

Commercial Catering Equipment



Solutions for hotels,
restaurants, catering,
hospitals and care
facilities

blancogermany



BLANCO
PROFESSIONAL

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Equipment for commercial kitchens and the catering industry

- 4 BLANCOTHERM K synthetic food transport containers
- 10 BLANCOTHERM E stainless-steel food transport containers
- 12 Banquet trolleys
- 16 SERVISTAR plate stacking system
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The BLANCO Professional Group

In 1925 Heinrich Blanc founded Blanc & Co. in Oberderdingen (Baden-Württemberg, Germany). In two make-shift wooden huts, he manufactured tin-plated copper parts for coal-fired stoves and cooking vessels with several loyal employees.

Today the BLANCO Professional Group operates worldwide and achieves a consolidated annual turnover of 114m Euro (fiscal year 2012) with its 760 employees. The majority share of the BLANCO Professional Group is held by E.G.O. Blanc und Fischer Group and remains family property.

BLANCO Professional offers customers solutions which are perfectly tailored to

their requirements. The BLANCO brand stands for first-class quality and specialised competence and reliability, from the initial consultation to after-sales service.

The high-quality products for commercial kitchens and the catering industry have already been presented with numerous awards, including the coveted "red dot design award", the "Gastro Innovation Prize", the "Dr. Georg Triebe Innovation Award" and the "Distinguished Development Design Award".

BLANCO Professional is a member of the Caux Round Table (CRT) and is committed to observing ethical business principles. The company documents its dedication to a successful balance



between economical, ecological and social objectives in its sustainability report which can be downloaded from the Internet.

Innovative, reliable, customer-orientated: BLANCO Professional quality is unmistakable.

www.blanco-professional.com



BLANCOTHERM 620 KUF
 (shown with accessories) The model with the largest capacity. The hinged door can be swiveled 270° and is removable.

BLANCOTHERM 420 K
 Front loader with hinged door, unheated.

BLANCOTHERM 320 KB
 (shown with accessories) Top loader, heatable, with operating mode indicator and stainless steel inlet.

Appetisingly transported, appetisingly packed – Synthetic BLANCOTHERM K food transport containers.

Hot and cold food is excellently kept hot or cold in convincing 5-star quality in the BLANCOTHERM K. 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's cooking.



Securely fastened
Recesses for support bars so that even small GN containers are positioned securely.

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, minimising the danger of slipping and injuries.

Absolutely hygienic
All BLANCOTHERM K are dishwasher-safe (Heated models BLT 320 with closed power connection socket. Convection-heated models BLT 420 and 620 without door).

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

**Loading examples
BLANCOTHERM 160 K
BLANCOTHERM 320 K**



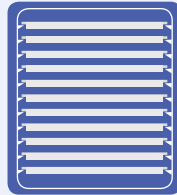
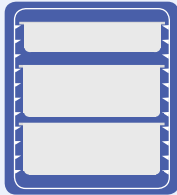
For a 3-component meal:
2 x GN 1/4 100 mm deep
1 x GN 1/2 100 mm deep
1 support bar ST 3
(approx. 14 meals)



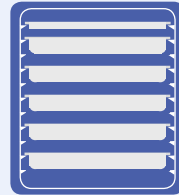
For a 4-component meal:
2 x GN 1/6 100 mm deep
2 x GN 1/3 100 mm deep
2 support bars ST 3
(approx. 10 meals)

**Loading examples
BLANCOTHERM 420 K**

For a 3-component meal:
1 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



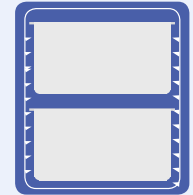
11 x GN 1/1-20



1 x GN 1/1-20,
5 x GN 1/1-40

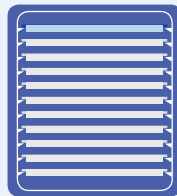
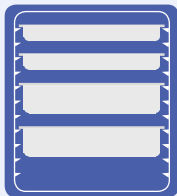


2 x GN 1/1-20,
3 x GN 1/1-65

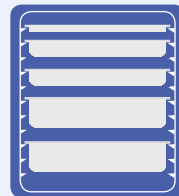


2 x GN 1/1-150

For a 4-component meal:
2 x GN 1/1-40,
2 x GN 1/1-65
(approx. 30 meals)



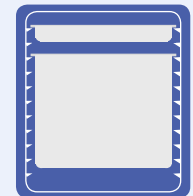
1 eutectic plate,
10 x GN 1/1-20



1 x GN 1/1-20,
2 x GN 1/1-40,
2 x GN 1/1-65



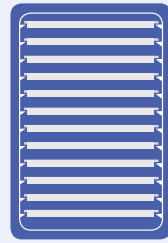
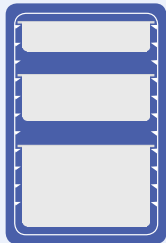
1 x GN 1/1-20,
1 x GN 1/1-40,
2 x GN 1/1-100



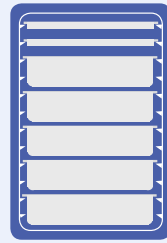
1 x GN 1/1-40,
1 x GN 1/1-200

**Loading examples
BLANCOTHERM 620 K**

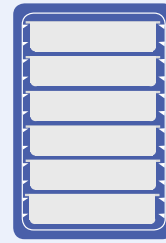
For a 3-component meal:
1 x GN 1/1-65,
1 x GN 1/1-100,
1 x GN 1/1-200
(approx. 60 meals)



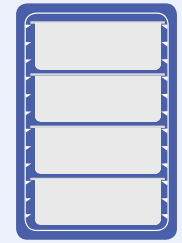
12 x GN 1/1-20



2 x GN 1/1-20,
5 x GN 1/1-65

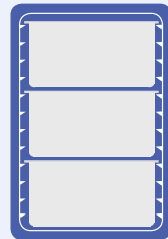
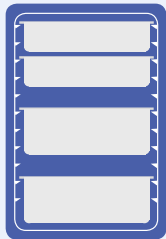


6 x GN 1/1-65

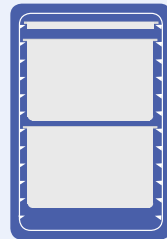


4 x GN 1/1-100

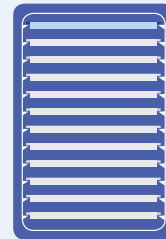
For a 4-component meal:
2 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



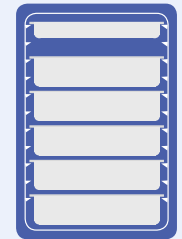
3 x GN 1/1-150



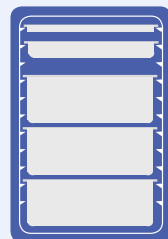
1 x GN 1/1-20,
2 x GN 1/1-200



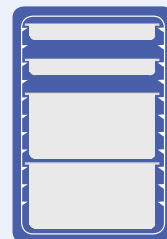
1 eutectic plate,
11 x GN 1/1-20



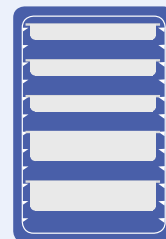
1 x GN 1/1-40,
5 x GN 1/1-65



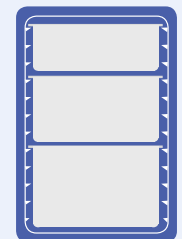
1 x GN 1/1-20,
1 x GN 1/1-40,
3 x GN 1/1-100



2 x GN 1/1-40,
2 x GN 1/1-150



3 x GN 1/1-40,
2 x GN 1/1-65



1 x GN 1/1-100,
1 x GN 1/1-150,
1 x GN 1/1-200

The premier class in catering:
Heatable and adjustable BLANCOTHERM KBR for temperatures adjusted down to the degree.



Fish likes 65° while broccoli prefers 70°

For perfect food, you need optimum temperature control. This is the only way very sensitive food can be transported, stored and kept hot gently.

With the digitally adjustable interior temperature of the BLANCOTHERM KBRUH, you can set the temperature down to the degree. Meat stays tender, vegetables stay firm and sausages don't burst.

