit. Please contact BLANCO Professional Service for after-sales services.

Contents by product groups

| Designation | Page |
|--|----------|
| All-purpose trolley | 130 |
| Bain-marie, table-top unit | 160 |
| Bain-marie wells | 222 |
| Banquet trolleys, cooled | 139 |
| Banquet trolleys, heated | 138 |
| BASIC LINE Attached Refrigeration Showcases | 182 |
| BASIC LINE Cold Buffet | 174 |
| BASIC LINE Food Serving System | 170 |
| BASIC LINE Hot Buffet | 170 |
| BASIC LINE Plain Buffet | 178 |
| Basket dispenser | 63 |
| Basket dispensers for installation | 68 |
| Baskets | 71 |
| Basket transport trolleys | 128 |
| BLANCO AirServe Trolley | 239 |
| BLANCO COOK | 152 |
| BLANCOTHERM stainless steel, convection-cooled | 46 |
| BLANCOTHERM stainless steel, heated | 45 |
| BLANCOTHERM stainless steel, unheated | 44 |
| BLANCOTHERM synthetic, heated | 40 |
| BLANCOTHERM synthetic, unheated | 38 |
| Build-in basins | 215 |
| Build-in basket dispensers | 68 |
| Build-in double glass-rinsing basins | 215 |
| Build-in glass-rinsing basins | 215 |
| Build-in napkin dispensers | 224 |
| Build-in plate dispensers | 67 |
| Build-in tray dispensers | 69 |
| Build-in universal dispensers | 68 |
| CALDOTRAY | 99 |
| Ceran® hob, table-top unit | 160 |
| Clearing trolley | 111 |
| Cloches | 95 |
| Cloche systems, double-walled | 96 |
| Cloche systems, single-walled | 97 |
| Cloche systems, stainless steel | 95 |
| Combination steamer sets | 31 |
| Convection-cooled food distribution conveyor | 74 |
| Cooking inserts | 30 |
| Cooled servery counter | 174, 186 |
| Cup dispensers | 224 |
| Cutlery and napkin dispensers | 224 |
| Cutlery and tray trolleys | 129 |

| Designation | Page |
|---|----------|
| Cutlery container | 114, 224 |
| Cutlery soaking trolleys | 127 |
| Deep fryer, table-top unit | 160 |
| Deep griddle, table-top unit | 159 |
| Dishes | 95 |
| Dishes and cloche systems | 95 |
| Dishes for Induction | 237 |
| Disinfectant dispensers | 221 |
| Dispenser for heat-retaining lower bases | 62 |
| Double glass-rinsing basins | 215 |
| Drain connection | 218 |
| Drain valve | 218 |
| Eutectic plates | 43 |
| Fittings | 219 |
| Flat-belt conveyor | 73 |
| Folding table | 225 |
| Food serving trolleys | 55 |
| Food transport containers | 38 |
| Food transport containers, stainless steel, convection-cooled | 46 |
| Food transport containers, stainless steel, heated | 45 |
| Food transport containers, stainless steel, unheated | 44 |
| Food transport containers, synthetic, heated | 40 |
| Food transport containers, synthetic, unheated | 38 |
| Food transport trolleys | 58 |
| Fume extraction module | 152 |
| Garbage container | 114 |
| Gastronorm containers, perforated | 29 |
| Gastronorm containers, polycarbonate | 26 |
| Gastronorm containers, stainless steel | 19 |
| Gastronorm containers, synthetic | 26 |
| Gastronorm container with U-handles | 19 |
| Gastronorm cooking inserts, perforated | 30 |
| Gastronorm grate | 31 |
| Gastronorm lids, polycarbonate | 27 |
| Gastronorm trays, enamelled | 28 |
| Gastronorm trays, stainless steel | 28 |
| Griddle, table-top unit | 159 |
| Hand-washing basin and utility sink combination | 212 |
| Heated servery counter | 170 |
| Heated servery counter | 190 |
| Hooded tube cover | 71 |
| Hot-air regeneration | 239 |
| Hot plate, table-top unit | 160 |

| Designation | Page |
|--|----------|
| Induction hob, table-top unit | 158 |
| Induction trays | 238 |
| Induction trolleys | 233 |
| Induction wok, table-top unit | 158 |
| Industrial sinks | 201 |
| Insert base, Gastronorm, perforated | 31 |
| Insert base, Gastronorm, perforated, polycarbonate | 27 |
| Ladle trolleys | 126 |
| Lids for Gastronorm containers, stainless steel | 24 |
| MIKADO | 186 |
| Mixer taps | 219 |
| Multi element | 161 |
| Other additional components | 225 |
| Pasta cooker, table-top unit | 160 |
| Plain servery counter | 178, 192 |
| Plate dispensers for installation | 67 |
| Plate trolley | 126 |
| Platform dispensers | 62 |
| Platform trolleys | 127 |
| Potato and vegetable washing trolleys | 128 |
| RECALDO CLASSICO | 236 |
| RECALDO PORTO | 233 |
| RECALDO PORTO UK | 235 |
| Regeneration with hot air | 239 |
| Regeneration with induction technology | 233 |
| Rolling stool | 130 |
| Round-belt conveyor | 73 |
| Round belt conveyors, convection-cooled | 74 |
| Salad and dessert serving trolley | 117 |
| Serving trolley | 107 |
| Serving trolley with lightweight design | 109 |
| SERVISTAR | 142 |
| Shelf trolleys | 115 |
| Soap dispensers | 221 |
| Spice containers | 225 |
| Spice trolleys | 126 |
| Storage/garbage containers and accessories | 130 |
| Storage trolley | 130, 101 |
| Support bars for Gastronorm containers | 31 |
| Swingaway racks | 220 |
| Synthetic food transport containers, heated | 40 |
| Synthetic food transport containers, unheated | 38 |
| System porcelain for induction | 237 |

| Designation | Page |
|--|------|
| Table-top units | 158 |
| Towel dispensers | 221 |
| Transport dollies for BLANCOTHERM | 42 |
| Transport trolleys for BLANCOTHERM | 42 |
| Transport trolleys for food transport containers | 42 |
| Tray clearing trolley | 120 |
| Tray dispensers | 65 |
| Tray dispensers for installation | 69 |
| Trays | 98 |
| Tray transport trolley, double-walled, insulated | 84 |
| Tray transport trolley, for passive cooling | 87 |
| Tray transport trolley, single-walled | 81 |
| Tube overflows | 218 |
| Universal dispensers | 66 |
| Universal dispensers for installation | 68 |
| Utility sinks | 201 |
| Wastepaper basket | 221 |
| Weld-in bain-maries | 222 |
| Weld-in basins | 216 |
| Weld-in glass-rinsing basins | 215 |

Contents according to product code

| Abbrev | Designation | Page |
|------------|---|------|
| AB | Utility sink/sink unit top | 201 |
| AB* UB | Utility sink/sink unit with underframe and valance | 201 |
| AB* UBB | Sink unit with underframe and valance and welded-in shelf | 203 |
| AB* UBR | Sink unit with underframe and valance, tube frame and slatted shelf | 203 |
| AB* UR | Utility sink/sink unit with open underframe | 201 |
| AB* URB | Sink unit with open underframe and welded-in shelf | 203 |
| AFB | Garbage container | 114 |
| ARW | Clearing trolley | 111 |
| AZWA | All-purpose trolley | 130 |
| BAS-T | BLANCO AirServe Trolley | 239 |
| BC BM | Bain-marie, table-top unit | 160 |
| BC CH | Ceran® hob, table-top unit | 160 |
| BC DF | Deep fryer, table-top unit | 160 |
| BC DG | Deep griddle, table-top unit | 159 |
| BC FS | Frontcooking Station | 152 |
| BC G | Griddle, table-top unit | 159 |
| BC IH | Induction hob, table-top unit | 158 |
| BC IW | Induction wok, table-top unit | 158 |
| BC ME | Multi-Element, table-top unit | 161 |
| BC PC | Pasta cooker, table-top unit | 160 |
| BC HP | Hot plate, table-top unit | 160 |
| BDP | Build-in cup dispenser | 224 |
| BDPW | Wall-mounted cup dispenser | 224 |
| BGN | Cutlery container | 114 |
| BLT | BLANCOTHERM | 38 |
| BLT *E | BLANCOTHERM stainless steel, unheated | 44 |
| BLT *EB | BLANCOTHERM stainless steel, heated, front loader | 45 |
| BLT *EBTF | BLANCOTHERM stainless steel, heated, top/front loader | 45 |
| BLT *EUK | BLANCOTHERM stainless steel, convection-cooled, front loader | 46 |
| BLT *K | BLANCOTHERM synthetic, unheated | 38 |
| BLT *KB | BLANCOTHERM synthetic, heated | 40 |
| BLT *KBR | BLANCOTHERM synthetic, heated, with digital temperature control | 40 |
| BLT *KBUH | BLANCOTHERM synthetic, convection-heated | 40 |
| BLT *KBRUH | BLANCOTHERM synthetic, convection-heated, adjustable | 40 |
| BME | Build-in bain-marie | 223 |
| BMS | Weld-in bain-maries | 222 |
| BSP | Cutlery dispenser | 224 |
| BT | Cutlery and tray trolley | 129 |
| BTA | Transport and serving trolley for BLANCOTHERM K | 42 |
| BTT | Platform trolley | 127 |
| BTW | Cutlery soaking trolley | 127 |
| BW | Banquet trolley, heated | 138 |
| BW-UK | Banquet trolley, cooled | 139 |
| BZG | Gastronorm trays | 28 |
| BZG-G | Gastronorm trays, annealed | 28 |
| CCE | Basket dispenser, unheated, open model | 64 |
| CCE | Tray dispenser, open model | 65 |
| CE | Platform dispenser, unheated, closed model | 62 |
| CE | Basket dispenser, unheated, closed model | 64 |
| CE | Tray dispenser | 65 |
| CEB | Basket dispenser for installation | 68 |

| Abbrev | Designation | Page |
|---------|---|------|
| CEB | Tray dispenser for installation | 69 |
| CEBH | Basket dispenser for installation, heatable | 68 |
| CEE | Basket dispenser, open on one side | 64 |
| CEK | Basket dispenser with cooling slits | 64 |
| CE-UK | Basket dispenser, cooled (convection) | 63 |
| CHV | Platform dispenser, heatable, convection | 62 |
| CHV | Basket dispenser, heatable, closed model | 63 |
| D 400 | Lid for storage and garbage containers (VBR) | 130 |
| DB | Double glass-rinsing basin | 215 |
| E | Glass-rinsing basins | 215 |
| E | Weld-in basin | 216 |
| ED | Build-in double glass-rinsing basin | 215 |
| EE | Build-in basin | 215 |
| ES | Sink unit top, one basin on one side | 204 |
| ES* UB | Sink unit, one basin on one side, with underframe and valance | 204 |
| ES* UBB | Sink unit, one basin on one side, with underframe and valance and welded-in shelf | 205 |
| ES* UBR | Sink unit, one basin on one side, with underframe and valance, tube frame and slatted shelf | 205 |
| ES* UR | Sink unit, one basin on one side, with open underframe | 204 |
| ES* URB | Sink unit, one basin on one side, with open underframe and welded-in shelf | 205 |
| FUS | Transport frames for garbage container | 130 |
| G-BM | Bain-marie | 222 |
| GD | Gastronorm lid with handle, stainless steel | 24 |
| GD-B | Gastronorm lid with handle for GN-B, stainless steel | 25 |
| GD-BL | Gastronorm lid with handle and ladle cut-out, stainless steel | 25 |
| GDD | Gastronorm lid with seal, stainless steel | 24 |
| GDD-B | Gastronorm lid with seal for GN-B, stainless steel | 25 |
| GD-F | Gastronorm lid without handle, stainless steel | 25 |
| GD-K | Gastronorm lid with handle, polycarbonate | 27 |
| GD-KL | Gastronorm lid with handle and ladle cut-out, polycarbonate | 27 |
| GD-L | Gastronorm lid with handle and ladle cut-out, stainless steel | 24 |
| GDS-U | Universal hinged lid, stainless steel | 25 |
| GDS-UL | Universal hinged lid with ladle cut-out, stainless steel | 25 |
| G-ELB | Insert base, perforated, stainless steel | 31 |
| G-KELB | Insert base, perforated, polycarbonate | 27 |
| G-KEN | Gastronorm cooking insert, stainless steel | 30 |
| G-KEN G | Gastronorm cooking insert with folding handles, stainless steel | 30 |
| GN | Gastronorm container, stainless steel | 19 |
| GN-B | Gastronorm container with U-handles, stainless steel | 19 |
| GN-BUF | Gastronorm container for food presentation | 17 |
| GNE | Gastronorm tray, enameled | 28 |
| GN-K | Gastronorm container, polycarbonate | 26 |
| GN-P | Gastronorm container, stainless steel, perforated | 29 |
| GR | Gastronorm grate | 31 |
| GRR | Gastronorm grate, Rilsan-coated | 31 |
| GSPV | Belt conveyor | 73 |
| GW | Spice trolley | 126 |
| GWB | Spice container | 225 |
| GWL | Spice trolley incl. all equipment | 126 |
| GWS | Spice pourer | 226 |
| HAU | Hand-washing basin and utility sink combination | 212 |

| Abbrev | Designation | Page |
|---------|---|------|
| HSE 31 | Towel dispenser | 221 |
| HW-K | Hand-washing basin with upright tap with mechanical knee operation | 214 |
| KTTW 4 | Storage trolley | 101 |
| KWA | Potato and vegetable washing trolley | 128 |
| KWAF | Potato and vegetable washing trolley | 128 |
| KWT | Basket transport trolley | 128 |
| LW | Ladle trolley | 126 |
| PFWP | Platform trolley | 127 |
| PFWS | Platform trolley | 127 |
| ROHO | Rolling stool | 130 |
| ROLA | Serving dolly | 42 |
| ROLLI | Transport dolly | 42 |
| RSPV | Round-belt conveyor | 73 |
| RSPV-UK | Round belt conveyor, convection-cooled | 74 |
| RWR | Shelf trolley | 116 |
| RWR*A | Shelf trolley, Cook & Chill | 115 |
| RWR SK | Salad and dessert serving trolley | 117 |
| RWRA | Shelf trolley with work surface | 116 |
| RWRE | Shelf trolley for roll-in refrigerators | 117 |
| RWRR | Shelf trolley, when empty can be pushed into each other | 117 |
| RWR VP | Shelf trolley for pre-portioned cold components | 118 |
| RWR Z | Shelf trolley, dismantled | 118 |
| SAG | Food serving trolley, closed | 57 |
| SAG THK | Food serving trolley, closed, heatable, cooled | 57 |
| SAW | Food serving trolleys, open | 55 |
| SAW L | Food serving trolley, open, for servery counters | 55 |
| SAW-UK | Food serving trolley, cooled (convection) | 56 |
| SHE | Plate dispensers, heated | 61 |
| SHVS | Plate dispenser, heatable, convection, for heat retaining plates | 62 |
| SSP-BT | Underframe napkin dispenser | 224 |
| SSP-E | Build-in napkin dispenser | 224 |
| SSP-T | Tabletop napkin dispenser | 224 |
| ST | Support bar | 31 |
| STW | Food transport trolley | 58 |
| SW | Serving trolleys | 107 |
| TAW | Tray clearing trolley | 120 |
| TS | Plate dispensers, unheated | 60 |
| TSE | Plate dispensers for installation, unheated | 67 |
| TSE-H | Plate dispensers for installation, heated | 67 |
| TS-H | Plate dispensers, heated | 61 |
| TTW | Tray transport trolley | 81 |
| TV 25 | Soap/disinfectant dispenser | 221 |
| TWH | Plate trolley | 126 |
| UNI | Universal dispenser, unheated | 66 |
| UNI-B | Universal dispenser for installation, unheated | 68 |
| UNI-H | Universal dispenser, heatable | 66 |
| UNI-K | Universal dispenser with cooling slits | 66 |
| VB | Storage trolley | 130 |
| VBR | Storage and garbage container | 130 |
| VBR *K | Storage/garbage container with lid | 130 |
| W | Hand-washing basin with welded-on triangular bracket | 214 |
| WB | Hand-washing basin with basin valance on 3 sides | 214 |
| WBS | Hand-washing basin with basin valance on 3 sides and selectively controlled mixer tap | 214 |
| Z | Sink unit top, two basins | 208 |

| Abbrev | Designation | Page |
|---------|--|------|
| Z* UB | Sink unit, two basins, with underframe and valance | 208 |
| Z* UBB | Sink unit, two basins, with underframe and valance and welded-in shelf | 209 |
| Z* UBR | Sink unit, two basins, with underframe and valance tube frame and slatted shelf | 209 |
| Z* UR | Sink unit, two basins, with open underframe | 208 |
| Z* URB | Sink unit, two basins, with open underframe and welded-in shelf | 209 |
| ZM | Sink unit top, two basins in middle | 210 |
| ZM* UB | Sink unit, two basins in middle, with underframe and valance | 210 |
| ZM* UBB | Sink unit, two basins in middle, with underframe and valance and welded-in shelf | 211 |
| ZM* UBR | Sink unit, two basins in middle, with underframe and valance, tube frame and slatted shelf | 211 |
| ZM* UR | Sink unit, two basins in middle, with open underframe | 210 |
| ZM* URB | Sink unit, two basins in middle, with open underframe and welded-in shelf | 211 |
| ZS | Sink unit top, two basins on one side | 206 |
| ZS* UB | Sink unit, two basins on one side, with underframe and valance | 206 |
| ZS* UBB | Sink unit, two basins on one side, with underframe and valance and welded-in shelf | 207 |
| ZS* UBR | Sink unit, two basins on one side, with underframe and valance, tube frame and slatted shelf | 207 |
| ZS* UR | Sink unit, two basins on one side, with open underframe | 206 |
| ZS* URB | Sink unit, two basins on one side, with open underframe and welded-in shelf | 207 |



GASTRONORM CONTAINERS

| | |
|--|----|
| Buffet Line Gastronorm containers. | 17 |
| Gastronorm containers, stainless steel | 19 |
| Gastronorm lids, stainless steel | 24 |
| Gastronorm containers, polycarbonate | 26 |
| Insert bases, perforated, polycarbonate | 27 |
| Gastronorm lids, polycarbonate | 27 |
| Gastronorm trays | 28 |
| Gastronorm containers, stainless steel, perforated | 29 |
| Gastronorm cooking inserts, stainless steel, perforated | 30 |
| Accessories for Gastronorm containers | 31 |





BLANCO Buffet Line

The elegant black and white Gastronorm containers of the Buffet Line are available for a particularly attractive food presentation. They are rugged, hygienic and make food a delicious eye-catcher.





Quality and functionality make a better impression – BLANCO Gastronorm containers

With its extensive line of Gastronorm containers, BLANCO has a solution for every imaginable task in the daily operation of large kitchens. With over 200 different models, you're certain to find the right version for your needs.



The revolutionary idea

The Gastronorm sealing lid GDD. Thanks to the form fitting seal, the connection between the stainless steel lid and the silicone seal is permanent. The seal remains on the lid and doesn't fall into the soup.



"Made in Germany" quality

For an extra-long service life in extra-tough everyday kitchen use: Over 50 years of experience in the manufacturing of GN containers vouch for BLANCO's excellent quality.



The standard for the food service industry
The proven basic model of stainless steel.

Get a handle on it
U-handles for optimum handling.

Easy to see
The models of transparent polycarbonate.

For healthy cooking
Perforated for gentle steaming and cooking.

Crispy and crunchy
Granite-enamelled for roasting and baking.

A clever combination: The ready-to-use Gastronorm sets for your combination steamer.

The 3 Gastronorm sets for your combination steamers with containers, trays and grates in the Gastronorm format offer you the perfect basic GN equipment for nearly all combination steamer sizes – at an especially advantageous set price.



High and dry

Insert bases for draining of washed food.

Come out big

Small containers are brought up to the 1/1 size with crossbars.

Easily inserted

Using grates, containers outside the Gastronorm standard can also be transported.



**Unmistakeable:
BLANCO Gastronorm
containers with your
logo or company name.**

- For all stainless-steel BLANCO Gastronorm containers and lids.
- From 1 piece to multiple.
- Individual text (e.g. company name) or logo according to your specifications.
- Easy to read, high-quality laser marking.
- Permanent and dishwasher-safe.

Price on request.

Buffet Line Gastronorm containers, black

- All Gastronorm containers comply with the European standard EN 631
- High-quality enamel coating with satin finish surface
- Easy cleaning due to particularly smooth surface
- Temperature range up to +300 °C
- Suitable for induction heat-retaining units

For particularly appetising food presentation



1/1 Buffet Line Gastronorm containers

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|-----------------------------|--|------------|--------------------------|-------------------|-------------------|-----------|--------------------|
| | <u>GN-BUF 1/1-20 black</u> | Buffet Line Gastronorm containers, black | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 573 908 | |
| | <u>GN-BUF 1/1-40 black</u> | | 40 | 530 x 325 mm | 501 x 296 mm | 5.1 litres | 573 909 | |
| | <u>GN-BUF 1/1-65 black</u> | | 65 | 530 x 325 mm | 501 x 296 mm | 8.5 litres | 573 910 | |
| | <u>GN-BUF 1/1-100 black</u> | | 100 | 530 x 325 mm | 501 x 296 mm | 13.3 litres | 573 911 | |

1/2 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|-----------------------------|--|-----|--------------|--------------|------------|---------|--|
| | <u>GN-BUF 1/2-20 black</u> | Buffet Line Gastronorm containers, black | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 573 912 | |
| | <u>GN-BUF 1/2-40 black</u> | | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 573 913 | |
| | <u>GN-BUF 1/2-65 black</u> | | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 573 914 | |
| | <u>GN-BUF 1/2-100 black</u> | | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 573 915 | |

2/4 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|-----------------------------|--|-----|--------------|--------------|------------|---------|--|
| | <u>GN-BUF 2/4-20 black</u> | Buffet Line Gastronorm containers, black | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 573 916 | |
| | <u>GN-BUF 2/4-40 black</u> | | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 573 917 | |
| | <u>GN-BUF 2/4-65 black</u> | | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 573 918 | |
| | <u>GN-BUF 2/4-100 black</u> | | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 573 919 | |

1/3 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|----------------------------|--|----|--------------|--------------|------------|---------|--|
| | <u>GN-BUF 1/3-20 black</u> | Buffet Line Gastronorm containers, black | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 573 920 | |
| | <u>GN-BUF 1/3-40 black</u> | | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 573 921 | |
| | <u>GN-BUF 1/3-65 black</u> | | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 573 922 | |

Buffet Line Gastronorm containers, white

- All Gastronorm containers comply with the European standard EN 631
- High-quality enamel coating with satin finish surface
- Easy cleaning due to particularly smooth surface
- Temperature range up to +300 °C
- Suitable for induction heat-retaining units

For particularly appetising food presentation



1/1 Buffet Line Gastronorm containers

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|-----------------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
| | <u>GN-BUF 1/1-20 white</u> | Buffet Line Gastronorm containers, white | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 573 923 | |
| | <u>GN-BUF 1/1-40 white</u> | | 40 | 530 x 325 mm | 501 x 296 mm | 5.1 litres | 573 924 | |
| | <u>GN-BUF 1/1-65 white</u> | | 65 | 530 x 325 mm | 501 x 296 mm | 8.5 litres | 573 925 | |
| | <u>GN-BUF 1/1-100 white</u> | | 100 | 530 x 325 mm | 501 x 296 mm | 13.3 litres | 573 926 | |

1/2 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|-----------------------------|--|-----|--------------|--------------|------------|----------------|--|
| | <u>GN-BUF 1/2-20 white</u> | Buffet Line Gastronorm containers, white | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 573 927 | |
| | <u>GN-BUF 1/2-40 white</u> | | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 573 928 | |
| | <u>GN-BUF 1/2-65 white</u> | | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 573 929 | |
| | <u>GN-BUF 1/2-100 white</u> | | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 573 930 | |

2/4 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|-----------------------------|--|-----|--------------|--------------|------------|----------------|--|
| | <u>GN-BUF 2/4-20 white</u> | Buffet Line Gastronorm containers, white | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 573 931 | |
| | <u>GN-BUF 2/4-40 white</u> | | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 573 932 | |
| | <u>GN-BUF 2/4-65 white</u> | | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 573 933 | |
| | <u>GN-BUF 2/4-100 white</u> | | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 573 934 | |

1/3 Buffet Line Gastronorm containers

| | | | | | | | | |
|--|----------------------------|--|----|--------------|--------------|------------|----------------|--|
| | <u>GN-BUF 1/3-20 white</u> | Buffet Line Gastronorm containers, white | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 573 935 | |
| | <u>GN-BUF 1/3-40 white</u> | | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 573 936 | |
| | <u>GN-BUF 1/3-65 white</u> | | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 573 937 | |

Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +280 °C
- Lid with form-fitting seal, temperature range -40 °C to +180 °C



2/1 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|-------------------|----------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|
| | <u>GN 2/1-20</u> | Gastronorm container | 20 | 650 x 530 mm | 625 x 505 mm | Tray | 1 550 566 | |
| | <u>GN 2/1-40</u> | | 40 | 650 x 530 mm | 625 x 505 mm | 11.0 litres | 1 550 065 | |
| | <u>GN 2/1-65</u> | | 65 | 650 x 530 mm | 625 x 505 mm | 18.4 litres | 1 550 593 | |
| | <u>GN 2/1-100</u> | | 100 | 650 x 530 mm | 625 x 505 mm | 28.9 litres | 1 550 594 | |
| | <u>GN 2/1-150</u> | | 150 | 650 x 530 mm | 625 x 505 mm | 43.4 litres | 1 550 595 | |
| | <u>GN 2/1-200</u> | | 200 | 650 x 530 mm | 625 x 505 mm | 57.7 litres | 1 550 596 | |

1/1 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|---|------------|--------------------------|-------------------|-------------------|------------------|--------------------|--|
| | <u>GN 1/1-20</u> | Gastronorm container | 20 | 530 x 325 mm | 505 x 300 mm | Tray | 1 550 565 | | |
| | <u>GN 1/1-40</u> | | 40 | 530 x 325 mm | 505 x 300 mm | 5.1 litres | 1 550 064 | | |
| | <u>GN 1/1-55</u> | | 55 | 530 x 325 mm | 505 x 300 mm | 7.2 litres | 1 565 845 | | |
| | <u>GN 1/1-65</u> | | 65 | 530 x 325 mm | 505 x 300 mm | 8.5 litres | 1 550 589 | | |
| | <u>GN 1/1-100</u> | | 100 | 530 x 325 mm | 505 x 300 mm | 13.3 litres | 1 550 590 | | |
| | <u>GN 1/1-150</u> | | 150 | 530 x 325 mm | 505 x 300 mm | 20.0 litres | 1 550 591 | | |
| | <u>GN 1/1-200</u> | | 200 | 530 x 325 mm | 505 x 300 mm | 26.5 litres | 1 550 592 | | |
| Lid for GN1/1 | <u>GD 1/1</u> | Lid with handle | | | | | | 550 658 | |
| | <u>GD-L 1/1</u> | Lid with handle and ladle cut-out | | | | | | 550 677 | |
| | <u>GD-F 1/1</u> | Lid without handle | | | | | | 564 956 | |
| | <u>GDD 1/1</u> | Lid with form-fitting seal | | | | | | 1 550 663 | |
| | <u>GDS-U 1/1</u> | Universal hinged lid | | | | | | 566 910 | |
| | <u>GDS-UL 1/1</u> | Universal hinged lid with ladle cut-out | | | | | | 566 911 | |
| GN-B 1/1 | <u>GN-B 1/1-65</u> | Gastronorm container with U-handles | 65 | 530 x 325 mm | 505 x 300 mm | 8.5 litres | 1 555 953 | | |
| | <u>GN-B 1/1-100</u> | | 100 | 530 x 325 mm | 505 x 300 mm | 13.3 litres | 1 555 952 | | |
| | <u>GN-B 1/1-150</u> | | 150 | 530 x 325 mm | 505 x 300 mm | 20.0 litres | 1 555 951 | | |
| | <u>GN-B 1/1-200</u> | | 200 | 530 x 325 mm | 505 x 300 mm | 26.5 litres | 1 555 950 | | |
| Lid for GN-B 1/1 | <u>GD-B 1/1</u> | Lid with handle | | | | | | 550 086 | |
| | <u>GD-BL 1/1</u> | Lid with handle and ladle cut-out | | | | | | 550 093 | |
| | <u>GDD-B 1/1</u> | Lid with form-fitting seal | | | | | | 1 550 075 | |
| | <u>GDS-U 1/1</u> | Universal hinged lid | | | | | | 566 910 | |
| | <u>GDS-UL 1/1</u> | Universal hinged lid with ladle cut-out | | | | | | 566 911 | |



Individual marking for all stainless-steel GN containers and lids on request

Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +280 °C
- Lid with form-fitting seal, temperature range -40 °C to +180 °C



1/2 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|--|
| | <u>GN 1/2-20</u> | Gastronorm container | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 1 550 563 | | |
| | <u>GN 1/2-40</u> | | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 1 550 063 | | |
| | <u>GN 1/2-55</u> | | 55 | 325 x 265 mm | 300 x 240 mm | 3.2 litres | 1 565 844 | | |
| | <u>GN 1/2-65</u> | | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 1 550 581 | | |
| | <u>GN 1/2-100</u> | | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 1 550 582 | | |
| | <u>GN 1/2-150</u> | | 150 | 325 x 265 mm | 300 x 240 mm | 8.9 litres | 1 550 583 | | |
| | <u>GN 1/2-200</u> | | 200 | 325 x 265 mm | 300 x 240 mm | 11.7 litres | 1 550 584 | | |
| Lid for GN1/1 | <u>GD 1/2</u> | Lid with handle | | | | | | 550 656 | |
| | <u>GD-L 1/2</u> | Lid with handle and ladle cut-out | | | | | | 550 675 | |
| | <u>GD-F 1/2</u> | Lid without handle | | | | | | 564 957 | |
| | <u>GDD 1/2</u> | Lid with form-fitting seal | | | | | | 1 550 661 | |
| | <u>GN-B 1/2-65</u> | Gastronorm container with U-handles | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 1 555 943 | | |
| | <u>GN-B 1/2-100</u> | | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 1 555 942 | | |
| | <u>GN-B 1/2-150</u> | | 150 | 325 x 265 mm | 300 x 240 mm | 8.9 litres | 1 555 941 | | |
| | <u>GN-B 1/2-200</u> | | 200 | 325 x 265 mm | 300 x 240 mm | 11.7 litres | 1 555 940 | | |
| Lid for GN-B 1/2 | <u>GD-B 1/2</u> | Lid with handle | | | | | | 550 084 | |
| | <u>GD-BL 1/2</u> | Lid with handle and ladle cut-out | | | | | | 550 091 | |
| | <u>GDD-B 1/2</u> | Lid with form-fitting seal | | | | | | 1 550 073 | |

2/4 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|--|
| | <u>GN 2/4-20</u> | Gastronorm container | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 1 564 367 | | |
| | <u>GN 2/4-40</u> | | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 1 555 821 | | |
| | <u>GN 2/4-65</u> | | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 1 555 822 | | |
| | <u>GN 2/4-100</u> | | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 1 555 823 | | |
| | <u>GN 2/4-150</u> | | 150 | 530 x 162 mm | 505 x 137 mm | 9.0 litres | 1 555 824 | | |
| Lid for GN 2/4 | <u>GD 2/4</u> | Lid with handle | | | | | | 556 538 | |
| | <u>GD-L 2/4</u> | Lid with handle and ladle cut-out | | | | | | 564 902 | |
| | <u>GN-B 2/4-65</u> | Gastronorm container with U-handles | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 1 564 908 | | |
| | <u>GN-B 2/4-100</u> | | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 1 564 909 | | |
| | <u>GN-B 2/4-150</u> | | 150 | 530 x 162 mm | 505 x 137 mm | 9.0 litres | 1 564 910 | | |
| Lid for GN-B 2/4 | <u>GD-B 2/4</u> | Lid with handle | | | | | | 564 904 | |
| | <u>GD-BL 2/4</u> | Lid with handle and ladle cut-out | | | | | | 564 906 | |

Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +280 °C
- Lid with form-fitting seal, temperature range -40 °C to +180 °C



1/4 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|-----------|--------------------|
| | <u>GN 1/4-20</u> | Gastronorm container | 20 | 265 x 162 mm | 240 x 137 mm | Tray | 1 550 561 | |
| | <u>GN 1/4-65</u> | | 65 | 265 x 162 mm | 240 x 137 mm | 1.7 litres | 1 550 573 | |
| | <u>GN 1/4-100</u> | | 100 | 265 x 162 mm | 240 x 137 mm | 2.7 litres | 1 550 574 | |
| | <u>GN 1/4-150</u> | | 150 | 265 x 162 mm | 240 x 137 mm | 4.0 litres | 1 550 575 | |
| | <u>GN 1/4-200</u> | | 200 | 265 x 162 mm | 240 x 137 mm | 5.2 litres | 1 550 576 | |
| Lid for GN 1/4 | <u>GD 1/4</u> | Lid with handle | | | | | 550 654 | |
| | <u>GD-L 1/4</u> | Lid with handle and ladle cut-out | | | | | 550 673 | |
| | <u>GDD 1/4</u> | Lid with form-fitting seal | | | | | 1 550 659 | |
| | <u>GN-B 1/4-65</u> | Gastronorm container with U-handles | 65 | 265 x 162 mm | 240 x 137 mm | 1.7 litres | 1 555 934 | |
| | <u>GN-B 1/4-100</u> | | 100 | 265 x 162 mm | 240 x 137 mm | 2.7 litres | 1 555 933 | |
| | <u>GN-B 1/4-150</u> | | 150 | 265 x 162 mm | 240 x 137 mm | 4.0 litres | 1 555 932 | |
| | <u>GN-B 1/4-200</u> | | 200 | 265 x 162 mm | 240 x 137 mm | 5.2 litres | 1 555 931 | |
| Lid for GN-B 1/4 | <u>GD-B 1/4</u> | Lid with handle | | | | | 550 082 | |
| | <u>GD-BL 1/4</u> | Lid with handle and ladle cut-out | | | | | 550 089 | |
| | <u>GDD-B 1/4</u> | Lid with form-fitting seal | | | | | 1 550 071 | |

2/8 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|----------------|-------------------|-----------------------------------|------------|--------------------------|-------------------|-------------------|-----------|--------------------|
| | <u>GN 2/8-65</u> | Gastronorm container | 65 | 325 x 132 mm | 300 x 106 mm | 1.7 litres | 1 555 827 | |
| | <u>GN 2/8-100</u> | | 100 | 325 x 132 mm | 300 x 106 mm | 2.7 litres | 1 555 828 | |
| | <u>GN 2/8-150</u> | | 150 | 325 x 132 mm | 300 x 106 mm | 3.8 litres | 1 555 829 | |
| Lid for GN 2/8 | <u>GD 2/8</u> | Lid with handle | | | | | 550 076 | |
| | <u>GD-L 2/8</u> | Lid with handle and ladle cut-out | | | | | 550 078 | |



Individual marking for all stainless-steel GN containers and lids on request

Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +280 °C
- Lid with form-fitting seal, temperature range -40 °C to +180 °C



2/3 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|--|
| | <u>GN 2/3-20</u> | Gastronorm container | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 1 550 564 | | |
| | <u>GN 2/3-40</u> | | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 1 550 066 | | |
| | <u>GN 2/3-65</u> | | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 550 585 | | |
| | <u>GN 2/3-100</u> | | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 550 586 | | |
| | <u>GN 2/3-150</u> | | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 550 587 | | |
| | <u>GN 2/3-200</u> | | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 550 588 | | |
| Lid for GN 2/3 | <u>GD 2/3</u> | Lid with handle | | | | | | 550 657 | |
| | <u>GD-L 2/3</u> | Lid with handle and ladle cut-out | | | | | | 550 676 | |
| | <u>GDD 2/3</u> | Lid with form-fitting seal | | | | | | 1 550 662 | |
| | <u>GN-B 2/3-65</u> | Gastronorm container with U-handles | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 555 948 | | |
| | <u>GN-B 2/3-100</u> | | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 555 947 | | |
| | <u>GN-B 2/3-150</u> | | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 555 946 | | |
| | <u>GN-B 2/3-200</u> | | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 555 945 | | |
| Lid for GN-B 2/3 | <u>GD-B 2/3</u> | Lid with handle | | | | | | 550 085 | |
| | <u>GD-BL 2/3</u> | Lid with handle and ladle cut-out | | | | | | 550 092 | |
| | <u>GDD-B 2/3</u> | Lid with form-fitting seal | | | | | | 1 550 074 | |

1/3 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|--|
| | <u>GN 1/3-20</u> | Gastronorm container | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 1 550 562 | | |
| | <u>GN 1/3-40</u> | | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 1 550 067 | | |
| | <u>GN 1/3-55</u> | | 55 | 325 x 176 mm | 300 x 151 mm | 2.0 litres | 1 565 846 | | |
| | <u>GN 1/3-65</u> | | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 550 577 | | |
| | <u>GN 1/3-100</u> | | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 550 578 | | |
| | <u>GN 1/3-150</u> | | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 550 579 | | |
| | <u>GN 1/3-200</u> | | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 550 580 | | |
| Lid for GN 1/3 | <u>GD 1/3</u> | Lid with handle | | | | | | 550 655 | |
| | <u>GD-L 1/3</u> | Lid with handle and ladle cut-out | | | | | | 550 674 | |
| | <u>GD-F 1/3</u> | Lid without handle | | | | | | 564 961 | |
| | <u>GDD 1/3</u> | Lid with form-fitting seal | | | | | | 1 550 660 | |
| | <u>GN-B 1/3-65</u> | Gastronorm container with U-handles | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 555 938 | | |
| | <u>GN-B 1/3-100</u> | | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 555 937 | | |
| | <u>GN-B 1/3-150</u> | | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 555 936 | | |
| | <u>GN-B 1/3-200</u> | | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 555 935 | | |
| Lid for GN-B 1/3 | <u>GD-B 1/3</u> | Lid with handle | | | | | | 550 083 | |
| | <u>GD-BL 1/3</u> | Lid with handle and ladle cut-out | | | | | | 550 090 | |
| | <u>GDD-B 1/3</u> | Lid with form-fitting seal | | | | | | 1 550 072 | |

Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +280 °C
- Lid with form-fitting seal, temperature range -40 °C to +180 °C



1/6 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|------------------|---------------------|-------------------------------------|------------|--------------------------|-------------------|-------------------|-----------|--------------------|--|
| | <u>GN 1/6-65</u> | Gastronorm container | 65 | 176 x 162 mm | 151 x 137 mm | 1.0 liter | 1 550 569 | | |
| | <u>GN 1/6-100</u> | | 100 | 176 x 162 mm | 151 x 137 mm | 1.6 litres | 1 550 570 | | |
| | <u>GN 1/6-150</u> | | 150 | 176 x 162 mm | 151 x 137 mm | 2.2 litres | 1 550 571 | | |
| | <u>GN 1/6-200</u> | | 200 | 176 x 162 mm | 151 x 137 mm | 3.0 litres | 1 550 572 | | |
| Lid for GN 1/6 | <u>GD 1/6</u> | Lid with handle | | | | | | 550 653 | |
| | <u>GD-L 1/6</u> | Lid with handle and ladle cut-out | | | | | | 550 672 | |
| | <u>GDD 1/6</u> | Lid with form-fitting seal | | | | | | 1 550 664 | |
| | <u>GN-B 1/6-65</u> | Gastronorm container with U-handles | 65 | 176 x 162 mm | 151 x 137 mm | 1.0 liter | 1 555 930 | | |
| | <u>GN-B 1/6-100</u> | | 100 | 176 x 162 mm | 151 x 137 mm | 1.6 litres | 1 555 929 | | |
| | <u>GN-B 1/6-150</u> | | 150 | 176 x 162 mm | 151 x 137 mm | 2.2 litres | 1 555 928 | | |
| | <u>GN-B 1/6-200</u> | | 200 | 176 x 162 mm | 151 x 137 mm | 3.0 litres | 1 555 927 | | |
| Lid for GN-B 1/6 | <u>GD-B 1/6</u> | Lid with handle | | | | | | 550 081 | |
| | <u>GD-BL 1/6</u> | Lid with handle and ladle cut-out | | | | | | 550 088 | |
| | <u>GDD-B 1/6</u> | Lid with form-fitting seal | | | | | | 1 550 070 | |

1/9 Gastronorm containers, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|----------------|-------------------|-----------------------------------|------------|--------------------------|-------------------|-------------------|-----------|--------------------|--|
| | <u>GN 1/9-65</u> | Gastronorm container | 65 | 176 x 108 mm | 151 x 83 mm | 0.6 liter | 1 550 567 | | |
| | <u>GN 1/9-100</u> | | 100 | 176 x 108 mm | 151 x 83 mm | 0.9 liter | 1 550 568 | | |
| Lid for GN 1/9 | <u>GD 1/9</u> | Lid with handle | | | | | | 550 652 | |
| | <u>GD-L 1/9</u> | Lid with handle and ladle cut-out | | | | | | 550 671 | |



Individual marking for all stainless-steel GN containers and lids on request

Gastronorm lids, stainless steel, for Gastronorm containers

All Gastronorm containers comply with the European standard EN 631



| Illustration | Model | Designation | Order No. | Price in € w/o VAT |
|--------------|-----------------|---|-----------|--------------------|
| | <u>GD 1/1</u> | Lid with handle | 550 658 | |
| | <u>GD 1/2</u> | | 550 656 | |
| | <u>GD 2/4</u> | | 556 538 | |
| | <u>GD 1/4</u> | | 550 654 | |
| | <u>GD 2/8</u> | | 550 076 | |
| | <u>GD 2/3</u> | | 550 657 | |
| | <u>GD 1/3</u> | | 550 655 | |
| | <u>GD 1/6</u> | | 550 653 | |
| | <u>GD 1/9</u> | | 550 652 | |
| | <u>GD-L 1/1</u> | Lid with handle and ladle cut-out | 550 677 | |
| | <u>GD-L 1/2</u> | | 550 675 | |
| | <u>GD-L 2/4</u> | | 564 902 | |
| | <u>GD-L 1/4</u> | | 550 673 | |
| | <u>GD-L 2/8</u> | | 550 078 | |
| | <u>GD-L 2/3</u> | | 550 676 | |
| | <u>GD-L 1/3</u> | | 550 674 | |
| | <u>GD-L 1/6</u> | | 550 672 | |
| | <u>GD-L 1/9</u> | | 550 671 | |
| | <u>GDD 1/1</u> | Lid with form-fitting seal, temperature range -40 °C to +180 °C | 1 550 663 | |
| | <u>GDD 1/2</u> | | 1 550 661 | |
| | <u>GDD 1/4</u> | | 1 550 659 | |
| | <u>GDD 2/3</u> | | 1 550 662 | |
| | <u>GDD 1/3</u> | | 1 550 660 | |
| | <u>GDD 1/6</u> | | 1 550 664 | |

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Capacity | Order No. | Price in € w/o VAT |
|--------------|------------------------------|---|---------------------------|--|-----------|---------------------|
| | GDD top-mounted frame | Top-mounted frame for correct storage, drying, transporting and dispensing Gastronorm lids with form-fitting seal, suitable for serving trolleys SW 10 x 6-2, SW 10 x 6-2 BASIC, SW 10 x 6-3 BASIC GDD, Top-mounted frame can also be used without serving trolley | 963 x 496 x 231 mm | 30 lids for GN 1/1 or 60 lids for GN 1/2 or 90 lids for GN 1/3 | | see page 114 |

Gastronorm lids, stainless steel, for Gastronorm containers

All Gastronorm containers comply with the European standard EN 631



| Illustration | Model | Designation | Order No. | Price in € w/o VAT |
|--------------|-------------------|--|-----------|-----------------------|
| | <u>GD-B 1/1</u> | Lid with handle for Gastronorm containers with U-handles | 550 086 | |
| | <u>GD-B 1/2</u> | | 550 084 | |
| | <u>GD-B 2/4</u> | | 564 904 | |
| | <u>GD-B 1/4</u> | | 550 082 | |
| | <u>GD-B 2/3</u> | | 550 085 | |
| | <u>GD-B 1/3</u> | | 550 083 | |
| | <u>GD-B 1/6</u> | | 550 081 | |
| | <u>GD-BL 1/1</u> | Lid with handle and ladle cut-out for Gastronorm containers with U-handles | 550 093 | |
| | <u>GD-BL 1/2</u> | | 550 091 | |
| | <u>GD-BL 2/4</u> | | 564 906 | |
| | <u>GD-BL 1/4</u> | | 550 089 | |
| | <u>GD-BL 2/3</u> | | 550 092 | |
| | <u>GD-BL 1/3</u> | | 550 090 | |
| | <u>GD-BL 1/6</u> | | 550 088 | |
| | <u>GDD-B 1/1</u> | Lid with form-fitting seal for Gastronorm containers with U-handles, temperature range -40 °C to +180 °C | 1 550 075 | |
| | <u>GDD-B 1/2</u> | | 1 550 073 | |
| | <u>GDD-B 1/4</u> | | 1 550 071 | |
| | <u>GDD-B 2/3</u> | | 1 550 074 | |
| | <u>GDD-B 1/3</u> | | 1 550 072 | |
| | <u>GDD-B 1/6</u> | | 1 550 070 | |
| | <u>GDS-U 1/1</u> | Universal hinged lid | 566 910 | |
| | <u>GDS-UL 1/1</u> | Universal hinged lid with ladle cut-out | 566 911 | |
| | <u>GD-F 1/1</u> | Lid without handle | 564 956 | |
| | <u>GD-F 1/2</u> | | 564 957 | |
| | <u>GD-F 1/3</u> | | 564 961 | |

Gastronorm containers, polycarbonate

- All Gastronorm containers comply with the European standard EN 631
- Gastronorm containers, polycarbonate, are not suitable for vacuum packaging
- Temperature range -40 °C to +100 °C



1/1 Gastronorm containers, polycarbonate

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT | |
|---------------------|---------------------|------------------------------------|------------|--------------------------------|----------------------|----------------------|-----------|-----------------------|-----------|
| | <u>GN-K 1/1-65</u> | Gastronorm container, synthetic | 65 | 530 x 325 mm | 502 x 298 mm | 9.0 litres | 1 551 426 | | |
| | <u>GN-K 1/1-100</u> | | 100 | | | 13.3 litres | | | 1 551 427 |
| | <u>GN-K 1/1-150</u> | | 150 | | | 20.0 litres | | | 1 551 428 |
| | <u>GN-K 1/1-200</u> | | 200 | | | 26.4 litres | | | 1 551 429 |
| Lid for GN-K 1/1 | <u>GD-K 1/1</u> | Lid with handle | | | | | 551 446 | | |
| | <u>GD-KL 1/1</u> | Lid with handle and ladle cut-out | | | | | 551 452 | | |
| | <u>G-KELB 1/1</u> | Insert base, perforated | | | | | 1 551 457 | | |

1/2 Gastronorm containers, polycarbonate

| | | | | | | | | | |
|---------------------|---------------------|------------------------------------|-----|--------------|--------------|-------------|-----------|--|-----------|
| | <u>GN-K 1/2-65</u> | Gastronorm container, synthetic | 65 | 325 x 265 mm | 298 x 238 mm | 4.0 litres | 1 551 430 | | |
| | <u>GN-K 1/2-100</u> | | 100 | | | 6.2 litres | | | 1 551 431 |
| | <u>GN-K 1/2-150</u> | | 150 | | | 9.0 litres | | | 1 551 432 |
| | <u>GN-K 1/2-200</u> | | 200 | | | 11.9 litres | | | 1 551 433 |
| Lid for GN-K 1/2 | <u>GD-K 1/2</u> | Lid with handle | | | | | 551 447 | | |
| | <u>GD-KL 1/2</u> | Lid with handle and ladle cut-out | | | | | 551 453 | | |
| | <u>G-KELB 1/2</u> | Insert base, perforated | | | | | 1 551 458 | | |

2/4 Gastronorm containers, polycarbonate

| | | | | | | | | |
|---------------------|---------------------|------------------------------------|-----|--------------|--------------|------------|---------|--|
| | <u>GN-K 2/4-65</u> | Gastronorm container, synthetic | 65 | 530 x 162 mm | 502 x 134 mm | 3.4 litres | 568 227 | |
| | <u>GN-K 2/4-100</u> | | 100 | 530 x 162 mm | 502 x 134 mm | 5.3 litres | | |
| Lid for GN-K 2/4 | <u>GD-K 2/4</u> | Lid with handle | | | | | 568 923 | |
| | <u>GD-KL 2/4</u> | Lid with handle and ladle cut-out | | | | | 568 922 | |

1/4 Gastronorm containers, polycarbonate

| | | | | | | | | | |
|---------------------|---------------------|------------------------------------|-----|--------------|--------------|------------|-----------|--|-----------|
| | <u>GN-K 1/4-65</u> | Gastronorm container, synthetic | 65 | 265 x 162 mm | 238 x 136 mm | 1.7 litres | 1 551 438 | | |
| | <u>GN-K 1/4-100</u> | | 100 | | | 2.6 litres | | | 1 551 439 |
| | <u>GN-K 1/4-150</u> | | 150 | | | 3.8 litres | | | 1 551 440 |
| Lid for GN-K 1/4 | <u>GD-K 1/4</u> | Lid with handle | | | | | 1 551 449 | | |
| | <u>GD-KL 1/4</u> | Lid with handle and ladle cut-out | | | | | 1 551 455 | | |

