BLANCO
PROFESSIONAL

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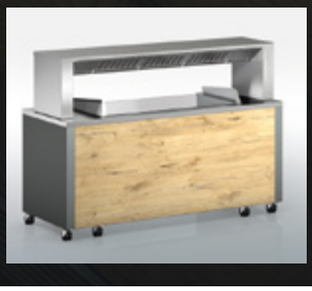
(See note on page 2).

# PRICELIST

**Catering business unit – valid from 1 May 2019**



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**After-sales service and spare parts**
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E-Mail service.pro@blanco.de

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Deliveries that cost up to EUR 250.00 will be shipped freight forward and a minimum of EUR 25.00 will be charged as a surcharge for small-volume purchases, packaging and other handling costs.

**This price list overrides all previous price lists for these products.** The prices indicated are to be considered only as base prices for wholesale trade. They are not recommended retail prices. All prices are indicated excluding VAT.

**The underlined models are available for collection delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).**

**Many more models are available at short notice. Please contact our sales team!**
Phone +49 7045 44-81900
E-Mail catering.export@blanco.de

**BLANCO COOK**

| | |
|---|---|
| **Gastronorm containers** | Buffet Line GN containers • GN containers, stainless steel • GN lids, stainless steel<br>GN containers, polycarbonate • GN lids, polycarbonate • GN trays<br>GN containers, stainless steel, perforated • Cooking inserts, stainless steel, perforated<br>Accessories • Combination steamer sets |
| **BLANCOTHERM food transport containers** | BLANCOTHERM synthetic, unheated • BLANCOTHERM synthetic, heated<br>BLANCOTHERM synthetic accessories<br>BLANCOTHERM stainless steel, unheated • BLANCOTHERM stainless steel, heated<br>BLANCOTHERM stainless steel, cooled<br>BLANCOTHERM stainless steel accessories |
| **Food serving/transport trolleys**<br>**Dispensers**<br><br>**Conveyors** | Food serving trolleys • Food transport trolleys • Accessories<br>Plate dispensers • Platform dispensers • Basket dispensers • Tray dispensers<br>Universal dispensers • Build-in dispensers • Accessories<br>Round-belt conveyor • Flat-belt conveyor<br>Round belt conveyor, convection-cooled • Accessories |
| **Tray transport trolleys** | Tray transport trolleys, unheated<br>Tray transport trolleys, double-walled, insulated,<br>Tray transport trolleys for passive cooling with eutectic plates<br>Tray transport trolleys, double-walled, insulated, hygienic type H1<br>Accessories |
| **Serving/clearing trolleys**<br><br>**Tray clearing trolleys**<br><br>**Shelf trolleys** | Serving trolleys • Clearing trolleys • Accessories<br><br>Tray clearing trolleys • Accessories<br><br>Shelf trolleys • Accessories |
| **Transport trolleys** | Spice trolleys • Ladle trolleys • Plate trolleys<br>Cutlery soaking trolleys • Platform trolleys • Basket/tray transport trolleys<br>Potato and vegetable washing trolleys • Cutlery and tray trolleys<br>Garbage containers • Storage trolleys<br>Rolling stools • Accessories |
| **Banquet trolleys**<br><br>**SERVISTAR plate stacking system** | Banquet trolleys, heated • Banquet trolleys, cooled • Accessories<br><br>SERVISTAR GASTRO • Accessories |
| **BLANCO COOK cooking system** | Front cooking station • Accessories<br>Induction hob • Induction wok • Deep griddle • Griddle<br>Ceran® hob • Pasta cooker • Deep fryer • Bain-marie • Hot plate<br>Multi element • Accessories |
| **Food serving system BASIC LINE** | Hot buffet<br>Cold buffet with active contact cooling • Cold buffet with active convection cooling<br>Plain buffet<br>Soup station • Cash register booth • Roll-in counter • Servery counter • Interior corner<br>Exterior corner • Attached refrigeration showcase • Refrigerated stand showcase |
| **Commercial sinks**<br><br>**Additional components** | Utility sinks/Sink units AB, ES, ZS, ZM, Z • Hand-washing basins and utility sink combinations • Hand-washing basins • Build-in basins • Weld-in basins • Accessories<br>Bain-marie • Cutlery and napkin dispensers • Cup dispensers<br>Spice containers • Folding table |

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**The underlined models** are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

Price only applies in conjunction with a new unit. Please contact BLANCO Professional Service for after-sales services.

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| Abbrev | Designation | Page |
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| Abbrev | Designation | Page |
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# Castors – Overview and characteristics

Illustrations similar to the model

| Castor type | Stainless steel | | | Synthetic | Antistatic | Air-identical | |
|---|---|---|---|---|---|---|---|
| Housing | Corrosion-resistant stainless steel | Corrosion-resistant stainless steel | Corrosion-resistant stainless steel | Polyamide | Polyamide | Polyamide | Steel sheet, pressed |
| Tread material | Standard solid rubber (non-marking grey) | Elastic solid rubber (non-marking grey) | TPE[1] | TPE[1] | TPE[1] | TPE[1] | Solid two-component rubber (non-marking grey) |
| Tread hardness* | 80° Shore A | 65° Shore A | 63° Shore A | 85° Shore A | 85° Shore A | 63° Shore A | 65° Shore A |
| Bearing type | Roller bearing, stainless | Roller bearing, stainless | Plain bore | Ball bearing, stainless | Ball bearing, stainless | Ball bearing, stainless | Roller bearing |
| Wheel rim | Synthetic | Synthetic | Synthetic | Synthetic | Synthetic | Synthetic | Steel sheet, galvanised |
| Thread guard | no | no | no | yes | yes | yes | no |
| ø castors** (mm) | ø 160; ø 200 | ø 160; ø 200 | ø 125 | ø 125 | ø 125 | ø 125 | ø 160 |
| Special features | | | | | marked yellow<br>2 antistatic per castor set | marked blue | |
| Temperature resistance | –25 °C to +80 °C | –25 °C to +80 °C | –20 °C to +80 °C | –20 °C to +80 °C | –20 °C to +80 °C | –20 °C to +80 °C | –25 °C to +80 °C |
| Characteristics | for universal use,<br>vibration-absorbing,<br>floor-preserving | vibration-absorbing,<br>floor-preserving,<br>excellent operation comfort,<br>high abrasion resistance,<br>extremely low starting and rolling resistance | gentle on floors,<br>low rolling and swivel resistance | gentle on floors,<br>low rolling and swivel resistance,<br>corrosion-resistant as per DIN 18867-8, | gentle on floors,<br>low rolling and swivel resistance,<br>corrosion-resistant as per DIN 18867-8,<br>high electrical conductivity | gentle on floors,<br>low rolling and swivel resistance,<br>corrosion-resistant as per DIN 18867-8,<br>low noise operation | gentle on floors,<br>low rolling and swivel resistance,<br>low noise operation |
| Use*** | BLT stainless steel,<br>food serving trolleys,<br>food transport trolleys | BLT stainless steel,<br>banquet trolleys,<br>tray transport trolleys | All mobile products **except:**<br>- BLT synthetic,<br>- tray clearing trolleys,<br>- banquet trolleys | All mobile products **except:**<br>- tray transport trolleys,<br>- banquet trolleys,<br>- BLANCO COOK,<br>- BASIC LINE,<br>- platform trolleys PFWP | Serving trolleys,<br>clearing trolley,<br>transport trolleys,<br>food serving trolleys,<br>food transport trolleys,<br>shelf trolleys | Tray clearing trolleys,<br>serving trolleys,<br>clearing trolleys | Food serving trolleys,<br>food transport trolleys,<br>serving trolleys,<br>clearing trolleys |

* Castors with a harder tread are more suited for soft floor surfaces such as carpeting. Castors with soft tread are highly suitable for hard flooring such as tiles. The harder the tread material the higher the noise operation.
** The larger the castor diameter the lower the rolling resistance and the easier it is to manoeuvre the unit or trolley.
*** You will find the exact castor options for individual products in their respective chapters.

Illustrations similar to the model

| Castor type | Galvanised steel | | | | | Pneumatic-tyred | |
|---|---|---|---|---|---|---|---|
| Housing | Steel sheet, pressed | Steel sheet, pressed | Steel sheet, pressed | Steel sheet, galvanised-chromated | Steel sheet, galvanised-chromated | Steel sheet | Steel sheet |
| Tread material | Standard solid rubber (non-marking grey) | Elastic solid rubber (non-marking grey) | TPE[1] | Polyamide | TPE[1] | Pneumatic-tyred | Pneumatic-tyred |
| Tread hardness* | 80° Shore A | 65° Shore A | 85° Shore A | 70° +/–5° Shore D | 85° Shore A | Shore hardness depends on tyre pressure – optimum pressure marked on castor | |
| Bearing type | Roller bearing | Roller bearing | Plain bore | Sliding bearing | Ball bearing | Ball bearing | Roller bearing |
| Wheel rim | Synthetic | Synthetic | Synthetic | Synthetic | Synthetic | Synthetic | Synthetic |
| Thread guard | no | no | no | no | yes | no | no |
| ø castors** | ø 160; ø 200 | ø 160; ø 200 | ø 125 | ø 75 | ø 75 | ø 180 | ø 200 |
| Special features | | | | Twin castor | | Tyre pressure must be observed and checked on a regular basis | |
| Temperature resistance | –25 °C to +80 °C | –25 °C to +80 °C | –20 °C to +80 °C | –25 °C to +80 °C | –20 °C to +80 °C | to +50 °C | –20 °C to +60 °C |
| Characteristics | for universal use,<br>vibration-absorbing,<br>floor-preserving | vibration-absorbing,<br>floor-preserving,<br>excellent operation comfort,<br>high abrasion resistance,<br>extremely low starting and rolling resistance | gentle on floors,<br>low rolling and swivel resistance | no contact staining,<br>highly abrasion-resistant,<br>very low rolling resistance | gentle on floors,<br>low rolling and swivel resistance | vibration-absorbing,<br>extremely gentle on floors,<br>maximum ride comfort,<br>low rolling resistance on poor floor conditions | vibration-absorbing,<br>extremely gentle on floors,<br>maximum ride comfort,<br>low rolling resistance on poor floor conditions |
| Use*** | BLT stainless steel,<br>food serving trolleys,<br>banquet trolleys | BLT stainless steel,<br>tray transport trolleys | All mobile products **except:**<br>- BLT stainless steel,<br>- tray transport trolleys,<br>- banquet trolleys,<br>- BLANCO COOK,<br>- BASIC LINE | BLANCO COOK | BASIC LINE | Serving trolleys | Serving trolleys,<br>clearing trolleys |

[1] Thermoplastic elastomer

# GASTRONORM CONTAINERS

**Quality and functionality make a better impression.**

With its extensive line of Gastronorm containers, BLANCO Professional 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.

## Gastronorm containers


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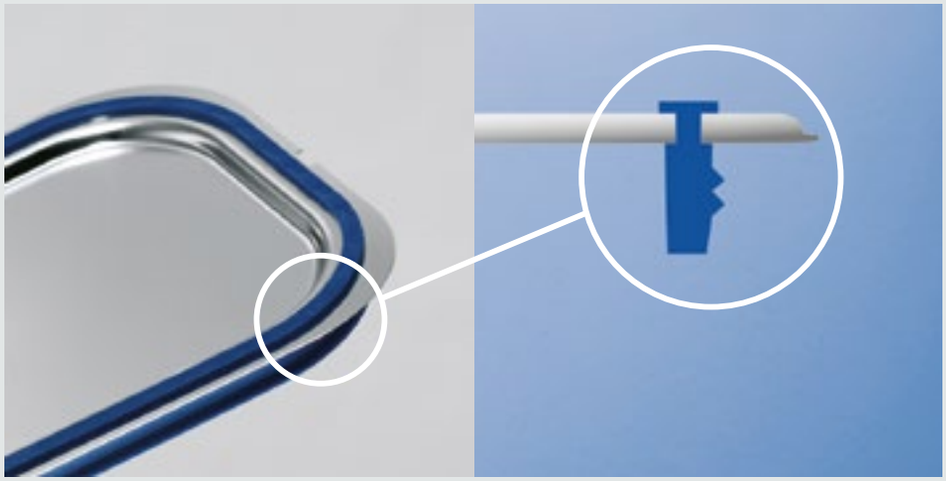
**Quality "made in Germany".**
For an extra long operating life in extra harsh daily kitchen routines:
more than 60 years of experience in the production of GN containers guarantee extra quality by BLANCO Professional:

- Rugged, dimensionally stable and corrosion-resistant, made of stainless steel (AISI 304)
- Extra stable thanks to the circumferential edge stamping
- First-class finish with burr-free edges
- Easy cleaning and optimum hygiene thanks to the smooth, non-porous surface and large corner and bottom radii

**Each part can be ordered directly from stock from a quantity of 1 and is available in an extremely short time.**

# BUFFET LINE

**BLANCO Buffet Line**
The elegant black and white Gastronorm containers of the Buffet Line are available for a particularly attractive food presentation. They are rugged, hygienic and make food a delicious eye-catcher.



**The GDD Gastronorm sealing lid**
The form-fitting seal ensures a durable connection between the stainless-steel lid and the silicone seal. The seal remains on the lid and does not fall into the soup.

**The GDD top-mounted frame**
is the ideal solution for the correct storage, drying, transport and dispensing of Gastronorm lids with form-fitting seal.

**SW 10 x 6-3 BASIC GDD**

**The standard for the food service industry**
The proven basic model of stainless steel.

**Get a handle on it**
U-handles for optimum handling.

**Easy to see**
The models of transparent polycarbonate.

**For healthy cooking**
Perforated for gentle steaming and cooking.

**Crispy and crunchy**
Granite-enamelled for roasting and baking.

**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.

**GN set Classic**
(combination steamer is not included in scope of delivery)

**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.

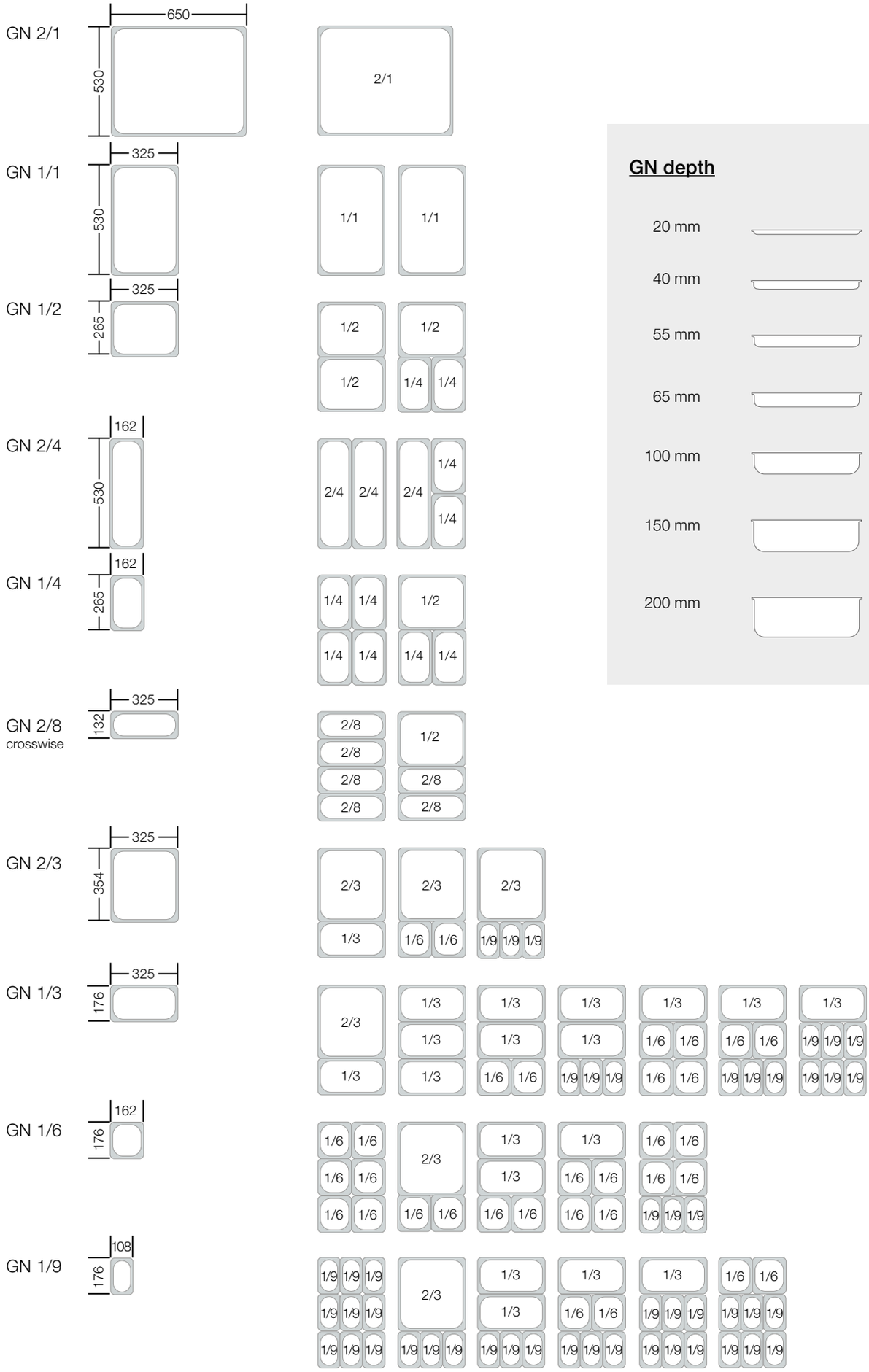
## Unmistakeable: BLANCO Gastronorm containers with your logo or company name.

- For almost all stainless-steel BLANCO Gastronorm containers and lids and Buffet Line
- From 1 piece to multiple
- Individual text (e.g. company name) or logo according to your specifications
- Easy to read, high-quality laser marking
- Permanent and dishwasher-safe

**Price on request**

# Container sizes and possible combinations

All Gastronorm containers comply with the European standard EN 631


GN 2/1
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# Buffet Line Gastronorm containers, black

For particularly appetising food presentation

- All Gastronorm containers comply with the European standard EN 631
- High-quality enamel coating with satin finish surface
- Easy cleaning due to particularly smooth surface
- Temperature range up to +300 °C
- Suitable for induction heat-retaining units

## 1/1 Buffet Line Gastronorm containers, black

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 1/1-65 | GN-BUF 1/1-20 black | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 573 908 | 35.00 |
| | GN-BUF 1/1-40 black | 40 | 530 x 325 mm | 501 x 296 mm | 5.1 litres | 573 909 | 40.70 |
| | GN-BUF 1/1-65 black | 65 | 530 x 325 mm | 501 x 296 mm | 8.5 litres | 573 910 | 45.10 |
| | GN-BUF 1/1-100 black | 100 | 530 x 325 mm | 501 x 296 mm | 13.3 litres | 573 911 | 50.80 |

## 1/2 Buffet Line Gastronorm containers, black

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/2-100 | GN-BUF 1/2-20 black | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 573 912 | 28.20 |
| | GN-BUF 1/2-40 black | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 573 913 | 31.60 |
| | GN-BUF 1/2-65 black | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 573 914 | 32.70 |
| | GN-BUF 1/2-100 black | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 573 915 | 37.20 |

## 2/4 Buffet Line Gastronorm containers, black

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 2/4-100 | GN-BUF 2/4-20 black | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 573 916 | 35.00 |
| | GN-BUF 2/4-40 black | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 573 917 | 49.60 |
| | GN-BUF 2/4-65 black | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 573 918 | 55.30 |
| | GN-BUF 2/4-100 black | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 573 919 | 73.30 |

## 1/3 Buffet Line Gastronorm containers, black

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/3-40 | GN-BUF 1/3-20 black | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 573 920 | 24.90 |
| | GN-BUF 1/3-40 black | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 573 921 | 30.50 |
| | GN-BUF 1/3-65 black | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 573 922 | 34.00 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Buffet Line Gastronorm containers, white

For particularly appetising food presentation

- All Gastronorm containers comply with the European standard EN 631
- High-quality enamel coating with satin finish surface
- Easy cleaning due to particularly smooth surface
- Temperature range up to +300 °C
- Suitable for induction heat-retaining units

## 1/1 Buffet Line Gastronorm containers, white

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 1/1-40 | GN-BUF 1/1-20 white | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 573 923 | 35.00 |
| | GN-BUF 1/1-40 white | 40 | 530 x 325 mm | 501 x 296 mm | 5.1 litres | 573 924 | 40.70 |
| | GN-BUF 1/1-65 white | 65 | 530 x 325 mm | 501 x 296 mm | 8.5 litres | 573 925 | 45.10 |
| | GN-BUF 1/1-100 white | 100 | 530 x 325 mm | 501 x 296 mm | 13.3 litres | 573 926 | 50.80 |

## 1/2 Buffet Line Gastronorm containers, white

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/2-65 | GN-BUF 1/2-20 white | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 573 927 | 28.20 |
| | GN-BUF 1/2-40 white | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 573 928 | 31.60 |
| | GN-BUF 1/2-65 white | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 573 929 | 32.70 |
| | GN-BUF 1/2-100 white | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 573 930 | 37.20 |

## 2/4 Buffet Line Gastronorm containers, white

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 2/4-20 | GN-BUF 2/4-20 white | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 573 931 | 35.00 |
| | GN-BUF 2/4-40 white | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 573 932 | 49.60 |
| | GN-BUF 2/4-65 white | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 573 933 | 55.30 |
| | GN-BUF 2/4-100 white | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 573 934 | 73.30 |