Thus BLANCOTHERM KBRUH models are perfect for everyone who places particularly demanding requirements on the quality of their food. They can even be used for low-temperature or Sous-Vide cooking if necessary.

Low-temperature cooking

The adjustable convection heating ensures tender meat in the temperature range from +60 °C to +80 °C – even overnight to save energy (models BLT 420 KBRUH and 620 KBRUH).

Sous-Vide cooking

Simply cook the vacuum-packed product in a water bath between +55 °C and +85 °C – especially gentle on aroma, vitamins and nutrients (model BLT 320 KBR).



BLANCOTHERM 320 ECO-C

Top loader for smooth transport logistics when catering

- Max. capacity 4 x GN 1/1-55 or its subdivision
- Especially large interior for stacking GN containers of different sizes and depths next to and on top of each other
- Cut-outs on long side and in corner area for simple, safe stacking and removal of GN containers
- Dimensions (LxWxH): 630 x 415 x 345 mm

BLANCOTHERM 320 KBR

(with accessories)

Heatable and adjustable top loader with silicone heating and temperature display

- Capacity 1 x GN 1/1-200 or its subdivision
- Can be regulated down to the degree from +40 °C to +95 °C
- Can be heated wet or dry
- Also suitable for Sous-Vide cooking
- 220-240 V AC/50-60 Hz/400 W
- Dimensions (LxWxH): 630 x 425 x 375 mm

BLANCOTHERM 620 KBRUH

(with accessories)

Heatable and adjustable front loader with convection heating and temperature display

- Capacity max. 2x GN 1/1-200 or 3x GN 1/1-150
- Can be regulated down to the degree from +40 °C to +85 °C
- Also suitable for low-temperature cooking
- 220-240 V AC/50-60 Hz/200 W
- Dimensions (LxWxH): 700 x 445 x 660 mm

Synthetic BLANCOTHERM K

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

Model	Description	Heating	Dimensions (mm) L x W x H	Weight in kg	Order No.
<u>BLT 160 K</u>	Top loader Capacity: 1 x GN 1/1-100 mm deep or its subdivision	unheated	630 x 425 x 230 mm	7 kg	566 240
<u>BLT 320 ECO-C</u>	Top loader Capacity: 4x GN 1/1-55* 3x GN 1/1-65* 2x GN 1/1-100* 1x GN 1/1-200* *or its subdivision	unheated	630 x 415 x 345 mm	7.5 kg	573 956
<u>BLT 320 K</u>	Top loader Capacity: 1 x GN 1/1-200 mm deep or its subdivision	unheated	630 x 425 x 340 mm	8 kg	566 241
<u>BLT 320 KB</u>	Top loader, silicone heating Capacity: 1 x GN 1/1-200 mm deep or its subdivision	heatable	630 x 425 x 375 mm	13.5 kg	566 242
<u>BLT 420 K</u>	Front loader with hinged door Capacity: 2 x GN 1/1-150 mm deep or their subdivision	unheated	670 x 445 x 475 mm	11.5 kg	573 514
<u>BLT 420 KBUH</u>	Front loader, convection heating with hinged door Capacity: 2 x GN 1/1-150 mm deep or their subdivision	heatable	700 x 445 x 475 mm	16 kg	573 515
<u>BLT 420 KBRUH</u>	Front loader, convection heating with digital temperature control to adjust the temperature in the interior down to the degree from +40 °C to +85 °C, with hinged door Capacity: 2 x GN 1/1-150 mm deep or their subdivision	heatable	700 x 445 x 475 mm	16 kg	573 516
<u>BLT 620 KUF</u>	Front loader with hinged door Capacity: 3 x GN 1/1-150 mm deep or their subdivision	unheated	670 x 445 x 660 mm	15 kg	564 365
<u>BLT 620 KBUH</u>	Front loader, convection heating with hinged door Capacity: 3 x GN 1/1-150 mm deep or their subdivision	heatable	700 x 445 x 660 mm	19.5 kg	572 536
<u>BLT 620 KBRUH</u>	Front loader, convection heating with digital temperature control to adjust the temperature in the interior down to the degree from +40 °C to +85 °C, with hinged door Capacity: 3 x GN 1/1-150 mm deep or their subdivision	heatable	700 x 445 x 660 mm	19.5 kg	572 537

The underlined models are available from stock.

Synthetic BLANCOTHERM K accessories

Model	Description	For models	Dimensions (mm) L x W x H	Weight in kg	Order No.
<u>ROLA 13</u>	Serving dolly with lid receptacle, of corrosion-resistant stainless steel 4 steering castors, 2 of which have brakes, galvanised steel, 125 mm dia.	BLT 160 K or BLT 320 K	592 x 395 x 535 mm	10 kg	572 342
<u>ROLLI-125</u>	Transport dolly of corrosion-resistant stainless steel, 4 steering castors, 2 of which have brakes, synthetic, 125 mm dia.	4 x BLT 160 K or 3 x BLT 320 K or 2 x BLT 420 K or 2 x BLT 620 K	650 x 450 x 190 mm	4.5 kg	568 237
Eutectic plate (-3 °C)	Eutectic plate of synthetic, Gastronorm-compatible	BLT 420 K / BLT 620 K	530 x 325 x 30 mm	4.2 kg	568 136
		BLT 160 K / BLT 320 K	483 x 283 x 36 mm	4 kg	569 315
Eutectic plate (-12 °C)	Eutectic plate of synthetic, Gastronorm-compatible	BLT 420 K / BLT 620 K	530 x 325 x 30 mm	4.2 kg	573 332

The underlined models are available from stock.



Rola 13



Rolli-125



Eutectic plate



Mobility for large quantities – hygienic and safe.
BLANCOTHERM E stainless-steel food transport containers.



The extremely rugged stainless steel models from BLANCO have standard castors and are ideal for transporting large quantities – regardless whether unheated, cooled or with convection heating.



BLT 820 E
Front loader, unheated

BLT 1020 E
Front loader, unheated

BLT 1220 E
Front loader, unheated

BLT 1020 EUK
Front loader, convection-cooled

BLT 1220 EUK
Front loader, convection-cooled



BLT 820 EB
Front loader, heatable



BLT 820 EBTF
Top and front loader, heatable



BLT 1020 EB
Front loader, heatable



BLT 1220 EB
Front loader, heatable

The stainless-steel BLANCOTHERM E

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

Model	Description	Heating	Dimensions (mm) L x W x H	Weight in kg	Order No.
BLT 820 E	Front loader Capacity: 3 x GN 1/1-200 or their subdivision, with hinged door, mobile	unheated	540 x 815 x 977 mm	56 kg	572 515
BLT 1020 E	Front loader Capacity: 3 x GN 1/1-200 + 1/1-100 or their subdivision, with hinged door, mobile	unheated	540 x 815 x 1150 mm	63 kg	572 518
BLT 1220 E	Front loader Capacity: 5 x GN 1/1-200 or their subdivision, with hinged door, mobile	unheated	540 x 815 x 1495 mm	83 kg	572 520
BLT 820 EB	Front loader, convection heating Temperature range: +30 °C to +90 °C Capacity: 3 x GN 1/1-200 or their subdivision, with hinged door, mobile	heatable	540 x 815 x 977 mm	59 kg	572 516
BLT 820 EBTF	Top and front loader, convection heating Temperature range: +30 °C to +90 °C Capacity: 3 x GN 1/1-200 or their subdivision, with hinged door, mobile	heatable	540 x 815 x 1060 mm	61 kg	572 517
BLT 1020 EB	Front loader, convection heating Temperature range: +30 °C to +90 °C Capacity: 3 x GN 1/1-200 + 1/1-100 or their subdivision, with hinged door, mobile	heatable	540 x 815 x 1150 mm	66 kg	572 519
BLT 1220 EB	Front loader, convection heating Temperature range: +30 °C to +90 °C Capacity: 5 x GN 1/1-200 or their subdivision, with hinged door, mobile	heatable	540 x 815 x 1495 mm	86 kg	572 521
BLT 1020 EUK	Front loader, convection-cooled Temperature range: +2 °C to +15 °C Capacity: 3 x GN 1/1-200 + 1/1-100 or their subdivision, with hinged door, mobile	cooled	540 x 845 x 1430 mm	100 kg	572 862
BLT 1220 EUK	Front loader, convection-cooled Temperature range: +2 °C to +15 °C Capacity: 5 x GN 1/1-200 or their subdivision, with hinged door, mobile	cooled	540 x 845 x 1775 mm	120 kg	572 863

At the right place at the right time:
BLANCO banquet trolleys are always welcome.



reddot design award
 winner 2011

New and absolutely unique:
Maximum flexibility with the half-height dividing wall.

