BLANCO
PROFESSIONAL

COMMERCIAL CATERING EQUIPMENT

BLANCO Professional – Catering

BY PROS FOR PROS.

Equipment for commercial kitchens and the catering industry.

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 is active around the world, and achieved a consolidated annual turnover of 124 million Euros with its approx. 700 employees (fiscal year 2017). The BLANC & FISCHER Family Holding possesses a majority share in BLANCO Professional.

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 committed to observing ethical business principles. In its sustainability guidelines accessible online, the company documents its commitment to a successful balance between economic, environmental and social goals.

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

www.blanco-professional.com

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16 SERVISTAR plate stacking system
18 **BLANCO COOK frontcooking system**
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BLANCOTHERM K

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.

BLANCOTHERM 620 KUF
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
Top loader, heatable, with operating mode indicator and stainless steel inlet.

Unmistakeable
BLANCOTHERM K with your logo or company name – unique, unmistakeable and available for just one single container or more. Durable and dishwasher-safe.

Add more colour to your life
BLANCOTHERM K with coloured fastening components. Almost all models are available with fastening components in red, blue, green, grey and yellow.

Outstanding food quality
Heatable BLANCOTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C.

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.

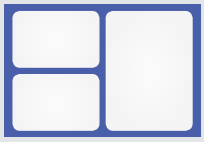
Condensation water trough
Four BLT models for additional safety: The trough catches escaping condensation water, minimising the danger of slipping and injuries.

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

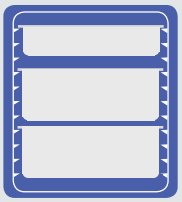


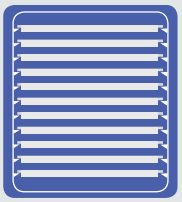
For a 3-component meal:
2 x GN 1/4, 100 mm deep
1 x GN 1/2, 100 mm deep
1 support bar ST 3
(approx. 14 meals)

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)

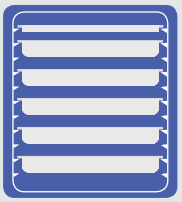
BLANCOTHERM 420 K

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



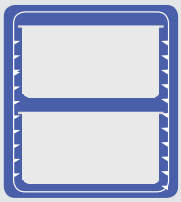


11 x GN 1/1-20



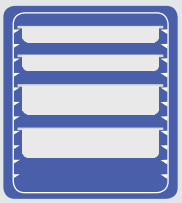
1 x GN 1/1-20,
5 x GN 1/1-40

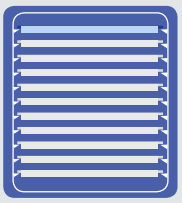
2 x GN 1/1-20,
3 x GN 1/1-65



2 x GN 1/1-150

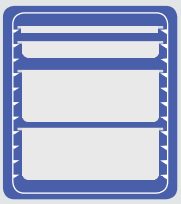
For a 4-component meal:
2 x GN 1/1-40,
2 x GN 1/1-65
(approx. 30 meals)



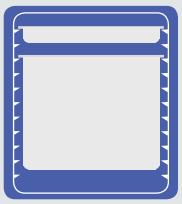


1 eutectic plate,
10 x GN 1/1-20

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



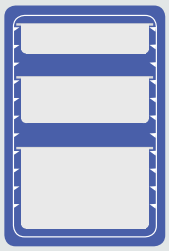
1 x GN 1/1-20,
1 x GN 1/1-40,
2 x GN 1/1-100

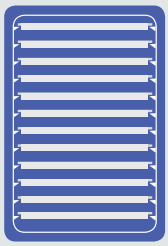


1 x GN 1/1-40,
1 x GN 1/1-200

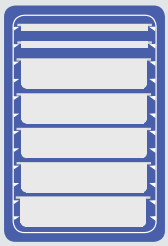
BLANCOTHERM 620 K

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)

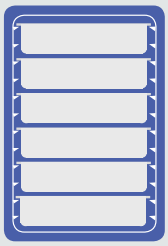




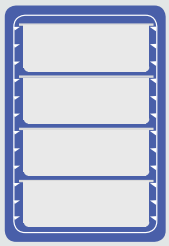
12 x GN 1/1-20



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

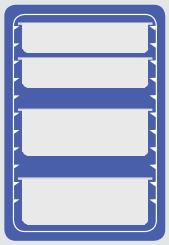


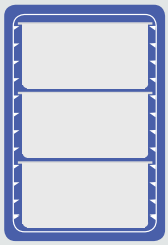
6 x GN 1/1-65



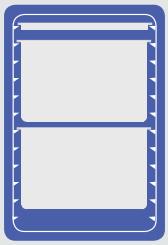
4 x GN 1/1-100

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

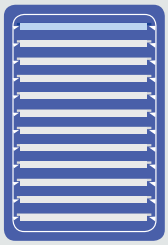




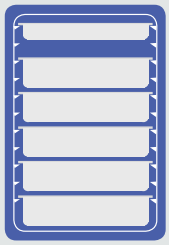
3 x GN 1/1-150



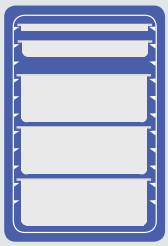
1 x GN 1/1-20,
2 x GN 1/1-200



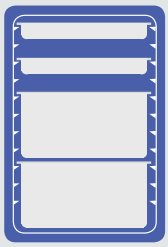
1 eutectic plate,
11 x GN 1/1-20



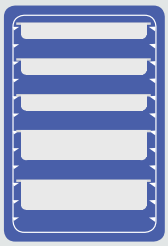
1 x GN 1/1-40,
5 x GN 1/1-65



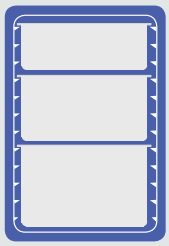
1 x GN 1/1-20,
1 x GN 1/1-40,
3 x GN 1/1-100



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 over night 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 620 KBRUH

Heatable and adjustable front loader with convection heating and temperature display

- Capacity max. 2 x GN 1/1-200 or 3 x 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 (L x W x H): 692 x 440 x 660 mm

BLANCOTHERM 320 KBR

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 (L x W x H): 643 x 430 x 375 mm

BLANCOTHERM 320 ECO-C

Top loader for smooth transport logistics when catering

- Max. capacity 4 x GN 1/1-55 or its subdivision
- Extremely 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 (L x W x H): 630 x 415 x 345 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	Colour for fastening components	Order No.
BLT 160 K	**Top loader** Capacity: 1 x GN 1/1-100 or its subdivision	unheated	634 x 430 x 230 mm	7 kg	grey blue red green yellow	**566 240** **574 526** **574 527** **574 528** **574 529**
BLT 320 ECO-C	**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**
BLT 320 K	**Top loader** Capacity: 1 x GN 1/1-200 or its subdivision	unheated	643 x 430 x 340 mm	8 kg	grey blue red green yellow	**566 241** **574 530** **574 531** **574 532** **574 533**
BLT 320 KB*	**Top loader, silicone heating** Capacity: 1 x GN 1/1-200 or its subdivision	heatable	643 x 430 x 375 mm	13.5 kg	grey blue red green yellow	**566 242** **574 563** **574 564** **574 565** **574 566**
BLT 420 K	**Front loader** with hinged door Capacity: 2 x GN 1/1-150 or their subdivision	unheated	663 x 445 x 470 mm	11.5 kg	grey blue red green yellow	**573 514** **574 534** **574 535** **574 536** **574 537**
BLT 420 KBUH*	**Front loader, convection heating** with hinged door Capacity: 2 x GN 1/1-150 or their subdivision	heatable	692 x 445 x 470 mm	16 kg	grey blue red green yellow	**573 515** **574 571** **574 572** **574 573** **574 574**
BLT 420 KBRUH*	**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 or their subdivision	heatable	692 x 445 x 470 mm	16 kg	grey blue red green yellow	**573 516** **574 575** **574 576** **574 577** **574 578**
BLT 620 KUF	**Front loader** with hinged door Capacity: 3 x GN 1/1-150 or their subdivision	unheated	660 x 440 x 660 mm	15 kg	grey blue red green yellow	**564 365** **574 542** **574 543** **574 544** **574 545**
BLT 620 KBUH*	**Front loader, convection heating** with hinged door Capacity: 3 x GN 1/1-150 or their subdivision	heatable	692 x 440 x 660 mm	19.5 kg	grey blue red green yellow	**572 536** **574 579** **574 580** **574 581** **574 582**
BLT 620 KBRUH*	**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 or their subdivision	heatable	692 x 440 x 660 mm	19.5 kg	grey blue red green yellow	**572 537** **574 591** **574 592** **574 593** **574 594**

* Ask your specialist retailer about country-specific mains plugs.