## 1/3 Buffet Line Gastronorm containers, white

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/3-65 | GN-BUF 1/3-20 white | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 573 935 | 24.90 |
| | GN-BUF 1/3-40 white | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 573 936 | 30.50 |
| | GN-BUF 1/3-65 white | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 573 937 | 34.00 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +280 °C
- Lid with form-fitting seal, temperature range –40 °C to +180 °C
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

## 2/1 Gastronorm containers, stainless steel

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 2/1-20 | GN 2/1-20 | 20 | 650 x 530 mm | 625 x 505 mm | Tray | 1 550 566 | 45.90 |
| | GN 2/1-40 | 40 | 650 x 530 mm | 625 x 505 mm | 11.0 litres | 1 550 065 | 57.40 |
| | GN 2/1-65 | 65 | 650 x 530 mm | 625 x 505 mm | 18.4 litres | 1 550 593 | 60.60 |
| | GN 2/1-100 | 100 | 650 x 530 mm | 625 x 505 mm | 28.9 litres | 1 550 594 | 79.50 |
| | GN 2/1-150 | 150 | 650 x 530 mm | 625 x 505 mm | 43.4 litres | 1 550 595 | 115.00 |
| | GN 2/1-200 | 200 | 650 x 530 mm | 625 x 505 mm | 57.7 litres | 1 550 596 | 157.40 |

## 1/1 Gastronorm containers, stainless steel

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/1-65 | GN 1/1-20 | 20 | 530 x 325 mm | 505 x 300 mm | Tray | 1 550 565 | 25.30 |
| | GN 1/1-40 | 40 | 530 x 325 mm | 505 x 300 mm | 5.1 litres | 1 550 064 | 30.50 |
| | GN 1/1-55 | 55 | 530 x 325 mm | 505 x 300 mm | 7.2 litres | 1 565 845 | 32.00 |
| | GN 1/1-65 | 65 | 530 x 325 mm | 505 x 300 mm | 8.5 litres | 1 550 589 | 32.80 |
| | GN 1/1-100 | 100 | 530 x 325 mm | 505 x 300 mm | 13.3 litres | 1 550 590 | 37.10 |
| | GN 1/1-150 | 150 | 530 x 325 mm | 505 x 300 mm | 20.0 litres | 1 550 591 | 59.30 |
| | GN 1/1-200 | 200 | 530 x 325 mm | 505 x 300 mm | 26.5 litres | 1 550 592 | 76.10 |
| Lid for GN1/1 | GD 1/1 | Lid with handle | | | | 550 658 | 30.50 |
| | GD-L 1/1 | Lid with handle and ladle cut-out | | | | 550 677 | 34.10 |
| | GD-F 1/1 | Lid without handle | | | | 564 956 | 30.50 |
| | GDD 1/1 | Lid with form-fitting seal | | | | 1 550 663 | 95.60 |
| | GDS-U 1/1 | Universal hinged lid | | | | 566 910 | 101.40 |
| | GDS-UL 1/1 | Universal hinged lid with ladle cut-out | | | | 566 911 | 101.40 |
| GN-B 1/1-100 Gastronorm container with U-handles | GN-B 1/1-65 | 65 | 530 x 325 mm | 505 x 300 mm | 8.5 litres | 1 555 953 | 53.30 |
| | GN-B 1/1-100 | 100 | 530 x 325 mm | 505 x 300 mm | 13.3 litres | 1 555 952 | 60.60 |
| | GN-B 1/1-150 | 150 | 530 x 325 mm | 505 x 300 mm | 20.0 litres | 1 555 951 | 81.10 |
| | GN-B 1/1-200 | 200 | 530 x 325 mm | 505 x 300 mm | 26.5 litres | 1 555 950 | 103.00 |
| Lid for GN-B 1/1 | GD-B 1/1 | Lid with handle | | | | 550 086 | 38.00 |
| | GD-BL 1/1 | Lid with handle and ladle cut-out | | | | 550 093 | 38.00 |
| | GDD-B 1/1 | Lid with form-fitting seal | | | | 1 550 075 | 115.50 |
| | GDS-U 1/1 | Universal hinged lid | | | | 566 910 | 101.40 |
| | GDS-UL 1/1 | Universal hinged lid with ladle cut-out | | | | 566 911 | 101.40 |

**Individual marking for almost all stainless-steel GN containers and lids and Buffet Line on request**

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +280 °C
- Lid with form-fitting seal, temperature range –40 °C to +180 °C
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

## 1/2 Gastronorm containers, stainless steel

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 1/2-65 | GN 1/2-20 | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 1 550 563 | 20.10 |
| | GN 1/2-40 | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 1 550 063 | 22.90 |
| | GN 1/2-55 | 55 | 325 x 265 mm | 300 x 240 mm | 3.2 litres | 1 565 844 | 23.50 |
| | GN 1/2-65 | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 1 550 581 | 24.00 |
| | GN 1/2-100 | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 1 550 582 | 27.10 |
| | GN 1/2-150 | 150 | 325 x 265 mm | 300 x 240 mm | 8.9 litres | 1 550 583 | 37.10 |
| | GN 1/2-200 | 200 | 325 x 265 mm | 300 x 240 mm | 11.7 litres | 1 550 584 | 54.00 |
| Lid for GN1/1 | GD 1/2 | Lid with handle | | | | 550 656 | 18.60 |
| | GD-L 1/2 | Lid with handle and ladle cut-out | | | | 550 675 | 25.30 |
| | GD-F 1/2 | Lid without handle | | | | 564 957 | 18.60 |
| | GDD 1/2 | Lid with form-fitting seal | | | | 1 550 661 | 66.60 |
| GN-B 1/2-65 Gastronorm container with U-handles | GN-B 1/2-65 | 65 | 325 x 265 mm | 300 x 240 mm | 3.8 litres | 1 555 943 | 49.10 |
| | GN-B 1/2-100 | 100 | 325 x 265 mm | 300 x 240 mm | 6.0 litres | 1 555 942 | 50.40 |
| | GN-B 1/2-150 | 150 | 325 x 265 mm | 300 x 240 mm | 8.9 litres | 1 555 941 | 57.40 |
| | GN-B 1/2-200 | 200 | 325 x 265 mm | 300 x 240 mm | 11.7 litres | 1 555 940 | 74.30 |
| Lid for GN-B 1/2 | GD-B 1/2 | Lid with handle | | | | 550 084 | 29.50 |
| | GD-BL 1/2 | Lid with handle and ladle cut-out | | | | 550 091 | 29.50 |
| | GDD-B 1/2 | Lid with form-fitting seal | | | | 1 550 073 | 81.40 |

## 2/4 Gastronorm containers, stainless steel

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 2/4-100 | GN 2/4-20 | 20 | 530 x 162 mm | 505 x 137 mm | Tray | 1 564 367 | 25.30 |
| | GN 2/4-40 | 40 | 530 x 162 mm | 505 x 137 mm | 2.3 litres | 1 555 821 | 36.40 |
| | GN 2/4-65 | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 1 555 822 | 37.10 |
| | GN 2/4-100 | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 1 555 823 | 66.00 |
| | GN 2/4-150 | 150 | 530 x 162 mm | 505 x 137 mm | 9.0 litres | 1 555 824 | 86.40 |
| Lid for GN 2/4 | GD 2/4 | Lid with handle | | | | 556 538 | 30.50 |
| | GD-L 2/4 | Lid with handle and ladle cut-out | | | | 564 902 | 35.90 |
| GN-B 2/4-65 Gastronorm container with U-handles | GN-B 2/4-65 | 65 | 530 x 162 mm | 505 x 137 mm | 4.0 litres | 1 564 908 | 66.00 |
| | GN-B 2/4-100 | 100 | 530 x 162 mm | 505 x 137 mm | 6.0 litres | 1 564 909 | 86.40 |
| | GN-B 2/4-150 | 150 | 530 x 162 mm | 505 x 137 mm | 9.0 litres | 1 564 910 | 117.40 |
| Lid for GN-B 2/4 | GD-B 2/4 | Lid with handle | | | | 564 904 | 35.90 |
| | GD-BL 2/4 | Lid with handle and ladle cut-out | | | | 564 906 | 35.90 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +280 °C
- Lid with form-fitting seal, temperature range –40 °C to +180 °C
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

## 1/4 Gastronorm containers, stainless steel

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 1/4-150 | GN 1/4-20 | 20 | 265 x 162 mm | 240 x 137 mm | Tray | 1 550 561 | 13.40 |
| | GN 1/4-65 | 65 | 265 x 162 mm | 240 x 137 mm | 1.7 litres | 1 550 573 | 22.70 |
| | GN 1/4-100 | 100 | 265 x 162 mm | 240 x 137 mm | 2.7 litres | 1 550 574 | 25.30 |
| | GN 1/4-150 | 150 | 265 x 162 mm | 240 x 137 mm | 4.0 litres | 1 550 575 | 45.90 |
| | GN 1/4-200 | 200 | 265 x 162 mm | 240 x 137 mm | 5.2 litres | 1 550 576 | 50.40 |
| Lid for GN 1/4 | GD 1/4 | Lid with handle | | | | 550 654 | 17.90 |
| | GD-L 1/4 | Lid with handle and ladle cut-out | | | | 550 673 | 21.20 |
| | GDD 1/4 | Lid with form-fitting seal | | | | 1 550 659 | 51.70 |
| GN-B 1/4-100 Gastronorm container with U-handles | GN-B 1/4-65 | 65 | 265 x 162 mm | 240 x 137 mm | 1.7 litres | 1 555 934 | 39.10 |
| | GN-B 1/4-100 | 100 | 265 x 162 mm | 240 x 137 mm | 2.7 litres | 1 555 933 | 43.10 |
| | GN-B 1/4-150 | 150 | 265 x 162 mm | 240 x 137 mm | 4.0 litres | 1 555 932 | 59.30 |
| | GN-B 1/4-200 | 200 | 265 x 162 mm | 240 x 137 mm | 5.2 litres | 1 555 931 | 67.50 |
| Lid for GN-B 1/4 | GD-B 1/4 | Lid with handle | | | | 550 082 | 25.20 |
| | GD-BL 1/4 | Lid with handle and ladle cut-out | | | | 550 089 | 25.20 |
| | GDD-B 1/4 | Lid with form-fitting seal | | | | 1 550 071 | 63.60 |

## 2/8 Gastronorm containers, stainless steel

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 2/8-65 | GN 2/8-65 | 65 | 325 x 132 mm | 300 x 106 mm | 1.7 litres | 1 555 827 | 30.50 |
| | GN 2/8-100 | 100 | 325 x 132 mm | 300 x 106 mm | 2.7 litres | 1 555 828 | 43.80 |
| | GN 2/8-150 | 150 | 325 x 132 mm | 300 x 106 mm | 3.8 litres | 1 555 829 | 57.40 |
| Lid for GN 2/8 | GD 2/8 | Lid with handle | | | | 550 076 | 21.20 |
| | GD-L 2/8 | Lid with handle and ladle cut-out | | | | 550 078 | 25.90 |

**Individual marking for almost all stainless-steel GN containers and lids and Buffet Line on request**

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +280 °C
- Lid with form-fitting seal, temperature range –40 °C to +180 °C
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

## 2/3 Gastronorm containers, stainless steel

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 2/3-65 | GN 2/3-20 | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 1 550 564 | 27.10 |
| | GN 2/3-40 | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 1 550 066 | 30.50 |
| | GN 2/3-65 | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 550 585 | 32.00 |
| | GN 2/3-100 | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 550 586 | 34.70 |
| | GN 2/3-150 | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 550 587 | 47.10 |
| | GN 2/3-200 | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 550 588 | 74.30 |
| Lid for GN 2/3 | GD 2/3 | Lid with handle | | | | 550 657 | 27.10 |
| | GD-L 2/3 | Lid with handle and ladle cut-out | | | | 550 676 | 32.10 |
| | GDD 2/3 | Lid with form-fitting seal | | | | 1 550 662 | 80.90 |
| GN-B 2/3-200 Gastronorm container with U-handles | GN-B 2/3-65 | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 555 948 | 55.40 |
| | GN-B 2/3-100 | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 555 947 | 57.80 |
| | GN-B 2/3-150 | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 555 946 | 71.10 |
| | GN-B 2/3-200 | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 555 945 | 97.90 |
| Lid for GN-B 2/3 | GD-B 2/3 | Lid with handle | | | | 550 085 | 35.90 |
| | GD-BL 2/3 | Lid with handle and ladle cut-out | | | | 550 092 | 35.90 |
| | GDD-B 2/3 | Lid with form-fitting seal | | | | 1 550 074 | 96.30 |

## 1/3 Gastronorm containers, stainless steel

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/3-100 | GN 1/3-20 | 20 | 325 x 176 mm | 300 x 151 mm | Tray | 1 550 562 | 15.00 |
| | GN 1/3-40 | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 1 550 067 | 18.60 |
| | GN 1/3-55 | 55 | 325 x 176 mm | 300 x 151 mm | 2.0 litres | 1 565 846 | 21.90 |
| | GN 1/3-65 | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 550 577 | 21.90 |
| | GN 1/3-100 | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 550 578 | 25.30 |
| | GN 1/3-150 | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 550 579 | 39.80 |
| | GN 1/3-200 | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 550 580 | 43.80 |
| Lid for GN 1/3 | GD 1/3 | Lid with handle | | | | 550 655 | 16.80 |
| | GD-L 1/3 | Lid with handle and ladle cut-out | | | | 550 674 | 22.70 |
| | GD-F 1/3 | Lid without handle | | | | 564 961 | 14.40 |
| | GDD 1/3 | Lid with form-fitting seal | | | | 1 550 660 | 63.60 |
| GN-B 1/3-150 Gastronorm container with U-handles | GN-B 1/3-65 | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 555 938 | 42.30 |
| | GN-B 1/3-100 | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 555 937 | 47.10 |
| | GN-B 1/3-150 | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 555 936 | 62.60 |
| | GN-B 1/3-200 | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 555 935 | 70.00 |
| Lid for GN-B 1/3 | GD-B 1/3 | Lid with handle | | | | 550 083 | 25.20 |
| | GD-BL 1/3 | Lid with handle and ladle cut-out | | | | 550 090 | 25.20 |
| | GDD-B 1/3 | Lid with form-fitting seal | | | | 1 550 072 | 74.30 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel

- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +280 °C
- Lid with form-fitting seal, temperature range –40 °C to +180 °C
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

## 1/6 Gastronorm containers, stainless steel

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN 1/6-150 | GN 1/6-65 | 65 | 176 x 162 mm | 151 x 137 mm | 1.0 liter | 1 550 569 | 19.40 |
| | GN 1/6-100 | 100 | 176 x 162 mm | 151 x 137 mm | 1.6 litres | 1 550 570 | 23.70 |
| | GN 1/6-150 | 150 | 176 x 162 mm | 151 x 137 mm | 2.2 litres | 1 550 571 | 30.50 |
| | GN 1/6-200 | 200 | 176 x 162 mm | 151 x 137 mm | 3.0 litres | 1 550 572 | 40.80 |
| Lid for GN 1/6 | GD 1/6 | Lid with handle | | | | 550 653 | 14.40 |
| | GD-L 1/6 | Lid with handle and ladle cut-out | | | | 550 672 | 17.90 |
| | GDD 1/6 | Lid with form-fitting seal | | | | 1 550 664 | 57.10 |
| GN-B 1/6-150 Gastronorm container with U-handles | GN-B 1/6-65 | 65 | 176 x 162 mm | 151 x 137 mm | 1.0 liter | 1 555 930 | 41.90 |
| | GN-B 1/6-100 | 100 | 176 x 162 mm | 151 x 137 mm | 1.6 litres | 1 555 929 | 43.80 |
| | GN-B 1/6-150 | 150 | 176 x 162 mm | 151 x 137 mm | 2.2 litres | 1 555 928 | 49.10 |
| | GN-B 1/6-200 | 200 | 176 x 162 mm | 151 x 137 mm | 3.0 litres | 1 555 927 | 62.60 |
| Lid for GN-B 1/6 | GD-B 1/6 | Lid with handle | | | | 550 081 | 20.60 |
| | GD-BL 1/6 | Lid with handle and ladle cut-out | | | | 550 088 | 20.60 |
| | GDD-B 1/6 | Lid with form-fitting seal | | | | 1 550 070 | 64.20 |

## 1/9 Gastronorm containers, stainless steel

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN 1/9-100 | GN 1/9-65 | 65 | 176 x 108 mm | 151 x 83 mm | 0.6 liter | 1 550 567 | 21.90 |
| | GN 1/9-100 | 100 | 176 x 108 mm | 151 x 83 mm | 0.9 liter | 1 550 568 | 27.10 |
| Lid for GN 1/9 | GD 1/9 | Lid with handle | | | | 550 652 | 16.80 |
| | GD-L 1/9 | Lid with handle and ladle cut-out | | | | 550 671 | 20.10 |

**Individual marking for almost all stainless-steel GN containers and lids and Buffet Line on request**

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm lids, stainless steel, for Gastronorm containers

- All Gastronorm containers comply with the European standard EN 631
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

| Illustration | Model | Designation | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| GD 1/1 | GD 1/1 | Lid with handle | 550 658 | 30.50 |
| | GD 1/2 | | 550 656 | 18.60 |
| | GD 2/4 | | 556 538 | 30.50 |
| | GD 1/4 | | 550 654 | 17.90 |
| | GD 2/8 | | 550 076 | 21.20 |
| GD 1/2 | GD 2/3 | | 550 657 | 27.10 |
| | GD 1/3 | | 550 655 | 16.80 |
| | GD 1/6 | | 550 653 | 14.40 |
| | GD 1/9 | | 550 652 | 16.80 |
| GD-L 1/1 | GD-L 1/1 | Lid with handle and ladle cut-out | 550 677 | 34.10 |
| | GD-L 1/2 | | 550 675 | 25.30 |
| | GD-L 2/4 | | 564 902 | 35.90 |
| | GD-L 1/4 | | 550 673 | 21.20 |
| | GD-L 2/8 | | 550 078 | 25.90 |
| | GD-L 2/3 | | 550 676 | 32.10 |
| | GD-L 1/3 | | 550 674 | 22.70 |
| | GD-L 1/6 | | 550 672 | 17.90 |
| | GD-L 1/9 | | 550 671 | 20.10 |
| GDD 1/3 | GDD 1/1 | Lid with form-fitting seal, temperature range -40 °C to +180 °C | 1 550 663 | 95.60 |
| | GDD 1/2 | | 1 550 661 | 66.60 |
| | GDD 1/4 | | 1 550 659 | 51.70 |
| | GDD 2/3 | | 1 550 662 | 80.90 |
| | GDD 1/3 | | 1 550 660 | 63.60 |
| | GDD 1/6 | | 1 550 664 | 57.10 |

| Illustration | Model/Designation | Dimensions L x W x H (mm) | Capacity | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| GDD top-mounted frame | **GDD top-mounted frame** for correct storage, drying, transporting and dispensing Gastronorm lids with form-fitting seal, suitable for serving trolleys SW 10 x 6-2, SW 10 x 6-2 BASIC, SW 10 x 6-3 BASIC GDD. Top-mounted frame can also be used without serving trolley | 963 x 496 x 231 mm | 30 lids for GN 1/1 or 60 lids for GN 1/2 or 90 lids for GN 1/3 | 574 167 | see page 112 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm lids, stainless steel, for Gastronorm containers

- All Gastronorm containers comply with the European standard EN 631
- Rugged and dimensionally stable, made of stainless steel (AISI 304)

| Illustration | Model | Designation | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| GD-B 1/1 | GD-B 1/1 | Lid with handle for Gastronorm containers with U-handles | 550 086 | 38.00 |
| | GD-B 1/2 | | 550 084 | 29.50 |
| | GD-B 2/4 | | 564 904 | 35.90 |
| | GD-B 1/4 | | 550 082 | 25.20 |
| | GD-B 2/3 | | 550 085 | 35.90 |
| | GD-B 1/3 | | 550 083 | 25.20 |
| | GD-B 1/6 | | 550 081 | 20.60 |
| GD-BL 1/1 | GD-BL 1/1 | Lid with handle and ladle cut-out for Gastronorm containers with U-handles | 550 093 | 38.00 |
| | GD-BL 1/2 | | 550 091 | 29.50 |
| | GD-BL 2/4 | | 564 906 | 35.90 |
| | GD-BL 1/4 | | 550 089 | 25.20 |
| | GD-BL 2/3 | | 550 092 | 35.90 |
| | GD-BL 1/3 | | 550 090 | 25.20 |
| | GD-BL 1/6 | | 550 088 | 20.60 |
| GDD-B 2/3 | GDD-B 1/1 | Lid with form-fitting seal for Gastronorm containers with U-handles, temperature range -40 °C to +180 °C | 1 550 075 | 115.50 |
| | GDD-B 1/2 | | 1 550 073 | 81.40 |
| | GDD-B 1/4 | | 1 550 071 | 63.60 |
| | GDD-B 2/3 | | 1 550 074 | 96.30 |
| | GDD-B 1/3 | | 1 550 072 | 74.30 |
| | GDD-B 1/6 | | 1 550 070 | 64.20 |
| GDS-U 1/1 | GDS-U 1/1 | Universal hinged lid for Gastronorm containers with and without U-handles | 566 910 | 101.40 |
| GDS-UL 1/1 | GDS-UL 1/1 | Universal hinged lid with ladle cut-out for Gastronorm containers with and without U-handles | 566 911 | 101.40 |
| GD-F 1/1 | GD-F 1/1 | Lid without handle | 564 956 | 30.50 |
| | GD-F 1/2 | | 564 957 | 18.60 |
| | GD-F 1/3 | | 564 961 | 14.40 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, polycarbonate

