

**BLANCO**  
GERMANY

**BLANCO BANQUET TROLLEY**

Perfectly positioned for  
immediate service

banquettrolley



## CONTENTS

BLANCO banquet trolley family . . .	4
For hot and cold food . . . . .	6
Loading examples . . . . .	8
Energy efficiency . . . . .	9
Superior build quality . . . . .	10

## PRODUCT OVERVIEW

BLANCO banquet trolley,	
– cooled . . . . .	12
– heated . . . . .	13
Accessories and options . . . . .	14
Maximum loading capacities . . . . .	15







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

A lot of time often passes on the way from the kitchen to the guest. The biggest challenge here is maintaining the quality of the food.

This is easy when supported by the sophisticated technology of the BLANCO banquet trolleys.

BLANCO banquet trolleys are equipped with reliable convection technology for keeping food both hot and cold providing top performance even with continuous use.

**Hot or cold: With BLANCO banquet trolleys, everything arrives as fresh as if it came directly from the kitchen.**

## Reliable, rugged, beautiful: BLANCO CS quality is unmistakable.

The banquet trolley family from BLANCO fulfils the highest demands of design, functionality and ergonomics.

Even its appearance is appetizing: With their timeless design and superior appearance, BLANCO banquet trolleys look good in any setting.

BLANCO banquet trolleys are not just aesthetically pleasing. Thanks to their temperature adjustment – right down to the nearest degree – and excellent insulating properties, they ensure the best possible food quality – even in case of longer waiting times.

Thus you and your food can put on an appetizing performance at all times, regardless of whether served ceremoniously on plates at banquets or in GN containers in food halls or for buffets.

Ergonomic  
push handles



Extra-wide  
bumper rail



## Practice-oriented technology: Matched to your needs in every way.

The ergonomic details of BLANCO banquet trolleys make work easier every day.

» The extra long push handles enable ideal manoeuvrability for persons of all sizes. Their large-dimensioned handle diameters make them fit particularly well in the hand.

» The user-friendly design of the digital regulator makes it simple to set and monitor the temperature.

» The wide impact bars on the short sides of the banquet trolley protect hands when rolling through doors and narrow corridors.

With BLANCO banquet trolleys you make a clear decision for quality. Your guests will also appreciate this.

» The powerful convection cooling or convection heating, which can be regulated to the degree, gives you reliable control of the temperature, ensuring the quality of the food is maintained.

» Spacers on the rear wall ensure that the convection air in the interior of the banquet trolley can circulate all around, achieving temperature distribution which is as even as possible.

» The convection-heated BLANCO banquet trolleys can be used dry or with moist air, depending on what is best for your food.



**reddot design award**  
winner 2011

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



Easy-to-operate  
display



## Cold food stays fresh: BLANCO banquet trolleys with convection cooling.



Whether salad or pudding, sorbet or parfait, thanks to the large cooling temperature range – which can be regulated between +8 °C and -10 °C

– you can respond perfectly to any cooling requirement. The uniform, powerful convection cooling ensures reliable compliance with the temperatures required by HACCP.

The consumption is also first-class: the new convection-cooled banquet trolleys from BLANCO use approximately 30 % less electricity than the comparable previous models.



### **Intelligent technology, cleverly packaged:**

The small, high-efficiency refrigeration unit is securely integrated in the trolley interior. This provides you with maximum ground clearance during transport and the technology is protected safely, even when traversing bumps and uneven floors.

## Hot food stays delicious: BLANCO banquet trolleys with convection heating.



Soups, pasta, fish, vegetables – each warm dish requires a different temperature in order to remain appetizing and fresh. The closed convection heating system in the BLANCO banquet trolleys can be regulated to the degree for different foods from +30°C to +90°C.

With its powerful convection heating +90°C is reached within only 15 minutes. The trolleys can be heated either dry or damp.

The moist-air heating creates a thermostatically controlled interior climate and optimizes heat transfer to the food. Drying out can be prevented - the water tank capacity is sufficient for approx. 5 to 6 hours and the tank can be refilled quickly and easily.

You can use the convection-heated models BW 22 and BW 36 with or without a dividing wall – exactly how you need it at any time.



### INNOVATION!

#### Maximum flexibility for loading:

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

## Hot or cold: Loading is always versatile.

Whether you use your banquet trolley with grates for loading plates bowls, or temporarily storing food in GN containers:

All BLANCO banquet trolleys are available with either 75 mm or 115 mm space between ledges, which make different capacities available for the same unit size.

### Overview of maximum loading:

On page 15, there is a practical overview of the possible maximum loading with plates or GN containers for all BLANCO banquet trolley models.



Example of loading with GN containers and one-piece grates in convection-heated banquet trolley BW 36.



Example of maximum loading of plates including cloches in heated banquet trolley BW 18.