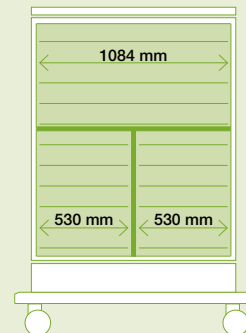
A BLANCO innovation: The half-height dividing wall for the simultaneous use of one-piece grates (1084 x 650 mm) and GN containers or smaller GN grates.



BW 18



BW 36



BLANCO banquet trolley, heated



reddot design award
winner 2011

- Body made of CNS, closed on all sides, exterior and interior body with thermal separation
- All-round impact bar protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

Model	Description	Dimensions (mm) L x W x H	Capacity Plates dia.: Quantity	Order No.
BW 11	Banquet trolley, heated 11 pairs of support ledges, spacing: 115 mm, 4 steering castors, 2 of which have brakes, galvanised steel	840 x 945 x 1920 mm	24 mm dia.: 44 26 mm dia.: 44 28 mm dia.: 22 32 mm dia.: 22	573 574
BW 18	Banquet trolley, heated 18 pairs of support ledges, spacing: 75 mm, 4 steering castors, 2 of which have brakes, galvanised steel	840 x 945 x 1920 mm	24 mm dia.: 68 26 mm dia.: 68 28 mm dia.: 34 32 mm dia.: 34	573 575
BW 22	Banquet trolley, heated without dividing wall (can be ordered separately), 11 pairs of support ledges, spacing: 115 mm, 2 fixed and 2 steering castors with brakes, galvanised steel	1390 x 945 x 1920 mm	24 mm dia.: 88 26 mm dia.: 88 28 mm dia.: 66 32 mm dia.: 66	573 576
BW 36	Banquet trolley, heated without dividing wall (can be ordered separately), 18 pairs of support ledges, spacing: 75 mm, 2 fixed and 2 steering castors with brakes, galvanised steel	1390 x 945 x 1920 mm	24 mm dia.: 136 26 mm dia.: 136 28 mm dia.: 102 32 mm dia.: 102	573 577

BLANCO banquet trolley, cooled

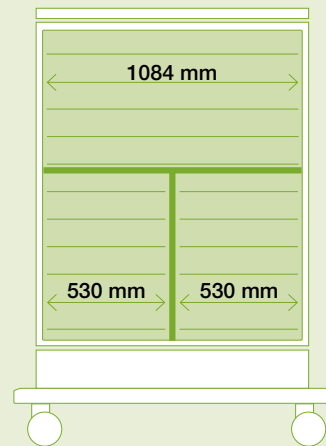
- Body made of CNS, closed on all sides, exterior and interior body with thermal separation
- Refrigeration unit integrated in unit body
- All-round impact bar protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

Model	Description	Dimensions (mm) L x W x H	Capacity Plates dia.: Quantity	Order No.
BW-UK 10	Banquet trolley, cooled 10 pairs of support ledges, spacing: 115 mm, 4 steering castors, 2 of which have brakes, galvanised steel	840 x 945 x 1920 mm	24 mm dia.: 36 26 mm dia.: 36 28 mm dia.: 18 32 mm dia.: 18	573 578
BW-UK 15	Banquet trolley, cooled 15 pairs of support ledges, spacing: 75 mm, 4 steering castors, 2 of which have brakes, galvanised steel	840 x 945 x 1920 mm	24 mm dia.: 56 26 mm dia.: 56 28 mm dia.: 28 32 mm dia.: 28	573 579

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	a	b	c	a	b	c	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



BW 22 with half-height dividing wall

Using energy efficiently: The new BLANCO banquet trolleys use less electricity.

With the new banquet trolley from BLANCO, you make the most of each kilowatt hour.

The body has a double-walled design and is insulated throughout. In connection with the sealing frame in the door, this ensures that no warm or cold air can escape. There isn't temperature loss, and no energy is consumed unnecessarily.

There is complete thermal separation between the outer and inner stainless steel casings in both the body and the doors. The energy used can be utilised optimally for keeping food warm or cold.

In the convection-cooled models, a door contact switch additionally guarantees that cooling is automatically switched off if the door is left open for a longer time.

This saves electricity and prevents ice build-up.

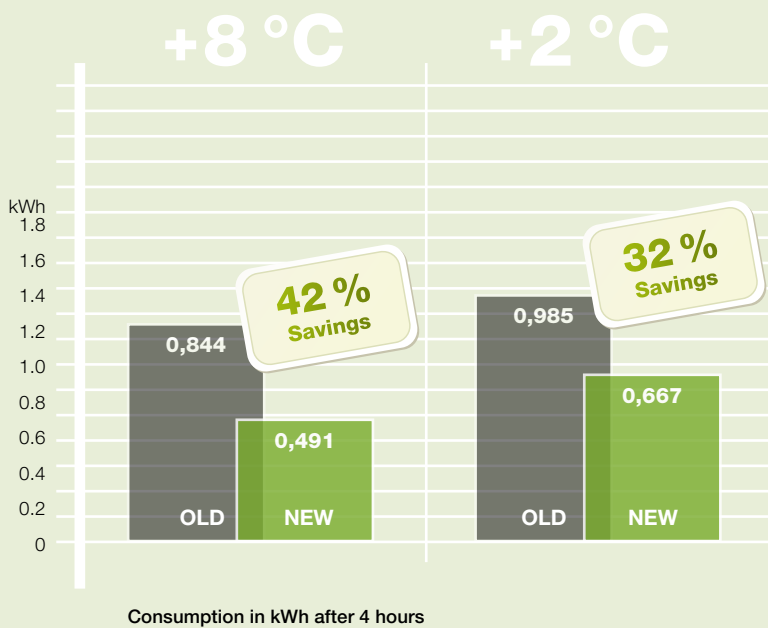
We are enhancing our products – so that you save money and the environment is conserved.



Thanks to top-notch insulation, intelligent construction and efficient technology, the new BLANCO banquet trolleys use significantly less energy than their predecessors.

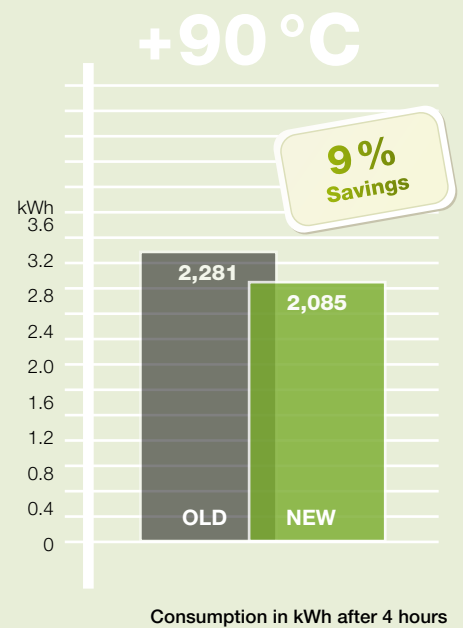
Convection-cooled banquet trolley BW-UK15

Energy consumption for 4 hours cooling duration (without contents) and an interior temperature of +8°C or +2°C.



Convection-heated banquet trolley BW 18

Energy consumption for 4 hours heating capacity (without contents) and an interior temperature of +90°C.



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

FLAT PACK!

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 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 STATIC 10



SERVISTAR GASTRO 60



SERVISTAR GASTRO 80

BLANCO SERVISTAR GASTRO

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



The innovative plate holder

The design is based on the example of the human hand – strong and 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 problem.

More stability in everyday life

Due to 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.

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 flexibility when 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.