- All Gastronorm containers comply with the European standard EN 631
- Gastronorm containers, polycarbonate, are not suitable for vacuum packaging
- Temperature range –40 °C to +100 °C
- Lightweight, yet extremely stable
- Shatter-proof, rugged, dimensionally stable and durable
- Odourless and tasteless
- Dishwasher-safe

## 1/1 Gastronorm containers, polycarbonate

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN-K 1/1-150 | GN-K 1/1-65 | 65 | 530 x 325 mm | 502 x 298 mm | 9.0 litres | 1 551 426 | 24.10 |
| | GN-K 1/1-100 | 100 | | | 13.3 litres | 1 551 427 | 28.50 |
| | GN-K 1/1-150 | 150 | | | 20.0 litres | 1 551 428 | 37.00 |
| | GN-K 1/1-200 | 200 | | | 26.4 litres | 1 551 429 | 45.60 |
| Lid for GN-K 1/1 | GD-K 1/1 | Lid with handle | | | | 551 446 | 21.50 |
| | GD-KL 1/1 | Lid with handle and ladle cut-out | | | | 551 452 | 24.10 |
| | G-KELB 1/1 | Insert base, perforated | | | | 1 551 457 | 19.90 |

## 1/2 Gastronorm containers, polycarbonate

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-K 1/2-200 | GN-K 1/2-65 | 65 | 325 x 265 mm | 298 x 238 mm | 4.0 litres | 1 551 430 | 14.90 |
| | GN-K 1/2-100 | 100 | | | 6.2 litres | 1 551 431 | 17.90 |
| | GN-K 1/2-150 | 150 | | | 9.0 litres | 1 551 432 | 22.70 |
| | GN-K 1/2-200 | 200 | | | 11.9 litres | 1 551 433 | 27.90 |
| Lid for GN-K 1/2 | GD-K 1/2 | Lid with handle | | | | 551 447 | 12.10 |
| | GD-KL 1/2 | Lid with handle and ladle cut-out | | | | 551 453 | 14.90 |
| | G-KELB 1/2 | Insert base, perforated | | | | 1 551 458 | 10.00 |

## 2/4 Gastronorm containers, polycarbonate

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-K 2/4-65 | GN-K 2/4-65 | 65 | 530 x 162 mm | 502 x 134 mm | 3.4 litres | 568 227 | 18.40 |
| | GN-K 2/4-100 | 100 | | | 5.3 litres | 568 228 | 22.70 |
| Lid for GN-K 2/4 | GD-K 2/4 | Lid with handle | | | | 568 923 | 10.70 |
| | GD-KL 2/4 | Lid with handle and ladle cut-out | | | | 568 922 | 14.10 |

## 1/4 Gastronorm containers, polycarbonate

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-K 1/4-150 | GN-K 1/4-65 | 65 | 265 x 162 mm | 238 x 136 mm | 1.7 litres | 1 551 438 | 9.50 |
| | GN-K 1/4-100 | 100 | | | 2.6 litres | 1 551 439 | 10.00 |
| | GN-K 1/4-150 | 150 | | | 3.8 litres | 1 551 440 | 13.40 |
| Lid for GN-K 1/4 | GD-K 1/4 | Lid with handle | | | | 1 551 449 | 7.10 |
| | GD-KL 1/4 | Lid with handle and ladle cut-out | | | | 1 551 455 | 10.70 |

## 1/3 Gastronorm containers, polycarbonate

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-K 1/3-100 | GN-K 1/3-65 | 65 | 325 x 176 mm | 300 x 150 mm | 2.5 litres | 1 551 434 | 10.70 |
| | GN-K 1/3-100 | 100 | | | 3.8 litres | 1 551 435 | 13.40 |
| | GN-K 1/3-150 | 150 | | | 5.6 litres | 1 551 436 | 17.00 |
| | GN-K 1/3-200 | 200 | | | 7.1 litres | 1 551 437 | 19.00 |
| Lid for GN-K 1/3 | GD-K 1/3 | Lid with handle | | | | 1 551 448 | 9.50 |
| | GD-KL 1/3 | Lid with handle and ladle cut-out | | | | 1 551 454 | 12.10 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, polycarbonate

- All Gastronorm containers comply with the European standard EN 631
- Gastronorm containers, polycarbonate, are not suitable for vacuum packaging
- Temperature range –40 °C to +100 °C
- Lightweight, yet extremely stable
- Shatter-proof, rugged, dimensionally stable and durable
- Odourless and tasteless
- Dishwasher-safe

## 1/6 Gastronorm containers, polycarbonate

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN-K 1/6-150 | GN-K 1/6-65 | 65 | 176 x 162 mm | 153 x 139 mm | 1.1 litres | 1 551 441 | 6.40 |
| | GN-K 1/6-100 | 100 | | | 1.6 litres | 1 551 442 | 7.60 |
| | GN-K 1/6-150 | 150 | | | 2.3 litres | 1 551 443 | 9.50 |
| Lid for GN-K 1/6 | GD-K 1/6 | Lid with handle | | | | 1 551 450 | 5.00 |
| | GD-KL 1/6 | Lid with handle and ladle cut-out | | | | 1 551 456 | 8.40 |

## 1/9 Gastronorm containers, polycarbonate

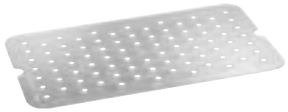
| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-K 1/9-100 | GN-K 1/9-65 | 65 | 176 x 108 mm | 150 x 83 mm | 0.6 litres | 1 551 444 | 5.70 |
| | GN-K 1/9-100 | 100 | | | 0.9 litres | 1 551 445 | 7.10 |
| Lid for GN-K 1/9 | GD-K 1/9 | Lid with handle | | | | 1 551 451 | 4.30 |

# Gastronorm lids, polycarbonate, for Gastronorm containers

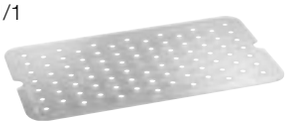
- All Gastronorm containers comply with the European standard EN 631
- Temperature range –40 °C to +100 °C
- Compatible with stainless-steel Gastronorm containers

| Illustration | Model | Designation | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| GD-K 1/4 | GD-K 1/1 | Lid with handle | 551 446 | 21.50 |
| | GD-K 1/2 | | 551 447 | 12.10 |
| | GD-K 2/4 | | 568 923 | 10.70 |
| | GD-K 1/4 | | 1 551 449 | 7.10 |
| | GD-K 1/3 | | 1 551 448 | 9.50 |
| | GD-K 1/6 | | 1 551 450 | 5.00 |
| | GD-K 1/9 | | 1 551 451 | 4.30 |
| GD-KL 1/3 | GD-KL 1/1 | Lid with handle and ladle cut-out | 551 452 | 24.10 |
| | GD-KL 1/2 | | 551 453 | 14.90 |
| | GD-KL 2/4 | | 568 922 | 14.10 |
| | GD-KL 1/4 | | 1 551 455 | 10.70 |
| | GD-KL 1/3 | | 1 551 454 | 12.10 |
| | GD-KL 1/6 | | 1 551 456 | 8.40 |

# Insert bases, perforated, polycarbonate



- Temperature range –40 °C to +100 °C

| Illustration | Model | Designation | Outside dims. L x W (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| G-KELB 1/1  | G-KELB 1/1 | Insert base, perforated, 10 mm dia. holes | 467 x 263 mm | 1 551 457 | 19.90 |
| | G-KELB 1/2 | | 265 x 205 mm | 1 551 458 | 10.00 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm trays

## Gastronorm trays, stainless steel, smooth rim, stiffened version

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BZG 2/1-65 | BZG 2/1-20 | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 625 | 65.20 |
| | BZG 1/1-20 | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 628 | 32.00 |
| | BZG 1/1-40 | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 629 | 39.80 |
| | BZG 1/1-65 | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 550 630 | 43.80 |
| | BZG 1/2-20 | 20 | 325 x 265 mm | 300 x 240 mm | Tray | 550 631 | 23.70 |
| | BZG 1/2-40 | 40 | 325 x 265 mm | 300 x 240 mm | 2.3 litres | 550 632 | 34.10 |
| | BZG 1/2-65 | 65 | 325 x 265 mm | 300 x 240 mm | 4.0 litres | 550 633 | 37.20 |
| | BZG 2/3-20 | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 550 634 | 30.50 |
| | BZG 2/3-40 | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 550 635 | 39.10 |
| | BZG 2/3-65 | 65 | 354 x 325 mm | 329 x 300 mm | 5.5 litres | 550 636 | 49.60 |

## Gastronorm trays, stainless steel, smooth rim, specially annealed

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| BZG-G 2/1-40 | BZG-G 2/1-20 | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 505 | 84.40 |
| | BZG-G 1/1-20 | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 503 | 43.80 |
| | BZG-G 1/1-40 | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 504 | 49.10 |
| | BZG-G 1/1-65 | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 556 081 | 62.40 |

## Gastronorm trays, smooth rim, enamelled

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GNE 2/1-20 | GNE 2/1-20 | 20 | 650 x 530 mm | 623 x 503 mm | Tray | 550 022 | 91.10 |
| | GNE 2/1-40 | 40 | 650 x 530 mm | 623 x 503 mm | 11.0 litres | 550 023 | 105.10 |
| | GNE 2/1-65 | 65 | 650 x 530 mm | 623 x 503 mm | 17.6 litres | 550 024 | 128.20 |
| | GNE 1/1-20 | 20 | 530 x 325 mm | 501 x 296 mm | Tray | 550 025 | 47.10 |
| | GNE 1/1-40 | 40 | 530 x 325 mm | 501 x 296 mm | 4.6 litres | 550 026 | 55.80 |
| | GNE 1/1-65 | 65 | 530 x 325 mm | 501 x 296 mm | 8.0 litres | 550 027 | 71.10 |
| | GNE 2/3-20 | 20 | 354 x 325 mm | 329 x 300 mm | Tray | 550 046 | 45.90 |
| | GNE 2/3-40 | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 550 047 | 52.70 |
| | GNE 2/3-65 | 65 | 354 x 325 mm | 329 x 300 mm | 5.5 litres | 550 048 | 70.00 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm containers, stainless steel, perforated

• 4 mm dia. holes

* Base perforated only
** Base and sides perforated
*** Side wall perforation only

## 2/1 Gastronorm containers, stainless steel, perforated

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| GN-P 2/1-100 | GN-P 2/1-20 * specially annealed | 20 | 650 x 530 mm | 625 x 505 mm | Tray | 1 565 993 | 77.70 |
| | GN-P 2/1-40 ** specially annealed | 40 | 650 x 530 mm | 625 x 505 mm | 11.0 litres | 1 565 789 | 104.50 |
| | GN-P 2/1-65 ** specially annealed | 65 | 650 x 530 mm | 625 x 505 mm | 18.4 litres | 1 565 790 | 119.90 |
| | GN-P 2/1-100 ** | 100 | 650 x 530 mm | 625 x 505 mm | 28.9 litres | 1 565 791 | 125.20 |

## 1/1 Gastronorm containers, stainless steel, perforated

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-P 1/1-40 | GN-P 1/1-20 * specially annealed | 20 | 530 x 325 mm | 505 x 300 mm | Tray | 1 565 994 | 52.70 |
| | GN-P 1/1-40 * | 40 | 530 x 325 mm | 505 x 300 mm | 5.1 litres | 1 565 794 | 54.00 |
| | GN-P 1/1-65 *** | 65 | 530 x 325 mm | 505 x 300 mm | 8.5 litres | 1 266 386 | 62.50 |

## 2/3 Gastronorm containers, stainless steel, perforated

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-P 2/3-100 | GN-P 2/3-40 * | 40 | 354 x 325 mm | 329 x 300 mm | 3.3 litres | 1 565 799 | 45.90 |
| | GN-P 2/3-65 ** | 65 | 354 x 325 mm | 329 x 300 mm | 5.4 litres | 1 565 800 | 49.10 |
| | GN-P 2/3-100 ** | 100 | 354 x 325 mm | 329 x 300 mm | 8.5 litres | 1 565 801 | 65.20 |
| | GN-P 2/3-150 ** | 150 | 354 x 325 mm | 329 x 300 mm | 12.7 litres | 1 565 802 | 95.90 |
| | GN-P 2/3-200 ** | 200 | 354 x 325 mm | 329 x 300 mm | 16.7 litres | 1 565 803 | 121.00 |

## 1/3 Gastronorm containers, stainless steel, perforated

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| GN-P 1/3-65 | GN-P 1/3-40 * | 40 | 325 x 176 mm | 300 x 151 mm | 1.4 litres | 1 565 813 | 32.00 |
| | GN-P 1/3-65 ** | 65 | 325 x 176 mm | 300 x 151 mm | 2.4 litres | 1 565 814 | 38.80 |
| | GN-P 1/3-100 ** | 100 | 325 x 176 mm | 300 x 151 mm | 3.8 litres | 1 565 815 | 52.70 |
| | GN-P 1/3-150 ** | 150 | 325 x 176 mm | 300 x 151 mm | 5.5 litres | 1 565 816 | 74.80 |
| | GN-P 1/3-200 ** | 200 | 325 x 176 mm | 300 x 151 mm | 7.5 litres | 1 565 817 | 85.40 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Gastronorm cooking inserts, stainless steel, perforated

• 4 mm dia. holes

* Base and sides perforated
** Base, corners and sides perforated
*** Perforated corner and side wall for keeping food hot with convection heating in the heated underframes of hob systems

## 1/1 Gastronorm cooking inserts, stainless steel, perforated

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| G-KEN 1/1-145 | G-KEN 1/1-60 * | 60 | 530 x 325 mm | 500 x 295 mm | 8.0 litres | 550 487 | 60.60 |
| | G-KEN 1/1-95 ** | 95 | 530 x 325 mm | 500 x 295 mm | 12.5 litres | 550 407 | 69.30 |
| | G-KEN 1/1-145 ** | 145 | 530 x 325 mm | 500 x 295 mm | 19.0 litres | 550 486 | 94.70 |
| | G-KEN 1/1-195 ** | 195 | 530 x 325 mm | 500 x 295 mm | 25.0 litres | 550 490 | 123.20 |
| | G-KEN 1/1-195 *** | 195 | 530 x 325 mm | 500 x 295 mm | 25.0 litres | 574 820 | 127.00 |

## 1/2 Gastronorm cooking inserts, stainless steel, perforated

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| G-KEN 1/2-60 | G-KEN 1/2-60 * | 60 | 325 x 265 mm | 295 x 235 mm | 3.5 litres | 550 488 | 40.80 |
| | G-KEN 1/2-95 ** | 95 | 325 x 265 mm | 295 x 235 mm | 5.5 litres | 550 502 | 47.10 |
| | G-KEN 1/2-145 ** | 145 | 325 x 265 mm | 295 x 235 mm | 8.3 litres | 550 557 | 69.30 |
| | G-KEN 1/2-195 ** | 195 | 325 x 265 mm | 295 x 235 mm | 11.0 litres | 550 558 | 82.80 |

## 1/1 Gastronorm cooking inserts, stainless steel, perforated, with folding handles

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| G-KEN G 1/1-95 | G-KEN G 1/1-60 * | 60 | 530 x 325 mm | 500 x 295 mm | 8.0 litres | 550 970 | 77.70 |
| | G-KEN G 1/1-95 ** | 95 | 530 x 325 mm | 500 x 295 mm | 12.5 litres | 550 971 | 86.40 |
| | G-KEN G 1/1-145 ** | 145 | 530 x 325 mm | 500 x 295 mm | 19.0 litres | 550 972 | 109.70 |
| | G-KEN G 1/1-195 ** | 195 | 530 x 325 mm | 500 x 295 mm | 25.0 litres | 550 973 | 143.60 |

## 1/2 Gastronorm cooking inserts, stainless steel, perforated, with folding handles

| Illustration | Model | Depth (mm) | Outside dims. L x W (mm) | Inside dims. (mm) | Capacity (litres) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| G-KEN G 1/2 | G-KEN G 1/2-95 ** | 95 | 325 x 265 mm | 295 x 235 mm | 5.5 litres | 550 967 | 67.70 |
| | G-KEN G 1/2-145 ** | 145 | 325 x 265 mm | 295 x 235 mm | 8.3 litres | 550 968 | 88.90 |
| | G-KEN G 1/2-195 ** | 195 | 325 x 265 mm | 295 x 235 mm | 11.0 litres | 550 969 | 108.50 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for Gastronorm containers

## Support bar, stainless steel

| Illustration | Model | Designation | Diameter frame / intermediate support bars (mm) | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| ST 3  | ST 3 | Support bar of stainless steel 18/10 for container combination | | 325 x 23 mm | 550 650 | 9.40 |
| | ST 3F | Support bar of stainless steel 18/10 for container combination, with spring lock | | 325 x 23 mm | 566 254 | 10.90 |
| ST 5F | ST 5F | Support bar of stainless steel 18/10 for container combination, with spring lock | | 530 x 23 mm | 550 651 | 16.30 |

## Gastronorm grate, stainless steel

| | | | | | | |
|---|---|---|---|---|---|---|
| GR 2/1 | GR 2/1 | Grate of stainless steel | dia. 6 mm / 3 mm | 650 x 530 mm | 550 266 | 48.20 |
| | GR 1/1 | | dia. 5 mm / 3 mm | 530 x 325 mm | 550 267 | 32.60 |
| | GR 1/1 crosswise | | dia. 6 mm / 4 mm | 530 x 325 mm | 572 889 | 36.50 |
| | GR 2/3 | | dia. 5 mm / 3 mm | 354 x 325 mm | 550 049 | 27.10 |

## Gastronorm grate, reinforced

| | | | | | | |
|---|---|---|---|---|---|---|
| GR 1/1 V | GR 2/1 V | Grate made of stainless steel, reinforced | dia. 7 mm / 4 mm | 650 x 530 mm | 572 888 | 59.90 |
| | GR 1/1 V | | | 530 x 325 mm | 572 890 | 44.50 |

## Gastronorm grate Rilsan-coated

| | | | | | | |
|---|---|---|---|---|---|---|
| GRR 1/1 | GRR 2/1 | Grate, Rilsan-coated | dia. 6 mm / 3 mm | 650 x 530 mm | 550 268 | 35.30 |
| | GRR 1/1 | | | 530 x 325 mm | 550 269 | 25.30 |

## Insert base, stainless steel, perforated

| | | | | | |
|---|---|---|---|---|---|
| G-ELB 1/1 | G-ELB 1/1 | Insert base, perforated, 10 mm dia. holes | 470 x 265 x 15 mm | 550 645 | 45.90 |
| | G-ELB 1/2 | | 265 x 205 x 15 mm | 550 647 | 30.50 |
| | G-ELB 1/4 | | 205 x 102 x 15 mm | 550 649 | 21.90 |
| | G-ELB 2/3 | | 294 x 265 x 15 mm | 550 646 | 36.40 |
| | G-ELB 1/3 | | 256 x 116 x 15 mm | 550 648 | 26.00 |

## Combination steamer sets

| Model | Set consisting of | | | | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| | Pc. | Model | Designation | Depth | | |
| Gastronorm MINI set<br>for combination steamers<br>with 6 x 2/3 insert (14-piece) | 4 x | GR 2/3 | Gastronorm grate | -- | 573 438 | 479.40 |
| | 2 x | GN 2/3-20 | Gastronorm container | 20 mm | | |
| | 1 x | GN 2/3-40 | Gastronorm container | 40 mm | | |
| | 2 x | GN 2/3-65 | Gastronorm container | 65 mm | | |
| | 2 x | GN-P 2/3-40 | Gastronorm container, perforated | 40 mm | | |
| | 2 x | GN-P 2/3-65 | Gastronorm container, perforated | 65 mm | | |
| | 1 x | GNE 2/3-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| Gastronorm STARTER set<br>for combination steamers<br>with 6 x 1/1 insert (20-piece) | 6 x | GR 1/1 | Gastronorm grate | -- | 573 439 | 770.80 |
| | 3 x | GN 1/1-20 | Gastronorm container | 20 mm | | |
| | 2 x | GN 1/1-40 | Gastronorm container | 40 mm | | |
| | 3 x | GN 1/1-65 | Gastronorm container | 65 mm | | |
| | 3 x | G-KEN 1/1-60 | Gastronorm cooking insert, perforated | 60 mm | | |
| | 2 x | G-KEN 1/1-95 | Gastronorm cooking insert, perforated | 95 mm | | |
| | 1 x | GNE 1/1-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| Gastronorm CLASSIC set<br>for combination steamers<br>with 10 x 1/1 insert (33-piece),<br>(see page 17 for illustration) | 10 x | GR 1/1 | Gastronorm grate | -- | 573 440 | 1,288.90 |
| | 4 x | GN 1/1-20 | Gastronorm container | 20 mm | | |
| | 3 x | GN 1/1-40 | Gastronorm container | 40 mm | | |
| | 4 x | GN 1/1-65 | Gastronorm container | 65 mm | | |
| | 1 x | GN 1/1-100 | Gastronorm container | 100 mm | | |
| | 4 x | G-KEN 1/1-60 | Gastronorm cooking insert, perforated | 60 mm | | |
| | 4 x | G-KEN 1/1-95 | Gastronorm cooking insert, perforated | 95 mm | | |
| | 2 x | GNE 1/1-20 | Gastronorm tray, granite-enamelled | 20 mm | | |
| | 1 x | GNE 1/1-40 | Gastronorm tray, granite-enamelled | 40 mm | | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM

## When everything just fits: the BLANCOTHERM system family.

When it's a long way from the kitchen to food serving, well-insulated food transport containers are indispensable. The BLANCOTHERM system family offers you the perfect choice:

Synthetic BLANCOTHERM K models are compact but also very sturdy. The BLANCOTHERM stainless-steel generation offers stability and safety when transporting larger quantities of food.

