

**NEW!**

**BLANCOTHERM EUK:**

Served ice-cold with powerful  
convection cooling.

blancotherm



## A fresh arrival: BLANCOTHERM EUK of stainless steel with active convection cooling.

New members have been added to the BLANCOTHERM system family.

How to keep the dessert mousse fresh and appetizing after several hours? Where to temporarily store the cooled containers from the central kitchen until regeneration?

No problem with the new models **BLANCOTHERM EUK** (of stainless steel, with convection cooling). The active convection cooling system ensures HACCP-compliant refrigeration of food. Regardless of whether for Cook & Serve or for Cook & Chill.

With the new BLANCOTHERM EUK you are well equipped for the safe transportation and reliable storage of refrigerated foods.

Extremely clever – the air baffle for all-around uniform cooling.

The **unique air guidance** is the main attraction on the new BLANCOTHERM EUK:

The active convection cooling generates a constantly moving stream of refrigerated air. The special air baffle ensures uniform distribution of cold air in the interior and produces an air shroud over the food line.

This clever solution provides excellent refrigerating results in both the upper and lower area of the BLANCOTHERM EUK. Regardless of whether the usable space is half or fully loaded.

These cool models win every match.

**Faster:** The same volume space is cooled from +25°C to +2°C twice as quickly as with comparable models with active contact cooling.

**Safer:** With the active convection cooling no condensation water can form on the outer and inner walls of the containers. No water, no slipping and no risk of accidents! And it's simply better for the quality of the food.

**More reliable:** With their integrated automatic defroster, the new BLANCOTHERM EUK models are excellently suited for continuous use. No icing-up, no problems!

**Energy-saving:** The integrated door contact switch automatically switches off the cooling system when the door is opened.

# coolmodel



**Great performance.  
On a large and a small scale.**



**Even refrigeration**  
A special air baffle provides for a uniform cooling temperature in the entire interior – both above and below, whether half or fully loaded. It's easy to remove and simple to clean.



**No condensation water in the usable space**  
Thanks to convection cooling, condensation water only results on the evaporator, which is completely separated from the usable space, and is collected in the easy-to-remove catch tray.



**Digital temperature control**  
User-friendly due to LED display at eye level and integrated On/Off switch. The temperature can be adjusted exactly to the degree and checked from +2°C to +15°C.



**Cable on body**  
The rugged helix cord for the mains connection is extremely stretchable and withstands heavy loading. It is permanently anchored in the body and cannot be lost or forgotten.



**High ground clearance**  
Running over bumps? Uneven spots? Cleaning with water? No problem! The splash-water protected cooling unit (IPX4) lies above the floor construction, and is therefore outside the danger zone.



**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.



**Flexibly combinable**  
Optimum handling! The closed top surface is provided with stacking nodes and enables the flexible combination with synthetic transport containers.



**Absolutely watertight!**  
No dirty edges, no dirty joints, no cleaning problems. The seamlessly welded interior body and the edge radii ensure optimum hygiene (H1 hygienic design).



**Quick-action bent-clamp closure**  
Simply safe - opened and closed with ease using one hand.



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



**Ergonomic push handle**  
Fits comfortably 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.



**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 EUK

## convection-cooled

We will be happy to provide you with additional information on the BLANCOTHERM EUK and on the entire BLANCO product line on request (see back for address).



Model	BLT 1020 EUK	BLT 1220 EUK
<b>Designation</b>	BLANCOTHERM 1020 EUK	BLANCOTHERM 1220 EUK
<b>Design</b>	cooled (active convection cooling), front loader	cooled (active convection cooling), front loader
<b>Dimensions LxWxH</b>	540 x 845 x 1430 mm	540 x 845 x 1775 mm
<b>Capacity</b>	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
<b>GN-container capacity</b>	max. 92.8 liters	max. 132.5 liters
<b>Weight</b>	100 kg	120 kg
<b>Connected load</b>	220-240 V AC / 50 Hz / 0.3 kW	220-240 V AC / 50 Hz / 0.3 kW
<b>Cooling, refrigerant and temperature range</b>	Active convection cooling, refrigerant R 134a, control down to the degree from +2°C to +15°C, (at +32°C surrounding temperature)	Active convection cooling, refrigerant R 134a, control down to the degree from +2°C to +15°C, (at +32°C surrounding temperature)
<b>Refrigerating capacity</b>	0.37 kW at t <sub>0</sub> =-10°C (evaporation temperature) and t <sub>U</sub> =+32°C (surrounding temperature)	0.37 kW at t <sub>0</sub> =-10°C (evaporation temperature) and t <sub>U</sub> =+32°C (surrounding temperature)
<b>Cool-down time to +2°C</b>	25 min. (at +25°C surrounding temperature)	30 min. (at +25°C ambient temperature)
<b>Lock/Lid</b>	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 150°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 150°; fully removable)
<b>Container inner space</b>	14 pairs of deep-drawn support ledges for the insertion of GN containers; spacing between ledges: 57.5 mm	20 pairs of deep-drawn support ledges for the insertion of GN containers; spacing between ledges: 57.5 mm
<b>Special features</b>	Powerful, active convection cooling Uniform horizontal and vertical cooling distribution with special air guidance in the door Cooling unit above floor construction for maximum ground clearance and hygiene Watertight inner body with hygienic design H1 Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, synthetic)	Powerful, active convection cooling Uniform horizontal and vertical cooling distribution with special air guidance in the door Cooling unit above floor construction for maximum ground clearance and hygiene Watertight inner body with hygienic design H1 Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, synthetic)
<b>Protection type</b>	IP X4	IP X4
<b>Material</b>	CNS 18/10, synthetic	CNS 18/10, synthetic
<b>Order No.</b>	572 862	572 863

