

BLANCOTHERM E
Food transport containers
made of stainless steel

blancotherm



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stainless steel





Quantity and quality: Large quantities of food represent special challenges in the field of food transport. With the **BLANCOTHERM E system family**, you'll be ready for anything. It combines a stylish appearance, perfected technology and maximum convenience.

It is available in three sizes, **unheated** and **with convection heating**. BLANCOTHERM EUK models **with active convection cooling*** supplement this. All models are **compatible with the plastic system family*** and the 5-star BLANCOTHERM quality is extremely persuasive: technology, design, material, function and accessories — all the very best, all at a fair price.

The **highlight** of the heatable models is the **all-rounder BLANCOTHERM 820 EBTF**. It is both a **top and front loader** and has been provided with an additional distribution option. This allows it to be used for food transport and preparation just as perfectly as for food distribution.

**The BLANCOTHERM system family.
Always one innovation ahead.**

* You can request the current product information „**BLANCOTHERM EUK: Served ice-cold with powerful convection cooling**“ and „**BLANCOTHERM K – synthetic food transport containers**“ from us free of charge (see reverse side for address).

Stylish, strong and compatible: the BLANCOTHERM E system family.

Sometimes you need a little more, and sometimes it's got to be quick. The BLANCOTHERM system family offers a **perfect selection**:

The **tried-and-tested plastic models** make your work easier, and the **stainless steel generation** offers you stability and security. The best part about it, is that you can **freely combine the equipment as you choose** and assemble the optimum set for each application.

The models of the stainless-steel generation are ready for anything:

- **Versatile enough to handle any situation:** Available as a front loader, front and top loader, unheated, with convection heating and with convection cooling.* An extensive range of accessories rounds out the line (Page 10-11).
- The **watertight inner body** with no dirt-catching joints offers you optimum hygiene (hygienic design H1, protected against sprayed water).

- The **double-walled stainless-steel unit body** and the **superb insulation** of CFC-free PUR foam ensure even temperature distribution: Cold food stays fresh and hot food stays delicious for hours.

- **Mobile:** All models have stable castor receptacles.

Guaranteed safety guarantees greater convenience.

The BLANCOTHERM E system family has everything you need. Always the perfect solution for cafeterias, social facilities, canteens, dining halls or catering of large-scale events.



**Totally stainless steel?
Stainless steel and plastic?
Have it how you like it.**

The BLANCOTHERM system family offers compatibility across the board.



* You can request the current product information „BLANCOTHERM EUK: Served ice-cold with powerful convection cooling“ and „BLANCOTHERM K – synthetic food transport containers“ from us free of charge (see reverse side for address).



A technological head-start: Finesse for good eating.

The **BLANCOTHERM E** is a perfect combination of appearance and technology. The stainless steel generation features a variety of practical features not found anywhere else. Taste is a question of technology:

- **Automatic steam regulation.** Warm foods create moisture, which leads to steam, which in turn makes food suffer due to excess pressure. Not with BLANCO. This is because the valve mechanism ensures equalization of pressure. It can be actuated manually or automatically in case of excess pressure on the interior.

- **Unique: Collecting channel for condensation water.** It catches the condensation water and prevents it from running out when the door is opened. Be safe, don't go skating; the danger of injury is reduced. The way it's got to be: quality inside, safe outside.

- **Reliable: Watertight inner body.** Careful construction of the inner body with no dirt-catching joints offers reliable protection from sprayed water with the standard H1 hygienic design. Top quality from BLANCO.

Quality inside, quality outside: it makes all the difference. BLANCOTHERM E, simply an all-round perfect unit.



BLT 820 EBTF

Has everything, does everything: top loader, front loader, convection heating and an option for distribution. The all-rounder 820 EBTF is a single unit for all your needs: food transport, food preparation and food distribution.

OVERVIEW OF MODEL: BLANCOTHERM E (stainless steel)	unheatable	heatable (convection) and adjustable with temperature indicator	cooled (convection) and adjustable with temperature indicator
Front loader = loaded from the front	BLT 820 E BLT 1020 E BLT 1220 E	BLT 820 EB BLT 1020 EB BLT 1220 EB	BLT 1020 EUK BLT 1220 EUK
Front/top loader = loaded from the front and above	--	BLT 820 EBTF	--

MODEL DESIGNATIONS

BLT = BLANCOTHERM
E = stainless steel
EB = stainless steel, heatable
EUK = stainless steel, with convection cooling*
TF = top and front loader

grand-master





the best brand

Stylish appearance, robust technology: BLANCOTHERM E sets standards.