SYNTHETIC BLANCOTHERM K ACCESSORIES

Model	Description	For models	Dimensions (mm) L x W x H	Weight in kg	Order No.
ROLA 13	**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 425 x 535 mm	10 kg	**572 342**
ROLLI-125	**Transport dolly** made of polypropylene, synthetic castors, 4 steering castors, 2 of which have brakes, castor diameter 125 mm	4 x BLT 160 K or 3 x BLT 320 K or 2 x BLT 420 K or 2 x BLT 620 K	643 x 446 x 187 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 / BLT 320 ECO-C	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**

Rola 13

Rolli-125

Eutectic plate

BLANCOTHERM E

Mobility for large quantities – hygienic and safe.

BLANCOTHERM E stainless-steel food transport containers.

The extremely robust stainless-steel models with castors from BLANCO Professional are ideal to transport greater quantities – no matter whether unheated, cooled or with convection heating. The watertight interior body provides a H1 hygiene design as standard.

- 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 E
Front loader, unheated

BLT 1020 E
Front loader, unheated

BLT 1220 E
Front loader, unheated

BLT 820 EB
Front loader, heatable

BLT 820 EBTF
Top and front loader, heatable

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 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**

BLT 1020 EB
Front loader, heatable

BLT 1220 EB
Front loader, heatable

BLT 1020 EUK
Front loader,
convection-cooled

BLT 1220 EUK
Front loader,
convection-cooled

BANQUET TROLLEYS

Reliable, rugged, beautiful and at the right place at the right time.

Gently heated: banquet trolleys with convection heating can be heated with dry heat or moist air. That keeps sensitive food from drying out.

Reliable: Temperature control down to the degree and excellent insulating properties ensure the best possible food quality – even when waiting times are long.

Thoroughly cooled: Banquet trolleys with convection cooling feature temperature control that's exact down to the degree. It enables optimum adaptation to the cooling requirements of cold food.

Economical: the refrigerated BLANCO banquet trolleys require up to 42 % less electricity than their predecessors. In this way, you get the most out of every kilowatt hour.

reddot design award
winner 2011

BLANCO BANQUET TROLLEYS, HEATED

- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- All-round bumper rail protects the trolley against damage
- 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, convection-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 cm dia.: 44 26 cm dia.: 44 28 cm dia.: 22 31 cm dia.: 22	**573 574**
BW 18	**Banquet trolley, convection-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 cm dia.: 68 26 cm dia.: 68 28 cm dia.: 34 31 cm dia.: 34	**573 575**
BW 22	**Banquet trolley, convection-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 cm dia.: 88 26 cm dia.: 88 28 cm dia.: 66 31 cm dia.: 66	**573 576**
BW 36	**Banquet trolley, convection-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 cm dia.: 136 26 cm dia.: 136 28 cm dia.: 102 31 cm dia.: 102	**573 577**

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

BLANCO BANQUET TROLLEYS, COOLED

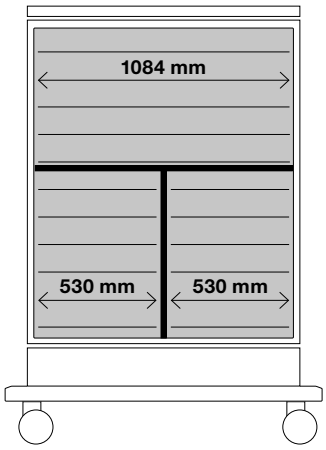
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Refrigeration unit integrated in unit body
- All-round bumper rail protects the trolley against damage
- Self-closing, 2-point lock secure for transport (with safety position), lockable

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 cm dia.: 36 26 cm dia.: 36 28 cm dia.: 18 31 cm 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 cm dia.: 56 26 cm dia.: 56 28 cm dia.: 28 31 cm 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				a	b	c	a	b	c		
Distance between ledges in mm		115	75	115			75			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

BLANCO SERVISTAR

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

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.

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 m^2 for 80 plates.

More stability in everyday life
Thanks to its high-quality finish, SERVISTAR impresses with maximum stability, even when fully 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.

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 clinking, no problem.

BLANCO SERVISTAR

- 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 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 GASTRO 80

SERVISTAR GASTRO 120

SERVISTAR GASTRO 80 (Flat Pack)

BLANCO COOK

Competitive edge with front cooking: BLANCO COOK allows you to have personal contact with diners while creating new opportunities for extra turnover.

Find new customers
Front cooking has great potential. Experience dining can pave the way for new sales opportunities in other sectors, where customers also seek experience and gastronomic pleasure.

Retaining customers
Quality and transparency impress, building trust and ensuring your customers return much more readily

Experience for all the senses
Variety is the spice of life and adds pep to gastronomic pleasure. Front cooking entertains and shortens waiting times. Front cooking can be used virtually anywhere, marketed to make profit thanks to expertise, enticing dishes and professional equipment. Show off your skills and give diners another reason to choose you and return to your establishment.

For all you need to know about front cooking visit **www.frontcooking.com**

Freedom for busy hands
Because the extraction bridge is so thin, more room is left for arranging and placing food.

BLANCO CONTROL – clear and simple
The electronic control with clear symbols makes operating the front cooking station simple. The filter change indicator automatically reminds you to change or clean the filter.

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.

BLANCO COOK
front cooking station

The mobile BLANCO COOK front cooking station removes grease, moisture and annoying odours from the cooking fumes effectively with the ION TEC filter technology on request for even better results.

- The extraction bridge offers ample space for ingredients or serving while providing a clear view of the preparation process
- Functional design with single-piece smooth surfaces
- Socket outlets behind the cooking units ensure cables are safely stowed away
- Fans and filters can be accessed from the cooking side
- Usable storage space below the placement niche

BC-FS 4 front cooking station, operator side,
with optional railing, panelling and a comprehensive range of accessories

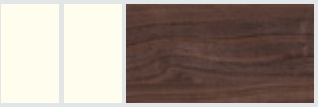
BLANCO COOK: THE INTERCHANGEABLE PANELLING

Benefit

Interchangeable front and side panelling for your BLANCO COOK front cooking station in 14 appealing colours (see page 31). Alternatively, you can also fit the front with Resopal laminated sheet material in a "Colours" or "Woods" finish.

Our inspirations for your combinations:

Extraction bridge columns:
Non-panelled in stainless steel
3-sided panelling:
Body in stone grey, powder-coated
Front in raspberry, powder-coated



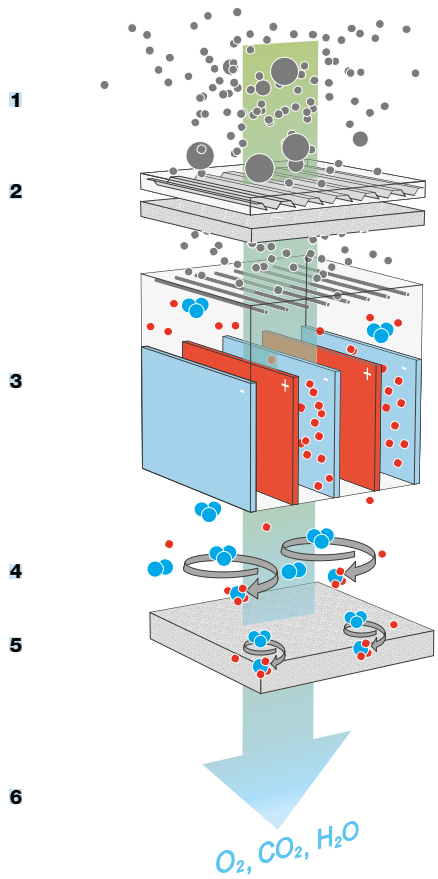
Extraction bridge columns:
Pearl white, powder-coated
3-sided panelling:
Body in pearl white, powder-coated
Front faced with Resopal laminated sheet material "Noce Savinelli"

Extraction bridge columns: Non-panelled in stainless steel
3-sided panelling: Body in stone grey, powder-coated
Front faced with Resopal laminated sheet material "Rustic Oak"

The ION TEC filter system filters blue smoke and increases the service life of the activated charcoal.