1/3 Gastronorm containers, polycarbonate

| | | | | | | | | | |
|---------------------|---------------------|------------------------------------|-----|--------------|--------------|------------|-----------|--|-----------|
| | <u>GN-K 1/3-65</u> | Gastronorm container, synthetic | 65 | 325 x 176 mm | 300 x 150 mm | 2.5 litres | 1 551 434 | | |
| | <u>GN-K 1/3-100</u> | | 100 | | | 3.8 litres | | | 1 551 435 |
| | <u>GN-K 1/3-150</u> | | 150 | | | 5.6 litres | | | 1 551 436 |
| | <u>GN-K 1/3-200</u> | | 200 | | | 7.1 litres | | | 1 551 437 |
| Lid for GN-K 1/3 | <u>GD-K 1/3</u> | Lid with handle | | | | | 1 551 448 | | |
| | <u>GD-KL 1/3</u> | Lid with handle and ladle cut-out | | | | | 1 551 454 | | |

Gastronorm containers, polycarbonate

- All Gastronorm containers comply with the European standard EN 631
- Gastronorm containers, polycarbonate, are not suitable for vacuum packaging
- Temperature range -40 °C to +100 °C



1/6 Gastronorm containers, polycarbonate

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|------------------|----------------------------|-----------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|
| | <u>GN-K 1/6-65</u> | Gastronorm container, synthetic | 65 | 176 x 162 mm | 153 x 139 mm | 1.1 litres | 1 551 441 | |
| | <u>GN-K 1/6-100</u> | | 100 | | | 1.6 litres | | 1 551 442 |
| | <u>GN-K 1/6-150</u> | | 150 | | | 2.3 litres | | 1 551 443 |
| Lid for GN-K 1/6 | <u>GD-K 1/6</u> | Lid with handle | | | | | 1 551 450 | |
| | <u>GD-KL 1/6</u> | Lid with handle and ladle cut-out | | | | | 1 551 456 | |

1/9 Gastronorm containers, polycarbonate

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|------------------|----------------------------|---------------------------------|------------|--------------------------|-------------------|-------------------|------------------|--------------------|
| | <u>GN-K 1/9-65</u> | Gastronorm container, synthetic | 65 | 176 x 108 mm | 150 x 83 mm | 0.6 litres | 1 551 444 | |
| | <u>GN-K 1/9-100</u> | | 100 | | | 0.9 litres | | 1 551 445 |
| Lid for GN-K 1/9 | <u>GD-K 1/9</u> | Lid with handle | | | | | 1 551 451 | |

Gastronorm lids, polycarbonate, for Gastronorm containers

- All Gastronorm containers comply with the European standard EN 631
- Temperature range -40 °C to +100 °C
- Compatible with stainless-steel Gastronorm containers



| Illustration | Model | Designation | Order No. | Price in € w/o VAT |
|--------------|-------------------------|-----------------------------------|------------------|--------------------|
| | <u>GD-K 1/1</u> | Lid with handle | 551 446 | |
| | <u>GD-K 1/2</u> | | 551 447 | |
| | <u>GD-K 2/4</u> | | 568 923 | |
| | <u>GD-K 1/4</u> | | 1 551 449 | |
| | <u>GD-K 1/3</u> | | 1 551 448 | |
| | <u>GD-K 1/6</u> | | 1 551 450 | |
| | <u>GD-K 1/9</u> | | 1 551 451 | |
| | <u>GD-KL 1/1</u> | Lid with handle and ladle cut-out | 551 452 | |
| | <u>GD-KL 1/2</u> | | 551 453 | |
| | <u>GD-KL 2/4</u> | | 568 922 | |
| | <u>GD-KL 1/4</u> | | 1 551 455 | |
| | <u>GD-KL 1/3</u> | | 1 551 454 | |
| | <u>GD-KL 1/6</u> | | 1 551 456 | |

Insert bases, perforated, polycarbonate

- Temperature range -40 °C to +100 °C



| Illustration | Model | Designation | Outside dims. L x W (mm) | Order No. | Price in € w/o VAT |
|--------------|--------------------------|---|--------------------------|------------------|--------------------|
| | <u>G-KELB 1/1</u> | Insert base, perforated, 10 mm dia. holes | 467 x 263 mm | 1 551 457 | |
| | <u>G-KELB 1/2</u> | | 265 x 205 mm | 1 551 458 | |

Gastronorm trays



Gastronorm trays, stainless steel

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|---|-------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
|  | <u>BZG 2/1-20</u> | Gastronorm tray, smooth rim, stiffened version | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 625 | |
| | <u>BZG 1/1-20</u> | Gastronorm tray, smooth rim, stiffened version | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 628 | |
| | <u>BZG 1/1-40</u> | | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 629 | |
| | <u>BZG 1/1-65</u> | | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 550 630 | |
| | <u>BZG 1/2-20</u> | Gastronorm tray, smooth rim, stiffened version | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 550 631 | |
| | <u>BZG 1/2-40</u> | | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 550 632 | |
| | <u>BZG 1/2-65</u> | | 65 | 325 x 265 mm | 300 x 240 mm | 4.0 litres | 550 633 | |
| | <u>BZG 2/3-20</u> | Gastronorm tray, smooth rim, stiffened version | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 550 634 | |
| | <u>BZG 2/3-40</u> | | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 550 635 | |
| | <u>BZG 2/3-65</u> | | 65 | 354 x 325 mm | 329 x 300 mm | 5.5 litres | 550 636 | |

Gastronorm trays, stainless steel, specially annealed

| | | | | | | | | |
|---|---------------------|---|----|--------------|--------------|------------|----------------|--|
|  | <u>BZG-G 2/1-20</u> | Gastronorm tray, smooth rim, specially annealed | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 505 | |
| | <u>BZG-G 1/1-20</u> | Gastronorm tray, smooth rim, specially annealed | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 503 | |
| | <u>BZG-G 1/1-40</u> | | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 504 | |
| | <u>BZG-G 1/1-65</u> | | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 556 081 | |

Gastronorm trays, enamelled

| | | | | | | | | |
|---|-------------------|--|----|--------------|--------------|-------------|----------------|--|
|  | <u>GNE 2/1-20</u> | Gastronorm tray, smooth rim, granite-enamelled | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 022 | |
| | <u>GNE 2/1-40</u> | | 40 | 650 x 530 mm | 623 x 503 mm | 11.0 litres | 550 023 | |
| | <u>GNE 2/1-65</u> | | 65 | 650 x 530 mm | 623 x 503 mm | 17.6 litres | 550 024 | |
| | <u>GNE 1/1-20</u> | Gastronorm tray, smooth rim, granite-enamelled | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 025 | |
| | <u>GNE 1/1-40</u> | | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 026 | |
| | <u>GNE 1/1-65</u> | | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 550 027 | |
| | <u>GNE 2/3-20</u> | Gastronorm tray, smooth rim, granite-enamelled | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 550 046 | |
| | <u>GNE 2/3-40</u> | | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 550 047 | |
| | <u>GNE 2/3-65</u> | | 65 | 354 x 325 mm | 329 x 300 mm | 5.5 litres | 550 048 | |

Gastronorm containers, stainless steel, perforated

• 4 mm dia. holes



2/1 Gastronorm containers, stainless steel, perforated

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|---------------------|---|------------|--------------------------|-------------------|-------------------|------------------|--------------------|
| | <u>GN-P 2/1-20</u> | Gastronorm container, base perforated only, specially annealed | 20 | 650 x 530 mm | 625 x 505 mm | Tray | 1 565 993 | |
| | <u>GN-P 2/1-40</u> | Gastronorm container, base perforated only, specially annealed | 40 | 650 x 530 mm | 625 x 505 mm | 11.0 litres | 1 565 789 | |
| | <u>GN-P 2/1-65</u> | Gastronorm container, base and sides perforated, specially annealed | 65 | 650 x 530 mm | 625 x 505 mm | 18.4 litres | 1 565 790 | |
| | <u>GN-P 2/1-100</u> | Gastronorm container, base and sides perforated | 100 | 650 x 530 mm | 625 x 505 mm | 28.9 litres | 1 565 791 | |

1/1 Gastronorm containers, stainless steel, perforated

| | | | | | | | | |
|--|--------------------|--|----|--------------|--------------|------------|------------------|--|
| | <u>GN-P 1/1-20</u> | Gastronorm container, base perforated only, specially annealed | 20 | 530 x 325 mm | 505 x 300 mm | Tray | 1 565 994 | |
| | <u>GN-P 1/1-40</u> | Gastronorm container, base perforated only | 40 | 530 x 325 mm | 505 x 300 mm | 5.1 litres | 1 565 794 | |

2/3 Gastronorm containers, stainless steel, perforated

| | | | | | | | | |
|--|---------------------|---|-----|--------------|--------------|-------------|------------------|--|
| | <u>GN-P 2/3-40</u> | Gastronorm container, base perforated only | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 1 565 799 | |
| | <u>GN-P 2/3-65</u> | Gastronorm container, base and sides perforated | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 565 800 | |
| | <u>GN-P 2/3-100</u> | Gastronorm container, base and sides perforated | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 565 801 | |
| | <u>GN-P 2/3-150</u> | Gastronorm container, base and sides perforated | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 565 802 | |
| | <u>GN-P 2/3-200</u> | Gastronorm container, base and sides perforated | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 565 803 | |

1/3 Gastronorm containers, stainless steel, perforated

| | | | | | | | | |
|--|---------------------|---|-----|--------------|--------------|------------|------------------|--|
| | <u>GN-P 1/3-40</u> | Gastronorm container, base perforated only | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 1 565 813 | |
| | <u>GN-P 1/3-65</u> | Gastronorm container, base and sides perforated | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 565 814 | |
| | <u>GN-P 1/3-100</u> | Gastronorm container, base and sides perforated | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 565 815 | |
| | <u>GN-P 1/3-150</u> | Gastronorm container, base and sides perforated | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 565 816 | |
| | <u>GN-P 1/3-200</u> | Gastronorm container, base and sides perforated | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 565 817 | |

Gastronorm cooking inserts, stainless steel, perforated

• 4 mm dia. holes

* Base perforated

** Base and sides perforated

*** Base, corners and sides perforated



1/1 Gastronorm cooking inserts, stainless steel, perforated

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|--------------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
| | <u>G-KEN 1/1-50</u> * | Gastronorm cooking inserts, perforated | 50 | 530 x 325 mm | 500 x 295 mm | 7.0 litres | 565 940 | |
| | <u>G-KEN 1/1-60</u> ** | | 60 | 530 x 325 mm | 500 x 295 mm | 8.0 litres | 550 487 | |
| | <u>G-KEN 1/1-95</u> *** | | 95 | 530 x 325 mm | 500 x 295 mm | 12.5 litres | 550 407 | |
| | <u>G-KEN 1/1-145</u> *** | | 145 | 530 x 325 mm | 500 x 295 mm | 19.0 litres | 550 486 | |
| | <u>G-KEN 1/1-195</u> *** | | 195 | 530 x 325 mm | 500 x 295 mm | 25.0 litres | 550 490 | |

1/2 Gastronorm cooking inserts, stainless steel, perforated

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|--------------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
| | <u>G-KEN 1/2-60</u> ** | Gastronorm cooking inserts, perforated | 60 | 325 x 265 mm | 295 x 235 mm | 3.5 litres | 550 488 | |
| | <u>G-KEN 1/2-95</u> *** | | 95 | 325 x 265 mm | 295 x 235 mm | 5.5 litres | 550 502 | |
| | <u>G-KEN 1/2-145</u> *** | | 145 | 325 x 265 mm | 295 x 235 mm | 8.3 litres | 550 557 | |
| | <u>G-KEN 1/2-195</u> *** | | 195 | 325 x 265 mm | 295 x 235 mm | 11.0 litres | 550 558 | |

1/1 Gastronorm cooking inserts, stainless steel, perforated, with folding handles

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|----------------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
| not shown | <u>G-KEN G 1/1-60</u> ** | Gastronorm cooking inserts, perforated, with folding handles | 60 | 530 x 325 mm | 500 x 295 mm | 8.0 litres | 550 970 | |
| | <u>G-KEN G 1/1-95</u> *** | | 95 | 530 x 325 mm | 500 x 295 mm | 12.5 litres | 550 971 | |
| | <u>G-KEN G 1/1-145</u> *** | | 145 | 530 x 325 mm | 500 x 295 mm | 19.0 litres | 550 972 | |
| | <u>G-KEN G 1/1-195</u> *** | | 195 | 530 x 325 mm | 500 x 295 mm | 25.0 litres | 550 973 | |

1/2 Gastronorm cooking inserts, stainless steel, perforated, with folding handles

| Illustration | Model | Designation | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order No. | Price in € w/o VAT |
|--------------|----------------------------|--|------------|--------------------------|-------------------|-------------------|----------------|--------------------|
| not shown | <u>G-KEN G 1/2-95</u> *** | Gastronorm cooking inserts, perforated, with folding handles | 95 | 325 x 265 mm | 295 x 235 mm | 5.5 litres | 550 967 | |
| | <u>G-KEN G 1/2-145</u> *** | | 145 | 325 x 265 mm | 295 x 235 mm | 8.3 litres | 550 968 | |
| | <u>G-KEN G 1/2-195</u> *** | | 195 | 325 x 265 mm | 295 x 235 mm | 11.0 litres | 550 969 | |

Accessories for Gastronorm containers

Support bar, stainless steel

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|--|--------------|--|------------------------------|----------------|-----------------------|
|  | <u>ST 3</u> | Support bar of stainless steel 18/10 for container combination | 325 x 22 mm | 550 650 | |
| | <u>ST 3F</u> | Support bar of stainless steel 18/10 for container combination, with spring lock | 325 x 22 mm | 566 254 | |
|  | <u>ST 5F</u> | Support bar of stainless steel 18/10 for container combination, with spring lock | 530 x 22 mm | 550 651 | |

Gastronorm grate

| | | | | | |
|--|----------------|--------------------------|--------------|----------------|--|
|  | <u>GR 2/1</u> | Grate of stainless steel | 650 x 530 mm | 550 266 | |
| | <u>GR 1/1</u> | Grate of stainless steel | 530 x 325 mm | 550 267 | |
| | <u>GR 2/3</u> | Grate of stainless steel | 354 x 325 mm | 550 049 | |
| | <u>GRR 2/1</u> | Grate, Rilsan-coated | 650 x 530 mm | 550 268 | |
| | <u>GRR 1/1</u> | Grate, Rilsan-coated | 530 x 325 mm | 550 269 | |

Insert base, stainless steel, perforated

| | | | | | |
|--|------------------|---|-------------------|----------------|--|
|  | <u>G-ELB 1/1</u> | Insert base, perforated, 10 mm dia. holes | 470 x 265 x 15 mm | 550 645 | |
| | <u>G-ELB 1/2</u> | | 265 x 205 x 15 mm | 550 647 | |
| | <u>G-ELB 1/4</u> | | 205 x 102 x 15 mm | 550 649 | |
| | <u>G-ELB 2/3</u> | | 294 x 265 x 15 mm | 550 646 | |
| | <u>G-ELB 1/3</u> | | 256 x 116 x 15 mm | 550 648 | |

Combination steamer sets

| Model | Set consisting of | | | | Order No. | Price in € w/o VAT |
|--|-------------------|--------------|---------------------------------------|--------|----------------|-----------------------|
| | Pc. | Model | Designation | Depth | | |
| Gastronorm MINI set for combination steamers with 6 x 2/3 insert (14-piece) | 4 x | GR 2/3 | Gastronorm grate | -- | 573 438 | |
| | 2 x | GN 2/3-20 | Gastronorm container | 20 mm | | |
| | 1 x | GN 2/3-40 | Gastronorm container | 40 mm | | |
| | 2 x | GN 2/3-65 | Gastronorm container | 65 mm | | |
| | 2 x | GN-P 2/3-40 | Gastronorm container, perforated | 40 mm | | |
| | 2 x | GN-P 2/3-65 | Gastronorm container, perforated | 65 mm | | |
| | 1 x | GNE 2/3-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| Gastronorm STARTER set for combination steamers with 6 x 1/1 insert (20-piece) | 6 x | GR 1/1 | Gastronorm grate | -- | 573 439 | |
| | 3 x | GN 1/1-20 | Gastronorm container | 20 mm | | |
| | 2 x | GN 1/1-40 | Gastronorm container | 40 mm | | |
| | 3 x | GN 1/1-65 | Gastronorm container | 65 mm | | |
| | 3 x | G-KEN 1/1-60 | Gastronorm cooking insert, perforated | 60 mm | | |
| | 2 x | G-KEN 1/1-95 | Gastronorm cooking insert, perforated | 95 mm | | |
| | 1 x | GNE 1/1-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| Gastronorm CLASSIC set for combination steamers with 10 x 1/1 insert (33-piece) | 10 x | GR 1/1 | Gastronorm grate | -- | 573 440 | |
| | 4 x | GN 1/1-20 | Gastronorm container | 20 mm | | |
| | 3 x | GN 1/1-40 | Gastronorm container | 40 mm | | |
| | 4 x | GN 1/1-65 | Gastronorm container | 65 mm | | |
| | 1 x | GN 1/1-100 | Gastronorm container | 100 mm | | |
| | 4 x | G-KEN 1/1-60 | Gastronorm cooking insert, perforated | 60 mm | | |
| | 4 x | G-KEN 1/1-95 | Gastronorm cooking insert, perforated | 95 mm | | |
| | 2 x | GNE 1/1-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| | 1 x | GNE 1/1-40 | Gastronorm tray, granite-enamelled | 40 mm | | |



BLANCOTHERM

BLANCOTHERM K synthetic

| | |
|---|----|
| BLANCOTHERM K, unheated | 38 |
| BLANCOTHERM K, heated/convection-heated | 40 |
| Accessories for BLANCOTHERM K | 42 |

BLANCOTHERM E stainless steel

| | |
|---|----|
| BLANCOTHERM E, unheated | 44 |
| BLANCOTHERM E, heated | 45 |
| BLANCOTHERM E, cooled | 46 |
| Accessories for BLANCOTHERM E | 46 |





BLANCOTHERM 620 KUF

(with accessories)

Plenty of space: The model with the largest capacity. The hinged door can be swiveled 270° and is removable.

BLANCOTHERM 320 ECO

The starter model: Unheated, with lid, easy to open.

BLANCOTHERM 320 KBR

(with accessories)

The innovation: Top loader, heatable, temperature regulation accurate to the degree and LED display for indicating the interior temperature.

Appetizingly transported, appetizingly packed – BLANCOTHERM K synthetic food transport containers

Hot and cold food is excellently kept hot or cold in the BLANCOTHERM K in convincing 5-star quality. Both outside and inside, the BLANCOTHERM K offers convincing technology, design, function and accessories.



Outstanding food quality

Heatable BLANCOTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C. A BLANCO innovation.



Stainless steel interior

BLT 320 KB and 320 KBR with stainless-steel inlet for direct loading.

Handy ergonomics

Stainless-steel carrying handle with non-slip synthetic grip.

Quick information

Practical menu card holders show what has been cooked.



Securely fastened

Recesses for crossbars so that even small GN containers are securely seated.

Perfectly closed

Lock at the top for easy opening, even when containers are located directly next to each other.

Condensation water trough

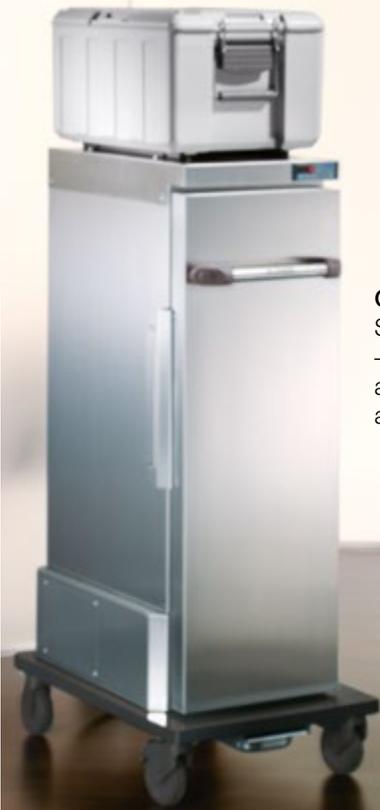
Four new BLT models for additional safety: The trough catches escaping condensation water, minimizing the danger of slipping and injuries.

Absolutely hygienic

All BLANCOTHERM K units are dishwasher-safe.

Environmentally friendly

The synthetic used is CFC-free, recyclable and food-resistant.



Compatibly designed
 Stainless steel or synthetic
 – BLANCOTHERM K and E
 are absolutely compatible
 and can be used together.



BLANCOTHERM BLT 1020 EUK
 The cool type: Front loader with active convection cooling for HACCP-compliant refrigeration of food.



BLANCOTHERM BLT 820 EBTF
 The multitalent: Top loader, front loader, convection heater and serving function in one.

Built for the entire life of a kitchen – BLANCOTHERM E stainless steel food transport containers

With BLANCOTHERM E you're excellently prepared for large quantities and everyday life in a large kitchen. Elegant appearance, perfected technology and maximum convenience make these food transport containers a desirable kitchen helper. Regardless of whether you choose the unheated model, the EB with a long-life convection heater or the EUK with powerful convection cooling.



User-friendly (EUK)

With the digital temperature control the temperature can be set exactly to the degree and verified.



Made easy

The heating module can easily be removed for cleaning. The mains plug is protected against impacts.

Leak-free

Thanks to the water-tight interior body in hygienic design H1 there are no dirty joints, which enables easy cleaning.

Uniformly cooled (EUK)

The special air baffle ensures a uniform cooling temperature in the entire interior.



A good move

Ergonomic push handle for effortless handling. The integrated bumper rail offers a high level of safety when manoeuvring.

Optimally solved (EUK)

Only condensed water results outside the usable space. It is collected in the easy-to-remove catch tray.

BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe



BLT synthetic, ECO

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|---------------------------|--|--|---------------------------------|----------------|----------------|---|
|  | BLT 320 ECO-C | BLANCOTHERM 320 ECO-C synthetic food transport containers for positioning several GN containers GN 1/1 or their subdivisions on top of one another, with clamped lid, with moulded skids and handles | 4x GN 1/1-55 or their subdivisions 3x GN 1/1-65 or their subdivisions 2x GN 1/1-100 or their subdivisions 1x GN 1/1-200 or their subdivisions | 630 x 415 x 345 mm | 7.5 kg | 573 956 | |
| | | | | | | |  |
|  | <u>BLT 320 ECO</u> | BLANCOTHERM 320 ECO synthetic food transport container, with lid, with moulded skids and handles | GN 1/1-200 or their subdivisions | 630 x 415 x 345 mm | 7 kg | 564 650 | |

BLT synthetic, unheated

| | | | | | | | |
|--|---------------------------|---|--|--------------------------|-------|----------------|--|
|  BLT 160 K (shown with accessories: GN containers) | <u>BLT 160 K</u> | BLANCOTHERM 160 K synthetic food transport container, with lid | GN 1/1-100 or their subdivisions | 630 x 425 x 230 mm | 7 kg | 566 240 | |
|  | <u>BLT 320 K</u> | BLANCOTHERM 320 K synthetic food transport container, with lid | GN 1/1-200 or their subdivisions | 630 x 425 x 340 mm | 8 kg | 566 241 | |
|  | <u>BLT 420 K</u> | BLANCOTHERM 420 K synthetic food transport container, with hinged door | 2x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm | 670 x 445 x 475 mm | 12 kg | 573 514 | |
|  BLT 620 KUS (shown with accessories: GN containers) | <u>BLT 620 KUS</u> | BLANCOTHERM 620 KUS synthetic food transport container, with lid, side lock | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 630 x 425 x 660 mm | 15 kg | 566 243 | |

BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe



BLT synthetic, unheated

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|--|--|--|--|---------------------------------|----------------|----------------|-----------------------|
| <p>BLT 620 KV (shown with accessories: GN containers)</p> | <u>BLT 620 KV</u> | BLANCOTHERM 620 KV synthetic food transport container, with lid, top lock | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 630 x 425 x 660 mm | 14 kg | 564 358 | |
| <p>BLT 620 KUF (shown with accessories: GN containers)</p> | <u>BLT 620 KUF</u> | BLANCOTHERM 620 KUF synthetic food transport container, with hinged door, that can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 670 x 445 x 660 mm | 15.5 kg | 564 365 | |
| <p>BLT 620 KUF-F</p> | <u>BLT 620 KUF-F</u> | BLANCOTHERM 620 KUF-F synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 670 x 445 x 830 mm | 25 kg | 569 262 | |
| <p>BLT 620 KUF-F with condensation water trough</p> | <u>BLT 620 KUF-F</u> with condensa- tion water trough | BLANCOTHERM 620 KUF-F with condensation water trough synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 670 x 445 x 830 mm | 25.7 kg | 573 317 | |
| <p>BLT 620 KF</p> | <u>BLT 620 KF</u> | BLANCOTHERM 620 KF synthetic food transport container, mobile, with castors that comply with DIN 18867-8, synthetic, 4 steering castors, 2 of which have brakes with lid, side lock | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 630 x 425 x 830 mm | 24 kg | 564 350 | |
| <p>BLT 620 KF with condensation water trough</p> | <u>BLT 620 KF</u> with condensa- tion water trough | BLANCOTHERM 620 KF with condensation water trough synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with lid, side lock | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 630 x 425 x 830 mm | 24.7 kg | 573 316 | |

BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe (convection-heated BLT without door only)



BLT synthetic, heated

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|--|-----------------------|---|---|---------------------------------|---------------------------------|----------------|----------------|-----------------------|
| <p>BLT 320 KB (shown with accessories: GN containers)</p> | <u>BLT 320 KB</u> | BLANCOTHERM 320 KB synthetic food transport container, heated, with power on/off indicator, max. temperature +90 °C, with lid, inside container of stainless steel 18/10 | GN 1/1-200 or their subdivisions | 630 x 425 x 375 mm | 0.4 kW 220–240 V 50–60 Hz | 13.5 kg | 566 242 | |
| <p>BLT 320 KBR (shown with accessories: GN containers)</p> | <u>BLT 320 KBR</u> | BLANCOTHERM 320 KBR synthetic food transport container, with digital temperature control for adjusting the interior container temperature in 1° increments from +40 °C to +95 °C, with lid, inside container of stainless steel 18/10 | GN 1/1-200 or their subdivisions | 630 x 425 x 375 mm | 0.4 kW 220–240 V 50–60 Hz | 13.5 kg | 572 228 | |
| <p>BLT 420 KBUH</p> | <u>BLT 420 KBUH</u> | BLANCOTHERM 420 KBUH synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door | 2x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm | 700 x 445 x 475 mm | 0.2 kW 220–240 V 50–60 Hz | 16 kg | 573 515 | |
| <p>BLT 420 KBRUH</p> | <u>BLT 420 KBRUH</u> | BLANCOTHERM 420 KBRUH synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door | 2x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm | 700 x 445 x 475 mm | 0.2 kW 220–240 V 50–60 Hz | 16 kg | 573 516 | |
| <p>BLT 620 KBUH</p> | <u>BLT 620 KBUH</u> | BLANCOTHERM 620 KBUH synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 660 mm | 0.2 kW 220–240 V 50–60 Hz | 19.5 kg | 572 536 | |
| <p>BLT 620 KBUH-F</p> | <u>BLT 620 KBUH-F</u> | BLANCOTHERM 620 KBUH-F synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 830 mm | 0.2 kW 220–240 V 50–60 Hz | 27 kg | 573 314 | |

BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe (convection-heated BLT without door only)



BLT synthetic, heated

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|--|---|--|---|---------------------------------|---------------------------------|----------------|----------------|-----------------------|
|  | BLT 620 KBUH-F with condensation water trough | BLANCOTHERM 620 KBUH-F with condensation water trough synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 830 mm | 0.2 kW 220–240 V 50–60 Hz | 28 kg | 573 318 | |
|  | <u>BLT 620 KBRUH</u> | BLANCOTHERM 620 KBRUH synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 660 mm | 0.2 kW 220–240 V 50–60 Hz | 19.5 kg | 572 537 | |
|  | BLT 620 KBRUH-F | BLANCOTHERM 620 KBRUH-F synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 830 mm | 0.2 kW 220–240 V 50–60 Hz | 27 kg | 573 315 | |
|  | BLT 620 KBRUH-F with condensation water trough | BLANCOTHERM 620 KBRUH-F with condensation water trough synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm | 700 x 445 x 830 mm | 0.2 kW 220–240 V 50–60 Hz | 28 kg | 573 319 | |

The underlined models are in stock.

Accessories for BLANCOTHERM synthetic

• * Corrosion-resistant pursuant to DIN 18867-8

Accessories

| Illustration | Model | Designation | For models | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors dia. 125 mm | Order No. | Price in € w/o VAT |
|---|------------------|--|---|---------------------------------|---|--|-------------------------|-----------------------|
|  | ROLA 13 | Serving dolly with lid receptacle, made of corrosion-resistant stainless steel | 1x BLT 160 K or 1x BLT 320 K/KB/KBR/ECO | 592 x 425 x 535 mm | 10 kg 25 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | | | synthetic * | 572 341 |
| | | | | | | | galvanized steel | 572 342 |
|  | ROLLI-100 | Serving dolly , made of polypropylene | 4x BLT 160 K or 3x BLT 320 K/KB/KBR/ECO or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH | 650 x 450 x 165 mm | 4.5 kg 130 kg | galvanized steel 4 steering castors, 2 of which have brakes, dia. 100 mm | 568 236 | |
| | ROLLI-125 | Serving dolly , made of polypropylene | 4x BLT 160 K or 3x 320 K/KB/KBR/ECO or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH | 650 x 450 x 190 mm | 4.5 kg 180 kg | synthetic * 4 steering castors, 2 of which have brakes, dia. 125 mm | 568 237 | |
| not shown | Push bar | Push bar for better manoeuvring, made of corrosion-resistant stainless steel | ROLLI-100 or ROLLI-125 | 800 mm dia. 20 mm | | | 568 926 | |
|  | BTA 3 | Transport and serving trolley made of corrosion-resistant stainless steel, 2 shelves: 940 x 700 mm, clear height between shelves: 300 mm | 2x BLT 160 K or 2x BLT 320 K/KB/KBR or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH | 1070 x 780 x 840 mm | 31 kg 150 kg max. load per shelf: 100 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | | | synthetic * | 572 325 |
| | | | | | | galvanized steel | 572 326 | |

Accessories for BLANCOTHERM synthetic

| Accessories | | | | | | | |
|--|-----------------------|---|---|---------------------------------|----------------|----------------|-----------------------|
| Illustration | Model | Designation | For models | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|  | <u>Eutectic plate</u> | Eutectic plate (-3 °C) synthetic, Gastronorm-compatible | BLT 420 K or BLT 620 K | 530 x 325 x 30 mm | 4.2 kg | 568 136 | |
| | | Eutectic plate (-12 °C) synthetic, Gastronorm-compatible | BLT 160 K or BLT 320 ECO/K | 483 x 283 x 36 mm | 4.0 kg | 569 315 | |
| | | | BLT 420 K or BLT 620 K | 530 x 325 x 30 mm | 4.2 kg | 573 332 | |
| Slide-in frame (shown with accessories: GN support bar)  | <u>Slide-in frame</u> | Slide-in frame of stainless steel suitable for Gas- tronorm containers up to 150 mm deep | BLT 420 K/KBUH/KBRUH or BLT 620 K/KBUH/KBRUH | 530 x 325 x 156 mm | 0.5 kg | 564 352 | |
| ST 3  | <u>ST 3</u> | GN support bar of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9 | BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame | Length: 325 mm | | 550 650 | |
| ST 5  | <u>ST 5</u> | GN support bar of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9 | BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame | Length: 530 mm | | 550 651 | |
| Special pen  | <u>Special pen</u> | Special washable pen for labelling menu cards | all BLT K | | | 564 361 | |
| Menu card  | <u>Menu card</u> | BLANCOTHERM menu card , blank | all BLT K | DIN A 6 (148 x 105 mm) | | 564 353 | |
| Menu card box (shown with accessories: menu cards)  | <u>Menu card box</u> | Menu card box for BLANCOTHERM menu cards (Capacity: 25 cards) | all BLT K | 165 x 96 x 128 mm | | 564 355 | |

BLANCOTHERM stainless steel

- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes



BLT stainless steel, unheated

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|-------------------|---|---|---------------------------------|----------------|----------------|-----------------------|
|  | BLT 820 E | BLANCOTHERM 820 E stainless steel food transport container, with hinged door, mobile | GN container up to a max. of 3x GN 1/1-200 11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 977 mm | 56 kg | 572 515 | |
|  | BLT 1020 E | BLANCOTHERM 1020 E stainless steel food transport container, with hinged door, mobile | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100 14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1150 mm | 63 kg | 572 518 | |
|  | BLT 1220 E | BLANCOTHERM 1220 E stainless steel food transport container, with hinged door, mobile | GN container up to a max. of 5x GN 1/1-200 20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1495 mm | 83 kg | 572 520 | |

BLANCOTHERM stainless steel

- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes



BLT stainless steel, heated

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|--|---------------------------|--|---|---|--|----------------|----------------|-----------------------|
|   | BLT 820 EB | BLANCOTHERM 820 EB stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200 11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 977 mm | 220–240 V AC 50–60 Hz 0.38 kW | 59 kg | 572 516 | |
|   | BLT 820 EBTF | BLANCOTHERM 820 EBTF stainless steel food transport container, heated, top and front loader, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200 11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1060 mm Operating height: 977 mm | 220–240 V AC 50–60 Hz 0.38 kW | 61 kg | 572 517 | |
|   | BLT 1020 EB | BLANCOTHERM 1020 EB stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100 14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1150 mm | 220–240 V AC 50–60 Hz 0.38 kW | 66 kg | 572 519 | |
|   | <u>BLT 1220 EB</u> | BLANCOTHERM 1220 EB stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 5x GN 1/1-200 20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1495 mm | 220–240 V AC 50–60 Hz 0.76 kW | 86 kg | 572 521 | |

BLANCOTHERM stainless steel

- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes



BLT stainless steel, convection-cooled

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|--|---------------------|--|---|---------------------------------|------------------------------------|----------------|----------------|-----------------------|
|  | BLT 1020 EUK | BLANCOTHERM 1020 EUK stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100 14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 845 x 1430 mm | 220–240 V AC 50 Hz 0.3 kW | 100 kg | 572 862 | |
|  | BLT 1220 EUK | BLANCOTHERM 1220 EUK stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C | GN container up to a max. of 5x GN 1/1-200 20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 845 x 1775 mm | 220–240 V AC 50 Hz 0.3 kW | 120 kg | 572 863 | |

Accessories for BLANCOTHERM stainless steel

Accessories for all BLT stainless steel models

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------------|--|---------------------------------|----------------|----------------|-----------------------|
|  | <u>Eutectic plate</u> | Eutectic plate (-3 °C) synthetic, Gastronorm-compatible | 530 x 325 x 30 mm | 4.2 kg | 568 136 | |
| | | Eutectic plate (-12 °C) synthetic, Gastronorm-compatible | | | 573 332 | |
| not shown | <u>Slide-in frame</u> | Slide-in frame of stainless steel for Gastronorm containers up to 150 mm deep | 530 x 325 x 156 mm | | 564 352 | |
|  | <u>ST 3</u> | GN support bar of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9 | Length: 325 mm | | 550 650 | |
|  | <u>ST 5</u> | GN support bar of stainless steel with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9 | Length: 530 mm | | 550 651 | |

Accessories for BLANCOTHERM stainless steel

Accessories for all BLT stainless steel models

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|---------------------------|--|---------------------------------|----------------|----------------|-----------------------|
|  | <u>Special pen</u> | Special washable pen for labelling menu cards | | | 564 361 | |
|  | <u>Menu card holder</u> | Menu card holder for front side of door | | | | |
|  | <u>BLT E menu card</u> | BLT E menu card with hanging slot (blank) | DIN A6 (148 x 105 mm) | | 572 513 | |
|  | <u>Menu card box</u> | Menu card box for BLANCOTHERM menu cards (Capacity: 25 cards) | | | 564 355 | |
| not shown | <u>Push handle</u> | additional pull handle on back of unit | dia. 32 mm | | | |
| | <u>Door not removable</u> | | | | | no added price |

Castor options for BLT stainless steel

| Model | Designation | For model | Price in € w/o VAT |
|---------------------------------|---|-----------------------------|-----------------------|
| Anti-static castors | 2 fixed and 2 steering castors with brakes, corr.-resist. in compliance with DIN 18867-8, synthetic, 125 mm dia. (in conjunction with 540 x 815 mm bottom plate) | all BLT stainless steel | |
| Stainless-steel castors | 2 fixed and steering castors with brakes, 125 mm dia. (in conjunction with 540 x 815 mm bottom plate) | all BLT stainless steel | |
| | 2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | |
| | 2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | |
| | 2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | |
| | 2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | |
| Galvanized steel castors | 2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | |
| | 2 fixed and 2 steering castors with brakes, 160 mm dia. (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | |
| | 2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | |
| | 2 fixed and 2 steering castors with brakes, with elastic castors, 160 mm dia. (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | |





Food serving and food transport trolleys, dispensers, conveyors

Food serving and transport trolleys

| | |
|---|-----|
| Food serving trolleys | .55 |
| Food transport trolleys | .58 |
| Accessories for food serving and transport trolleys | .58 |

Dispensers

| | |
|--|-----|
| Plate dispensers | .60 |
| Platform dispensers | .62 |
| Dispenser for heat-retaining lower bases | .62 |
| Basket dispensers | .63 |
| Tray dispensers | .65 |
| Universal dispensers | .66 |
| Plate dispensers for installation | .67 |
| Universal dispensers for installation | .68 |
| Basket dispensers for installation | .68 |
| Tray dispensers for installation | .69 |
| Accessories for dispensers | .70 |

Conveyor

| | |
|--|-----|
| Round-belt conveyor | .73 |
| Flat-belt conveyor | .73 |
| Convection-cooled food service conveyor belt | .74 |
| Accessories and options | .75 |



An outlay that's worth it – BLANCO food serving trolleys

As an important link between the kitchen and the food recipient, food serving trolleys must above all be able to maintain the quality of the food – both during portioning on the conveyor and right up to the last guest. BLANCO food serving trolleys achieve both brilliantly. Select your own personal BLANCO menu from a wide range of products and accessories.



The twin-pack
SAG 2 in the classic
2-well version.



The complete one
SAG 2-THK as a finished
food servery with a hot and
cold compartment, sneeze
guard and integrated plate
dispenser.



The buffer
SAW 3 for portioning on
the conveyor.



1



3



2

- 1 For optimum hygiene, there is a sneeze guards with a pass-through as well as a pulled-down version that ends flush with the countertop on the customer side.
- 2 Rugged polyamide corner guards protect the unit and furniture. The rugged synthetic castors meet all requirements according to DIN 18867, Part 8.
- 3 Welded body parts and top surfaces of stainless steel offer perfect protection against the entry of dirt and water. A profile edge reliably holds back condensation.

**The next dispenser generation from BLANCO:
High level of flexibility, improved energy efficiency, safe handling.**



One for all shapes

Round or rectangular, large or small – the new square plate tube can take on anything. Because of their practical hole pattern, the dispensers can be adjusted to almost any shape dishes quickly and easily. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.



Using energy more selectively

Boost mode heats dishes up to high temperatures quickly while ECO mode offers ideal energy efficiency for mid-range temperatures over a longer period of time.

Well protected

You can reach up to 20% energy savings with the new hooded covers made of EPP*. In addition, they are especially light, extremely rugged and dishwasher-safe.

In good hands

“What to do with the cover?” – the new optional retaining clip is simply clicked into the push handle. The hooded covers can always be stored securely.

* Compared to hooded covers made of polycarbonate. The hooded cover made of EPP is included in the scope of delivery for convection-heated models and available as an option for all other models.



TS-1 18-33
Unheated plate dispenser



TS-2 18-33
Unheated plate dispenser



TS-K2 18-33
Plate dispenser with cooling slits for cooling dishes in refrigerated rooms

Higher capacity due to intelligent construction.

With our unique, particularly flat stacking platform, you can store up to 20 percent more standard plates in each dispenser. The high guide rods and higher hooded covers provide additional safety when forming high stacks.



SAG, SAW, STW,
dispensers, conveyors



Knowing when supplies are coming to an end

The new optional refilling signal lets you know when the plates in the dispenser are running low. This means you can refill the dispenser in time, and your supply chain can continue without interruption.

BLANCO makes reaching goal weights easy

With the unique Easy-Set System (ESS) all dispensers can be adjusted to the weight of the dishes quickly and conveniently – without tools or awkwardly threading the springs through small holes.



TSE-H1 18-33 ET: 684
Plate dispenser, statically heatable for installation



TSE-H1 18-33 ET: 800
Plate dispenser, statically heatable for installation

The pièce de résistance of your food portioning system – BLANCO food distribution conveyors

The innovative system offers a continuous stream of advantages:

Cold-food portioning without a refrigerated room. With the convection-cooled food distribution conveyor RSPV-UK, cold portioning can now be carried out at a pleasant working temperature, naturally while complying with the HACCP guidelines.



- 1 A refrigerated shroud of air ensures that the temperatures required by HACCP for food on the conveyor are reliably maintained.
- 2 Conveyor operation and cooling can be switched independently of one another. And that also enables energy-saving, uncooled use, e.g. for breakfast portioning.

Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, open
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Wells that can be regulated and heated separately
- Temperature range +30 °C to +95 °C
- Protected against splashed and sprayed water (IP X5)



Food serving trolleys, heatable, open

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|----------------|--|--|----------------|---------------------------------|----------------|-----------------------|
| | <u>SAW 1</u> | Food serving trolley, 1 individual well with temperature control, can be heated wet or dry Capacity: 1x GN 1/1-200 or its subdivisions | 750 x 508 x 933 mm Operating height: 900 mm | 24.5 kg | 0.7 kW 220–240 V 50–60 Hz | 572 152 | |
| | <u>SAW 2</u> | Food serving trolley, 2 individual wells with temperature control, can be heated wet or dry Capacity: 2x GN 1/1-200 or its subdivisions | 936 x 714 x 933 mm Operating height: 900 mm | 35.5 kg | 1.4 kW 220–240 V 50–60 Hz | 572 153 | |
| SAW 3 (shown with accessories: GN containers) | <u>SAW 3</u> | Food serving trolley, 3 individual wells with temperature control, can be heated wet or dry Capacity: 3x GN 1/1-200 or its subdivisions | 1276 x 714 x 933 mm Operating height: 900 mm | 44 kg | 2.1 kW 220–240 V 50–60 Hz | 572 154 | |
| | <u>SAW 4</u> | Food serving trolley, 4 individual wells with temperature control, can be heated wet or dry Capacity: 4x GN 1/1-200 or its subdivisions | 1615 x 714 x 933 mm Operating height: 900 mm | 57.5 kg | 2.8 kW 220–240 V 50–60 Hz | 572 155 | |
| | <u>SAW L-2</u> | Food serving trolley, 2 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (push handle and operating modules on the long side) Capacity: 2x GN 1/1-200 or its subdivisions | 900 x 749 x 933 mm Operating height: 900 mm | 35.5 kg | 1.4 kW 220–240 V 50–60 Hz | 572 156 | |
| | <u>SAW L-3</u> | Food serving trolley, 3 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (push handle and operating modules on the long side) Capacity: 3x GN 1/1-200 or its subdivisions | 1241 x 749 x 933 mm Operating height: 900 mm | 48 kg | 2.1 kW 220–240 V 50–60 Hz | 572 157 | |
| not shown | <u>SAW L-4</u> | Food serving trolley, 4 individual wells with temperature control, can be heated wet or dry, especially for use on a servery counter (push handle and operating modules on the long side) Capacity: 4x GN 1/1-200 or its subdivisions | 1574 x 749 x 933 mm Operating height: 900 mm | 65.5 kg | 2.8 kW 220–240 V 50–60 Hz | 572 551 | |

Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, cooled (active convection cooling)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes
- Temperature range +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)



Food serving trolleys, cooled

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|----------|--|--|----------------|------------------------------|----------------|-----------------------|
| SAW 2-UK  | SAW 2-UK | Food serving trolley, cooling tray for 2x GN 1/1-200 or its subdivisions | 936 x 714 x 933 mm Operating height: 900 mm | 98 kg | 0.4 kW 220-240 V 50 Hz | 572 429 | |
| SAW 3-UK  | SAW 3-UK | Food serving trolley, cooling tray for 3x GN 1/1-200 or its subdivisions | 1276 x 714 x 933 mm Operating height: 900 mm | 118 kg | 0.5 kW 220-240 V 50 Hz | 572 430 | |

Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, closed
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 125 mm dia., 2 fixed castors, 2 steering castors with brakes
- Wells and compartments that can be regulated and heated separately, temperature range of wells: +30 °C to +95 °C, temperature range of heated compartments: +30 °C to +80 °C, temperature range of cooled compartments: +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)



Food serving trolleys, heatable, closed

| Illustration | Model | Designation | Compartments | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|--------------|--|--|---|----------------|----------------------------------|----------------|-----------------------|
|  | <u>SAG 2</u> | Food serving trolley, 2 individual wells for 2x GN 1/1-200 or its subdivisions, with temperature control, 2 compartments | 2 compartments , heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 936 x 714 x 933 mm Operating height: 900 mm | 62 kg | 1.9 kW 220-240 V 50-60 Hz | 572 150 | |
|  | <u>SAG 3</u> | Food serving trolley, 3 individual wells for 3x GN 1/1-200 or its subdivisions, with temperature control, 3 compartments | 3 compartments , heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 1276 x 714 x 933 mm Operating height: 900 mm | 85.5 kg | 2.85 kW 220-240 V 50-60 Hz | 572 151 | |

Food serving trolleys, heatable/coolable, closed

| | | | | | | | | |
|--|--|---|--|---|----------|----------------------------------|----------------|--|
|  | <u>SAG 2-THK</u> | Food serving trolley, 2 individual wells with temperature control, 2 compartments , integrated heatable plate dispenser for plate sizes 21-26 cm, integrated ladle rest , GN lid support , everything can be regulated and heated separately | 2 compartments , of which 1 compartment is heatable , with 6 pairs of support ledges for GN 1/1, spacing: 57,5 mm, 1 compartment with active convection cooling , with 4 pairs of support brackets for GN 1/1, spacing: 75 mm | 1493 x 714 x 933 mm Operating height: 900 mm | 140.5 kg | 2.3 kW 220-240 V 50-60 Hz | 572 161 | |
| | Also available without plate dispenser as an option | | | | | | | |
| | <u>SAG 2-THK</u> | Food serving trolley, 2 individual wells with temperature control, 2 compartments , integrated heatable plate dispenser for plate sizes 21-26 cm, integrated ladle rest , GN lid support , everything can be regulated and heated separately | 2 compartments , of which 1 compartment is heatable , with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 1493 x 714 x 933 mm Operating height: 900 mm | 125 kg | 2.15 kW 220-240 V 50-60 Hz | 572 222 | |
| Also available without plate dispenser as an option | | | | | | | | |

Food transport trolleys

- Made of corrosion-resistant stainless steel
- Food transport trolleys, heatable
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Protected against splashed and sprayed water (IP X5)



Food transport trolleys, heatable

| Illustration | Model | Designation | Compartments | Dimensions L x W x H (mm) | Weight (kg) | Castors 125 mm dia. | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|--------------|--|--|---|----------------|---|---------------------------------|----------------|-----------------------|
| STW 2 (shown with accessories: GN containers)  | STW 2 | Food transport trolley, 2 compartments, temperature range: +30 °C to +85 °C | 2 compartments, heatable, with 9 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 1009 x 714 x 915 mm Operating height: 885 mm | 68.5 kg | 2 fixed castors, 2 steering castors with brakes | 1.0 kW 220–240 V 50–60 Hz | 572 159 | |

Accessories for food serving and transport trolleys

| Illustration | Model | Designation | For model | Price in € w/o VAT |
|---|---|---|---|-----------------------|
| Sneeze guard with heating shelf | Sneeze guard | Sneeze guard , curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side | SAW 2, SAW L-2, SAG 2, SAG 2-THK SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4 | |
|  | Sneeze guard with heating shelf | Sneeze guard , curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side, Heating shelf made of stainless steel with 1 ceramic radiator, individually operated, 250 W per bain-marie, can be activated separately, 230 V | SAW 2, SAW L-2, SAG 2, SAG 2-THK SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4, (with 400 V CEE plug) | |
| Sliding cover with all-round railing | Sliding cover with all-round railing | Sliding cover made of stainless steel with condensation wiper, synthetic guide and all-round railing, 50 mm high | SAW 2, SAG 2 SAW 3, SAG 3 | |
|  | | Sliding cover made of stainless steel with condensation wiper, ball-bearing guide and all-round railing, 50 mm high | SAW 2, SAG 2 SAW 3, SAG 3 | |
| not shown | Railing, 3-sided | made of stainless steel, 50 mm high | STW 2 | |
| not shown | Railing, 4-sided | made of stainless steel, 50 mm high | STW 2 | |
| Fold-down shelf on long side | Fold-down shelf , on long side, 245 mm wide | | SAW 1 SAW 2, SAG 2, SAW 2-UK SAW 3, SAW 3-UK, SAG 3 SAG 2-THK SAW 4 | |
|  | | | | |
| Fold-down shelf on short side | Fold-down shelf , on short side, 245 mm wide, max. surface load: 25 kg | | SAW 2, SAW 3, SAW 4, SAG 2, SAG 3, SAW 2-UK, SAW 3-UK, | |
|  | | | | |