## 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. The connection with the sealing frame in the door ensures that no warm or cold air can escape. There is no temperature loss as a result 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.



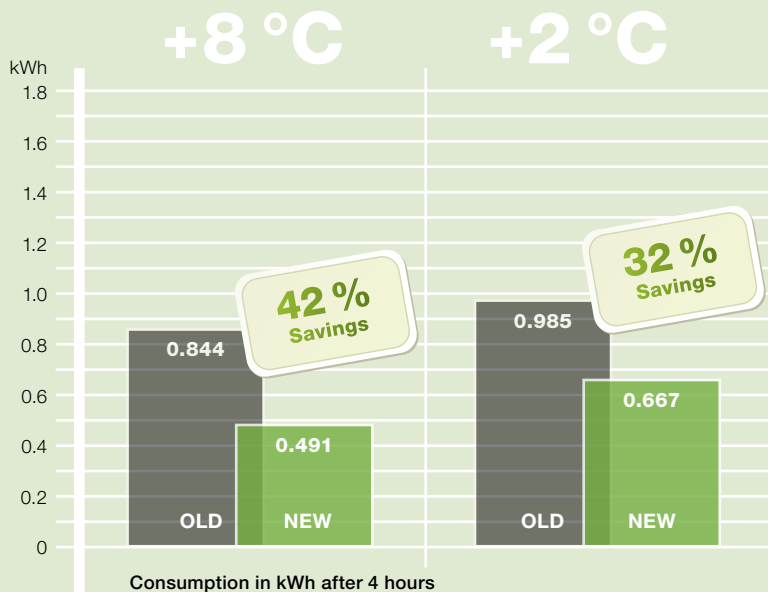
**We are enhancing our products – so that you save money and the environment is conserved.**

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



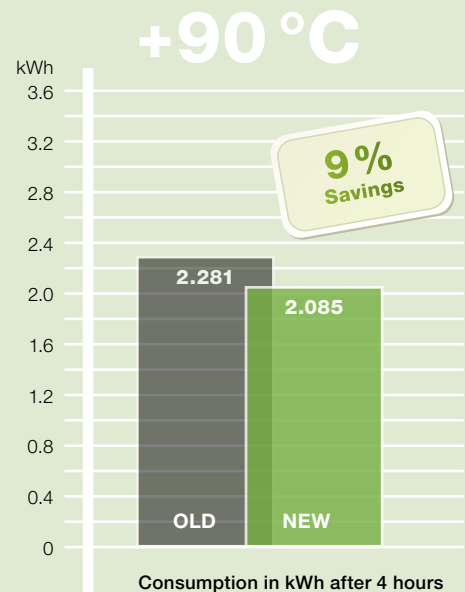
### Convection-cooled banquet trolley BW-UK15

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.



savingenergy

## Convincing down to the smallest detail: Quality from the BLANCO brand.

For the catering industry and gourmet kitchens as well as buffets and party services: BLANCO banquet trolleys are convincing with their sophisticated technology and attention to detail. They make perfect service possible for any event – fit, flexible, superior.



### High-quality materials

BLANCO banquet trolleys are made of high-quality stainless steel. The extremely smooth, micro polished surface is particularly hygienic. The synthetic parts are made of durable polyethylene and polyamide.

### Deep-drawn support ledges

Manufacturing expertise from BLANCO for perfect interior equipment – without dirty joints, without sharp corners and edges, making cleaning easier and providing additional safety for employees.



### Rugged bumper rail

Withstands more and stands up longer. The all-round closed and extra-wide bumper rail protects trolleys, walls and furniture.

### All-round sealing frames

The all-round sealing frames ensure that the heated or cooled air stays where it belongs – inside the trolley. They can be removed easily without tools, which is service-friendly and hygienic.

### Stored safely with confidence

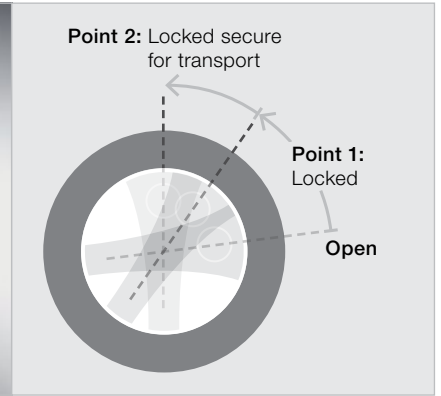
The practical cable guide ensures that the cable is not in the way, even when it is plugged in. The cable is securely guided beneath the hinge and is thus protected from being clamped when the door is opened.





### More freedom of movement

It's always ready to manoeuvre. The doors are mounted so that the push handles are easily accessible, even if the door is open. The rugged hinges make it possible to open the doors up to 268°, and the doors can be locked quickly and easily using magnets.