BLANCO SERVISTAR

FLAT PACK!

• Plate spacing 80 mm, for plate diameters up to 30 cm

Model	Description	Dimensions (mm) L x W x H	Capacity	Delivery	Order No.
SERVISTAR GASTRO 30	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 398 x 1456 mm	30 plates	delivered assembled	573 702
				delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 423 x 341 mm	573 704
SERVISTAR GASTRO 40	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 663 x 1056 mm	40 plates	delivered assembled	573 706
				delivered in Flat Pack for self-assembly Packing dimensions: 953 x 676 x 247 mm	573 708
SERVISTAR GASTRO 60	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 663 x 1456 mm	60 plates	delivered assembled	573 710
				delivered in Flat Pack for self-assembly Packing dimensions: 1353 x 683 x 247 mm	573 692
SERVISTAR GASTRO 80	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 663 x 1856 mm	80 plates	delivered assembled	573 694
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 683 x 247 mm	573 696
SERVISTAR GASTRO 120	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 933 x 1856 mm	120 plates	delivered assembled	573 698
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 943 x 233 mm	573 700
SERVISTAR STATIC 10	Plate stacking system for wall-mounting	350 x 231 x 835 mm	10 plates		569 924
SERVISTAR STATIC 20	Plate stacking system for wall-mounting	350 x 231 x 1635 mm	20 plates		569 925

Accessories for SERVISTAR

Table platform

Provides additional placement surface (Cannot be combined with plate block or hygiene shrouding).
ATTENTION: Not possible when delivered in a Flat Pack.

Hygiene shrouding

Including frame construction made of CNS for holding hygiene shrouding, for protecting food from heat loss and environmental influences, material: PE 200µ.

Plate block

Can even prevent the plates from slipping in extreme transport situations (Only for new orders, retrofitting not possible). ATTENTION: Not possible when delivered in a Flat Pack.

Specify when ordering



BLANCO COOK

The new generation of the mobile cooking system

The mobile extraction module effectively removes grease, moisture and annoying odours from the cooking fumes on request with the new ION TEC filter technology for even better results. 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.

The second generation at a glance:

- 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

BLANCO COOK front cooking station

- Mobile Front cooking station with placement niche and powerful, multi-stage filter system
- Extensive range of accessories

Model	Description	Capacity	Exterior dimensions W x D x H (mm)	Order No.
BC FS 2	Front cooking station with removable CNS placement shelf	max. of 2 BLANCO COOK table-top units	1533 x 750 x 1361 mm	573 973
BC FS 3	Front cooking station with removable CNS placement shelf	max. of 3 BLANCO COOK table-top units	1938 x 750 x 1361 mm	573 974
BC FS 3 BHG	Front cooking station with lighting, railing and removable CNS placement shelf	max. of 3 BLANCO COOK table-top units	1938 x 750 x 1361 mm	573 975
BC FS 4	Front cooking station with removable CNS placement shelf	max. of 4 BLANCO COOK table-top units	2343 x 750 x 1361 mm	573 976

BLANCO COOK BC FS 4

Front cooking station

with optional accessories and two BLANCO COOK table-top units. In the usable space below the placement niche: BLANCOTHERM food transport containers on dollies. Alternatively the mobile underframe cooling table KTE 2-462 can be rolled in.



For easy cleaning and optimum hygiene

For example, the extraction bridge: simply lift the lid, remove the grease filter and filter bracket and put them into the dishwasher – without any tools whatsoever.



Underframe cooling table KTE 2-462

Faster, hotter, better! The BLANCO COOK front cooking system appears in top form.

If you cook in front of your guests, you must have complete confidence in your equipment. The BLANCO COOK table-top units are fast, powerful, light and compact, and therefore perfect for professional use – from start to finish.



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



Ceran® hob
with 2 cooking zones and elec-
tronic regulation.



Pasta cooker
(shown with accessories)
for energy-saving cooking, steam-
ing and Sous-Vide cooking.

Quick: State-of-the-art technology for fast heat-up and short reaction times.

Economical: Powerful induction technology and partially heatable griddles/deep griddles for efficient energy use.

Professional: High-quality 18/10 stainless steel, easy to clean. With a depth of just 62 cm, they fit on any worktop.



Deep fryer
(shown with accessories)
with large oil purification zone
and temperature regulation down
to the degree.



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



Multi-element BC ME
(shown with accessories) offers storage space
for cooking utensils and ingredients, an ad-
ditional work surface and help when arranging
the food.



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



Hot plate
with large heat retaining wells.

BLANCO COOK table-top units

- Exterior dimensions (L x W x H) 620 x 400 x 240 mm,
- Extensive range of accessories

Model	Description	Power/ Connected load	Order No.
BC IH 5000 *	Induction hob usable area: 430 x 320 mm cooking zone: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	573 243
BC IW 5000 *	Induction wok cuvette: 300 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	573 245
BC DG 4200 *	Deep griddle 3-zone heating system, capacity: 11 litres	400 V / 16 A 50-60 Hz / 4.2 kW	573 255
BC GF 4200 *	Griddle, smooth 3-zone heating system, max. heated area: 460 x 307 mm	400 V / 16 A 50-60 Hz / 4.2 kW	573 248
BC GR 4200 *	Griddle, ribbed 3-zone heating system, max. heated area: 460 x 307 mm	400 V / 16 A 50-60 Hz / 4.2 kW	573 250
BC CH 4200	Ceran® hob cooking zone: 230 mm dia. and 180 mm dia.	400 V / 16 A 50-60 Hz / 4.2 kW	573 825
BC PC 4200	Pasta cooker capacity: 15 litres	400 V / 16 A 50-60 Hz / 4.2 kW	573 257
BC DF 4500	Deep fryer capacity: 5 litres	400 V / 16 A 50-60 Hz / 4.5 kW	573 259
BC BM 765	Bain-marie suitable for stainless-steel GN containers and GN lid	220-240 V / 16 A 50-60 Hz / 0.77 kW	573 264
BC HP 450	Hot plate usable area: 530 x 320 mm	220-240 V / 16 A 50-60 Hz / 0.45 kW	573 266

* Model also available with 220-240 V / 16 A / 50-60 Hz / 3.5 kW

There's always a suitable solution:
Food serving systems from BLANCO.



BLANCO MANHATTAN

With over 40 different modules, BLANCO MANHATTAN offers you all the possibilities to individually design your high-quality food serving line.



BLANCO MIKADO

The mobile free-flow modules are available as hot, cold and plain serving counters. Thanks to the fold-down tray and plate slides, the BLANCO MIKADO fits through almost any door. Perfect for flexible use indoors and outdoors.





BLANCO BASIC LINE

The ideal basis for catering in schools and kindergartens: BLANCO BASIC LINE offers you everything you need for the professional organisation of food serving – even with small budgets, in small rooms and for small guests.

Great possibilities in a small space with the BASIC LINE from BLANCO.



BLANCO BASIC LINE EN-3 (operator side)
With placement niche, with tray slide on the customer side. With sneeze guard construction (optional) and front panelling (optional). Here with two inserted BLANCOTHERM 320.



BLANCO BASIC LINE W-3 (operator side)
With large base bottom (optional), with sneeze guard and tray slide on customer side. Here with two inserted BLANCOTHERM 420.



BLANCO BASIC LINE WU-4 (operator side)
With heatable underframe, with sneeze guard and tray slide on customer side.

Movement in the kitchen with BLANCO.

Extremely persuasive overall: BLANCO sets standards across the entire field of food distribution. Material, form and function are presented as a convincing unit together with well thought-out ideas.

The high-quality finish and economically sensible price/performance ratio make BLANCO a real highlight in the world of professional food distribution.



SAG 3



SAG 2



SAG 2-THK



STW 2



SAW 3



SAG 2-THK

SAG 2-THK as a finished food serving with a heating and refrigeration compartment, sneeze guard and integrated plate dispenser.