Accessories for food serving and transport trolleys

- * Corrosion-resistant in compliance with DIN 18867-8

| Illustration | Model | Designation | For model | Order No. | Price in € w/o VAT |
|---|---|-------------|---|---|--------------------|
| not shown | Hinged lid 2/3 : 1/3 made of stainless steel, 1/3 usable as shelf, 2/3 with integrated GN lid support not possible with sneeze guard attachments Without integrated lid support , both lids can be used as shelves | | SAW 2, SAG 2 SAW 3, SAG 3 SAW 4 SAG 2-THK |  | |
| not shown | GN lid support made of stainless steel, for GN 1/1 or their subdivisions Note: * Mounted on short side opposite push handle ** Mounted on long side below push handle | | SAW 2 *, SAG 2 *, SAW 2-UK * SAW 3 *, SAG 3 *, SAW 3-UK * SAW 4 * SAW L-2 ** SAW L-3 ** SAW L-4 ** | | |
| not shown | All-round bumper rail | | SAG 2, SAW 2-UK SAG 3, SAW 3-UK, SAG 2-THK STW 2 | | |
| not shown | Draw bar and coupling made of stainless steel | | SAG 2, SAG 3, SAG 2-THK STW 2 | | on request |
| Electronic temperature control  | Electronic temperature control | | STW 2 | | |
| Eutectic plate  | Eutectic plate (-12 °C) made of synthetic GN 1/1 Eutectic plate (-3 °C) made of synthetic GN 1/1 | | all SAG, STW 2 | | 573 332 |
| | | | all SAG, STW 2 | | 568 136 |
| not shown | Lid lock | | SAG 2-THK | | |

Castors for food serving and food transport trolleys

| Illustration | Model | Designation | For model |  | Added price in € w/o VAT |
|--------------|--------------------------------------|--|--|---|--|
| not shown | Antistatic castors, synthetic | 4 steering castors, 2 of which have brakes, 125 mm dia. 2 fixed and 2 steering castors with brakes, 125 mm dia. | all SAW all SAG, SAW-UK, STW | | |
| not shown | Stainless-steel castors | 4 steering castors, 2 of which have brakes, 125 mm dia. 2 fixed and 2 steering castors with brakes, 125 mm dia. 4 steering castors, 2 of which have brakes, 160 mm dia. 2 fixed and 2 steering castors with brakes, 160 mm dia. 2 fixed and 4 steering castors, 2 of which have brakes, 160 mm dia. | all SAW, SAW-UK, STW, SAG 2, SAG 3 all SAG, SAW-UK, STW all SAG, SAW-UK, STW all SAG, SAW-UK, STW, SAG 2-THK | | |
| not shown | Galvanised steel castors | 4 steering castors, 2 of which have brakes, 125 mm dia. 2 fixed and 2 steering castors with brakes, 125 mm dia. 2 fixed and 2 steering castors with brakes, 160 mm dia. 2 fixed and 4 steering castors, 2 of which have brakes, 160 mm dia. 2 fixed and 2 steering castors with brakes, 200 mm dia. | all SAW, all SAG, STW all SAG, SAW-UK, STW SAG 2-THK all SAG, STW, , SAW-UK | | Price reduction for model with synthetic castors Price reduction for model with synthetic castors |
| not shown | Synthetic castors* | 2 fixed and 4 steering castors, 2 of which have brakes, 125 mm dia. | SAG 2-THK | | |

Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable
- Easy-Set System for simple spring setting
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes



Plate dispensers, unheated

| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Power/ Connected load | Order No. | Price in € w/o VAT |
|--|-------------------|--------------------------------------|--|---------------------------------|----------------|-----------------------------|----------------|-----------------------|
|  | TS-1 18-33 | Plate dispenser, unheated | Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012 | 554 x 520 x 1030 mm | 37 kg | | 573 774 | |
|  | TS-2 18-33 | Plate dispenser, unheated | Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012 | 990 x 520 x 1030 mm | 56 kg | | 573 776 | |

Plate dispenser with cooling slits

| | | | | | | | | |
|---|--------------------|--|--|---------------------------|-------|--|----------------|--|
|  | TS-K2 18-33 | Plate dispenser with cooling slits for cooling dishes in refrigerated rooms | Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm  reddot design award winner 2012 | 990 x 520 x 1030 mm | 54 kg | | 573 777 | |
|---|--------------------|--|--|---------------------------|-------|--|----------------|--|

Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable
- Easy-Set System for simple spring setting
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes



Plate dispensers, heatable

| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Power/ Connected load | Order No. | Price in € w/o VAT |
|---|--------------------|---|---|---------------------------------|----------------|---------------------------------|----------------|-----------------------|
|  | TS-H1 18-33 | Plate dispenser , statically heatable, protection type: IP X5, incl. hooded cover made of PC, incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C | Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm | 680 x 520 x 1030 mm | 44 kg | 0.9 kW 220–240 V 50–60 Hz | 573 775 | |
|  | TS-H2 18-33 | Plate dispenser , statically heatable, protection type: IP X5, incl. hooded cover made of PC, incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C | Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm | 1076 x 520 x 1030 mm | 69 kg | 1.2 kW 220–240 V 50–60 Hz | 573 778 | |



reddot design award
winner 2012



reddot design award
winner 2012

Plate dispenser, heatable (convection)

| | | | | | | | | |
|--|---------------------|---|---|----------------------------|-------|---------------------------------|----------------|--|
|  | TS-UH2 18-33 | Plate dispenser , heatable (convection), protection type: IP X5, incl. hooded cover made of EPP incl. retaining clip for hooded covers, temperature can be regulat- ed from +30 °C to +110 °C | Approx. 160 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm | 1114 x 520 x 1030 mm | 74 kg | 1.5 kW 220–240 V 50–60 Hz | 573 779 | |
|--|---------------------|---|---|----------------------------|-------|---------------------------------|----------------|--|



reddot design award
winner 2012

Plate dispensers INMOTION, heatable

| | | | | | | | | |
|--|---------------------------|---|---|---------------------------|---------|---------------------------------|----------------|--|
|  | <u>2 SHE 21-26</u> | Plate dispenser , statically heatable, incl. hooded cover, protection type: IP X5, Temperature range from +30 °C to +110 °C, round plate tubes, without Easy-Set System | approx. 120 plates, 21-26 cm dia. <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm | 898 x 513 x 931 mm | 45 kg | 1.8 kW 220–240 V 50–60 Hz | 572 164 | |
|  | <u>2 SHE 26-31</u> | Plate dispenser , statically heatable, incl. hooded cover, protection type: IP X5, Temperature range from +30 °C to +110 °C, round plate tubes, without Easy-Set System | approx. 120 plates, 26-31 cm dia. <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm | 1018 x 513 x 931 mm | 49.5 kg | 1.8 kW 220–240 V 50–60 Hz | 572 165 | |

Platform dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical stainless steel push handle with integrated bumper rail
- Powder-coated inner panelling
- Protected against splashed and sprayed water (IP X5)



| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) / platform L x W (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|------------------|---|--|---|----------------|---------------------------------|----------------|-----------------------|
|  | CHV 58/58 | Platform dispenser, heatable (convection) +30 °C to +110 °C incl. hooded cover | Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 958 x 714 x 931 mm 581 x 581 mm | 85 kg | 1.8 kW 220–240 V 50–60 Hz | 572 192 | |
|  | CE 58/58 | Platform dispenser, not heatable | Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 818 x 714 x 931 mm 581 x 581 mm | 58 kg | | 572 193 | |
|  | CE 88/61 | Platform dispenser, not heatable | Dependent on type of dishes <u>Stacking height:</u> without hooded cover: 540 mm | 1128 x 740 x 931 mm 881 x 611 mm | 74 kg | | 572 194 | |
|  | CEK 58/58 | Platform dispenser, with cooling slits for rolling in and cooling dishes in refrigerated rooms | Dependent on type of dishes <u>Stacking height:</u> with hooded cover, 680 mm without hooded cover, 540 mm | 818 x 714 x 931 mm 581 x 581 mm | 58 kg | | 572 854 | |

Dispenser for heat-retaining lower bases

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle with integrated bumper rail
- Protected against splashed and sprayed water (IP X5)



| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|------------------|--|--|--|----------------|---------------------------------|----------------|-----------------------|
|  | 2 SHVS 26 | Dispenser for heat-retaining lower bases heatable (convec- tion), increased heating capacity, incl. lids (stainless steel) | 98 heat-retaining lower bases (Order No. 570 950) 26 cm dia. <u>Stacking height:</u> with hinged lid permanently mounted: 664 mm | 1144 x 548 x 1062 mm Operating height: 970 mm | 82 kg | 3.0 kW 220–240 V 50–60 Hz | 572 908 | on request |

Basket dispensers, heatable

- Made of corrosion-resistant stainless steel
- Basket dispensers, heatable (convection)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic stainless steel push handle with integrated bumper rail
- Protected against splashed and sprayed water (IP X5)



| Illustration | Model | Designation | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|------------------|---|--|------------------------------|----------------|---------------------------------|----------------|-----------------------|
|  | CHV 53/53 | Basket dispenser, heatable (convection) +30 °C to +110 °C closed model incl. hooded cover | <u>Basket dimension:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 898 x 714 x 931 mm | 70 kg | 1.8 kW 220–240 V 50–60 Hz | 572 185 | |
|  | CHV 66/54 | Basket dispenser, heatable (convection) +30 °C to +110 °C closed model incl. hooded cover | <u>Basket dimension:</u> 650 x 530 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 1038 x 714 x 931 mm | 72 kg | 1.8 kW 220–240 V 50–60 Hz | 572 186 | |

Basket dispensers, cooled

- Made of corrosion-resistant stainless steel
- Basket dispenser, cooled (active convection cooling), +2 °C to 15 °C
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes
- Corner guards at all corners
- Sturdy, ergonomic stainless steel push handle with integrated bumper rail
- Protected against sprayed water (IP X4)



| Illustration | Model | Designation | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (in mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|--------------------|-----------------------------|---|---------------------------------|----------------|------------------------------|----------------|-----------------------|
|  | CE-UK 53/53 | Basket dispenser | <u>Basket dimensions:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 5 baskets with 115 mm or 8 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 1313 x 790 x 1065 mm | 117 kg | 0.4 kW 220–240 V 50 Hz | 572 431 | |

Basket dispensers, unheated

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic stainless steel push handle with integrated bumper rail



| Illustration | Model | Designation | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------|--|---|------------------------------|----------------|----------------|-----------------------|
| <p>CCE 53/53 (shown with accessories: basket)</p> | CCE 53/53 | Basket dispenser open model | <u>Basket dimension:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height <u>Stacking height:</u> 700 mm | 816 x 543 x 931 mm | 33 kg | 572 187 | |
| <p>CCE 66/54</p> | CCE 66/54 | Basket dispenser open model | <u>Basket dimension:</u> 650 x 530 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height <u>Stacking height:</u> 700 mm | 816 x 700 x 931 mm | 37 kg | 572 188 | |
| not shown | CEE 50/50 | Basket dispenser open on one side for sliding in and stacking empty baskets on the dis- penser bottom | <u>Basket dimension:</u> 500 x 500 mm <u>Capacity:</u> 6 baskets with 115 mm 9 baskets with 75 mm <u>Stacking height:</u> with hooded cover: 780 mm w/o hooded cover: 640 mm | 816 x 657 x 932 mm | 50 kg | | |
| | | Handle on open side | | | | 573 083 | |
| | | Handle on closed side | | | | 573 084 | |
| <p>CE 53/53</p> | CE 53/53 | Basket dispenser closed model | <u>Basket dimension:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm | 758 x 714 x 931 mm | 43 kg | 572 189 | |
| <p>CE 66/54</p> | CE 66/54 | Basket dispenser closed model | <u>Basket dimension:</u> 650 x 530 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 898 x 714 x 931 mm | 48 kg | 572 190 | |
| <p>CEK 53/53</p> | CEK 53/53 | Basket dispenser, with cooling slits for rolling in and cooling dishes in refrigerated rooms | <u>Basket dimensions:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 758 x 714 x 931 mm | 42 kg | 572 191 | |

Tray dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic stainless steel push handle with integrated bumper rail



| Illustration | Model | Designation | Capacity / stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|--|--------------------|--|---|---------------------------|-------------|----------------|--------------------|
|  <p>CCE 54/38 (shown with accessories: trays)</p> | <u>CCE 54/38</u> | Tray dispenser, open model | <u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm <u>Stacking height:</u> 700 mm | 816 x 555 x 931 mm | 31.5 kg | 572 183 | |
| not shown | <u>CCE-V 54/38</u> | Tray dispenser, open model, reinforced | <u>Capacity:</u> approx. 100 hot-air trays for RECALDO AVENTO or TT DS-ONE, in the Euronorm size 530 x 370 mm <u>Stacking height:</u> 700 mm | 917 x 511 x 912 mm | 41 kg | 573 539 | |
| | <u>CCE-V 54/33</u> | Tray dispenser, open model, reinforced | <u>Capacity:</u> approx. 100 hot-air trays for BLANCO UNITRAY, with GN size 530 x 325 mm <u>Stacking height:</u> 700 mm | 917 x 511 x 912 mm | 41 kg | 573 370 | |
| | <u>CCE-V 57/34</u> | Tray dispenser, open model, reinforced | <u>Capacity:</u> approx. 100 hot-air trays for BLANCO UNITRAY, with extended size 565 x 332.5 mm <u>Stacking height:</u> 700 mm | 917 x 511 x 912 mm | 41 kg | 573 371 | |
|  <p>CCE-A</p> | <u>CCE-A</u> | Tray dispenser, open model with lateral tray guides | <u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm <u>Stacking height:</u> 700 mm | 906 x 514 x 931 mm | 35 kg | 572 184 | |
| | | without lateral tray guides | | | | 573 167 | |
|  <p>CE 54/38</p> | <u>CE 54/38</u> | Tray dispenser, closed model | <u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm <u>Stacking height:</u> 540 mm | 788 x 513 x 931 mm | 48.5 kg | 572 469 | |

Special tray dispensers for automatic destacking with semi-automatic or fully automatic dishwashers on request

Universal dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic stainless steel push handle with integrated bumper rail
- Protected against splashed and sprayed water (IP X5)



Universal dispensers, heatable

| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) / platform L x W (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|--------------------|--|---|---|----------------|---------------------------------|----------------|-----------------------|
|  | UNI-H 59/29 | Universal dispenser, heatable (convection) +30 °C to +110 °C, closed model, incl. hooded cover and 6 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 898 x 514 x 931 mm 590 x 290 mm | 68.5 kg | 1.8 kW 220–240 V 50–60 Hz | 572 195 | |
|  | UNI-H 58/58 | Universal dispenser, heatable (convection) +30 °C to +110 °C, closed model, incl. hooded cover and 8 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 958 x 714 x 931 mm 581 x 581 mm | 91 kg | 1.8 kW 220–240 V 50–60 Hz | 572 196 | |

Universal dispenser, unheated

| | | | | | | | | |
|--|------------------|--|---|------------------------------------|---------|--|----------------|--|
|  <small>(shown with accessories: plates)</small> | UNI 59/29 | Universal dispenser, unheated, closed model, incl. 6 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 788 x 514 x 931 mm 590 x 290 mm | 48.5 kg | | 572 197 | |
|  <small>(shown with accessories: plates)</small> | UNI 58/58 | Universal dispenser, unheated, closed model, incl. 8 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 818 x 714 x 931 mm 581 x 581 mm | 66 kg | | 572 198 | |

Universal dispenser with cooling slits

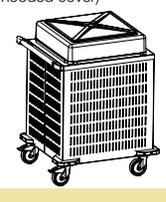
| | | | | | | | | |
|--|--------------------|--|---|------------------------------------|---------|--|----------------|--|
|  <small>(shown with accessories: plates)</small> | UNI-K 59/29 | Universal dispenser with cooling slits, for rolling in and cooling dishes in refrigerated rooms, incl. 6 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 788 x 514 x 931 mm 590 x 290 mm | 48 kg | | 572 199 | |
|  <small>(shown with accessories: hooded cover)</small> | UNI-K 58/58 | Universal dispenser with cooling slits, for rolling in and cooling dishes in refrigerated rooms, incl. 8 guide rods | dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm | 818 x 714 x 931 mm 581 x 581 mm | 65.5 kg | | 572 468 | |

Plate dispensers for installation

- Made of corrosion-resistant stainless steel
- Square plate tubes
- Easy-Set System for simple spring setting



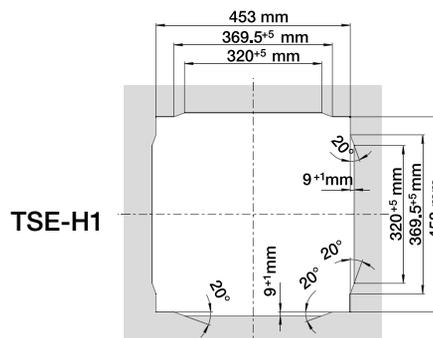
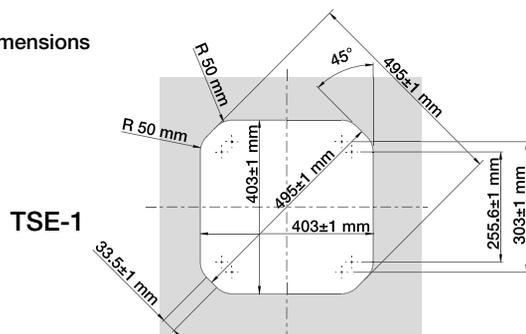
Plate dispensers for installation, unheated

| Illustration | Model | Designation | Capacity/ stacking height (mm)/ Installation depth (mm) | Dim. L x W x H (mm) | Weight (kg) | Power/ Connected load | Order No. | Price in € w/o VAT |
|--|--------------------------------------|------------------------------|--|---------------------------|----------------|-----------------------------|----------------|-----------------------|
|  <p>TSE-1 18-33 ET: 630</p> | TSE-1 18-33 ET: 630 | Plate dispenser, unheated | Approx. 70 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 685 mm w/o hooded cover: 670 mm Installation depth: 630 mm | 425 x 425 x 760 mm | 13 kg | | 573 780 | |
|  <p>TSE-1 18-33 ET: 750</p> | TSE-1 18-33 ET: 750 | Plate dispenser, unheated | Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm Installation depth: 750 mm | 425 x 425 x 875 mm | 14 kg | | 573 781 | |

Plate dispensers for installation, heatable

| | | | | | | | | |
|--|---------------------------------------|---|--|--------------------------|-------|-----------------------------------|----------------|--|
|  <p>TSE-H1 18-33 ET: 684</p> | TSE-H1 18-33 ET: 684 | Plate dispenser, statically heatable, protection type: IP X4, incl. hooded cover made of PC, temperature can be regulated from +30 °C to +85 °C | Approx. 70 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 685 mm w/o hooded cover: 670 mm Installation depth: 684 mm | 480 x 480 x 810 mm | 29 kg | 0.825 kW 220–240 V 50–60 Hz | 573 782 | |
|  <p>TSE-H1 18-33 ET: 800</p> | TSE-H1 18-33 ET: 800 | Plate dispenser, statically heatable, protection type: IP X4 incl. hooded cover made of PC, temperature can be regulated from +30 °C to +85 °C | Approx. 80 plates round: dia.18–33 cm rectangular: max. 28 x 28 cm <u>Stacking height:</u> with hooded cover: 800 mm w/o hooded cover: 785 mm Installation depth: 800 mm | 480 x 480 x 930 mm | 31 kg | 0.825 kW 220–240 V 50–60 Hz | 573 783 | |

Cut-out dimensions



Basket dispensers for installation

- Made of corrosion-resistant stainless steel



Basket dispensers for installation, unheated

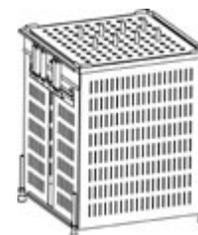
| Illustration | Model | Designation | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|-----------|--|---|---|----------------|-----------------------|------------------------------------|-----------------------|
|  | CEB 50/50 | Basket dispenser , for installation from below, unheated, open model | <u>Basket dimensions:</u> 500 x 500 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm | 600 x 545 x min. 765 - max. 865 mm (height-adjustable) | 19 kg | | 590 025 | |
| | | | | | | | Flange for installation from above | |

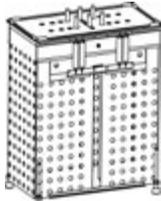
Basket dispensers for installation, heatable

| | | | | | | | | |
|--|------------|--|---|--------------------|---------|---------------------------------|---------|--|
|  | CEBH 50/50 | Basket dispenser , for installation, heatable (convec- tion) +30 °C to +110 °C closed model, incl. hooded cover | <u>Basket dimensions:</u> 500 x 500 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm | 700 x 691 x 785 mm | 64.5 kg | 1.8 kW 220–240 V 50–60 Hz | 572 206 | |
|--|------------|--|---|--------------------|---------|---------------------------------|---------|--|

Universal dispensers for installation

- Made of corrosion-resistant stainless steel



| Illustration | Model | Designation | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|-------------|---|---|--|-------------|------------------------------------|-----------------------|
|  | UNI-B 59/29 | Universal dispenser for installation from below, unheated, incl. 6 guide rods | Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm | 613 x 375 x min. 765 - max. 865 mm (height-adjustable) | 32 kg | 572 470 | |
| | | | | | | Flange for installation from above | |
|  | UNI-B 58/58 | Universal dispenser for installation from below, unheated, incl. 8 guide rods | Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm | 587 x 663 x min. 765 - max. 865 mm (height-adjustable) | 36 kg | 572 471 | |
| | | | | | | Flange for installation from above | |

Tray dispensers for installation

- Made of corrosion-resistant stainless steel



| Illustration | Model | Designation | Capacity/ platform L x W (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|--|------------------|--|-----------------------------------|--|----------------|----------------|-----------------------|
|  | CEB 47/36 | Tray dispenser installation from below | approx. 100 trays 470 x 360 mm | 585 x 405 x min. 765 - max. 865 mm (height-adjustable) | 16.5 kg | 590 023 | |
|  | CEB 47/36 | Tray dispenser (incl. all-round flange) installation from above | approx. 100 trays 470 x 360 mm | 585 x 405 x min. 765 - max. 865 mm (height-adjustable) | 19 kg | 564 021 | |
|  | CEB 53/37 | Tray dispenser installation from below | approx. 100 trays 530 x 370 mm | 615 x 405 x min. 765 - max. 865 mm (height-adjustable) | 17 kg | 590 024 | |
|  | CEB 53/37 | Tray dispenser (incl. all-round flange) installation from above | approx. 100 trays 530 x 370 mm | 615 x 405 x min. 765 - max. 865 mm (height-adjustable) | 19.5 kg | 564 022 | |

Accessories for plate dispensers

Options and accessories for plate dispensers

| Designation | For model | Order No. | Price in € w/o VAT |
|--|--|---|--|
| Added price for hooded cover made of EPP (instead of cover made of PC) | all statically heatable plate dispensers |  | |
| 3-sided panelling with décor plates, removable | all mobile models except TS-K2 18-33 | | on request |
| 4 additional plate guide rods, Rilsan-covered steel (price per tube) | all plate dispensers | | |
| Low plate guide rods, steel, Rilsan-coated steel (to the upper edge of the plate tube flange) | all plate dispensers | | on request |
| All-round bumper rail | all mobile plate dispensers | | |
| Refilling signal, red (price per tube, 4 pieces mounted) | all plate dispensers | | |
| Fold-down shelf on the short side, stainless steel (453 x 245 x 35 mm) | all mobile plate dispensers | | |
| GN hanging frame on the short side, stainless steel, for hanging in 3 GN 1/6 (476.5 x 165 x 42.5 mm) | all mobile plate dispensers | | |
| Cleaning drawer | all mobile plate dispensers | | |
| Hooded cover, square, transparent, made of polycarbonate (420 x 420 x 175 mm) | all plate dispensers | 573 771 | |
| Hooded cover, square, silver-grey, made of EPP (426 x 426 x 217 mm) | all plate dispensers | 573 767 | |
| Retaining clip for hooded covers, synthetic | all mobile plate dispensers | 573 814 | |
| Refilling signal, red (1 piece, not mounted) | all plate dispensers | 573 838 | |
| Galvanised steel castors, 125 mm dia., 4 steering castors, 2 of which have brakes | all mobile plate dispensers | | Price reduction compared to model with synthetic castors |
| Stainless-steel castors, 125 mm dia., 4 steering castors, 2 of which have brakes | all mobile plate dispensers | | |

Options and accessories for plate dispensers INMOTION

| Illustration | Designation | For model | Diameter / dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|---|--|--|--------------------------------------|----------------|--------------------|
|  | <u>Hooded tube cover</u> round, transparent, synthetic | SE 21-26, SHE 21-26, SHV 21-26, RE 21-26, RHE 21-26, SEK 21-26 | 360 mm dia. Height: 125 mm | 146 581 | |
| | | SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31 | 410 mm dia. Height: 125 mm | 146 582 | |

Accessories for dispensers

Accessories

| Illustration | Designation | For model | Order No. | Price in € w/o VAT |
|--------------|--|--|---|--------------------|
| not shown | Decorating options, stainless-steel backing in red, blue, green or yellow | for all mobile dispensers (except dispensers with cooling slits for all CCE) | | on request |
| not shown | Decorating options, full-surface decoration (Resopal) | for all mobile dispensers (except dispensers with cooling slits for all CCE) | | on request |
| not shown | Synthetic guide rods, synthetic (1 piece) | UNI, UNI-H, UNI-K, UNI-B |  376 905 | |
| not shown | All-round bumper rail | CE-UK |  | |

Baskets

| Illustration | Designation | For model | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|--|---|--|---------------------------|----------------|--------------------|
|  | Steel wire basket synthetic-coated, mesh size: 35 x 25 mm mesh wire: 2.5 mm dia. frame wire: 6 mm dia. colour: grey | CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50 | 500 x 500 x 75 mm | 144 801 | |
| | | | 500 x 500 x 115 mm | 144 802 | |
| | | CE 66/54, CHV 66/54, CCE 66/54 | 650 x 530 x 75 mm | 952 032 | |
| | | | 650 x 530 x 115 mm | 952 033 | |
| | | CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53 | 525 x 525 x 75 mm | 296 284 | |
| | | | 525 x 525 x 115 mm | 296 285 | |
|  | Basket made of stainless steel electropolished, mesh size: 35 x 25 mm mesh wire: 2.5 mm dia. frame wire: 6 mm dia. | CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50 | 500 x 500 x 75 mm | 144 803 | |
| | | | 500 x 500 x 115 mm | 144 804 | |
| | | CE 66/54, CHV 66/54, CCE 66/54 | 650 x 530 x 75 mm | 952 030 | |
| | | | 650 x 530 x 115 mm | 952 031 | |
| | | CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53 | 525 x 525 x 75 mm | 296 286 | |
| | | | 525 x 525 x 115 mm | 296 287 | |

Cover

| Illustration | Designation | For model | Diameter / dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|--|--|---|--------------------------------------|----------------|--------------------|
|  | Hooded tube cover square, transparent, synthetic | UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29 | 640 x 340 x 125 mm | 146 904 | |
| | | CHV 66/54, CE 66/54 | 697 x 577 x 163 mm | 296 815 | |
| | | CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/28, CE 58/58, UNI-B 58/58 | 617 x 617 x 175 mm | 296 814 | |
| | | CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53 | 557 x 557 x 163 mm | 296 813 | |

Accessories for dispensers

Cutlery top unit

| Illustration | Designation | For model | Dimensions L x W x H (mm) |  Price in € w/o VAT |
|---|--|----------------------|------------------------------|---|
|  | Cutlery top unit without napkin dispenser | CCE 53/53, CCE 54/38 | 525 x 280 x 210 mm | |
| | | CE 54/38 | 710 x 280 x 323 mm | |
| | Cutlery top unit with napkin dispenser | CCE 53/53, CCE 54/38 | 525 x 280 x 335 mm | |
| | | CE 54/38 | 710 x 343 x 368 mm | |

Castors for mobile dispensers

| Illustration | Model | Designation | For model |  Added price in € w/o VAT |
|--------------|-------------------------------------|--|---|--|
| not shown | Antistatic castors | 2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic, 125 mm dia. | CE-UK 53/53 | |
| not shown | Stainless-steel castors | 4 steering castors, 2 of which have brakes, 125 mm dia. | all mobile dispensers | |
| | | 2 fixed and 2 steering castors with brakes, 125 mm dia. | CE-UK 53/53 | |
| | | 4 steering castors, 2 of which have brakes, 160 mm dia. | CE-UK 53/53 | |
| | | 2 fixed and 2 steering castors with brakes, 160 mm dia. | CE-UK 53/53 | |
| not shown | Galvanised steel castors | 4 steering castors, 2 of which have brakes, 125 mm dia. | all mobile dispensers except CE-UK 53/53 | Price reduction for model with syn- thetic castors |
| | | 2 fixed and 2 steering castors with brakes, 125 mm dia. | CE-UK 53/53 | Price reduction for model with syn- thetic castors |
| | | 2 fixed and 2 steering castors with brakes, 160 mm dia. | CE-UK 53/53 | |
| | | 2 fixed and 2 steering castors with brakes, 200 mm dia. | CE-UK 53/53 | |

Conveyors

- Made of stainless steel
- On/Off switch, sensor limit switch at end of conveyor, emergency stop button at beginning and end of conveyor
- Main switch on switch cabinet
- Speed adjustable from 2,5–12 m/min
- Dirt stripper with collection container that can be emptied (GSPV only)
- Maintenance-free drum motor



RSPV round-belt conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|--------------|---|------------------|------------------------------|-----------------------|-----------------------|
| | Round-belt conveyor, stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm | RSPV 3.0 | 3000 x 500 x 900 mm | on request | |
| | | RSPV 3.5 | 3500 x 500 x 900 mm | | |
| | | RSPV 4.0 | 4000 x 500 x 900 mm | | |
| | | RSPV 4.5 | 4500 x 500 x 900 mm | | |
| | | RSPV 5.0 | 5000 x 500 x 900 mm | | |
| | | RSPV 5.5 | 5500 x 500 x 900 mm | | |
| | | RSPV 6.0 | 6000 x 500 x 900 mm | | |
| | | RSPV 6.5 | 6500 x 500 x 900 mm | | |
| | | RSPV 7.0 | 7000 x 500 x 900 mm | | |
| | | RSPV 7.5 | 7500 x 500 x 900 mm | | |
| | | RSPV 8.0 | 8000 x 500 x 900 mm | | |
| | | RSPV 8.5 | 8500 x 500 x 900 mm | | |
| | | RSPV 9.0 | 9000 x 500 x 900 mm | | |
| | | RSPV 9.5* | 9500 x 500 x 900 mm | | |
| | | | Other lengths on request | | |

*Note: only possible with additional drive (already included in price)

GSPV Flat-belt conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|------------------|--|-----------------|------------------------------|-----------------------|-----------------------|
| | Flat-belt conveyor, stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm | GSPV 3.0 | 3000 x 500 x 900 mm | on request | |
| | | GSPV 3.5 | 3500 x 500 x 900 mm | | |
| | | GSPV 4.0 | 4000 x 500 x 900 mm | | |
| | | GSPV 4.5 | 4500 x 500 x 900 mm | | |
| | | GSPV 5.0 | 5000 x 500 x 900 mm | | |
| | | GSPV 5.5 | 5500 x 500 x 900 mm | | |
| | | GSPV 6.0 | 6000 x 500 x 900 mm | | |
| | | GSPV 6.5 | 6500 x 500 x 900 mm | | |
| | | GSPV 7.0 | 7000 x 500 x 900 mm | | |
| | | GSPV 7.5 | 7500 x 500 x 900 mm | | |
| | | GSPV 8.0 | 8000 x 500 x 900 mm | | |
| | | GSPV 8.5 | 8500 x 500 x 900 mm | | |
| | | GSPV 9.0 | 9000 x 500 x 900 mm | | |
| | | GSPV 9.5 | 9500 x 500 x 900 mm | | |
| GSPV 10.0 | 10000 x 500 x 900 mm | | | | |
| | | | Other lengths on request | | |

Conveyors

- Temperature range +7 °C to +15 °C
- Connection to central cooling system provided by customer, including liquid ice, or with integrated cooling as an option (up to conveyor lengths of 5 m)



RSPV-UK convection-cooled food distribution conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Conn.load | Order No. | Price in € w/o VAT | | | | |
|--------------|---|--------------------|------------------------------|----------------|----------------|-----------------------|--------------------------|--|--|--|
| | Convection-cooled food distribution conveyor, stationary | RSPV-UK 3.0 | 3000 x 630 x 900 mm | 400 V 3N PE | 572 432 | on request | | | | |
| | | RSPV-UK 4.0 | 4000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 5.0 | 5000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 6.0 | 6000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 7.0 | 7000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 8.0 | 8000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 9.0 | 9000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 10 | 10000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 11 | 11000 x 630 x 900 mm | | | | | | | |
| | | RSPV-UK 12 | 12000 x 630 x 900 mm | | | | | | | |
| | | | | | | | Other lengths on request | | | |

Accessories/options for RSPV-UK

| Illustration | Designation | | Price in € w/o VAT |
|--------------|-------------------------|--|-----------------------|
| not shown | Internal cooling | | on request |
| not shown | Plug adapter | | on request |

Accessories for Conveyors

Accessories/options for RSPV, RSPV-UK and GSPV

| Designation | Design | For model |  Added price in € w/o VAT |
|---|---|----------------------|--|
| Conveyor belt, mobile (Not possible with RSPV-UK) | 4 steering castors with brakes, galvanised steel, 125 mm dia. , up to conveyor length of 3,500 mm | | |
| | 6 steering castors with brakes, galvanised steel, 125 mm dia. , conveyor length from 3,600 to max. 6,000 mm | | |
| | 4 steering castors with brakes, stainless steel, 125 mm dia. | | |
| | 6 steering castors with brakes, stainless steel, 125 mm dia. | | |
| | 4 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), 125 mm dia. | | |
| | 6 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), 125 mm dia. | | |
| 230 V Schuko socket outlet | individual, incl. holder (bracket), max. 16 pieces | | per piece |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 8 pieces | | per pair |
| 230 V CEE socket outlet | individual, incl. holder (bracket), max. 16 pieces | | per piece |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 8 pieces | | per pair |
| 400 V CEE socket outlet | individual, incl. holder (bracket), max. 5 pieces | | per piece |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 2 pieces | | per pair |
| Cable duct | Cable duct, on both sides, synthetic | | per run. m |
| RCCB | RCCB (for a max. of 8 socket outlets) | | |
| On/Off button | 1 additional On/Off button (at beginning of conveyor) | RSPV/GSPV RSPV-UK | |
| | 2 additional On/Off buttons | | |
| | 3 additional On/Off buttons | | |
| | 4 additional On/Off buttons | | |
| Emergency-Stop button | 1 additional Emergency-Stop button | | |
| | 2 additional Emergency-Stop buttons | | |
| | 3 additional Emergency-Stop buttons | | |
| | 4 additional Emergency-Stop buttons | | |
| Foot switch | Foot switch with isolating transformer (at end of conveyor / on switch cabinet) | | |
| Bumper rail profile | Bumper rail profile on both sides | RSPV/GSPV | per run. m |
| | | RSPV-UK | |
| Drawer for patient cards | Drawer for patient cards (only possible at beginning of conveyor) | | |
| Swing-out table for patient cards | Swing-out table for patient cards, dimensions 350 x 325 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above) | | per piece |
| Folding table | Folding table, dimensions 600 x 400 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above) | | |



BLANCO tray transport trolleys

| | |
|---|-----|
| Tray transport trolley, single-walled. | .81 |
| Tray transport trolley, double-walled, insulated | .84 |
| Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated | .87 |
| Accessories for tray transport trolleys | .89 |



The new tray transport trolleys from BLANCO. Strong support for your team.

The new tray transport trolleys (TTW) from BLANCO lend a supportive hand. The seamlessly deep-drawn support ledges help you load and unload trays swiftly. The four extra-long push handles offer an ergonomic handle height for

everyone in the team – for easier pushing, pulling, manoeuvring for persons of all sizes, even when the doors are open. The high-quality design ensures ideal hygiene with effortless cleaning, which saves valuable time.

**Quality that draws attention:
BLANCO tray transport trolleys –
for safe and hygienic food
distribution in the tray system.**



Superior appearance in an award-winning design: durable and high-quality with a perfect form.

Four ergonomic push handles with their large handle diameter make transport easier – regardless of which direction they're headed.

The extra-wide all-round bumper rail protects the trolley and furniture, as well as hands when pushing the unit through narrow corridors and doors.

Convincing from the outside and the inside: Quality from the BLANCO brand.



High-quality materials

BLANCO tray transport trolleys are made of high-quality stainless steel (material 1.403). The micro polished surface is extremely resistant to soiling and germs.



Separate compartments

All doors can be opened independently of one another, even in the 3-door models. This facilitates removing the trays and helps to maintain constant temperatures in the interior for as long as possible.



Deep-drawn support ledges

Our deep-drawn ledge walls with integrated tip safety consist of a single piece – without dirty joints, sharp corners or edges. This makes cleaning easier, minimises the risk of injury and protects the trays.

BLANCO tray transport trolley with passive cooling

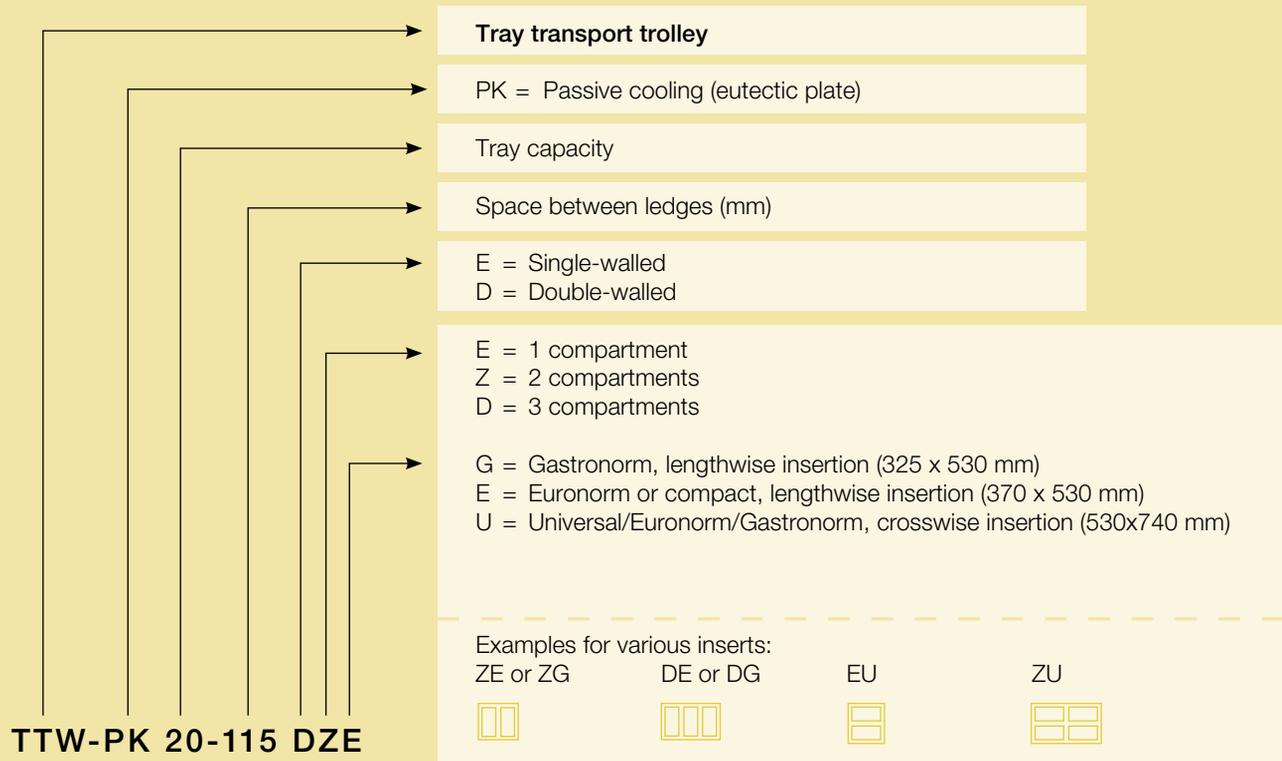
In contrast to other units, at BLANCO the cooling elements are placed directly in the doors – simply insert the cooling elements (eutectic plates) in the holders on the inside of the doors, and you're done!

Because of this design principle, the interior can be equipped entirely with closed ledge walls. Each compartment can be opened individually when loading and removing the trays.

What this means for customers:
No undesired air exchange between the compartments, better temperature maintenance, fast access to the cooling elements, easier cleaning and better hygiene – because BLANCO just thinks ahead.



Explanation of the abbreviations of the BLANCO tray transport trolleys.



Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|-----------------------|--|--|----------------------|----------------------|-------------|----------------|--------------------|
| <p>TTW 16-115 EZE</p> | <p>TTW 16-115 EZE Tray transport trolley, single-walled</p> | <p>2 hinged doors/ 2 compartments</p> <p>16 Euronorm trays, lengthwise</p> | 115 mm | 1122 x 783 x 1406 mm | 93 kg | 573 720 | |
| <p>TTW 20-115 EZE</p> | <p>TTW 20-115 EZE Tray transport trolley, single-walled</p> | <p>2 hinged doors/ 2 compartments</p> <p>20 Euronorm trays, lengthwise</p> | 115 mm | 1122 x 783 x 1636 mm | 103 kg | 573 723 | |
| <p>TTW 24-115 EDE</p> | <p>TTW 24-115 EDE Tray transport trolley, single-walled</p> | <p>3 hinged doors/ 3 compartments</p> <p>24 Euronorm trays, lengthwise</p> | 115 mm | 1554 x 783 x 1406 mm | 127 kg | 573 726 | |
| <p>TTW 30-115 EDE</p> | <p>TTW 30-115 EDE Tray transport trolley, single-walled</p> | <p>3 hinged doors/ 3 compartments</p> <p>30 Euronorm trays, lengthwise</p> | 115 mm | 1554 x 783 x 1636 mm | 141 kg | 573 729 | |

Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Gastronorm trays

| Illustration | Designation | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|-----------------------|--|--|----------------------|----------------------|-------------|----------------|--------------------|
| <p>TTW 16-115 EZG</p> | <p>TTW 16-115 EZG Tray transport trolley, single-walled</p> | <p>2 hinged doors/ 2 compartments</p> <p>16 Gastronorm trays, lengthwise</p> | 115 mm | 1032 x 783 x 1406 mm | 89 kg | 573 732 | |
| <p>TTW 20-115 EZG</p> | <p>TTW 20-115 EZG Tray transport trolley, single-walled</p> | <p>2 hinged doors/ 2 compartments</p> <p>20 Gastronorm trays, lengthwise</p> | 115 mm | 1032 x 783 x 1636 mm | 98 kg | 573 735 | |
| <p>TTW 24-115 EDG</p> | <p>TTW 24-115 EDG Tray transport trolley, single-walled</p> | <p>3 hinged doors/ 3 compartments</p> <p>24 Gastronorm trays, lengthwise</p> | 115 mm | 1419 x 783 x 1406 mm | 119 kg | 573 738 | |
| <p>TTW 30-115 EDG</p> | <p>TTW 30-115 EDG Tray transport trolley, single-walled</p> | <p>3 hinged doors/ 3 compartments</p> <p>30 Gastronorm trays, lengthwise</p> | 115 mm | 1419 x 783 x 1636 mm | 134 kg | 573 741 | |

Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 4 steering castors, 2 with brakes, galvanised steel



For Euronorm or Gastronorm trays

| Illustration | Designation | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|--|---|----------------------|----------------------|-------------|----------------|--------------------|
|  | TTW 16-115 EEU Tray transport trolley, single-walled | 1 hinged door/ 1 compartment 16 Euronorm or Gastronorm trays, crosswise | 115 mm | 870 x 956 x 1406 mm | 71 kg | 573 744 | |
|  | TTW 20-115 EEU Tray transport trolley, single-walled | 1 hinged door/ 1 compartment 20 Euronorm or Gastronorm trays, crosswise | 115 mm | 870 x 956 x 1636 mm | 79 kg | 573 746 | |
|  | TTW 32-115 EZU Tray transport trolley, single-walled | 2 hinged doors/ 2 compartments 32 Euronorm or Gastronorm trays, crosswise | 115 mm | 1452 x 956 x 1406 mm | 109 kg | 573 748 | |
|  | TTW 40-115 EZU Tray transport trolley, single-walled | 2 hinged doors/ 2 compartments 40 Euronorm or Gastronorm trays, crosswise | 115 mm | 1452 x 956 x 1636 mm | 129 kg | 573 750 | |

Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|---|--|----------------------|----------------------|-------------|----------------|--------------------|
|  | TTW 16-115 DZE Tray transport trolley, double-walled, insulated | 2 hinged doors/ 2 compartments 16 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1406 mm | 111 kg | 573 721 | |
|  | TTW 20-115 DZE Tray transport trolley, double-walled, insulated | 2 hinged doors/ 2 compartments 20 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1636 mm | 124 kg | 573 724 | |
|  | TTW 24-115 DDE Tray transport trolley, double-walled, insulated | 3 hinged doors/ 3 compartments 24 Euronorm trays, lengthwise | 115 mm | 1554 x 783 x 1406 mm | 151 kg | 573 727 | |
|  | TTW 30-115 DDE Tray transport trolley, double-walled, insulated | 3 hinged doors/ 3 compartments 30 Euronorm trays, lengthwise | 115 mm | 1554 x 783 x 1636 mm | 166 kg | 573 730 | |

Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Gastronorm trays

| Illustration | Designation | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|---|--|----------------------|----------------------|-------------|----------------|--------------------|
| <p>TTW 16-115 DZG</p>  | <p>TTW 16-115 DZG Tray transport trolley, double-walled, insulated</p> | <p>2 hinged doors/ 2 compartments</p> <p>16 Gastronorm trays, lengthwise</p>  | 115 mm | 1032 x 783 x 1406 mm | 106 kg | 573 733 | |
| <p>TTW 20-115 DZG</p>  | <p>TTW 20-115 DZG Tray transport trolley, double-walled, insulated</p> | <p>2 hinged doors/ 2 compartments</p> <p>20 Gastronorm trays, lengthwise</p>  | 115 mm | 1032 x 783 x 1636 mm | 118 kg | 573 736 | |
| <p>TTW 24-115 DDG</p>  | <p>TTW 24-115 DDG Tray transport trolley, double-walled, insulated</p> | <p>3 hinged doors/ 3 compartments</p> <p>24 Gastronorm trays, lengthwise</p>  | 115 mm | 1419 x 783 x 1406 mm | 143 kg | 573 739 | |
| <p>TTW 30-115 DDG</p>  | <p>TTW 30-115 DDG Tray transport trolley, double-walled, insulated</p> | <p>3 hinged doors/ 3 compartments</p> <p>30 Gastronorm trays, lengthwise</p>  | 115 mm | 1419 x 783 x 1636 mm | 159 kg | 573 742 | |

Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 4 steering castors, 2 with brakes, galvanised steel



For Euronorm or Gastronorm trays

| Illustration | Designation | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|-----------------------|---|---|----------------------|----------------------|-------------|----------------|--------------------|
| <p>TTW 16-115 DEU</p> | <p>TTW 16-115 DEU Tray transport trolley, double-walled, insulated</p> | <p>1 hinged door/ 1 compartment</p> <p>16 Euronorm or Gastronorm trays, crosswise</p> | 115 mm | 870 x 956 x 1406 mm | 92 kg | 573 745 | |
| <p>TTW 20-115 DEU</p> | <p>TTW 20-115 DEU Tray transport trolley, double-walled, insulated</p> | <p>1 hinged door/ 1 compartment</p> <p>20 Euronorm or Gastronorm trays, crosswise</p> | 115 mm | 870 x 956 x 1636 mm | 102 kg | 573 747 | |
| <p>TTW 32-115 DZU</p> | <p>TTW 32-115 DZU Tray transport trolley, double-walled, insulated</p> | <p>2 hinged doors/ 2 compartments</p> <p>32 Euronorm or Gastronorm trays, crosswise</p> | 115 mm | 1452 x 956 x 1406 mm | 138 kg | 573 749 | |
| <p>TTW 40-115 DZU</p> | <p>TTW 40-115 DZU Tray transport trolley, double-walled, insulated</p> | <p>2 hinged doors/ 2 compartments</p> <p>40 Euronorm or Gastronorm trays, crosswise</p> | 115 mm | 1452 x 956 x 1636 mm | 158 kg | 573 751 | |

Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Holders on the inside of the doors for hanging in eutectic plates (not included in the scope of delivery)
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|--|--|----------------------|----------------------|-------------|----------------|--------------------|
|  | TTW-PK 16-115 DZE Tray transport trolley, for passive cooling with 2 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments 16 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1406 mm | 119 kg | 573 722 | |
|  | TTW-PK 20-115 DZE Tray transport trolley, for passive cooling with 4 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments 20 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1636 mm | 133 kg | 573 725 | |
|  | TTW-PK 24-115 DDE Tray transport trolley, for passive cooling with 3 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments 24 Euronorm trays, lengthwise | 115 mm | 1554 x 783 x 1406 mm | 164 kg | 573 728 | |
|  | TTW-PK 30-115 DDE Tray transport trolley, for passive cooling with 6 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments 30 Euronorm trays, lengthwise | 115 mm | 1554 x 783 x 1636 mm | 179 kg | 573 731 | |

Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Holders on the inside of the doors for hanging in eutectic plates (not included in the scope of delivery)
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel



For Gastronorm trays

| Illustration | Designation | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|--|--|----------------------|----------------------|-------------|----------------|--------------------|
|  | TTW-PK 16-115 DZG Tray transport trolley, for passive cooling with 2 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments 16 Gastronorm trays, lengthwise | 115 mm | 1032 x 783 x 1406 mm | 113 kg | 573 734 | |
|  | TTW-PK 20-115 DZG Tray transport trolley, for passive cooling with 4 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments 20 Gastronorm trays, lengthwise | 115 mm | 1032 x 783 x 1636 mm | 125 kg | 573 737 | |
|  | TTW-PK 24-115 DDG Tray transport trolley, for passive cooling with 3 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments 24 Gastronorm trays, lengthwise | 115 mm | 1419 x 783 x 1406 mm | 153 kg | 573 740 | |
|  | TTW-PK 30-115 DDG Tray transport trolley, for passive cooling with 6 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments 30 Gastronorm trays, lengthwise | 115 mm | 1419 x 783 x 1636 mm | 171 kg | 573 743 | |

Accessories for tray transport trolleys

Accessories

| Illustration | Designation | For model | Order No. | Price in € w/o VAT |
|--|--|---|---|-----------------------|
| not shown | Eutectic plate (-12 °C), synthetic, Gastronorm-compatible | all TTW-PK | 573 332 | |
| | Eutectic plate (-3 °C), synthetic, Gastronorm-compatible | all TTW-PK | 568 136 | |
| | Space between ledges 105 mm with tip safety , only for new orders, retrofitting not possible | all TTW (not possible with TTW-PK) |  | no added price |
| | Space between ledges 115 mm w/o tip safety, for compact trays , only for new orders, retrofitting not possible | TTW for EN trays; TTW for EN and GN trays | | no added price |
| | Draw bar and coupling made of acier inoxydable , can be locked in place on short side. When ordering, please indicate whether draw bar on the left or right (only possible with castor arrangement A) | all TTW | | on request |
| | Antistatic conveyor | all TTW | | |
| | Milled all-round bumper rail made of polyethylene | TTW for 16/20 EN trays; TTW for 16/20 GN trays; | | |
| | | TTW for 24/30 EN trays; TTW for 24/30 GN trays; | | |
| | | TTW for 16/20 EN and GN trays | | |
| | Additional milled bumper rail on top | all TTW | | |
| All-round railing made of acier inoxydable, 50 mm high, with mitred welding | TTW 16/20 | | | |
| | TTW 24/30/32/40 | | | |

Castors

| Illustration | Designation | For model |  | Price in € w/o VAT |
|--|--|---|---|-----------------------|
| Castor arrangement A  | Galvanised steel castors, 160 mm dia. 4 steering castors, 2 with brakes | all TTW | | no added price |
| | Galvanised steel castors, 200 mm dia. 2 fixed and 2 steering castors with brakes | all TTW | | |
| | Galvanised steel castors, 200 mm dia. 4 steering castors, 2 with brakes | all TTW | | |
| | Stainless-steel castors with elastic castors, 160 mm dia. , either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes | all TTW | | |
| | Stainless-steel castors with elastic castors, 200 mm dia. , either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes | all TTW | | |
| Castor arrangement D  | Stainless-steel castors with elastic castors, 160 mm dia., castor arrangement D: 4 steering castors in outer corners of trolley, 2 with central brake, 2 fixed rollers at centre lengthwise | TTW for EN trays; TTW for GN trays; TTW for 32/40 EN and GN trays | | |
| | Stainless-steel castors with elastic castors, 200 mm dia., castor arrangement D: 4 steering castors in outer corners of trolley, 2 with central brake, 2 fixed rollers at centre lengthwise | TTW for EN trays; TTW for GN trays; TTW for 32/40 EN and GN trays | | |

Dishes, cloche and tray systems

| | |
|---|-----|
| Dishes and cloche systems | 95 |
| Accessories for dishes, cloche and tray systems | 98 |
| CALDOTRAY tray system | 99 |
| BLANCOCASA – Catering | 100 |
| Accessories for BLANCOCASA | 101 |



Perfect for in-house catering and for catering outside the building – BLANCO dishes, cloche and tray systems

With passive food distribution systems the food is held at a certain temperature following portioning and no longer actively heated or cooled. BLANCO has several highly efficient products to ensure the food is transported from the kitchen to the patient/guest without a loss of temperature or vitamins. A matched line of dishes rounds off the product range.