And the best bit: they can be combined to make the perfect set to suit the specific application.

**BLANCOTHERM E**

The BLANCOTHERM E system family has everything you need for company catering, social facilities, canteens, dining halls and major-event catering – always a perfect solution.

- Front loaders, front and top loaders, unheated, with convection heating or convection cooling
- Mobile: All models have a sturdy castor receptacle
- Double-walled, stainless-steel body
- Watertight interior body without dirty joints for optimal hygiene (hygienic type H1, protected against sprayed water)
- Excellent insulation made of CFC-free PUR foam for even temperature distribution
- Extensive range of accessories

# BLANCOTHERM

**BLANCOTHERM K synthetic**


BLANCOTHERM K, unheated 40

BLANCOTHERM K, heated/convection-heated 42

Accessories for BLANCOTHERM K 44


**BLANCOTHERM E stainless steel**


BLANCOTHERM E, unheated 46

BLANCOTHERM E, heated 47

BLANCOTHERM E, cooled 48

Accessories for BLANCOTHERM E 48


**BLANCOTHERM K**

From exclusive events for small groups to large-scale occasions, from exquisite hotels to food serving in canteens, hospitals, nurseries and dining halls, BLANCOTHERM K ensures you are always well equipped.

- Top loaders, front loaders, unheated, heatable, adjustable, in five sizes, mobile models
- Coordinated and flexible
- Made of deep-drawn synthetic material
- Easy to carry, extremely rugged
- Double-walled, synthetic body and clever insulation made of CFC-free PUR foam maintain the temperature for many hours
- Skids underneath the containers guarantee a secure hold, even when stacked on top of each other to save space
- Fittings available with customised logo and various colours

# 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 opened to an angle of 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**
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 handle.

**Quick information**
Practical menu card holders show what's on the menu.

**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.

**Compatibly designed**
Stainless steel or synthetic – BLANCOTHERM K and E are absolutely compatible and can be used together.

**BLANCOTHERM BLT 1020 EUK**
The cool type: Front loader with active convection cooling for HACCP-compliant refrigeration of food.

**BLANCOTHERM BLT 820 EBTF**
The multitalent: Top loader, front loader, convection heater and serving function in one.

# BLANCOTHERM E

## Built for the entire life of a kitchen – BLANCOTHERM E stainless steel food transport containers

With BLANCOTHERM E you're excellently prepared for large quantities and everyday life in a large kitchen. Elegant appearance, perfected technology and maximum convenience make these food transport containers a desirable kitchen helper. Regardless of whether you choose the unheated model, the EB with a long-life convection heater or the EUK with powerful convection cooling.

**Made easy**
The heating module can easily be removed for cleaning. The mains plug is protected against impacts.

**Leak-free**
Thanks to the water-tight interior body in hygienic design H1 there are no dirty joints, which enables easy cleaning.

**Uniformly cooled (EUK)**
The special air baffle ensures a uniform cooling temperature in the entire interior.

**A good move**
Ergonomic push handle for effortless handling. The integrated bumper rail offers a high level of safety when manoeuvring.

**Optimally solved (EUK)**
Only condensed water results outside the usable space. It is collected in the easy-to-remove catch tray.

**User-friendly (EUK)**
With the digital temperature control the temperature can be set exactly to the degree and verified.

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe

## BLT synthetic, ECO

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Colour for fastening components | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BLT 320 ECO-C | **BLT 320 ECO-C** BLANCOTHERM synthetic food transport container for positioning several GN containers GN 1/1 or their subdivisions on top of one another, with clamped lid, with moulded skids and handles | 4x GN 1/1-55 or their subdivisions 3x GN 1/1-65 or their subdivisions 2x GN 1/1-100 or their subdivisions 1x GN 1/1-200 or their subdivisions | 630 x 415 x 345 mm | 7.5 kg | For stacking GN containers | 573 956 | 318.00 |
| BLT 320 ECO | **BLT 320 ECO** BLANCOTHERM synthetic food transport container, with lid, with moulded skids and handles | GN 1/1-200 or their subdivisions | 630 x 415 x 345 mm | 7 kg | | 564 650 | 288.00 |

## BLT synthetic, unheated

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| BLT 160 K (shown with accessories: GN containers) | **BLT 160 K** BLANCOTHERM synthetic food transport container, with lid | GN 1/1-100 or their subdivisions | 634 x 430 x 230 mm | 7 kg | grey<br>blue<br>red<br>green<br>yellow | 566 240<br>574 526<br>574 527<br>574 528<br>574 529<br>*(380 888)* | 377.00 |
| BLT 320 K | **BLT 320 K** BLANCOTHERM synthetic food transport container, with lid | GN 1/1-200 or their subdivisions | 643 x 430 x 340 mm | 8 kg | grey<br>blue<br>red<br>green<br>yellow | 566 241<br>574 530<br>574 531<br>574 532<br>574 533<br>*(380 892)* | 383.00 |
| BLT 420 K | **BLT 420 K** BLANCOTHERM synthetic food transport container, with hinged door | 2x GN 1/1-150 or their subdivisions<br><br>11 pairs of support ledges with spacing of 31 mm | 663 x 445 x 470 mm | 12 kg | grey<br>blue<br>red<br>green<br>yellow | 573 514<br>574 534<br>574 535<br>574 536<br>574 537<br>*(380 893)* | 536.00 |
| BLT 620 KUS (shown with accessories: GN containers) | **BLT 620 KUS** BLANCOTHERM synthetic food transport container, with lid, side lock | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 630 x 430 x 660 mm | 15 kg | grey<br>blue<br>red<br>green<br>yellow | 566 243<br>574 538<br>574 539<br>574 540<br>574 541<br>*(380 894)* | 643.00 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe

## BLT synthetic, unheated

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Colour for fastening components | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BLT 620 KV (shown with accessories: GN containers) | **BLT 620 KV** BLANCOTHERM synthetic food transport container, with lid, top lock | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 630 x 430 x 660 mm | 14 kg | grey | **564 358**<br><br>*(380 895)* | **734.00** |
| BLT 620 KUF (shown with accessories: GN containers) | **BLT 620 KUF** BLANCOTHERM synthetic food transport container, with hinged door, that can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 660 x 440 x 660 mm | 15.5 kg | grey<br>blue<br>red<br>green<br>yellow | **564 365**<br>**574 542**<br>**574 543**<br>**574 544**<br>**574 545**<br><br>*(380 896)* | **643.00** |
| BLT 620 KUF-F | **BLT 620 KUF-F** BLANCOTHERM synthetic food transport container, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 710 x 440 x 831 mm | 25 kg | grey<br>blue<br>red<br>green<br>yellow | **569 262**<br>**574 546**<br>**574 547**<br>**574 548**<br>**574 549**<br><br>*(380 897)* | **937.00** |
| BLT 620 KUF-F with condensation water trough | **BLT 620 KUF-F with condensation water trough** BLANCOTHERM synthetic food transport container, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270° | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 747 x 440 x 831 mm | 25.7 kg | grey<br>blue<br>red<br>green<br>yellow | **573 317**<br>**574 550**<br>**574 551**<br>**574 552**<br>**574 553**<br><br>*(380 898)* | **988.00** |
| BLT 620 KF | **BLT 620 KF** BLANCOTHERM synthetic food transport container, mobile, with castors that comply with DIN 18867-8, synthetic, 4 steering castors, 2 of which have brakes with lid, side lock | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 680 x 430 x 831 mm | 24 kg | grey<br>blue<br>red<br>green<br>yellow | **564 350**<br>**574 554**<br>**574 555**<br>**574 556**<br>**574 557**<br><br>*(380 899)* | **1,027.00** |
| BLT 620 KF with condensation water trough | **BLT 620 KF with condensation water trough** BLANCOTHERM synthetic food transport container, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with lid, side lock | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 747 x 430 x 831 mm | 24.7 kg | grey<br>blue<br>red<br>green<br>yellow | **573 316**<br>**574 558**<br>**574 559**<br>**574 560**<br>**574 561**<br><br>*(380 900)* | **1,078.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM synthetic

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

## BLT synthetic, heated

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Colour for fastening components | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|
| BLT 320 KB (shown with accessories: GN containers) | **BLT 320 KB** BLANCOTHERM synthetic food transport container, heated, with power on/off indicator, max. temperature +90 °C, with lid, **inside container of stainless steel 18/10** | GN 1/1-200 or their subdivisions | 643 x 430 x 375 mm | 0.4 kW 220–240 V 50–60 Hz | 13.5 kg | grey<br>blue<br>red<br>green<br>yellow | **566 242**<br>**574 563**<br>**574 564**<br>**574 565**<br>**574 566**<br>*(380 901)* | **925.00** |
| BLT 320 KBR (shown with accessories: GN containers) | **BLT 320 KBR** BLANCOTHERM synthetic food transport container, with digital temperature control for adjusting the interior container temperature in 1° increments from +40 °C to +95 °C, with lid, **inside container of stainless steel 18/10** | GN 1/1-200 or their subdivisions | 643 x 430 x 375 mm | 0.4 kW 220–240 V 50–60 Hz | 13.5 kg | grey<br>blue<br>red<br>green<br>yellow | **572 228**<br>**574 567**<br>**574 568**<br>**574 569**<br>**574 570**<br>*(380 902)* | **1,016.00** |
| BLT 420 KBUH | **BLT 420 KBUH** BLANCOTHERM synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door | 2x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm | 692 x 445 x 470 mm | 0.2 kW 220–240 V 50–60 Hz | 16 kg | grey<br>blue<br>red<br>green<br>yellow | **573 515**<br>**574 571**<br>**574 572**<br>**574 573**<br>**574 574**<br>*(380 903)* | **1,044.00** |
| BLT 420 KBRUH | **BLT 420 KBRUH** BLANCOTHERM synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door | 2x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm | 692 x 445 x 470 mm | 0.2 kW 220–240 V 50–60 Hz | 16 kg | grey<br>blue<br>red<br>green<br>yellow | **573 516**<br>**574 575**<br>**574 576**<br>**574 577**<br>**574 578**<br>*(380 904)* | **1,100.00** |
| BLT 620 KBUH | **BLT 620 KBUH** BLANCOTHERM synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 692 x 440 x 660 mm | 0.2 kW 220–240 V 50–60 Hz | 19.5 kg | grey<br>blue<br>red<br>green<br>yellow | **572 536**<br>**574 579**<br>**574 580**<br>**574 581**<br>**574 582**<br>*(380 905)* | **1,183.00** |
| BLT 620 KBUH-F | **BLT 620 KBUH-F** BLANCOTHERM synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 742 x 440 x 831 mm | 0.2 kW 220–240 V 50–60 Hz | 27 kg | grey<br>blue<br>red<br>green<br>yellow | **573 314**<br>**574 583**<br>**574 584**<br>**574 585**<br>**574 586**<br>*(380 906)* | **1,476.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM synthetic

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

## BLT synthetic, heated

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Colour for fastening components | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|
| BLT 620 KBUH-F with condensation water trough | **BLT 620 KBUH-F with condensation water trough** BLANCOTHERM synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 747 x 440 x 831 mm | 0.2 kW 220–240 V 50–60 Hz | 28 kg | grey<br>blue<br>red<br>green<br>yellow | **573 318**<br>**574 587**<br>**574 588**<br>**574 589**<br>**574 590**<br><br>*(380 907)* | **1,527.00** |
| BLT 620 KBRUH | **BLT 620 KBRUH** BLANCOTHERM synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 692 x 440 x 660 mm | 0.2 kW 220–240 V 50–60 Hz | 19.5 kg | grey<br>blue<br>red<br>green<br>yellow | **572 537**<br>**574 591**<br>**574 592**<br>**574 593**<br>**574 594**<br><br>*(380 910)* | **1,236.00** |
| BLT 620 KBRUH-F | **BLT 620 KBRUH-F** BLANCOTHERM synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 742 x 440 x 831 mm | 0.2 kW 220–240 V 50–60 Hz | 27 kg | grey<br>blue<br>red<br>green<br>yellow | **573 315**<br>**574 595**<br>**574 596**<br>**574 597**<br>**574 598**<br><br>*(380 912)* | **1,529.00** |
| BLT 620 KBRUH-F with condensation water trough | **BLT 620 KBRUH-F with condensation water trough** BLANCOTHERM synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door | 3x GN 1/1-150 or their subdivisions<br><br>12 pairs of support ledges with spacing of 39 mm | 747 x 440 x 831 mm | 0.2 kW 220–240 V 50–60 Hz | 28 kg | grey<br>blue<br>red<br>green<br>yellow | **573 319**<br>**574 599**<br>**574 600**<br>**574 601**<br>**574 602**<br><br>*(380 913)* | **1,580.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for BLANCOTHERM synthetic

• * Corrosion-resistant pursuant to DIN 18867-8

## Accessories

| Illustration | Model | For models | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors dia. 125 mm | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| ROLA 13 | **ROLA 13**<br>**Serving dolly**<br>with lid receptacle, made of corrosion-resistant stainless steel | 1x BLT 160 K<br>or<br>1x BLT 320 K/KB/KBR/ECO | 592 x<br>425 x<br>535 mm | 10 kg<br>50 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | **synthetic *** | **572 341** | **826.00** |
| | | | | | **galvanised steel** | **572 342** | **791.00** |
| ROLLI-100 | **ROLLI-100**<br>**Serving dolly,**<br>made of polypropylene | 4x BLT 160 K<br>or<br>3x BLT 320 K/KB/KBR/ECO<br>or<br>2x BLT 420 K/KBUH/KBRUH<br>or<br>2x BLT 620 K/KBUH/KBRUH | 643 x<br>446 x<br>159 mm | 4.5 kg<br>130 kg | **galvanised steel**<br>4 steering castors, 2 of which have brakes, dia. 100 mm | **568 236** | **190.90** |
| ROLLI-125<br>(shown with accessories push bar) | **ROLLI-125**<br>**Serving dolly,**<br>made of polypropylene | 4x BLT 160 K<br>or<br>3x 320 K/KB/KBR/ECO<br>or<br>2x BLT 420 K/KBUH/KBRUH<br>or<br>2x BLT 620 K/KBUH/KBRUH | 643 x<br>446 x<br>187 mm | 4.5 kg<br>180 kg | **synthetic ***<br>4 steering castors, 2 of which have brakes, dia. 125 mm | **568 237** | **250.30** |
| | **Push bar**<br>for better manoeuvring, made of corrosion-resistant stainless steel | ROLLI-100 or ROLLI-125 | 800 mm<br>dia.<br>20 mm | | | **568 926** | **146.90** |
| BTA 3 | **BTA 3**<br>**Transport and serving trolley**<br>made of corrosion-resistant stainless steel<br>2 shelves: 940 x 700 mm, clear height between shelves: 300 mm | 2x BLT 160 K<br>or<br>2x BLT 320 K/KB/KBR<br>or<br>2x BLT 420 K/KBUH/KBRUH<br>or<br>2x BLT 620 K/KBUH/KBRUH | 1070 x<br>780 x<br>840 mm | 31 kg<br>150 kg<br>max. load per shelf: 100 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | **synthetic *** | **572 325** | **1,104.00** |
| | | | | | **galvanised steel** | **572 326** | **1,069.00** |
| Eutectic plate | **Eutectic plate** (–3 °C)<br>synthetic,<br>Gastronorm-compatible | BLT 420 K or<br>BLT 620 K | 530 x<br>325 x<br>30 mm | 4.2 kg | | **568 136** | **101.00** |
| | | BLT 160 K or<br>BLT 320 ECO/K | 483 x<br>283 x<br>36 mm | 4.0 kg | Dishwasher-safe up to max. +90 °C, not for granulate dishwashers | **569 315** | **101.00** |
| | **Eutectic plate** (–12 °C)<br>synthetic,<br>Gastronorm-compatible | BLT 420 K or<br>BLT 620 K | 530 x<br>325 x<br>30 mm | 4.2 kg | | **573 332** | **103.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for BLANCOTHERM synthetic

## Accessories

| Illustration | Model | For models | Dimensions L x W x H (mm) | Weight (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| Slide-in frame (shown with accessories: GN support bar) | **Slide-in frame** of stainless steel suitable for Gastronorm containers up to 150 mm deep | BLT 420 K/KBUH/KBRUH or BLT 620 K/KBUH/KBRUH | 530 x 325 x 156 mm | 0.5 kg | **564 352** | **103.50** |
| ST 3 | **ST 3** **GN support bar** of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9 | BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame | Length: 325 mm | | **550 650** | **9.40** |
| ST 5 | **ST 5** **GN support bar** of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9 | BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame | Length: 530 mm | | **550 651** | **16.30** |
| Special pen | **Special pen** **Special washable pen** for labelling menu cards | all BLT K | | | **564 361** | **2.50** |
| Menu card | **Menu card** blank | all BLT K | DIN A 6 (148 x 105 mm) | | **564 353** | **2.30** |
| Menu card box (shown with accessories: menu cards) | **Menu card box** for BLANCOTHERM menu cards (Capacity: 25 cards) | all BLT K | 165 x 96 x 128 mm | | **564 355** | **29.90** |

## Option

| Illustration | Model | For models | Quantity scale prices | Price in € w/o VAT |
|---|---|---|---|---|
| Customer logo | **Customer logo** Laser-engraved on the carrier flaps for handles on both sides; can be imprinted on all fastening component colours | All BLT Ks (except BLT 320 ECO, BLT 320 ECO-C) | 1–4 BLTs<br>5–9 BLTs<br>10 BLTs or more<br><br>Note: prices refer to quantities of the same model (each model features the same design) | **30.00**<br>**20.00**<br>**0,00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM stainless steel

- Hygienic design H1
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes

## BLT stainless steel, unheated

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| BLT 820 E | **BLT 820 E**<br>BLANCOTHERM stainless steel food transport container,<br>with hinged door,<br>mobile | GN container up to a max. of 3x GN 1/1-200<br><br>11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 977 mm | 56 kg | **572 515**<br>***(364 931)*** | **3,275.00** |
| BLT 1020 E | **BLT 1020 E**<br>BLANCOTHERM stainless steel food transport container,<br>with hinged door,<br>mobile | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100<br><br>14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1150 mm | 63 kg | **572 518**<br>***(364 934)*** | **4,065.00** |
| BLT 1220 E | **BLT 1220 E**<br>BLANCOTHERM stainless steel food transport container,<br>with hinged door,<br>mobile | GN container up to a max. of 5x GN 1/1-200<br><br>20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1495 mm | 83 kg | **572 520**<br>***(364 936)*** | **4,209.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM stainless steel

- Hygienic design H1
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes

## BLT stainless steel, heated

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BLT 820 EB | **BLT 820 EB**<br>BLANCOTHERM stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200<br><br>11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 977 mm | 220–240 V AC 50–60 Hz 0.38 kW | 59 kg | **572 516**<br>*(364 932)* | **3,455.00** |
| BLT 820 EBTF | **BLT 820 EBTF**<br>BLANCOTHERM stainless steel food transport container, heated, top and front loader, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200<br><br>11 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1060 mm<br><br>Operating height: 977 mm | 220–240 V AC 50–60 Hz 0.38 kW | 61 kg | **572 517**<br>*(364 933)* | **4,390.00** |
| BLT 1020 EB | **BLT 1020 EB**<br>BLANCOTHERM stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100<br><br>14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1150 mm | 220–240 V AC 50–60 Hz 0.38 kW | 66 kg | **572 519**<br>*(364 935)* | **4,315.00** |
| BLT 1220 EB | **BLT 1220 EB**<br>BLANCOTHERM stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C | GN container up to a max. of 5x GN 1/1-200<br><br>20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 815 x 1495 mm | 220–240 V AC 50–60 Hz 0.76 kW | 86 kg | **572 521**<br>*(364 937)* | **4,405.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCOTHERM stainless steel

- Hygienic design H1
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes

## BLT stainless steel, convection-cooled

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Rating/ conn. load | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BLT 1020 EUK | **BLT 1020 EUK**<br>BLANCOTHERM stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C | GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100<br><br>14 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 845 x 1430 mm | 220–240 V AC 50 Hz 0.3 kW | 100 kg | **572 862** *(367 412)* | **6,715.00** |
| BLT 1220 EUK | **BLT 1220 EUK**<br>BLANCOTHERM stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C | GN container up to a max. of 5x GN 1/1-200<br><br>20 pairs of support ledges with spacing of 57.5 mm between ledges | 540 x 845 x 1775 mm | 220–240 V AC 50 Hz 0.3 kW | 120 kg | **572 863** *(367 413)* | **7,730.00** |