# accessories

Illustration	Model Designation	Dimensions	Weight (kg)	Order No.
	<b>Menu card holder</b> for front side of door (illustration with BLT E menu card; not included in scope of delivery)	--		Please specify when ordering.
	<b>BLT E menu card</b> with hanging slot (only in conjunction with menu card holder)	DIN A6 (148 x 105 mm)	--	<b>572 513</b>
	<b>Special pen</b> <b>special washable pen</b> for labeling menu cards	--	--	<b>564 361</b>
	<b>Menu card box</b> <b>Card box</b> for BLANCOTHERM menu cards, Capacity: 25 x (fig. incl. accessory menu cards)	--	--	<b>564 355</b>
	<b>Slide-in frames</b> made of CNS 18/10, for Gastronorm containers, suitable up to depth of 150 mm	L x W x H (mm): 530 x 325 x 156	--	<b>564 352</b>
	<b>ST 3:</b> <b>GN crossbar</b> made of CNS 18/10, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 325 mm	--	<b>550 650</b>
	<b>ST 5:</b> <b>GN crossbar</b> made of CNS 18/10, with spring lock, for container combination	Length: 530 mm	--	<b>550 651</b>
	<b>Eutectic plate (-12°C)</b> CNS, Gastronorm-compatible	L x W x H (mm): 530 x 325 x 30	5.60	<b>564 651</b>
	<b>Eutectic plate (-3°C)</b> synthetic, Gastronorm-compatible	L x W x H (mm): 530 x 325 x 30	4.10	<b>568 136</b>
not shown	<b>Anti-static castors</b> 2 fixed castors, 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic	125 mm dia.	--	Please specify when ordering.
not shown	<b>Stainless-steel castors</b> 2 fixed castors, 2 steering castors with brakes	125 mm dia.		Please specify when ordering.



# freechoice



**A great combination:**  
BLANCOTHERM 820 EB (below) with  
BLANCOTHERM 320 K (above)

**Made to fit:**  
**The BLANCOTHERM system family.**

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

The BLANCOTHERM system family offers compatibility across the board. Everything fits and matches.

The models are freely combinable and stackable. Put together your individual set:

**BLANCOTHERM E (of stainless steel)** offer stability and safety for transport and temporary storage of large quantities of food.

**BLANCOTHERM K (of synthetic)** make smaller quantities mobile. The transport containers are convenient, handy and easy to carry.

OVERVIEW OF MODEL: BLANCOTHERM E (stainless steel)	unheated	heatable (convection)	cooled (convection) and adjustable with temperature indicator
<b>Front loader =</b> 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
<b>Front/top loader =</b> loaded from the front and above	--	BLT 820 EBTF	

**Our team will be happy to advise you:**

BLANCO CS GmbH + Co KG  
Catering Systems  
P.O. Box 13 10  
75033 OBERDERDINGEN  
GERMANY  
Phone + 49 7045 44-81900  
Fax + 49 7045 44-81481  
Internet [www.blanco.de](http://www.blanco.de)  
E-mail [catering.export@blanco.de](mailto:catering.export@blanco.de)

**BLANCO**

OVERVIEW OF MODEL: BLANCOTHERM K (synthetic)	unheated	heatable	heatable and adjustable with temperature indicator
<b>Front loader =</b> loaded from the front	BLT 420 K BLT 620 KUF BLT 620 KUS BLT 620 KF BLT 620 KV BLT 720 K	BLT 420 KBUH BLT 620 KBUH (convection heater)	BLT 420 KBRUH BLT 620 KBRUH (convection heater)
<b>Top loader =</b> loaded from above	BLT 160 K BLT 320 K BLT 320 ECO	BLT 320 KB (silicone heater)	BLT 320 KBR (silicone heater)