1



2



- 1 The demanding solution: Stainless-steel heat-retaining set. Consisting of a heat-retaining lower base with a wax core and a matching cloche.
- 2 The basic solution: Heat-retaining set of high-quality, insulating synthetic. Consisting of an insulating lower base and a matching cloche for a plate or soup bowl.
- 3 Of course, a stainless-steel heat-retaining lower base can also be combined with a synthetic insulating cloche.

3





Dishes, tray and cloche systems

The tray solution for catering outside the building:

Heat-retaining set with a compact tray format. All food is covered with a single synthetic lid that simultaneously insulates four tray areas completely separately from each other. Optimally suited for the Quadro system plate.

BLANCO CASA for catering outside the building:

No deterioration of the food quality may result if the food has to cover long distances from the kitchen to the patient/guest.

BLANCO offers the BLANCO CASA system element to reliably prevent this. Equipped with an efficiently insulating polypropylene upper and lower base with cut-outs for porcelain, hot and cold food are reliably kept fresh simultaneously.



Dishes and cloche systems

The BLANCO cloche systems are products of Gebr. Hepp.



Cloche systems, stainless steel

| Illustration | Designation | Material | Colour | Diameter/ height/ capacity | Order No. | Price in € w/o VAT |
|--|---|-------------------------------|--------|----------------------------------|----------------|-----------------------|
|  | Heat-retaining lower base with heating and wax core | stainless steel | | 260 mm dia. | 570 950 | |
|  | Cloche with grip hole, single-walled | stainless steel | | 260 mm dia. 49 mm high | 572 979 | |
| not shown | Soup cup with porcelain insert | stainless steel, porcelain | | 125 mm dia. 61 mm high | 570 006 | |
| not shown | Lid , flat, for soup cup (order no. 570 006) | synthetic, PP | grey | 130 mm dia. | 570 010 | |
|  | Soup cup , double-walled | stainless steel | | 125 mm dia. 0.25 litres | 572 969 | |
|  | Lid , double-walled, for soup cup (order no. 572 969) | stainless steel | | 125 mm dia. | 572 970 | |

Note: The lines of dishes from Seltmann and from Bauscher are compatible to the cloche systems.

Dishes and cloche systems

The BLANCO cloche systems are products of Gebr. Hepp.



Cloche systems, synthetic, double-wall, insulated

| Illustration | Designation | Material | Colour | Diameter/ height | Order No. | Price in € w/o VAT |
|---|--|---------------|------------|---------------------------|-----------|-----------------------|
|  | Cloche , double-walled, insulated, (packing unit: 5 pieces) | synthetic, PP | grey | 260 mm dia. 70 mm high | 572 954 | |
| | | | light blue | | 572 955 | |
| | | | lilac | | 572 956 | |
|  | Lower base , double-walled, insulated, (packing unit: 5 pieces) | synthetic, PP | grey | 260 mm dia. | 572 951 | |
| | | | light blue | | 572 952 | |
| | | | lilac | | 572 953 | |
|  | Upper soup-cup section , double-walled, insulated, (packing unit: 10 pieces) | synthetic, PP | grey | 185 mm dia. 40 mm high | 572 960 | |
| | | | light blue | | 572 961 | |
| | | | lilac | | 572 962 | |
| not shown | Lower soup-cup section , double-walled, insulated, (packing unit: 10 pieces) | synthetic, PP | grey | 175 mm dia. 70 mm high | 572 957 | |
| | | | light blue | | 572 958 | |
| | | | lilac | | 572 959 | |
|  | Upper part, slosh-proof , Upper soup-cup section , slosh-proof, double-walled, insulated, (packing unit: 10 pieces) | synthetic, PP | grey | 168 mm dia. 40 mm high | 572 966 | |
| | | | light blue | | 572 967 | |
| | | | lilac | | 572 968 | |
|  | Lower soup-cup section , slosh-proof, double-walled, insulated, (packing unit: 10 pieces) | synthetic, PP | grey | 158 mm dia. 68 mm high | 572 963 | |
| | | | light blue | | 572 964 | |
| | | | lilac | | 572 965 | |

Note: The lines of dishes from Seltmann and from Bauscher are compatible to the cloche systems.

Dishes and cloche systems

The BLANCO cloche systems are products of Gebr. Hepp.



Cloche systems, synthetic, single-walled

| Illustration | Designation | Material | Colour | Diameter, Dimensions (L x W), height | Order No. | Price in € w/o VAT |
|--|--|---------------|-------------|--------------------------------------|----------------|--------------------|
|  | Cloche , single-walled, (packing unit: 10 pieces) | synthetic, PP | grey | 210 mm dia. 50 mm high | 572 971 | |
| | | synthetic, PP | transparent | 210 mm dia. 50 mm high | 572 972 | |
| not shown | Cloche , single-walled, (packing unit: 10 pieces) | synthetic, PP | grey | 260 mm dia. 50 mm high | 572 973 | |
| not shown | | synthetic, PP | transparent | 260 mm dia. 50 mm high | 572 974 | |
|  | Cooling lower base , round, filled with special cooling medium, (packing unit: 10 pieces) | synthetic, PE | white | 260 mm dia. | 572 975 | |
| not shown | Cooling lid , round, filled with special cooling medium, (packing unit: 12 pieces) | synthetic, PP | light blue | 130 mm dia. 45 mm high | 572 977 | |
|  | Cooling lid , square, filled with special cooling medium for porcelain bowl 12 x 12 cm, (packing unit: 12 pieces) | synthetic, PP | grey | 120 x 120 mm 48 mm high | 572 978 | |
| not shown | Lid , round, for Quadro soup cup and salad/dessert bowl | synthetic, PP | grey | 130 mm dia. | 570 202 | |
| not shown | Lid , round, for Quadro stew bowl 9580 | synthetic, PP | grey | 170 mm dia. | 570 205 | |
| not shown | Lid , round, for salad bowl | synthetic, PC | transparent | 123 mm dia. | 572 310 | |

Note: The lines of dishes from Seltmann and from Bauscher are compatible to the cloche systems.

Accessories for dishes, cloche and tray systems

Accessories

| Illustration | Designation | Material | Colour | Dimensions (L x W) | Order No. | Price in € w/o VAT |
|---|--|-----------------|-------------|--------------------|----------------|--------------------|
|  | Card holder with two tabs | stainless steel | | 60 x 40 mm high | 572 980 | |
| | Card holder with tab | synthetic | white | 60 x 30 mm high | 570 130 | |
| | Card holder for clipping onto CALDOTRAY | synthetic, PP | white | | 570 304 | |
| Gloves  | Gloves (packing unit: 12 pairs) | cotton | | | 573 837 | |
| Trays  | Euronorm tray model GP 3980 | | pearl white | 530 x 370 mm | 570 630 | |
| | | | light grey | 530 x 370 mm | 570 640 | |
| | Euronorm tray model GP 3989 | | granite | 530 x 370 mm | 570 675 | |

Note: Additional accessories on request.

CALDOTRAY tray system



CALDOTRAY

| Illustration | Designation | Material | Colour | Dimensions (L x W x H) | Order No. | Price in € w/o VAT |
|--|--------------------------------|---------------|--------|------------------------|----------------|--------------------|
|  | Compact tray lower base | synthetic, PP | grey | 530 x 370 x 40 mm | 570 300 | |
| | Compact tray upper part | synthetic, PP | grey | 370 x 370 x 60 mm | 570 301 | |

Note: The Luna and Tessia lines of dishes from Seltmann and Quadro from Bauscher are compatible to the CALDOTRAY line.

BLANCO CATERING



BLANCO CATERING

| Illustration | Designation | Material | Colour | Dimensions (mm) | Order No. | Price in € w/o VAT |
|---|--|----------|--------|--------------------|----------------|--------------------|
|  | BLANCO CATERING Complete upper and lower base, polypropylene formed each as one piece, insulated with CFC-free PUR foam, divisions for hot and cold food. There are 3 recesses in lower base to accommodate pieces of system porcelain and melamine dishes. Sliding lock joins upper and lower base for secure transport. Dishwasher-safe up to 90 °C. | PP | grey | 395 x 310 x 100 mm | 570 400 | |

System porcelain for BLANCO CATERING

| | | | | | | |
|-----------|---|-----------|--------|------------------------------|----------------|--|
| not shown | Soup bowl , 0.4 litres | porcelain | white | 110 mm dia. Height: 70 mm | 570 401 | |
| | Dinner plate , unpartitioned | porcelain | white | 215 mm dia. Height: 40 mm | 570 402 | |
| | Dinner plate , 2 partitions | porcelain | white | 215 mm dia. Height: 40 mm | 570 403 | |
| | Dinner plate , 3 partitions | porcelain | white | 215 mm dia. Height: 40 mm | 570 404 | |
| | Stew bowl , 1.0 litre | porcelain | white | 215 mm dia. Height: 48 mm | 572 309 | |
| | Salad/dessert bowl , 0.2 litres | porcelain | white | 110 mm dia. Height: 35 mm | 570 405 | |
| | Salad/dessert bowl , 0.3 litres | porcelain | white | 110 mm dia. Height: 53 mm | 570 406 | |
| | Lid for dinner plate , unpartitioned, with snap-down rim for easy opening | PP | red | | 570 408 | |
| | Lid with ring tab for plate, 2 partitions and 3 partitions, required when using heat retaining pellets | PP | red | | 570 407 | |
| | Lid for stew bowl | PP | orange | | 572 353 | |
| | Lid for soup, salad and dessert bowl with inner sealing lip | PP | red | | 570 409 | |
| | Heat retaining pellet (can also be used as cooling pellet) to be laid in under porcelain dinner plate | | | | 570 448 | |

Melamin dishes for BLANCO CATERING

| | | | | | | |
|-----------|---|---------|-------|------------------------------|----------------|--|
| not shown | Soup bowl , 0.4 litres | Melamin | white | 110 mm dia. Height: 70 mm | 570 410 | |
| | Dinner plate , unpartitioned | Melamin | white | 215 mm dia. Height: 40 mm | 570 411 | |
| | Dinner plate , 2 partitions | Melamin | white | 215 mm dia. Height: 40 mm | 570 412 | |
| | Salad/dessert bowl , 0.2 litres | Melamin | white | 110 mm dia. Height: 35 mm | 570 413 | |
| | Lid for dinner plate with snap-down rim for easy opening | PP | red | | 570 414 | |

Accessories for BLANCO CASA

Accessories for BLANCO CASA

| Illustration | Designation | Material/ Capacity | Dimensions L x W (mm) | Colour | Order No. | Price in € w/o VAT | |
|---|--|--|--------------------------|--|-----------|-----------------------|--|
| not shown | Card holder , clip-on version | synthetic | | | 570 426 | | |
| | Steel plates , stainless, magnetic, adhesive tape on back | | 9 x 24 mm | | 570 427 | | |
| | C-rail , with paper strip for labeling | | 60 x 25 mm | | 570 428 | | |
| | Sliding lock | | synthetic | | blue | 570 433 | |
| | | | | | red | 570 434 | |
| | | | | | black | 570 435 | |
| | | | | | green | 570 436 | |
| white | | | | | 570 437 | | |
| yellow | 570 438 | | | | | | |
| KTTW 4  | KTTW 4 Storage trolley, stainless steel without push-through protection | 64 CALDOTRAY upper parts or 102 CALDOTRAY lower bases | 1275 x 625 x 1810 mm | 2 fixed and 2 steering castors with brakes, 125 mm dia., synthetic , corr.-resist., in compl. with DIN 18867-8 | 566 351 | | |
| | with push-through protection | | | | 569 018 | | |
| not shown | Transport trolley , stainless steel | 4 x 8 BLANCO CASA | 775 x 900 x 1215 mm | 2 fixed and 2 steering castors with brakes, galvanized steel | 570 439 | | |
| | | 4 x 10 BLANCO CASA | 775 x 900 x 1445 mm | | 570 440 | | |
| | | 4 x 12 BLANCO CASA | 775 x 900 x 1675 mm | | 570 441 | | |





Serving and clearing trolleys, shelf trolleys, tray clearing trolleys

SERVING AND CLEARING TROLLEYS

| | |
|---|-----|
| Serving trolleys | 107 |
| Clearing trolleys | 111 |
| Accessories for serving and clearing trolleys | 112 |

SHELF TROLLEYS

| | |
|--|-----|
| Shelf trolleys for Cook&Chill | 115 |
| Shelf trolleys for eutectic plates | 115 |
| Shelf trolleys | 116 |
| Accessories for shelf trolleys | 118 |

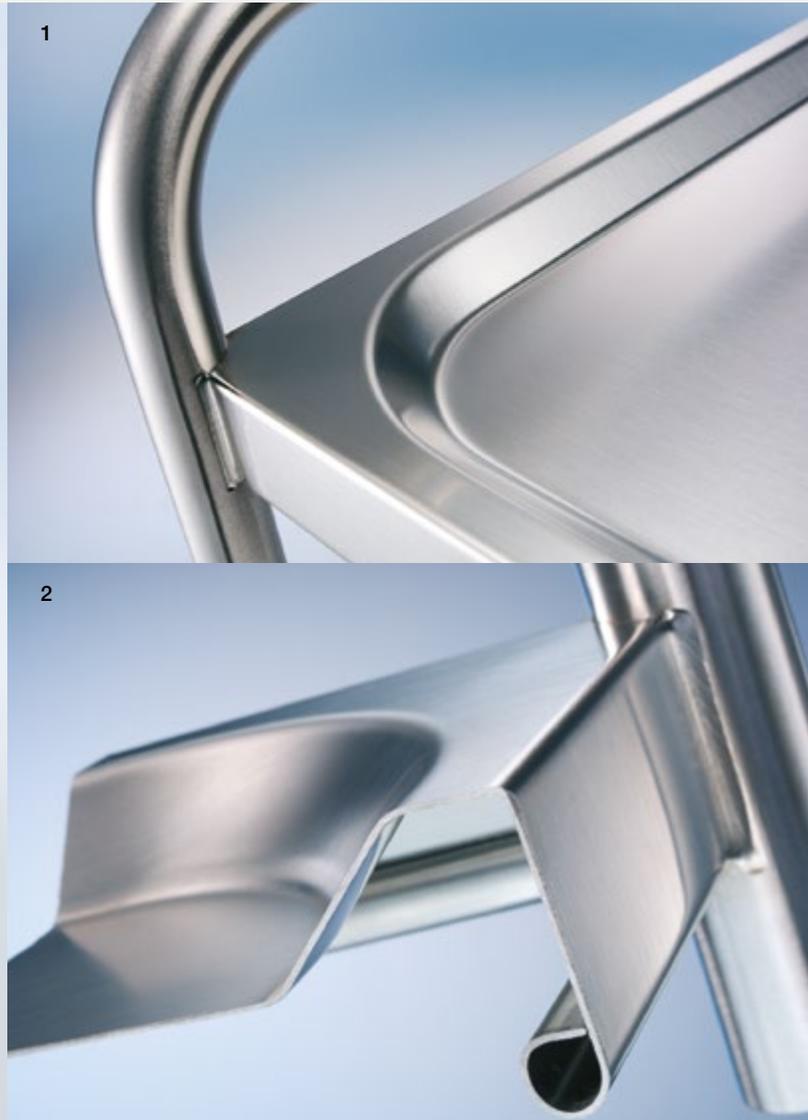
TRAY CLEARING TROLLEYS

| | |
|--|-----|
| Tray clearing trolleys | 120 |
| Accessories for tray clearing trolleys | 121 |

Serving/clearing tr.,
shelf trolleys, tray
clearing trolleys

So the kitchen keeps moving – Serving and clearing trolleys from BLANCO

The serving and clearing trolleys are available in many different sizes with 2, 3, 4 or 5 shelves for small and large capacities. For example, when transporting dishes or beverages, when setting or clearing the table. All BLANCO serving trolleys are an investment for the entire life of the kitchen. For excellent materials and high production standards ensure quality that sets standards.



1 One-piece welded seams connect the tube frame to the shelves thus increasing the stability of the trolley. No danger thanks to the all-round raised profile edge of the shelves. That prevents anything from slipping over the edge – even when things get hectic.

2 A speciality from BLANCO: the rolled-in edges. These guarantee maximum stability and a high load-bearing capacity. In addition, they also protect the personnel from injuries.

Quality in the fast lane – BLANCO shelf trolleys

Whether it's transport, temporary or long-term storage – the BLANCO shelf trolleys will make any chef happy. Shelf trolleys are ideally suited for storing and transporting GN containers, serving salads and desserts or portioning on conveyor belts.

RWR 160 shelf trolley
for storing and transporting GN containers.



RWR 2-A shelf trolley
For portioning on
conveyor belts.



RWR 751 shelf trolley
Can be used as an
alternative for
GN 1/1 or GN 2/1.



RWR 160 shelf trolley



RWR 162 shelf trolley

Serving/clearing tr.
shelf trolleys, tray
clearing trolleys



BLANCO tray clearing trolleys

Tray clearing trolleys help you tidy up quickly at self-service sites. For example in cafeterias, university canteens or company restaurants. Units that hold up to 30 Gastronorm, Euronorm or standard cafeteria trays are available for various capacities.



Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Serving trolleys SW 6 x 4

| Illustration | Model | Designation | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------|-----------------|---|--|------------------------------|--|----------------|-----------------------|
|  | SW 6 x 4-2 | Serving trolley | 700 x 500 x 950 mm 585 mm | 2 shelves 600 x 400 mm max. load per shelf: 80 kg | 11.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 767</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |
|  | SW 6 x 4-3 | Serving trolley | 700 x 500 x 950 mm 275 mm | 3 shelves 600 x 400 mm max. load per shelf: 80 kg | 13.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 768</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |

Serving trolleys SW 8 x 5

| | | | | | | | | |
|--|-------------------|-----------------|-------------------------------|--|---------------------|--|----------------|--|
|  | SW 8 x 5-2 | Serving trolley | 900 x 600 x 950 mm 585 mm | 2 shelves 800 x 500 mm max. load per shelf: 80 kg | 15.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 769</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |
|  | SW 8 x 5-3 | Serving trolley | 900 x 600 x 950 mm 275 mm | 3 shelves 800 x 500 mm max. load per shelf: 80 kg | 18.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 770</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |
|  | SW 8 x 5-4 | Serving trolley | 900 x 600 x 1290 mm 285 mm | 4 shelves 800 x 500 mm max. load per shelf: 80 kg | 21.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 771</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |
|  | SW 8 x 5-5 | Serving trolley | 900 x 600 x 1290 mm 205 mm | 5 shelves 800 x 500 mm max. load per shelf: 80 kg | 25.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | <u>569 772</u> | |
| | | | | | | synthetic * | | |
| | | | | | | galvanised steel | | |

Serving/clearing trolley,
shelf trolleys, tray
clearing trolleys

Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Serving trolleys SW 9 x 6

| Illustration | Model | Designation | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------|-----------------|---|--|------------------------------|--|-------------------------|-----------------------|
|  | SW 9 x 6-2 | Serving trolley | 1000 x 650 x 950 mm 585 mm | 2 shelves 900 x 550 mm max. load per shelf: 80 kg | 18.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | | synthetic * | <u>569 773</u> |
| | | | | | | | galvanised steel | <u>555 531</u> |
|  | SW 9 x 6-3 | Serving trolley | 1000 x 650 x 950 mm 275 mm | 3 shelves 900 x 550 mm max. load per shelf: 80 kg | 20.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | | synthetic * | <u>569 774</u> |
| | | | | | | | galvanised steel | <u>555 532</u> |
|  | SW 9 x 6-4 | Serving trolley | 1000 x 650 x 1290 mm 285 mm | 4 shelves 900 x 550 mm max. load per shelf: 80 kg | 30.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | | synthetic * | <u>569 775</u> |
| | | | | | | | galvanised steel | <u>563 448</u> |
|  | SW 9 x 6-5 | Serving trolley | 1000 x 650 x 1290 mm 205 mm | 5 shelves 900 x 550 mm max. load per shelf: 80 kg | 32.0 kg 120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | | synthetic * | <u>569 776</u> |
| | | | | | | | galvanised steel | <u>563 449</u> |

Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Serving trolleys SW 10 x 6 BASIC

| Illustration | Model | Designation | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--|----------------------------------|--|---|--|------------------------------|---|----------------|-----------------------|
|  | SW 10 x 6-2 BASIC | Serving trolley | 1100 x 700 x 950 mm 585 mm | 2 shelves 1000 x 600mm max. load per shelf: 80 kg | 20,0 kg 120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | synthetic * | 573 486 | |
| | | | | | | galvanised steel | 573 487 | |
|  | SW 10 x 6-3 BASIC | Serving trolley | 1100 x 700 x 950 mm 275 mm | 3 shelves 1000 x 600mm max. load per shelf: 80 kg | 23,0 kg 120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | synthetic * | 573 488 | |
| | | | | | | galvanised steel | 573 489 | |
| not shown | SW 10 x 6-3 BASIC GDD | Serving trolley with larger distance between shelves, for holding 3 GDD top-mounted frames (Order No. 574 167) | 1100 x 700 x 1290 mm 445 mm | 3 shelves 1000 x 600mm Max. load per shelf: 80 kg | 30,0 kg 120,0 kg | 4 steering castors, 2 of which have brakes | 574 166 | |
|  | SW 10 x 6-4 BASIC | Serving trolley | 1100 x 700 x 1290 mm 285 mm | 4 shelves 1000 x 600mm max. load per shelf: 80 kg | 34,0 kg 120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | synthetic * | 573 490 | |
| | | | | | | galvanised steel | 573 491 | |
|  | SW 10 x 6-5 BASIC | Serving trolley | 1100 x 700 x 1290 mm 205 mm | 5 shelves 1000 x 600mm max. load per shelf: 80 kg | 37,0 kg 120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | | synthetic * | 573 492 | |
| | | | | | | galvanised steel | 573 493 | |

Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Serving trolleys SW 10 x 6

| Illustration | Model | Designation | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|---------------------|-------------------------|---|---|------------------------------|---|----------------|-----------------------|
|  | SW 10 x 6-2 | Serving trolley | 1100 x 700 x 1010 mm 585 mm | 2 shelves 1000 x 600 mm max. load per shelf: 80 kg | | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | 23.0 kg 160.0 kg | synthetic * | <u>569 777</u> | |
| | | | | | 23.0 kg 160.0 kg | galvanised steel | <u>555 535</u> | |
| | | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | 23.0 kg 160.0 kg | synthetic * | <u>569 778</u> | |
| | 23.0 kg 160.0 kg | galvanised steel | <u>555 536</u> | | | | | |
|  | SW 10 x 6-3 | Serving trolley | 1100 x 700 x 1010 mm 275 mm | 3 shelves 1000 x 600 mm max. load per shelf: 80 kg | | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | 28.0 kg 200.0 kg | synthetic * | <u>569 779</u> | |
| | | | | | 28.0 kg 200.0 kg | galvanised steel | <u>555 537</u> | |
| | | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | 28.0 kg 200.0 kg | synthetic * | <u>569 780</u> | |
| | 28.0 kg 200.0 kg | galvanised steel | <u>555 538</u> | | | | | |
|  | SW 10 x 6-4 | Serving trolley | 1100 x 700 x 1350 mm 285 mm | 4 shelves 1000 x 600 mm max. load per shelf: 80 kg | | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | 40.0 kg 200.0 kg | synthetic * | <u>569 781</u> | |
| | | | | | 40.0 kg 200.0 kg | galvanised steel | <u>563 458</u> | |
| | | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | 40.0 kg 200.0 kg | synthetic * | <u>569 782</u> | |
| | 40.0 kg 200.0 kg | galvanised steel | <u>563 459</u> | | | | | |
|  | SW 10 x 6-5 | Serving trolley | 1100 x 700 x 1350 mm 205 mm | 5 shelves 1000 x 600 mm max. load per shelf: 80 kg | | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | 42.0 kg 200.0 kg | synthetic * | <u>569 783</u> | |
| | | | | | 42.0 kg 200.0 kg | galvanised steel | <u>563 461</u> | |
| | | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | 42.0 kg 200.0 kg | synthetic * | <u>569 784</u> | |
| | 42.0 kg 200.0 kg | galvanised steel | <u>563 462</u> | | | | | |

Clearing trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Clearing trolleys ARW 9 x 6

| Illustration | Model | Designation | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--|-------------|------------------|---|--|------------------------------|--|-----------|-----------------------|
|  | ARW 9 x 6-2 | Clearing trolley | 1000 x 650 x 1030 mm 585 mm | 2 shelves 900 x 550 mm max. load per shelf: 80 kg | 19.0 kg 120.0 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | | synthetic * | 569 786 | |
| | | | | | | galvanised steel | 563 022 | |
|  | ARW 9 x 6-3 | Clearing trolley | 1000 x 650 x 1030 mm 275 mm | 3 shelves 900 x 550 mm max. load per shelf: 80 kg | 23.0 kg 120.0 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | | synthetic * | 569 787 | |
| | | | | | | galvanised steel | 563 055 | |

Clearing trolleys ARW 10 x 6

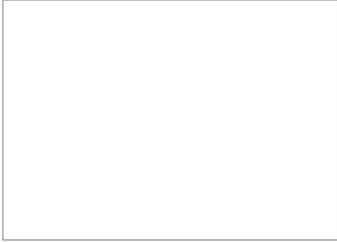
| | | | | | | | | |
|--|--------------|------------------|--------------------------------|---|---------------------|---|---------|--|
|  | ARW 10 x 6-2 | Clearing trolley | 1100 x 700 x 1010 mm 481 mm | 2 shelves 1000 x 600 mm max. load per shelf: 80 kg | 25.0 kg 160.0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | | synthetic * | 569 789 | |
| | | | | | | galvanised steel | 563 090 | |
| | | | | | | 4 steering castors, 2 of which have brakes | | |
| | | | | | | synthetic * | 569 788 | |
| | | | | | | galvanised steel | 563 095 | |

Accessories for serving and clearing trolleys

| Panelling sets | | | | | |
|--|--|---|--|---------------------------------------|---|
| Illustration | Model | Designation | For model | Order No. | Price in € w/o VAT |
| not shown | Stainless steel panelling | 3-sided, stainless steel, for hooking on serving trolleys, can be completely removed for cleaning | SW 8x5-2, SW 8x5-3 | 375 449 | |
| | | | SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | 375 451f | |
| | Stainless steel panelling, with hinged doors | 3-sided, with stainless steel hinged doors on the front for easy mounting to serving trolleys, panelling parts can be completely removed for cleaning, not possible for SW with gusset plates | SW 8x5-2, SW 8x5-3 | 375 450 | |
| | | | SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | 375 452 | |
| | Coloured panelling | 3-sided, thin sheet, galvanised double-sided, powder-coated in various colours, for hooking on serving trolleys, can be completely removed for cleaning | SW 8x5-2, SW 8x5-3 | 375 453 | |
| | | | lime | <u>574 130</u> | |
| | | | apple green | <u>574 131</u> | |
| | | | carmine red | <u>574 132</u> | |
| | | | graphite black | <u>574 133</u> | |
| | | | raspberry | <u>574 134</u> | |
| | | | SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | 375 455 | |
| | | | | Coloured panelling, with hinged doors | 3-sided, with hinged doors on the front, thin sheet, galvanised double-sided, powder-coated in various colours, for easy mounting to serving trolleys, panelling parts can be completely removed for cleaning, not possible for SW with gusset plates |
| lime | <u>574 135</u> | | | | |
| apple green | <u>574 136</u> | | | | |
| carmine red | <u>574 137</u> | | | | |
| graphite black | <u>574 138</u> | | | | |
| raspberry | <u>574 139</u> | | | | |
| SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | 375 456 | | | | |

Panelling colours

• Colours may vary.



01 | signal white
RAL 9003



02 | pearl white
RAL 1013



03 | pale brown
RAL 8025



00 | stone grey
RAL 7030



04 | umbra grey
RAL 7022



05 | graphite black
RAL 9011



06 | broom yellow
RAL 1032



07 | carmine red
RAL 3002



08 | sapphire blue
RAL 5003



raspberry
Pantone 228 C



lime
Pantone 382 C



espresso
Pantone 4695 C



apple green
Pantone 370 C

Accessories for serving and clearing trolleys

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Capacity | Order No. | Price in € w/o VAT |
|--|--|---|------------------------------|--|----------------|-----------------------|
|  | AFB 4 x 2 x 2.5 | Garbage container of stainless steel, deep-drawn, with hanging device, can be hung on and removed from push handle (Not suitable for SW 6) | 425 x 225 x 250 mm | 18.5 liters | 555 509 | |
|  | BGN 1/3-150 | Cutlery container of stainless steel, deep-drawn, with hanging device, can be hung on and removed from push handle | 325 x 176 x 150 mm | 110 pieces of cutlery | 555 510 | |
|  | GDD top-mounted frame (shown with accessories: GDD) | Top-mounted frame for correct storage, drying, transporting and dispensing Gastronorm lids with form-fitting seal, suitable for serving trolleys SW 10 x 6-2, SW 10 x 6-2 BASIC, SW 10 x 6-3 BASIC GDD, Top-mounted frame can also be used without serving trolley | 963 x 496 x 231 mm | 30 lids for GN 1/1 or 60 lids for GN 1/2 or 90 lids for GN 1/3 | 574 167 | |

Railing

| Illustration | Model | Designation | For model | Added price in € w/o VAT |
|---|----------------|--|-----------|--|
|  | Railing | Railing , all-round, 50 mm high | all SW |  per shelf |

Shelf reinforcements

| | | | | |
|---|----------------------------|---|---------------------------------|--|
|  | Gusset plate | 4 gusset plates per shelf, (not on bottom shelf) | SW 6x4, SW 8x5, SW 9x6, SW 10x6 |  per shelf |
| not shown | Reinforcing profile | Shelf reinforcing profile per shelf | SW 8x5, SW 9x6, SW 10x6 |  per shelf |

Castors

| | | | |
|-----------|--|---------------------------------------|---|
| not shown | Air-identical castors 125 mm dia. , 4 steering castors, 2 of which have brakes | SW 6x4, SW 8x5, SW 9x6, SW 10x6 BASIC |  |
| | | SW 10x6 | |
| | Pneumatic-tired castors, 180 mm dia. 4 steering castors | SW 6x4, SW 8x5, SW 9x6, SW 10x6 BASIC |  |

Shelf trolleys

- Made of corrosion-resistant stainless steel
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8



Shelf trolleys for use with Cook & Chill

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|----------------|---|---|-----------|------------------------------|------------------------------|------------------------|----------------|-----------------------|
|  | RWR 2 | Shelf trolley, 2-part, for hanging in GN containers | 6 pairs + 2 pairs 165 mm | 8 GN 1/1 | 812 x 625 x 900 mm | 17.0 kg 60.0 kg | synthetic * | 572 305 | |
| | | | | | | | galvanised steel | 568 432 | |
|  | RWR 3 | Shelf trolley, 3-part, for hanging in GN containers | 9 pairs + 3 pairs 165 mm | 12 GN 1/1 | 1165 x 625 x 900 mm | 23.0 kg 70.0 kg | synthetic * | 572 306 | |
| | | | | | | | galvanised steel | 568 446 | |
|  | RWR 2-A | Shelf trolley, 2-part, with attachment, for hanging in GN containers | 6 pairs + 2 pairs + 2 pairs in attach- ment 165 mm | 10 GN 1/1 | 812 x 625 x 1200 mm | 22.0 kg 70.0 kg | synthetic * | 572 307 | |
| | | | | | | | galvanised steel | 568 403 | |
|  | RWR 3-A | Shelf trolley, 3-part, with attachment, for hanging in GN containers | 9 pairs + 3 pairs + 3 pairs in attach- ment 165 mm | 15 GN 1/1 | 1165 x 625 x 1200 mm | 31.0 kg 80.0 kg | synthetic * | 572 308 | |
| | | | | | | | galvanised steel | 568 416 | |

Shelf trolleys for eutectic plates

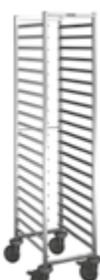
| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--------------|------------------|---|---------------------------|--|------------------------------|------------------------------|------------------------|----------------|-----------------------|
| not shown | RWR-EP 23 | Shelf trolley for transporting and storing eutectic plates in cold storage houses | 23 pairs 58 mm | 23 eutectic plates (lengthwise insertion) | 464 x 619 1675 mm | 31 kg 200 kg | synthetic * | 573 962 | |
| | RWR-EP 46 | Shelf trolleys for transporting and storing eutectic plates in cold storage houses | 23 pairs 58 mm | 46 eutectic plates (crosswise insertion) | 668 x 739 x 1675 mm | 39 kg 200 kg | synthetic * | 573 963 | |

Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8



Shelf trolleys

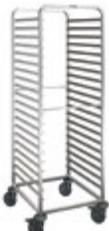
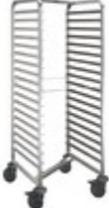
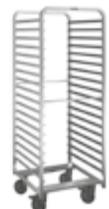
| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|---------------------|---|---------------------------|-----------------------------|------------------------------|------------------------------|------------------------|--------------------|-----------------------|
|  | RWRA 850 | Shelf trolley with work surface | 8 pairs 73 mm | 8 GN 1/1 or 16 GN 1/2 | 460 x 613 x 845 mm | 15.0 kg 100.0 kg | synthetic * | 572 926 | |
| | | | | | | | | galvanised steel | 572 925 |
| | RWRA 850/900 | | | | | | | 460 x 613 x 900 mm | |
|  | RWRA 851 | Shelf trolley with work surface | 8 pairs 73 mm | 8 GN 2/1 or 16 GN 1/1 | 662 x 733 x 845 mm | 20.0 kg 200.0 kg | synthetic * | 572 928 | |
| | | | | | | | | galvanised steel | 572 927 |
| | RWRA 851/900 | | | | | | | 662 x 733 x 900 mm | |
|  | RWRA 852 | Shelf trolley with work surface, 2-section | 16 pairs 73 mm | 16 GN 1/1 or 32 GN 1/2 | 820 x 613 x 845 mm | 22.0 kg 180.0 kg | synthetic * | 572 930 | |
| | | | | | | | | | galvanised steel |
|  | RWR 751 | Shelf trolley | 7 pairs 73 mm | 7 GN 2/1 or 14 GN 1/1 | 662 x 733 x 845 mm | 16.0 kg 200.0 kg | synthetic * | 572 932 | |
| | | | | | | | | | galvanised steel |
|  | RWR 160 | Shelf trolley | 18 pairs 73 mm | 18 GN 1/1 or 36 GN 1/2 | 460 x 613 x 1645 mm | 15.0 kg 200.0 kg | synthetic * | 572 934 | |
| | | | | | | | | | galvanised steel |
|  | RWR 160-20 | Shelf trolley | 20 pairs 75 mm | 20 GN 1/1 or 40 GN 1/2 | 460 x 613 x 1800 mm | 19.0 kg 200.0 kg | synthetic * | 572 303 | |
| | | | | | | | | | galvanised steel |

Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8



Shelf trolleys

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------|---|---------------------------------------|--|------------------------------|------------------------------|------------------------|-----------|-----------------------|
|  | <u>RWR 161</u> | Shelf trolley | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 662 x 733 x 1645 mm | 25.0 kg 200.0 kg | synthetic * | 572 936 | |
| | | | | | | | galvanised steel | 572 935 | |
|  | <u>RWR 161-20</u> | Shelf trolley | 20 pairs 75 mm | 20 GN 2/1 or 40 GN 1/1 | 662 x 733 x 1800 mm | 25.0 kg 200.0 kg | synthetic * | 572 304 | |
| | | | | | | | galvanised steel | 568 498 | |
|  | <u>RWRR 161</u> | Shelf trolley when empty, can be pushed into each other to save space | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 662 x 734 x 1645 mm | 25.0 kg 200.0 kg | synthetic * | 572 938 | |
| | | | | | | | galvanised steel | 572 937 | |
|  | <u>RWRE 161</u> | Shelf trolley for roll-in refrigerators | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 587 x 658 x 1645 mm | 25.0 kg 200.0 kg | synthetic * | 572 940 | |
| | | | | | | | galvanised steel | 572 939 | |
|  | <u>RWR 162</u> | Shelf trolley, 2-piece | 36 pairs 73 mm | 36 GN 1/1 or 72 GN 1/2 | 820 x 613 x 1645 mm | 29.0 kg 200.0 kg | synthetic * | 572 942 | |
| | | | | | | | galvanised steel | 572 941 | |
|  | <u>RWR SK-161</u> | Salad and dessert serving trolley with serving doors | 5 pairs 115 mm 9 pairs 73 mm | 14 GN 2/1-20 or 14 BZG 2/1-20 | 662 x 733 x 1645 mm | 30.0 kg 200.0 kg | synthetic * | 572 944 | |
| | | | | | | | galvanised steel | 572 943 | |

Serving/clearing tr.,
shelf trolleys, tray
clearing trolleys

Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8



Shelf trolleys

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------|---|---------------------------|----------------------|------------------------------|------------------------------|-----------------------------|----------------|-----------------------|
|  | RWR-VP 163 | Shelf trolley for storing and providing pre-portioned and lidded cold items | 12 pairs 115 mm | 24 GN or EN trays | 671 x 832 x 1675 mm | 18 kg 240 kg | synthetic * | 572 923 | |
| | | | | | | | galvanised steel | 572 945 | |

Shelf trolleys, dismantled

| | | | | | | | | | |
|---|------------------|---------------------------------------|-------------------|------------------------------|---------------------|---------------------|-----------------------------|----------------|--|
|  | RWR-Z 160 | Shelf trolleys, dismantled | 18 pairs 73 mm | 18 GN 1/1 or 36 GN 1/2 | 460 x 614 x 1645 mm | 20.0 kg 200.0 kg | galvanised steel | 573 011 | |
|  | RWR-Z 161 | Shelf trolleys, dismantled | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 662 x 734 x 1645 mm | 23.0 kg 200.0 kg | galvanised steel | 573 012 | |

Note: Minimum order quantity required for shelf trolleys, dismantled.

Accessories for shelf trolleys

Accessories

| Illustration | Model | Designation | For model | Order No. | Price in € w/o VAT |
|---|--|--|------------|----------------|-----------------------|
|  | Dust protection hood for shelf trolley, not suitable for shelf trolleys with push handle | Dust protection hood, consisting of transparent, crack-proof polyethylene, 280 µ, 5-sided protection, sewn seam with zipper | RWR 160 | 568 771 | |
| | | | RWR 161 | 568 772 | |
| | | | RWRR 161 | 568 757 | |
| | | | RWR 162 | 568 773 | |
| | | | RWR-VP 163 | 573 018 | |
|  | Insulating hood for shelf trolley, not suitable for shelf trolleys with push handle | Insulating hood, inside and outside of food-safe, tear-resistant PE, 300 µ thick, aluminised on both sides, 5-sided protection (Filling: 3 mm thick PP), with Velcro fastener, not suitable for shelf trolleys with panelling | RWR 160 | 568 774 | |
| | | | RWR 161 | 568 775 | |
| | | | RWRR 161 | 568 905 | |
| | | | RWR 162 | 568 776 | |
| | | | RWR-VP 163 | 573 017 | |

Accessories for shelf trolleys

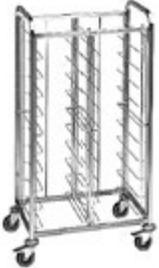
Accessories

| Illustration | Model | Designation | For model |  | Price in € w/o VAT |
|--|---|---|--|---|-----------------------|
| not shown | Stainless steel panelling on 2 sides | | RWR 2, RWR 2-A, RWR 3, RWR 3-A RWRA 850, RWRA 852 RWRA 851, RWR 751 RWR 160 RWR 160-20 RWR 161 RWR 161-20 RWR 162 RWR-VP 163 | | |
| Stainless steel panelling  | Stainless steel panelling on 3 sides | | RWR 2, RWR 2-A, RWR 3, RWR 3-A RWRA 850 RWRA 851 RWRA 852 RWR 751 RWR 160 RWR 160-20 RWR 161 RWR 161-20 RWR 162 RWR-VP 163 | | |
| Resopal panelling  | Resopal panelling | Resopal panelling, on 2 or 3 sides | all RWR, not available for: RWR 161, RWR SK 161, RWRE 161 | | |
| Top surface  | Top surface | Trolley top made of stainless steel | RWR 160, RWR 162 RWR 161 | | |
| Push handle  | Push handle | Push handle made of stainless steel, not possible in combination with dust protection or insulating hoods | RWR 2, RWR 3, RWR 2-A, RWR 3-A, RWR 160, RWR 160-20, RWR 161, RWR 161-20, RWR 162 | | |
| Transport locking bar  | Transport locking bar | Transport locking bar made of stainless steel on both sides | RWR 160, RWR 161, RWR-VP 163 RWR 160-20, RWR 161-20 RWRA 850, RWRA 851, RWRA 852, RWR 751 RWR 162 | | |



Tray clearing trolleys

- Made of corrosion-resistant stainless steel
- 125 mm dia. castors, 4 steering castors, 2 of which have brakes
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) Support spacing | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|---------------|--|---|---|------------------------------|-------------------------|----------------|-----------------------|
|  | TAW 10 | Tray clearing trolley, 1-section, accessible from both sides | 10 Gastronorm, Euronorm or standard cafeteria trays (460 x 344 mm) adjustable without tools | 540 x 635 x 1678 mm 122 mm | 20.0 kg 30.0 kg | synthetic * | 572 311 | |
| | | | | | | galvanised steel | 572 312 | |
|  | TAW 20 | Tray clearing trolley, 2-section, accessible from both sides | 20 Gastronorm, Euronorm or standard cafeteria trays (460 x 344 mm) | 940 x 635 x 1678 mm 122 mm | 30.0 kg 60.0 kg | synthetic * | 572 314 | |
| | | | | | | galvanised steel | 572 315 | |
|  | TAW 30 | Tray clearing trolley, 3-section, accessible from both sides | 30 Gastronorm, Euronorm or standard cafeteria trays (460 x 344 mm) | 1345 x 635 x 1678 mm 122 mm | 39.5 kg 90.0 kg | synthetic * | 572 317 | |
| | | | | | | galvanised steel | 572 318 | |

Accessories for tray clearing trolleys

Accessories

| Illustration | Designation | For model |  | Price in € w/o VAT |
|---|---|------------------------------------|---|-----------------------|
| not shown | Trolley top with railing on one side | TAW 10 TAW 20 TAW 30 | | |
| not shown | Push-through protection | TAW 10 TAW 20 TAW 30 | | |
| Stainless steel side wall panelling  | Side wall panelling on 2 sides, stainless steel | all TAW | | |
| not shown | Side and rear wall panelling on 3 sides, stainless steel | TAW 10 TAW 20 TAW 30 | | |
| not shown | Side wall panelling on 2 sides, Resopal, creme beige (Putty 1503-60) | all TAW | | |
| not shown | Side and rear wall panelling on 3 sides, Resopal, creme beige (Putty 1503-60) | TAW 10 TAW 20 TAW 30 | | |
| not shown | additional Resopal panelling available on request | all TAW | | |
| not shown | Push handle | all TAW | | |

Serving/clearing trolley,
shelf trolleys, tray
clearing trolleys





TRANSPORT TROLLEYS

| | |
|---|-----|
| Spice trolleys | 126 |
| Ladle trolleys. | 126 |
| Plate trolley | 126 |
| Cutlery soaking trolleys | 127 |
| Platform trolleys | 127 |
| Basket transport trolleys | 128 |
| Potato and vegetable washing trolleys | 128 |
| Cutlery and tray trolleys | 129 |
| Storage/garbage containers | 130 |
| Storage trolley | 130 |
| Rolling stool | 130 |
| All-purpose trolley | 130 |
| Accessories for transport trolleys | 131 |

Ready for all transport tasks – BLANCO transport trolleys

In the professional kitchen and in the catering industry, a lot has to be moved back and forth. And our transport trolleys are great at doing exactly that. Regardless of which requirements apply, we have the right answer with our extremely diverse product line. You see a few examples here.

1



2



- 1 The basket trolley: The most common sizes fit on the basket transport trolley and can be stacked safely on the platform.
- 2 The trolley for everyday use: the storage and garbage container is always there, where it's needed.



Platform trolleys

For universal use with heavy stacked items.



Ladle trolleys

Always ready for cooking spoons, stirrers or utensils.

1



1 Cutlery and tray trolleys:
Perfectly organized – Cutlery on top, trays on the bottom.

2 The trolley for refined tastes: With the spice trolley spices, oil and vinegar can be moved safely from one place to another.

