



BLANCO
GERMANY

BLANCO SERVISTAR

The unique plate stacking system
with the patented plate holder.

blancoservistar

Steplessly adjustable for any
plate size up to 30 cm



Patented plate holder
with a soft-grip surface



High-quality stainless steel,
welded to be rugged



BLANCO SERVISTAR with the patented plate holder: More space for working, less stress while serving.

The innovative BLANCO SERVISTAR plate stacking system provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest.

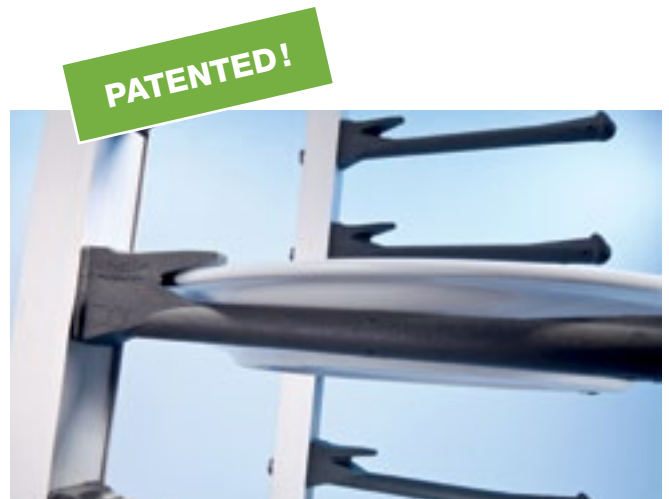
Because of its high-quality finishing "made in Germany" SERVISTAR has maximum stability which is convincing – even when completely loaded and on uneven floors.

With its patented 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 SERVISTAR, there is a suitable model for any requirement, whether on castors for mobility, for wall mounting or as a carry unit.

BLANCO SERVISTAR. So that everything runs like clockwork while arranging, transporting and serving.



As gentle and secure as the human hand: The unique, patented plate holder.

There are forms which are only surpassed by their model. The patented SERVISTAR plate holder is based on the natural example of the human hand – strong and gentle at the same time.

Thanks to their unique form, the plate holders have a firm hand on the plates. 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 problem:

The unique SERVISTAR plate holders ensures that arranging, transporting and serving food is safe, quick and cost effective.

Perfect in form and function: Strong assistants which look good.

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

There are nearly no limits to your creativity because each individual pair of plate holders carries up to 1 kg of weight. With 80 mm plate spacing, you can also give your imagination free rein while decorating.

Whether you choose the GASTRO with castors, the PORTABEL for carrying or the STATIC for wall mounting: with their elegant design, all of the SERVISTAR models even look good in the front area.

Quality "made by BLANCO" also means the highest level of service friendliness:



The plate holders can be reordered individually and replaced quickly and easily, which can save you a lot of time and energy if necessary.

BLANCO SERVISTAR.
Considered by many professionals the best plate stacking system in the world.



NEW:
The height-adjustable push handle (for SERVISTAR GASTRO only, optional)
The rugged push handle made of hygienic stainless steel is right there when you need it. And it can be removed as soon as it bothers you. It can be easily mounted and removed and simply adjusted for persons of all sizes.

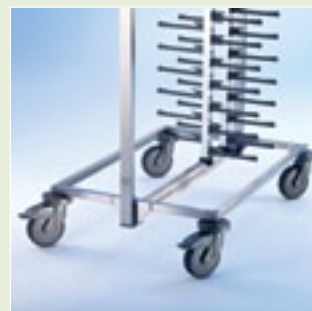
flatpack

NEW!

The SERVISTAR GASTRO is also available starting immediately in the space-saving Flat Pack.

The choice is now yours for all SERVISTAR GASTRO models. Delivery is either fully-mounted and ready for use as usual, or you can select delivery in the new,

compact Flat Pack. With it, you can reduce your transport and storage costs. Simply specify the corresponding order number when placing your order.