# Accessories for BLANCOTHERM stainless steel

## Accessories for all BLT stainless steel models

| Illustration | Designation | Dimensions L x W x H (mm) | Weight (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Eutectic plate | **Eutectic plate** (–3 °C)<br>synthetic,<br>Gastronorm-compatible | 530 x 325 x 30 mm | 4.2 kg | **568 136** | **101.00** |
| | **Eutectic plate** (–12 °C)<br>synthetic,<br>Gastronorm-compatible | | | **573 332** | **103.50** |
| Slide-in frame<br>(shown with accessories: GN support bar) | **Slide-in frame** of stainless steel for Gastronorm containers up to 150 mm deep | 530 x 325 x 156 mm | | **564 352** | **103.50** |
| ST 3 | **ST 3, GN support bar**<br>of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9 | Length: 325 mm | | **550 650** | **9.40** |
| ST 5 | **ST 5, GN support bar**<br>of stainless steel with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9 | Length: 530 mm | | **550 651** | **16.30** |

Dishwasher-safe up to max. +90 °C, not for granulate dishwashers

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for BLANCOTHERM stainless steel

## Accessories for all BLT stainless steel models

| Illustration | Designation | Dimensions L x W x H (mm) | Weight (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Special pen | **Special pen, washable**<br>for labelling menu cards | | | **564 361** | **2.50** |
| Menu card holder | **Menu card holder**<br>for front side of door | | | | **23.50** |
| BLT E menu card | **BLT E menu card**<br>with hanging slot<br>(blank) | DIN A6<br>(148 x 105 mm) | | **572 513** | **3.90** |
| Menu card box<br>(shown with accessories: menu cards) | **Menu card box**<br>for BLANCOTHERM menu cards<br>(Capacity: 25 cards) | | | **564 355** | **29.90** |

## Options for BLT stainless steel

| Model | Designation | For model | Price in € w/o VAT |
|---|---|---|---|
| | **Push handle**<br>Also on rear side, 32 mm dia. | all BLT stainless steel | **192.90** |
| not shown | **Door not removable** | all BLT stainless steel | **no extra charge** |
| | **Additional bumper rail on top**<br>Synthetic panel same as bottom plate, for BLT E 1220 and BLT EB 1220 only in conjunction with castors 160 mm dia.,<br>only for new orders, retrofitting not possible | BLT E, BLT EB | **409.00** |
| | | BLT EUK | **449.00** |
| | **Smooth top surface with 4-sided railing**<br>Made of stainless steel,<br>for BLT E 1220 and BLT EB 1220 only in conjunction with castors 160 mm dia.,<br>only for new orders, retrofitting not possible | BLT E, BLT EB | **230.00** |
| | | BLT EUK | **240.00** |
| **Anti-static castors** | 2 fixed and 2 steering castors with brakes, corr.-resist. in compliance with DIN 18867-8, synthetic, **125 mm dia.** (in conjunction with 540 x 815 mm bottom plate) | all BLT stainless steel | **92.00** |
| **Stainless-steel castors** | 2 fixed and steering castors with brakes,<br>**125 mm dia.** (in conjunction with 540 x 815 mm bottom plate) | all BLT stainless steel | **42.00** |
| | 2 fixed and 2 steering castors with brakes,<br>**160 mm dia.** (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | **385.50** |
| | 2 fixed and 2 steering castors with brakes,<br>**160 mm dia.** (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | **398.90** |
| | 2 fixed and 2 steering castors with brakes, with elastic castors,<br>**160 mm dia.** (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | **418.90** |
| | 2 fixed and 2 steering castors with brakes, with elastic castors,<br>**160 mm dia.** (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | **431.90** |
| **Galvanised steel castors** | 2 fixed and 2 steering castors with brakes,<br>**160 mm dia.** (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | **199.50** |
| | 2 fixed and 2 steering castors with brakes,<br>**160 mm dia.** (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | **212.50** |
| | 2 fixed and 2 steering castors with brakes, with elastic castors,<br>**160 mm dia.** (in conjunction with 640 x 845 mm bottom plate) | all BLT E and BLT EB models | **252.90** |
| | 2 fixed and 2 steering castors with brakes, with elastic castors,<br>**160 mm dia.** (in conjunction with 700 x 845 mm bottom plate) | BLT EUK | **265.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# FOOD DISTRIBUTION FOR PROFESSIONALS

**First-class solutions for Cook & Chill and Cook & Serve: skilfully cooked food should still taste great when it reaches your guests. The high-quality assistants for storage, portioning, transport and serving by BLANCO Professional are always on hand to help.**

# Food serving and food transport trolleys, dispensers, conveyors, cooling stations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# DISPENSERS

**Whether for catering or portioning: the rugged dispensers by BLANCO Professional offer the perfect support for your process chain.**

Just as diverse as the tasks in food distribution and serving: the dispensers by BLANCO Professional. Whether unheated or heatable, with convection heating or cooling slits, mobile or for installation, we guarantee you'll always find the ideal model here. A high-quality finish, ergonomic design, long service life and the hygienic surface ensure our dispensers stand out. Perfectly coordinated, they help you to optimise your processes – in a quality-conscious, cost-effective and efficient manner.

**TS-H2 18-33 plate dispenser**
Heatable plate dispenser with coloured body, matching with BLANCO COOK and the BASIC LINE food serving system.

**TSE-H1 18-33 ET plate dispenser: 800**
Statically heatable for installation.

**CEBH 50/50 basket dispenser**
With convection heating to be installed from below. Spring tension can be adjusted to the weight of the corresponding porcelain and/ or system parts.

**CE-UK 53/53 basket dispenser with convection cooling**
Ideal for use in food distribution. Spring tension can be adjusted to the weight of the dishes and/or system parts.

**One for all**
Round or rectangular, large or small – the new square plate tube can take on anything. Because of the practical hole pattern, the dispensers can be quickly and easily adjusted to fit almost any dish shape. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.

Clear operating panels facilitate your daily use of electrical devices by BLANCO Professional.

Plate dispenser available as an option with hanging frame for Gastronorm containers – practical for serving food and portioning. Perfect for saving space – for example for provision of cutlery or napkins.

The one-piece safety push handle fits comfortably in the hand and ensures safe manoeuvring.

**UNI-H 58/58 universal dispenser with convection heating**
Variable dispenser, for gentle stacking of different types of dishes equipped with synthetic guide rods.

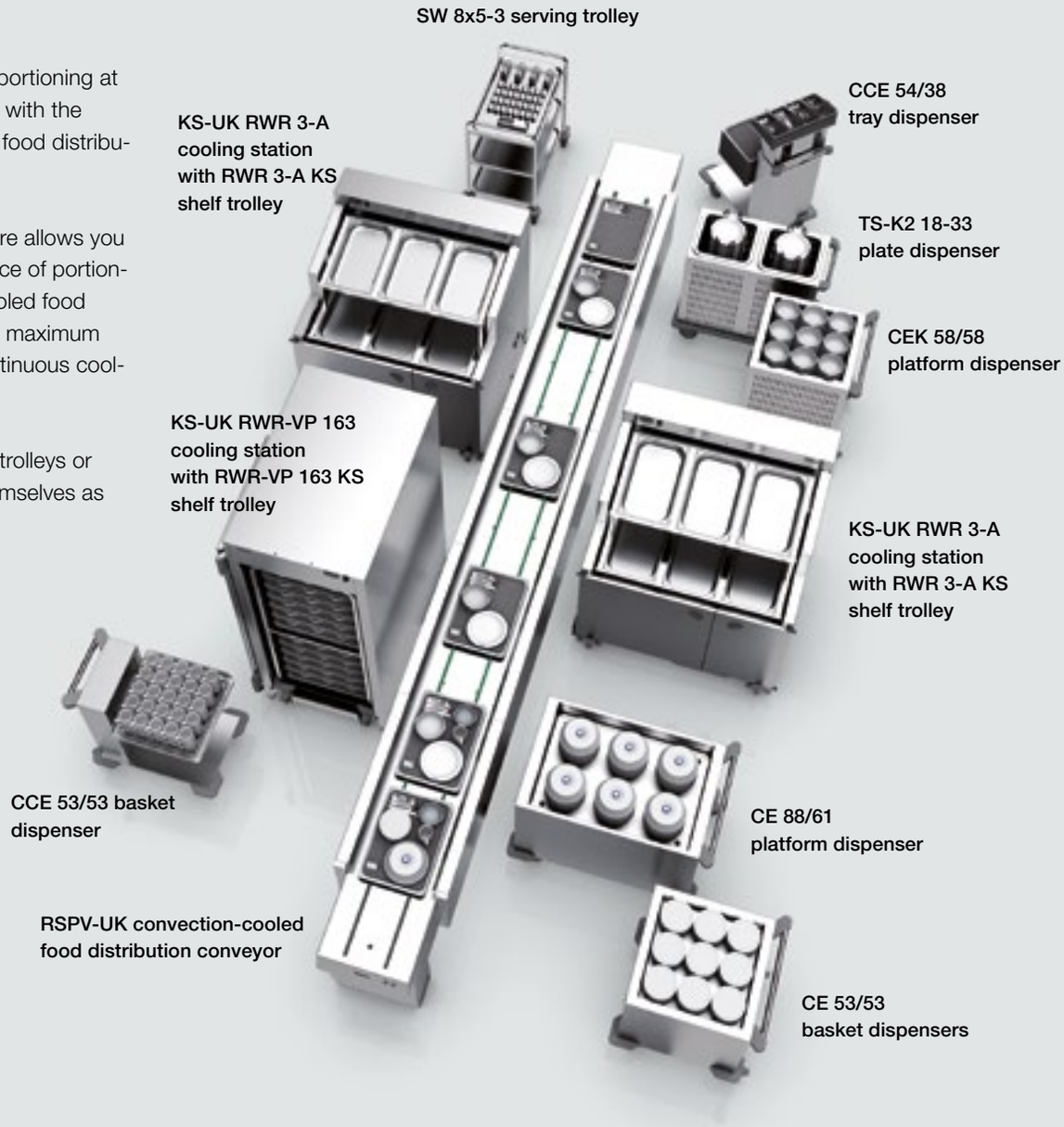
**CCE 54/38 tray dispenser**
Optionally available with practical cutlery attachment.

You can also take advantage of special tray dispensers for automatic destacking for semi- or fully automatic dishwashers.

**High-end for Cook & Chill:** portioning at a pleasant room temperature with the RSPV-UK convection-cooled food distribution conveyor.

Portioning at room temperature allows you complete freedom in the choice of portioning room. The convection-cooled food distribution conveyor ensures maximum temperature safety and a continuous cooling chain.

The cooling stations for shelf trolleys or universal dispensers offer themselves as powerful supplement.




# CONVEYORS

## The crème de la crème in food portioning – BLANCO food distribution conveyors.

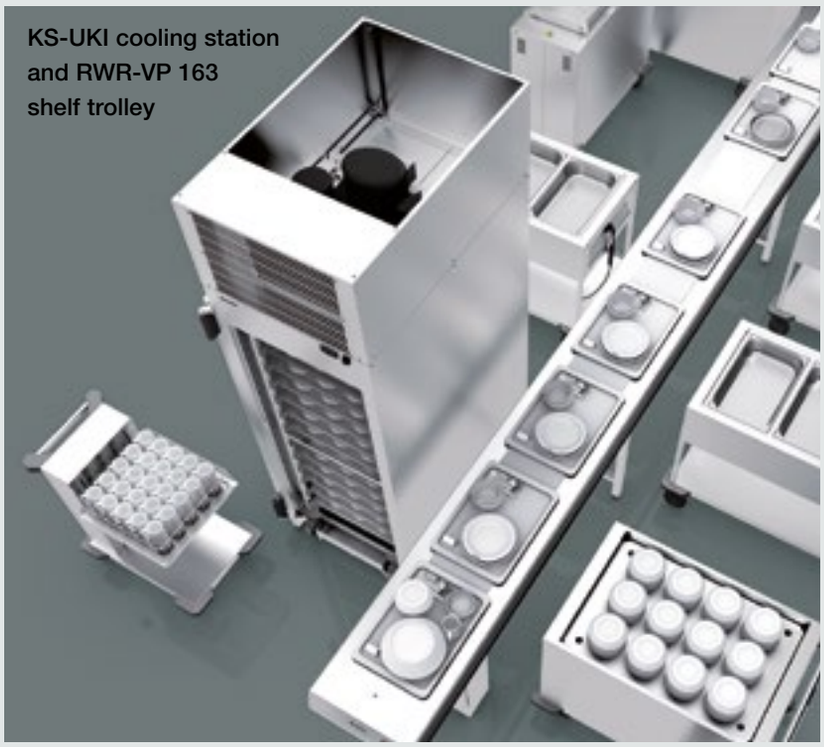
GSPV flat-belt conveyor

RSPV round-belt conveyor

RSPV-UK convection-cooled food distribution conveyor

# COOLING STATIONS

**The easy way to keep cool with the powerful cooling stations for cooling dishes and refrigerating food – both before and during portioning.**



KS-UKI cooling station and RWR-VP 163 shelf trolley

**The perfect partners for portioning:**
The cooling stations by BLANCO Professional with the precisely aligned shelf trolleys or universal dispensers ensure the HACCP-compliant temperatures of food and dishes, even outside of cooled rooms. The cooling stations are available either with active, integrated convection cooling, or for connection to a customer-supplied refrigeration system.

ZKS-UK 2 central cooling stations and UNI 60/60 ZKS universal dispensers

# SAW/SAG/STW

**The buffer**
SAW 3 for portioning at a conveyor.

**The specialist**
SAW L-2 with push handle on the long side, designed for use at a servery counter.

**The duo**
SAG 2 in the classic 2-well version.

**STW 2**
with two heatable compartments.

For optimum hygiene, there is a sneeze guard with a pass-through as well as a pulled-down version that ends flush with the countertop on the customer side.

Rugged polyamide corner guards protect the unit and furniture. The rugged synthetic castors meet all requirements stipulated by DIN 18867, Section 8.

Welded body parts and top surfaces made of stainless steel offer perfect protection against the penetration of dirt and water. A profile edge reliably retains condensation water.

# Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, open
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Wells that can be regulated and heated separately
- Temperature range +30 °C to +95 °C
- Protected against splashed and sprayed water (IP X5)

## Food serving trolleys, heatable, open

| Illustration | Model | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| SAW 1 | **SAW 1**<br>**Food serving trolley**,<br>**1 individual well** with temperature control, can be heated wet or dry<br><br>Capacity: 1x GN 1/1-200 or its subdivisions | 750 x 508 x 933 mm<br><br>Operating height: 900 mm | 24.5 kg | 0.7 kW<br>220–240 V<br>50–60 Hz | **572 152**<br>*(362 645)* | **1,233.00** |
| SAW 2 | **SAW 2**<br>**Food serving trolley**,<br>**2 individual wells** with temperature control, can be heated wet or dry<br><br>Capacity: 2x GN 1/1-200 or its subdivisions | 936 x 714 x 933 mm<br><br>Operating height: 900 mm | 35.5 kg | 1.4 kW<br>220–240 V<br>50–60 Hz | **572 153**<br>*(362 657)* | **1,370.00** |
| SAW 3<br>(shown with accessories: GN containers) | **SAW 3**<br>**Food serving trolley**,<br>**3 individual wells** with temperature control, can be heated wet or dry<br><br>Capacity: 3x GN 1/1-200 or its subdivisions | 1276 x 714 x 933 mm<br><br>Operating height: 900 mm | 44 kg | 2.1 kW<br>220–240 V<br>50–60 Hz | **572 154**<br>*(362 663)* | **1,751.00** |
| SAW 4 | **SAW 4**<br>**Food serving trolley**,<br>**4 individual wells** with temperature control, can be heated wet or dry<br><br>Capacity: 4x GN 1/1-200 or its subdivisions | 1615 x 714 x 933 mm<br><br>Operating height: 900 mm | 57.5 kg | 2.8 kW<br>220–240 V<br>50–60 Hz | **572 155**<br>*(362 678)* | **2,340.00** |
| SAW L-2 | **SAW L-2**<br>**Food serving trolley**,<br>**2 individual wells** with temperature control, can be heated wet or dry,<br>**especially for use on a servery counter** (push handle and operating modules on the long side)<br><br>Capacity: 2x GN 1/1-200 or its subdivisions | 900 x 749 x 933 mm<br><br>Operating height: 900 mm | 35.5 kg | 1.4 kW<br>220–240 V<br>50–60 Hz | **572 156**<br>*(362 682)* | **1,569.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, open
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Wells that can be regulated and heated separately
- Temperature range +30 °C to +95 °C
- Protected against splashed and sprayed water (IP X5)

## Food serving trolleys, heatable, open

| Illustration | Model | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| SAW L-3 | **SAW L-3**<br>**Food serving trolley**,<br>**3 individual wells** with temperature control, can be heated wet or dry,<br>**especially for use on a servery counter** (push handle and operating modules on the long side)<br><br>Capacity: 3x GN 1/1-200 or its subdivisions | 1241 x 749 x 933 mm<br><br>Operating height: 900 mm | 48 kg | 2.1 kW<br>220–240 V<br>50–60 Hz | **572 157**<br>*(362 689)* | **2,032.00** |
| SAW L-4 | **SAW L-4**<br>**Food serving trolley**,<br>**4 individual wells** with temperature control, can be heated wet or dry,<br>**especially for use on a servery counter** (push handle and operating modules on the long side)<br><br>Capacity: 4x GN 1/1-200 or its subdivisions | 1574 x 749 x 933 mm<br><br>Operating height: 900 mm | 65.5 kg | 2.8 kW<br>220–240 V<br>50–60 Hz | **572 551**<br>*(365 165)* | **2,644.00** |

# Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, cooled (active convection cooling)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes
- Temperature range +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)

## Food serving trolleys, cooled

| Illustration | Model | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| SAW 2-UK | **SAW 2-UK**<br>**Food serving trolley**,<br>**cooling tray for 2x GN 1/1-200**<br>or its subdivisions | 936 x 714 x 933 mm<br><br>Operating height: 900 mm | 98 kg | 0.4 kW<br>220–240 V<br>50 Hz | **572 429**<br>*(364 368)* | **7,646.00** |
| SAW 3-UK | **SAW 3-UK**<br>**Food serving trolley,**<br>**cooling tray for 3x GN 1/1-200**<br>or its subdivisions | 1276 x 714 x 933 mm<br><br>Operating height: 900 mm | 118 kg | 0.5 kW<br>220–240 V<br>50 Hz | **572 430**<br>*(364 373)* | **8,427.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, closed
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 125 mm dia., 2 fixed castors, 2 steering castors with brakes
- Wells and compartments that can be regulated and heated separately, temperature range of wells: +30 °C to +95 °C, temperature range of heated compartments: +30 °C to +80 °C, temperature range of cooled compartments: +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)

## Food serving trolleys, heatable, closed

| Illustration | Model | Compartments | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| SAG 2 | <u>SAG 2</u><br>**Food serving trolley**,<br>**2 individual wells** for<br>2x GN 1/1-200<br>or its subdivisions,<br>with temperature control,<br>**2 compartments** | **2 compartments**, heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 936 x<br>714 x<br>933 mm<br><br>Operating height:<br>900 mm | 62 kg | 1.9 kW<br>220–240 V<br>50–60 Hz | **572 150**<br>*(362 576)* | **3,947.00** |
| SAG 3 | <u>SAG 3</u><br>**Food serving trolley**,<br>**3 individual wells** for<br>3x GN 1/1-200<br>or its subdivisions,<br>with temperature control,<br>**3 compartments** | **3 compartments**, heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 1276 x<br>714 x<br>933 mm<br><br>Operating height:<br>900 mm | 85.5 kg | 2.85 kW<br>220–240 V<br>50–60 Hz | **572 151**<br>*(362 593)* | **5,531.00** |
| SAG L-2 | **SAG L-2**<br>**Food serving trolley**,<br>**2 individual wells** for<br>2x GN 1/1-200 or their sub-divisions,<br>with temperature control,<br>**2 compartments**<br>(push handle and operating elements on the long side) | **2 compartments**, heatable, each with 6 pairs of support ledges for GN 1/1, spacing: 57.5 mm | 896 x<br>746 x<br>933 mm | 62 kg | 1,9 kW<br>220–240 V<br>50–60 Hz | **574 842**<br>*(380 423)* | **4,145.00** |
| SAG L-3 | **SAG L-3**<br>**Food serving trolley**,<br>**3 individual wells** for<br>3x GN 1/1-200 or their sub-divisions,<br>with temperature control,<br>**3 compartments**<br>(push handle and operating elements on the long side) | **3 compartments**, heatable, each with 6 pairs of support ledges for GN 1/1, spacing: 57.5 mm | 1236 x<br>746 x<br>933 mm | 85.5 kg | 2,85 kW<br>220–240 V<br>50–60 Hz | **574 843**<br>*(380 424)* | **5,730.00** |

The <u>underlined</u> models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Food transport trolleys

- Made of corrosion-resistant stainless steel
- Food transport trolleys, heatable
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Protected against splashed and sprayed water (IP X5)

## Food transport trolleys, heatable

| Illustration | Model | Compartments | Dimensions L x W x H (mm) | Weight (kg) | Castors 125 mm dia. | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|
| STW 2 (shown with accessories: GN containers) | **STW 2** **Food transport trolley**, **2 compartments,** temperature range: +30 °C to +85 °C | 2 compartments, heatable, with 9 pairs of support ledges each for GN 1/1, spacing: 57.5 mm | 1009 x 714 x 915 mm Operating height: 885 mm | 68.5 kg | 2 fixed castors, 2 steering castors with brakes | 1.0 kW 220–240 V 50–60 Hz | **572 159** *(362 575)* | **4,587.00** |