How it works:

1. Large particles such as grease are separated out in the pre-filtering stages.
2. The particles which flow through the ioniser are charged positively by an electrostatic field. In addition, highly reactive ozone is generated from oxygen.
3. In the collector stage, the positively charged particles (especially aerosols) are attracted to the negatively charged plates and thus separated out.
4. In the oxidation process, the ozone eliminates odours and blue smoke.
5. Particles adhering in the activated charcoal which were not yet separated out react with the residual ozone. This cleans the activated charcoal and significantly increases its service life.
6. Oxygen, carbon dioxide and water are released into the environment as end products.



BLANCO COOK FRONT COOKING STATIONS

- 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 2.1	**Front cooking station** with stainless-steel placement shelf	max. 2 BLANCO COOK table-top units	1544 x 756 x 1362 mm	**574 400**
BC FS 3.1	**Front cooking station** with stainless-steel placement shelf	max. 3 BLANCO COOK table-top units	1949 x 756 x 1362 mm	**574 401**
BC FS 3.1 BHG	**Front cooking station** with lighting, railing, sneeze guard and stainless-steel placement shelf	max. 3 BLANCO COOK table-top units	1949 x 756 x 1362 mm	**574 405**
BC FS 3.1 BHG-I	**Front cooking station** with lighting, railing, sneeze guard, ION TEC and stainless-steel placement shelf	max. 3 BLANCO COOK table-top units	1949 x 756 x 1362 mm	**574 406**
BC FS 4.1	**Front cooking station** with stainless-steel placement shelf and closed sneeze guard	max. 4 BLANCO COOK table-top units	2354 x 756 x 1362 mm	**574 402**

Front cooking station
BLANCO COOK BC FS 4.1
with optional accessories and up to four BLANCO COOK table-top units. In the usable space beneath the placement niche: BLANCOTHERM food transport container BLT 420 KBUH on transport dolly. Alternatively, the underframe cooling table can also be rolled in.

Underframe cooling table

Saves time and energy: the mobile placement table for the BLANCO COOK front cooking station.

Roll instead of carry – with the new, mobile placement table, transport and changing your table-top cooking units become a piece of cake. The retrofittable, mobile placement table is simply rolled into the BLANCO COOK front cooking station with the table-top cooking units and the show cooking is ready to commence.

The shelf shown is available to order as an option and is easy to insert, without the need for any screws. Available for 2, 3 or 4 table-top units and suitable for all BLANCO COOK front cooking stations.

BLANCO COOK

Faster, hotter, better: the table-top cooking units are on top form.

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

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

Pasta cooker
(Shown with accessories)
Cooking and steaming in up to 6 pasta baskets.

Deep fryer
(shown with accessories)

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

Ceran® hob
with two separately controllable cooking zones.

Hot plate
with large heat retaining wells.

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

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 [1), 2)]	**Induction hob** usable area: 564 x 339 mm 1 cooking zone: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	**574 198**
BC IH 2Z 5000	**Induction hob** usable area: 564 x 339 mm 2 cooking zones: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	**574 199**
BC SIH 5000	**Surface Induction hob** usable area: 564 x 339 mm 1 cooking zone: 447 x 220 mm.	400 V / 16 A 50-60 Hz / 5.0 kW	**574 200**
BC IW 5000 [1), 2)]	**Induction wok** cuvette: 300 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	**574 201**
BC DG 4200	**Deep griddle** capacity: 7 litres	400 V / 16 A 50-60 Hz / 4.2 kW	**574 208**
BC GF 4200 [1), 2)]	**Griddle, smooth** heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	**574 204**
BC GF 8400	**Griddle, smooth** heated area: 435 x 704 mm exterior dimensions (L x W x H) 620 x 800 x 240 mm	400 V / 16 A 50–60 Hz / 8.4 kW	**574 205**
BC GR 4200 [1), 2)]	**Griddle, ribbed** heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	**574 207**
BC CH 4200	**Ceran® hob** cooking zone: 170 mm and 230 mm dia.	400 V / 16 A 50-60 Hz / 4.3 kW	**574 209**
BC PC 4800	**Pasta cooker** capacity: 20 litres	400 V / 16 A 50-60 Hz / 4.8 kW	**574 210**
BC DF 5000	**Deep fryer** capacity: 6.5 litres	400 V / 16 A 50–60 Hz / 5.0 kW	**574 211**
BC BM 700 [3)]	**Bain-marie** suitable for stainless-steel GN containers and GN lid	220–240 V / 16 A 50–60 Hz / 0.7 kW	**574 212**
BC HP 700 [3)]	**Hot plate** usable area: 565 x 340 mm	220–240 V / 16 A 50–60 Hz / 0.7 kW	**574 213**
BC ME	**Multi-element** capacity: top: max. GN 1/1-150 (depending on depth of container located below) below: max. GN 1/1-100 (in that case, top max. GN 1/1-65)	–	**573 458**

[1)] Model also available with 220–240 V / 16 A / 50–60 Hz / 3.5 kW
[2)] Model also available with 220–240 V / 13 A / 50–60 Hz / 3.0 kW and UK plug
[3)] Model also available with 220–240 V / 13 A / 50–60 Hz / 0.7 kW and UK plug

Perfect food presentation for every taste and budget.

BASIC LINE

Even more flexible and modular: with the new Smart, Emotion, Design and Kids equipment variants, their defined presence and excellent functionality, BASIC LINE offers unlimited scope for all purposes, all ambiances and all investment budgets. There are modules for every task: hot buffets, cold buffets, plain buffets, roll-in and servery counters, corner modules, a cash register booth, soup stations and different showcases.

BASIC LINE food serving system.
The perfect combination of form and function.

BASIC LINE Smart equipment variant:
This variant focuses on cost efficiency
while prioritising function.

Standard configuration:
- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- Bridge attachment in stainless steel for hot and cold buffets
- Customer-side sneeze guard made of toughened safety glass for hot and cold buffets
- 4 twin steering castors, 2 of which have brakes

BASIC LINE Smart

BASIC LINE Emotion

BASIC LINE Emotion equipment variant –
because brighter is better. Bring a breath of fresh air to everyday life with coloured panelling sections.

Standard configuration:
- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- Bridge attachment in stainless steel for hot and cold buffets
- Customer-side sneeze guard made of toughened safety glass for hot and cold buffets
- 4 twin steering castors, 2 of which have brakes
+ Front panelling in one of fourteen different BLANCO colours (for colours, see page 31)
+ Customer-side tray slide in stainless steel, round tube

BASIC LINE Design equipment variant:
The ultimate. Enjoy maximum versatility
and supreme food presentation.

Standard configuration:
- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- 4 twin steering castors, 2 of which have brakes
+ Resopal front panelling on customer side – selection of more than 180 decors
+ Customer-side Resopal tray slide for hot and cold buffets
+ Highline bridge attachment in stainless steel with customer-side sneeze guard made of toughened safety glass for hot and cold buffets

BASIC LINE Design

BASIC LINE KIDS

Child-friendly: BASIC LINE Kids and also all other BASIC LINE equipment variants with a lowered tray slide are available to cater for children and young people.

Whether you use it for school catering or in family restaurants, food serving for children works best if food presentation is set at the same height as children.

That's why the new BASIC LINE Kids features lower modules with a serving height of 750 mm, designed for children from nursery school to primary school age.

BASIC LINE Kids modules are available as

- Hot buffet
- Cold buffet with active contact cooling
- Cold buffet with active convection cooling
- Plain buffet

OVERVIEW OF BASIC LINE MODULES

Hot buffet

Cold buffet with active contact cooling

Cold buffet with active convection cooling

Plain buffet

Soup station

Cash register booth

Roll-in counter

Servery counter

Interior corner

Exterior corner

Attached refrigeration showcase

Refrigerated stand showcase

MANHATTAN

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

PLATE DISPENSERS

The next dispenser generation from BLANCO Professional: 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.

TS-1 18-33
Unheated plate dispenser.

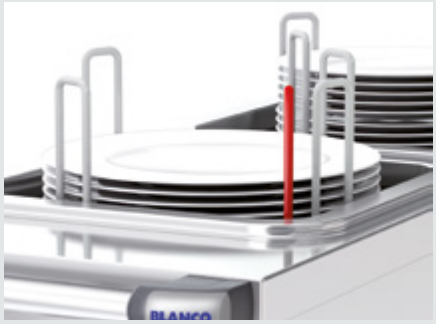
TS-2 18-33
Unheated plate dispenser.

TS-K2 18-33
Plate dispenser with cooling slits for cooling dishes in refrigerated rooms.