BLANCO food distribution trolleys

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

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
<u>SAW 3</u>	Food serving trolleys open, 3 individual wells with temperature control, can be heated wet or dry	1276 x 714 x 933 mm	2.1 kW	572 154
SAW 4	Food serving trolleys open, 4 individual wells with temperature control, can be heated wet or dry	1615 x 714 x 933 mm	2.8 kW	572 155
<u>SAG 2</u>	Food serving trolleys closed, 2 individual wells with temperature control, 2 compartments, heatable, with 6 pairs of support ledges	936 x 714 x 933 mm	1.9 kW	572 150
<u>SAG 3</u>	Food serving trolleys closed, 3 individual wells with temperature control, 3 compartments, heatable, with 6 pairs of support ledges	1276 x 714 x 933 mm	2.85 kW	572 151
SAG 2-THK	Food serving trolleys closed, 2 individual wells with temperature control, 2 compartments, 1 of which is heatable, with 6 pairs each of support ledges, 1 compartment with active convection-cooling with 4 pairs of support brackets, integrated heatable plate dispenser, integrated ladle rest	1493 x 714 x 933 mm	2.3 kW	572 161
STW 2	Food transport trolley 2 cabinet compartments, heatable, with 9 pairs of support ledges each	1009 x 714 x 915 mm	1.0 kW	572 159

The underlined models are available from stock.

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 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.

See further details
on page 30



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 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 already 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



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

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
TS-1 18-33	Plate dispenser, unheated, with 1 plate tube Capacity: approx. 80 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	554 x 520 x 1030 mm		573 774
TS-2 18-33	Plate dispenser, unheated, with 2 plate tubes Capacity: approx. 160 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	990 x 520 x 1030 mm		573 776
TS-H1 18-33	Plate dispenser, statically heatable, with 1 plate tube incl. hooded cover and retaining clip, capacity: approx. 80 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	680 x 520 x 1030 mm	0.9 kW	573 775
<u>TS-H2 18-33</u>	Plate dispenser, statically heatable, with 2 plate tubes incl. hooded cover and retaining clip, capacity: approx. 160 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	1076 x 520 x 1030 mm	1.2 kW	573 778
TS-UH2 18-33	Plate dispenser, heatable (convection), with 2 plate tubes incl. energy-saving hooded cover made of EPP (expanded polypropylene) and retaining clip, capacity: approx. 160 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	1114 x 520 x 1030 mm	1.5 kW	573 779
TS-K2 18-33	Plate dispenser with cooling slits, with 2 plate tubes for rolling in and cooling dishes in refrigerated rooms, capacity: approx. 160 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	990 x 520 x 1030 mm		573 777

The underlined models are available from stock.



TS-H1 18-33
Plate dispenser heatable



TS-H2 18-33
Plate dispenser heatable



TS-UH2 18-33
Plate dispenser heatable with convection

Correct planning is the basis for perfect workflows which work smoothly.

The complexity of food distribution requires a seamless interaction of all the components and corresponding know-how.

As a specialist in food distribution, BLANCO is a competent business partner which can offer ideal and individual solutions due to its comprehensive experience.

In doing so, it is essential to consider the issues and wishes of the customer. Therefore it all begins with a conversation in which the requirements are identified. Should 20, 200, 500 or more people be served? Is the kitchen indoors or outdoors? Is the food cooked fresh every day, or is the kitchen closed on weekends?

These are only a few of the many questions which BLANCO asks when setting up a food distribution system.

Finally, thanks to the versatility and flexibility of the BLANCO systems, the ideal quantity, type and positioning of the individual components can be determined. Junction-free working and transport distances in the kitchen, to the patient and back are requirements for a system which transports goods as sensitive as food and beverages.



CCE 53/53



CE 53/53



CCE 54/38



CCE-A



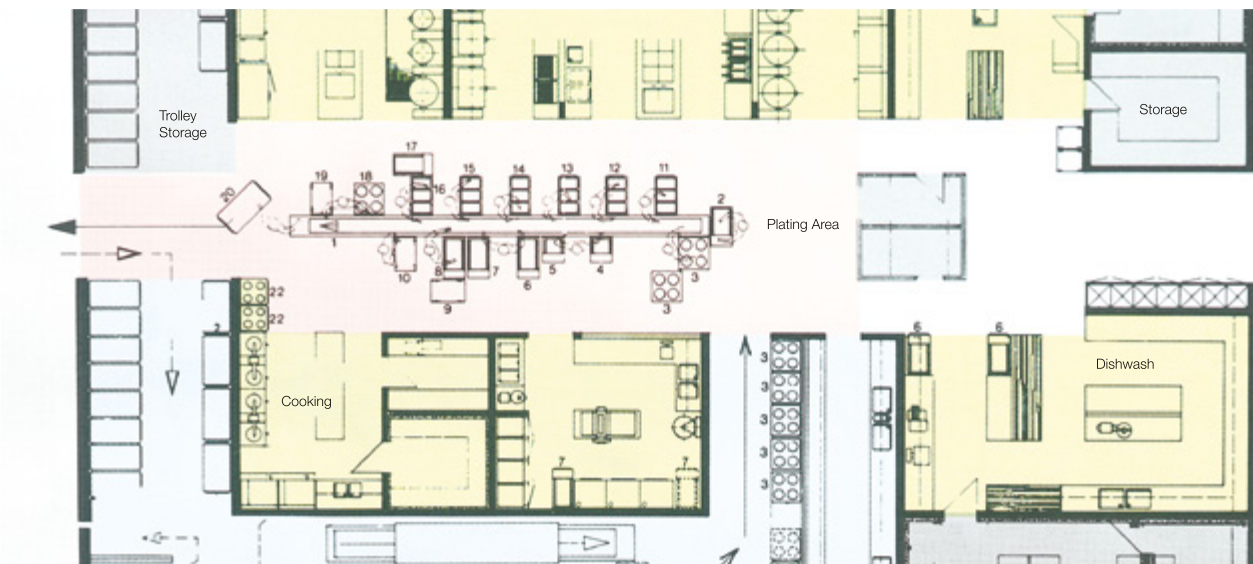
CEB 50/50



CEB 47/36

Many other models on request.

The food service distribution system is the heart of the kitchen, around which all the cooking equipment and workflows have to be grouped organically.



BLANCO basket dispenser and tray dispenser

- Made of corrosion-resistant stainless steel

Model	Description	Dimensions (mm) L x W x H	Order No.
CCE 53/53	Basket dispenser, unheated, open model Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	816 x 543 x 931 mm Basket dimensions: 500 x 500 mm Capacity: 6 baskets at 115 mm or 9 baskets at 75 mm high	572 187
CE 53/53	Basket dispenser, unheated, closed model Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	785 x 714 x 931 mm Basket dimensions: 500 x 500 mm Capacity: 6 baskets at 115 mm or 10 baskets at 75 mm high	572 189
CCE 54/38	Tray dispenser, open model Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	816 x 543 x 931 mm Tray dimensions: max. 530 x 370 mm Capacity: approx. 100 trays	572 183
CCE-A	Tray dispenser, open model with side tray guides Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	906 x 514 x 931 mm Tray dimensions: max. 530 x 370 mm Capacity: approx. 100 trays	572 184
CEB 50/50	Basket dispenser, unheated for installation from below, open model	600 x 545 x 765 – max. 865 mm (height-adjustable) Basket dimensions: 500 x 500 mm Capacity: 6 baskets at 115 mm or 10 baskets at 75 mm	590 025
CEB 47/36	Tray dispenser for installation from above	588 x 405 x 765 – max. 865 mm (height-adjustable) Tray dimensions: max. 470 x 360 mm Capacity: approx. 100 trays	564 021

Maximum flexibility with the BLANCO dispensers.

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.



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 resupply 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

BLANCO plate dispenser for installation

- Made of corrosion-resistant stainless steel

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
<u>TSE-1 18-33</u> <u>ET: 630</u>	Plate dispenser, unheated, for installation Capacity: approx. 70 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 760 mm		573 780
TSE-1 18-33 ET: 750	Plate dispenser, unheated, for installation Capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 875 mm		573 781
TSE-H1 18-33 ET: 684	Plate dispenser, statically heatable, for installation incl. hooded cover, capacity: approx. 70 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	480 x 480 x 810 mm	0.825 kW	573 782
TSE-H1 18-33 ET: 800	Plate dispenser, statically heatable, for installation incl. hooded cover, capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	480 x 480 x 930 mm	0.825 kW	573 783

The underlined models are available from stock.