2



Transport trolleys

Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Spice trolleys and accessories

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------|--|---------------------------------|------------------------------|--|----------------|-----------------------|
| not shown | GWL 8 x 6 | Spice trolley, closed model, incl. all equipment: 3 spice container GWB 1/6-150, 4 spice jars, 3 tilt drawer surfaces incl. synthetic containers, spice drawers with telescopic slides | 865 x 675 x 985 mm | 54.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 358 | |
| | | | | | galvanized steel | 565 770 | |
|  | GW 8 x 5-2 | Spice trolley, capacity: 8 spice jars, 8 spice containers GWB 1/6-150 (contents not included in scope of delivery) | 900 x 600 x 950 mm | 21.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 569 790 | |
| | | | | | galvanized steel | 550 008 | |

Ladle trolleys

| | | | | | | | |
|---|-------------------|---|--------------------|---------|--|----------------|--|
|  | LW 8 x 5-2 | Ladle trolley with 11 differently sized, round cut-outs in upper shelf for holding large ladles, whisks, etc., including railing on both sides for hooking in small parts, including additional hanging rail for spoons, meat forks, etc. | 900 x 600 x 950 mm | 19.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 569 791 | |
| | | | | | galvanized steel | 565 775 | |

Plate trolleys

| | | | | | | | |
|---|--------------|---|--------------------|-------------------|--|----------------|--|
|  | TWH 1 | Plate trolley, completely of stainless steel, in- cluding 2 hook-in wire dividers for adjusting to the respective plate size, accessible from 1 side, with slide-down tilt-protection, suitable for plates with a max. dia. of 26 cm, capacity: approx. 150 plates | 984 x 439 x 755 mm | 13.0 kg 120 kg | 4 steering castors, 2 of them with brakes synthetic * | 564 356 | |
|---|--------------|---|--------------------|-------------------|--|----------------|--|

Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Cutlery soaking trolleys

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--|------------------|---|--|------------------------------|--|----------------|-----------------------|
|  | BTW 9 x 7 | Cutlery soaking trolley heated (+30 °C to +85 °C), capacity: ca. 70 l , stowable connected load: 220–240 V/50-60 Hz/1.4 kW | 936 x 714 x 623 mm Inside dimensions: 630 x 510 x 220 mm | 30 kg | 4 steering castors, 2 of them with brakes synthetic * | 573 964 | |

Platform trolleys

| | | | | | | | |
|--|--------------------|--|---|---------------------|--|--|--|
| not shown | PFWS 8 x 5 | Platform trolley with all-round profile edge, platform size: 800 x 500 mm | 880 x 580 x 900 mm Platform height: 300 mm | 12.0 kg 120.0 kg | 2 fixed castors, 2 steering castors with brakes synthetic * galvanized steel | 572 337 572 338 | |
|  | PFWP 10 x 6 | Platform trolley with all-round profile edge, platform size: 1020 x 620 mm | 1098 x 698 x 941 mm Platform height: 252 mm | 24.0 kg 400.0 kg | 2 fixed castors, 2 steering castors with brakes, 160 mm dia. galvanized steel | 572 336 | |
|  | BTT 8 x 6 | Platform trolley smooth surface, platform size: 500 x 700 mm | 605 x 780 x 840 mm Platform height: 230 mm | 11.0 kg 100.0 kg | 4 steering castors, 2 of them with brakes synthetic * galvanized steel | 572 329 572 330 | |
|  | BTT 10 x 8 | Platform trolley smooth surface, platform size: 940 x 700 mm | 1045 x 780 x 840 mm Platform height: 230 mm | 20.0 kg 250.0 kg | 2 fixed castors, 2 steering castors with brakes synthetic * galvanized steel | 572 327 572 328 | |

Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Basket transport trolleys

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|---|-------------------------|--|--|------------------------------|--|----------------|-----------------------|
|  | KWT 5 x 6 | Basket transport trolley, suitable for dishes baskets 500 x 500 mm or 508 x 508 mm | 660 x 580 x 900 mm Platform height: 275 mm | 10.0 kg 200.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 331 | |
| | | galvanized steel | 572 332 | | | | |
| | KWT 5 x 7 | Basket transport trolley, suitable for dishes baskets 650 x 530 mm | 810 x 610 x 900 mm Platform height: 275 mm | 11.0 kg 200.0 kg | 4 steering castors, 2 of them with brakes | | |
| synthetic * | | | | | 572 333 | | |
| | galvanized steel | 572 334 | | | | | |

Potato and vegetable washing trolleys

| | | | | | | | |
|---|-------------------------|---|--|---------|--|----------------|--|
|  | KWA 100 | Potato and vegetable washing trolley, Gastronorm-compatible, suitable for 2 x G-KEN G 1/1-195 cooking inserts, capacity: 100 l | 810 x 620 x 465 mm Inside dimensions: 750 x 560 x 300 mm | 17.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 363 | |
| | | galvanized steel | 565 768 | | | | |
| | KWA 160 | Potato and vegetable washing trolley, Gastronorm-compatible, suitable for 4 x G-KEN G 1/1-195 cooking inserts, capacity: 160 l | 810 x 620 x 555 mm Inside dimensions: 750 x 560 x 390 mm | 19.0 kg | 4 steering castors, 2 of them with brakes | | |
| synthetic * | | | | | 572 364 | | |
| | galvanized steel | 555 809 | | | | | |
|  | KWAF 100 | Potato and vegetable washing trolley, Gastronorm-compatible, suitable for 2 x G-KEN G 1/1-195 cooking inserts, capacity: 100 l | 810 x 620 x 750 mm | 18.5 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 365 | |
| | | galvanized steel | 565 766 | | | | |
| | KWAF 160 | Potato and vegetable washing trolley, Gastronorm-compatible, suitable for 4 x G-KEN G 1/1-195 cooking inserts, capacity: 160 l | 810 x 620 x 750 mm | 21.5 kg | 4 steering castors, 2 of them with brakes | | |
| synthetic * | | | | | 572 366 | | |
| | galvanized steel | 565 767 | | | | | |

Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8



Cutlery and tray trolleys

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--|---------------|---|---------------------------------|------------------------------|---|-----------|-----------------------|
|  | <u>BT 400</u> | Cutlery and tray trolley, incl. 5 cutlery containers, size GN 1/4-150 of stainless steel with transparent, Plexiglas half-flap cover and 1 napkin dispenser of stainless steel, for 125 x 90 mm napkins, capacity: approx. 120 trays and approx. 500 pieces of cutlery | 900 x 600 x 1270 mm | 24.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 361 | |
| | | | | | galvanized steel | 566 316 | |
| | BT 400 | Cutlery and tray trolley, incl. 5 cutlery containers, size GN 1/4-150 of stainless steel with transparent, Plexiglas half-flap cover, capacity: approx. 120 trays and approx. 500 pieces of cutlery | 900 x 600 x 1270 mm | 21.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 573 414 | |
| | | | | | galvanized steel | 573 415 | |
|  | BT 800 | Cutlery and tray trolley, incl. 10 cutlery containers, size GN 1/4-150 of stainless steel with transparent, Plexiglas half-flap cover and 2 napkin dispensers of stainless steel, for 125 x 90 mm napkins, capacity: approx. 120 trays and approx. 1100 pieces of cutlery | 900 x 600 x 1485 mm | 41.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 572 362 | |
| | | | | | galvanized steel | 566 315 | |
| | BT 800 | Cutlery and tray trolley, incl. 10 cutlery containers, size GN 1/4-150 of stainless steel with transparent, Plexiglas half-flap cover, capacity: approx. 120 trays and approx. 1100 pieces of cutlery | 900 x 600 x 1485 mm | 35.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | synthetic * | 573 416 | |
| | | | | | galvanized steel | 573 417 | |

Transport trolleys

- Stainless steel



Storage/garbage containers and accessories

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 75 mm dia. | Order No. | Price in € w/o VAT |
|---|------------------|--|---------------------------------|------------------------------|---|----------------|-----------------------|
|  | <u>VBR 400</u> | Storage and garbage container, capacity: 50 l | 400 mm dia. x 390 mm | 8.5 kg | | 565 909 | |
| | <u>D 400</u> | Lid with hanging device for hooking in the lid on the container edge or on the handles | 430 mm dia. | 2.0 kg | | 565 910 | |
| | <u>FUS 400</u> | Transport frame | Height: 100 mm | 2.0 kg | 4 steering castors, galvanized steel | 572 367 | |
| | <u>VBR 400 K</u> | Complete container, incl. lid and transport frame | 430 mm dia. x 495 mm | 12.5 kg | 4 steering castors, galvanized steel | 565 913 | |

Storage trolleys

| | | | | | | | |
|---|--------------|--|--------------------|---------|---|----------------|--|
|  | <u>VB 75</u> | Storage trolley including a removable hinged, half-flap lid, capacity: 75 l | 610 x 400 x 640 mm | 13.0 kg | 4 steering castors, 2 of them with brakes, galvanized steel | 564 882 | |
|---|--------------|--|--------------------|---------|---|----------------|--|

Rolling stool

| | | | | | | | |
|---|-------------------|--|--------------------|--------------------|---|----------------|--|
|  | <u>ROHO 5 x 5</u> | Rolling stool with smooth top surface, turned down 30 mm all-round, additional cross strut | 450 x 450 x 480 mm | 6.5 kg 150.0 kg | 4 steering castors, 2 of them with brakes, galvanized steel | 572 370 | |
|---|-------------------|--|--------------------|--------------------|---|----------------|--|

All-purpose trolleys

| | | | | | | | |
|---|-------------------|--|--------------------|--------------------|----------------------------------|----------------|--|
|  | <u>AZWA 5 x 5</u> | All-purpose trolley with 2 smooth support shelves and all-round profile edge Shelf dimensions: 505 x 505 mm Interior dimension between shelves: 450 mm Max. load per shelf: 40 kg | 505 x 505 x 800 mm | 8.0 kg 80.0 kg | 4 antistatic steering castors | 569 612 | |
|  | <u>AZWA 8 x 5</u> | All-purpose trolley with 2 smooth support shelves and all-round profile edge Shelf dimensions: 805 x 505 mm Interior dimension between shelves: 450 mm Max. load per shelf: 40 kg | 805 x 505 x 800 mm | 10.0 kg 80.0 kg | 4 antistatic steering castors | 569 613 | |

Accessories for transport trolleys

Spice container/jar

| Illustration | Designation | For model | Order No. | Price in € w/o VAT |
|---|--|---------------------------------------|----------------|-----------------------|
| <p>Spice container GWB 1/6-150</p>  | <p>Spice container GWB 1/6-150 of stainless steel with folding Plexiglas lid</p> | GWL 8 x 6, GW 8 x 5-2 (Spice trolley) | 550 501 | |
| <p>Spice jar</p>  | <p>Spice jar synthetic round, 100 mm dia., 180 mm high, with hinged spout</p> | GWL 8 x 6, GW 8 x 5-2 (Spice trolley) | 145 423 | |

Gastronorm cooking insert

| | | | | |
|---|--|--|----------------|--|
| <p>G-KEN G 1/1-195</p>  | <p><u>Gastronorm cooking insert</u> <u>G-KEN G 1/1-195</u> Depth: 195 mm</p> | All KWA and KWAF (Potato and vegetable washing trolley) | 550 973 | |
|---|--|--|----------------|--|

Additional shelf

| | | | | |
|-----------|--|-----------------------------------|---|--|
| not shown | <p>Additional shelf for BT 400 cutlery and tray trolley</p> | BT 400 (Cutlery and tray trolley) |  | |
|-----------|--|-----------------------------------|---|--|





BLANCO Banquet trolleys, SERVISTAR Plate stacking system

Banquet trolleys

| | |
|--|-----|
| Banquet trolley, heated | 138 |
| Banquet trolley, convection-cooled | 139 |
| Accessories for banquet trolleys | 140 |

SERVISTAR

| | |
|-------------------------------------|-----|
| SERVISTAR GASTRO | 142 |
| SERVISTAR STATIC | 144 |
| Accessories for SERVISTAR | 145 |



Convincing form and function: BLANCO banquet trolleys have been presented with the coveted "red dot design award"



reddot design award
winner 2011

For the sake of good taste: BLANCO banquet trolleys

Economical: The refrigerated BLANCO banquet trolleys require up to 42% less electricity than their predecessors. In this way, you get the most out of every kilowatt hour.

Innovative: The unique half-height dividing wall in the two-door models enables the simultaneous use of large grates (1,084 x 650 mm) and GN containers.

Reliable: Temperature control down to the degree and excellent insulating properties ensure the best possible food quality – even when waiting times are long.





INNOVATION!



Well-cooled

Banquet trolleys with convection cooling feature temperature control that's exact down to the degree. It enables optimum adaptation to the cooling requirements of cold food. The small, high-efficiency refrigeration unit is securely integrated in the trolley interior. Thus you have maximum ground clearance when transporting the unit, while the technology is safely protected.

Finely heated

Banquet trolleys with convection heating can be heated either dry or with moist air. That keeps sensitive food from drying out. The half-height dividing wall enables the simultaneous use of one-piece grates (1,084 x 650 mm) and GN containers or smaller Gastronorm grates.



Protected on all sides

Rugged corner guards protect people, the unit and the furniture.



Stored well with certainty

The practical cable guide ensures that the cable is not clamped when the door is opened, even when the cable is plugged in.

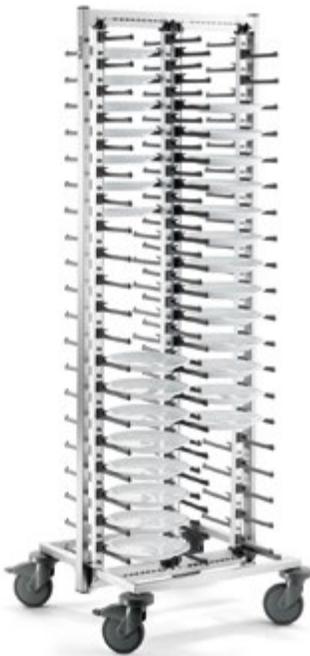
Practically designed

With its ergonomic handle, the heating module and water tank can be removed quickly for cleaning.

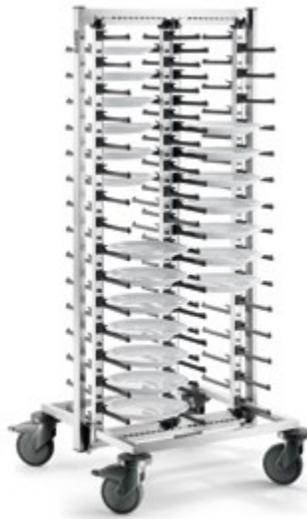


Creates space in the kitchen: The BLANCO SERVISTAR plate stacking system.

The innovative BLANCO SERVISTAR plate stacking system provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest. With its clever plate holders, SERVISTAR has a gentle and secure grip on your porcelain under any conditions. The SERVISTAR can be loaded easily and the plates can be removed quickly. With their elegant design, all of the models even look good in the front area.



SERVISTAR GASTRO 80



SERVISTAR GASTRO 60



SERVISTAR STATIC 10



More flexibility when serving

The plate holder rows can be continuously adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular.



More space for creative ideas

With its 80 cm plate spacing, SERVISTAR leaves you enough space for all your ideas while arranging food in an appetizing way.



More stability in everyday life

Because of its high-quality finishing "made in Germany" SERVISTAR has maximum stability which is convincing – even when completely loaded and on uneven floors. So that you can manoeuvre safely in any situation.

BLANCO SERVISTAR GASTRO

The SERVISTAR is perfect for handling prepared food in extremely tight spaces. An example is the BLANCO SERVISTAR GASTRO 80, which only requires 0.5 m² for 80 plates.



FLAT PACK!

**The compact Flat Packs from BLANCO:
Easily save transport and storage costs.**

With the compact Flat Packs from BLANCO, you get sizeable quality in a small package – perfectly placed on a pallet. This makes handling simple, and you save a lot of transport and storage costs.



The unique, innovative plate holders

The design is based on the example of the human hand – strong yet gentle at the same time. The small extra thumb gives the plates additional stability and provides ideal balance in any position. The plates rest on the plate holders in a soft and non-slip position due to the fine elastic soft-grip surface – no clattering, no clinking, no trouble.

Banquet trolley, heated

- Double-walled and insulated
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Heating element with air convection heating system, can be heated dry or wet, removable for cleaning
- Electronic temperature control, with digital setpoint/actual display, temperature range adjustable from +30 °C to +90 °C
- Connected load 220–240 V/50–60 Hz/2.2 kW
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable



reddot design award
winner 2011

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Castors 160 mm dia. | Order No. | Price in € w/o VAT |
|---|--------------|--|---|---------------------------------|----------------|---|----------------|-----------------------|
|  | BW 11 | Banquet trolley, convection- heated | 11 pairs of support ledges Spacing: 115 mm, max. 11 GN containers 2/1-100 | 840 x 945 x 1920 mm | 146 kg | 4 steering castors, 2 of which have brakes, galvanised steel | 573 574 | |
|  | BW 18 | Banquet trolley, convection- heated | 18 pairs of support ledges Spacing: 75 mm, max. 18 GN containers 2/1-65 | 840 x 945 x 1920 mm | 146 kg | 4 steering castors, 2 of which have brakes, galvanised steel | 573 575 | |
|  | BW 22 | Banquet trolley, convection- heated, without dividing wall | 11 pairs of support ledges Spacing: 115 mm, max. 11 grates 1084 x 650 mm without dividing wall or max. 22 GN containers 2/1-100 with high dividing wall | 1390 x 945 x 1920 mm | 225 kg | 2 fixed and 2 steering castors with brakes, galvanised steel | 573 576 | |
|  | BW 36 | Banquet trolley, convection- heated, without dividing wall | 18 pairs of support ledges Spacing: 75 mm, max. 17 grates 1084 x 650 mm without dividing wall or max. 36 GN containers 2/1-65 with dividing wall | 1390 x 945 x 1920 mm | 225 kg | 2 fixed and 2 steering castors with brakes, galvanised steel | 573 577 | |

Banquet trolley, convection-cooled

- Double-walled and insulated, with active convection cooling
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Refrigeration unit integrated in unit body
- Electronic temperature control, with digital set/actual display, temperature range adjustable from +8 °C to -10 °C
- Connected load: 220–240 V AC/50 Hz or 60 Hz/0.5 kW
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable



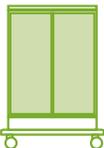
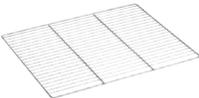
reddot design award
winner 2011

| Illustration | Model | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Castors 160 mm dia. | Order No. | Price in € w/o VAT |
|---|-----------------|--|---|---------------------------------|----------------|---|----------------|-----------------------|
|  | BW-UK 10 | Banquet trolley, convection- cooled | 10 pairs of support ledges Spacing: 115 mm, max. 10 GN containers 2/1-100 | 840 x 945 x 1920 mm | 180 kg | 4 steering castors, 2 of which have brakes, galvanised steel | 573 578 | |
|  | BW-UK 15 | Banquet trolley, convection- cooled | 15 pairs of support ledges Spacing: 75 mm, max. 15 GN containers 2/1-65 | 840 x 945 x 1920 mm | 180 kg | 4 steering castors, 2 of which have brakes, galvanised steel | 573 579 | |

Options for BW-UK

| Illustration | Designation | Price reduction in € w/o VAT |
|--------------|---|---------------------------------|
| not shown | Optional temperature range from +8 °C to +2 °C | |

Accessories for banquet trolleys

| Illustration | Designation | For model | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|---|--|---|---------------------------------|-----------|-----------------------|
| High dividing wall  | High dividing wall removable, with shelf racks | BW 22 | | 573 580 | |
| | | BW 36 | | 573 581 | |
| Half-height dividing wall  | Half-height dividing wall removable, with shelf racks | BW 22 | | 573 582 | |
| | | BW 36 | | 573 583 | |
| Gastronorm grate, GR 2/1  | Gastronorm grate, GR 2/1 made of stainless steel | BW 11, BW 18, BW-UK 10, BW-UK 15, BW 22*, BW 36* * only in conjunction with a dividing wall | 650 x 530 mm | 550 266 | |
| | Grate made of stainless steel | BW 22, BW 36 (only without high dividing wall) | 1084 x 650 mm | 146 646 | |
| Cloche with hole  | Cloche made of stainless steel with grip hole, single-walled | all BW | 260 mm dia. 49 mm high | 572 979 | |

Castors

| Illustration | Model Designation | Castor diameter | for models | Price in € w/o VAT |
|---|---|-----------------|------------|---------------------------|
| Castor arrangement A  | Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | 160 mm dia. | all BW | no added price |
| | | 200 mm dia. | all BW | |
| Castor arrangement A  | Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | 160 mm dia. | all BW | |
| | | 200 mm dia. | all BW | |
| Castor arrangement D  | Castors in Arrangements D for BW 22 and BW 36 available upon request | | | |

Maximum loading

a: without dividing wall, b: with half-height dividing wall, c: with high dividing wall

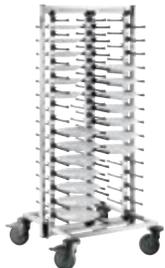
| Model | BW 11 | BW 18 | BW 22 | | | BW 36 | | | BW-UK 10 | BW-UK 15 | |
|--|--------------------|-------|-------|-----|-----|-------|-----|-----|----------|----------|----|
| Positioning of the compartments | | | | | | | | | | | |
| Distance between ledges in mm | 115 | 75 | | 115 | | | 75 | | 115 | 75 | |
| With GN containers | | | | | | | | | | | |
| | GN 2/1 -100 | 11 | 9 | - | 12 | 22 | - | 8 | 18 | 10 | 7 |
| | GN 2/1 -65 | 11 | 18 | - | 12 | 22 | - | 18 | 36 | 10 | 15 |
| | GN 1/1 -100 | 22 | 18 | - | 24 | 44 | - | 16 | 36 | 20 | 14 |
| | GN 1/1 -65 | 22 | 36 | - | 24 | 44 | - | 36 | 72 | 20 | 30 |
| With GN grates GR 2/1 (650 x 530 mm) and unstacked plates | | | | | | | | | | | |
| GN grates, GR 2/1 | | 11 | 17 | - | 12 | 22 | - | 16 | 34 | 9 | 14 |
| | Plates, 24 cm dia. | 44 | 68 | - | 48 | 88 | - | 64 | 136 | 36 | 56 |
| | Plates, 26 cm dia. | 44 | 68 | - | 48 | 88 | - | 64 | 136 | 36 | 56 |
| | Plates, 28 cm dia. | 22 | 34 | - | 24 | 44 | - | 32 | 68 | 18 | 28 |
| | Plates, 30 cm dia. | 22 | 34 | - | 24 | 44 | - | 32 | 68 | 18 | 28 |
| | Plates, 31 cm dia. | 22 | 34 | - | 24 | 44 | - | 32 | 68 | 18 | 28 |
| With grates (1084 x 650 mm) and unstacked plates | | | | | | | | | | | |
| Grates 1084 x 650 mm | | - | - | 11 | 5 | - | 17 | 8 | - | - | - |
| | Plates, 24 cm dia. | - | - | 88 | 40 | - | 136 | 64 | - | - | - |
| | Plates, 26 cm dia. | - | - | 88 | 40 | - | 136 | 64 | - | - | - |
| | Plates, 28 cm dia. | - | - | 66 | 30 | - | 102 | 48 | - | - | - |
| | Plates, 30 cm dia. | - | - | 66 | 30 | - | 102 | 48 | - | - | - |
| | Plates, 31 cm dia. | - | - | 66 | 30 | - | 102 | 48 | - | - | - |
| With grates and stacked plates covered with cloches Max. 3 plates with cloches one above the other (height per plate with cloche: approx. 65 mm) | | | | | | | | | | | |
| GN grates, GR 2/1 | | 6 | 6 | - | 6 | 12 | - | 4 | 12 | 5 | 5 |
| Grates 1084 x 650 mm | | - | - | 6 | 3 | - | 6 | 3 | - | - | - |
| Plates, 26 cm dia. | | 64 | 68 | 128 | 128 | 128 | 136 | 112 | 136 | 56 | 60 |

SERVISTAR

- Of high-quality, corrosion-resistant stainless steel
- Maximum load-bearing capacity per pair of plate holders: 1 kg
- Plate spacing 80 mm
- Infinitely variable for plate sizes up to 30 cm
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes



GASTRO, plate stacking system, mobile, with castors

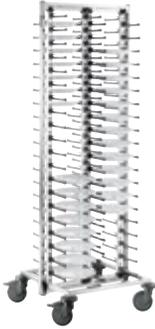
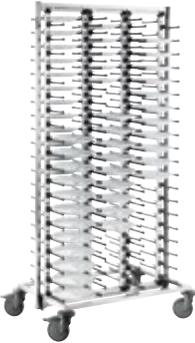
| Illustration | Model | Designation Capacity | Dimensions L x W x H (mm) Weight (kg) | Delivery variants | Castors 125 mm dia. | Order No. | Price in € w/o VAT | | | |
|--|--------------------------------|---|---|----------------------------|--|----------------|---|--|----------------|--|
| SERVISTAR GASTRO 30 (shown with accessories: plates)  | SERVISTAR GASTRO 30 | Plate stacking system, mobile for max. 30 plates | 653 x 398 x 1456 mm approx. 14 kg | delivered assembled | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 703 | | | | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 423 x 341 mm Weight incl. Flat Pack: approx. 18 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 702 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 423 x 341 mm Weight incl. Flat Pack: approx. 18 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 705 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 423 x 341 mm Weight incl. Flat Pack: approx. 18 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 704 | |
| SERVISTAR GASTRO 40 (shown with accessories: plates)  | SERVISTAR GASTRO 40 | Plate stacking system, mobile for max. 40 plates | 653 x 663 x 1056 mm approx. 16 kg | delivered assembled | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 707 | | | | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 953 x 676 x 247 mm Weight incl. Flat Pack: approx. 21 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 706 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 953 x 676 x 247 mm Weight incl. Flat Pack: approx. 21 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 709 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 953 x 676 x 247 mm Weight incl. Flat Pack: approx. 21 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 708 | |
| SERVISTAR GASTRO 60 (shown with accessories: plates)  | SERVISTAR GASTRO 60 | Plate stacking system, mobile for max. 60 plates | 653 x 663 x 1456 mm approx. 18.5 kg | delivered assembled | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 711 | | | | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 683 x 247 mm Weight incl. Flat Pack: approx. 24.5 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 710 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 683 x 247 mm Weight incl. Flat Pack: approx. 24.5 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 693 | |
| | | | | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 683 x 247 mm Weight incl. Flat Pack: approx. 24.5 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 692 | |

SERVISTAR

- Of high-quality, corrosion-resistant stainless steel
- Maximum load-bearing capacity per pair of plate holders: 1 kg
- Plate spacing 80 mm
- Infinitely variable for plate sizes up to 30 cm
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes



GASTRO, plate stacking system, mobile, with castors

| Illustration | Model | Designation Capacity | Dimensions L x W x H (mm) Weight (kg) | Delivery variants | Castors 125 mm dia. | Order No. | Price in € w/o VAT |
|--|---------------------------------|--|---|---|--|----------------|-----------------------|
| SERVISTAR GASTRO 80 (shown with accessories: plates)  | SERVISTAR GASTRO 80 | Plate stacking system, mobile for max. 80 plates | 653 x 663 x 1856 mm approx. 23 kg | delivered assembled | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 695 | |
| | | | | | galvanised steel | 573 694 | |
| | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 683 x 247 mm Weight incl. Flat Pack: approx. 29 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 697 | |
| | | | | | galvanised steel | 573 696 | |
| SERVISTAR GASTRO 120 (shown with accessories: plates)  | SERVISTAR GASTRO 120 | Plate stacking system, mobile for max. 120 plates | 653 x 933 x 1856 mm approx. 29 kg | delivered assembled | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 699 | |
| | | | | | galvanised steel | 573 698 | |
| | | | | delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 943 x 233 mm Weight incl. Flat Pack: approx. 38.5 kg | synthetic, corrosion- resistant in acc. with DIN 18867-8 galvanised steel | 573 701 | |
| | | | | | galvanised steel | 573 700 | |

SERVISTAR

- Of high-quality, corrosion-resistant stainless steel
- Maximum load-bearing capacity per pair of plate holders: 1 kg
- Plate spacing 80 mm
- Infinitely variable for plate sizes up to 30 cm



STATIC, plate stacking system, for wall mounting

| Illustration | Model | Designation Capacity | Dimensions L x W x H (mm) Weight (kg) | Order No. | Price in € w/o VAT |
|--|--------------------------------|--|---|----------------|-----------------------|
| SERVISTAR STATIC 7 (shown with accessories: plates)  | SERVISTAR STATIC 7 | Plate stacking system, for wall-mounting for max. 7 plates | 350 x 231 x 595 mm approx. 2 kg | 569 923 | |
| SERVISTAR STATIC 10 (shown with accessories: plates)  | SERVISTAR STATIC 10 | Plate stacking system, for wall-mounting for max. 10 plates | 350 x 231 x 835 mm approx. 2.5 kg | 569 924 | |
| SERVISTAR STATIC 20 (shown with accessories: plates)  | SERVISTAR STATIC 20 | Plate stacking system, for wall-mounting for max. 20 plates | 350 x 231 x 1635 mm approx. 4 kg | 569 925 | |

Accessories for SERVISTAR

Accessories

| Illustration | Designation | For model | Order No. | Price in € w/o VAT |
|---|---|---|--|-----------------------|
| <p>Height-adjustable push handle</p>  | <p>Height-adjustable push handle made of rugged stainless steel</p> | All SERVISTAR GASTRO | 573 717 | |
| not shown | <p>Hygiene shrouding incl. AISI 304 frame construction for holding the hygiene shrouding, to protect food from heat loss and environmental influences, material: PE 280µ</p> | <p>SERVISTAR GASTRO 30</p> <p>SERVISTAR GASTRO 40</p> <p>SERVISTAR GASTRO 60</p> <p>SERVISTAR GASTRO 80</p> <p>SERVISTAR GASTRO 120</p> | <p>573 712</p> <p>573 713</p> <p>573 714</p> <p>573 715</p> <p>573 716</p> | |
| not shown | <p>Table platform provides additional placement surface (cannot be combined with plate block or hygiene shrouding). <u>NOTE: Not possible when delivered in a Flat Pack.</u></p> | <p>SERVISTAR GASTRO 30</p> <p>SERVISTAR GASTRO 40</p> <p>SERVISTAR GASTRO 60</p> <p>SERVISTAR GASTRO 80</p> | | |
| not shown | <p>Plate block can even prevent the plates from sliding in extreme transport situations (only for new orders, retrofitting not possible). <u>NOTE: Not possible when delivered in a Flat Pack.</u></p> | <p>SERVISTAR GASTRO 30</p> <p>SERVISTAR GASTRO 40</p> <p>SERVISTAR GASTRO 60</p> <p>SERVISTAR GASTRO 80</p> <p>SERVISTAR GASTRO 120</p> | | |
| not shown | <p>Stainless-steel castors 125 mm dia., 4 steering castors, 2 of which have brakes</p> | All SERVISTAR GASTRO | <p>Added price for model with galvanized steel castors</p>  | |



BLANCO COOK Cooking System

BLANCO COOK extraction technology

| | |
|--|-----|
| COOK Frontcooking Station | 152 |
| Accessories for Frontcooking Station | 154 |

BLANCO COOK Table-Top Units

| | |
|--|-----|
| Induction hob | 158 |
| Induction wok | 158 |
| Deep griddle. | 159 |
| Griddles | 159 |
| Ceran® hob | 160 |
| Pasta cooker | 160 |
| Deep fryer | 160 |
| Bain-marie. | 160 |
| Hot plate | 160 |
| Multi element | 161 |
| Accessories for table-top units. | 161 |

BLANCO COOK Extras

| | |
|-----------------------|-----|
| Table. | 162 |
| Container | 162 |
| Accessories | 163 |

Front cooking with a licence to breathe deeply: “Clear the stage!” for the mobile BLANCO COOK cooking system.

The mobile front cooking station effectively removes grease, moisture and unpleasant odours from the cooking fumes. The light, compact table-top cooking units offer you a wide range of possibilities in a small space.

With BLANCO COOK you can fry, cook, grill, deep-fry, keep hot and present in an energy-saving, efficient and tempting way.





For good air

The three-sided air stream and an additional suction, route the rising cooking fumes directly into the extraction bridge, which means grease, moisture and bad odours don't have a chance.

BLANCO COOK front cooking system



**BLANCO COOK
Front cooking station**

- For 2 table-top units
- For 3 table-top units
- For 4 table-top units

**BLANCO COOK
Table-top units**

- Induction hobs
- Induction woks
- Deep griddles
- Griddles
- Ceran hobs
- Pasta cooker
- Deep fryer
- Bain-marie
- Hot plates
- Multi-element

**BLANCO COOK
Extras**

- Work table
- Rolling container

BLANCO COOK

Comprehensive BLANCO COOK range of accessories

Faster, hotter, improved: The BLANCO COOK cooking system appears in top form.

Whoever cooks in front of their guests must have complete confidence in their equipment. BLANCO COOK offers innovative technology and dependable performance for professionals. In high-quality BLANCO design for top performance with regard to handling and hygiene. The table-top units are fast, powerful, light and compact, and are therefore perfect for professional use – from start to finish.



Induction hobs and induction woks
with induction generators of the latest generation
– powerful, reliable, durable and extremely fast.



Ceran® hob
with 2 cooking zones and
electronic control.



Pasta cooker
for energy-saving cooking, steaming
and Sous-Vide cooking.



Hot plate
with large heat-retaining area.



Deep fryer
with large oil purification zone
and temperature regulation down
to the degree.



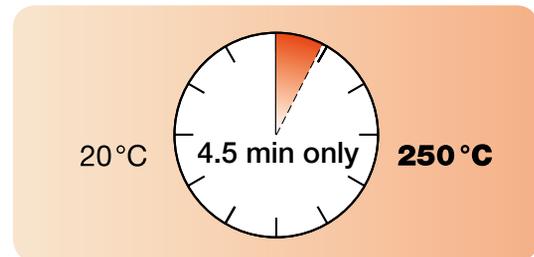
Bain-marie
for keeping hot and presentation
of food in GN containers.



Griddles/deep griddles
with extremely short heat-up
times for maximum performance.

BC ME multi element
offers storage space for cooking utensils and
ingredients, an additional work surface and
help when arranging the food.





Thrifty with energy

Put an end to wasting energy: The frying surface of the griddles and deep griddles can be heated completely (4200 W) or only over two-thirds (2800 W) or one-third (1400 W). You can always adjust the energy consumption exactly to the capacity level you require.

Fast use

The innovative Ultracontact heating system provides for extremely short heat-up times. For example, the griddles: They reach a temperature of 250 °C in just 4.5 minutes.

**BLANCO COOK cooking system:
Innovative technology that everyone can taste.**

BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Reduced extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes



Front cooking station

| Illustration | Model | Designation | Dimensions W x D x H (mm) | Socket outlets/power/ connected load | Order No. | Price in € w/o VAT |
|---|------------------------|--|---|--|----------------|-----------------------|
|  | BC FS 2 | Front cooking station with removable placement shelf Maximum load: approx. 150 kg | <u>Exterior dimensions:</u> 1538 x 750 x 1361 mm <u>Height of underframe:</u> 900 mm <u>Device placement niche:</u> 806 x 648 x 300 mm <u>Usable space below place- ment shelf:</u> 830 x 648 x 575 mm | 2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW) 16 A CEE plug 400 V, 50/60 Hz, 3N PE, 10.8 kW | 573 973 | |
|  | BC FS 3 | Front cooking station with removable placement shelf Maximum load: approx. 150 kg | <u>Exterior dimensions:</u> 1943 x 750 x 1361 mm <u>Height of underframe:</u> 900 mm <u>Device placement niche:</u> 1211 x 648 x 300 mm <u>Usable space below placement shelf:</u> 1235 x 648 x 575 mm | 3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW | 573 974 | |
| | BC FS 3 BHG | Front cooking station with removable placement shelf, with lighting, closed sneeze guard and railing Maximum load: approx. 150 kg | | 3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW | 573 975 | |

BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Reduced extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes



Front cooking station

| Illustration | Model | Designation | Dimensions W x D x H (mm) | Socket outlets/power/ connected load | Order No. | Price in € w/o VAT |
|--|----------------|---|---|--|----------------|-----------------------|
|  | BC FS 4 | Front cooking station with removable placement shelf and closed sneeze guard Maximum load: approx. 150 kg | <u>Exterior dimensions:</u> 2348 x 750 x 1361 mm <u>Height of underframe:</u> 900 mm <u>Device placement niche:</u> 1616 x 648 x 300 mm <u>Usable space below placement shelf:</u> 1640 x 648 x 575 mm | 4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW) 32 A CEE plug 400 V, 50/60 Hz, 3N PE, 20.8 kW | 573 976 | |

Connected loads, socket outlets

| Illustration | Designation | For models | Order No. | Price in € w/o VAT |
|--------------|---|------------|---|-----------------------|
| not shown | Connected load 16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW | BC FS 3 | | no added price |
| | 32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW | BC FS 2 | | no added price |
| | 63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW | BC FS 4 | | |
| | 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 | all BC FS |  | |

Accessories for front cooking station

Options for front cooking station BC FS

| Illustration | Designation | For models | Order No. | Price in € w/o VAT | |
|---|---|---|---|--------------------|--|
| not shown | ION TEC electrostatic filtering for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters | all BC FS |  | | |
| | Lighting with LED spots (4 W each) located above the cooking units | 5 spots, 20 W | | BC FS 2 | |
| | | 7 spots, 28 W | | BC FS 3 | |
| | | 9 spots, 36 W | | BC FS 4 | |
|  | Sneeze guard made of safety glass (ESG) closed to customer side, can be folded up for cleaning | | | BC FS 2 | |
| | | | | BC FS 3 | |
| | | | | BC FS 4 | |
|  | Railing , made of stainless steel round tube, on the customer and short sides | | | BC FS 2 | |
| | | | | BC FS 3 | |
| | | | | BC FS 4 | |
| not shown | Tray slide made of stainless steel round tube, on the customer side, can be folded down | Height 885 mm for castor dimension 75 mm, corresponds to the normal height of the BASIC LINE tray slide | | BC FS 2 | |
| | | | | BC FS 3 | |
| | | | | BC FS 4 | |
| | | Height 850 mm for castor dimension 75 mm, corresponds to the height of the MANHATTAN tray slide | | BC FS 2 | |
| | | | | BC FS 3 | |
| | | | | BC FS 4 | |

Accessories for front cooking station

Options for front cooking station BC FS

| Illustration | Designation | For models | Order No. | Price in € w/o VAT |
|--|--|--|-----------|--------------------|
|  | Panelling made of HPL (High Pressure Laminate), colour: FunderMax 0077-FH, 0077-FH, material thickness: 4 mm, other colours available on request | on customer side | BC FS 2 | |
| | | | BC FS 3 | |
| | | | BC FS 4 | |
| | | on short side, on right or left | all BC FS | |
| not shown | Base bottom made of stainless steel, removable, maximum load: 80 kg | | BC FS 2 | |
| | | | BC FS 3 | |
| | | | BC FS 4 | |
| | 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 | all BC FS | | |
| | Feet made of stainless steel | all BC FS | | |
| | Skirting panels made of stainless steel | on customer side | BC FS 2 | |
| | | | BC FS 3 | |
| | | | BC FS 4 | |

Accessories for BLANCO COOK



Underframe cooling table for BLANCO COOK BC FS 3, BC FS 4

| Illustration | Model | Designation | Dimensions W x D x H (mm) | Power/ Connected load | Order No. | Price in € w/o VAT |
|---|------------------|--|------------------------------|---|----------------|-----------------------|
|  | KTE 2-462 | Underframe cooling table 2 hinged doors, 2 height-adjustable support ledges for Gastronorm containers (max. 2 x GN 1/1), for rolling into BC FS 3, BC FS 4 | 1190 x 654 x 564 mm | 220 – 240 V 1N PE 16 A 50 Hz 0.265 kW | 370 396 | |
| | | Instead of a door, two full extensions one on top of the other (usable height 135 mm) | | | | |
| | | GN grate GR 1/1, made of stainless steel | | | 550 267 | |
| | | GN grate, Rilsan-coated, GRR 1/1 | | | 550 269 | |

Accessories for BLANCO COOK

Accessories

| Illustration | Designation | For models | Order No. | Price in € w/o VAT |
|--|---|-------------|-----------|--------------------|
| not shown | Transport dolly BC ROL 6x4 for rolling a BLANCOTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm dia. | all BC FS | 573 570 | |
|  | Multi-frame with bracket made of stainless steel for customer-side fastening to the odour filter boxes, for holding a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels | all BC FS | 573 977 | |
|  | Insert base made of glass for insertion into the multi-frame as additional storage surface | Multi-frame | 573 978 | |
|  | Drawer insert set consisting of two rails for holding a GN 1/1, to be mounted on the underside of the unit placement shelf | all BC FS | 573 979 | |
| | BLANCO COOK system instruction technical instruction (cleaning, filter change) for the BLANCO COOK front cooking station installed ready for operation, handling the BLANCO COOK table-top units. Date upon request. | all BC FS | 999 112 | |

BLANCO COOK cooking system

- Microprocessor-controlled high-performance induction generator
- Unbreakable, easy-to-clean Ceran glass
- Automatic pot detection
- Light and compact



Induction hob

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|-------------------|----------------------|--|--|----------------|-----------------------|
|  | BC IH 3500 | Induction hob | Exterior dimensions: 620 x 400 x 240 mm Usable area: 430 x 320 mm Cooking zone: 220 mm dia. | 220–240 V 1N PE 16 A 50–60 Hz 3.5 kW | 573 244 | |
|  | BC IH 5000 | Induction hob | Exterior dimensions: 620 x 400 x 240 mm Usable area: 430 x 320 mm Cooking zone: 220 mm dia. | 400 V 3N PE 16 A 50–60 Hz 5.0 kW | 573 243 | |

Induction wok

| | | | | | | |
|---|-------------------|----------------------|--|--|----------------|--|
|  | BC IW 3500 | Induction wok | Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. | 220–240 V 1N PE 16 A 50–60 Hz 3.5 kW | 573 246 | |
|  | BC IW 5000 | Induction wok | Exterior dimensions: 620 x 400 x 240 mm Cuvette: 300 mm dia. | 400 V 3N PE 16 A 50–60 Hz 5.0 kW | 573 245 | |

BLANCO COOK cooking system

- Microprocessor-controlled controller
- 3-zone heating system
- All-round welded-in frying surface
- Large area for easy cleaning
- Light and compact



Deep griddle

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|-------------------|---|--|--|----------------|-----------------------|
|  | BC DG 3500 | Deep griddle including grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm Capacity: 11 litres Basin depth: 80 mm | 220–240 V 1N PE 16 A 50–60 Hz 3.5 kW | 573 256 | |
|  | BC DG 4200 | Deep griddle including grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm Capacity: 11 litres Basin depth: 80 mm | 400 V 3N PE 16 A 50–60 Hz 4.2 kW | 573 255 | |

Griddle

| | | | | | | |
|--|-------------------|--|--|--|----------------|--|
|  | BC GF 3500 | Griddle, flat without grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm of that 460 x 307 mm heatable | 220–240 V 1N PE 16 A 50–60 Hz 3.5 kW | 573 249 | |
|  | BC GF 4200 | Griddle, flat without grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm of that 460 x 307 mm heatable | 400 V 3N PE 16 A 50–60 Hz 4.2 kW | 573 248 | |
|  | BC GR 3500 | Griddle, ribbed without grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm of that 460 x 307 mm heatable | 220–240 V 1N PE 16 A 50–60 Hz 3.5 kW | 573 251 | |
|  | BC GR 4200 | Griddle, ribbed without grease drain plug | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm of that 460 x 307 mm heatable | 400 V 3N PE 16 A 50–60 Hz 4.2 kW | 573 250 | |

BLANCO COOK cooking system

- Microprocessor-controlled controller
- Light and compact



Ceran® hob

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|---|-------------------|-------------------|--|--|----------------|-----------------------|
|  | BC CH 4200 | Ceran® hob | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 320 mm Cooking zone: 230 mm and 180 mm dia. | 400 V 3N PE 16 A 50–60 Hz 4.2 kW | 573 825 | |

Pasta cooker

| | | | | | | |
|--|-------------------|---------------------|---|--|----------------|--|
| BC PC 4200 (shown with accessories)  | BC PC 4200 | Pasta cooker | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm Capacity: 15 litres Basin depth: 113 mm | 400 V 3N PE 16 A 50–60 Hz 4.2 kW | 573 257 | |
|--|-------------------|---------------------|---|--|----------------|--|

Deep fryer

| | | | | | | |
|---|-------------------|-------------------|---|--|----------------|--|
| BC DF 4500 (shown with accessories)  | BC DF 4500 | Deep fryer | Exterior dimensions: 620 x 400 x 240 mm Usable area: 380 x 307 mm Capacity: 5 litres | 400 V 3N PE 16 A 50–60 Hz 4.5 kW | 573 259 | |
|---|-------------------|-------------------|---|--|----------------|--|

Bain-marie

| | | | | | | |
|--|------------------|---|--|---|----------------|--|
| BC BM 765  | BC BM 765 | Bain-marie, suitable for stainless- steel GN container and GN lid | Exterior dimensions: 620 x 400 x 240 mm Usable area: 510 x 307 mm Capacity: max. 1 x GN 1/1-100 | 220–240 V 1N PE 16 A 50–60 Hz 0.77 kW | 573 264 | |
|--|------------------|---|--|---|----------------|--|

Hot plate

| | | | | | | |
|--|------------------|------------------|---|---|----------------|--|
| BC HP 450  | BC HP 450 | Hot plate | Exterior dimensions: 620 x 400 x 240 mm Usable area: 530 x 320 mm | 220–240 V 1N PE 16 A 50–60 Hz 0.45 kW | 573 266 | |
|--|------------------|------------------|---|---|----------------|--|

BLANCO COOK cooking system



Multi element

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Rating/ conn. load | Order No. | Price in € w/o VAT |
|--|-------|---------------|--|-----------------------|-----------|-----------------------|
|  | BC ME | Multi element | Exterior dimensions: 620 x 400 x 240 mm Capacity: Top: max. of GN 1/1-150 (depending on depth of container located below) Bottom: max. of GN 1/1-100 (then max. of GN 1/1-65 at top) | | 573 458 | |

Accessories for BLANCO COOK table-top units

Accessories

| Illustration | Designation | For model | Order No. | Price in € w/o VAT |
|---|---|--|-----------|-----------------------|
|  | Cerani® cleaning scraper | For induction hob BC IH, Cerani® hob BC CH | 568 489 | |
|  | Round-bottom wok pan made of stainless steel, 360 mm dia., maximum capacity 5.5 litres, weight 1.2 kg | For induction wok BC IW | 573 513 | |
|  | Pasta basket set, consisting of 2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames | For pasta cooker BC PC | 573 258 | |
|  | Gastronorm G-KEN G 1/1-95 cooking insert, perforated, with folding handles | For pasta cooker BC PC | 550 971 | |
|  | Lid with handle, GD 1/1 for covering | For pasta cooker BC PC, for deep fryer BC DF | 550 658 | |
|  | Griddle cleaning scraper | For deep griddle BC DG, for griddle BC GF, smooth | 573 252 | |
|  | Grease drain plugs made of Teflon® | For griddle BC GF, BC GR | 573 254 | |
|  | Splash guard | For griddle BC GF, BC GR | 573 269 | |
|  | Deep-frying basket set (2 pcs.) with insulated handles, 288 x 113 mm each | For deep fryer BC DF | 573 260 | |
|  | Deep fryer basket with insulated handle, 288 x 225 mm | For deep fryer BC DF | 573 261 | |
|  | Clamping bar made of stainless steel for covering gap between two BLANCO COOK cooking units | For all models | 573 311 | |

BLANCO COOK Extras

The extras from the BLANCO COOK system make front cooking as mobile as possible:

- BLANCO COOK table for setting down dishes, arranging food and serving. Set up and dismantled quickly without tools. Only 65 mm high when dismantled and stackable on europallets.
- BLANCO COOK containers for stowing, transporting and storing. Compact and mobile. Versatile use as storage space, work surface and storage surface.



| Illustration | Model | Designation | Dimensions W x D X H (mm) | Weight Load cap. | Order No. | Price in € w/o VAT |
|---|------------------|---|---|------------------------------------|----------------|-----------------------|
|  | BC T | BLANCO COOK table made of CNS, table with insertion feet adjustable to four variable heights | 1180 x 700 x 660/720/900/960 mm (height-adjustable) | approx. 20 kg approx. 100 kg | 573 589 | |
|  | BC CO 660 | BLANCO COOK container 660 body made of CNS, mobile container (660 mm high) with 1 drawer and 1 compartment, solid synthetic casters with a diameter of 75 mm, 4 steering castors, 2 of which have brakes | 507 x 690 x 660 mm | approx. 36 kg | 573 587 | |
|  | BC CO 900 | BLANCO COOK container 900 body made of CNS, mobile container (900 mm high) with 1 drawer and 1 compartment, solid synthetic casters with a diameter of 75 mm, 4 steering castors, 2 of which have brakes | 507 x 745 x 900 mm | approx. 40 kg | 573 588 | |

Accessories for BLANCO COOK Extras

| Illustration | Designation | Dimensions W x D X H (mm) Capacity | For models | Order No. | Price in € w/o VAT |
|---|---|--|-------------------------|---|-----------------------|
| Panelling  | Panelling made of HPL (High Pressure Laminate), colour: FunderMax 0077-FH, material thickness: 4 mm | long side | 1180 x 795 mm | BC T | 573 590 |
| | | short side | 700 x 795 mm | | |
| | | customer side | 487 x 764 mm | BC CO 660, BC CO 900 | 573 592 |
| Sneeze guard  | Sneeze guard made of CNS with a plexiglass window, closed on the customer side, without pass-through | 1145 x 250 x 456 mm | BC T | 573 593 | |
| not shown | Shelf made of CNS (can be combined with GN supports in container BC CO 900) | 417 x 675 x 24 | BC CO 900 | 573 595 | |
| | | 1145 x 582 x 30 | BC T | 573 596 | |
| | Steel screen basket powder-coated, white | 302 x 306 x 207 mm Capacity: 18 litres | BC CO 660 | 573 585 | |
| | | 305 x 446 x 195 mm Capacity: 26 litres | BC CO 900 | 573 584 | |
| | GN support made of CNS, to be placed in the compartment of the container (can be combined with shelf in container BC CO 900) | 416 x 545 x 330 mm Capacity: 4 x GN 1/1-65 or 8 x GN 1/1-20 | BC CO 660, BC CO 900 | 573 586 | |
| | Lock for the drawer of the container | | BC CO 660, BC CO 900 | | |
| | Synthetic castors with diameter of 125 mm, 4 steering castors, 2 of which have brakes | Total height of container is then 720 or 960 mm | BC CO 660, BC CO 900 |  | |
| | Stainless steel castors with diameter of 125 mm, 4 steering castors, 2 of which have brakes | | | | |





Food serving systems BASIC LINE, MIKADO

BASIC LINE

| | |
|--|-----|
| Hot buffet | 170 |
| Cold buffet with active contact cooling. | 174 |
| Cold buffet with active convection cooling | 174 |
| Plain buffet | 178 |
| Plain buffet with lowered placement niche | 178 |
| Attached refrigeration showcases for plain buffet | 182 |
| Equipment for BASIC LINE | 183 |

MIKADO

| | |
|--|-----|
| Cold buffet with active contact cooling | 186 |
| Cold buffet with active convection cooling | 188 |
| Hot buffet | 190 |
| Plain buffet | 192 |
| Equipment for MIKADO | 194 |

BLANCO BASIC LINE

One system, lots of colours, a thousand possibilities.