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 optional retaining clip is simply clicked into the push handle. The hooded covers can already be stored securely.



Knowing when supplies are coming to an end
The 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.

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.

* 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-H1 18-33
Plate dispenser heatable.

TS-H2 18-33
Heatable plate dispenser with coloured body (for colours, see page 31) – coordinated with BLANCO COOK and the BLANCO BASIC LINE food serving system.

TS-UH2 18-33
Plate dispenser heatable with convection.

BLANCO KIDS PLATE DISPENSERS

Extra small: a child-friendly food serving system such as BASIC LINE Kids is adapted to children's height with lower serving system modules. There are two unheated BLANCO plate dispensers in a time-tested design, ideal for a serving height of 750 mm:

- TS-1 18-33 Kids
- TS-2 18-33 Kids

Shown with accessories

Optimum serving height (750 mm) for children of up to around 10 years of age

Model	TS-1 18-33 Kids unheated	TS-2 18-33 Kids unheated
Basic equipment	- Easy Setting System (ESS) for simple spring setting, adjusts the dispenser to the weight of plates and dishes - Square plate tubes, completely removable - Stainless-steel safety push handle with side guard elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 with brakes, 125 mm in diameter, corrosion-resistant in compliance with DIN 18867, Section 8	
Dimensions L x W x H (mm)	554 x 520 x 880 mm	990 x 520 x 880 mm
Capacity	approx. 60 plates, round: 18–33 cm in diameter, rectangular: max. 28 x 28 cm	approx. 120 plates, round: 18–33 cm in diameter, rectangular: max. 28 x 28 cm
Stacking height	With hooded cover: 650 mm, w/o hooded cover: 635 mm	
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)	
Weight (in kg)	34 kg	52 kg
Material	Stainless steel with micro-polished surface	
Order no.	**574 766**	**574 765**

BLANCO PLATE DISPENSERS WITH PANELLING

The perfect finishing touch for a harmonious atmosphere: the coloured plate dispensers by BLANCO Professional.

All heatable and neutral BLANCO plate dispenser models are available in a choice of 14 fantastic colours. The plate dispensers present the perfect finishing touch for the harmonious colour scheme of your guest area. Appealing colours for happy guests.

BLANCO COLOURS

signal white
RAL 9003

pearl white
RAL 1013

pale brown
RAL 8025

stone grey
RAL 7030

umbra grey
RAL 7022

graphite black
RAL 9011

broom yellow
RAL 1032

carmine red
RAL 3002

sapphire blue
RAL 5003

raspberry
Pantone 228 C

lime
Pantone 382 C

NEW

traffic grey B
RAL 7043

espresso
Pantone 4695 C

apple green
Pantone 370 C

Colours may vary.

BLANCO Professional follows a simple principle. Perfect food presentation for every taste and budget: Colour panelling sections for BLANCO serving trolleys, BLANCO COOK, BLANCO tray clearing trolleys, plate dispensers and the BASIC LINE food serving system.

BLANCO PLATE DISPENSERS

- 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** including polycarbonate 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**
TS-H2 18-33	**Plate dispenser, statically heatable, with 2 plate tubes** including polycarbonate 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**

TS-K2 18-33
Plate dispenser with cooling slits
for cooling dishes in refrigerated rooms.

TS-H1 18-33
Plate dispenser heatable.

TS-H2 18-33
Heatable plate dispenser with coloured body (for colours, see page 31) – coordinated with BLANCO COOK and the BLANCO BASIC LINE food serving system.

BLANCO PLATE DISPENSERS FOR INSTALLATION

- Made of corrosion-resistant stainless steel

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
TSE-1 18-33 ET: 630	**Plate dispenser, unheated,** for instatallation capacity: approx. 70 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 760 mm Installation depth: 630 mm		**573 780**
TSE-1 18-33 ET: 750	**Plate dispenser, unheated,** for instatallation capacity: approx. 80 plates, round plates:18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 875 mm Installation depth: 750 mm		**573 781**
TSE-H1 18-33 ET: 684	**Plate dispenser, statically heatable,** for instatallation including polycarbonate 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 Installation depth: 648 mm	0.825 kW	**573 782**
TSE-H1 18-33 ET: 800	**Plate dispenser, statically heatable,** for instatallation including polycarbonate 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 Installation depth: 800 mm	0.825 kW	**573 783**

TSE-H1 18-33 ET: 684
Plate dispenser, statically heatable
for instatallation

TSE-H1 18-33 ET: 800
Plate dispenser, statically heatable
for instatallation

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

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

FOOD DISTRIBUTION TROLLEYS

Extremely persuasive overall: BLANCO Professional 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 Professional a real highlight in the world of professional food distribution.

SAW 2

SAW 3

SAW L-3

SAG 3

SAG 2

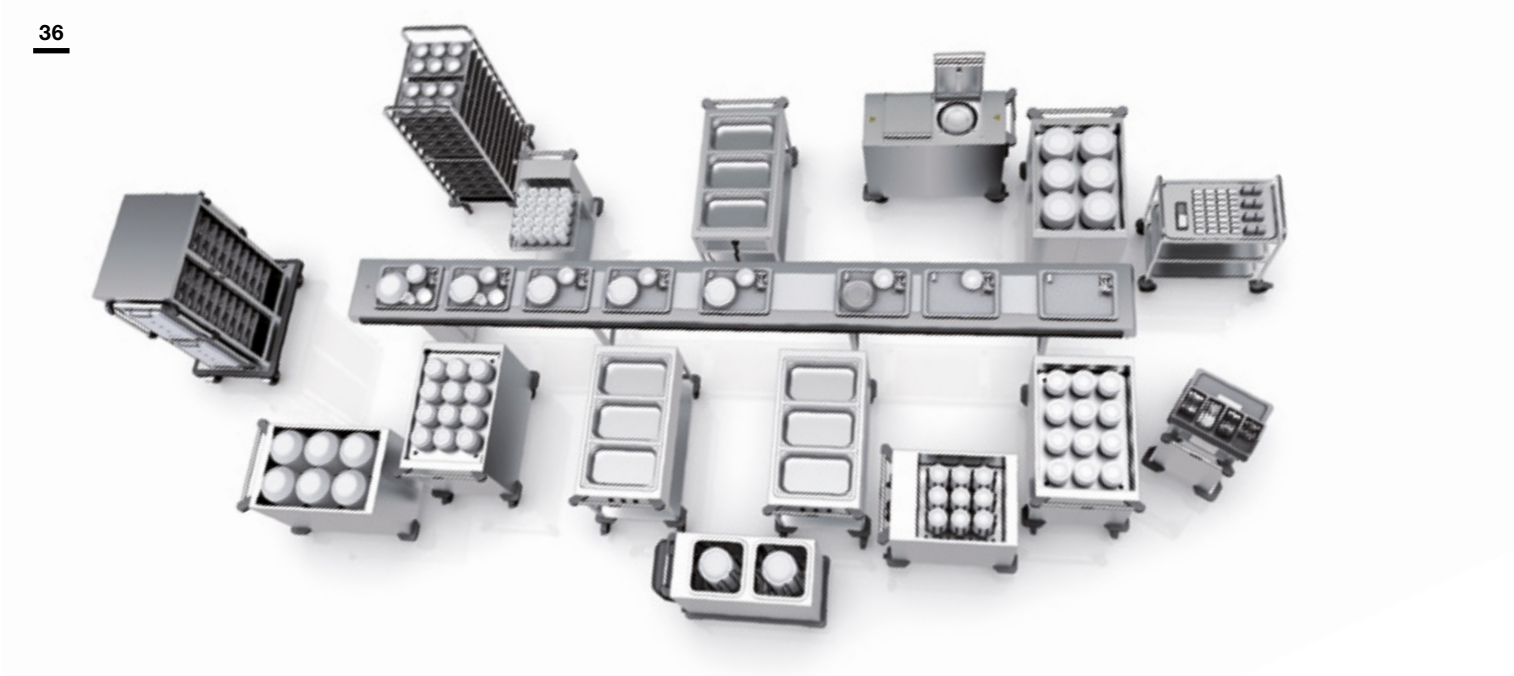
SAG 2-THK

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.
SAW 2	**Food serving trolley** open, 2 individual wells with temperature controller, heatable with wet or dry system	936 x 714 x 933 mm	1.4 kW	**572 153**
SAW 3	**Food serving trolley** 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 trolley** open, 4 individual wells with temperature control, can be heated wet or dry	1615 x 714 x 933 mm	2.8 kW	**572 155**
SAW L-3	**Food serving trolley** open, 3 individual wells with temperature controller, heatable with wet or dry system, push handle and operating elements on the long side	1241 x 749 x 933 mm	2.1 kW	**572 157**
SAG 2	**Food serving trolley** 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**
SAG 3	**Food serving trolley** 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**
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**



Careful planning is the basis for smooth workflows.