TSE-1 18-33 ET: 630
Plate dispenser, unheated
for installation



TSE-1 18-33 ET: 750
Plate dispenser, unheated
for installation

BLANCO round-belt conveyor RSPV

- Material CNS 18/10
- On/Off switch, sensor limit switch at belt's end, emergency-stop button at belt's beginning and end, main switch at switch cabinet
- Speed adjustable from 2.5-12 m/min
- Maintenance-free drum motor

Description	Model	Dimensions L x W x H (mm)
Round-belt conveyor stationary, one-piece up to max. 3,500 mm, upon request up to 6,000 mm	RSPV 3.0	3000 x 500 x 900 mm
	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



RSPV 4,0
shown with accessories

* Only possible with additional drive (included in price)

BLANCO flat-belt conveyor GSPV

- Material CNS 18/10
- On/Off switch, sensor limit switch at belt's end, emergency-stop button at belt's beginning and end, main switch at switch cabinet
- Speed adjustable from 2.5-12 m/min
- Dirt stripper with collection container which can be emptied
- Maintenance-free drum motor

Description	Model	Dimensions L x W x H (mm)
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
	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



GSPV 4,0
shown with accessories

Convection-cooled
food service conveyor
belt RSPV-UK



BLANCO convection-cooled food service conveyor belt RSPV-UK

- Temperature range from +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)
- Connected load: 400 V, 3N PE

Model	Dimensions L x W x H (mm)	Order No.
RSPV-UK 3.0	3000 x 630 x 900 mm	572 432
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

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

The 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.

The BLANCO tray transport trolleys:

- » Single-walled or double-walled and insulated
- » For Euronorm, Gastronorm or compact trays
- » Neutral or for passive cooling with eutectic plates
- » Space between ledges of 115 mm or optionally 105 mm
- » Available with 1, 2 or 3 compartments
- » Capacity for 16, 20, 24, 30, 32 or 40 trays



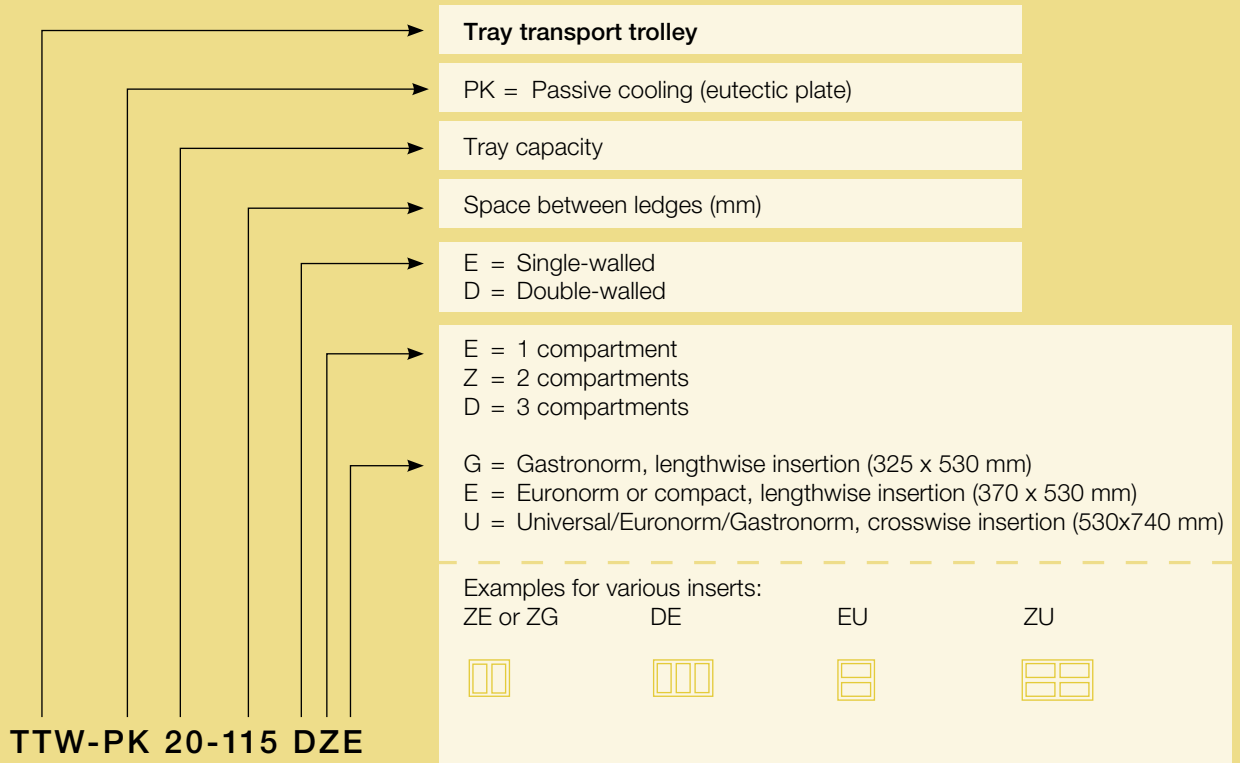
« Superior appearance in an award-winning design: durable and high-quality with a perfect form.

« 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.

BLANCO tray transport trolleys

Explanation of the abbreviations of the BLANCO tray transport trolleys.



BLANCO offers matching dishes and cloche systems, as well as compact tray systems

- Suitable for hot and cold food, prevents rapid heat or cold losses
- Cloche systems made of synthetic, stainless steel or a combination of the two
- Compact tray systems made of synthetic



Synthetic dishes, cloche and tray systems



Compact tray system CALDOTRAY

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 station for induction at the food serving location.



RECALDO PORTO UK

Stationary, convection-cooled docking station 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.

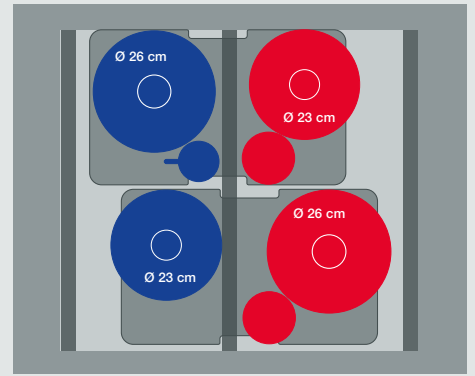
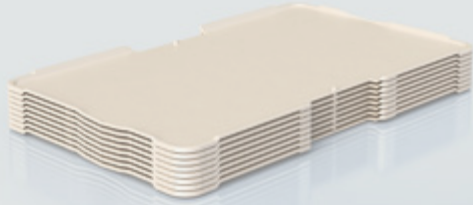
BLANCO AirServe Trolley

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.

Cooling without a power supply and cable with the Ice tray transport trolleys that need no electricity.

Continuous cooling during transport and temporary storage of the portioned food is one of the most important challenges for food distribution with the Cook & Chill process.

The tray transport trolley from the BLANCO Ice System offers you reliable, HACCP-conformant cooling for up to 16 hours – completely independently of an electrical connection or other external energy sources.

The trolleys are therefore perfectly suited for transport by lorry and for temporary storage on the ward. Another advantage during waiting times on the ward is that cooling with liquid ice is completely silent.

The economic advantage:

The tray transport trolleys from the BLANCO Ice System are ready to use in just a few minutes without pre-cooling – even if they are hot right out of the washing system.

Cooling with liquid ice does not require any technology or electrical system to be integrated in the trolley. The trolleys can be cleaned in a washing system. For you this means maximum operating safety and excellent conditions for optimum hygiene.



Ice tray transport trolley

For up to 16 hours of electrically independent, environmentally friendly cooling: The Ice tray transport trolley with integrated liquid ice tanks.

Ice-cooled tray transport trolleys in use. (Supply Centre of the Klinikum Stuttgart)

- 1** The tray transport trolleys are filled with liquid ice at the filling station and are ready for use within just a few minutes.
- 2** The cold-portioned food is slid directly into the tray transport trolley cooled with liquid ice for transport and temporary storage.
- 3** As the transport trolleys require no electrical connection and no integrated technology, they are especially easy to use.
- 4** The rugged transport trolleys can easily be used as a train and for lorry transport.