### Secure doors

All BLANCO banquet trolleys have doors with a 2-point lock. When locked twice, the doors are locked absolutely secure for transport. When locked once, the doors can be easily opened again from the inside in case of emergency, fulfilling all safety requirements in accordance with DIN EN 60335-2-89.

## Intelligent solutions for ideal handling: The heatable BLANCO banquet trolley.



### Removable heating module

With its ergonomic handle, the convection-heated module can be removed particularly easily. The water tank for the moist-air heating can also be removed conveniently. These are the best conditions for fast cleaning and ideal cleanliness and hygiene (protection type IP X4).



### Nothing in the way and yet leak-free

With their cleverly mounted seals, the two doors seal one another – even without a dividing wall which would be in the way when handling large grates or plates. It is particularly practical that the doors can be opened independently of one another. This makes working easier, protects against unnecessary temperature loss and helps save energy.



### With or without dividing wall

You can use the convection-heated models BW 22 and BW 36 with or without a dividing wall – depending on whether you are working with GN containers or with grates. An innovation from BLANCO is the half-height dividing wall for the combined use of grates and GN containers in one trolley.

# BLANCO Banquet trolleys, convection-cooled



Model	<b>BW-UK 10</b> Banquet trolley, convection-cooled	<b>BW-UK 15</b> Banquet trolley, convection-cooled
Body design	<ul style="list-style-type: none"> <li>» Double-walled and insulated</li> <li>» Exterior and interior body with thermal separation</li> </ul>	
Cooling	<ul style="list-style-type: none"> <li>» Active convection cooling</li> <li>» Can be regulated down to the degree from -10 °C to +8 °C</li> <li>» Indication with LED display</li> <li>» Spacers on the rear wall for optimum cold air distribution</li> <li>» Revision panel on the back of the unit</li> </ul>	
Pre-cooling time	» (+25 °C to +2 °C) approx. 15 minutes	
Refrigerant	» R 404A	
Elec. connection	» 220–240 V AC/50 Hz or 60 Hz/0.5 kW	
Special features	<ul style="list-style-type: none"> <li>» Push handles also accessible when the doors are open</li> <li>» Door double-walled, insulated and thermally separated with all-round removable sealing profile</li> <li>» Self-closing, 2-point lock secure for transport (with safety position), lockable</li> <li>» Completely open doors can be locked</li> <li>» Interior: HS hygienic type</li> <li>» Protection type: IP X4</li> </ul>	
Castor model	» 4 steering castors, 2 with brakes, galvanised steel, diameter 160 mm	
Material	» CNS 18/10, polyethylene, polyamide	

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

Model	<b>BW-UK 10</b>	<b>BW-UK 15</b>
Designation	Banquet trolley BW-UK 10, convection-cooled	Banquet trolley BW-UK 15, convection-cooled
Door	1 hinged door	1 hinged door
Cabinet interior	10 pairs of deep-drawn support ledges 115 mm between ledges 1 compartment	15 pairs of deep-drawn support ledges 75 mm between ledges 1 compartment
Max. number of GN containers*	10 GN 2/1-100	15 GN 2/1-65
Max. number of grates*	9 GR 2/1	14 GR 2/1
» Plates 24-26 cm diameter	» 36 plates	» 56 plates
» Plates 28-32 cm diameter (unstacked)	» 18 plates	» 28 plates
Dimensions (L x W x H)	840 x 945 x 1920 mm	840 x 945 x 1920 mm
Weight	180 kg	180 kg
Maximum load capacity	200 kg	200 kg
Order No.	<b>573 578</b>	<b>573 579</b>