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

As a specialist in food distribution, BLANCO Professional 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 Professional asks when setting up a food distribution system.

Finally, thanks to the versatility and flexibility of the BLANCO Professional 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
(shown with accessories)

BLANCO BASKET DISPENSERS AND TRAY DISPENSERS

- 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 500/525 x 525 mm Capacity: 6 baskets at 115 mm or 9 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 9 baskets at 75 mm	**590 025**
CEB 47/36	**Tray dispenser** for installation from above	585 x 405 x min. 765 – max. 865 mm (height-adjustable) Tray dimensions: max. 470 x 360 mm Capacity: approx. 100 trays	**564 021**

CCE-A

CEB 50/50

CEB 47/36

CONVEYORS

Food distribution conveyors by BLANCO Professional are the icing on the cake for your workflow when it comes to portioning on a conveyor.

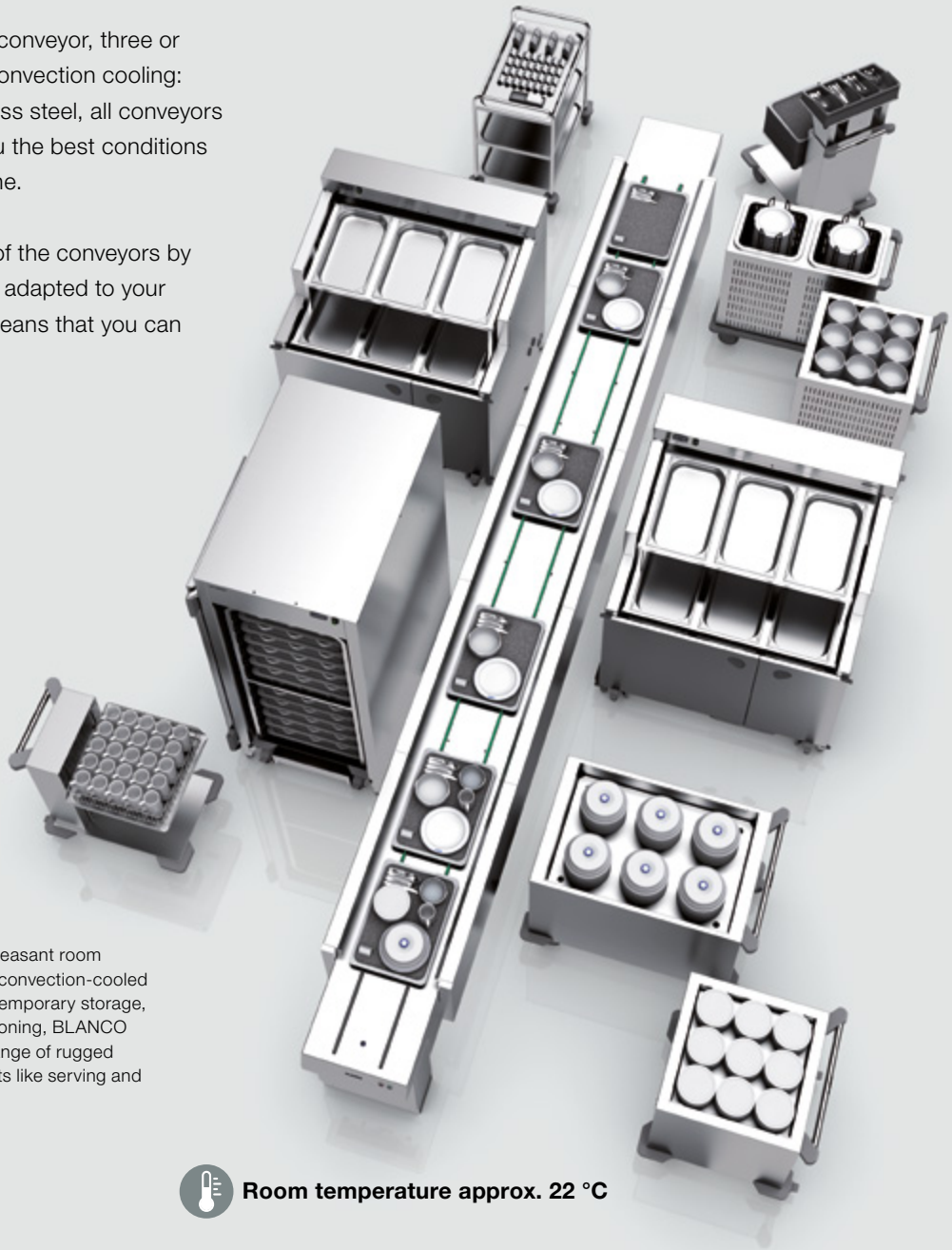
Whether Cook & Serve or Cook & Chill, tray or ladling system, with the customised products and systems by BLANCO Professional, you can offer your guests top food quality.

The distribution conveyor is the heart of your portioning work process. When it runs smoothly, you can enjoy significant savings in both time and costs.

Whether as a flat-belt or round-belt conveyor, three or thirteen metres long or with active convection cooling: meticulously made of rugged stainless steel, all conveyors from BLANCO Professional offer you the best conditions for easy cleaning and optimal hygiene.

No more irksome stops: the speed of the conveyors by BLANCO Professional can be easily adapted to your staff and portioning process. This means that you can optimise your portioning process whilst minimising annoying downtimes and stoppages.

Practical accessories such as additional socket outlets, foot switches or tables that can be folded or swivelled help you to adapt the conveyor to your requirements.



Cook & Chill: portioning at a pleasant room temperature with the RSPV-UK convection-cooled food distribution conveyor. For temporary storage, transport, preparation and portioning, BLANCO Professional offers a practical range of rugged dispensers and mobile assistants like serving and shelf trolleys.

Room temperature approx. 22 °C

Convection-cooled food distribution conveyor belt RSPV-UK

BLANCO CONVECTION-COOLED FOOD DISTRIBUTION CONVEYORS 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

Description	Model	Dimensions L x W x H (mm)	Order No.
RSPV-UK 6.0	**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	

BLANCO ROUND-BELT CONVEYORS RSPV

- Material stainless steel
- 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
		Other lengths on request
	* Only possible with additional drive (included in price)	

RSPV 6.0

The choice is yours
Whether you prefer a flat-belt or a round-belt conveyor: the sensor limit switch at the end of the conveyor and the emergency-stop buttons at the beginning and end of the conveyor ensure safety during operation. Additional switches can be added as an option.

Practice-oriented accessories
The swing-out table for patient cards or the practical folding table can be added to the beginning or end of the conveyor as an option.

BLANCO FLAT-BELT CONVEYORS GSPV

- Material stainless steel
- 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 6.0

Optional socket outlets
Socket outlets can be flexibly configured on both sides.

Feeder conveyor, mobile
The GSPV flat-belt conveyor or RSPV round-belt conveyor can optionally be equipped with castors.

TRAY TRANSPORT TROLLEYS

The tray transport trolleys from BLANCO Professional.

Strong support for your team.

The tray transport trolleys (TTW) from BLANCO Professional 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.

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.

Deep-drawn support ledges
Our deep-drawn ledge walls with integrated tip safety consist of a single piece – without dirty joints, sharp corners or edges. This makes cleaning easier, minimises the risk of injury and protects the trays.

Separate compartments
All doors can be opened independently of one another, even in the 3-door models. This facilitates removing the trays and helps to maintain constant temperatures in the interior for as long as possible.

High-quality materials
BLANCO tray transport trolleys are made of high-quality stainless steel (material 1.403). The micro polished surface is extremely resistant to soiling and germs.

BLANCO tray transport trolley for passive cooling.

At BLANCO Professional, the cooling elements are placed directly in the doors – simply insert the cooling elements (eutectic plates) in the holders on the inside of the doors, and you're done!

Because of this design principle, the interior is equipped entirely with closed ledge walls. Each compartment can be opened individually when loading and removing the trays.

What this means for customers: no undesired air exchange between the compartments, better temperature maintenance, fast access to the cooling elements, easier cleaning and better hygiene – because BLANCO Professional always thinks ahead.

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

SERVING TROLLEYS

Rugged assistant for daily use.