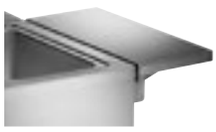
# Accessories for food serving and transport trolleys

| Illustration | Model | For model | Price in € w/o VAT |
|---|---|---|---|
| Sneeze guard with heating shelf | **Sneeze guard,** curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side | SAW 2, SAW L-2, SAG 2, SAW 2-UK | **879.00** |
| | | SAW 3, SAW L-3, SAG 3, SAW 3-UK | **910.80** |
| | | SAW 4, SAW L-4 | **958.80** |
| | **Sneeze guard with heating shelf** **Sneeze guard**, curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side. **Heating shelf** made of stainless steel with 1 ceramic radiator, individually operated, 250 W per bain-marie, can be activated separately, 230 V | SAW 2, SAW L-2, SAG 2 | **1,560.00** |
| | | SAW 3, SAW L-3, SAG 3 | **1,935.00** |
| | | SAW 4, SAW L-4, (with 400 V CEE plug) | **2,559.50** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for food serving and transport trolleys

| Illustration | Model | | For model | Price in € w/o VAT |
|---|---|---|---|---|
| Sliding cover with all-round railing | **Sliding cover with all-round railing** (cannot be retrofitted) | Sliding cover made of stainless steel with condensation wiper, **synthetic guide** and all-round railing, 50 mm high | SAW 2, SAG 2 | **1,870.00** |
| | | | SAW 3, SAG 3 | **2,195.80** |
| | | Sliding cover made of stainless steel with condensation wiper, **ball-bearing guide** and all-round railing, 50 mm high | SAW 2, SAG 2 | **2,179.00** |
| | | | SAW 3, SAG 3 | **2,487.80** |
| Railing, 3-sided | **Railing, 3-sided** made of stainless steel, 50 mm high | | STW 2 | **175.50** |
| Railing, 4-sided | **Railing, 4-sided** made of stainless steel, 50 mm high | | STW 2 | **260.50** |
| Fold-down shelf on long side | **Fold-down shelf,** on long side, 245 mm wide | | SAW 1 | **484.20** |
| | | | SAW 2, SAG 2, SAW 2-UK, SAW L-2 | **517.00** |
| | | | SAW 3, SAW 3-UK, SAG 3, SAW L-3 | **559.50** |
| | | | SAW 4, SAW L-4 | **592.70** |
| Fold-down shelf on short side  | **Fold-down shelf,** on short side, 245 mm wide, max. surface load: 25 kg | | SAW 2, SAW 3, SAW 4, SAW L-2, SAW L-3, SAW L-4, SAG 2, SAG 3, SAW 2-UK, SAW 3-UK | **486.50** |
| not shown | **Special insulation between well and warming compartment** for the transport of cold food in the underframe with the use of eutectic plates (not included in scope of delivery) | | SAG 2 | **172.50** |
| | | | SAG 3 | **230.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for food serving and transport trolleys

| Illustration | Model | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| not shown | **Height to upper edge of top surface can be chosen between 700 mm to 899 mm** | SAW 1, SAW 2, SAW 3, SAW 4, SAW L-2, SAW L-3, SAW L-4 | | **95.80** |
| Body with coloured sheeting | **Body with coloured sheeting**<br>available in 14 different colours, for colours see page 102 | SAG 2, SAG 3 | | **on request** |
| Hinged lid | **Hinged lid 2/3 : 1/3** made of stainless steel,<br>1/3 usable **as** shelf,<br>2/3 with **integrated GN lid support**<br>not possible with sneeze guard attachments | SAW 2, SAG 2 | | **1,298.00** |
| | | SAW 3, SAG 3 | | **1,452.70** |
| | | SAW 4 | | **1,544.50** |
| GN lid support | **GN lid support** made of stainless steel,<br>for GN 1/1 or their subdivisions<br><br>Note:<br>* Mounted on short side opposite push handle<br>** Mounted on long side below push handle | SAW 2 *, SAG 2 *, SAW 2-UK * | | **225.50** |
| | | SAW 3 *, SAG 3 *, SAW 3-UK * | | **283.90** |
| | | SAW 4 * | | **350.90** |
| | | SAW L-2 ** | | **233.80** |
| | | SAW L-3 ** | | **292.30** |
| | | SAW L-4 ** | | **352.80** |
| All-round bumper rail | **All-round bumper rail** | SAG 2, SAW 2-UK | | **365.00** |
| | | SAG 3, SAW 3-UK | | **385.00** |
| | | STW 2 | | **534.40** |
| Electronic temperature control | Electronic **temperature control**<br>only for new orders, retrofitting not possible | STW 2 | | **624.40** |
| Eutectic plate | **Eutectic plate** (–12 °C) made of **synthetic**<br>GN 1/1 | all SAG, STW 2 | **573 332** | **103.50** |
| | **Eutectic plate** (–3 °C) made of **synthetic**<br>GN 1/1 | all SAG, STW 2 | **568 136** | **101.00** |

Dishwasher-safe up to max. +90 °C, not for granulate dishwashers

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for food serving and transport trolleys

• * Corrosion-resistant in compliance with DIN 18867-8

## Castors for food serving and food transport trolleys

| Model | Designation | For model | Added price in € w/o VAT |
|---|---|---|---|
| **Anti-static castors*** | 4 steering castors, 2 of which have brakes, **125 mm dia.** | all SAW | **91.90** |
| | 2 fixed and 2 steering castors with brakes, **125 mm dia.** | all SAG, SAW-UK, STW | **91.90** |
| **Stainless-steel castors** | 4 steering castors, 2 of which have brakes, **125 mm dia.** | all SAW, SAW-UK, STW, SAG 2, SAG 3 | **42.00** |
| | 2 fixed and 2 steering castors with brakes, **125 mm dia.** | all SAG, SAW-UK, STW | **42.00** |
| | 4 steering castors, 2 of which have brakes, **160 mm dia.** | all SAG, SAW-UK, STW | **225.00** |
| | 2 fixed and 2 steering castors with brakes, **160 mm dia.** | all SAG, SAW-UK, STW, | **225.00** |
| **Galvanised steel castors** | 4 steering castors, 2 of which have brakes, **125 mm dia.** | all SAW | **-35.00** **Price reduction** for model with synthetic castors |
| | 2 fixed and 2 steering castors with brakes, **160 mm dia.** | all SAG, SAW-UK, STW | **34.00** |
| | 2 fixed and 2 steering castors with brakes, **200 mm dia.** | all SAG, STW, , SAW-UK | **66.90** |
| **Air-identical castors** | 4 steering castors*, 2 of which have brakes, **125 mm dia.** | all SAW | **123.50** |
| | 4 steering castors, 2 of which have brakes, **160 mm dia.** | SAW 2, SAW 3, SAW L-2, SAW L-3 | **628.00** |
| | | all SAG, SAW-UK, STW | **389.00** |
| | 2 fixed and 2 steering castors with brakes, **160 mm dia.** | SAW 2, SAW 3, SAW L-2, SAW L-3 | **628.00** |
| | | all SAG, SAW-UK, STW | **389.00** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable
- Easy-Set System for simple spring setting
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes

reddot design award
winner 2012

## Plate dispensers, unheated

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ connected load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TS-1 18-33 | **TS-1 18-33**<br>**Plate dispenser,**<br>unheated | Approx. 80 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 80 kg | 554 x 520 x 1030 mm | 37 kg | | **573 774**<br>*(374 289)* | **1,165.00** |
| TS-2 18-33 | **TS-2 18-33**<br>**Plate dispenser,**<br>unheated | Approx. 160 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 160 kg | 990 x 520 x 1030 mm | 56 kg | | **573 776**<br>*(374 292)* | **1,265.00** |
| TS-1 18-33 Kids<br>(Shown with accessories) | **TS-1 18-33 Kids**<br>**Plate dispenser,**<br>unheated,<br>with low height for children's catering | Approx. 60 plates<br>round: 18–33 cm dia.<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 650 mm<br>w/o hooded cover: 635 mm<br>Max. load: 65 kg | 554 x 520 x 880 mm | 34 kg | | **574 766**<br>*(382 472)* | **1,165.00** |
| TS-2 18-33 Kids<br>(Shown with accessories) | **TS-2 18-33 Kids**<br>**Plate dispenser,**<br>unheated,<br>with low height for children's catering | Approx. 120 plates<br>round: 18–33 cm dia.<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 650 mm<br>w/o hooded cover: 635 mm<br>Max. load: 130 kg | 990 x 520 x 880 mm | 52 kg | | **574 765**<br>*(382 470)* | **1,265.00** |

## Plate dispenser with cooling slits

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| TS-K2 18-33 | **TS-K2 18-33**<br>**Plate dispenser with cooling slits**<br>for cooling dishes in refrigerated rooms | Approx. 160 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 160 kg | 990 x 520 x 1030 mm | 54 kg | | **573 777**<br>*(374 293)* | **1,495.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Plate dispensers

- Made of corrosion-resistant stainless steel
- Square plate tubes, completely removable (TS models)
- Easy-Set System for simple spring setting (TS models)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes

reddot design award
winner 2012

## Plate dispensers, heatable

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ connected load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TS-H1 18-33 | **TS-H1 18-33**<br>**Plate dispenser,**<br>statically heatable,<br>protection type: IP X5,<br>incl. hooded cover made of PC,<br>incl. retaining clip for hooded covers,<br>temperature can be regulated from<br>+30 °C to +110 °C | Approx. 80 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 80 kg | 680 x<br>520 x<br>1030 mm | 44 kg | 0.9 kW<br>220–240 V<br>50–60 Hz | **573 775**<br>*(374 291)* | **1,524.00** |
| TS-H2 18-33 | **TS-H2 18-33**<br>**Plate dispenser,**<br>statically heatable,<br>protection type: IP X5,<br>incl. hooded cover made of PC,<br>incl. retaining clip for hooded covers,<br>temperature can be regulated from<br>+30 °C to +110 °C | Approx. 160 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 160 kg | 1076 x<br>520 x<br>1030 mm | 69 kg | 1.2 kW<br>220–240 V<br>50–60 Hz | **573 778**<br>*(374 294)* | **1,850.00** |

## Plate dispenser, heatable (convection)

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| TS-UH2 18-33 | **TS-UH2 18-33**<br>**Plate dispenser,**<br>heatable (convection),<br>protection type: IP X5,<br>incl. hooded cover made of EPP,<br>incl. retaining clip for hooded covers,<br>temperature can be regulated from<br>+30 °C to +110 °C | Approx. 160 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br>Max. load: 160 kg | 1114 x<br>520 x<br>1030 mm | 74 kg | 1.5 kW<br>220–240 V<br>50–60 Hz | **573 779**<br>*(374 295)* | **2,098.00** |

## Plate dispensers INMOTION, heatable

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| 2 SHE 21-26 | **2 SHE 21-26**<br>**Plate dispenser**,<br>statically heatable,<br>incl. hooded cover,<br>protection type: IP X5,<br>temperature range from<br>+30 °C to +110 °C,<br>round plate tubes,<br>without Easy-Set System | approx. 120 plates,<br>21–26 cm dia.<br>Stacking height:<br>with hooded cover: 670 mm<br>without hooded cover:<br>620 mm | 885 x<br>520 x<br>937 mm | 45 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 836**<br>*(383 048)* | **1,542.00** |
| 2 SHE 26-31 | **2 SHE 26-31**<br>**Plate dispenser**,<br>statically heatable,<br>incl. hooded cover,<br>protection type: IP X5,<br>temperature range from<br>+30 °C to +110 °C,<br>round plate tubes,<br>without Easy-Set System | approx. 120 plates,<br>26–31 cm dia.<br>Stacking height:<br>with hooded cover: 670 mm<br>without hooded cover:<br>620 mm | 1005 x<br>520 x<br>937 mm | 49.5 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 837**<br>*(383 047)* | **1,649.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for plate dispensers

## Options and accessories for plate dispensers TS

| Illustration | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| | **Added price for hooded cover made of EPP** (instead of cover made of PC) | all statically heatable plate dispensers | | **14.10** |
| shown with accessories | **Powder-coated body** in 14 different colours, for colours see page 92 | all mobile plate dispensers except 2 SHE | | **on request** |
| | **4 additional plate guide rods**, Rilsan-covered steel (price per tube) | all plate dispensers | | **69.00** |
| | **Low plate guide rods,** steel, Rilsan-coated steel (to the upper edge of the plate tube flange) | all plate dispensers | | **no added price** |
| | **All-round bumper rail** | all mobile plate dispensers | | **195.00** |
| shown with accessories | **Refilling signal,** red (price per tube, 4 pieces mounted) | all plate dispensers | | **38.90** |
| | **GN hanging frame on the short side**, stainless steel, for hanging in 3x GN 1/6 (476.5 x 165 x 42.5 mm) | all mobile plate dispensers | | **139.00** |
| shown with accessories | **Cleaning drawer** | all mobile plate dispensers | | **159.00** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for plate dispensers

## Options and accessories for plate dispensers TS

| Illustration | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| shown with accessories | **Hooded cover, square, transparent,** made of polycarbonate (420 x 420 x 175 mm) | all plate dispensers | **573 771** | **44.90** |
| | **Hooded cover, square, silver-grey,** made of EPP (426 x 426 x 217 mm) | all plate dispensers | **573 767** | **59.00** |
| | **Retaining clip** for hooded covers, synthetic | all mobile plate dispensers | **573 814** | **5.90** |
| | **Refilling signal,** red (1 piece, not mounted) | all plate dispensers | **573 838** | **8.50** |
| not shown | **Galvanised steel castors,** 125 mm dia., 4 steering castors, 2 of which have brakes | all mobile plate dispensers | | **-35.00** Price reduction compared to model with synthetic castors |
| not shown | **Stainless-steel castors,** 125 mm dia., 4 steering castors, 2 of which have brakes | all mobile plate dispensers | | **42.00** |

## Options and accessories for plate dispensers INMOTION

| Illustration | Designation | For model | Diameter/ dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Hooded tube cover, round | **Hooded tube cover** round, transparent, made of polycarbonate | SE 21-26, SHE 21-26, SHV 21-26, RE 21-26, RHE 21-26, SEK 21-26 | 360 mm dia. Height: 125 mm | **146 581** | **39.90** |
| | | SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31 | 410 mm dia. Height: 125 mm | **146 582** | **44.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Platform dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8,
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners, sturdy, ergonomical stainless steel push handle
- Powder-coated inner panelling
- Protected against splashed and sprayed water (IP X5)
- Max. load: 200 kg

## Platform dispensers, unheated

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm)/ plattform L x W (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| CE 58/58 | **CE 58/58** **Platform dispenser**, not heatable | Dependent on type of dishes Stacking height: with hooded cover: 680 mm without hooded cover: 540 mm | 805 x 700 x 911 mm 581 x 581 mm | 58 kg | | **574 891** *(383 373)* | **2,080.00** |
| CE 88/61 | **CE 88/61** **Platform dispenser**, not heatable | Dependent on type of dishes Stacking height: without hooded cover: 540 mm | 1115 x 730 x 911 mm 881 x 611 mm | 77 kg | | **574 892** *(383 374)* | **2,295.00** |

## Platform dispenser with cooling slits

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| CEK 58/58 | **CEK 58/58** **Platform dispenser**, with cooling slits for rolling in and cooling dishes in refrigerated rooms | Dependent on type of dishes Stacking height: with hooded cover, 680 mm without hooded cover, 540 mm | 805 x 700 x 911 mm 581 x 581 mm | 58 kg | | **574 893** *(383 375)* | **2,240.00** |

## Platform dispenser, heatable (convection)

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| CHV 58/58 | **CHV 58/58** **Platform dispenser,** heatable (convection) +30 °C to +110 °C incl. hooded cover | Dependent on type of dishes Stacking height: with hooded cover: 680 mm without hooded cover: 540 mm | 945 x 700 x 911 mm 581 x 581 mm | 85 kg | 1.8 kW 220–240 V 50–60 Hz | **574 890** *(383 372)* | **2,790.00** |

# Dispenser for heat-retaining lower bases

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle
- Protected against splashed and sprayed water (IP X5)

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| 2 SHVS 26 | **2 SHVS 26** **Dispenser for heat-retaining lower bases,** heatable (convection), increased heating capacity, incl. lids (stainless steel) | 98 heat-retaining lower bases 26 cm dia. Stacking height: with hinged lid permanently mounted: 664 mm | 1168 x 548 x 1067 mm Operating height: about 970 mm | 82 kg | 3.0 kW 220–240 V 50–60 Hz | **574 902** *(383 371)* | **4,750.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Basket dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical stainless steel push handle
- Max. load: 200 kg

## Basket dispensers, unheated

| Illustration | Model | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| CCE 53/53 (shown with accessories: basket) | **CCE 53/53** **Basket dispenser** open model | Basket dimension: 500 x 500/525 x 525 mm Capacity: 6 baskets with 115 mm or 9 baskets of 75 mm height Stacking height: 700 mm | 810 x 555 x 900 mm | 33 kg | **574 917** *(383 253)* | **1,350.00** |
| CCE 66/54 | **CCE 66/54** **Basket dispenser** open model | Basket dimension: 650 x 530 mm Capacity: 6 baskets with 115 mm or 9 baskets of 75 mm height Stacking height: 700 mm | 810 x 712 x 900 mm | 37 kg | **574 918** *(383 253)* | **1,390.00** |
| CE 53/53 | **CE 53/53** **Basket dispenser** closed model | Basket dimension: 500 x 500/525 x 525 mm Capacity: 6 baskets with 115 mm or 9 baskets of 75 mm height Stacking height: with hooded cover: 680 mm w/o hooded cover: 540 mm | 745 x 700 x 911 mm | 43 kg | **574 905** *(383 378)* | **1,450.00** |
| CE 66/54 | **CE 66/54** **Basket dispenser** closed model | Basket dimension: 650 x 530 mm Capacity: 6 baskets with 115 mm or 9 baskets of 75 mm height Stacking height: with hooded cover: 680 mm without hooded cover: 540 mm | 885 x 700 x 911 mm | 48 kg | **574 906** *(383 379)* | **1,490.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Basket dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical stainless steel push handle
- Max. load: 200 kg

## Basket dispenser, cooled

| Illustration | Model | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| CE-UK 53/53 | **CE-UK 53/53**<br>**Basket dispenser,**<br>cooled (active convection cooling),<br>+2 °C to 15 °C,<br>protected against sprayed water (IP X4) | Basket dimensions:<br>500 x 500/525 x 525 mm<br>Capacity:<br>5 baskets with 115 mm or<br>8 baskets of 75 mm height<br>Stacking height:<br>with hooded cover: 680 mm<br>without hooded cover:<br>540 mm | Depending on equipment | | 0.4 kW<br>220–240 V<br>50 Hz | **383 386** | **on request** |

## Basket dispenser with cooling slits

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| CEK 53/53 | **CEK 53/53**<br>**Basket dispenser with cooling slits**<br><br>for rolling in and cooling dishes in refrigerated rooms | Basket dimensions:<br>500 x 500/525 x 525 mm<br>Capacity:<br>6 baskets with 115 mm or<br>9 baskets of 75 mm height<br>Stacking height:<br>with hooded cover: 680 mm<br>without hooded cover:<br>540 mm | 745 x 700 x 911 mm | 42 kg | | **574 907**<br>*(383 380)* | **1,680.00** |

## Basket dispensers, heatable (convection)

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| CHV 53/53 | **CHV 53/53**<br>**Basket dispenser**,<br>heatable (convection)<br>+30 °C to +110 °C,<br>protected against splashed and sprayed water (IP X5)<br><br>closed model<br><br>incl. hooded cover | Basket dimension:<br>500 x 500/525 x 525 mm<br>Capacity:<br>6 baskets with 115 mm or<br>9 baskets of 75 mm height<br>Stacking height:<br>with hooded cover: 680 mm<br>without hooded cover:<br>540 mm | 885 x 700 x 911 mm | 70 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 903**<br>*(383 376)* | **2,390.00** |
| CHV 66/54 | **CHV 66/54**<br>**Basket dispenser**,<br>heatable (convection)<br>+30 °C to +110 °C,<br>protected against splashed and sprayed water (IP X5)<br><br>closed model<br><br>incl. hooded cover | Basket dimension:<br>650 x 530 mm<br>Capacity:<br>6 baskets with 115 mm or<br>9 baskets of 75 mm height<br>Stacking height:<br>with hooded cover: 680 mm<br>without hooded cover:<br>540 mm | 1025 x 700 x 911 mm | 75 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 904**<br>*(383 377)* | **2,540.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Tray dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical stainless steel push handle
- Max. load: 200 kg

Special tray dispensers for automatic destacking with semi-automatic or fully automatic dishwashers on request

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| CCE 54/38 | **CCE 54/38**<br>**Tray dispenser**<br><br>open model | Capacity:<br>approx. 100 trays,<br>max. 530 x 370 mm<br><br>Stacking height: 700 mm | 810 x 555 x 900 mm | 31.5 kg | **574 927**<br>*(383 253)* | **1,290.00** |
| | **CCE-V 54/33**<br>**Tray dispenser**<br><br>open model | Capacity:<br>approx. 100 trays,<br>in GN size 530 x 325 mm<br><br>Stacking height: 700 mm | 810 x 555 x 900 mm | 41 kg | **574 928**<br>*(383 253)* | **1,810.00** |
| CCE-A | **CCE-A**<br>**Tray dispenser**<br>open model<br><br>with lateral<br>tray guides | Capacity:<br>approx. 100 trays,<br>max. 530 x 370 mm<br><br>Stacking height: 700 mm | 810 x 555 x 900 mm | 35 kg | **574 929**<br>*(383 253)* | **1,505.00** |
| CCE-A | **CCE-A**<br>**Tray dispenser**<br>open model<br><br>without lateral<br>tray guides | | | | **574 930**<br>*(383 253)* | **1,410.00** |
| CE 54/38 | **CE 54/38**<br>**Tray dispenser**<br>closed model | Capacity:<br>approx. 80 trays,<br>max. 530 x 370 mm<br><br>Stacking height: 540 mm | 775 x 520 x 911 mm | 37 kg | **574 908**<br>*(383 381)* | **1,495.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Universal dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical stainless steel push handle
- Protected against splashed and sprayed water (IP X5)
- Max. load: 200 kg