High-quality materials, the best workmanship and sophisticated technology in every detail: Doors with quick-action bent-clamp closures, automatic moisture control, interior temperature display, collecting channel for condensation water and many other clever features are available as standard from BLANCO.

BLANCOTHERM E transport containers are **manufactured CFC-free**.

They are made of **environmentally-friendly** materials, pose no health risks to people and are foodstuff resistant.

BLANCOTHERM E transport containers will convince you with their **top quality** across the board. Should service be required, however, wear parts like castors and handles can be easily replaced.



Highly-functional heating module, VDE-inspected, IP X5

Easy to operate, remove and clean. The power plug is protected from impact, and the stretchable helix cord does not contact the ground. Optimum for hygiene, safety and long service life.

(Heating module part of heated models only.)



Watertight inner body

No dirty edges or joints — for optimum hygiene. The edge radii allow easy cleaning. Hygienic design H1 and sprayed-water protection.



Quick-action bent-clamp closures

The bent-clamp closure makes for optimum handling: Opened and closed with ease using one hand.



Collecting channel for condensation water

Open the door and out comes water, right? Not with BLANCO. A special channel catches exiting condensation water. This minimizes danger of slipping and injury.



Ergonomical push handle

Fits nicely in your hands and goes easy on them too: ergonomically optimized height and comfortable handle diameter for effortless handling. The integrated impact-protection function also ensures a high degree of safety.



Moisture regulation

Valves opened automatically or manually in case of excess pressure from steam on the interior. Immediate pressure compensation protects the product (long service life) and ensures the best possible food quality.



**Ideas with a system:
Everything fits in. Just right.**

The stainless steel generation is a perfect addition to the BLANCOTHERM system family. It is **compatible and combinable with all plastic transport containers**. Indentations on the covers allow easy stacking and also make for easy handling.

Stainless steel next to plastic, plastic on stainless steel — **it all fits together** perfectly. The BLANCOTHERM E system family. From a love of good things comes a love for detail.



Its strength: Stability
The rugged synthetic floor panel offers optimum impact protection, the stable castor receptacle and the wide castor spacing provide for a high degree of upright sturdiness and security against tipping – even during truck transport.



Ideal hot-air circulation
The new technological standard: Impressions on the rear wall of the inner body ensure optimum hot-air circulation. This retains optimum food quality via even temperature distribution.



Interior temperature indicator
Easy reading thanks to convenient display of the interior temperature: no power supply, no opening of the container door, no heat loss.



Micro-polished surface
Macro quality: Optimum hygiene and minimal cleaning expenditure thanks to a micro-polished surface made of stainless steel CNS 18/10.



DIN-compliant as standard
First in standard and design: The rugged synthetic castors already comply with all requirements according to DIN 18867 (Part 8) on the basic equipment level.

BLANCOTHERM E

unheatable

We will be happy to provide you with additional information on these products, on BLANCOTHERM EUK (stainless-steel food transport containers, with convection cooling), BLANCOTHERM K (made of synthetic) and the entire BLANCO product range free of charge (see back for address).



Model	BLT 820 E	BLT 1020 E	BLT 1220 E
Designation	BLANCOTHERM 820 E	BLANCOTHERM 1020 E	BLANCOTHERM 1220 E
Design	unheated, front loader	unheated, front loader	unheated, front loader
Dimensions L x W x H	540 x 815 x 977 mm	540 x 815 x 1150 mm	540 x 815 x 1495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 92.8 liters	max. 132.5 liters
Weight	56 kg	63 kg	83 kg
Electrical connection	—	—	—
Range of use	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C
Heating and temperature range	—	—	—
Heat-up time	—	—	—
Lock/Lid	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)
Container inner space	11 pair of deep-drawn sup- port ledges for the insertion of GN containers; distance between ledges: 57.5 mm	14 pair of deep-drawn sup- port ledges for the insertion of GN containers; distance between ledges: 57.5 mm	20 pair of deep-drawn sup- port ledges for the insertion of GN containers; distance between ledges: 57.5 mm
Special features	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Indentations in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)
Material	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 515	572 518	572 520