SW 10 x 6-5

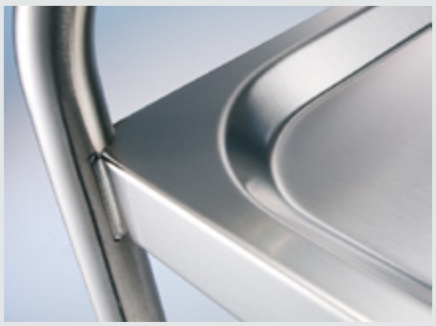
SW 6 x 4-3

SW 6 x 4-2

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.

Standard bumper rail
All serving and clearing trolleys are equipped with a strong bumper rail. It protects the trolley, and inventory against damage.



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.

Integrated noise dampers
Quiet! A noise-insulating antidrumming mat is mounted under each shelf. This considerably reduces annoying rolling noises.

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

- For colours, see page 31

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**

BLANCO serving trolleys with panelling:

One system, lots of colours, a thousand possibilities.

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!

The three-sided panelling is available with or without hinged doors. The opened hinged doors can be locked within the bumper rail. This ensures continued safe manoeuvring and prevents damage.

In addition to stainless steel, 14 panelling colours (see page 31) are available to provide a matching shade for any setting and make your serving trolley an attractive sight.

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

Serving trolley with cutlery attachment

Combined with SW 10 x 6, the new cutlery attachment offers ample space for cutlery, trays, dishes and accessories. It can be fitted at any time and easily removed afterwards. Firm screw connections guarantee maximum stability.

CAT 5 cutlery attachment

- Including 5 cutlery containers, size GN 1/4-150
- Dimensions (W x L x H): 1031 x 318 x 361 mm
- Order no. **574 772**

CAT 5 cutlery attachment
on SW 10 x 6-3 BASIC serving trolley with 3-sided panelling

Mobile work surface for preparing and serving

Worktop WB 8 x 5 for mounting on serving trolleys
for mounting on serving trolleys 8 x 5 (without railing)
including two GN containers1/3-65
- Order No. **574 773**

Synthetic or wood cutting board
has a juice groove that drains into the GN containers
- 1/1 wood (solid beech) Order No. **574 775**
- 1/1 synthetic Order No. **574 776**

Hanging frame for GN containers
for more storage surface, including bracket
for paper towel rolls
- Order no. **574 783**

Knife holder for mounting on GN 1/6
for mounting on deep GN 1/6
- synthetic
- Order no. **574 774**

SW SG sneeze guard for serving trolley
for retrofitting to almost
all SW 8 x 5
- Acrylic glass (PMMA)
- Dimensions (W x L x H): 828 x 253 x 317 mm
- Order No. **574 782**

WB 8 x 5 worktop
on SW 8 x 5-3 with panelling and doors in apple green, synthetic cutting board, hanging frame with three GN 1/6-200, knife holder, sneeze guard

Mobile clearing station

SW MCS 10 x 6-3 mobile clearing station
with 3 shelves (1000 x 600 mm) and cut-out for waste
containers (2x GN 1/3-200) on the top shelf
- Made of corrosion-resistant stainless steel
- Welded shelves
- Including 4 gusset plates on each of the 2 upper shelves
- 2x GN-B 1/3-200 included in scope of delivery
- Max. capacity 45 people
- Dimensions (W x L x H): 1100 x 700 x 950 mm
- Order No. **382 663**

Privacy shield
- Made of thin sheet (see page 31 for colours)
- Dimensions (W x L x H): 1031 x 205 x 430 mm
- Order No. **382 662**

SW MCS 10 x 6-3 mobile clearing station
with accessories: shelf at children's height, hanging frame, drip tray for glass rack, 3-sided panelling and privacy shield, used here to label residual waste, paper, glass and cutlery

TRAY CLEARING TROLLEYS

BLANCO tray clearing trolleys:

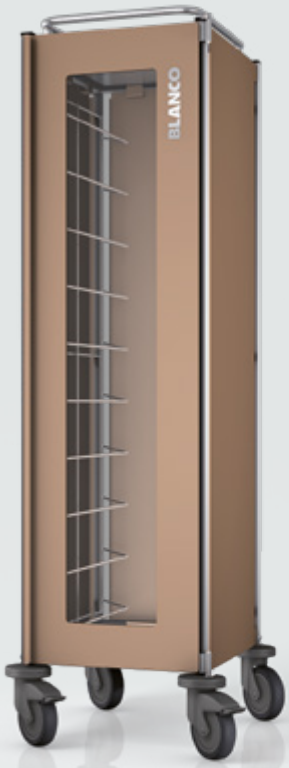
- Welded frame construction made of stainless steel for maximum stability and durability
- Stainless-steel tray supports with integrated push-through protection on both sides
- Support frames are completely removable

Ingeniously simple: BLANCO tray clearing trolleys with panelling

- Panelling can be mounted on existing BLANCO tray clearing trolleys in no time
- Simply clamp it behind the edge of the upper frame and fix it securely to the lower frame
- Available in stainless steel and 14 colours (For colours, please see page 31)

TAW 2 x 10
with panelling on 3 sides, push handle, trolley top and railing

TAW 2 x 10
with panelling on 3 sides, hinged doors, trolley top and railing



TAW 10 with panelling on 3 sides, door with glass insert, trolley top and railing

BLANCO TRAY CLEARING TROLLEYS

- Made of corrosion-resistant steel
- Tray supports with integrated push-through protection on both sides, tray support frame completely removable
- 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	Capacity	Order No.
TAW 10 GN	468 x 673 x 1550 mm	10 Gastronorm trays (530 x 325 mm)	**574 240**
TAW 10 EN	513 x 673 x 1550 mm	10 Euronorm trays (530 x 370 mm)	**574 241**
TAW 10 KN	487 x 607 x 1550 mm	10 canteen trays (460 x 344 mm)	**574 242**
TAW 2 x 10 GN	850 x 673 x 1550 mm	20 Gastronorm trays (530 x 325 mm)	**574 243**
TAW 2 x 10 EN	940 x 673 x 1550 mm	20 Euronorm trays (530 x 370 mm)	**574 244**
TAW 2 x 10 KN	888 x 607 x 1550 mm	20 canteen trays (460 x 344 mm)	**574 245**

PANELLING SETS

Model	Description	For models	Order No.
Side wall panelling*	2-sided, thin sheet, galvanised, powder-coated in various colours (see page 31), completely removable for cleaning	TAW GN	**378 441**
		TAW EN	**378 442**
		TAW KN	**378 443**
Side and rear panelling*	3-sided, thin sheet, galvanised, powder-coated in various colours (see page 31), completely removable for cleaning	TAW 10 GN	**378 444**
		TAW 10 EN	**378 445**
		TAW 10 KN	**378 446**
		TAW 2 x 10 GN	**378 447**
		TAW 2 x 10 EN	**378 448**
		TAW 2 x 10 KN	**378 449**

* Panelling also available in stainless steel.

SHELF TROLLEYS

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

Quality comes first: you can rely on a long operating life for units.

BLANCO shelf trolleys

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

BLANCO SHELF TROLLEYS

- 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.
RWRA 851	**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**
RWR 160	**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 613 x 1800 mm	20 x GN 1/1 or 40 x GN 1/2	**568 497**
RWR 161	**Shelf trolley**	662 x 733 x 1645 mm	18 x GN 2/1 or 36 x GN 1/1	**572 935**
RWRR 161	**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**

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

RWR 160
Shelf trolley

RWRA 851
Shelf trolley

STORAGE AND HYGIENE

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.