## Universal dispensers, unheated

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm)/ platform L x W (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| UNI 59/29 (shown with accessories: hooded cover) | **UNI 59/29**<br>**Universal dispenser**,<br>unheated,<br>closed model, incl.<br>6 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 740 x 520 x 944 mm<br>590 x 290 mm | 48.5 kg | | **574 911**<br>*(383 244)* | **1,890.00** |
| UNI 58/58 (shown with accessories: hooded cover) | **UNI 58/58**<br>**Universal dispenser**,<br>unheated,<br>closed model, incl.<br>8 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 805 x 700 x 944 mm<br>581 x 581 mm | 66 kg | | **574 912**<br>*(383 390)* | **2,430.00** |

## Universal dispensers with cooling slits

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| UNI-K 59/29 | **UNI-K 59/29**<br>**Universal dispenser**<br>with cooling slits,<br>for rolling in and cooling dishes in refrigerated rooms, incl. 6 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 775 x 520 x 944 mm<br>590 x 290 mm | 46 kg | | **574 913**<br>*(383 248)* | **2,210.00** |
| UNI-K 58/58 | **UNI-K 58/58**<br>**Universal dispenser**<br>with cooling slits,<br>for rolling in and cooling dishes in refrigerated rooms, incl. 8 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 805 x 700 x 944 mm<br>581 x 581 mm | 60 kg | | **574 914**<br>*(383 392)* | **2,760.00** |

## Universal dispensers, heatable

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| UNI-H 59/29 | **UNI-H 59/29**<br>**Universal dispenser,**<br>heatable (convection)<br>+30 °C to +110 °C,<br>closed model, incl. hooded cover and 6 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 885 x 520 x 944 mm<br>590 x 290 mm | 68.5 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 909**<br>*(383 387)* | **2,480.00** |
| UNI-H 58/58 | **UNI-H 58/58**<br>**Universal dispenser**,<br>heatable (convection)<br>+30 °C to +110 °C,<br>closed model, incl. hooded cover and 8 guide rods | dependent on type of dishes<br><br>Stacking height:<br>with hooded cover:<br>680 mm<br>without hooded cover:<br>540 mm | 944 x 700 x 944 mm<br>581 x 581 mm | 91 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **574 910**<br>*(383 389)* | **3,345.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Plate dispensers for installation

- Made of corrosion-resistant stainless steel
- Square plate tubes
- Easy-Set System for simple spring setting

## Plate dispensers for installation, unheated

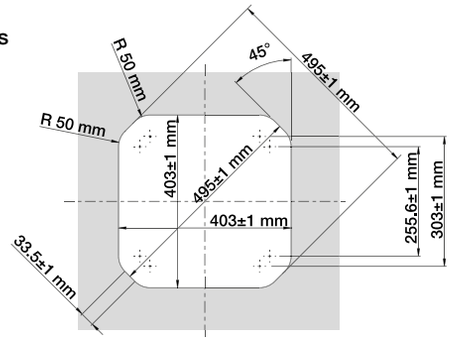
| Illustration | Model | Capacity/ stacking height (mm)/ installation depth (mm) | Dim. L x W x H (mm) | Weight (kg) | Rating/ connected load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TSE-1 18-33 ET: 630 | **TSE-1 18-33 ET: 630**<br>**Plate dispenser,**<br>unheated | Approx. 70 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 685 mm<br>w/o hooded cover: 670 mm<br><br>Installation depth: 630 mm | 425 x<br>425 x<br>760 mm | 13 kg | | **573 780**<br>*(374 296)* | **521.00** |
| TSE-1 18-33 ET: 750 | **TSE-1 18-33 ET: 750**<br>**Plate dispenser,**<br>unheated | Approx. 80 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br><br>Installation depth: 750 mm | 425 x<br>425 x<br>875 mm | 14 kg | | **573 781**<br>*(374 297)* | **521.00** |

## Plate dispensers for installation, heatable

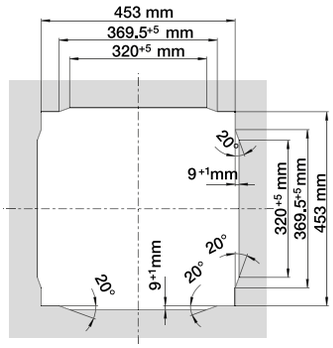
| | | | | | | | |
|---|---|---|---|---|---|---|---|
| TSE-H1 18-33 ET: 684 | **TSE-H1 18-33 ET: 684**<br>**Plate dispenser,**<br>statically heatable,<br>protection type: IP X4,<br>incl. hooded cover made of polycarbonate,<br>temperature can be regulated from<br>+30 °C to +85 °C | Approx. 70 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 685 mm<br>w/o hooded cover: 670 mm<br><br>Installation depth: 684 mm | 480 x<br>480 x<br>810 mm | 29 kg | 0.825 kW<br>220–240 V<br>50–60 Hz | **573 782**<br>*(374 298)* | **965.00** |
| TSE-H1 18-33 ET: 800 | **TSE-H1 18-33 ET: 800**<br>**Plate dispenser,**<br>statically heatable,<br>protection type: IP X4<br>incl. hooded cover made of polycarbonate,<br>temperature can be regulated from<br>+30 °C to +85 °C | Approx. 80 plates<br>round: dia.18–33 cm<br>rectangular: max. 28 x 28 cm<br>Stacking height:<br>with hooded cover: 800 mm<br>w/o hooded cover: 785 mm<br><br>Installation depth: 800 mm | 480 x<br>480 x<br>930 mm | 31 kg | 0.825 kW<br>220–240 V<br>50–60 Hz | **573 783**<br>*(374 299)* | **965.00** |

**Cut-out dimensions**

**TSE-1**




**TSE-H1**




The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Basket dispensers for installation

• Made of corrosion-resistant stainless steel

## Basket dispenser for installation, unheated

| Illustration | Model | Basket dimensions/ capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Rating/ conn. load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| CEB 50/50 | **CEB 50/50**<br>**Basket dispenser**<br>**for installation from below,**<br>unheated,<br>open model | Basket dimensions:<br>500 x 500 mm<br>Capacity:<br>6 baskets with 115 mm or<br>9 baskets of 75 mm height<br><br>Stacking height:<br>with hooded cover: 680 mm<br>w/o hooded cover: 540 mm | 600 x 545 x<br>min. 765 -<br>max. 865 mm<br>(height-adjustable) | 19 kg | | **590 025**<br>*(294 079)* | **1,070.00** |
| | Flange for **installation from above** | | | | | **590 103** | **179.00** |

## Basket dispenser for installation, heatable

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| CEBH 50/50 | **CEBH 50/50**<br>**Basket dispenser**<br>for installation,<br>heatable (convection)<br><br>+30 °C to +110 °C<br>closed model | Basket dimensions:<br>500 x 500 mm<br>Capacity:<br>6 baskets with 115 mm or<br>9 baskets of 75 mm height<br><br>Stacking height:<br>w/o hooded cover: 540 mm | 700 x 691 x 785 mm | 64.5 kg | 1.8 kW<br>220–240 V<br>50–60 Hz | **572 206**<br>*(362 960)* | **2,870.00** |

# Universal dispenser for installation

• Made of corrosion-resistant stainless steel

| Illustration | Model | Capacity/ stacking height (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| UNI-B 59/29 | **UNI-B 59/29**<br>**Universal dispenser**<br>for installation from below,<br>unheated, incl. 6 guide rods | dependent on type of dishes<br>Stacking height:<br>with hooded cover: 680 mm<br>w/o hooded cover: 540 mm | 613 x 375 x<br>min. 765 – max. 865 mm<br>(height-adjustable) | 32 kg | **572 470**<br>*(364 826)* | **1,610.00** |
| | Flange for installation from above | | | | **572 472** | **195.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Tray dispensers for installation

• Made of corrosion-resistant stainless steel

| Illustration | Model | Capacity/ platform L x W (mm) | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| CEB 47/36 | **CEB 47/36**<br>**Tray dispenser**<br><br>**installation from below** | approx. 100 trays<br>470 x 360 mm | 585 x 405 x<br>min. 765 – max. 865 mm<br>(height-adjustable) | 16.5 kg | **590 023**<br>*(294 077)* | **865.00** |
| CEB 47/36 | **CEB 47/36**<br>**Tray dispenser**<br>(incl. all-round flange)<br><br>**installation from above** | approx. 100 trays<br>470 x 360 mm | 585 x 405 x<br>min. 765 – max. 865 mm<br>(height-adjustable) | 19 kg | **564 021**<br>*(294 077)* | **1,070.00** |
| CEB 53/37 | **CEB 53/37**<br>**Tray dispenser**<br><br>**installation from below** | approx. 100 trays<br>530 x 370 mm | 615 x 405 x<br>min. 765 – max. 865 mm<br>(height-adjustable) | 17 kg | **590 024**<br>*(294 078)* | **865.00** |
| CEB 53/37 | **CEB 53/37**<br>**Tray dispenser**<br>(incl. all-round flange)<br><br>**installation from above** | approx. 100 trays<br>530 x 370 mm | 615 x 405 x<br>min. 765 – max. 865 mm<br>(height-adjustable) | 19.5 kg | **564 022**<br>*(294 078)* | **1,070.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for dispensers

## Accessories

| Illustration | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| Guide rods (8 pieces) | **Synthetic guide rods** (1 piece) | UNI, UNI-H, UNI-K, UNI-B, CE-UK 53/53 | **379 653** | **13.20** |

## Baskets

| Illustration | Designation | For model | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Steel wire basket | **Steel wire basket** synthetic-coated, mesh size: 35 x 25 mm mesh wire: 2.5 mm dia. frame wire: 6 mm dia. colour: grey | CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50 | 500 x 500 x 75 mm | **144 801** | **56.00** |
| | | | 500 x 500 x 115 mm | **144 802** | **59.00** |
| | | CE 66/54, CHV 66/54, CCE 66/54 | 650 x 530 x 75 mm | **952 032** | **63.90** |
| | | | 650 x 530 x 115 mm | **952 033** | **63.90** |
| | | CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53 | 525 x 525 x 75 mm | **296 284** | **70.00** |
| | | | 525 x 525 x 115 mm | **296 285** | **76.00** |
| Basket made of stainless steel | **Basket made of stainless steel** electropolished, mesh size: 35 x 25 mm mesh wire: 2.5 mm dia. frame wire: 6 mm dia. | CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50 | 500 x 500 x 75 mm | **144 803** | **77.00** |
| | | | 500 x 500 x 115 mm | **144 804** | **81.00** |
| | | CE 66/54, CHV 66/54, CCE 66/54 | 650 x 530 x 75 mm | **952 030** | **89.00** |
| | | | 650 x 530 x 115 mm | **952 031** | **93.90** |
| | | CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53 | 525 x 525 x 75 mm | **296 286** | **80.00** |
| | | | 525 x 525 x 115 mm | **296 287** | **84.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for dispensers

## Covers

| Illustration | Designation | For model | Diameter/ dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Hooded tube cover, square | **Hooded tube cover** square, transparent, made of polycarbonate | UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29 | 640 x 340 x 125 mm | **146 904** | **113.00** |
| | | CHV 66/54, CE 66/54 | 697 x 577 x 163 mm | **296 815** | **152.00** |
| | | CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/58, CE 58/58, UNI-B 58/58 | 617 x 617 x 175 mm | **296 814** | **145.00** |
| | | CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53 | 557 x 557 x 163 mm | **296 813** | **135.00** |
| Hooded cover 88/61 | **Hooded cover 88/61** made of EPP | CE 88/61 | 983 x 710 x 178 mm | **367 558** | **269.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for dispensers

## Cutlery top units

| Illustration | Designation | For model | Dimensions L x W x H (mm) | Price in € w/o VAT |
|---|---|---|---|---|
| Cutlery top unit without napkin dispenser | **Cutlery top unit** without napkin dispenser | CCE 53/53, CCE 54/38 | 525 x 455 x 365 mm | **449.00** |
| | **Cutlery top unit** with napkin dispenser | CCE 53/53, CCE 54/38 | 525 x 455 x 365 mm | **819.00** |

## Castors for mobile dispensers

| Illustration | Model | Designation | For model | Added price in € w/o VAT |
|---|---|---|---|---|
| not shown | **Anti-static castors** | 2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic, **125 mm dia.** | CE-UK 53/53 | **91.90** |
| not shown | **Stainless-steel castors** | 4 steering castors, 2 of which have brakes, **125 mm dia.** | all mobile dispensers | **42.00** |
| | | 2 fixed and 2 steering castors with brakes, **125 mm dia.** | CE-UK 53/53 | **42.00** |
| | | 4 steering castors, 2 of which have brakes, **160 mm dia.** | CE-UK 53/53 | **225.00** |
| | | 2 fixed and 2 steering castors with brakes, **160 mm dia.** | CE-UK 53/53 | **225.00** |
| not shown | **Galvanised steel castors** | 4 steering castors, 2 of which have brakes, **125 mm dia.** | all mobile dispensers except CE-UK 53/53 | **-35.00** **Price reduction** for model with synthetic castors |
| | | 2 fixed and 2 steering castors with brakes, **160 mm dia.** | CE-UK 53/53 | **49.90** |
| | | 2 fixed and 2 steering castors with brakes, **200 mm dia.** | CE-UK 53/53 | **128.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Conveyors

- Made of stainless steel
- On/Off switch, sensor limit switch at end of conveyor, emergency stop button at beginning and end of conveyor
- Main switch on switch cabinet
- Speed adjustable from 2,5–12 m/min
- Dirt stripper with collection container that can be emptied (GSPV only)
- Maintenance-free drum motor

## RSPV round-belt conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| RSPV 5.0 | **Round-belt conveyor**, stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm | **RSPV 3.0** | 3000 x 500 x 900 mm | **383 735** | **10,047.00** |
| | | **RSPV 3.5** | 3500 x 500 x 900 mm | | **10,183.00** |
| | | **RSPV 4.0** | 4000 x 500 x 900 mm | | **10,386.00** |
| | | **RSPV 4.5** | 4500 x 500 x 900 mm | | **10,967.00** |
| | | **RSPV 5.0** | 5000 x 500 x 900 mm | | **11,151.00** |
| | | **RSPV 5.5** | 5500 x 500 x 900 mm | | **11,292.00** |
| | | **RSPV 6.0** | 6000 x 500 x 900 mm | | **11,538.00** |
| | | **RSPV 6.5** | 6500 x 500 x 900 mm | | **12,040.00** |
| | | **RSPV 7.0** | 7000 x 500 x 900 mm | | **12,281.00** |
| | | **RSPV 7.5** | 7500 x 500 x 900 mm | | **12,521.00** |
| | | **RSPV 8.0** | 8000 x 500 x 900 mm | | **12,762.00** |
| | | **RSPV 8.5** | 8500 x 500 x 900 mm | | **13,390.00** |
| | | **RSPV 9.0** | 9000 x 500 x 900 mm | | **13,630.00** |
| | | **RSPV 9.5*** *Note: only possible with additional drive (already included in price) | 9500 x 500 x 900 mm | | **16,877.00** |
| | | | Other lengths on request | | |

## GSPV Flat-belt conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| GSPV 5.0 | **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 | **383 736** | **10,810.00** |
| | | **GSPV 3.5** | 3500 x 500 x 900 mm | | **10,923.00** |
| | | **GSPV 4.0** | 4000 x 500 x 900 mm | | **11,101.00** |
| | | **GSPV 4.5** | 4500 x 500 x 900 mm | | **11,849.00** |
| | | **GSPV 5.0** | 5000 x 500 x 900 mm | | **11,967.00** |
| | | **GSPV 5.5** | 5500 x 500 x 900 mm | | **12,117.00** |
| | | **GSPV 6.0** | 6000 x 500 x 900 mm | | **12,426.00** |
| | | **GSPV 6.5** | 6500 x 500 x 900 mm | | **12,656.00** |
| | | **GSPV 7.0** | 7000 x 500 x 900 mm | | **12,826.00** |
| | | **GSPV 7.5** | 7500 x 500 x 900 mm | | **13,357.00** |
| | | **GSPV 8.0** | 8000 x 500 x 900 mm | | **13,550.00** |
| | | **GSPV 8.5** | 8500 x 500 x 900 mm | | **13,795.00** |
| | | **GSPV 9.0** | 9000 x 500 x 900 mm | | **13,977.00** |
| | | **GSPV 9.5** | 9500 x 500 x 900 mm | | **14,106.00** |
| | | **GSPV 10.0** | 10000 x 500 x 900 mm | | **14,345.00** |
| | | | Other lengths on request | | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Conveyors

- Temperature range +7 °C to +15 °C
- Connection to central cooling system provided by customer or with integrated cooling as an option (up to conveyor lengths of 5 m)

## RSPV-UK convection-cooled food distribution conveyor

| Illustration | Designation | Model | Dimensions L x W x H (mm) | Conn. load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| RSPV-UK | **Convection-cooled food distribution conveyor,** stationary | **RSPV-UK 3.0** | 3000 x 630 x 900 mm | 400 V 3N PE | **383 737** | **on request** |
| | | **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 | | | |

## Accessories/options for RSPV-UK

| Illustration | Designation | Price in € w/o VAT |
|---|---|---|
| not shown | **Internal cooling**<br>refrigerant: R134a | **on request** |

# Accessories for Conveyors

## Accessories/options for RSPV, RSPV-UK and GSPV

| Designation | Design | For model | Added price in € w/o VAT |
|---|---|---|---|
| **Conveyor belt, mobile**<br>(Not possible with RSPV-UK) | 4 steering castors with brakes, galvanised steel, **125 mm dia.**, up to conveyor length of 3,500 mm | | **650.60** |
| | 6 steering castors with brakes, galvanised steel, **125 mm dia.**, conveyor length from 3,600 to max. 6,000 mm | | **815.20** |
| | 4 steering castors with brakes, stainless steel, **125 mm dia.,** up to conveyor length of 3,500 mm | | **756.90** |
| | 6 steering castors with brakes, stainless steel, **125 mm dia.,** conveyor length from 3,600 to max. 6,000 mm | | **973.80** |
| | 4 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), **125 mm dia.,** up to conveyor length of 3,500 mm | | **682.30** |
| | 6 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), **125 mm dia.,** conveyor length from 3,600 to max. 6,000 mm | | **899.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for Conveyors

## Accessories/options for RSPV, RSPV-UK and GSPV

| Designation | Design | For model | Added price in € w/o VAT | |
|---|---|---|---|---|
| **230 V Schuko socket outlet** | individual, incl. holder (bracket), max. 12 pieces | | per piece | **160.50** |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 6 pieces | | per pair | **275.50** |
| **230 V CEE socket outlet** | individual, incl. holder (bracket), max. 12 pieces | | per piece | **170.50** |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 6 pieces | | per pair | **304.00** |
| **400 V CEE socket outlet** | individual, incl. holder (bracket), max. 4 pieces | | per piece | **260.00** |
| | paired, positioned on opposite sides of belt, incl. holder (bracket), max. 2 pieces | | per pair | **466.50** |
| **Cable duct** | Cable duct, on both sides, synthetic | | per run. m | **71.50** |
| **RCCB (Residual Current Circuit Breaker)** | all conveyors except RSPV-UK with integrated cooling: for max. 12 230 V Schuko socket outlets or max. 4 400 V CEE socket outlets; RSPV-UK with integrated cooling: for max. 11 230 V Schuko socket outlets or max. 400 V 3 CEE socket outlets | | | **352.50** |
| **On/Off button** | 1 additional On/Off button (at beginning of conveyor) | RSPV/GSPV | | **365.50** |
| | | RSPV-UK | | **414.50** |
| | 2 additional On/Off buttons | | | **731.50** |
| | 3 additional On/Off buttons | | | **1,097.00** |
| | 4 additional On/Off buttons | | | **1,462.00** |
| **Foot switch** | Foot switch with isolating transformer (at end of conveyor / on switch cabinet) | | | **509.00** |
| **Bumper rail profile** | Bumper rail profile on both sides | RSPV/GSPV | per run. m | **231.00** |
| | | RSPV-UK | | **62.50** |
| **Drawer for patient cards** | Drawer for patient cards (only possible at beginning of conveyor) | | | **545.00** |
| **Swing-out table for patient cards** | Swing-out table for patient cards, dimensions 350 x 325 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above) | | per piece | **441.50** |
| **Folding table** | Folding table, dimensions 600 x 400 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above) | | | **387.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Cooling station

- Active convection cooling
- The cooling station is connected to a customer-supplied refrigeration system
- Refrigerant either R134a or R404A
- Temperature can be regulated down to the degree from +4 °C to +12 °C (when the ambient temperature is +32 °C)
- Refrigerating capacity to be installed: 2.4 kW (at t0 = –10 °C)