The BLANCO BASIC LINE follows a simple principle: Perfect food presentation for every taste and budget. The modern form and the modular function offer complete freedom – for every design, every ambience and every budget.

1



3



5



2



4



6



1 BASIC LINE SK-3 (customer side)

With active contact cooling. With sneeze guard and tray slide.

2 BASIC LINE UK-4 (customer side)

With powerful convection cooling. With sneeze guard, tray slide and optional front panelling.

3 BLANCO BASIC LINE W-3 (operator side)

With large-area base bottom (optional), sneeze guard and tray slide on customer side. Shown with two positioned BLANCOTHERM 420.

4 BLANCO BASIC LINE WU-4 (operator side)

With heatable underframe, sneeze guard and tray slide on the customer side.

5 BLANCO BASIC LINE N-3 (customer side)

With optional refrigeration showcase, tray slide on customer-side and optional front panelling.

6 BLANCO BASIC LINE EN-3 (operator side)

With placement niche. With tray slide on customer-side, optional sneeze guard construction and front panelling. Shown with two positioned BLANCOTHERM 320.



Fold-down tray slide

Different tray slide heights are available for both adults and children.



Drain secured

The drain of the Bain-Marie basins features a safety drainage device (valve) which cannot be inadvertently opened.



Mobile and manoeuvrable

The stainless twin steering castors (two with locking brakes) are very attractive and run smoothly to enable stable transportation.



Safe handling

The switches and rotary knobs built-in to the recessed and angled operating panel are easy to operate and are protected against bumps and impacts. They're easily accessible no matter what set-up.



Save energy!

Individually operated heated gantries and individually heated bain-marie basins help save energy when serving hot food. The LV halogen spotlights provide a pleasant warm light and present the food tastefully.



Perfect protection

Provides for optimum safety and protects against injury thanks to a sneeze guard made of ESG (single-pane safety glass).

Food serving systems BASIC LINE, MIKADO

Perfect for in-line use, perfect for free-flow applications: The food serving system BLANCO MIKADO

Eating is an experience. The BLANCO MIKADO food serving system convinces with attractive food presentation and convenient serving of food. The system with cold, hot, and ambient serving options offers the ideal solution for all requirements. The mobile modules are manoeuvrable, flexibly combinable and do their job perfectly wherever they are used – in both small and large rooms, for in-line use and for free-flow applications.



Fold-down tray slides made of stainless steel
below the cover countertop can simply
be folded down.

BLANCO MIKADO cold buffets:

MIKADO-UK, solid base with forced convection cooling for cooling of food in the refrigeration range from +2 °C to +15 °C. MIKADO-SK with contact cooling for refrigeration of drinks in a refrigeration range from +8 °C to +15 °C.

BLANCO MIKADO hot buffets:

MIKADO-W, thin base equipped with bain-marie technology and separately controllable wells (+30 °C to +95 °C). The short heat-up times and the low energy consumption are remarkable. Protected ceramic radiators offer optimum safety.



- 1 **Stainless-steel lighting and heating shelf** with protected ceramic radiators and halogen lamps.

Perfect protection for in-line use

- 2 For self service there is a sneeze guard with a pass-through.
- 3 For optimum safety there is a pulled-down version that ends flush with the countertop on customer side.



BASIC LINE W-3 – Hot buffet 3 x GN 1/1

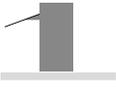
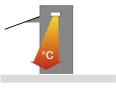
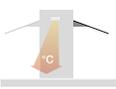
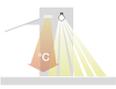
- Stainless steel top surface with 3 seamlessly welded-in bain-maries with central safety drain valves
- Capacity of cover: 3 x GN 1/1, max. depth: 200 mm
- Temperature range of well: +30 °C to +95 °C
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|---|--|---|-------------------|----------------|-----------------------|
| | BASIC LINE W-3 | Hot buffet, can be heated wet or dry | 1254 x 690 x 900 mm | 220-240 V 1N PE 16 A 50-60 Hz 2.1 kW | | 369 474 | |
| Example configuration | | | | | | | |
| | BASIC LINE W-3 | Hot buffet (like order no. 369 474), can be heated wet or dry, with heating shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. heating shelf H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 2.85 kW | approx. 85 kg | 573 071 | |
| Example configuration with heatable underframe | | | | | | | |
| | BASIC LINE WU-3 | Hot buffet (like order no. 369 474), can be heated wet or dry, with heatable underframe , with heating shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. heating shelf H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 3.35 kW | approx. 115 kg | 573 093 | |

Equipment for BASIC LINE W-3

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT |
|----------------------------------|--|--|--|--------------------|
| Sneeze guard | Made of ESG safety glass, bridge attachment made of stainless steel, pass-through height 275 mm |  | 1.1 On customer side | BASIC LINE W-3 |
| | |  | 1.2 Optionally also on operator side | |
| Sneeze guard with heat radiators | Made of ESG safety glass, bridge attachment made of stainless steel with 3 individually switchable ceramic radiators (250 W each), power consumption increased by 0.75 kW, pass-through height 275 mm |  | 3.1 On customer side | |
| | |  | 3.2 Optionally also on operator side | |
| | |  | 3.3 Optionally also with lighting , 2 low-voltage halogen lamps (20 W each), can be swivelled, power consumption increased by 0.04 kW | |
| Tray slide | Stainless steel round tube, on customer side , fold-down | | 6.1 At normal height (885 mm) | BASIC LINE W-3 |
| | | | 6.2 At reduced height (785 mm) for children's catering | |
| | Stainless steel round tube, on operator side , fold-down | | 6.3 At normal height (885 mm) | |
| | | | 6.4 At reduced height (785 mm) for children's catering | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | | 6.5 At normal height (885 mm) | BASIC LINE W-3 |
| | | | 6.6 At reduced height (785 mm) for children's catering | |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of right side face, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | BASIC LINE W-3 | |
| Heatable underframe | 8.1 With 2 hinged doors, temperature range: +30 °C to + 85 °C, Capacity: 2 x 6 GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW | | BASIC LINE W-3 | |
| Temperature display | 8.2 Digital temperature display for heatable underframe, can only be ordered in combination with heatable underframe | | BASIC LINE WU-3 | |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | BASIC LINE W-3 | |
| Module connector | 10.1 For fixed connection of two buffets | | BASIC LINE W-3 | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | BASIC LINE W-3 | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours. Panelling on operator side not possible with heated underframe 8.1 (WU-3). | | 12.1 On customer side | BASIC LINE W-3 |
| | | | 12.2 On operator side | BASIC LINE W-3 |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. Panelling on operator side not possible with heated underframe 8.1 (WU-3). | | 12.1 On customer side | BASIC LINE W-3 |
| | | | 12.2 On operator side | BASIC LINE W-3 |



Added price for 1.1



Added price for 3.1



Added price for 3.1



each



BASIC LINE W-4 – Hot buffet 4 x GN 1/1

- Stainless steel top surface with 4 seamlessly welded-in bain-maries with central safety drain valves
- Capacity of cover: 4 x GN 1/1, max. depth: 200 mm
- Temperature range of well: +30 °C to +95 °C
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|-----------------------|--|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE W-4 | Hot buffet, can be heated wet or dry | 1594 x 690 x 900 mm | 400 V 3N PE 16 A 50–60 Hz 3.8 kW | | 369 513 | |

Example configuration

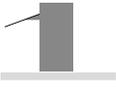
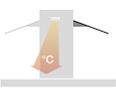
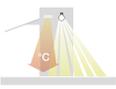
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|--|-----------------------|--|--|--|-------------------|----------------|--|
|  | BASIC LINE W-4 | Hot buffet (like order no. 369 513), can be heated wet or dry, with heating shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. heating shelf H: 1305 mm | 400 V 3N PE 16 A 50–60 Hz 3.8 kW | approx. 105 kg | 573 072 | |
|--|-----------------------|--|--|--|-------------------|----------------|--|

Example configuration with heatable underframe

| | | | | | | | |
|---|------------------------|---|--|--|-------------------|----------------|--|
|  | BASIC LINE WU-4 | Hot buffet (like order no. 369 513), can be heated wet or dry, with heatable underframe , with heating shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. heating shelf H: 1305 mm | 400 V 3N PE 16 A 50–60 Hz 4.3 kW | approx. 135 kg | 573 094 | |
|---|------------------------|---|--|--|-------------------|----------------|--|

Equipment for BASIC LINE W-4

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT |
|---|--|--|--|---------------------|
| Sneeze guard | Made of ESG safety glass, bridge attachment made of stainless steel, pass-through height 275 mm |  | 1.1 On customer side | BASIC LINE W-4 |
| | |  | 1.2 Optionally also on operator side | Added price for 1.1 |
| Sneeze guard with heat radiators | Made of ESG safety glass, with bridge attachment made of stainless steel and 4 individually switchable ceramic radiators (250 W each), power consumption increased by 1.0 kW, pass-through height: 275 mm |  | 3.1 On customer side | BASIC LINE W-4 |
| | |  | 3.2 Optionally also on operator side | Added price for 3.1 |
| | |  | 3.3 Optionally also with lighting , 3 low-voltage halogen lamps (20 W each), can be swivelled, power consumption increased by 0.06 kW | Added price for 3.1 |
| Tray slide | Stainless steel round tube, on customer side , fold-down | | 6.1 At normal height (885 mm) | BASIC LINE W-4 |
| | | | 6.2 At reduced height (785 mm) for children's catering | |
| | Stainless steel round tube, on operator side , fold-down | | 6.3 At normal height (885 mm) | |
| | | | 6.4 At reduced height (785 mm) for children's catering | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | | 6.5 At normal height (885 mm) | BASIC LINE W-4 |
| | | | 6.6 At reduced height (785 mm) for children's catering | each |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of right side face, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | BASIC LINE W-4 | |
| Heatable underframe | 8.1 With 2 hinged doors, temperature range: +30 °C to + 85 °C, Capacity: 2 x 6 GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW | | BASIC LINE W-4 | |
| Temperature display | 8.2 Digital temperature display for heatable underframe, can only be ordered in combination with heatable underframe | | BASIC LINE WU-4 | |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | BASIC LINE W-4 | |
| Module connector | 10.1 For fixed connection of two buffets | | BASIC LINE W-4 | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | BASIC LINE W-4 | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours. Panelling on operator side not possible with heated underframe 8.1 (WU-4). | | 12.1 On customer side | BASIC LINE W-4 |
| | | | 12.2 On operator side | BASIC LINE W-4 |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. Panelling on operator side not possible with heated underframe 8.1 (WU-4). | | 12.1 On customer side | BASIC LINE W-4 |
| | | | 12.2 On operator side | BASIC LINE W-4 |

BASIC LINE SK-3 – Cold buffet with active contact cooling 3 x GN 1/1

- Stainless steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 3/1-GN well with central safety drain valve
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 3 x GN 1/1, max. depth: 150 mm
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces, panels and refrigeration unit compartment powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|--|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE SK-3 | Cold buffet, with active contact cooling | 1254 x 690 x 900 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.4 kW | | 369 490 | |

Example configuration

| | | | | | | | |
|--|------------------------|--|--|--|-------------------|----------------|--|
|  | BASIC LINE SK-3 | Cold buffet (like order no. 369 490), with active contact cooling, with lighting shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. lighting shelf: H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.4 kW | approx. 110 kg | 573 073 | |
|--|------------------------|--|--|--|-------------------|----------------|--|

BASIC LINE UK-3 – Cold buffet with active convection cooling 3 x GN 1/1

- Stainless steel top surface with seamlessly welded-in, convection-cooled 3/1-GN well with manual emptied condensation-water catch tray
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +2 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 3 x GN 1/1, max. depth: 200 mm
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces, panels and refrigeration unit compartment powder-coated in stone grey (RAL 7030)



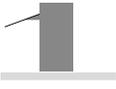
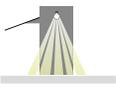
| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|---|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE UK-3 | Cold buffet, with active convection cooling | 1254 x 690 x 900 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.6 kW | | 369 495 | |

Example configuration

| | | | | | | | |
|---|------------------------|---|--|--|-------------------|----------------|--|
|  | BASIC LINE UK-3 | Cold buffet (like order no. 369 514), with active convection cooling, with lighting shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. lighting shelf: H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.6 kW | approx. 120 kg | 573 075 | |
|---|------------------------|---|--|--|-------------------|----------------|--|

Equipment for BASIC LINE SK-3 and UK-3

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT | |
|-----------------------------------|--|---|---|---|--|
| Sneeze guard | Made of ESG safety glass, with bridge attachment made of stainless steel, pass-through height: 275 mm |  | 1.1 On customer side | BASIC LINE SK-3 BASIC LINE UK-3 |  Added price for 1.1 |
| | |  | 1.2 Optionally also on operator side | | |
| Sneeze guard with lighting | Made of ESG safety glass, with bridge attachment made of stainless steel, with fluorescent tubes, power consumption increased by 0.03 kW, pass-through height: 275 mm |  | 2.1 On customer side | BASIC LINE SK-3 BASIC LINE UK-3 |  Added price for 2.1 |
| | |  | 2.2 Optionally also on operator side | | |
| Tray slide | Stainless steel round tube, on customer side , fold-down | 6.1 At normal height (885 mm) | | BASIC LINE SK-3 BASIC LINE UK-3 |  |
| | | 6.2 At reduced height (785 mm) for children's catering | | | |
| | Stainless steel round tube, on operator side , fold-down | 6.3 At normal height (885 mm) | | | |
| | | 6.4 At reduced height (785 mm) for children's catering | | | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | 6.5 At normal height (885 mm) | | BASIC LINE SK-3 BASIC LINE UK-3 |  |
| | | 6.6 At reduced height (785 mm) for children's catering | | | |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of refrigeration unit compartment, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | BASIC LINE SK-3 BASIC LINE UK-3 |  | |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | BASIC LINE SK-3 | | |
| Module connector | 10.1 For fixed connection of two buffets | | BASIC LINE SK-3 BASIC LINE UK-3 |  | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | BASIC LINE SK-3 BASIC LINE UK-3 | | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours | 12.1 On customer side | | BASIC LINE SK-3 BASIC LINE UK-3 | |
| | | 12.2 On operator side | | | |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. | 12.1 On customer side | | BASIC LINE SK-3 BASIC LINE UK-3 | |
| | | 12.2 On operator side | | | |
| Slatted shelves | 13.1 Stainless steel, 3 pieces for cooling bottled beverages | | BASIC LINE SK-3 BASIC LINE UK-3 | | |

BASIC LINE SK-4 – Cold buffet with active contact cooling 4 x GN 1/1

- Stainless steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 4/1-GN well with central safety drain valve
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 4 x GN 1/1, max. depth: 150 mm
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces, panels and refrigeration unit compartment powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|--|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE SK-4 | Cold buffet, with active contact cooling | 1594 x 690 x 900 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.5 kW | | 369 536 | |

Example configuration

| | | | | | | | |
|--|------------------------|--|--|--|-------------------|----------------|--|
|  | BASIC LINE SK-4 | Cold buffet (like order no. 369 536), with active contact cooling, with lighting shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. lighting shelf: H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.5 kW | approx. 125 kg | 573 074 | |
|--|------------------------|--|--|--|-------------------|----------------|--|

BASIC LINE UK-4 – Cold buffet with active convection cooling 4 x GN 1/1

- Stainless steel top surface with seamlessly welded-in, convection-cooled 4/1-GN well with manual emptied condensation-water catch tray
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +2 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 4 x GN 1/1, max. depth: 200 mm
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces, panels and refrigeration unit compartment powder-coated in stone grey (RAL 7030)



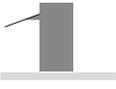
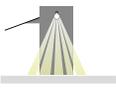
| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|---|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE UK-4 | Cold buffet, with active convection cooling | 1594 x 690 x 900 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.6 kW | | 369 514 | |

Example configuration

| | | | | | | | |
|---|------------------------|---|--|--|-------------------|----------------|--|
|  | BASIC LINE UK-4 | Cold buffet (like order no. 369 514), with active convection cooling, with lighting shelf and sneeze guard on customer side, with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm incl. lighting shelf: H: 1305 mm | 220-240 V 1N PE 16 A 50-60 Hz 0.6 kW | approx. 135 kg | 573 076 | |
|---|------------------------|---|--|--|-------------------|----------------|--|

Equipment for BASIC LINE SK-4 and UK-4

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT |
|-----------------------------------|--|---|--|------------------------------------|
| Sneeze guard | Made of ESG safety glass, bridge attachment made of stainless steel, pass-through height 275 mm |  | 1.1 On customer side | BASIC LINE SK-4 BASIC LINE UK-4 |
| | |  | 1.2 Optionally also on operator side | |
| Sneeze guard with lighting | Made of ESG safety glass, with bridge attachment made of stainless steel, with fluorescent tubes, power consumption increased by 0.03 kW, pass-through height: 275 mm |  | 2.1 On customer side | BASIC LINE SK-4 BASIC LINE UK-4 |
| | |  | 2.2 Optionally also on operator side | |
| Tray slide | Stainless steel round tube, on customer side , fold-down | | 6.1 At normal height (885 mm) | BASIC LINE SK-4 BASIC LINE UK-4 |
| | | | 6.2 At reduced height (785 mm) for children's catering | |
| | Stainless steel round tube, on operator side , fold-down | | 6.3 At normal height (885 mm) | |
| | | | 6.4 At reduced height (785 mm) for children's catering | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | | 6.5 At normal height (885 mm) | BASIC LINE SK-4 BASIC LINE UK-4 |
| | | | 6.6 At reduced height (785 mm) for children's catering | |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of refrigeration unit compartment, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | BASIC LINE SK-4 BASIC LINE UK-4 | each |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | BASIC LINE SK-4 | |
| Module connector | 10.1 For fixed connection of two buffets | | BASIC LINE SK-4 BASIC LINE UK-4 | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | BASIC LINE SK-4 BASIC LINE UK-4 | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours | | 12.1 On customer side | BASIC LINE SK-4 BASIC LINE UK-4 |
| | | | 12.2 On operator side | |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. | | 12.1 On customer side | BASIC LINE SK-4 BASIC LINE UK-4 |
| | | | 12.2 On operator side | |
| Slatted shelves | 13.2 Stainless steel, 4 pieces for cooling bottled beverages | | BASIC LINE SK-4 BASIC LINE UK-4 | |

BASIC LINE N-3 – Plain buffet 3 x GN 1/1

- With smooth, continuous Stainless steel top surface
- On request with opening for cable routing for installation of peripheral devices, e.g. refrigeration showcases
- Capacity: same as 3 x GN 1/1
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|-----------------------|---|---------------------------------------|----------------|----------------|-----------------------|
|  | BASIC LINE N-3 | Plain buffet with smooth, continuous top surface | 1254 x 690 x 900 mm | | 369 435 | |

Example configuration

| | | | | | | |
|--|-----------------------|---|---|------------------|----------------|--|
|  | BASIC LINE N-3 | Plain buffet (like order no. 369 435), with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm | approx. 65 kg | 573 077 | |
|--|-----------------------|---|---|------------------|----------------|--|

BASIC LINE EN 3 – Plain buffet with lowered placement niche

- Stainless steel top surface with lowered placement surface
- Niche dimensions (W x D x H): 1003 x 578 x 281 mm
- With two 230 V Schuko socket outlets installed in placement niche for a max. power consumption of 7 kW
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



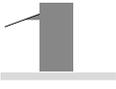
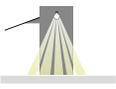
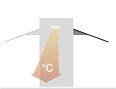
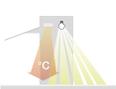
| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|---|---------------------------------------|--|----------------|----------------|-----------------------|
|  | BASIC LINE EN-3 | Plain buffet with lowered placement niche | 1254 x 690 x 900 mm | 400 V 3N PE 16 A 50-60 Hz 7.0 kW | | 369 458 | |

Example configuration

| | | | | | | | |
|---|------------------------|---|---|--|------------------|----------------|--|
|  | BASIC LINE EN-3 | Plain buffet (like order no. 369 458), with tray slide , at normal height (also available with reduced height on request) | 1254 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm | 400 V 3N PE 16 A 50-60 Hz 7.0 kW | approx. 75 kg | 573 079 | |
|---|------------------------|---|---|--|------------------|----------------|--|

Equipment for BASIC LINE N-3 and EN-3

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT | | |
|----------------------------------|---|---|---|-----------------------------------|---|---|
| Sneeze guard | Made of ESG safety glass, bridge attachment made of stainless steel, pass-through height 275 mm |  | 1.1 On customer side | BASIC LINE N-3 BASIC LINE EN-3 |  Added price for 1.1 | |
| | |  | 1.2 Optionally also on operator side | | |  |
| Sneeze guard with lighting | Made of ESG safety glass, with bridge attachment made of stainless steel, with fluorescent tubes, power consumption increased by 0.03 kW, pass-through height: 275 mm |  | 2.1 On customer side | BASIC LINE N-3 |  Added price for 2.1 | |
| | |  | 2.2 Optionally also on operator side | | |  |
| Sneeze guard with heat radiators | Made of ESG safety glass, with bridge attachment made of stainless steel and 4 individually switchable ceramic radiators (250 W each), power consumption increased by 1.0 kW, pass-through height: 275 mm |  | 3.1 On customer side | BASIC LINE N-3 BASIC LINE EN-3 |  Added price for 3.1 | |
| | |  | 3.2 Optionally also on operator side | | |  |
| | |  | 3.3 Optionally also with lighting with 2 low-voltage halogen lamps (20 W each), can be swivelled, power consumption increased by 0.04 kW | | |  |
| Tray slide | Stainless steel round tube, on customer side , fold-down | | 6.1 At normal height (885 mm) | BASIC LINE N-3 BASIC LINE EN-3 |  | |
| | | | 6.2 At reduced height (785 mm) for children's catering | | | |
| | Stainless steel round tube, on operator side , fold-down | | 6.3 At normal height (885 mm) | | | |
| | | | 6.4 At reduced height (785 mm) for children's catering | | | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | | 6.5 At normal height (885 mm) | BASIC LINE N-3 BASIC LINE EN-3 |  each | |
| | | | 6.6 At reduced height (785 mm) for children's catering | | | |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of right side face, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | | BASIC LINE N-3 BASIC LINE EN-3 |  | |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | | BASIC LINE N-3 BASIC LINE EN-3 | | |
| Module connector | 10.1 For fixed connection of two buffets | | | BASIC LINE N-3 BASIC LINE EN-3 |  | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | | BASIC LINE N-3 BASIC LINE EN-3 | | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours | | 12.1 On customer side | BASIC LINE N-3 BASIC LINE EN-3 | | |
| | | | 12.2 On operator side | | | BASIC LINE N-3 BASIC LINE EN-3 |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. | | 12.1 On customer side | BASIC LINE N-3 BASIC LINE EN-3 | | |
| | | | 12.2 On operator side | BASIC LINE N-3 BASIC LINE EN-3 | | |

BASIC LINE N-4 – Plain buffet 4 x GN 1/1

- With smooth, continuous stainless steel top surface
- On request with opening for cable routing for installation of peripheral devices, e.g. refrigeration showcases
- Capacity: same as 4 x GN 1/1
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Weight (kg) | Order No. | Price in € w/o VAT |
|---|-----------------------|---|---------------------------------------|----------------|----------------|-----------------------|
|  | BASIC LINE N-4 | Plain buffet with smooth, continuous top surface | 1594 x 690 x 900 mm | | 369 479 | |

Example configuration

| | | | | | | |
|--|-----------------------|---|---|------------------|----------------|--|
|  | BASIC LINE N-4 | Plain buffet (like order no. 369 479), with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide: D 990 mm | approx. 75 kg | 573 078 | |
|--|-----------------------|---|---|------------------|----------------|--|

BASIC LINE EN 4 – Plain buffet with lowered placement niche

- Stainless steel top surface with lowered placement surface
- Niche dimensions (W x D x H): 1343 x 578 x 281 mm
- With three 230 V Schuko socket outlets installed in placement niche for a max. power consumption of 10.5 kW
- Castors 75 mm dia., 4 twin steering castors, 2 of which have brakes
- Side faces and panels powder-coated in stone grey (RAL 7030)



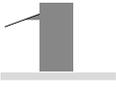
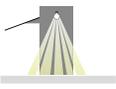
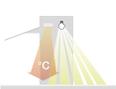
| Illustration | Model | Designation | Exterior dimensions W x D x H (mm) | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|------------------------|---|---------------------------------------|---|----------------|----------------|-----------------------|
|  | BASIC LINE EN-4 | Plain buffet with lowered placement niche | 1594 x 690 x 900 mm | 400 V 3N PE 16 A 50-60 Hz 10.5 kW | | 369 486 | |

Example configuration

| | | | | | | | |
|---|------------------------|--|---|---|------------------|----------------|--|
|  | BASIC LINE EN-4 | Plain buffet (like order no. 369 486), with tray slide , at normal height (also available with reduced height on request) | 1594 x 690 x 900 mm with folded-down tray slide D: 770 mm with folded-up tray slide D: 990 mm | 400 V 3N PE 16 A 50-60 Hz 10.5 kW | approx. 85 kg | 573 080 | |
|---|------------------------|--|---|---|------------------|----------------|--|

Equipment for BASIC LINE N-4 and EN-4

- * For BLANCO BASIC LINE colours, see equipment for BASIC LINE
- From a power consumption greater than 3.6 kW: 400 V / 3N PE

| Designation | Model | | For module | Price in € w/o VAT | | |
|----------------------------------|---|---|--|---|---|---|
| Sneeze guard | Made of ESG safety glass, bridge attachment made of stainless steel, pass-through height 275 mm |  | 1.1 On customer side | BASIC LINE N-4 BASIC LINE EN-4 |  Added price for 1.1 | |
| | |  | 1.2 Optionally also on operator side | | |  |
| Sneeze guard with lighting | Made of ESG safety glass, with bridge attachment made of stainless steel, with fluorescent tubes, power consumption increased by 0.03 kW, pass-through height: 275 mm |  | 2.1 On customer side | BASIC LINE N-4 |  Added price for 2.1 | |
| | |  | 2.2 Optionally also on operator side | | |  |
| Sneeze guard with heat radiators | Made of ESG safety glass, with bridge attachment made of stainless steel and 4 individually switchable ceramic radiators (250 W each), power consumption increased by 1.0 kW, pass-through height: 275 mm |  | 3.1 On customer side | BASIC LINE N-4 BASIC LINE EN-4 |  Added price for 3.1 | |
| | |  | 3.2 Optionally also on operator side | | |  |
| | |  | 3.3 Optionally also with lighting 3 low-voltage halogen lamps (20 W each), can be swivelled, power consumption increased by 0.06 kW | | |  |
| Tray slide | Stainless steel round tube, on customer side , fold-down | | 6.1 At normal height (885 mm) | BASIC LINE N-4 BASIC LINE EN-4 |  | |
| | | | 6.2 At reduced height (785 mm) for children's catering | | | |
| | Stainless steel round tube, on operator side , fold-down | | 6.3 At normal height (885 mm) | | | |
| | | | 6.4 At reduced height (785 mm) for children's catering | | | |
| Shelf | Stainless steel round tube, on left/right-hand short side , fold-down | | 6.5 At normal height (885 mm) | BASIC LINE N-4 BASIC LINE EN-4 |  each | |
| | | | 6.6 At reduced height (785 mm) for children's catering | | | |
| Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, on operator side installed on inside of right side face, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE | | BASIC LINE N-4 BASIC LINE EN-4 |  | | |
| Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K / KBUH / KBRUH | | BASIC LINE N-4 | | | |
| Module connector | 10.1 For fixed connection of two buffets | | BASIC LINE N-4 BASIC LINE EN-4 |  | | |
| Underframe coating | 11.1 Side faces and panels powder-coated in BLANCO BASIC LINE* colours | | BASIC LINE N-4 BASIC LINE EN-4 | | | |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO BASIC LINE* colours | | 12.1 On customer side | BASIC LINE N-4 BASIC LINE EN-4 | | |
| | | | 12.2 On operator side | | | BASIC LINE N-4 |
| | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (Price group 2), with two grip recesses when mounted on operator side. | | 12.1 On customer side | BASIC LINE N-4 BASIC LINE EN-4 | | |
| | | | 12.2 On operator side | | BASIC LINE N-4 | |

BASIC LINE – Attached refrigeration showcases for plain buffet

- With serving doors on customer side
- Temperature range: +6 °C to +12 °C at +32 °C ambient temp. and 60 % rel. humidity
- Two sliding doors on operator side
- Refrigeration unit compartment on operator side on left (intake side = customer side, exhaust side = operator side)
- Thermostat with digital temperature display
- Automatic defrosting and condensed water evaporation
- Lighting



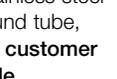
| Illustration | Model | Designation | Exterior dimensions Interior dimensions W x D x H (mm) | For model | Rating / conn. load | Weight (kg) | Order No. | Price in € w/o VAT |
|---|---------------------|---|---|----------------|---|-------------------|----------------|-----------------------|
|  | AKV-S 116-KL | Attached refrigeration showcase, 4 serving doors on customer side | 1110 x 508 x 550 mm 800 x 450 x 455 mm Insertion dimensions with open sliding door (W x H): 380 x 450 mm | BASIC LINE N-3 | 220–240 V 1N PE 16 A 50 Hz 0.185 kW | approx. 86 kg | 573 207 | |
| not shown | AKV-S 147-KL | Attached refrigeration showcase, 6 serving doors on customer side | 1410 x 508 x 700 mm 1100 x 450 x 605 mm Insertion dimensions with open sliding door (W x H): 530 x 600 mm | BASIC LINE N-4 | 220–240 V 1N PE 16 A 50 Hz 0.24 kW | approx. 106 kg | 573 209 | |

Equipment for BASIC LINE

- From a power consumption greater than 3.6 kW: 400 V / 3N PE



For appetising food presentation, please see page 17 for the Buffet Line Gastronorm containers

| Illustration | designation | Model | For models | For module  | Price in € w/o VAT | | |
|--|---|--|--|--|--------------------|---------------------|--|
|  | Sneeze guard , made of ESG safety glass, bridge attachment made of stainless steel, pass- through height 275 mm |  | 1.1 On customer side | All BASIC LINE | 3 x GN 1/1 | | |
| | |  | 1.2 Optionally also on operator side | | 4 x GN 1/1 | | |
| | |  | 2.1. on customer side | BASIC LINE SK BASIC LINE UK BASIC LINE N | 3 x GN 1/1 | | |
| | |  | 2.2 Optionally also on operator side | | 4 x GN 1/1 | Added price for 1.1 | |
|  | Sneeze guard with lighting , made of ESG safety glass, bridge attachment made of stainless steel, with fluores- cent tubes, pass-through height 275 mm |  | 2.1. on customer side | BASIC LINE SK BASIC LINE UK BASIC LINE N | 3 x GN 1/1 | | |
| | |  | 2.2 Optionally also on operator side | | 4 x GN 1/1 | Added price for 1.1 | |
| | |  | 3.1 On customer side | BASIC LINE W BASIC LINE N BASIC LINE EN | 3 x GN 1/1 | | |
| | |  | 3.2 Optionally also on operator side | | 4 x GN 1/1 | Added price for 2.1 | |
|  | Sneeze guard with heat radiators , made of ESG safety glass, bridge attachment made of stainless steel with individually switchable ceramic radiators (250 W each), pass- through height 275 mm |  | 3.1 On customer side | BASIC LINE W BASIC LINE N BASIC LINE EN | 3 x GN 1/1 | | |
| | |  | 3.2 Optionally also on operator side | | 4 x GN 1/1 | Added price for 2.1 | |
| | |  | 3.3 Optionally also with light- ing low-voltage halogen lamps (20 W each), can be swivelled | | 3 x GN 1/1 | Added price for 3.1 | |
| | |  | | | 4 x GN 1/1 | Added price for 3.1 | |
|  | Tray slide | Stainless steel round tube, on customer side , fold-down | 6.1 At normal height (885 mm) | All BASIC LINE | 3 x GN 1/1 | | |
| | | | 6.2 At reduced height (785 mm) for children's catering | | | | |
| | | Stainless steel round tube, on operator side , fold-down | 6.3 At normal height (885 mm) | | | 4 x GN 1/1 | |
| | | | 6.4 At reduced height (785 mm) for children's catering | | | | |
| not shown | Shelf | Stainless steel round tube, on left/right- hand short side , fold-down | 6.5 At normal height (885 mm) | All BASIC LINE | 3 x GN 1/1 | each | |
| | | | 6.6 At reduced height (785 mm) for children's catering | | 4 x GN 1/1 | each | |
| not shown | Additional socket outlets | 7.1 Two socket outlets with 230 V Schuko each, power consumption increased by 2 x 3.5 kW / 400 V / 3N PE, for connecting peripheral devices | | All BASIC LINE | 3 x GN 1/1 | | |
| | | | | | 4 x GN 1/1 | | |

Equipment for BASIC LINE

• From a power consumption greater than 3.6 kW: 400 V/3N PE



For appetising food presentation, please see page 17 for the Buffet Line Gastronorm containers

| Illustration | Designation | Design | For models | For module | Price in € w/o VAT | |
|--|---|---|--|---|---|--|
| not shown | Heatable underframe | 8.1 With 2 hinged doors, temperature range: +30 °C to +85 °C, Capacity: 2 x GN 1/1, max. depth: 55 mm, power consumption increased by 0.5 kW | BASIC LINE W | 3 x GN 1/1 | | |
| | | | | 4 x GN 1/1 | | |
| | Temperature display | 8.2 Digital temperature display for heatable underframe, can only be ordered in combination with heatable underframe | BASIC LINE WU | 3 x GN 1/1 | | |
| | | | | 4 x GN 1/1 |  | |
| | Base bottom | 9.1 Stainless steel, for adjusting BLANCOTHERM BLT 420 K/KBUH/KBRUH | BASIC LINE W BASIC LINE SK BASIC LINE N BASIC LINE EN | 3 x GN 1/1 | | |
| 4 x GN 1/1 | | | | | | |
| Module connectors | 10.1 For fixed connection of two buffets | all BASIC LINE | 3 x GN 1/1 | | | |
| | | | 4 x GN 1/1 |  | | |
| Underframe coating | 11.1 Side faces and panels powder-coated in colours of BLANCO BASIC LINE | all BASIC LINE | 3 x GN 1/1 | | | |
| | | | 4 x GN 1/1 | | | |
| Front panelling  | Front panelling | Thin sheet, galvanised on operator side, powder-coated in colours of BLANCO BASIC LINE | 12.1 On customer side | all BASIC LINE | 3 x GN 1/1 | |
| | | | | 4 x GN 1/1 | | |
| | | | 12.2 On operator side | BASIC LINE W BASIC LINE SK BASIC LINE UK BASIC LINE N BASIC LINE EN | 3 x GN 1/1 | |
| | | | | 4 x GN 1/1 | | |
| | | Particle board, coated with RESOPAL laminated sheet material "Plain Colours" or "Woodgrains" (price class 2), with two handle grips when mounted on operator side | 12.1 On customer side | all BASIC LINE | 3 x GN 1/1 | |
| | | | | | 4 x GN 1/1 | |
| 12.2 On operator side | BASIC LINE W BASIC LINE SK BASIC LINE UK BASIC LINE N BASIC LINE EN | 3 x GN 1/1 | | | | |
| | 4 x GN 1/1 | | | | | |
| not shown | Slatted shelves | 13.1 Stainless steel, 3 pieces for cooling bottled beverages | BASIC LINE SK BASIC LINE UK | 3 x GN 1/1 | | |
| | | 13.2 Stainless steel, 4 pieces for cooling bottled beverages | | 4 x GN 1/1 | | |

BLANCO BASIC LINE colours

• Colours may vary.



01 | signal white
RAL 9003



02 | pearl white
RAL 1013



03 | pale brown
RAL 8025



00 | stone grey
RAL 7030



04 | umbra grey
RAL 7022



05 | graphite black
RAL 9011



06 | broom yellow
RAL 1032



07 | carmine red
RAL 3002



08 | sapphire blue
RAL 5003



raspberry
Pantone 228 C



lime
Pantone 382 C



espresso
Pantone 4695 C



apple green
Pantone 370 C

MIKADO – Cooled servery counter with active contact cooling 3 x GN 1/1

- Mobile module with one-piece cooling trough equipped with outside cooling coils and CFC-free foamed insulation
- 1/2" drain with ball valve for cleaning or draining melted ice water
- Refrigerant: R 134 a, CFC-free
- Panelling: 18/10 stainless steel
- Top surface of 18/10 stainless steel, height of edge: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Operating modules on long side, installed ready to plug in incl. helix cord that can be drawn out to a length of approx. 2 m
- On/Off switch, On/Off switch for light, electronic temperature control with digital temperature display
- Cooling range: from +8 °C to +15 °C, set to +7 °C at the factory
- Sneeze guard on both sides of 6 mm thick, curved tempered safety glass (ESG), supported by two stainless-steel round-tube stands each
- Stainless-steel lighting shelf with two fluorescent tubes (2x18 W)
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – SKS-3 and SKM-3

| Illustration | Model | Designation | Capacity | Exterior dimensions L x W x H (mm) Weight (kg) | Rating / conn. load | Order No. | Price in € w/o VAT |
|--|---------------------|--|-------------------------------------|--|--|----------------|-----------------------|
|  | MIKADO-SKS-3 | Cooled servery counter with active contact cooling, thin base | 3 x GN 1/1 max. depth: 150 mm | 1217 x 675 x 1475 mm approx. 88 kg | 220–240 V 1N PE 50 Hz 0.25 kW | 572 124 | |
|  | MIKADO-SKM-3 | Cooled servery counter with active contact cooling, solid base | 3 x GN 1/1 max. depth: 150 mm | 1217 x 675 x 1475 mm approx. 107 kg | 220–240 V 1N PE 50 Hz 0.25 kW | 572 127 | |

Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|--------------------------------------|---|------------------------------|-----------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1156 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Glass shelf | 3.1 Glass shelf, tempered safety glass (ESG) | 1083 x 240 x 8 mm | |
| Railing | 4.1 Railing for glass shelf, stainless-steel round tube | | |
| Lighting shelf | 5.1 Stainless-steel with 2 fluorescent tubes of 18 W each | 1115 x 114 x 60 mm | standard |
| | 5.2 Stainless-steel with 3 low-voltage halogen lamps of 20 W each | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1179 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through | | |

MIKADO – Cooled servery counter with active contact cooling 4 x GN 1/1

- Mobile module with one-piece cooling trough equipped with outside cooling coils and CFC-free foamed insulation
- 1/2" drain with ball valve for cleaning or draining melted ice water
- Refrigerant: R 134 a, CFC-free
- Panelling: 18/10 stainless steel
- Top surface of 18/10 stainless steel, height of edge: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Operating modules on long side, installed ready to plug in incl. helix cord that can be drawn out to a length of approx. 2 m
- On/Off switch, On/Off switch for light, electronic temperature control with digital temperature display
- Cooling range: from +8 °C to +15 °C, set to +7 °C at the factory
- Sneeze guard on both sides of 6 mm thick, curved tempered safety glass (ESG), supported by two stainless-steel round-tube stands each
- Stainless-steel lighting shelf with two fluorescent tubes (2x18 W)
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – SKS-4 and SKM-4

| Illustration | Model | Designation | Capacity | Exterior dimensions L x W x H (mm) Weight (kg) | Rating / conn. load | Order No. | Price in € w/o VAT |
|--|---------------------|--|-------------------------------------|--|---------------------------------------|----------------|-----------------------|
|  | MIKADO-SKS-4 | Cooled servery counter with active contact cooling, thin base | 4 x GN 1/1 max. depth: 150 mm | 1542 x 675 x 1475 mm approx. 106 kg | 220–240 V 1N PE 50 Hz 0.3 kW | 569 939 | |
|  | MIKADO-SKM-4 | Cooled servery counter with active contact cooling, solid base | 4 x GN 1/1 max. depth: 150 mm | 1542 x 675 x 1475 mm approx. 131 kg | 220–240 V 1N PE 50 Hz 0.3 kW | 572 126 | |

Equipment

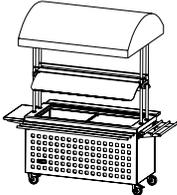
| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|--------------------------------------|---|------------------------------|--------------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1481 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Glass shelf | 3.1 Glass shelf, tempered safety glass (ESG) | 1408 x 240 x 8 mm | |
| Railing | 4.1 Railing for glass shelf, stainless-steel round tube | | |
| Lighting shelf | 5.1 Stainless-steel with 2 fluorescent tubes of 18 W each | 1440 x 114 x 60 mm | standard |
| | 5.2 Stainless-steel with 4 low-voltage halogen lamps of 20 W each | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1504 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through | | |

MIKADO – Cooled servery counter with active convection cooling 4 x GN 1/1

- Mobile module with edged convection-cooling trough, CFC-free insulation
- Removable cooling trough, large-area finned evaporator located below, which can be folded up for easier cleaning
- Refrigerant: R 134 a, CFC-free
- Panelling: 18/10 stainless steel
- Top surface of 18/10 stainless steel, height of edge: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Operating modules on long side, installed ready to plug in incl. helix cord that can be drawn out to a length of approx. 2 m, Schuko plug
- On/Off switch, On/Off switch for light, electronic temperature control with digital temperature display and automatic defroster
- Cooling range: from +2 °C to +15 °C, set to +7 °C at the factory
- Suitable for cooling food with a max. temperature of +7 °C required for hygienic reasons
- Sneeze guard on both sides of 6 mm thick, curved tempered safety glass (ESG), supported by two stainless-steel round-tube stands each
- Stainless-steel lighting shelf with two fluorescent tubes (2x18 W)
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – UKM-4

| Illustration | Model | Designation | Capacity | Exterior dimensions L x W x H (mm) Weight (kg) | Rating / conn. load | Order No. | Price in € w/o VAT |
|--|---------------------|---|---|--|--|-----------|-----------------------|
|  <p>UKM-4 with accessories</p> | MIKADO-UKM-4 | Cooled servery counter with active convection cooling, solid base | 4 x GN 1/1 max. depth: 200 mm or max. 8 salad bowls (dia. 260 mm) | 1542 x 675 x 1475 mm approx. 190 kg | 220–240 V 1N PE 50 Hz 0.45 kW | 569 940 | |

Equipment MIKADO – UKM-4



Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|--|---|------------------------------|--------------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1481 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Glass shelf | 3.1 Glass shelf, tempered safety glass (ESG) | 1408 x 240 x 8 mm | |
| Railing | 4.1 Railing for glass shelf, stainless-steel round tube | | |
| Lighting shelf | 5.1 Stainless-steel with 2 fluorescent tubes of 18 W each | 1440 x 114 x 60 mm | standard |
| | 5.2 Stainless-steel with 4 low-voltage halogen lamps of 20 W each | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1504 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Cond. water evap. | 11.1 Electrical condensation-water evaporator | | |
| Castor model | 12.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 12.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 13.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm | | |
| | 13.2 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through | | |

MIKADO – Heated servery counter 3 x GN 1/1

- Mobile module with 3 bain-marie wells, welded in without joints, for GN containers
- The bain-marie wells are individually heated indirectly wet or dry, 0.7 kW per well, and are equipped with a 1/2" drain
- Panelling: 18/10 stainless steel
- Top surface of 18/10 stainless steel, height of edge: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Operating modules on long side, installed ready to plug in incl. helix cord that can be drawn out to a length of approx. 2 m, Schuko plug, 230 V
- On/Off switch per well, On/Off switch for light and infrared radiator
- Separate, stepless temperature control for each well, temperature range: from +30 °C to +95 °C
- Sneeze guard on both sides of 6 mm thick, curved tempered safety glass (ESG), supported by two stainless-steel round-tube stands each
- Stainless-steel lighting and heating shelf with 3 low-voltage halogen lamps (3x20 W) and 2 ceramic radiators (2x150 W)
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – WS-3 and WM-3

| Illustration | Model | Designation | Capacity | Exterior dimensions L x W x H (mm) Weight (kg) | Rating / conn. load | Order No. | Price in € w/o VAT |
|--|--------------------|---|-------------------------------------|--|--|----------------|-----------------------|
|  | MIKADO-WS-3 | Heated servery counter with bain-marie technology, thin base | 3 x GN 1/1 max. depth: 200 mm | 1217 x 675 x 1475 mm approx. 84 kg | 220–240 V 1N PE 50–60 Hz 2.7 kW | 572 130 | |
|  | MIKADO-WM-3 | Heated servery counter with bain-marie technology, solid base | 3 x GN 1/1 max. depth: 200 mm | 1217 x 675 x 1475 mm approx. 103 kg | 220–240 V 1N PE 50–60 Hz 2.7 kW | 572 133 | |

Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|--------------------------------------|---|------------------------------|--------------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1156 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Glass shelf | 3.1 Glass shelf, tempered safety glass (ESG) | 1083 x 240 x 8 mm | |
| Railing | 4.1 Railing for glass shelf, stainless-steel round tube | | |
| Lighting and heating shelf | 5.1 Stainless-steel with 3 low-voltage halogen lamps of 20 W each and 2 ceramic radiators with 150 W each | 1115 x 114 x 60 mm | standard |
| | 5.2 Stainless-steel with 3 low-voltage halogen lamps of 20 W each and 2 ceramic radiators with 250 W each | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1179 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through | | |

MIKADO – Heated servery counter 4 x GN 1/1

- Mobile module with 4 bain-marie wells, welded in without joints, for GN containers
- The bain-marie wells are individually heated indirectly wet or dry, 0.7 kW per well, and are equipped with a 1/2" drain
- Panelling: 18/10 stainless steel
- Top surface of 18/10 stainless steel, height of edge: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Operating modules on long side, installed ready to plug in incl. helix cord that can be drawn out to a length of approx. 2 m, Schuko plug, 230 V
- On/Off switch per well, On/Off switch for light and infrared radiator
- Separate, stepless temperature control for each well, temperature range: from +30 °C to +95 °C
- Sneeze guard on both sides of 6 mm thick, curved tempered safety glass (ESG), supported by two stainless-steel round-tube stands each
- Stainless-steel lighting and heating shelf with 4 low-voltage halogen lamps (4x20 W) and 3 ceramic radiators (3x150 W)
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – WS-4 and WM-4

| Illustration | Model | Designation | Capacity | Exterior dimensions L x W x H (mm) Weight (kg) | Rating / conn. load | Order No. | Price in € w/o VAT |
|--|--------------------|---|-------------------------------------|--|--|----------------|-----------------------|
|  | MIKADO-WS-4 | Heated servery counter with bain-marie technology, thin base | 4 x GN 1/1 max. depth: 200 mm | 1542 x 675 x 1475 mm approx. 106 kg | 220–240 V 1N PE 50–60 Hz 3.6 kW | 572 129 | |
|  | MIKADO-WM-4 | Heated servery counter with bain-marie technology, solid base | 4 x GN 1/1 max. depth: 200 mm | 1542 x 675 x 1475 mm approx. 131 kg | 220–240 V 1N PE 50–60 Hz 3.6 kW | 572 132 | |

Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|--------------------------------------|---|------------------------------|--------------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1481 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 Blue and white | | |
| | 2.4 green and white | | |
| Glass shelf | 3.1 Glass shelf, tempered safety glass (ESG) | 1408 x 240 x 8 mm | |
| Railing | 4.1 Railing for glass shelf, stainless-steel round tube | | |
| Lighting and heating shelf | 5.1 Stainless-steel with 4 low-voltage halogen lamps of 20 W each and 3 ceramic radiators with 150 W each | 1440 x 114 x 60 mm | standard |
| | 5.2 Stainless-steel with 4 low-voltage halogen lamps of 20 W each and 3 ceramic radiators with 250 W each | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1504 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through | | |