Hand-washing basin and utility sink combination

Towel dispenser

Soap/disinfectant dispenser

Wastepaper basket

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**
VBR 400 K	**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**
VB 75	**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

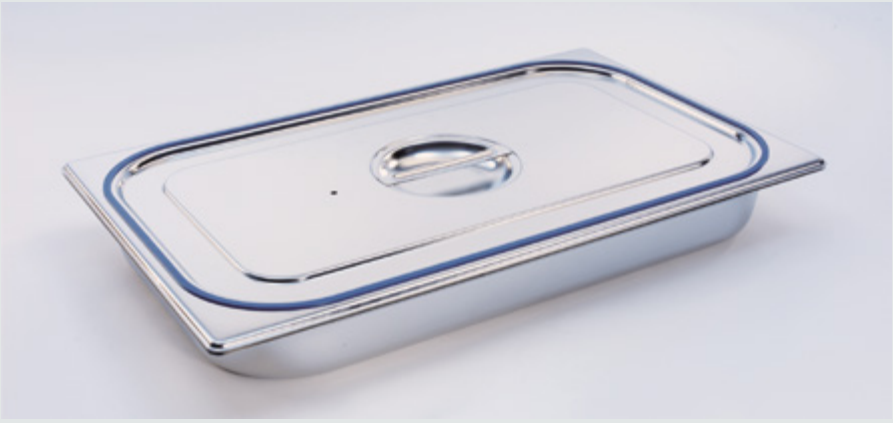
Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
HAU-P 5 x 6	**Hand-washing and utility sink combination** on feet, complete with 1 mixer tap (1/2"), fixed support rack made of synthetic and drain set	500 x 600 x 850 mm		**566 645**
HW-K 5.5 x 4.5 x 1.5	**Hand-washing basin** with basin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

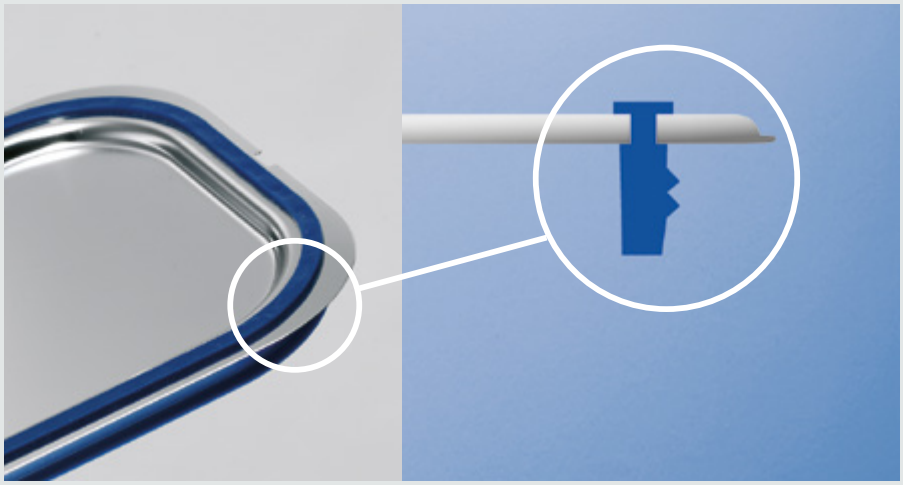
GASTRONORM CONTAINERS

Quality and functionality make a better impression.

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.

"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.





The revolutionary idea
The Gastronorm sealing lid GDD. Thanks to the form fitting seal, the connection between the stainless steel lid and the silicone seal is permanent. The seal remains on the lid and doesn't fall into the soup.

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.

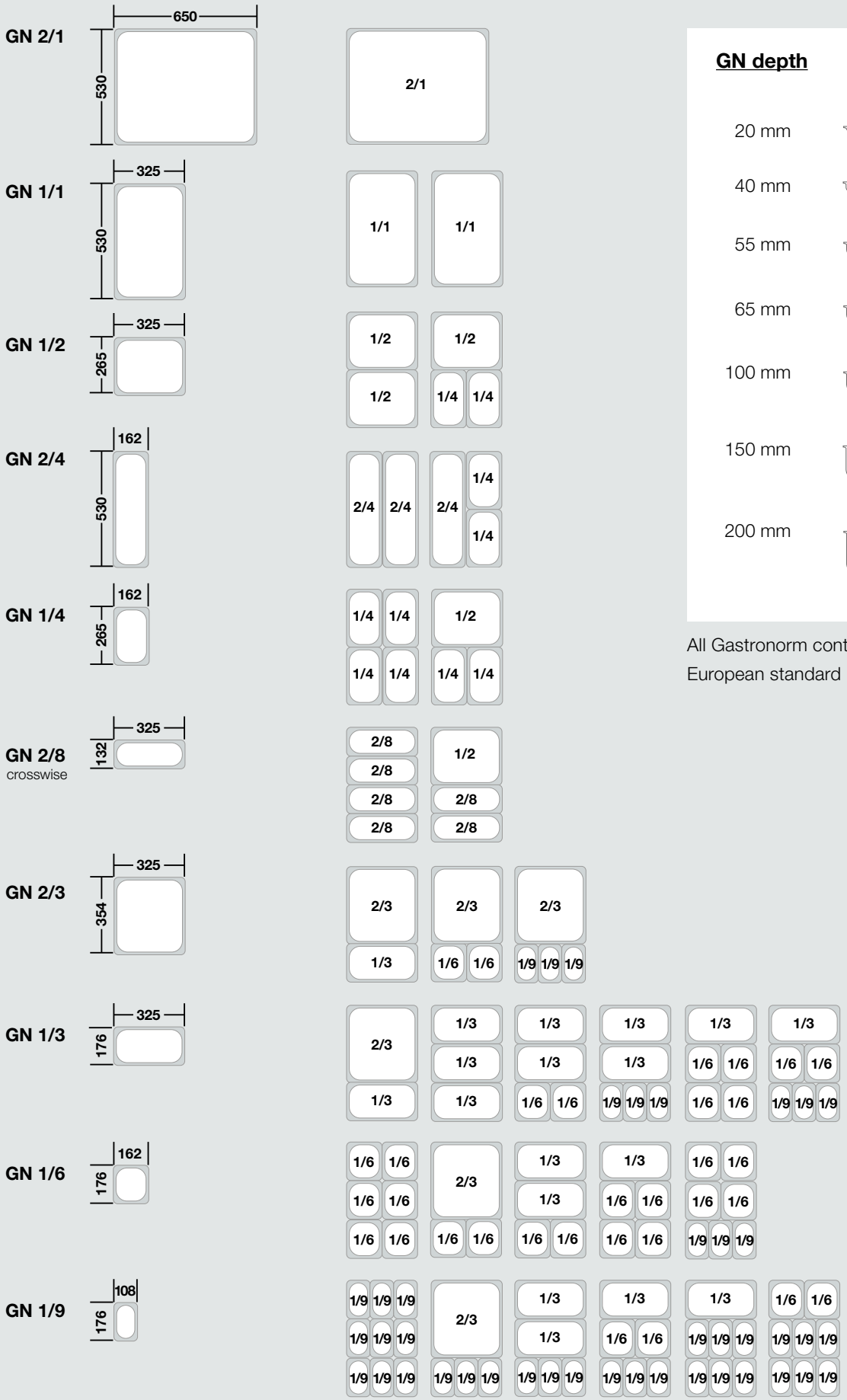
Come out big
Small containers are brought up to the 1/1 size with crossbars.

Easily inserted
Using grates, containers outside the Gastronorm standard can also be transported.

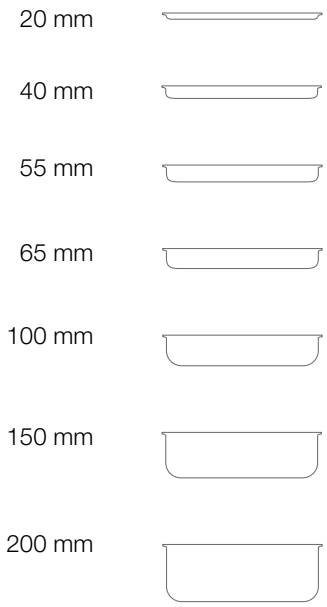
Unmistakeable: BLANCO Gastronorm containers with your logo or company name.