There are many things in this world that could be improved. And sometimes even very simple ideas can cause a major change, like the BLANCO Ice System.

 Reducing CO2 ✓	 Saving energy ✓	 Reducing costs ✓	 Ensuring quality ✓	 Motivating employees ✓
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Green results in food logistics with the BLANCO Ice System.

With the BLANCO Ice System proven, efficient cooling with liquid ice can finally be used for all cooling processes in food logistics – for distribution, transport and storage.

The BLANCO Ice System enables you to set up a complete cooling chain with just one single refrigerant – environmentally friendly liquid ice.

For you this primarily means: lower costs for refrigeration, considerably higher operating safety and significantly reduced CO₂ emissions.



Rugged assistants every day: BLANCO serving trolleys.



SW 8 x 5-3
with three-sided panelling
and 2 hinged doors



Standard bumper rail

All serving and clearing trolleys are equipped with a strong bumper rail. They protect the trolley and inventory against damage.

Integrated noise dampers

Quiet! A noise-insulating anti-drumming mat is mounted under each shelf. This considerably reduces annoying rolling noises.

Shelves with profile edge

All shelves are produced with an all-round raised profile edge. This prevents anything from slipping over the edge - even when the going gets rough.



Ingeniously simple

The panelling can be mounted on existing BLANCO serving trolleys in no time. Simply clamp it behind the edge of the upper shelf and fix it securely to the lower shelf. And you're done!



More stability

Excellent finishing! One-piece welded seams connect the tube frame to the shelves, and increase the stability in the process.

Curled edges

The curled edges make the shelf stable and ensure an extremely high load-bearing capacity. In addition, they also protect the personnel from injuries.



SW 10 x 6-5



SW 6 x 4-3



SW 6 x 4-2

BLANCO serving trolleys

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

Model	Dimensions L x W x H	Number of shelves	Order No.
SW 6 x 4-2	700 x 500 x 950 mm	2 shelves	569 767
SW 6 x 4-3	700 x 500 x 950 mm	3 shelves	569 768
SW 8 x 5-2	900 x 600 x 950 mm	2 shelves	569 769
SW 8 x 5-3	900 x 600 x 950 mm	3 shelves	569 770
SW 8 x 5-4	900 x 600 x 1290 mm	4 shelves	569 771
SW 8 x 5-5	900 x 600 x 1290 mm	5 shelves	569 772
SW 9 x 6-2	1000 x 650 x 950 mm	2 shelves	569 773
SW 9 x 6-3	1000 x 650 x 950 mm	3 shelves	569 774
SW 9 x 6-4	1000 x 650 x 1290 mm	4 shelves	569 775
SW 10 x 6-2	1100 x 700 x 1010 mm	2 shelves	569 778
SW 10 x 6-3	1100 x 700 x 1010 mm	3 shelves	569 780
SW 10 x 6-4	1100 x 700 x 1350 mm	4 shelves	569 782
SW 10 x 6-5	1100 x 700 x 1350 mm	5 shelves	569 784

Panelling sets for BLANCO serving trolleys

Model	Designation	For model	Order No.
Stainless steel panelling	3-sided, 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	375 451
Stainless steel panelling, with hinged doors	3-sided, with hinged doors on the front, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 450
		SW 10x6-2, SW 10x6-3	375 452
Coloured panelling	3-sided, powder-coated, for hooking on serving trolleys, can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 453
		SW 10x6-2, SW 10x6-3	375 455
Coloured panelling, with hinged doors	3-sided, with hinged doors on the front, powder-coated, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 454
		SW 10x6-2, SW 10x6-3	375 456

Panelling colours:



01 signal white
 00 stone grey
 06 broom yellow
 02 pearl white
 04 umbra grey
 07 carmine red
 03 pale brown
 05 graphite black
 08 sapphire blue
 espresso
 raspberry
 apple green
 lime

RAL 9003
 RAL 7030
 RAL 1032
 RAL 1013
 RAL 7022
 RAL 3002
 RAL 8025
 RAL 9011
 RAL 5003
 Pantone 4695 C
 Pantone 228 C
 Pantone 370 C
 Pantone 382 C

The perfect assistant for any task:
Special mobile equipment from BLANCO.



TAW 20

Tray clearing trolleys from BLANCO ensure orderly self-service by holding GN or EN trays.

You can rely on quality "made by BLANCO" and the long service life of the units.

BLANCO shelf trolleys are very handy. The stable shelf trolleys are especially useful for rough daily use in the kitchen:

- for transporting GN containers,
- for serving salad and dessert,
- ideal for portioning on conveyor belts.



RWRA 851
Shelf trolley



RWRR 161
Shelf trolleys can be pushed into each other to save space



RW-Z 161
Shelf trolley



RWR 160
Shelf trolley

BLANCO shelf trolley

- 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel

Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
<u>RWRA 851</u>	Shelf trolley with worktop	662 x 733 x 845 mm	8 x GN 2/1 or 16 x GN 1/1	572 927
RWRA 852	Shelf trolley with worktop, 2-piece	820 x 613 x 845 mm	16 x GN 1/1 or 32 x GN 1/2	572 929
<u>RWR 160</u>	Shelf trolley	460 x 613 x 1645 mm	18 x GN 1/1 or 36 x GN 1/2	572 933
RWR 160-20	Shelf trolley	460 x 625 x 1780 mm	20 x GN 1/1 or 40 x GN 1/2	568 497
<u>RWR 161</u>	Shelf trolley	662 x 733 x 1645 mm	18 x GN 2/1 or 36 x GN 1/1	572 935
<u>RWRR 161</u>	Shelf trolley when empty, can be pushed into each other to save space	662 x 734 x 1645 mm	18 x GN 2/1 or 36 x GN 1/1	572 937
RWR -Z 160	Shelf trolley, dismantled	460 x 614 x 1645 mm Packing dimensions: 1750 x 680 x 90 mm	18 GN 1/1 or 36 GN 1/2	573 011
RWR -Z 161	Shelf trolley, dismantled	662 x 734 x 1645 mm Packing dimensions: 1750 x 680 x 90 mm	18 GN 2/1 or 36 GN 1/1	573 012

FLAT PACK!

FLAT PACK!

The underlined models are available from stock.

BLANCO tray clearing trolley

- 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel

Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
TAW 10	Tray clearing trolley 1-section, accessible from both sides	540 x 635 x 1678 mm	10 GN, Euronorm or standard cafeteria trays	572 312
TAW 20	Tray clearing trolley 2-section, accessible from both sides	940 x 635 x 1678 mm	20 GN, Euronorm or standard cafeteria trays	572 315
TAW 30	Tray clearing trolley 3-piece, accessible from both sides	1345 x 635 x 1678 mm	30 GN, Euronorm or standard cafeteria trays	572 318

Storage and hygiene with BLANCO.

Anywhere you need them.

Special transport trolleys fulfil you every wish – safely and easily.



VBR 400 K
Storage and waste container with lid



TWH 1
Plate trolley



VB 75
Storage trolley

A clean solution.

The BLANCO commercial sink product line offers convincing arguments with products that make every kitchen perfect all-round. They are beautiful in design, tidy in construction, optimum in their quality.