Perfectly packed, quickly mounted: At BLANCO, the quality is also evident in the packing. All parts are stored clearly arranged and safe for transport with our clever

Flat Pack packing concept. You can assemble the SERVISTAR GASTRO yourself in a few steps in just seconds.

Feel free to take a closer look: Convincing down to the smallest detail.

The unmistakable quality of the BLANCO brand is characterised by high quality materials, first-class finishing and sophisticated design.

And because that still doesn't suffice, BLANCO SERVISTAR features many well-thought-out details to make your daily work easier.



More space for creative ideas

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



More stability in everyday life

The bend and twist-resistant stainless steel frames which are each permanently welded give the SERVISTAR its rugged strength so that you can manoeuvre safely even when the trolley is completely loaded.



More safety under all conditions

The patented plate holders with a soft-grip surface ensure maximum safety during transport, even when traversing thresholds and uneven floors.



More flexibility while serving

The plate holder rows can be steplessly adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular. The ergonomic adjusting screws and the clear scaling make it simple for you to set your SERVISTAR to the desired plate size.



There is a practical extra for the SERVISTAR models with four or six rows of plate holders. Two rows each (front and back) can be set to a different plate size – and thus two or three different plate sizes can be retained at once.

BLANCO SERVISTAR GASTRO

Mobile, on castors

Shown with accessories: plates



Models	SERVISTAR GASTRO 30	SERVISTAR GASTRO 40	SERVISTAR GASTRO 60	SERVISTAR GASTRO 80	SERVISTAR GASTRO 120
Description	<ul style="list-style-type: none"> » Plate stacking system, <u>mobile, with castors</u> » Of high-quality, corrosion-resistant stainless steel » Delivered either assembled or in space-saving Flat Pack for self-assembly (Please specify corresponding order number.) 				
Plate holder	<ul style="list-style-type: none"> » Uniquely formed, patented plate holders with soft-grip surface » Maximum load-bearing capacity per pair: 1 kg » Plate spacing 80 mm » Steplessly adjustable for plate sizes up to 30 cm 				
Castor model	» 125 mm dia., 4 steering castors, 2 of which have brakes				
	SERVISTAR GASTRO 30	SERVISTAR GASTRO 40	SERVISTAR GASTRO 60	SERVISTAR GASTRO 80	SERVISTAR GASTRO 120
Capacity	30 plates	40 plates	60 plates	80 plates	120 plates
Number of plate rows	2 for 15 plates each	4 for 10 plates each	4 for 15 plates each	4 for 20 plates each	6 for 20 plates each
Dimensions (L x W x H) in mm	653 x 398 x 1456	653 x 663 x 1056	653 x 663 x 1456	653 x 663 x 1856	653 x 933 x 1856
Weight ca. (with synthetic castors)	approx. 14 kg	approx. 16 kg	approx. 18.5 kg	approx. 23 kg	approx. 29 kg
Delivery variants	Delivered assembled	Delivered assembled	Delivered assembled	Delivered assembled	Delivered assembled
Castor variant Order No.	Synthetic * 573 703	Synthetic * 573 707	Synthetic * 573 711	Synthetic * 573 695	Synthetic * 573 699
Castor variant Order No.	Galvanised steel 573 702	Galvanised steel 573 706	Galvanised steel 573 710	Galvanised steel 573 694	Galvanised steel 573 698
Delivery variants	Delivered in Flat Pack	Delivered in Flat Pack	Delivered in Flat Pack	Delivered in Flat Pack	Delivered in Flat Pack
Castor variant Order No.	Synthetic * 573 705	Synthetic * 573 709	Synthetic * 573 693	Synthetic * 573 697	Synthetic * 573 701
Castor variant Order No.	Galvanised steel 573 704	Galvanised steel 573 708	Galvanised steel 573 692	Galvanised steel 573 696	Galvanised steel 573 700
Dimensions of Flat Pack (L x W x H) in mm	1353 x 423 x 341	953 x 676 x 247	1353 x 683 x 247	1753 x 683 x 247	1753 x 943 x 233
Weight per Flat Pack	approx. 18 kg	approx. 21 kg	approx. 24.5 kg	approx. 29 kg	approx. 38.5 kg
Lot size on pallet	8 Flat Packs per pallet	8 Flat Packs per pallet	6 Flat Packs per pallet	6 Flat Packs per pallet	6 Flat Packs per pallet
Packing dimensions per pallet in mm	1400 x 770 x 1820	1400 x 770 x 1850	1400 x 770 x 1610	1800 x 770 x 1610	1800 x 770 x 2010
Weight of pallet	approx. 164 kg	approx. 188 kg	approx. 167 kg	approx. 194 kg	approx. 251 kg