- For almost all BLANCO Gastronorm containers and lids made of stainless steel
- 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

CONTAINER SIZES AND POSSIBLE COMBINATIONS



GN depth



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

BLANCO Gastronorm containers and lids made of polycarbonate were predominantly developed for use in cold areas:

- in temperature ranges of -40 °C to +100 °C
- completely odourless and tasteless
- available in all sizes from GN 1/1 to GN 1/9 and various depths
- light, shatter-proof, rugged, dimensionally stable and durable

BUFFET LINE

The 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 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 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 BLANCO Buffet Line helps you to 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

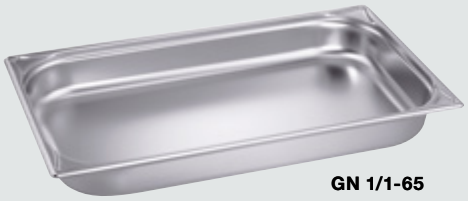
Black model	Order No.	White model	Order No.	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Contents (litres)
1/1 Buffet Line Gastronorm containers							
GN-BUF 1/1-20 black	**573 908**	**GN-BUF 1/1-20 white**	**573 923**	20	530 x 325 mm	501 x 296 mm	Tray
GN-BUF 1/1-40 black	**573 909**	**GN-BUF 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, STAINLESS STEEL

Depth (mm)	Order No.
GN 2/1	**GN, stainless steel**
20	**1 550 566**
40	**1 550 065**
65	**1 550 593**
100	**1 550 594**
150	**1 550 595**
200	**1 550 596**
GN 1/1	**GN, stainless steel**
20	**1 550 565**
40	**1 550 064**
65	**1 550 589**
100	**1 550 590**
150	**1 550 591**
200	**1 550 592**
GD 1/1 lid	**550 658**
GDD 1/1 lid with form-fitting seal	**1 550 663**
GN 1/2	**GN, stainless steel**
20	**1 550 563**
40	**1 550 063**
65	**1 550 581**
100	**1 550 582**
150	**1 550 583**
200	**1 550 584**
GD 1/2 lid	**550 656**
GDD 1/2 lid with form-fitting seal	**1 550 661**
GN 1/4	**GN, stainless steel**
20	**1 550 561**
65	**1 550 573**
100	**1 550 574**
150	**1 550 575**
200	**1 550 576**
GD 1/4 lid	**550 654**
GDD 1/4 lid with form-fitting seal	**1 550 659**



GN 1/1-65

Depth (mm)	Order No.
GN 2/4	**GN, stainless steel**
20	**1 564 367**
40	**1 555 821**
65	**1 555 822**
100	**1 555 823**
150	**1 555 824**
GD 2/4 lid	**556 538**
GN 2/8	**GN, stainless steel**
65	**1 555 827**
100	**1 555 828**
150	**1 555 829**
GD 2/8 lid	**550 076**
GN 1/3	**GN, stainless steel**
20	**1 550 562**
40	**1 550 067**
65	**1 550 577**
100	**1 550 578**
150	**1 550 579**
200	**1 550 580**
GD 1/3 lid	**550 655**
GDD 1/3 lid with form-fitting seal	**1 550 660**
GN 2/3	**GN, stainless steel**
20	**1 550 564**
40	**1 550 066**
65	**1 550 585**
100	**1 550 586**
150	**1 550 587**
200	**1 550 588**
GD 2/3 lid	**550 657**
GDD 2/3 lid with form-fitting seal	**1 550 662**
GN 1/6	**GN, stainless steel**
65	**1 550 569**
100	**1 550 570**
150	**1 550 571**
200	**1 550 572**
GD 1/6 lid	**550 653**
GDD 1/6 lid with form-fitting seal	**1 550 664**
GN 1/9	**GN, stainless steel**
65	**1 550 567**
100	**1 550 568**
GD 1/9 lid	**550 652**

All Gastronorm containers comply with the European standard EN 631.

GN-P 1/1-45

GN-P 2/3-200

GN-K 1/1-150

PERFORATED

Depth (mm)	Order No.
GN 2/1	**GN-P, stainless steel, perforated**
20	**1 565 993**
40	**1 565 789**
65	**1 565 790**
100	**1 565 791**
GN 1/1	**GN-P, stainless steel, perforated**
20	**1 565 994**
40	**1 565 794**
GN 2/3	**GN-P, stainless steel, perforated**
40	**1 565 799**
65	**1 565 800**
100	**1 565 801**
150	**1 565 802**
200	**1 565 803**
GN 1/3	**GN-P, stainless steel, perforated**
40	**1 565 813**
65	**1 565 814**
100	**1 565 815**
150	**1 565 816**
200	**1 565 817**

TRANSPARENT POLYCARBONATE

Depth (mm)	Order No.
GN-K 1/1	**GN, transparent, polycarbonate**
GN-K 1/1-65	**1 551 426**
GN-K 1/1-100	**1 551 427**
GN-K 1/1-150	**1 551 428**
GN-K 1/1-200	**1 551 429**
GD-K 1/1 lid	**1 551 446**
GN-K 1/2	**GN, transparent, polycarbonate**
GN-K 1/2-65	**1 551 430**
GN-K 1/2-100	**1 551 431**
GN-K 1/2-150	**1 551 432**
GN-K 1/2-200	**1 551 433**
GD-K 1/2 lid	**1 551 447**
GN-K 1/3	**GN, transparent, polycarbonate**
GN-K 1/3-65	**1 551 434**
GN-K 1/3-100	**1 551 435**
GN-K 1/3-150	**1 551 436**
GN-K 1/3-200	**1 551 437**
GD-K 1/3 lid	**1 551 448**
GN-K 1/4	**GN, transparent, polycarbonate**
GN-K 1/4-65	**1 551 438**
GN-K 1/4-100	**1 551 439**
GN-K 1/4-150	**1 551 440**
GD-K 1/4 lid	**1 551 449**
GN-K 1/6	**GN, transparent, polycarbonate**
GN-K 1/6-65	**1 551 441**
GN-K 1/6-100	**1 551 442**
GN-K 1/6-150	**1 551 443**
GD-K 1/6 lid	**1 551 450**
GN-K 1/9	**GN, transparent, polycarbonate**
GN-K 1/9-65	**1 551 444**
GN-K 1/9-100	**1 551 445**
GD-K 1/9 lid	**1 551 451**

BLANCO GASTRONORM COOKING INSERTS, PERFORATED

Depth / mm	Order No.
G-KEN 1/1	**1/1 Gastronorm cooking inserts, stainless steel, perforated**
G-KEN 1/1-60 *	**550 487**
G-KEN 1/1-95 **	**550 407**
G-KEN 1/1-145 **	**550 486**
G-KEN 1/1-195 **	**550 490**
G-KEN 1/2	**1/2 Gastronorm cooking inserts, stainless steel, perforated**
G-KEN 1/2-60 *	**550 488**
G-KEN 1/2-95 **	**550 502**
G-KEN 1/2-145 **	**550 557**
G-KEN 1/2-195 **	**550 558**
G-KEN G 1/1	**1/1 Gastronorm cooking inserts, perforated, with folding handles**
G-KEN G 1/1-60 *	**550 970**
G-KEN G 1/1-95 **	**550 971**
G-KEN G 1/1-145 **	**550 972**
G-KEN G 1/1-195 **	**550 973**
G-KEN G 1/2 G	**1/2 Gastronorm cooking inserts, perforated, with folding handles**
G-KEN G 1/2-95 **	**550 967**
G-KEN G 1/2-145 **	**550 968**
G-KEN G 1/2-195 **	**550 969**

* Base and sides perforated
** Base, corners and sides perforated

BLANCO GASTRONORM TRAYS, GRANITE ENAMELED

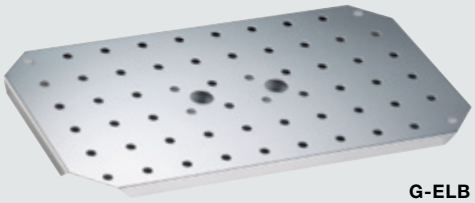
Depth / mm	Order No.
GN 2/1	**Gastronorm trays, granite enameled**
GNE 2/1-20	**550 022**
GNE 2/1-40	**550 023**
GNE 2/1-65	**550 024**
GN 1/1	**Gastronorm trays, granite enameled**
GNE 1/1-20	**550 025**
GNE 1/1-40	**550 026**
GNE 1/1-65	**550 027**

All Gastronorm containers comply with the European standard EN 631.

BLANCO GASTRONORM ACCESSORIES

Size	Order No.
Insert base, perforated, stainless steel	
G-ELB 1/1	**550 645**
G-ELB 1/2	**550 647**
G-ELB 1/4	**550 649**
G-ELB 2/3	**550 646**
G-ELB 1/3	**550 648**
Insert base, perforated, polycarbonate	
G-KELB 1/1	**1 551 457**
G-KELB 1/2	**1 551 458**
Gastronorm grids, stainless steel	
GR 2/1	**550 266**
GR 1/1	**550 267**
Support bars, stainless steel	
ST 3	**550 650**
ST 5F	**550 651**

G-KEN G 1/1-95



G-ELB 1/1

G-KELB 1/1

G-KEN 1/2-60

ST 3

THE BLANCO PROFESSIONAL GROUP.

Our clients are as diverse and varied as our portfolio. In order to ensure we do our very best for every client, we concentrate our skills, abilities and capacities in three highly specialised business units: Catering – Products and systems for professional commercial kitchens. Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. And Railway – Equipment for galley kitchens and bistros on high-speed trains.

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

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