\* Maximum loading: See last page









# BLANCO Banquet trolleys, heated






Model	BW 11 Banquet trolley, heated	BW 18 Banquet trolley, heated	BW 22 Banquet trolley, heated	BW 36 Banquet trolley, heated
Body design	<ul style="list-style-type: none"> <li>» Double-walled and insulated</li> <li>» Exterior and interior body with thermal separation</li> </ul>			
Heater	<ul style="list-style-type: none"> <li>» Convection-heated</li> <li>» Can be regulated down to the degree from +30 °C to +90 °C</li> <li>» Indication with LED display</li> <li>» Can be heated with or without moist air</li> <li>» Spacers on the rear wall for optimum hot air distribution</li> <li>» Removable slide-in heating unit</li> </ul>			
Heat-up time	» approx. 15 minutes			
Elec. connection	» 220–240 V AC/50–60 Hz/2.2 kW			
Special features	<ul style="list-style-type: none"> <li>» Push handles also accessible when the doors are open</li> <li>» Door double-walled, insulated and thermally separated with all-round removable sealing profile</li> <li>» Self-closing, 2-point lock secure for transport (with safety position), lockable</li> <li>» Completely open doors can be locked</li> <li>» Interior: HS hygienic type</li> <li>» Protection type: IP X4</li> </ul>			
Material	» CNS 18/10, polyethylene, polyamide			
Model	BW 11	BW 18	BW 22	BW 36
Designation	Banquet trolley BW 11 heated	Banquet trolley BW 18 heated	Banquet trolley BW 22 heated	Banquet trolley BW 36 heated
Door	1 hinged door	1 hinged door	2 hinged doors	2 hinged doors
Cabinet interior	11 pairs of deep-drawn support ledges 115 mm between ledges 1 compartment	18 pairs of deep-drawn support ledges 75 mm between ledges 1 compartment	11 pairs of deep-drawn support ledges without dividing wall 115 mm between ledges 1–2 compartments, depending on the dividing wall	18 pairs of deep-drawn support ledges without dividing wall 75 mm between ledges 1–2 compartments, depending on the dividing wall
Max. number of GN containers*	11 GN 2/1-100	18 GN 2/1-65	Without dividing wall, no GN	Without dividing wall, no GN
Max. number of grates* » Plates 24-26 cm diameter » Plates 28-32 cm diameter (unstacked)	11 grates, GR 2/1 » 44 plates » 22 plates	17 grates, GR 2/1 » 68 plates » 34 plates	Without dividing wall 11 grates (1084 x 650) » 88 plates » 66 plates	Without dividing wall 17 grates (1084 x 650) » 136 plates » 102 plates
Castor model	4 steering castors, 2 with brakes, galvanised steel, diameter 160 mm	4 steering castors, 2 with brakes, galvanised steel, diameter 160 mm	2 fixed and 2 steering castors with brakes, galvanised steel, diameter 160 mm	2 fixed and 2 steering castors with brakes, galvanised steel, diameter 160 mm
Dimensions (L x W x H)	840 x 945 x 1920 mm	840 x 945 x 1920 mm	1390 x 945 x 1920 mm	1390 x 945 x 1920 mm
Weight	146 kg	146 kg	225 kg	225 kg
Maximum load capacity	200 kg	200 kg	200 kg	200 kg
Order No.	<b>573 574</b>	<b>573 575</b>	<b>573 576</b>	<b>573 577</b>

\* Maximum loading: See last page

# Accessories

Illustration	Model Designation	for models	Dimensions Capacity	Order No.
	<b>High dividing wall</b> removable, with shelf racks	BW 22	--	<b>573 580</b>
		BW 36		<b>573 581</b>
	<b>Half-height dividing wall</b> removable, with shelf racks	BW 22	--	<b>573 582</b>
		BW 36		<b>573 583</b>
	<b>Gastronorm grates, GR 2/1</b>	BW 11, BW 18, BW-UK 10, BW-UK 15, BW 22*, BW 36* * only in conjunction with a dividing wall	650 x 530 mm	<b>550 266</b>
	<b>Grate made of CNS</b>	BW 22, BW 36 (only without high dividing wall)	1084 x 650 mm	<b>146 646</b>
	<b>Plate carriers of CNS</b> for transporting a maximum of 8 plates up to 31 cm in diameter. The plate carriers can be inserted without grates directly into the support ledges of the cabinet com- partment.		650 x 530 x 310 mm	<b>566 653</b>
		BW 11, BW 18,	max. 3 pieces	
		BW-UK 10, BW-UK 15,	max. 2 pieces	
	<b>Cloche of CNS</b> with grip hole, single-walled	all BW	diameter 260 mm 49 mm high	<b>572 979</b>

Castor arrangement	Model Designation	for models	Castor diameter
Arrangement A 	<b>Galvanised steel castors</b> either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes	all models	<b>diameter 160 mm</b>
		all models	<b>diameter 200 mm</b>
Arrangement A 	<b>Stainless-steel castors with elastic castors</b> either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes	all models	<b>diameter 160 mm</b>
		all models	<b>diameter 200 mm</b>

Castors in Arrangements D for BW 22 and BW 36 available upon request  
Arrangement D  


# accessories



# 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
<b>With GN containers</b>										
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
<b>With GN grates GR 2/1 (650 x 530 mm) and unstacked plates</b>										
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
<b>With grates (1084 x 650 mm) and unstacked plates</b>										
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	-	-	-
<b>With grates and stacked plates covered with cloches</b>										
<b>Max. 3 plates with cloches one above the other (height per plate with cloche: approx. 65 mm)</b>										
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



maximumloading

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

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

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

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

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

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

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

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



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

BLANCO GmbH + Co KG  
Catering Systems  
P.O. Box 11 60  
75032 OBERDERDINGEN  
GERMANY  
Phone + 49 7045 44-81198  
Fax + 49 7045 44-81212  
Internet [www.blanco.de](http://www.blanco.de)  
E-mail [catering.export@blanco.de](mailto:catering.export@blanco.de)

# BLANCO