* corrosion-resistant in compliance with DIN 18867-8

BLANCO SERVISTAR PORTABEL for carrying BLANCO SERVISTAR STATIC for wall mounting




Shown with accessories: plates

Models	SERVISTAR PORTABEL 10	SERVISTAR PORTABEL 20	SERVISTAR STATIC 7	SERVISTAR STATIC 10	SERVISTAR STATIC 20
Description	» Plate stacking system, <u>for carrying</u> » Of high-quality, corrosion-resistant stainless steel		» Plate stacking system, <u>for wall mounting</u> » Of high-quality, corrosion-resistant stainless steel		
Plate holder	» Uniquely formed, patented plate holders with soft-grip surface » Max. load-bearing capacity per pair: 1 kg » Plate spacing 80 mm » Steplessly adjustable for plate sizes up to 30 cm				

	SERVISTAR PORTABEL 10	SERVISTAR PORTABEL 20	SERVISTAR STATIC 7	SERVISTAR STATIC 10	SERVISTAR STATIC 20
Capacity	10 plates	20 plates	7 plates	10 plates	20 plates
Number of plate rows	1 for 10 plates	2 for 10 plates each	1 for 7 plates	1 for 10 plates	1 for 20 plates
Dim. (L x W x H) in mm	530 x 360 x 865	530 x 590 x 905	350 x 231 x 595	350 x 231 x 835	350 x 231 x 1635
Weight	approx. 5 kg	approx. 6.5 kg	approx. 2 kg	approx. 2.5 kg	4 kg
Order No.	569 921	569 922	569 923	569 924	569 925

accessories

Illustration	Designation	For models	Order No.
	Height-adjustable push handle Made of rugged stainless steel	All SERVISTAR GASTRO	573 717
not shown	Hygiene shrouding including frame construction made of CNS for holding hygiene shrouding, for protecting food from heat loss and environmental influences. Material: PE 200µ	SERVISTAR GASTRO 30 SERVISTAR GASTRO 40 SERVISTAR GASTRO 60 SERVISTAR GASTRO 80 SERVISTAR GASTRO 120	573 712 573 713 573 714 573 715 573 716
not shown	Table platform Provides additional placement surface (Cannot be combined with plate block or hygiene shrouding). <u>ATTENTION: Not possible when delivered in a Flat Pack.</u>	SERVISTAR GASTRO 30 SERVISTAR GASTRO 40 SERVISTAR GASTRO 60 SERVISTAR GASTRO 80	Specify when ordering
not shown	Plate block Can even prevent the plates from slipping in extreme transport situations (Only for new orders, retrofitting not possible). <u>ATTENTION: Not possible when delivered in a Flat Pack.</u>	All SERVISTAR GASTRO	Specify when ordering
not shown	Stainless-steel castors 125 mm dia., 4 steering castors, 2 of which have brakes	All SERVISTAR GASTRO	Specify when ordering

The BLANCO CS Group: Threefold market-orientated, simply sound.

BLANCO CS (Customized Solutions) concentrates on the needs of professional target groups with its three business units Catering Systems, Medical Care Systems and Industrial Components.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO CS develops and produces high quality products which are market leaders in many areas.

**At BLANCO CS,
people take centre stage.**

BLANCO CS is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

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

For many years, **Catering Systems** has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.

Our team will be happy to advise you:

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