Towel dispenser



Soap/disinfectant dispenser



Wastepaper basket

Hand-washing basin



Hand-washing basin and utility sink combination

BLANCO transport trolleys

Model	Description	Dimensions (mm) L x W x H	Order No.
TWH 1	Plate trolley accessible from one side only with slide-down tilt-protection Capacity: approx. 150 plates 4 steering castors, 2 of which have brakes, synthetic, 125 mm dia.	984 x 439 x 755 mm	564 356
<u>VBR 400 K</u>	Storage and waste container Complete container incl. lid and transport frame Capacity: 50 litres 4 steering castors, galvanised steel, 75 mm dia.	430 x 495 mm dia.	565 913
<u>VB 75</u>	Storage trolley Capacity: 75 litres 4 steering castors, 2 of which have brakes, galvanised steel, 75 mm dia.	610 x 400 x 640 mm	564 882

BLANCO commercial sinks and accessories

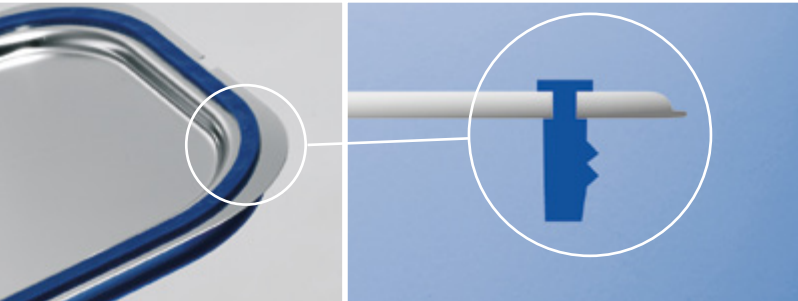
Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
<u>HAU-P 5 x 6</u>	Hand-washing and utility sink combination on feet, complete with 1 mixer tap (1/2"), fixed support rack made of synthetic and drain set	500 x 600 x 850 mm		566 645
HW-K 5.5 x 4.5 x 1.5	Hand-washing basin with basin valance on 3 sides, incl. 1/2" upright tap with mechanical knee operation, incl. drain valve	550 x 450 x 330 mm Basin dimensions: 500 x 300 x 150 mm		566 230
<u>HSE 31</u>	Towel dispenser for folded disposable towels (245 x 90 mm), Material: polished stainless-steel housing	275 x 105 x 356 mm	250 - 500 pieces de- pending on towel quality	144 663
<u>TV 25</u>	Soap/disinfectant dispenser Material: polished stainless-steel housing	93 x 105 x 356 mm	1 litre	144 665
<u>Wastepaper basket 60 litres.</u>	Wastepaper basket for used paper towels, material: Steel screen, synthetic-coated, white	400 x 280 x 630 mm	60 litres	143 840

The underlined models are available from stock.



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 CNS 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.

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.
- Already from 1 piece.
- 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.

Container sizes and possible combinations

All Gastronorm containers comply with the European standard EN 631



BLANCO Gastronorm containers, stainless steel



BLANCO Gastronorm containers stand for top quality, which pays off in the long run:

- The special functional corner of the BLANCO stainless steel GN container increases the stability and service life and makes regulated pouring out possible.
- All-round stacking collar prevents jamming and ensures simple stacking and destacking of the containers.
- Extremely large corner and bottom radii enable all the food to be ladled out.



GN 1/1-65
Gastronorm container, stainless steel, 65 mm deep



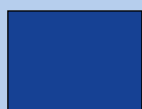
GN-B 1/1-100
Gastronorm container with U-handle, stainless steel, 100 mm deep



GN 2/3-65
Gastronorm container, stainless steel, 65 mm deep



GN-B 1/2-150
Gastronorm container with U-handles, stainless steel, 150 mm deep



GN 2/1



GN 1/1



GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/3



GN 2/4



GN 2/8

The new BLANCO Buffet Line: For appetising food presentation according to your exact preferences.



Lead your guests into appetising temptation. Set an inviting scene for your food with the new Buffet Line from BLANCO in elegant black or bold white. Whether serving fresh salads or chilled desserts,

a full-flavoured roast or savoury vegetables – the new BLANCO Buffet Line invites guests to grab food and makes them hungry for more.

It is good to know that the satin finish enamelled surface is compatible with all of your dishes and absolutely non-hazardous for any food. BLANCO Buffet Line is available in 15 different Gastronorm sizes. The materials and sizes were specifically adapted to the requirements of warm and cold food presentation.

The new BLANCO Buffet Line helps you stage your food harmoniously. In doing so, it offers tough advantages for daily handling:

- » Easy cleaning due to the extremely smooth surface.
- » Suitable for use in combination steamers thanks to high temperature resistance.
- » Up to 50% lighter than their peers made of porcelain.
- » Minimal supplementary purchasing costs due to low risk of breakage.
- » Particularly colour-fast surface, still attractive after many uses.
- » Simple insertion into shelf trolleys or tray racks due to thinner material.



Buffet Line Gastronorm containers

Black model	Order No.	White model	Order No.	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Contents (litres)
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1/1 Buffet Line Gastronorm containers

GN-BUF 1/1-20 black	573 908	GN-BUF 1/1-20 white	573 923	20	530 x 325 mm	501 x 296 mm	Tray
GN-BUF 1/1-40 black	573 909	GN-BUF 1/1-40 white	573 924	40	530 x 325 mm	501 x 296 mm	5.1 litres
GN-BUF 1/1-65 black	573 910	GN-BUF 1/1-65 white	573 925	65	530 x 325 mm	501 x 296 mm	8.5 litres
GN-BUF 1/1-100 black	573 911	GN-BUF 1/1-100 white	573 926	100	530 x 325 mm	501 x 296 mm	13.3 litres

1/2 Buffet Line Gastronorm containers

GN-BUF 1/2-20 black	573 912	GN-BUF 1/2-20 white	573 927	20	325 x 265 mm	300 x 240 mm	Tray
GN-BUF 1/2-40 black	573 913	GN-BUF 1/2-40 white	573 928	40	325 x 265 mm	300 x 240 mm	2.3 litres
GN-BUF 1/2-65 black	573 914	GN-BUF 1/2-65 white	573 929	65	325 x 265 mm	300 x 240 mm	3.8 litres
GN-BUF 1/2-100 black	573 915	GN-BUF 1/2-100 white	573 930	100	325 x 265 mm	300 x 240 mm	6.0 litres

2/4 Buffet Line Gastronorm containers

GN-BUF 2/4-20 black	573 916	GN-BUF 2/4-20 white	573 931	20	530 x 162 mm	505 x 137 mm	Tray
GN-BUF 2/4-40 black	573 917	GN-BUF 2/4-40 white	573 932	40	530 x 162 mm	505 x 137 mm	2.3 litres
GN-BUF 2/4-65 black	573 918	GN-BUF 2/4-65 white	573 933	65	530 x 162 mm	505 x 137 mm	4.0 litres
GN-BUF 2/4-100 black	573 919	GN-BUF 2/4-100 white	573 934	100	530 x 162 mm	505 x 137 mm	6.0 litres

1/3 Buffet Line Gastronorm containers

GN-BUF 1/3-20 black	573 920	GN-BUF 1/3-20 white	573 935	20	325 x 176 mm	300 x 151 mm	Tray
GN-BUF 1/3-40 black	573 921	GN-BUF 1/3-40 white	573 936	40	325 x 176 mm	300 x 151 mm	1.4 litres
GN-BUF 1/3-65 black	573 922	GN-BUF 1/3-65 white	573 937	65	325 x 176 mm	300 x 151 mm	2.4 litres

Additional colours are available on request.



BLANCO Buffet Line.
Because more attractive
is simply more delicious.

BLANCO Gastronorm containers, polycarbonate



Polycarbonate BLANCO Gastronorm containers and lids offer a more crystal clear view.

These containers were mainly developed for use in cold areas.

They are:

- suitable for use at temperatures from $-40\text{ }^{\circ}\text{C}$ to $+100\text{ }^{\circ}\text{C}$,
- odourless and taste-free,
- available in all sizes from GN 1/1 to GN 1/9 in various depths,
- transparent, making contents easy to recognise,
- lightweight, yet extremely stable,
- shatter-proof, rugged, dimensionally stable and durable,
- with pedestal base for good stability,
- fully compatible with all stainless steel containers.



GN 1/1



GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/4



BLANCO
GN 1/1 - 65
8,5 ltr. EN 631
05.11.07

The BLANCO Professional Group: Fourfold market-orientated, simply sound.

BLANCO Professional concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Foodservice.

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

At BLANCO Professional, people take centre stage.

BLANCO Professional 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 Professional divisions have DIN EN ISO 9001:2008

certification, guaranteeing a high standard of reliability and customer orientation.

For many years, CATERING 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.

BLANCO
PROFESSIONAL

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