BLANCOTHERM EB

heatable



Model	BLT 820 EB	BLT 820 EBTF	BLT 1020 EB	BLT 1220 EB
Designation	BLANCOTHERM 820 EB	BLANCOTHERM 820 EBTF	BLANCOTHERM 1020 EB	BLANCOTHERM 1220 EB
Design	heatable, front loader	heatable, top and front loader	heatable, front loader	heatable, front loader
Dimensions L x W x H	540 x 815 x 977 mm	540 x 815 x 1060 mm	540 x 815 x 1150 mm	540 x 815 x 1495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 88.0 liters	max. 92.8 liters	max. 132.5 liters
Weight	59 kg	61 kg	66 kg	86 kg
Electrical connection	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.76 kW
Range of use	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C
Heating and temperature range	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable
Heat-up time	25 minutes	25 minutes	25 minutes	25 minutes
Lock/Lid	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Top lock (lid): short-side bent- clamp closures, front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully remo- vable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)
Container inner space	11 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	11 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	14 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	20 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm
Special features	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic) Additional distribution option, as it is a top and front loader	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)
Material	CNS 18/10, polyamide	CNS 18/10, polyamide, polypropylene	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 516	572 517	572 519	572 521

accessories

Illustration	Model Designation	Dimensions	Weight (kg)	Order No.
	Menu card holder for front side of door (Fig. with BLT E menu card; not included in scope of delivery)	--	--	Please specify when ordering.
	BLT E menu card with hanging slot (only in conjunction with menu card holder)	DIN A6 (148 x 105 mm)	--	572 513
	Special pen for labeling menu cards	--	--	564 361
	Menu card box Card box for BLANCO-THERM menu cards, Capacity: 25 x (Fig. shows accessory menu cards)	--	--	564 355
	Slide-in frames made of stainless steel for Gastronorm containers suitable up to depth of 150 mm	L x W X H (mm): 530 x 325 x 156	--	564 352
	ST 3 GN crossbar made of stainless steel, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 325 mm	--	550 650
	ST 5 GN crossbar made of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 530 mm	--	550 651
	Eutectic plate made of stainless steel, -12°, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	5.60	564 756
	Eutectic plate made of plastic, -3°, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	568 136
	Eutectic plate made of plastic, -12°, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	573 332
no image	Push handle additional push handle on back of unit	32 mm dia.	--	Please specify when ordering.

The underlined items are in stock.

accessories

Illustration	Model Designation	Dimensions	Order No.
No image	Antistatic castors, 125 mm dia. 2 fixed castors, 2 steering castors with brakes, corrosion-resistant pursuant to DIN 18867-8, made of plastic (in conjunction with standard bottom plate, 540 x 845 mm)	125 mm dia.	Please specify when ordering.
No image	Stainless-steel castors, 125 mm dia. 2 fixed castors, 2 steering castors with brakes (in conjunction with standard bottom plate, 540 x 845 mm)	125 mm dia.	Please specify when ordering.
No image	Stainless-steel castors, 160 mm dia. 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	Please specify when ordering.
No image	Stainless-steel castors, 160 mm dia., with elastic castors 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	Please specify when ordering.
No image	Galvanized-steel castors, 160 mm dia. 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	Please specify when ordering.
No image	Galvanized-steel castors, 160 mm dia., with elastic castors 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	Please specify when ordering.

maximum loads

Maximum loading of BLANCOTHERM E (stainless steel) food transport container with BLANCO GN 1/1 Gastronorm containers

	BLT 820 E / EB / EBTF		BLT 1020 E / EB		BLT 1220 E / EB	
Loaded with GN 1/1-55	max. equivalent to	11 x 79.2 litres	max. equivalent to	14 x 100.8 litres	max. equivalent to	20 x 144.0 litres
Loaded with GN 1/1-65	max. equivalent to	6 x 51 litres	max. equivalent to	7 x 59.5 litres	max. equivalent to	10 x 85.0 litres
Loaded with GN 1/1-100	max. equivalent to	5 x 66.5 litres	max. equivalent to	7 x 93.1 litres	max. equivalent to	10 x 133.0 litres
Loaded with GN 1/1-150	max. equivalent to	3 x 60.0 litres	max. equivalent to	4 x 80.0 litres	max. equivalent to	6 x 120.0 litres

Threefold market-orientated, simply sound.

BLANCO CS GmbH + Co KG concentrates on the needs of professional target groups with its three business units Catering Systems, Medical Care Systems and Industrial Components.

Whether its for large kitchens and the catering industry, for hospitals and clinical practices or for customers from industry, we develop, produce and market high-quality products that lead the market in many areas.

Quality à la maison.

For years, the Catering Systems area has set new standards in the catering industry with innovative developments, proven product quality and outstanding service.

The result: Sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO CS, you take centre stage.

All of BLANCO CS's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

BLANCO CS GmbH + Co KG

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