MIKADO – Plain servery counter 3 x GN 1/1

- Mobile module with one-piece top surface of 18/10 stainless steel, edge height: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Panelling: 18/10 stainless steel
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – NS-3 and NM-3

| Illustration | Model | Designation | Exterior dimensions L x W x H (mm) Weight (kg) | Capacity | Order No. | Price in € w/o VAT |
|---|--------------------|-----------------------------------|--|-----------------------|----------------|-----------------------|
|  | MIKADO-NS-3 | Plain servery counter, thin base | 1217 x 675 x 900 mm approx. 57 kg | same as 3 x GN 1/1 | 572 136 | |
|  | MIKADO-NM-3 | Plain servery counter, solid base | 1217 x 675 x 900 mm approx. 76 kg | same as 3 x GN 1/1 | 572 139 | |

Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|---|--|------------------------------|-----------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1156 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Sneeze guard for free-flow module, on both sides | 3.1 Sneeze guard, on both sides, of 6 mm thick, curved tempered safety glass (ESG), with stainless-steel lighting shelf with 2 fluorescent tubes of 18 W each | | |
| | 3.2 Sneeze guard, on both sides, of 6 mm thick, curved tempered safety glass (ESG), with stainless-steel lighting shelf with 3 low-voltage halogen lamps of 20 W each | | |
| Glass shelf | 4.1 Glass shelf, tempered safety glass (ESG) | 1083 x 240 x 8 mm | |
| Railing | 5.1 Railing for glass shelf, stainless-steel round tube | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1179 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1179 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm, with stainless-steel lighting shelf with 2 fluorescent tubes of 18 W each | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm, with stainless-steel lighting shelf with 3 low-voltage halogen lamps of 20 W each | | |
| | 12.3 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through, with stainless-steel lighting shelf with 2 fluorescent lamps of 18 W each | | |
| | 12.4 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through, with stainless-steel lighting shelf with 3 low-voltage halogen lamps of 20 W each | | |

MIKADO – Plain servery counter 4 x GN 1/1

- Mobile module with one-piece top surface of 18/10 stainless steel, edge height: 66 mm, radius at long sides: R = 15 mm, short sides turned down
- Panelling: 18/10 stainless steel
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant pursuant to DIN 18867-8



MIKADO – NS-4 and NM-4

| Illustration | Model | Designation | Exterior dimensions L x W x H (mm) Weight (kg) | Capacity | Order No. | Price in € w/o VAT |
|---|--------------------|-----------------------------------|--|-----------------------|----------------|-----------------------|
|  | MIKADO-NS-4 | Plain servery counter, thin base | 1542 x 675 x 900 mm approx. 73 kg | same as 4 x GN 1/1 | 572 135 | |
|  | MIKADO-NM-4 | Plain servery counter, solid base | 1542 x 675 x 900 mm approx. 98 kg | same as 4 x GN 1/1 | 572 138 | |

Equipment

| Designation | Design | Dimensions L x W x H (mm) | Added price in € w/o VAT |
|---|--|------------------------------|-----------------------------|
| Panelling | 1.1 Stainless steel | | standard |
| | 1.2 Stainless-steel backing, red, RAL 3020 | | |
| | 1.3 Stainless-steel backing, yellow, RAL 1021 | | |
| | 1.4 Stainless-steel backing, blue, RAL 5003 | | |
| | 1.5 Stainless-steel backing, green, RAL 6024 | | |
| Fabric awning, removable | 2.1 red and white | 1481 x 1250 mm | |
| | 2.2 yellow and white | | |
| | 2.3 blue and white | | |
| | 2.4 green and white | | |
| Sneeze guard for free-flow module, on both sides | 3.1 Sneeze guard, on both sides, of 6 mm thick, curved tempered safety glass (ESG), with stainless-steel lighting shelf with 2 fluorescent tubes of 18 W each | | |
| | 3.2 Sneeze guard, on both sides, of 6 mm thick, curved tempered safety glass (ESG), with stainless-steel lighting shelf with 4 low-voltage halogen lamps of 20 W each | | |
| Glass shelf | 4.1 Glass shelf, tempered safety glass (ESG) | 1408 x 240 x 8 mm | |
| Railing | 5.1 Railing for glass shelf, stainless-steel round tube | | |
| Tray slide | 6.1 Stainless-steel round tube, operator side/customer side, fold-down | 1504 x 235 x 25 mm | each |
| Tray slide | 7.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 280 x 31 mm | each |
| Plate slide | 8.1 Resopal, operator side/customer side, fold-down, stone-grey decor | 1504 x 135 x 31 mm | each |
| Side shelf | 9.1 Stainless-steel round tube, left/right-hand short end, fold-down | 624 x 280 x 25 mm | each |
| Side shelf | 10.1 Resopal, left/right-hand short end, fold-down, stone-grey decor | 624 x 280 x 31 mm | each |
| Castor model | 11.1 125 mm dia., 4 steering castors, 2 of which have brakes, synthetic pursuant to DIN 18867-8 | | standard |
| | 11.2 125 mm dia., 4 steering castors, 2 of which have brakes, stainless-steel | | |
| Sneeze guard for line modules, one-sided | 12.1 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm, with stainless-steel lighting shelf with 2 fluorescent lamps of 18 W each | | |
| | 12.2 Sneeze guard, one-sided, of 8 mm thick float glass, pass-through height 275 mm, with stainless-steel lighting shelf with 4 low-voltage halogen lamps of 20 W each | | |
| | 12.3 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through, with stainless-steel lighting shelf with 2 fluorescent lamps of 18 W each | | |
| | 12.4 Sneeze guard, one-sided, of 8 mm thick float glass, pulled down to top surface, without pass-through, with stainless-steel lighting shelf with 4 low-voltage halogen lamps of 20 W each | | |

Equipment for MIKADO



For appetising food presentation, please see page 17 for the Buffet Line Gastronorm containers

Equipment

| Illustration | Model Designation | for MIKADO models | for modules | Dimensions L x W x H (mm) | Price in € w/o VAT |
|--------------|--|------------------------|-------------|---------------------------|--------------------|
| | Panelling Stainless steel with a backing of coated sheet metal in: red (RAL 3020), blue (RAL 5003), green (RAL 6024) or yellow (RAL 1021) | all models | 3 x GN 1/1 | | |
| | | | 4 x GN 1/1 | | |
| | Awning Fabric awning on stainless-steel supporting frame, removable, colours: red and white, blue and white, green and white or yellow and white | all models | 3 x GN 1/1 | 1156 x 1250 mm | |
| | | | 4 x GN 1/1 | 1481 x 1250 mm | |
| | Glass shelf without railing, of tempered safety glass (ESG) | all models | 3 x GN 1/1 | 1083 x 240 x 8 mm | |
| | | | 4 x GN 1/1 | 1408 x 240 x 8 mm | |
| | Railing for glass shelf of stainless-steel round tube | all models | 3 x GN 1/1 | | |
| | | | 4 x GN 1/1 | | |
| | Halogen lighting shelf of stainless-steel, with 3 or 4 low-voltage halogen lamps of 20 W each | MIKADO SK | 3 x GN 1/1 | 1115 x 114 x 60 mm | |
| | | MIKADO SK MIKADO UK | 4 x GN 1/1 | 1440 x 114 x 60 mm | |
| | Sneeze guard for free-flow modules with neon-tube lighting shelf, sneeze guard of tempered safety glass (ESG), stainless-steel lighting shelf, 2x18 W fluorescent tubes | MIKADO-N | 3 x GN 1/1 | | |
| | | | 4 x GN 1/1 | | |
| | Sneeze guard for free-flow modules with halogen lighting shelf, sneeze guard of tempered safety glass (ESG), stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps of 20 W each | MIKADO-N | 3 x GN 1/1 | | |
| | | | 4 x GN 1/1 | | |
| | Lighting/Heating shelf of stainless-steel, with 3 or 4 low-voltage halogen lamps with 20 W each and 2 or 3 ceramic radiators each of 250 W each | MIKADO-W | 3 x GN 1/1 | 1115 x 114 x 60 mm | |
| | | | 4 x GN 1/1 | 1440 x 114 x 60 mm | |

Equipment for MIKADO



For appetising food presentation, please see page 17 for the Buffet Line Gastronorm containers

Equipment

| Illustration | Model Designation | for MIKADO models | for modules | Dimensions L x W x H (mm) | Price in € w/o VAT | |
|--------------|--|--|-------------|---------------------------|--------------------|------------|
| | Sneeze guard for line modules, customer-side, with neon-tube lighting shelf and pass-through (275 mm), stainless-steel lighting shelf, fluorescent tubes, 2x18 W, cannot be combined with glass shelf and railing, float glass | MIKADO-SKM | 3 x GN 1/1 | | | |
| | | MIKADO-UKM MIKADO-WM | 4 x GN 1/1 | | | |
| | | MIKADO-NM | 3 x GN 1/1 | | | on request |
| | | | 4 x GN 1/1 | | | on request |
| | | MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM | 3 x GN 1/1 | | | on request |
| | | | 4 x GN 1/1 | | | on request |
| | Sneeze guard for line modules, pulled down to top surface on customer side with neon-tube lighting shelf, stainless-steel lighting shelf, fluorescent tubes, 2x18 W, cannot be combined with glass shelf and railing, float glass | MIKADO-SKM | 3 x GN 1/1 | on request | | |
| | | MIKADO-UKM MIKADO-WM MIKADO-NM | 4 x GN 1/1 | on request | | |
| | | MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM | 3 x GN 1/1 | on request | | |
| | | | 4 x GN 1/1 | on request | | |
| | Tray slide fold-down, stainless-steel round tube, can be mounted on operator side and/or customer side | all models | 3 x GN 1/1 | 1179 x 235 x 25 mm | each | |
| | | | 4 x GN 1/1 | 1504 x 235 x 25 mm | each | |
| | Tray slide fold-down, Resopal-coated Multiplex board, stone-grey decor, with stainless steel-insert, can be mounted on operator side and/or customer side | all models | 3 x GN 1/1 | 1179 x 280 x 31 mm | each | |
| | | | 4 x GN 1/1 | 1504 x 280 x 31 mm | each | |
| | Plate slide fold-down, Resopal-coated Multiplex board, stone-grey decor, can be mounted on operator side and/or customer side | all models | 3 x GN 1/1 | 1179 x 135 x 31 mm | each | |
| | | | 4 x GN 1/1 | 1504 x 135 x 31 mm | each | |
| | Side shelf fold-down, stainless-steel round tube, can be mounted on right and/or left-hand short side | all models | 3 x GN 1/1 | 624 x 280 x 25 mm | each | |
| | | | 4 x GN 1/1 | 624 x 280 x 25 mm | each | |
| | Side shelf fold-down, Resopal-coated Multiplex board, stone-grey decor, can be mounted on right and/or left-hand short side | all models | 3 x GN 1/1 | 624 x 280 x 31 mm | each | |
| | | | 4 x GN 1/1 | 624 x 280 x 31 mm | each | |
| | Stainless-steel castors Stainless-steel castor set, diameter 125 mm (4 castors, 2 of which have brakes) | all models | | | | |
| not shown | Electr. Condensation-water evaporator | MIKADO UK | 4 x GN 1/1 | | | |



Industrial sinks and additional components

Industrial sinks

| | |
|--|-----|
| Utility sinks AB. | 201 |
| Sink units AB, ES, ZS, ZM, Z | 202 |
| Sink units | 202 |
| Slatted shelves | 210 |
| Hand-washing basin and utility sink combination. | 212 |
| Hand-washing basins | 214 |
| Build-in basins EE | 215 |
| Build-in glass-rinsing/double glass-rinsing basins | 215 |
| Build-in basins, Softline | 216 |
| Build-in basins, Hardline | 217 |
| Accessories for industrial sinks | 218 |

Additional Components

| | |
|--|-----|
| Soap dispensers. | 221 |
| Disinfectant dispensers | 221 |
| Towel dispensers | 221 |
| Wastepaper basket | 221 |
| Bain-marie. | 222 |
| Cutlery and napkin dispensers. | 224 |
| Cup dispensers | 224 |
| Spice containers. | 225 |
| Other additional components | 225 |
| Folding table. | 225 |



As though they're one piece – the high-quality sink units and build-in basins from BLANCO

Regardless of whether you need them for a professional kitchen or one at home – as one of the leading manufacturers of sinks and stainless-steel products, we guarantee that our well-designed products are of optimum quality. The high-quality build-in basins and countertops are no exception here.



1



2



3

1 Two in one

The HAU hand-washing basin and utility sink combination. Heavy pots can be conveniently poured out at carrying height.

2 Optimum safety

Folded vertical shelves, all-round profile edge.

3 Micro-polished surface

Excellent hygiene, minimal cleaning effort.



Utility sink
Model AB with
underframe UB



Sink unit AB with
underframe UR



Sink unit ES with
underframe UBR



Sink unit ZS with
underframe UBB



Sink unit ZM with
underframe UBB

Industrial sinks,
additional
components



Made strong

Ideal for tough everyday life in large kitchens: Drain surfaces with broad, deeply stamped profiling for maximum stability.



Accessory wastepaper basket

Of steel screen with white synthetic coating.



Accessory towel dispenser

Of stainless steel, for up to 500 paper towels.



Accessory soap dispenser

For soap or disinfectant, stainless steel.

Industrial sinks

Utility sink AB of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

1 tube overflow as standard.

Note:

²⁾ These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



Utility sink
Model AB 5 x 6-4

Utility sink AB
incl. tube overflow,
2" drain



Utility sink
Model AB 5 x 6-4 / UR

Utility sink AB, complete with
open underframe,
660 mm high,
incl. tube overflow, 2" drain



Utility sink
Model AB 5 x 6-4 / UB

Utility sink AB, complete with
underframe with valance,
660 mm high,
incl. tube overflow, 2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|--|--------------------|---|--------------------|---|--------------------|
| Exterior dimensions: 500 x 600 mm (500 x 600 x 660 with underframe) Basin dimensions: 400 x 400 x 200 mm | <u>AB 5x6-4</u> ²⁾ 576 210 | | AB 5x6-4/ UR ²⁾ 576 211 | | AB 5x6-4/ UB ²⁾ 576 212 | |
| Exterior dimensions: 500 x 700 mm (500 x 700 x 660 with underframe) Basin dimensions: 400 x 400 x 200 mm | AB 5x7-4 ²⁾ 576 310 | | AB 5x7-4/ UR ²⁾ 576 311 | | AB 5x7-4/ UB ²⁾ 576 312 | |
| Exterior dimensions: 650 x 700 mm (650 x 700 x 660 with underframe) Basin dimensions: 500 x 500 x 250 mm | AB 6,5x7 576 410 | | AB 6,5x7/ UR 576 411 | | AB 6,5x7/ UB 576 412 | |
| Exterior dimensions: 700 x 700 mm (700 x 700 x 660 with underframe) Basin dimensions: 500 x 500 x 250 mm | AB 7x7 576 510 | | AB 7x7/ UR 576 511 | | AB 7x7/ UB 576 512 | |
| Exterior dimensions: 750 x 800 mm (750 x 800 x 660 with underframe) Basin dimensions: 600 x 600 x 300 mm | AB 7,5x8 576 610 | | AB 7,5x8/ UR 576 611 | | AB 7,5x8/ UB 576 612 | |

Industrial sinks

Sink unit AB of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

1 tube overflow as standard.

Note:

- 1) For slatted shelves that can be used in UR sink units, see accessories on page 210.
- 2) These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



Sink unit top
Model AB 5 x 6-4

Sink unit top AB
incl. tube overflow,
2" drain



Sink unit with underframe
Model AB 5 x 6-4/ UR

Sink unit AB, complete with
open underframe (can accom-
modate slatted shelf),
850 mm high,
incl. tube overflow, 2" drain,
accessory: slatted shelf 1)



Sink unit with underframe
Model AB 5 x 6-4/ UB

Sink unit AB, complete with
underframe and valance,
850 mm high,
incl. tube overflow,
2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|-----------------------------------|--------------------|-----------------------------------|--------------------|--------------------------------|--------------------|
| Exterior dimensions: 500 x 600 mm (500 x 600 x 850 with underframe) Basin dimensions: 370 x 340 x 150 mm | <u>AB 5x6</u> 2) 576 120 | | AB 5x6/UR 1) 2) 576 121 | | AB 5x6/UB 2) 576 122 | |
| Exterior dimensions: 500 x 600 mm (500 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | <u>AB 5x6-4</u> 2) 576 210 | | AB 5x6-4/ UR 1) 2) 576 221 | | AB 5x6-4/ UB 2) 576 222 | |
| Exterior dimensions: 500 x 700 mm (500 x 700 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | AB 5x7-4 2) 576 310 | | AB 5x7-4/ UR 1) 2) 576 321 | | AB 5x7-4/ UB 2) 576 322 | |
| Exterior dimensions: 650 x 700 mm (650 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | AB 6,5x7 576 410 | | AB 6,5x7/ UR 1) 576 421 | | AB 6,5x7/ UB 576 422 | |
| Exterior dimensions: 700 x 700 mm (700 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | AB 7x7 576 510 | | AB 7x7/ UR 1) 576 521 | | AB 7x7/ UB 576 522 | |
| Exterior dimensions: 750 x 800 mm (750 x 800 x 850 with underframe) Basin dimensions: 600 x 600 x 300 mm | AB 7,5x8 576 610 | | AB 7,5x8/ UR 1) 576 621 | | AB 7,5x8/ UB 576 622 | |



Sink unit with underframe
Model AB 5 x 6-4/ URB

Sink unit AB, complete with open underframe and welded-in shelf, 850 mm high, incl. tube overflow, 2" drain



Sink unit with underframe
Model AB 5 x 6-4/ UBR

Sink unit AB, complete with underframe and valance, tube frame and slatted shelf, 850 mm high, incl. tube overflow, 2" drain



Sink unit with underframe
Model AB 5 x 6-4/ UBB

Sink unit AB, complete with underframe with valance and welded-in shelf, 850 mm high, incl. tube overflow, 2" drain

| Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|--------------------|--|--------------------|--|--------------------|
| AB 5x6/ URB ²⁾ 576 124 | | AB 5x6/ UBR ²⁾ 576 123 | | AB 5x6/ UBB ²⁾ 576 125 | |
| AB 5x6-4/ URB ²⁾ 576 224 | | AB 5x6-4/ UBR ²⁾ 576 223 | | AB 5x6-4/ UBB ²⁾ 576 225 | |
| AB 5x7-4/ URB ²⁾ 576 324 | | AB 5x7-4/ UBR ²⁾ 576 323 | | AB 5x7-4/ UBB ²⁾ 576 325 | |
| AB 6,5x7/ URB 576 424 | | AB 6,5x7/ UBR 576 423 | | AB 6,5x7/ UBB 576 425 | |
| AB 7x7/ URB 576 524 | | AB 7x7/ UBR 576 523 | | AB 7x7/ UBB 576 525 | |
| AB 7,5x8/ URB 576 624 | | AB 7,5x8/ UBR 576 623 | | AB 7,5x8/ UBB 576 625 | |

Industrial sinks

Model ES sink unit, 1 basin of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

1 tube overflow as standard.

Note:

- 1) For slatted shelves that can be used in UR sink units, see accessories on page 210.
- 2) These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



**Sink unit top
Model ES 12 x 6-4/ 2**

Sink unit top ES, one basin on one side, drain board on other side, incl. tube overflow, 2" drain



**Sink unit with underframe
Model ES 12 x 6-4/ 2 / UR**

Sink unit ES, complete with open underframe (can accommodate slatted shelf), 850 mm high, incl. tube overflow, 2" drain, accessory: slatted shelf 1)



**Sink unit with underframe
Model ES 12 x 6-4/ 2 / UB**

Sink unit ES, complete with underframe and valance, 850 mm high, incl. tube overflow, 2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|--|--------------------|---|--------------------|--|--------------------|
| Exterior dimensions: 1200 x 600 mm (1200 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | ES 12x6-4/2 RE 2) Basin on right 576 140 | | ES 12x6-4/2/ UR RE 1) 2) Basin on right 576 141 | | ES 12x6-4/2/ UB RE 2) Basin on right 576 142 | |
| | ES 12x6-4/2 LI 2) Basin on left 576 130 | | ES 12x6-4/2/ UR LI 1) 2) Basin on left 576 131 | | ES 12x6-4/2/ UB LI 2) Basin on left 576 132 | |
| Exterior dimensions: 1200 x 600 mm (1200 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 300 mm | ES 12x6-4/3 RE 2) Basin on right 576 240 | | ES 12x6-4/3 UR RE 1) 2) Basin on right 576 241 | | ES 12x6-4/3/ UB RE 2) Basin on right 576 242 | |
| | ES 12x6-4/3 LI 2) Basin on left 576 230 | | ES 12x6-4/3 UR LI 1) 2) Basin on left 576 231 | | ES 12x6-4/3/ UB LI 2) Basin on left 576 232 | |
| Exterior dimensions: 1200 x 600 mm (1200 x 600 x 850 with underframe) Basin dimensions: 500 x 400 x 250 mm | ES 12x6-5 RE Basin on right 576 340 | | ES 12x6-5/ UR RE 1) Basin on right 576 341 | | ES 12x6-5/ UB RE Basin on right 576 342 | |
| | ES 12x6-5 LI Basin on left 576 330 | | ES 12x6-5/ UR LI 1) Basin on left 576 331 | | ES 12x6-5/ UB LI Basin on left 576 332 | |
| Exterior dimensions: 1200 x 700 mm (1200 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | <u>ES 12x7 RE</u> Basin on right 576 440 | | ES 12x7/ UR RE 1) Basin on right 576 441 | | ES 12x7/ UB RE Basin on right 576 442 | |
| | <u>ES 12x7 LI</u> Basin on left 576 430 | | ES 12x7/ UR LI 1) Basin on left 576 431 | | ES 12x7/ UB LI Basin on left 576 432 | |
| Exterior dimensions: 1400 x 700 mm (1400 x 700 x 850 with underframe) Basin dimensions: 600 x 500 x 250 mm | ES 14x7 RE Basin on right 576 540 | | ES 14x7/ UR RE 1) Basin on right 576 541 | | ES 14x7/ UB RE Basin on right 576 542 | |
| | ES 14x7 LI Basin on left 576 530 | | ES 14x7/ UR LI 1) Basin on left 576 531 | | ES 14x7/ UB LI Basin on left 576 532 | |



Sink unit with underframe
Model ES 12 x 6-4/ 2 / URB

Sink unit ES, complete with open underframe and welded-in shelf, 850 mm high, incl. tube overflow, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

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|---|--|
| ES 12x6-4/2/ URB RE 2) Basin on right 576 144 | |
|---|--|

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|--|--|
| ES 12x6-4/2/ URB LI 2) Basin on left 576 134 | |
|--|--|

| | |
|---|--|
| ES 12x6-4/3/ URB RE 2) Basin on right 576 244 | |
|---|--|

| | |
|--|--|
| ES 12x6-4/3/ URB LI 2) Basin on left 576 234 | |
|--|--|

| | |
|--|--|
| ES 12x6-5/ URB RE Basin on right 576 344 | |
|--|--|

| | |
|---|--|
| ES 12x6-5/ URB LI Basin on left 576 334 | |
|---|--|

| | |
|--|--|
| ES 12x7/ URB RE Basin on right 576 444 | |
|--|--|

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|---|--|
| ES 12x7/ URB LI Basin on left 576 434 | |
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|--|--|
| ES 14x7/ URB RE Basin on right 576 544 | |
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|---|--|
| ES 14x7/ URB LI Basin on left 576 534 | |
|---|--|



Sink unit with underframe
Model ES 12 x 6-4/ 2 / UBR

Sink unit ES, complete with underframe and valance, tube frame and slatted shelf, 850 mm high, incl. tube overflow, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

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|---|--|
| ES 12x6-4/2/ UBR RE 2) Basin on right 576 143 | |
|---|--|

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|--|--|
| ES 12x6-4/2/ UBR LI 2) Basin on left 576 133 | |
|--|--|

| | |
|---|--|
| ES 12x6-4/3/ UBR RE 2) Basin on right 576 243 | |
|---|--|

| | |
|--|--|
| ES 12x6-4/3/ UBR LI 2) Basin on left 576 233 | |
|--|--|

| | |
|--|--|
| ES 12x6-5/ UBR RE Basin on right 576 343 | |
|--|--|

| | |
|---|--|
| ES 12x6-5/ UBR LI Basin on left 576 333 | |
|---|--|

| | |
|--|--|
| ES 12x7/ UBR RE Basin on right 576 443 | |
|--|--|

| | |
|---|--|
| ES 12x7/ UBR LI Basin on left 576 433 | |
|---|--|

| | |
|--|--|
| ES 14x7/ UBR RE Basin on right 576 543 | |
|--|--|

| | |
|---|--|
| ES 14x7/ UBR LI Basin on left 576 533 | |
|---|--|



Sink unit with underframe
Model ES 12 x 6-4/ 2 / UBB

Sink unit ES, complete with underframe with valance and welded-in shelf, 850 mm high, incl. tube overflow, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|---|--|
| ES 12x6-4/2/ UBB RE 2) Basin on right 576 145 | |
|---|--|

| | |
|--|--|
| ES 12x6-4/2/ UBB LI 2) Basin on left 576 135 | |
|--|--|

| | |
|---|--|
| ES 12x6-4/3/ UBB RE 2) Basin on right 576 245 | |
|---|--|

| | |
|--|--|
| ES 12x6-4/3/ UBB LI 2) Basin on left 576 235 | |
|--|--|

| | |
|--|--|
| ES 12x6-5/ UBB RE Basin on right 576 345 | |
|--|--|

| | |
|---|--|
| ES 12x6-5/ UBB LI Basin on left 576 335 | |
|---|--|

| | |
|--|--|
| ES 12x7/ UBB RE Basin on right 576 445 | |
|--|--|

| | |
|---|--|
| ES 12x7/ UBB LI Basin on left 576 435 | |
|---|--|

| | |
|--|--|
| ES 14x7/ UBB RE Basin on right 576 545 | |
|--|--|

| | |
|---|--|
| ES 14x7/ UBB LI Basin on left 576 535 | |
|---|--|

Industrial sinks

Sink unit ZS of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

2 tube overflows and drain connection as standard.

Note:

- 1) For slatted shelves that can be used in UR sink units, see accessories on page 210.
- 2) These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



**Sink unit top
Model ZS 16x7**

Sink unit top ZS, two basins on one side, drain board on other side, incl. 2 tube overflows and drain connection, 2" drain



**Sink unit with underframe
Model ZS 16x7/ UR**

Sink unit ZS, complete with open underframe (can accommodate slatted shelf), **850 mm high**, incl. 2 tube overflows and drain connection, 2" drain, accessory: slatted shelf 1)



**Sink unit with underframe
Model ZS 16x7/ UB**

Sink unit ZS, complete with underframe and valance, **850 mm high**, incl. 2 tube overflows and drain connection, 2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|--|--------------------|--|--------------------|--|--------------------|
| Exterior dimensions: 1500 x 600 mm (1500 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | ZS 15x6-4 RE 2) Basin on right 576 160 | | ZS 15x6-4/ UR RE 1) 2) Basin on right 576 161 | | ZS 15x6-4/ UB RE 2) Basin on right 576 162 | |
| | ZS 15x6-4 LI 2) Basin on left 576 150 | | ZS 15x6-4/ UR LI 1) 2) Basin on left 576 151 | | ZS 15x6-4/ UB LI 2) Basin on left 576 152 | |
| Exterior dimensions: 1500 x 600 mm (1500 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 250 mm | ZS 15x6-4/2,5 RE 2) Basin on right 576 260 | | ZS 15x6-4/2,5/ UR RE 2) Basin on right 576 261 | | ZS 15x6-4/2,5/ UB RE 2) Basin on right 576 262 | |
| | ZS 15x6-4/2,5 LI 2) Basin on left 576 250 | | ZS 15x6-4/2,5/ UR LI 1) 2) Basin on left 576 251 | | ZS 15x6-4/2,5/ UB LI 2) Basin on left 576 252 | |
| Exterior dimensions: 1600 x 700 mm (1600 x 700 x 850 with underframe) Basin dimensions: 400 x 500 x 250 mm | ZS 16x7 RE Basin on right 576 360 | | ZS 16x7/ UR RE 1) Basin on right 576 361 | | ZS 16x7/ UB RE Basin on right 576 362 | |
| | ZS 16x7 LI Basin on left 576 350 | | ZS 16x7/ UR LI 1) Basin on left 576 351 | | ZS 16x7/ UB LI Basin on left 576 352 | |
| Exterior dimensions: 1800 x 600 mm (1800 x 600 x 850 with underframe) Basin dimensions: 500 x 400 x 250 mm | ZS 18x6-5 RE Basin on right 576 460 | | ZS 18x6-5/ UR RE 1) Basin on right 576 461 | | ZS 18x6-5/ UB RE Basin on right 576 462 | |
| | ZS 18x6-5 LI Basin on left 576 450 | | ZS 18x6-5/ UR LI 1) Basin on left 576 451 | | ZS 18x6-5/ UB LI Basin on left 576 452 | |
| Exterior dimensions: 1900 x 700 mm (1900 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | ZS 19x7 RE Basin on right 576 560 | | ZS 19x7/ UR RE 1) Basin on right 576 561 | | ZS 19x7/ UB RE Basin on right 576 562 | |
| | ZS 19x7 LI Basin on left 576 550 | | ZS 19x7/ UR LI 1) Basin on left 576 551 | | ZS 19x7/ UB LI Basin on left 576 552 | |
| Exterior dimensions: 2000 x 700 mm (2000 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | ZS 20x7 RE Basin on right 576 660 | | ZS 20x7/ UR RE 1) Basin on right 576 661 | | ZS 20x7/ UB RE Basin on right 576 662 | |
| | ZS 20x7 LI Basin on left 576 650 | | ZS 20x7/ UR LI 1) Basin on left 576 651 | | ZS 20x7/ UB LI Basin on left 576 652 | |



Sink unit with underframe
Model ZS 16x7/ URB

Sink unit ZS, complete with open underframe and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|----------------------|--|
| ZS 15x6-4/ URB RE 2) | |
| Basin on right | |
| 576 164 | |

| | |
|----------------------|--|
| ZS 15x6-4/ URB LI 2) | |
| Basin on left | |
| 576 154 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ URB RE 2) | |
| Basin on right | |
| 576 264 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ URB LI 2) | |
| Basin on left | |
| 576 254 | |

| | |
|-----------------|--|
| ZS 16x7/ URB RE | |
| Basin on right | |
| 576 364 | |

| | |
|-----------------|--|
| ZS 16x7/ URB LI | |
| Basin on left | |
| 576 354 | |

| | |
|-------------------|--|
| ZS 18x6-5/ URB RE | |
| Basin on right | |
| 576 464 | |

| | |
|-------------------|--|
| ZS 18x6-5/ URB LI | |
| Basin on left | |
| 576 454 | |

| | |
|-----------------|--|
| ZS 19x7/ URB RE | |
| Basin on right | |
| 576 564 | |

| | |
|-----------------|--|
| ZS 19x7/ URB LI | |
| Basin on left | |
| 576 554 | |

| | |
|-----------------|--|
| ZS 20x7/ URB RE | |
| Basin on right | |
| 576 664 | |

| | |
|-----------------|--|
| ZS 20x7/ URB LI | |
| Basin on left | |
| 576 654 | |



Sink unit with underframe
Model ZS 16x7/ UBR

Sink unit ZS, complete with underframe and valance, tube frame and slatted shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|----------------------|--|
| ZS 15x6-4/ UBR RE 2) | |
| Basin on right | |
| 576 163 | |

| | |
|----------------------|--|
| ZS 15x6-4/ UBR LI 2) | |
| Basin on left | |
| 576 153 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ UBR RE 2) | |
| Basin on right | |
| 576 263 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ UBR LI 2) | |
| Basin on left | |
| 576 253 | |

| | |
|-----------------|--|
| ZS 16x7/ UBR RE | |
| Basin on right | |
| 576 363 | |

| | |
|-----------------|--|
| ZS 16x7/ UBR LI | |
| Basin on left | |
| 576 353 | |

| | |
|-------------------|--|
| ZS 18x6-5/ UBR RE | |
| Basin on right | |
| 576 463 | |

| | |
|-------------------|--|
| ZS 18x6-5/ UBR LI | |
| Basin on left | |
| 576 453 | |

| | |
|-----------------|--|
| ZS 19x7/ UBR RE | |
| Basin on right | |
| 576 563 | |

| | |
|-----------------|--|
| ZS 19x7/ UBR LI | |
| Basin on left | |
| 576 553 | |

| | |
|-----------------|--|
| ZS 20x7/ UBR RE | |
| Basin on right | |
| 576 663 | |

| | |
|-----------------|--|
| ZS 20x7/ UBR LI | |
| Basin on left | |
| 576 653 | |



Sink unit with underframe
Model ZS 16x7/ UBB

Sink unit ZS, complete with underframe with valance and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|----------------------|--|
| ZS 15x6-4/ UBB RE 2) | |
| Basin on right | |
| 576 165 | |

| | |
|----------------------|--|
| ZS 15x6-4/ UBB LI 2) | |
| Basin on left | |
| 576 155 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ UBB RE 2) | |
| Basin on right | |
| 576 265 | |

| | |
|--------------------------|--|
| ZS 15x6-4/2,5/ UBB LI 2) | |
| Basin on left | |
| 576 255 | |

| | |
|-----------------|--|
| ZS 16x7/ UBB RE | |
| Basin on right | |
| 576 365 | |

| | |
|-----------------|--|
| ZS 16x7/ UBB LI | |
| Basin on left | |
| 576 355 | |

| | |
|-------------------|--|
| ZS 18x6-5/ UBB RE | |
| Basin on right | |
| 576 465 | |

| | |
|-------------------|--|
| ZS 18x6-5/ UBB LI | |
| Basin on left | |
| 576 455 | |

| | |
|-----------------|--|
| ZS 19x7/ UBB RE | |
| Basin on right | |
| 576 565 | |

| | |
|-----------------|--|
| ZS 19x7/ UBB LI | |
| Basin on left | |
| 576 555 | |

| | |
|-----------------|--|
| ZS 20x7/ UBB RE | |
| Basin on right | |
| 576 665 | |

| | |
|-----------------|--|
| ZS 20x7/ UBB LI | |
| Basin on left | |
| 576 655 | |

Industrial sinks

Sink unit Z of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

2 tube overflows and drain connection as standard.

Note:

- 1) For slatted shelves that can be used in UR sink units, see accessories on page 210.
- 2) These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



**Sink unit top
Model Z 12x7**

Sink unit top Z, two basins, no drain board, incl. 2 tube overflows and drain connection, 2" drain



**Sink unit with underframe
Model Z 12x7/ UR**

Sink unit Z, complete with open underframe (can accommodate slatted shelf), 850 mm high, incl. 2 tube overflows and drain connection, 2" drain, accessory: slatted shelf ¹⁾



**Sink unit with underframe
Model Z 12x7/ UB**

Sink unit Z, complete with underframe and valance, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|-------------------------------|--------------------|-------------------------------------|--------------------|----------------------------------|--------------------|
| Exterior dimensions: 1000 x 600 mm (1000 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | Z 10x6-4 ²⁾ | 576 170 | Z 10x6-4 UR ^{1) 2)} | 576 171 | Z 10x6-4 UB ²⁾ | 576 172 |
| Exterior dimensions: 1200 x 600 mm (1200 x 600 x 850 with underframe) Basin dimensions: 500 x 400 x 250 mm | Z 12x6-5 | 576 370 | Z 12x6-5 UR ¹⁾ | 576 371 | Z 12x6-5 UB | 576 372 |
| Exterior dimensions: 1200 x 700 mm (1200 x 700 x 850 with underframe) Basin dimensions: 500 x 500 x 250 mm | Z 12x7 | 576 470 | Z 12x7 UR ¹⁾ | 576 471 | Z 12x7 UB | 576 472 |
| Exterior dimensions: 1400 x 700 mm (1400 x 700 x 850 with underframe) Basin dimensions: 600 x 500 x 250 mm | Z 14x7 | 576 570 | Z 14x7 UR ¹⁾ | 576 571 | Z 14x7 UB | 576 572 |
| Exterior dimensions: 1400 x 800 mm (1400 x 800 x 850 with underframe) Basin dimensions: 600 x 600 x 300 mm | Z 14x8 | 576 670 | Z 14x8 UR ¹⁾ | 576 671 | Z 14x8 UB | 576 672 |



**Sink unit with underframe
Model Z 12x7/ URB**

Sink unit Z, complete with open underframe and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain



**Sink unit with underframe
Model Z 12x7/ UBR**

Sink unit Z, complete with underframe and valance, tube frame and slatted shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain



**Sink unit with underframe
Model Z 12x7/ UBB**

Sink unit Z, complete with underframe with valance and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|---------------------------------------|--------------------|---------------------------------------|--------------------|---------------------------------------|--------------------|
| Z 10x6-4 URB ²⁾ 576 174 | | Z 10x6-4 UBR ²⁾ 576 173 | | Z 10x6-4 UBB ²⁾ 576 175 | |
| Z 12x6-5 URB 576 374 | | Z 12x6-5 UBR 576 373 | | Z 12x6-5 UBB 576 375 | |
| Z 12x7 URB 576 474 | | Z 12x7 UBR 576 473 | | Z 12x7 UBB 576 475 | |
| Z 14x7 URB 576 574 | | Z 14x7 UBR 576 573 | | Z 14x7 UBB 576 575 | |
| Z 14x8 URB 576 674 | | Z 14x8 UBR 576 673 | | Z 14x8 UBB 576 675 | |

Industrial sinks

Sink unit ZM of stainless steel,
compliant with DIN 18861

The sink unit tops have a 50 mm edge. On the back there is a folded vertical shelf with a height of 50 mm.

2 tube overflows and drain connection as standard.

Note:

- 1) For slatted shelves that can be used in UR sink units, see accessories on page 210.
- 2) These basins are equipped with a 1 1/2" tube overflow for a 2" drain.



Sink unit top
Model ZM 20 x 6-4

Sink unit top ZM, two basins in middle, drain board on left and right, incl. 2 tube overflows and drain connection, 2" drain



Sink unit with underframe
Model ZM 20 x 6-4/ UR

Sink unit ZM, complete with open underframe (can accommodate slatted shelf), 850 mm high, incl. 2 tube overflows and drain connection, 2" drain accessory: slatted shelf ¹⁾



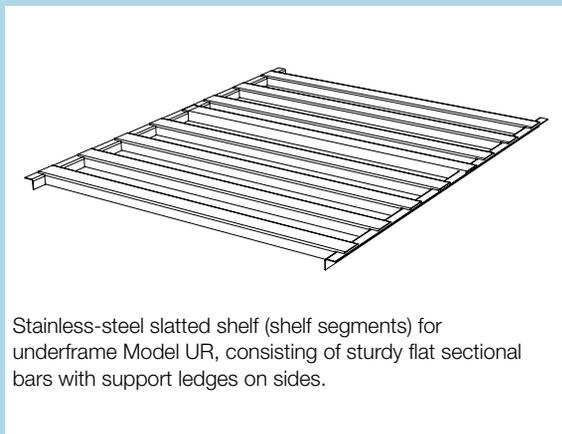
Sink unit with underframe
Model ZM 20 x 6-4/ UB

Sink unit ZM, complete with underframe and valance, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Dimensions (mm) | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
|--|--------------------------------|--------------------|---------------------------------------|--------------------|------------------------------------|--------------------|
| Exterior dimensions: 2000 x 600 mm (2000 x 600 x 850 with underframe) Basin dimensions: 400 x 400 x 200 mm | ZM 20x6-4 ²⁾ | 576 180 | ZM 20x6-4/ UR ^{1) 2)} | 576 181 | ZM 20x6-4/ UB ²⁾ | 576 182 |

Industrial sinks

Accessories for sink units
Slatted shelves of stainless steel for sink units UR



Stainless-steel slatted shelf (shelf segments) for underframe Model UR, consisting of sturdy flat sectional bars with support ledges on sides.

| Suitable for an underframe (UR) with the dimensions (mm) | Order No. | Price in € w/o VAT |
|--|-----------|--------------------|
| 500 x 600 | 556 276 | |
| 500 x 700 | 556 277 | |
| 650 x 700 | 556 278 | |
| 700 x 700 | 556 279 | |
| 750 x 800 | 556 280 | |
| 1000 x 600 | 556 281 | |
| 1200 x 600 | 556 282 | |
| 1200 x 700 | 556 283 | |
| 1400 x 700 | 556 284 | |
| 1400 x 800 | 556 285 | |
| 1500 x 600 | 556 286 | |
| 1600 x 700 | 556 287 | |
| 1800 x 600 | 556 289 | |
| 1900 x 700 | 556 291 | |
| 2000 x 600 | 556 292 | |
| 2000 x 700 | 556 293 | |
| 2500 x 600 | 556 297 | |



Sink unit with underframe
Model ZM 20 x 6-4/ URB

Sink unit ZM, complete with open underframe and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|------------------------------|--|
| ZM 20x6-4/ URB ²⁾ | |
|------------------------------|--|

| | |
|---------|--|
| 576 184 | |
|---------|--|



Sink unit with underframe
Model ZM 20 x 6-4/ UBR

Sink unit ZM, complete with underframe and valance, tube frame and slatted shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|------------------------------|--|
| ZM 20x6-4/ UBR ²⁾ | |
|------------------------------|--|

| | |
|---------|--|
| 576 183 | |
|---------|--|



Sink unit with underframe
Model ZM 20 x 6-4/ UBB

Sink unit ZM, complete with underframe with valance and welded-in shelf, 850 mm high, incl. 2 tube overflows and drain connection, 2" drain

| Model Order No. | Price in € w/o VAT |
|-----------------|--------------------|
|-----------------|--------------------|

| | |
|------------------------------|--|
| ZM 20x6-4/ UBB ²⁾ | |
|------------------------------|--|

| | |
|---------|--|
| 576 185 | |
|---------|--|

Industrial sinks

Hand-washing basin and utility sink combination of stainless steel, free-standing model



Model HAU-P 5x7



Model HAU-PS 5x7

| | | | | | |
|-----------------------------|--|--|---------------------------|--|---------------------------|
| Basin dimensions: | Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm | Hand-washing basin and utility sink combination on feet, complete with a mixer tap (1/2"), fixed support rack of synthetic and drain set | | Hand-washing and utility sink combination on feet, with removable maintenance panel, complete with a mixer tap (1/2"), a sensor-controlled mixer tap, support rack of synthetic and drain set, connection for sensor-controlled mixer tap: 230 V | |
| Dimensions | | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
| Exterior dimensions: | 500 x 600 x 850 mm | HAU-P 5x6 | | HAU-PS 5x6 | |
| | 500 x 600 x 850 mm, with maintenance panel | <u>566 645</u> | | | |
| | 500 x 600 x 900 mm | 573 285 | | 566 647 | |
| Exterior dimensions: | 500 x 700 x 850 mm | 572 553 | | 572 554 | |
| | 500 x 700 x 850 mm, with maintenance panel | HAU-P 5x7 | | HAU-PS 5x7 | |
| | 500 x 700 x 900 mm | <u>566 255</u> | | | |
| | 500 x 700 x 850 mm, with maintenance panel | 573 286 | | 566 256 | |
| | 500 x 700 x 900 mm | 572 555 | | 572 556 | |

Industrial sinks

Hand-washing basin and utility sink combination of stainless steel, wall-mounted model



Model HAU-PW 5x7



Model HAU-PSW 5x7

| Basin dimensions:: | Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm | Wall-mounted hand-washing basin and utility sink combination, complete with a mixer tap (1/2"), fixed support rack of synthetic and drain set | Wall-mounted hand-washing basin and utility sink combination, with removable maintenance panel, complete with a mixer tap (1/2"), a sensor-controlled mixer tap, support rack of synthetic and drain set, connection for sensor-controlled mixer tap: 230 V | | |
|----------------------|--|---|---|--------------------|--------------------|
| Dimensions | | Model Order No. | Price in € w/o VAT | Model Order No. | Price in € w/o VAT |
| Exterior dimensions: | 500 x 600 x 570 mm | HAU-PW 5x6 | | HAU-PSW 5x6 | |
| | 500 x 600 x 570 mm, with maintenance panel | 566 646 | | 566 648 | |
| Exterior dimensions: | 500 x 700 x 570 mm | HAU-PW 5x7 | | HAU-PSW 5x7 | |
| | 500 x 700 x 570 mm,, with maintenance panel | 566 271 | | 566 270 | |
| | | 573 287 | | 573 288 | |

Options

for hand-washing basin and utility sink combination, options for standing and wall-mounted model

| Designation | for models  | Price in € w/o VAT |
|--|--|--------------------|
| Removable maintenance panel | all HAU-P, HAU-PW | |
| Swingaway support rack of CNS (in place of fixed support rack of synthetic), hinged on the right | all HAU | |
| Selectively controlled battery-operated mixer tap instead of mains connection (battery-operated using 3V battery) | HAU-PS, HAU-PSW | Added price |

Industrial sinks W/WB/WBS/HW-K

Hand-washing basins with brackets/basin valance of stainless steel

| Illustration | Model | Designation | Exterior/ basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT | |
|---|------------------------------------|--|------------------------------------|------------|----------------|-----------------------|--|
|  | <u>W 4 x 3,2 x 1,5</u> | Hand-washing basin with welded-on triangular brackets, turned down 30 mm on 3 sides, turned up 20 mm at rear | 400 x 320 x 170 340 x 240 x 150 | 1 1/2" | 506 300 | | |
| | | Hand-washing basin without brackets, turned down 30 mm on 3 sides, turned up 20 mm at rear | 400 x 320 x 170 340 x 240 x 150 | 1 1/2" | 203 812 | | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | | |
|  | <u>WB 4 x 3,2 x 1,5</u> | Hand-washing basin with basin valance on 3 sides, turned up 20 mm at rear | 400 x 320 x 200 340 x 240 x 150 | 1 1/2" | 507 010 | | |
| | | 1 1/2" drain and overflow valve | | | | 223 063 | |
|  | <u>W 5,5 x 4,5 x 1,5</u> | Hand-washing basin with welded-on triangular brackets, turned down 30 mm on all sides | 550 x 450 x 150 500 x 300 x 150 | 1 1/2" | 505 170 | | |
| | | 1 1/2" drain and overflow valve | | | | 223 063 | |
| | | Hand-washing basin without brackets, without overflow, turned down 30 mm on 3 sides, turned up 38 mm at rear, with 28 mm hole for tap | 550 x 450 x 150 500 x 300 x 150 | 1 1/2" | 505 821 | | |
| | | 1 1/2" stop valve | | | | 137 277 | |
|  | <u>WB 5,5 x 4,5 x 1,5</u> | Hand-washing basin with basin valance on 3 sides, turned down 30 mm on all sides | 550 x 450 x 200 500 x 300 x 150 | 1 1/2" | 507 009 | | |
| | | 1 1/2" drain and overflow valve | | | | 223 063 | |
|  | <u>WBS 4 x 3,2 x 1,5</u> | Hand-washing basin with basin valance on 3 sides, turned down 30 mm on three sides, turned up 20 mm at rear | 400 x 320 x 200 340 x 240 x 150 | 1 1/2" | | | |
| | | 1/2" selectively controlled fitting (230 V connection) | | | | 566 228 | |
| | | with selectively controlled battery-operated mixer tap (3V battery) | | | | 573 966 | |
| | | 1 1/2" drain and overflow valve | | | | 223 063 | |
|  | <u>HW-K 5,5 x 4,5 x 1,5</u> | Hand-washing basin with basin valance on 3 sides, incl. 1/2" upright tap with mechanical knee operation, turned down 30 mm on all sides, incl. drain valve | 550 x 450 x 330 500 x 300 x 150 | 1 1/2" | 566 230 | | |

Industrial sinks EE, ED

Build-in basins, build-in glass-rinsing basins and double glass-rinsing basins of stainless steel (incl. mounting materials)

| Illustration | Model | Designation | Exterior/ basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|--|---------------------|--|--|---------------|-----------|-----------------------|
|  | <u>EE 3 x 4</u> | Build-in basin with overflow | 330 x 470 / 240 x 370 x 150 Cut-out dimensions: 310 x 450 | 1 1/2" | 501 067 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |
| | <u>EE 3 x 4</u> | Build-in basin without overflow | 330 x 470 / 240 x 370 x 150 Cut-out dimensions: 310 x 450 | 1 1/2" | 502 821 | |
| | | 1 1/2" tube overflow | | | 369 961 | |
|  | <u>EE 4 x 4</u> | Build-in basin with overflow | 435 x 470 / 340 x 370 x 150 Cut-out dimensions: 415 x 450 | 1 1/2" | 501 065 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |
| | <u>EE 4 x 4</u> | Build-in basin without overflow | 435 x 470 / 340 x 370 x 150 Cut-out dimensions: 415 x 450 | 1 1/2" | 531 282 | |
| | | 1 1/2" tube overflow | | | 369 961 | |
| | <u>EE 5 x 5-4,2</u> | Build-in basin with overflow | 500 x 500 / 400 x 400 x 200 Cut-out dimensions: 480 x 480 | 1 1/2" | 504 031 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |
| | <u>EE 5 x 5-4,2</u> | Build-in basin without overflow | 500 x 500 / 400 x 400 x 200 Cut-out dimensions: 480 x 480 | 1 1/2" | 531 298 | |
| | | 1 1/2" tube overflow | | | 369 962 | |
| | <u>EE 5 x 5-4,3</u> | Build-in basin without overflow | 500 x 500 / 400 x 400 x 300 Cut-out dimensions: 480 x 480 | 1 1/2" | 504 032 | |
| | | 1 1/2" tube overflow | | | 369 964 | |
| | <u>EE 3,8 x 5,8</u> | Build-in glass-rinsing basins | 380 x 580 / 302 x 502 x 300 Cut-out dimensions: 360 x 560 | 1 1/2" | 505 035 | |
| | | 1 1/2" tube overflow | | | 369 964 | |
|  | <u>ED 7,1 x 5,8</u> | Build-in double glass-rinsing basins | 710 x 580 / 302 x 502 x 300 Cut-out dimensions: 690 x 560 | 1 1/2" | 505 037 | |
| | | 1 1/2" tube overflow (2 pieces required) | | | 369 964 | |
| | | Drain connection for double basin | | | 369 969 | |

Industrial sinks E, DB

Weld-in glass-rinsing basins and double glass-rinsing basins of stainless steel

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|---|---------------------|--|-----------------------|---------------|-----------|-----------------------|
| not shown | <u>E 4 x 4 x 3</u> | Glass-rinsing basin | 400 x 400 x 300 | 1 1/2" | 200 470 | |
| | | 1 1/2" tube overflow | | | 369 964 | |
|  | <u>E 3 x 5 x 3</u> | Glass-rinsing basin | 302 x 502 x 300 | 1 1/2" | 205 873 | |
| | | 1 1/2" tube overflow | | | 369 964 | |
|  | <u>DB 6,6 x 5,4</u> | Double glass-rinsing basins | 302 x 502 x 300 each | 1 1/2" | 205 876 | |
| | | 1 1/2" tube overflow (2 pieces required) | | | 369 964 | |
| | | Drain connection for double basin | | | 369 969 | |

The underlined models are in stock.

Industrial sinks E Softline

Weld-in sink basins of stainless steel

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|---|--------------------------|--|--|-----------------|------------------|--------------------|
|  | <u>E 2,4 x 3,4 x 1,5</u> | Sink basin with overflow (centered on short side) | 240 x 340 x 150 | 1 1/2" | 200 856 | |
| | | 1 1/2" drain and overflow valve with extension | | | 298 026 | |
| | <u>E 2,4 x 3,4 x 1,5</u> | Sink basin without overflow | 240 x 340 x 150 | 1 1/2" | 200 855 | |
| | | 1 1/2" tube overflow complete with basket strainer | | | 369 961 | |
|  | <u>E 2,4 x 3,7 x 1,5</u> | Sink basin with overflow (centered on short side) | 240 x 370 x 150 | 1 1/2" | 201 148 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |
| | <u>E 2,4 x 3,7 x 1,5</u> | Sink basin without overflow | 240 x 370 x 150 | 1 1/2" | 203 400 | |
| | | 1 1/2" tube overflow complete with basket strainer | | | 369 961 | |
|  | <u>E 3,4 x 2,4 x 1,5</u> | Sink basin with overflow (centered on long side) | 340 x 240 x 150 | 1 1/2" | 298 025 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |
|  | <u>E 3,7 x 3,4 x 1,5</u> | Sink basin, drain on right , with overflow | 370 x 340 x 150 | 2" | 364 208 | |
| | | <u>E 3,7 x 3,4 x 1,5</u> | Sink basin, drain on left , with overflow | 370 x 340 x 150 | 2" | 364 209 |
| | | | 2" drain and overflow valve | | | 572 232 |
|  | <u>E 3,7 x 3,4 x 1,5</u> | Sink basin, drain on right , without overflow | 370 x 340 x 150 | 2" | 363 856 | |
| | | <u>E 3,7 x 3,4 x 1,5</u> | Sink basin, drain on left , without overflow | 370 x 340 x 150 | 2" | 363 857 |
| | | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | 369 972 |
|  | <u>E 4 x 4 x 2</u> | Sink basin, | 400 x 400 x 200 | 2" | 2 200 454 | |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | 369 973 | |
|  | <u>E 4 x 4 x 2,5</u> | Sink basin | 400 x 400 x 250 | 2" | 2 200 929 | |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | 369 974 | |
|  | <u>E 5 x 5 x 2,5</u> | Sink basin | 500 x 500 x 250 | 2" | 2 200 931 | |
| | | 2" tube overflow complete with basket strainer | | | 369 965 | |
|  | <u>E 5 x 5 x 3</u> | Sink basin | 500 x 500 x 300 | 2" | 2 200 932 | |
| | | 2" tube overflow complete with basket strainer | | | 369 966 | |
|  | <u>E 5 x 5 x 3,5</u> | Sink basin | 500 x 500 x 350 | 2" | 2 200 933 | |
| | | 2" tube overflow complete with basket strainer | | | 369 967 | |

Industrial sinks E Hardline

Weld-in sink basins of stainless steel

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|--|--------------------------|--|-----------------------|------------|-----------|--------------------|
|  | <u>E 4 x 4 x 3</u> | Sink basin | 400 x 400 x 300 | 2" | 200 930 | |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | 369 975 | |
|  | <u>E 4,5 x 4,5 x 2,5</u> | Sink basin | 450 x 450 x 250 | 2" | 201 292 | |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | 369 974 | |
|  | <u>E 5 x 4 x 2,5</u> | Sink basin, drain on right | 500 x 400 x 250 | 2" | 2 200 463 | |
| | | Sink basin, drain on left | | | 2 200 464 | |
| | | 2" tube overflow complete with basket strainer | | | 369 965 | |
|  | <u>E 5 x 4 x 3</u> | Sink basin, drain on right | 500 x 400 x 300 | 2" | 2 208 197 | |
| | | Sink basin, drain on left | | | 2 208 198 | |
| | | 2" tube overflow complete with basket strainer | | | 369 966 | |
|  | <u>E 6 x 5 x 2,5</u> | Sink basin, drain on right | 600 x 500 x 250 | 2" | 200 934 | |
| | | Sink basin, drain on left | | | 200 935 | |
| | | 2" tube overflow complete with basket strainer | | | 369 965 | |
|  | <u>E 6 x 5 x 3</u> | Sink basin, drain on right | 600 x 500 x 300 | 2" | 203 569 | |
| | | Sink basin, drain on left | | | 203 570 | |
| | | 2" tube overflow complete with basket strainer | | | 369 966 | |
|  | <u>E 6 x 6 x 3</u> | Sink basin | 600 x 600 x 300 | 2" | 200 936 | |
| | | 2" tube overflow complete with basket strainer | | | 369 966 | |
|  | <u>E 7 x 6 x 3</u> | Sink basin, drain on right | 700 x 600 x 300 | 2" | 200 937 | |
| | | Sink basin, drain on left | | | 200 938 | |
| | | 2" tube overflow complete with basket strainer | | | 369 966 | |
|  | <u>E 7,5 x 5,6 x 3,8</u> | Sink basin, drain on left , without bottom incline | 750 x 560 x 380 | 2" | 200 939 | |
| | | 2" tube overflow complete with basket strainer | | | 369 968 | |
|  | <u>E 5 x 3 x 1,5</u> | Hand-washing basin with overflow | 500 x 300 x 150 | 1 1/2" | 201 483 | |
| | | 1 1/2" drain and overflow valve | | | 223 063 | |

The underlined models are in stock.

Accessories for industrial sinks

Tube overflows/ corner strainers

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|---|--|--|-----------------------|------------|----------------|--------------------|
|  | <u>1 1/2" tube overflow with rubber taper</u> | 1 1/2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 150 | 130 | 369 961 | |
| | | | 200 | 180 | 369 962 | |
| | | | 250 | 200 | 369 963 | |
| | | | 300 | 250 | 369 964 | |
| | | 2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 150 | 130 | 369 972 | |
| | | | 200 | 180 | 369 973 | |
| | | | 250 | 200 | 369 974 | |
| | | | 300 | 250 | 369 975 | |
| | | | 250 | 200 | 369 965 | |
| | | | 300 | 250 | 369 966 | |
|  | <u>2" tube overflow with metal taper</u> | 2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 350 | 300 | 369 967 | |
| | | | 400 | 350 | 369 968 | |
| | | | 150 | | 503 414 | |
| | | | 200 | | 503 415 | |
|  | <u>Corner strainer</u> | Corner strainer made of CNS, perforated, incl. mounting materials (adhesive suction cup) | 250 | | 502 829 | |
| | | | 300 | | 502 830 | |
| | | | 350 | | 502 831 | |
| | | | 400 | | 503 416 | |
| | | | | | | |

Drain valves/accessories

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order No. | Price in € w/o VAT |
|---|---|--|-----------------------|--------------------------------------|----------------|--------------------|
|  | <u>HV</u> | Lever drain valve HV (without tilt lever) | approx. 2" | Please specify basin width | 137 167 | |
| | | | | | | |
|  | <u>HÜV</u> | Lever drain and overflow valve HÜV (without tilt lever) | approx. 2" | Special drain size required in basin | 550 405 | |
| | | | | | | |
| not shown | <u>Tilt lever</u> | Suitable for drain valves HV/HÜV/DHÜV | | 350 | 550 017 | |
| | | | | 400 | 550 018 | |
| | | | | 500 | 550 019 | |
| | | | | 600 | 550 020 | |
| | | | | 700 | 550 021 | |
|  | <u>Stop valve</u> | Stop valve with chain and basket strainer | 1 1/2" | | 137 277 | |
| | | | 2" | | 372 493 | |
|  | <u>Drain and overflow valve</u> | Drain and overflow valve for basin depth up to 150 mm | 1 1/2" | | 223 063 | |
| | | Drain and overflow valve with extension piece (especially for weld-in basin E 2,4x3,4x1,5) | 1 1/2" | | 298 026 | |
| | | Drain and overflow valve for basin depth up to 150 mm | 2" | | 572 232 | |
| | | Drain and overflow valve for basin depth of 200 mm or deeper | 1 1/2" and 2" | | 572 820 | |
|  | <u>Double drain and overflow set</u> | Double drain and overflow set | 1 1/2" | | 504 748 | |
| | | | | | | |
|  | <u>Drain connection</u> | For double basin units | 1 1/2" | | 369 969 | |
| | | For double basin units | 2" | | 369 970 | |
|  | <u>Odour trap</u> | Synthetic with adjustable drain, 50 mm dia. | 1 1/2" | | 137 267 | |
| | | | 2" | | 369 971 | |

Accessories for industrial sinks

Single-hole mixer taps

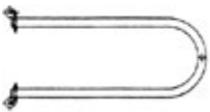
| Illustration | Model | Designation | Connection | Hole size (mm dia.) | Projection (mm) | Height (mm) | Order No. | Price in € w/o VAT |
|---|---|--|------------|---------------------|-----------------|-------------|----------------|--------------------|
|  | BLANCO SPICA High-pressure | Two-handle mixer tap with swivel faucet | 1/2" | 35 | 200 | 170 | 137 324 | |
| | BLANCO SPICA Low-pressure | Two-handle mixer tap with swivel faucet for boilers | 1/2" | 35 | 200 | 170 | 137 443 | |
|  | BLANCO WEGA High-pressure | Single-lever mixer tap with swivel faucet | 1/2" | 35 | 210 | 160 | 137 228 | |
|  | Mixer tap with selective control | Hands-free, electronically controlled single-hole mixer tap, sensor in fitting, opto-electronic triggering, 230 V supply voltage | 1/2" | 32 | 134 | 120 | 137 485 | |
| not shown | Mixer tap with selective control, battery-operated | Hands-free, electronically controlled single-hole mixer tap, sensor in fitting, opto-electronic triggering, runs on 3 V battery | 1/2" | 32 | 134 | 120 | 572 442 | |

Spray wash arms

| Illustration | Model | Designation | Connection | Hole spacing (mm) | Hole size (mm dia.) | Projection (mm) | Height (mm) | Order No. | Price in € w/o VAT |
|---|--|--|------------|-------------------|---------------------|-----------------|-------------|----------------|--------------------|
|  | <u>Spray wash arm, upright</u> | Spray wash arm with mixer tap and swivel faucet, Hose length approx. 1000 mm | 1/2" | 153 | 22 | 300 | 1100 | 137 379 | |
|  | <u>Spray wash arm, wall-mounted</u> | Spray wash arm with mixer tap and swivel faucet | 1/2" | 153 | | 300 | 1100 | 137 380 | |

Accessories for industrial sinks

Swingaway/fixed support racks

| Illustration | Model | Designation | For models | Basin size (mm) | Order No. | Price in € w/o VAT |
|---|--------------------------------------|---|------------|-----------------|----------------|--------------------|
| not shown | Fixed support rack | Fixed support rack of synthetic | All HAU | 370 x 340 | 365 339 | |
|  | <u>Swingaway support rack</u> | Swingaway support rack of CNS, incl. mounting materials | All HAU | 370 x 340 | 565 930 | |
| | | Swingaway support rack of CNS for utility sink model AB, incl. mounting materials | | 500 x 500 | 565 932 | |
| | | | | 600 x 600 | 565 933 | |

Screw-on support/caulking strip

| Illustration | Model | Designation | Order No. | Price in € w/o VAT |
|---|------------------------------|--|----------------|--------------------|
|  | <u>Caulking strip</u> | Caulking strip of synthetic (grey) for sink unit tops with vertical shelf Price per running meter | 137 513 | |

Accessories for industrial sinks

Towel dispenser/wastepaper basket

| Illustration | Model | Designation | Filling capacity | Dimensions (mm) | Order No. | Price in € w/o VAT |
|---|--|--|--|-----------------|----------------|--------------------|
|  | <u>Towel dispenser HSE 31</u> | Towel dispenser for folded disposable towels (245 x 90 mm) Material: polished stainless-steel housing | 250–500 pcs., depending on towel quality | 275 x 130 x 355 | 144 663 | |
|  | <u>Soap / disinfectant dispenser TV 25</u> | Soap/disinfectant dispenser, Material: polished stainless-steel housing | 1 liters | 94 x 162 x 273 | 144 665 | |
|  | <u>Wastepaper basket 60 liters.</u> | Wastepaper basket for used paper towels. Material: synthetic-coated steel mesh, white (also suitable for wall-mounting) | 60 liters | 400 x 280 x 630 | 143 840 | |

Additional components – bain-marie



Bain-marie wells

| Illustration | Model | Designation | Depth (mm) | Exterior dimensions L x W (mm) | Interior dimensions (mm) | Order No. | Price in € w/o VAT |
|--------------|---------------------|-----------------------------------|------------|--------------------------------|--------------------------|----------------|--------------------|
| | <u>G-BM 2/1-220</u> | GN exterior container, bain-marie | 220 | 660 x 540 mm | 630 x 510 mm | 564 450 | |
| | <u>G-BM 2/1-240</u> | | 240 | 660 x 540 mm | 630 x 510 mm | 567 141 | |
| | <u>G-BM 1/1-160</u> | | 160 | 540 x 335 mm | 510 x 305 mm | 550 643 | |
| | <u>G-BM 1/1-210</u> | | 210 | 540 x 335 mm | 510 x 305 mm | 550 644 | |

Bain-marie wells

| Illustration | Model | Designation | Dimensions L x W (mm) | Connected load | Drain | Order No. | Price in € w/o VAT |
|--------------|---------|---|-----------------------|-----------------|-------|----------------|--------------------|
| | BMS 1/1 | Weld-in bain-marie can be heated wet, indirect heating, service-friendly, in the underframe, insulated heating well with tubular heating elements, for GN 1/1 or its subdivisions | 540 x 335 x 215 mm | 230 V 0.7 kW | 1/2" | 550 301 | |
| | | | | | 3/4" | 564 759 | |
| | BMS 1/1 | Weld-in bain-marie with increased heating capacity can be heated wet, indirect heating, service-friendly, in the underframe, insulated heating well with tubular heating elements for GN 1/1 or its subdivisions | 540 x 335 x 215 mm | 230 V 1.0 kW | 1/2" | 564 760 | |
| | | | | | 3/4" | 564 761 | |
| | BMS 2/1 | Weld-in bain-marie can be heated wet, indirect heating, service-friendly, in the underframe, insulated heating well with tubular heating elements, for GN 1/1 or its subdivisions | 660 x 540 x 220 mm | 230 V 1.4 kW | 1/2" | 564 762 | |
| | | | | | 3/4" | 564 763 | |
| | BMS 2/1 | Weld-in bain-marie with increased heating capacity can be heated wet, indirect heating, service-friendly, in the underframe, insulated heating well with tubular heating elements, for GN 1/1 or its subdivisions | 660 x 540 x 220 mm | 230 V 2.0 kW | 1/2" | 564 765 | |
| | | | | | 3/4" | 564 766 | |

Additional components – Build-in bain-marie

Build-in bain-marie

| Illustration | Model | Designation | Dimensions L x W x H (in mm) | Connected load | Drain size | Order No. | Price in € w/o VAT |
|--------------|------------------|--|------------------------------------|-------------------|---|-----------|-----------------------|
| not shown | <u>BME 1/1</u> | <p>Build-in bain-marie with fastening elements for installation in Resopal top surfaces etc. Seamlessly deep-drawn with all-round slosh guard, with drain connection piece</p> <p>without insulation housing, heating mode: wet and dry, for GN 1/1 or its subdivisions</p> <p>Temperature control from +30 °C to +110 °C Rotary switch for thermostat with indicator lamp</p> | 371 x 576 x 250 mm | 230 V 0.7 kW | 1/2" | 566 260 | |
| not shown | <u>BME-I 1/1</u> | <p>Build-in bain-marie with fastening elements for installation in Resopal top surfaces etc. Seamlessly deep-drawn with all-round slosh guard, with drain connection piece</p> <p>with insulation housing, heating mode: wet and dry, for GN 1/1 or its subdivisions</p> <p>Temperature control from +30 °C to +110 °C Rotary switch for thermostat with indicator lamp</p> | 371 x 576 x 275 mm | 230 V 0.7 kW | 1/2" | 566 262 | |
| | | Added price for <u>ball valve</u> | | |  | 098 215 | |

Additional components



Cutlery and napkin dispensers

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Order No. | Price in € w/o VAT |
|---|--------------------------|--|--|----------------|-----------------------|
|  | SSP-E 3 | Build-in napkin dispenser of stainless steel Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 338 mm Cutout dimensions: 174 x 106 mm | 566 311 | |
| | SSP-E 6 | Build-in napkin dispenser of stainless steel Capacity: 500 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 620 mm Cutout dimensions: 174 x 106 mm | 566 312 | |
|  | SSP-T | Tabletop napkin dispenser of stainless steel Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 340 mm | 566 313 | |
| | SSP-BT | Underframe napkin dispenser suitable for cutlery and tray trolley BT 400/800 Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 340 mm | 566 314 | |
|  | BSP 4 | Cutlery dispenser with 4 removable GN 1/4-150 cutlery holders of stainless steel with Plexiglas sneeze guard, for a total of 400 pieces of cutlery | 682 x 304 x 306 mm | 565 840 | |
|  | Cutlery container | Cutlery container of stainless steel, GN 1/4-150 with angled base and hinged half-flap Plexiglas lid for use in trolleys and free-standing | 265 x 162 x 150 mm | 565 786 | |
|  | Cutlery basket | Cutlery basket of stainless steel, perforated | 115 mm dia. Height: 145 mm | 144 121 | |

Cup dispensers

| | | | | | |
|---|-------------|---|---|----------------|--|
|  | BDP | Build-in cup dispenser of stainless steel, for disposable cups, cup dispenser tube with adjustment mechanism for cup sizes 68–90 mm dia., can be fixed in place with locking screw | Installation dimen- sions: Depth: 648 mm 104 mm dia. | 565 452 | |
| | | for cup sizes 78–93 mm dia., can be fixed in place with locking screw | Installation dimen- sions: Depth: 648 mm 104 mm dia. | 572570 | |
|  | BDPW | Wall-mounted cup dispenser of stainless steel, for disposable cups, cup dispenser tube with adjustment mechanism, for cup sizes 68–90 mm dia., can be fixed in place with locking screw | Total height: 675 mm outside diameter: 135 mm | 565 590 | |

Additional components



Spice containers

| Illustration | Model | Designation | Dimensions L x W x H (mm) | Load capacity (kg) | Order No. | Price in € w/o VAT |
|--|-------------------------|--|---------------------------------|-----------------------|----------------|-----------------------|
|  | GWB 1/6-150 | Spice container of stainless steel, with hinged Plexiglas lid | 176 x 162 x 150 mm | | 550 501 | |
|  | <u>Spice jar</u> | Spice jar, round of synthetic with hinged spout | 100 mm dia. Height: 180 mm | | 145 423 | |
|  | GWS 1/6 | Spice pourer without guide GWS 1/9-100 of stainless steel, capacity: 0.9 l | 108 x 176 x 100 mm | | 564 880 | |
| | <u>GWS 1/6</u> | Spice pourer without guide GWS 1/6-100 of stainless steel, capacity: 1.6 l | 162 x 176 x 100 mm | | 556 524 | |
| | GWS 1/4 | Spice pourer without guide GWS 1/4-100 of stainless steel, capacity: 2.8 l | 162 x 265 x 100 mm | | 556 527 | |

Other additional components

| | | | | | | |
|---|---|---|--------------------------------------|--|----------------|--|
|  | <u>Dip container for serving utensil</u> | Dip container for serving utensils of stainless steel, complete with tap and tap fittings, basin with perforated insert and drain and overflow | Installation dimensions: 177 mm dia. | | 143 575 | |
|---|---|---|--------------------------------------|--|----------------|--|

Folding table

| | | | | | | |
|--|--|-------------------------------|---------------------|--------|----------------|--|
|  | <u>Folding table, stainless steel</u> | Stainless-steel folding table | 1600 x 700 x 855 mm | 100 kg | 367 421 | |
|--|--|-------------------------------|---------------------|--------|----------------|--|





Regeneration with induction and hot air

Induction

| | |
|-------------------------------------|-----|
| RECALDO PORTO 16/20 | 233 |
| RECALDO PORTO 24/30 | 234 |
| RECALDO PORTO UK. | 235 |
| RECALDO CLASSICO. | 236 |
| System porcelain | 237 |
| Accessories for induction | 238 |

Hot air

| | |
|---|-----|
| BLANCO AirServe Trolley | 239 |
| Accessories for BLANCO AirServe Trolley | 240 |
| RECALDO FAMOSO. | 241 |
| Accessories for RECALDO FAMOSO | 243 |

Perfect regeneration: Induction technology from BLANCO.

The complete range for food regeneration with induction is offered by BLANCO – from docking stations and mobile induction trolleys to matching tray systems and porcelain. BLANCO offers you sophisticated, user-friendly technology which enables you to achieve optimum results with regard to food quality.



Free entry

The tray trolley with the pre-portioned food is rolled into the docking station with open doors. The induction surfaces automatically slide under the trays in the process.



Sealed all around

The all-round seal of the docking station ensures that there are no temperature influences from outside during the cooling or the regeneration phase.



RECALDO PORTO

Mobile docking bay for induction at the food serving location.



RECALDO PORTO UK

Stationary, convection-cooled docking bay at the food serving location.



RECALDO CLASSICO

Mobile induction trolley with integrated convection cooling for short distances.

Well-cooled

The special shaping of the tray compartments in the interior of the RECALDO CLASSICO enables uniform cooling of all loaded trays.



Programmed for freshness

The controller for induction trolleys and docking bays is extremely easy to use and permits especially gentle regeneration while taking aspects of hygiene and nutrition physiology into account.

The main thing is how it gets there: Hot-air technology from BLANCO Professional.

The professional hot-air technology from BLANCO Professional brings a fresh breeze to food distribution. With active hot air and active convection cooling, hot food is kept really hot and cold food remains fresh. The reliable technology simplifies compliance with the hygienic guidelines – regardless of whether 50 or 5,000 meals are prepared every day.

Quality that sets standards.

BLANCO brand products are developed according to the highest standards with regard to user-friendliness. Ergonomic design and intelligent technology facilitate everyday work and their high-quality finishing makes them a safe investment for years to come.

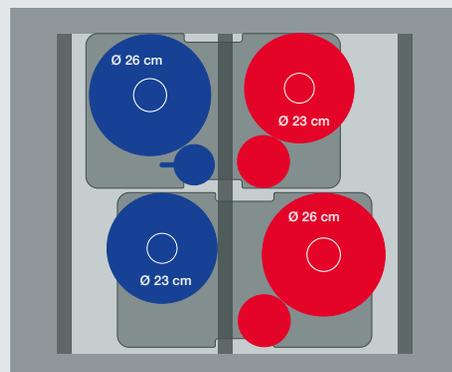
BLANCO AirServe Trolley

with thermal partition wall between heating and refrigeration compartment. For the regeneration of pre-portioned food on the tray: Compact on the outside. Huge on the inside. And extremely flexible for loading.



Unique interior concept with intelligent tray: unrivalled flexibility

The thermal partition wall on the BLANCO AirServe Trolley is positioned offset to the centre and the clever Gastronorm trays can be positioned in a range of ways. This enables hot and cold portions of a meal to be varied on the tray. A GN tray with special geometry offers space for just as many dishes as the considerably larger Extended or Euronorm formats.



Self-explanatory

The BLANCO AirServe controller follows clear operating logic. At the core is a clear colour display with icon-supported plain text display. The optional Master version with integrated web server and temperature data logger offers the convenience of being able to configure all settings via PC, smartphone or tablet. Without any special software whatsoever.



Puts colour to everyday life

Upon request, the door and side panels of the BLANCO AirServe Trolley can be ordered in a variety of bright colours – to offer the perfect match to the specific surroundings.



Regeneration and dispensing
in lading system

RECALDO FAMOSO

(for regeneration and serving in the GN bulk food system)

The all-rounder: Multifunction trolley for flexible food servery. With hot air and active convection cooling in the compartments and a contact heating unit in the top surface, e.g. for soups.

One for all: The BLANCO Ice System for the continuous Cook & Chill cooling chain.

The BLANCO Ice System enables the use of environmentally friendly liquid ice for all Cook & Chill cooling processes.

Helps save energy and money.

With conventional cooling systems, energy is consumed during the day in production, when electricity is especially expensive. With the liquid-ice technology, you can produce ice with a time delay during non-consumption periods. And that enables you to benefit from the inexpensive low-rate times.

In addition, the liquid ice can also be generated at night at a lower ambient temperature. As a result, you can save up to 30% of the required energy.

Existing or planned liquid-ice systems can be used to create a complete, continuous cooling chain. With liquid ice as the central refrigerant, investments in additional refrigeration technology are unnecessary.

Environmentally friendly and safe.

The liquid-ice circuit is a closed system. As a result there are no waste products or contamination of any kind.

The CO₂ strain is, for example, approx. 13 times lower when cooling using tray transport trolleys from the BLANCO Ice System than when cooling with Zeolith and approx. 25 times lower than when cooling with CO₂ (dry ice).

Cooling with liquid ice provides for a lasting uniform cooling temperature that reliably complies with the HACCP requirements. It is especially gentle to the food, as it is protected against frost and drying out.

Enables mobile cooling independent of electricity.

With their integrated liquid ice tanks, the tray transport trolleys from the BLANCO Ice System keep food cold for up to 16 hours.

And the trolleys require no external energy supply, no electricity and no cables whatsoever for this purpose – for maximum flexibility when transporting and distributing.

A pleasant room climate for a better working atmosphere.

No cooled portioning room is necessary for portioning with the BLANCO Ice System. Portioning can be carried out at normal room temperature – for a pleasant working atmosphere and more satisfied employees.

Cooling with liquid ice and the BLANCO Ice System are extremely economical, energy-efficient and environmentally friendly.

We will be happy to provide you with additional information.

Induction – RECALDO PORTO 16/20

- Total connected load: 3.6 kW, mains connection: 230 V/50 Hz/Schuko
- Tray spacing (clear height): 107 mm or 97 mm, lengthwise insertion
- Heating points: 2 warm components
- Controller with data recording
- Impact protection with wall guard
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes, hard-rubber castors
- Manual height adjustment



RECALDO PORTO 16/20 docking bays

| Illustration | Model | Capacity | Corresponding ledge spacing on TTW | Dimensions L x W x H (mm) | Price in € w/o VAT |
|---|------------------|-----------------------|------------------------------------|---------------------------|--------------------|
|  CE | RECALDO PORTO 16 | 2 x 8 Euronorm trays | 115 mm | 1170 x 865 x 1555 mm | on request |
| | | | 105 mm | 1170 x 865 x 1345 mm | |
| | RECALDO PORTO 20 | 2 x 10 Euronorm trays | 115 mm | 1170 x 865 x 1765 mm | |
| | | | 105 mm | 1170 x 865 x 1555 mm | |

Options for RECALDO PORTO 16/20

| Illustration | Designation | Price in € w/o VAT |
|--------------|---|--------------------|
| not shown | Mains connection: 400 V CEE or 400 V CH | on request |
| not shown | Electric height adjustment | |
| not shown | Fixed-position floor unit | |

Tray transport trolleys available as single-walled, double-walled and washing tunnel-safe models on request!
 Dimensions: Equivalent to TTW with 160 mm castor diameter.

Induction – RECALDO PORTO 24/30

- Total connected load: 7.2 kW, mains connection: 400 V CEE
- Tray spacing (clear height): 107 mm or 97 mm, lengthwise insertion
- Heating points: 2 warm components
- Controller with data recording
- Impact protection with wall guard
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes, hard-rubber castors
- Manual height adjustment



RECALDO PORTO 24/30 docking bays

| Illustration | Model | Capacity | Corresponding ledge spacing on TTW | Dimensions L x W x H (mm) | Price in € w/o VAT |
|--------------|-------------------------|-----------------------|------------------------------------|---------------------------|--------------------|
| not shown | RECALDO PORTO 24 | 2 x 12 Euronorm trays | 105 mm | 1170 x 865 x 1765 mm | on request |
| | | 3 x 8 Euronorm trays | 115 mm | 1535 x 865 x 1595 mm | |
| | | | 105 mm | 1535 x 865 x 1385 mm | |
| | RECALDO PORTO 30 | 3 x 10 Euronorm trays | 115 mm | 1535 x 865 x 1805 mm | |
| | | | 105 mm | 1535 x 865 x 1595 mm | |
| | | | | | |

Options for RECALDO PORTO 24/30

| Illustration | Designation | Price in € w/o VAT |
|--------------|-----------------------------------|--------------------|
| not shown | Mains connection: 400 V CH | on request |
| not shown | Various castor designs | |
| not shown | Electric height adjustment | |
| not shown | Fixed-position floor unit | |

Tray transport trolleys available as single-walled, double-walled and washing tunnel-safe models on request!
 Dimensions: Equivalent to TTW with 160 mm castor diameter.

Induction – RECALDO PORTO UK

- Connected load: 400 V / 3-ph. AC/N/PE
- Temperature: continuously adjustable from +3 °C to +15 °C (ambient temperature +32 °C)
- Tray spacing (clear height): 97 mm or 107 mm
- Tray design: Euronorm tray, lengthwise insertion
- Heating points: 2 warm components
- Controller with data recording
- Electric height adjustment



RECALDO PORTO UK docking bays with convection cooling

| Illustration | Model | Capacity | Corresponding ledge spacing on TTW | Dimensions L x W x H (mm) | Price in € w/o VAT | |
|--------------|----------------------------|----------------------------|------------------------------------|---------------------------|--------------------|----------------------|
| | RECALDO PORTO UK 16 | 2 x 8 Euronorm trays | 115 mm | 1130 x 930 x 1890 mm | on request | |
| | | | 105 mm | 1130 x 930 x 1680 mm | | |
| | RECALDO PORTO UK 20 | 2 x 10 Euronorm trays | 115 mm | 1130 x 930 x 2040 mm | | |
| | | | 105 mm | 1130 x 930 x 1890 mm | | |
| | RECALDO PORTO UK 24 | 2 x 12 Euronorm trays | 105 mm | 1130 x 930 x 2040 mm | | |
| | | | 3 x 8 Euronorm trays | 115 mm | | 1570 x 930 x 1930 mm |
| | | RECALDO PORTO UK 30 | 3 x 10 Euronorm trays | 115 mm | | 1570 x 930 x 2080 mm |
| | | | | 105 mm | | 1570 x 930 x 1930 mm |

Options for RECALDO PORTO UK

| Illustration | Designation | Price in € w/o VAT |
|--------------|--|--------------------|
| not shown | Connected load: 400 V CH | on request |
| not shown | Tray spacing (clear height): 107 mm (for model RECALDO PORTO UK 24, 2 x 12 version not possible) | |

Tray transport trolleys available as single-walled, double-walled and washing tunnel-safe models on request!
Dimensions: Equivalent to TTW with 160 mm castor diameter.

Induction – RECALDO CLASSICO

- Connected load: 230 V/50 Hz/Schuko
- Cooling temperature: continuously adjustable from +3 °C to +15 °C (ambient temperature +32 °C)
- Tray design: Euronorm tray, lengthwise insertion
- Heating points: 2 warm components
- Controller with data recording
- Castor model: 160 mm dia., 2 fixed castors, 2 steering castors, galvanized steel
- All-round bumper rail



RECALDO CLASSICO 16 or 20 induction trolleys with active convection cooling

| Illustration | Model | Capacity | Tray carrier spacing | Dimensions L x W x H (mm) | Price in € w/o VAT |
|---|----------------------------|--|----------------------|---------------------------------|-----------------------|
|  | RECALDO CLASSICO 16 | 2 x 8 Euronorm trays | Clear height: 100 mm | 1363 x 762 x 1473 mm | on request |
| | RECALDO CLASSICO 20 | 2 x 10 Euronorm trays | Clear height: 85 mm | 1363 x 762 x 1473 mm | |
| | RECALDO CLASSICO 20 | 2 x 10 Euronorm trays, lengthwise insertion | Clear height: 100 mm | 1363 x 762 x 1659 mm | |
| | RECALDO CLASSICO 24 | 2 x 12 Euronorm trays, lengthwise insertion | Clear height: 85 mm | 1363 x 762 x 1659 mm | |

Options for RECALDO CLASSICO

| Illustration | Designation | Price in € w/o VAT |
|--------------|--|-----------------------|
| not shown | Connected load: 400 V CEE or 400 V CH | on request |
| not shown | Railing | |
| not shown | Various castor models, arrangements and sizes (160 mm dia. and 200 mm dia.) | |

Induction – System porcelain

Seltmann Standard

| Illustration | Series Manufacturer | Designation | Colour | Dimensions (mm) contents (l) | Order No. | Price in € w/o VAT |
|--------------|------------------------|-----------------------------|-------------|------------------------------|----------------|--------------------|
| not shown | Bauscher Tessia | Plate , flat, coated | solid white | 260 mm dia. | 572 348 | on request |

Seltmann Tessia

| Illustration | Series Manufacturer | Designation | Colour | Dimensions (mm) contents (l) | Order No. | Price in € w/o VAT |
|--------------|------------------------|---|-------------|------------------------------|----------------|--------------------|
| not shown | Seltmann Tessia | Plate , coated | solid white | 210 mm/230 mm dia. | 572 259 | on request |
| | | Plate , coated, with Y-partition | solid white | 210 mm/230 mm dia. | 572 258 | |
| | | Stew bowl , coated | solid white | 170 mm dia., 0.9 l | 572 253 | |
| | | Synthetic lid for stew bowl | grey | 170 mm dia. | 570 205 | |
| | | Soup cup , coated | solid white | 125 mm dia., 0.45 l | 572 257 | |
| | | Soup cup , coated, slosh-proof | solid white | 130 mm dia., 0.45 l | 572 256 | |
| | | Lid for soup cup | grey | 130 mm dia. | 570 202 | |
| | | Salad/dessert bowl | solid white | 130 mm dia. | 572 247 | |
| | | Lid for salad/ dessert bowl | transparent | 130 mm dia. | 572 310 | |
| | | Coffee cup | solid white | 0.25 l | 572 349 | |

Bauscher Standard

| Illustration | Series Manufacturer | Designation | Colour | Dimensions (mm) contents (l) | Order No. | Price in € w/o VAT |
|--------------|------------------------|-----------------------------|-------------|------------------------------|----------------|--------------------|
| not shown | Bauscher Quadro | Plate , flat, coated | solid white | 260 mm dia. | 570 024 | on request |

Bauscher Quadro

| Illustration | Series Manufacturer | Designation | Colour | Dimensions (mm) contents (l) | Order No. | Price in € w/o VAT |
|--------------|------------------------|--|-------------|------------------------------|----------------|--------------------|
| not shown | Bauscher Quadro | Plate , round-square combination, partitioned, coated | solid white | 225 x 225 mm | 573 556 | on request |
| | | Stew bowl , coated | solid white | 170 mm dia., 0.9 l | 573 554 | |
| | | Synthetic lid for stew bowl | grey | 170 mm dia., 0.9 l | 570 205 | |
| | | Soup cup , coated | solid white | 130 mm dia., 0.45 l | 573 552 | |
| | | Lid for soup cup | grey | 130 mm dia. | 570 202 | |
| | | Soup cup , coated, slosh-proof | solid white | 130 mm dia., 0.45 l | 573 558 | |
| | | Lid for soup cup, synthetic | grey | 130 mm dia. | 570 010 | |
| | | Salad/dessert bowl | solid white | 130 mm dia. | 571 202 | |
| | | Lid for salad/ dessert bowl | transparent | 130 mm dia. | 572 310 | |

Accessories for induction

Trays

| Product | Model | Designation | Dimensions L X W (mm) | Order No. | Price in € w/o VAT |
|---|------------------------|---|--------------------------|----------------|-----------------------|
|  | Induction trays | Euronorm tray nonskid, with markings for 2 heating points | 530 x 370 mm | 573 423 | on request |
| | | Euronorm tray with raised center for 2 heating points | 530 x 370 mm | 568 229 | on request |

Cloches

| Product | Model | Designation | Colour/ material | Dimensions L X W (mm) | Order No. | Price in € w/o VAT |
|---|--------------------------|---|---------------------|---------------------------|----------------|-----------------------|
|  | Induction cloches | Cloche Induct for TESSIA/QUADRO line of porcelain Synthetic, double-walled with stainless steel inlay | grey | 225 mm dia. 56 mm high | 572 297 | on request |
|  | | Induction cloches for 260 mm dia. plates Synthetic, double-walled with stainless steel inlay | grey | 260 mm dia. 56 mm high | 573 560 | on request |

Hot air – BLANCO AirServe Trolley

- Hot air trolley with active convection cooling for GN trays (530 x 325 mm)
- Unique interior concept for maximum flexibility
- Integrated thermal partition wall
- Castor models: 2 fixed castors (200 mm dia.), 2 steering castors (160 mm dia.) with brake
- All-round bumper rail
- Top with integrated railing



BLANCO AirServe Trolley for Cook & Serve

| Illustration | Model | Capacity | Tray spacing | Dimensions L x W x H (mm) | Rating/conn. load | Price in € w/o VAT |
|---|-------------------------------------|-----------------|--------------|---------------------------|-----------------------------|--------------------|
|  | BLANCO AirServe Trolley BAS-T 20 CS | 2 x 10 GN trays | 92 mm | 1190 x 790 x 1489 mm | 6.9 kW / 50–60Hz 400V / 16A | on request |
| | BLANCO AirServe Trolley BAS-T 24 CS | 2 x 12 GN trays | 79 mm | 1190 x 790 x 1489 mm | 6.9 kW / 50–60Hz 400V / 16A | |
|  | BLANCO AirServe Trolley BAS-T 26 CS | 2 x 13 GN trays | 92 mm | 1190 x 790 x 1744 mm | 6.9 kW / 50–60Hz 400V / 16A | |
| | BLANCO AirServe Trolley BAS-T 30 CS | 2 x 15 GN trays | 79 mm | 1190 x 790 x 1744 mm | 6.9 kW / 50–60Hz 400V / 16A | |

BLANCO AirServe Trolley for Cook & Chill or Cook & Freeze

| Illustration | Model | Capacity | Tray spacing | Dimensions L x W x H (mm) | Rating/conn. load | Price in € w/o VAT |
|--|--|-----------------|--------------|---------------------------|------------------------------|--------------------|
|  | BLANCO AirServe Trolley BAS-T 20 CC/CF | 2 x 10 GN trays | 92 mm | 1190 x 790 x 1489 mm | 10.3 kW / 50–60Hz 400V / 16A | on request |
| | BLANCO AirServe Trolley BAS-T 24 CC/CF | 2 x 12 GN trays | 79 mm | 1190 x 790 x 1489 mm | 10.3 kW / 50–60Hz 400V / 16A | |
|  | BLANCO AirServe Trolley BAS-T 26 CC/CF | 2 x 13 GN trays | 92 mm | 1190 x 790 x 1744 mm | 10.3 kW / 50–60Hz 400V / 16A | |
| | BLANCO AirServe Trolley BAS-T 30 CC/CF | 2 x 15 GN trays | 79 mm | 1190 x 790 x 1744 mm | 10.3 kW / 50–60Hz 400V / 16A | |

Options for BLANCO AirServe Trolley

| Illustration | Designation | Dimensions L x W (mm) | Price in € w/o VAT |
|--|--|---|-----------------------|
|  | Colour options for door and side panels | Black sheet metal, powder-coated, colours: signal white (RAL 9003), umbra grey (RAL 7022), graphite black (RAL 9011), broom yellow (RAL 1032), carmine red (RAL 3002), sapphire blue (RAL 5003), raspberry (Pantone 228 C), lime (Pantone 382 C), apple green (Pantone 370 C) | on request |
| | | FunderMax laminate, colour options Plain Colours | |
| | | Stainless steel (no colour options) | |
|  | Lockable doors , common locks | | |
|  (shown with accessories) | Fold-down shelf on short side Surface load: max. 20 kg | 512 x 305.5 mm | |
|  (shown with accessories) | Fold-down shelf with integrated waste sack holder | 512 x 500.5 mm | |
|  | Draw bar and coupling | | |
|  | Unit plug on trolley, instead of connection cable | | |
| | Tray support frame with vertical separation | | |

Options controller

| | | |
|-----------|---|-------------------|
| not shown | "Master" controller with integrated web server Programming of all settings, reading out and saving of temperature curves in heating and refrigeration compartment and of operating modes and error messages via LAN or WLAN via PC or mobile terminal devices via web browser | on request |
| | Battery with integrated charger Operating mode and actual temperatures in heating and refrigeration compartment can be displayed at the press of a button without the unit being connected to the power supply. | |
| | Door contact switch for optical and acoustic door monitoring | |
| | Core temperature sensor , 1 sensor integrated in each heating and refrigeration compartment | |
| | Connection for performance optimisation system | |

Castor options

| | | |
|--|--|-------------------|
| Arrangement A  | Galvanised steel castors , 2 fixed castors ø 200 mm, 2 steering castors with central locking brake ø 160 mm | on request |
| | Stainless-steel castors , 2 fixed castors ø 200 mm, steering castors with brake, ø 160 mm | |
| | Stainless-steel castors , 2 fixed castors ø 200 mm, steering castors with central locking brake ø 160 mm | |
| Arrangement D  | Galvanised steel castors , 2 fixed castors ø 200 mm, 4 steering castors ø 160 mm, 2 of which have brakes | |
| | Stainless-steel castors , 2 fixed castors ø 200 mm, 4 steering castors ø 160 mm, 2 of which have brakes | |

Accessories for BLANCO AirServe Trolley

| Illustration | Designation | Dimensions L x W (mm) | Order No. | Price in € w/o VAT |
|---|---|--------------------------|-----------|-----------------------|
|  (shown with accessories) | Fold-down shelf on short side Max. surface load 20 kg | 459 x 345 mm | 574 112 | on request |
|  (shown with accessories) | Fold-down shelf with integrated waste sack holder | | 574 113 | |
|  | BAS-GN tray , colour: mocha | 530 x 325 mm | 574 084 | |
| | BAS-GN tray , colour: lime green | 530 x 325 mm | 574 096 | |
| not shown | Adapter cable for single-phase heating and refrigeration mode with 230 V instead of 400 V, Schuko plug , angled down | | 573 122 | |
| | Adapter cable for single-phase heating and refrigeration mode with 230 V instead of 400 V, CEE plug , blue , angled down | | 573 123 | |

Hot Air – RECALDO FAMOSO

- Hot air regeneration for containers with active convection cooling
- Spacing of support brackets in compartments: 75 mm
- Stainless steel fold-out shelf on customer side
- Sneeze guard attachments without pass-through with integrated heating and lighting shelf
- Corner guards
- 160 mm dia. rollers , 2 fixed castors and 2 steering castors with brakes, galvanised steel



| Illustration | Model | Design of compartments and top surface | Capacity per compartment | Dimensions L x W x H (mm) | Rating/conn. load | Price in € w/o VAT |
|--|--|---|--------------------------|---------------------------|----------------------------------|--------------------|
| <p>RECALDO FAMOSO Basic Model (shown with accessories)</p> | RECALDO FAMOSO HNN (basic model) | Underframe: hot and plain Top surface: plain | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 4.45 kW 400 V/16 A | on request |
| | RECALDO FAMOSO NKS | Underframe: plain and cold Top surface: soup regeneration and 2 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 2.65 kW 230 V/16 A | |
| | RECALDO FAMOSO HKS | Underframe: hot and cold Top surface: soup regeneration and 2 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 6.25 kW 400 V/16 A | |
| | RECALDO FAMOSO NKW | Underframe: plain and cold Top surface: 2 or 3 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 1.9 kW or 2.3 kW 230 V/16 A | |
| | RECALDO FAMOSO HKW | Underframe: hot and cold Top surface: 2 or 3 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 5.5 kW or 5.9 kW 400 V/16 A | |
| | RECALDO FAMOSO NKN | Underframe: plain and cold Top surface: plain | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 1.1 kW 230 V/16 A | |
| | RECALDO FAMOSO HKN | Underframe: hot and cold Top surface: plain | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 4.7 kW 400 V/16 A | |
| | RECALDO FAMOSO HNS | Underframe: hot and plain Top surface: soup regeneration and 2 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 5.89 kW 400 V/16 A | |
| | RECALDO FAMOSO HHS | Underframe: hot and hot Top surface: soup regeneration and 2 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 9.85 kW 400 V/16 A | |
| | RECALDO FAMOSO HNW | Underframe: hot and plain Top surface: 2 or 3 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 5.23 kW or 5.63 kW 400 V/16 A | |
| | RECALDO FAMOSO HHW | Underframe: hot and hot Top surface: 2 or 3 heat-retaining surfaces | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 8.83 kW or 9.23 kW 400 V/16 A | |
| | RECALDO FAMOSO HHN | Underframe: hot and hot Top surface: plain | 8 x GN 1/1-55 | 1500 x 700 x 1350 | 8.03 kW 400 V/16 A | |

RECALDO FAMOSO with duo compartment on request (with duo compartment capacity 7 x GN 1/1-55)

Accessories for RECALDO FAMOSO

Options/accessories for all RECALDO FAMOSO

| Illustration | Designation | Order No. | Price in € w/o VAT |
|--|---|----------------|--------------------|
|  | Fold-out shelf , right short side, stainless steel smooth | | on request |
| not shown | Fold-out shelf , right short side, stainless steel round tubing | | |
| | Fold-out shelf , long side customer side, stainless steel round tubing | | |
| | 2x GN lid receptacle on right | | |
| | Sneeze guard incl. heating and lighting shelf , with pass-through, height 275 mm | | |
| | All-round bumper rail | | |
|  | Eutectic plate (-12 °C), made of synthetic, Gastronorm-compatible | 573 332 | on request |
| | Eutectic plate (-3 °C), made of synthetic, Gastronorm-compatible | 568 136 | on request |
| not shown | G-SR 1/2 (for soup regeneration) | 366 292 | on request |

Castor options with 4 castors

| | | |
|-----------|--|-------------------|
| not shown | Castors, galvanised steel, 160 mm dia. , elastic, 2 fixed castors, 2 steering castors with brakes | on request |
| | Castors, stainless steel, 160 mm dia. , 2 fixed castors, 2 steering castors with brakes | |
| | Castors, stainless steel, 160 mm dia. , elastic, 2 fixed castors, 2 steering castors with brakes | |
| | Castors, galvanised steel, 200 mm dia. , 2 fixed castors, 2 steering castors with brakes | |
| | Castors, galvanised steel, 200 mm dia. , elastic, 2 fixed castors, 2 steering castors with brakes | |
| | Castors, stainless steel, 200 mm dia. , 2 fixed castors, 2 steering castors with brakes | |
| | Castors, stainless steel, 200 mm dia. , elastic, 2 fixed castors, 2 steering castors with brakes | |

Castor options with 6 castors

| | | |
|-----------|---|-------------------|
| not shown | Castors, galvanised steel, 160 mm dia. , 4 steering castors, 2 of them with brakes, 2 fixed castors | on request |
| | Castors, galvanised steel, 160 mm dia. , elastic, 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Stainless steel, 160 mm dia. , 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Stainless steel, 160 mm dia. , elastic, 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Castors, galvanised steel, 200 mm dia. , 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Castors, galvanised steel, 200 mm dia. , elastic, 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Castors, stainless steel, 200 mm dia. , 4 steering castors, 2 of them with brakes, 2 fixed castors | |
| | Castors, stainless steel, 200 mm dia. , elastic, 4 steering castors, 2 of them with brakes, 2 fixed castors | |



BLANCO BASIC LINE



BLANCO AirServe Trolley

BLANCO Buffet Line



THE BLANCO PROFESSIONAL GROUP.

Our clients are as diverse and varied as our portfolio. In order to ensure we do our very best for every client, we concentrate our skills, abilities and capacities in four highly specialised business units: Catering – Products and complete systems for professional commercial kitchens. Railway – Equipment for galley kitchens and bistros on high-speed trains. Medical – Functional medical furniture for clinics, medical practices and outpatient departments. And Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

All of BLANCO Professional's divisions have DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

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