## KS-UK RWR 3-A cooling station

| Illustration | Designation | Dimensions L x W x H (mm) Weight (kg) | Rating/ conn. load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| KS-UK RWR 3-A | **KS-UK RWR 3-A cooling station**<br>for RWR 3 KS and RWR 3-A KS shelf trolleys<br>for maintaining the cold temperature of food supplied in the shelf trolley which is prepared for portioning on the conveyor.<br>On the operator side, there are 2 double-walled, insulated doors split at a ratio of 2/1. | approx. 1290 x 1110 x 1375 mm<br>approx. 210 kg | 220–240 V AC<br>50 Hz<br>0.2 kW | **372 599** | **on request** |

## Shelf trolleys as accessory for KS-UK RWR 3-A cooling station

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) Weight (kg) | Castors 125 mm dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|
| RWR 3 KS | **RWR 3 KS** | **Shelf trolleys**<br>for provision of food for portioning on a conveyor, rolling into the cooling station, indirect cooling through the cooling station, with one-piece bottom plate, made of corrosion-resistant stainless steel, 4 steering castors, 2 of which have brakes | 24 pairs<br>82 mm | 24 x GN 1/1 or<br>48 x GN 1/2 | approx. 1180 x 625 x 900 mm<br>approx. 30 kg | **Synthetic,** corrosion-resistant in compliance with DIN 18867-8 | **573 384** | **on request** |
| | | | | | | **Galvanised steel** | **573 385** | |
| RWR 3-A KS | **RWR 3-A KS** | | 27 pairs<br>82 mm | 27 x GN 1/1 or<br>54 x GN 1/2 | approx. 1180 x 823 x 1200 mm<br>approx. 38 kg | **Synthetic,** corrosion-resistant in compliance with DIN 18867-8 | **573 386** | |
| | | | | | | **Galvanised steel** | **573 387** | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Cooling station

- Active convection cooling
- Temperature can be regulated down to the degree from +4 °C to +12 °C (when the ambient temperature is +32 °C)
- Optional: double-walled, insulated door for using the cooling station, similar to a roll-in refrigerator

## Cooling station

| Illustration | Designation | Dimensions L x W x H (mm) Weight (kg) | Rating/ conn. load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| KS-UK RWR-VP 163 (Shown with accessories) | **KS-UK RWR-VP 163 cooling station** for RWR-VP 163 KS shelf trolley, for maintaining the cold temperature of food supplied in the shelf trolley and pre-portioned on the conveyor, the cooling station is connected to a customer-supplied refrigeration system, refrigerant either R134a or R404A, refrigerating capacity to be installed: 2.8 kW (at $t_0$ = –10 °C) | approx. 780 x 1185 x 1940 mm<br>approx. 255 kg | 220–240 V AC 50 Hz 0.2 kW | **372 514** | **on request** |
| KS-UKI RWR-VP 163 (Shown with accessories) | **KS-UKI RWR-VP 163 cooling station** for RWR-VP 163 KS shelf trolley for maintaining the cold temperature of food supplied in the shelf trolley and pre-portioned on the conveyor with integrated refrigeration unit, refrigerant: R404A, Refrigerating capacity: 2.8 kW | approx. 780 x 1185 x 2380 mm<br>approx. 300 kg | 220–240 V AC 50 Hz 1.9 kW | **373 622** | |

## RWR-VP 163 shelf trolley as accessory for KS-UK/-UKI RWR-VP 163 cooling station

| Illustration | Model | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) Weight (kg) | Castors 125 mm dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| RWR-VP 163 KS | **RWR-VP 163 KS shelf trolley** for provision of pre-portioned food on trays on a conveyor, rolling in to the cooling station, indirect cooling through the cooling station, with one-piece bottom plate, made of corrosion-resistant stainless steel, 4 steering castors, 2 of which have brakes | 12 pairs 115 mm | 24 x GN or EN trays | approx. 671 x 832 x 1675 mm<br>approx. 20 kg | **Synthetic,** corrosion-resistant in compliance with DIN 18867-8 | **573 388** | **on request** |
| | | | | | **Galvanised steel** | **573 389** | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Central cooling station for dispensers

- Docking station for UNI 60/60 ZKS and UNI 88/60 ZKS universal dispensers
- For cooling and keeping dishes cold, or for keeping pre-portioned food cold in the ZKS universal dispenser
- Active convection cooling
- Temperature can be regulated down to the degree from +4°C to +12 °C (when the ambient temperature is +32 °C)
- Optional: Wall-mounted model

## Cooling station

| Illustration | Designation | Dimensions L x W x H (mm) Weight (kg) | Rating/ conn. load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| ZKS-UK 1 | **ZKS-UK 1 central cooling station**<br>for 1 ZKS universal dispenser,<br>the cooling station is connected to a customer-supplied refrigeration system,<br>refrigerant either R134a or R404A,<br>refrigerating capacity to be installed: 0.6 kW (at $t_0$ = –10 °C) | approx. 890 x 600 x 930 mm<br>approx. 50 kg | 220–240 V AC 50 Hz 0.1 kW | **372 138** | **on request** |
| ZKS-UK 2 | **ZKS-UK 2 central cooling station**<br>for 2 ZKS universal dispenser,<br>the cooling station is connected to a customer-supplied refrigeration system,<br>refrigerant either R134a or R404A,<br>refrigerating capacity to be installed: 1.2 kW (at $t_0$ = –10 °C) | approx. 1690 x 600 x 930 mm<br>approx. 95 kg | 220–240 V AC 50 Hz 0.1 kW | **372 135** | |
| ZKS-UK 3 | **ZKS-UK 3 central cooling station**<br>for 3 ZKS universal dispenser,<br>the cooling station is connected to a customer-supplied refrigeration system,<br>refrigerant either R134a or R404A,<br>refrigerating capacity to be installed: 1.8 kW (at $t_0$ = –10 °C) | approx. 2490 x 600 x 930 mm<br>approx. 145 kg | 220–240 V AC 50 Hz 0.1 kW | **371 451** | |
| ZKS-UKI 1 | **ZKS-UKI 1 central cooling station**<br>for 1 ZKS universal dispenser,<br>with integrated refrigeration unit, refrigerant: R134a | approx. 1690 x 600 x 930 mm<br>approx. 105 kg | 220–240 V AC 50 Hz 0.6 kW | **372 696** | |
| ZKS-UKI 2 | **ZKS-UKI 2 central cooling station**<br>for 2 ZKS universal dispenser,<br>with integrated refrigeration unit, refrigerant: R134a | approx. 2490 x 600 x 930 mm<br>approx. 160 kg | 220–240 V AC 50 Hz 0.8 kW | **372 695** | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Universal dispenser for central cooling stations

- For supplying and keeping dishes or pre-portioned food for portioning on a conveyor cold
- The universal dispenser is docked to the central cooling station
- Indirect cooling of dishes or pre-portioned food through the central cooling station
- Even distribution of cold air through a special air guidance system
- With synthetic dispenser cover to prevent cold loss
- Double-walled, insulated with thermal separation to prevent cold loss and condensation water formation
- Capacity: depends on stacked items, stacking height: 495 mm

## UNI ZKS universal dispenser

| Illustration | Designation | Dimensions L x W x H (mm) Weight (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| UNI 60/60 ZKS | **UNI 60/60 ZKS universal dispenser**<br>Stacking platform: 597 x 597 mm<br><br>4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant in acc. with DIN 18867-8 | approx. 929 x 751 x 911 mm (height with lid: 995 mm)<br><br>approx. 100 kg | **383 384** | **on request** |

## Accessories/options for UNI ZKS

| Illustration | Designation | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| not shown | Synthetic guide rods | | **371 905** | **on request** |
| | Basket made of steel wire, synthetic-coated | 500 x 500 x 75 mm | **144 801** | |
| | | 500 x 500 x 115 mm | **144 802** | |
| | | 525 x 525 x 75 mm | **296 284** | |
| | | 525 x 525 x 115 mm | **296 285** | |
| | Stainless-steel basket | 500 x 500 x 75 mm | **144 803** | |
| | | 500 x 500 x 115 mm | **144 804** | |
| | | 525 x 525 x 75 mm | **296 286** | |
| | | 525 x 525 x 115 mm | **296 287** | |

## Castors for UNI ZKS

| Illustration | Designation | Diameter (mm) | | Price in € w/o VAT |
|---|---|---|---|---|
| not shown | **Stainless-steel castors,**<br>4 steering castors, 2 of which have brakes | 125 mm dia. | | **on request** |
| | **Castors with galvanised steel housing**<br>4 steering castors, 2 of which have brakes | 125 mm dia. | | |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# 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.

# BLANCO tray transport trolleys


Tray transport trolleys, single-walled 89

Tray transport trolleys, double-walled, insulated 92

Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated 95

Tray transport trolleys, double-walled, insulated, hygienic type H1 98

Accessories for tray transport trolleys 99




**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!

Due to 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.

## Convincing from the outside and the inside:
## Quality from the BLANCO Professional brand.

**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.

**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.

**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.

**Explanation of the abbreviations of the BLANCO tray transport trolleys.**

**TTW-PK 20-115 DZE**

- **Tray transport trolley**
- PK = Passive cooling (eutectic plate)
- Tray capacity
- Space between ledges (mm)
- E = Single-walled
  D = Double-walled
- E = 1 compartment
  Z = 2 compartments
  D = 3 compartments
- G = Gastronorm, lengthwise insertion (325 x 530 mm)
  E = Euronorm or compact, lengthwise insertion (370 x 530 mm)
  U = Universal/Euronorm/Gastronorm, crosswise insertion (530x740 mm)

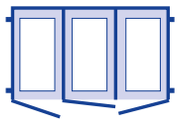
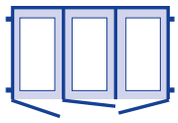
Examples for various inserts:

| ZE or ZG | DE or DG | EU | ZU |
|---|---|---|---|

# Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

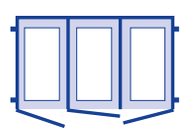
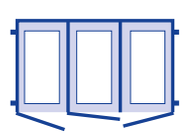
## For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 EZE | **TTW 16-115 EZE** Tray transport trolley, single-walled | 2 hinged doors/ 2 compartments<br><br>16 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1406 mm | 93 kg | **573 720** *(374 092)* | **3,725.00** |
| TTW 20-115 EZE | **TTW 20-115 EZE** Tray transport trolley, single-walled | 2 hinged doors/ 2 compartments<br><br>20 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1636 mm | 103 kg | **573 723** *(374 093)* | **3,915.00** |
| TTW 24-115 EDE | **TTW 24-115 EDE** Tray transport trolley, single-walled | 3 hinged doors/ 3 compartments<br><br>24 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1406 mm | 127 kg | **573 726** *(374 094)* | **4,395.00** |
| TTW 30-115 EDE | **TTW 30-115 EDE** Tray transport trolley, single-walled | 3 hinged doors/ 3 compartments<br><br>30 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1636 mm | 141 kg | **573 729** *(374 095)* | **4,690.00** |

# Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

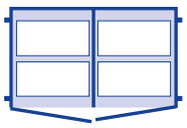
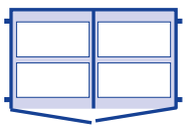
## For Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Space between ledges | Dim.<br>L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 EZG<br> | **TTW 16-115 EZG**<br>Tray transport trolley, single-walled | 2 hinged doors/<br>2 compartments<br><br>16 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x<br>783 x<br>1406 mm | 89 kg | **573 732**<br>*(374 096)* | **3,710.00** |
| TTW 20-115 EZG<br> | **TTW 20-115 EZG**<br>Tray transport trolley, single-walled | 2 hinged doors/<br>2 compartments<br><br>20 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x<br>783 x<br>1636 mm | 98 kg | **573 735**<br>*(374 097)* | **3,890.00** |
| TTW 24-115 EDG<br> | **TTW 24-115 EDG**<br>Tray transport trolley, single-walled | 3 hinged doors/<br>3 compartments<br><br>24 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x<br>783 x<br>1406 mm | 119 kg | **573 738**<br>*(374 098)* | **4,300.00** |
| TTW 30-115 EDG<br> | **TTW 30-115 EDG**<br>Tray transport trolley, single-walled | 3 hinged doors/<br>3 compartments<br><br>30 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x<br>783 x<br>1636 mm | 134 kg | **573 741**<br>*(374 099)* | **4,585.00** |

# Tray transport trolleys, single-walled

- Single-walled HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 4 steering castors, 2 with brakes, galvanised steel

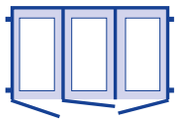
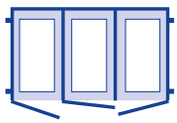
## For Euronorm or Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Space between ledges | Dim.<br>L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 EEU<br> | **TTW 16-115 EEU**<br>Tray transport trolley, single-walled | 1 hinged door/<br>1 compartment<br><br>16 Euronorm or Gastronorm trays, crosswise<br> | 115 mm | 870 x<br>956 x<br>1406 mm | 71 kg | **573 744**<br>*(374 100)* | **2,800.00** |
| TTW 20-115 EEU<br> | **TTW 20-115 EEU**<br>Tray transport trolley, single-walled | 1 hinged door/<br>1 compartment<br><br>20 Euronorm or Gastronorm trays, crosswise<br> | 115 mm | 870 x<br>956 x<br>1636 mm | 79 kg | **573 746**<br>*(374 101)* | **2,920.00** |
| TTW 32-115 EZU<br> | **TTW 32-115 EZU**<br>Tray transport trolley, single-walled | 2 hinged doors/<br>2 compartments<br><br>32 Euronorm or Gastronorm trays, crosswise<br>  | 115 mm | 1452 x<br>956 x<br>1406 mm | 109 kg | **573 748**<br>*(374 102)* | **4,020.00** |
| TTW 40-115 EZU<br> | **TTW 40-115 EZU**<br>Tray transport trolley, single-walled | 2 hinged doors/<br>2 compartments<br><br>40 Euronorm or Gastronorm trays, crosswise<br>  | 115 mm | 1452 x<br>956 x<br>1636 mm | 129 kg | **573 750**<br>*(374 103)* | **4,255.00** |

# Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

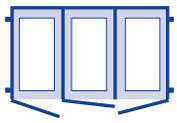
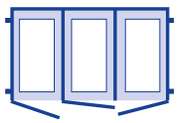
## For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 DZE | **TTW 16-115 DZE** Tray transport trolley, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>16 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1406 mm | 111 kg | **573 721** *(374 092)* | **4,255.00** |
| TTW 20-115 DZE | **TTW 20-115 DZE** Tray transport trolley, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>20 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1636 mm | 124 kg | **573 724** *(374 093)* | **4,475.00** |
| TTW 24-115 DDE | **TTW 24-115 DDE** Tray transport trolley, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>24 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1406 mm | 151 kg | **573 727** *(374 094)* | **5,025.00** |
| TTW 30-115 DDE | **TTW 30-115 DDE** Tray transport trolley, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>30 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1636 mm | 166 kg | **573 730** *(374 095)* | **5,335.00** |

# Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

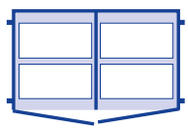
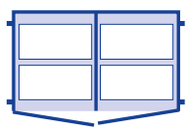
## For Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Space between ledges | Dim.<br>L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 DZG<br> | **TTW 16-115 DZG**<br>Tray transport trolley, double-walled, insulated | 2 hinged doors/<br>2 compartments<br><br>16 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x<br>783 x<br>1406 mm | 106 kg | **573 733**<br>*(374 096)* | **4,220.00** |
| TTW 20-115 DZG<br> | **TTW 20-115 DZG**<br>Tray transport trolley, double-walled, insulated | 2 hinged doors/<br>2 compartments<br><br>20 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x<br>783 x<br>1636 mm | 118 kg | **573 736**<br>*(374 097)* | **4,405.00** |
| TTW 24-115 DDG<br> | **TTW 24-115 DDG**<br>Tray transport trolley, double-walled, insulated | 3 hinged doors/<br>3 compartments<br><br>24 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x<br>783 x<br>1406 mm | 143 kg | **573 739**<br>*(374 098)* | **4,875.00** |
| TTW 30-115 DDG<br> | **TTW 30-115 DDG**<br>Tray transport trolley, double-walled, insulated | 3 hinged doors/<br>3 compartments<br><br>30 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x<br>783 x<br>1636 mm | 159 kg | **573 742**<br>*(374 099)* | **5,190.00** |

# Tray transport trolleys, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 4 steering castors, 2 with brakes, galvanised steel

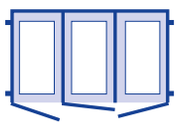
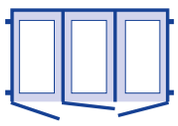
## For Euronorm or Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Space between ledges | Dim.<br>L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 DEU<br> | **TTW 16-115 DEU**<br>Tray transport trolley, double-walled, insulated | 1 hinged door/<br>1 compartment<br><br>16 Euronorm or Gastronorm trays, crosswise<br> | 115 mm | 870 x<br>956 x<br>1406 mm | 92 kg | **573 745**<br>*(374 100)* | **3,350.00** |
| TTW 20-115 DEU<br> | **TTW 20-115 DEU**<br>Tray transport trolley, double-walled, insulated | 1 hinged door/<br>1 compartment<br><br>20 Euronorm or Gastronorm trays, crosswise<br> | 115 mm | 870 x<br>956 x<br>1636 mm | 102 kg | **573 747**<br>*(374 101)* | **3,480.00** |
| TTW 32-115 DZU<br> | **TTW 32-115 DZU**<br>Tray transport trolley, double-walled, insulated | 2 hinged doors/<br>2 compartments<br><br>32 Euronorm or Gastronorm trays, crosswise<br>  | 115 mm | 1452 x<br>956 x<br>1406 mm | 138 kg | **573 749**<br>*(374 102)* | **4,630.00** |
| TTW 40-115 DZU<br> | **TTW 40-115 DZU**<br>Tray transport trolley, double-walled, insulated | 2 hinged doors/<br>2 compartments<br><br>40 Euronorm or Gastronorm trays, crosswise<br>  | 115 mm | 1452 x<br>956 x<br>1636 mm | 158 kg | **573 751**<br>*(374 103)* | **4,890.00** |

# Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Holders on the inside of the doors for hanging in eutectic plates (not included in the scope of delivery)
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

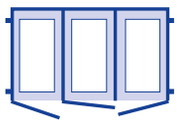
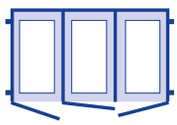
## For Euronorm trays

| Illustration | Model | Model Capacity | Space between ledges | Dim. L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW-PK 16-115 DZE | **TTW-PK 16-115 DZE** Tray transport trolley, for passive cooling with 2 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>16 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1406 mm | 119 kg | **573 722** *(374 092)* | **5,170.00** |
| TTW-PK 20-115 DZE | **TTW-PK 20-115 DZE** Tray transport trolley, for passive cooling with 4 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>20 Euronorm trays, lengthwise | 115 mm | 1122 x 783 x 1636 mm | 133 kg | **573 725** *(374 093)* | **5,450.00** |
| TTW-PK 24-115 DDE | **TTW-PK 24-115 DDE** Tray transport trolley, for passive cooling with 3 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>24 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1406 mm | 164 kg | **573 728** *(374 094)* | **6,395.00** |
| TTW-PK 30-115 DDE | **TTW-PK 30-115 DDE** Tray transport trolley, for passive cooling with 6 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>30 Euronorm trays, lengthwise  | 115 mm | 1554 x 783 x 1636 mm | 179 kg | **573 731** *(374 095)* | **6,810.00** |

# Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Holders on the inside of the doors for hanging in eutectic plates (not included in the scope of delivery)
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

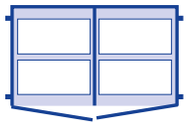
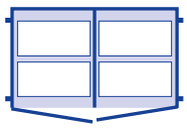
## For Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Space between ledges | Dim.<br>L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW-PK 16-115 DZG<br> | **TTW-PK 16-115 DZG**<br>Tray transport trolley, for passive cooling with 2 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>16 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x 783 x 1406 mm | 113 kg | **573 734**<br>*(374 096)* | **5,135.00** |
| TTW-PK 20-115 DZG<br> | **TTW-PK 20-115 DZG**<br>Tray transport trolley, for passive cooling with 4 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>20 Gastronorm trays, lengthwise<br> | 115 mm | 1032 x 783 x 1636 mm | 125 kg | **573 737**<br>*(374 097)* | **5,710.00** |
| TTW-PK 24-115 DDG<br> | **TTW-PK 24-115 DDG**<br>Tray transport trolley, for passive cooling with 3 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>24 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x 783 x 1406 mm | 153 kg | **573 740**<br>*(374 098)* | **6,250.00** |
| TTW-PK 30-115 DDG<br> | **TTW-PK 30-115 DDG**<br>Tray transport trolley, for passive cooling with 6 eutectic plates, double-walled, insulated | 3 hinged doors/ 3 compartments<br><br>30 Gastronorm trays, lengthwise<br>  | 115 mm | 1419 x 783 x 1636 mm | 171 kg | **573 743**<br>*(374 099)* | **6,665.00** |

# Tray transport trolleys, for passive cooling with eutectic plates, double-walled, insulated

- Double-walled insulated, HS standard model in compliance with DIN 18865-9
- Model with dividing wall for the insertion of eutectic plates (not included in scope of delivery)
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

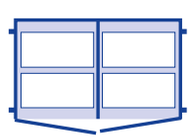
## For Euronorm or Gastronorm trays

| Illustration | Designation | Model<br>Capacity | Distance between ledges | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW-PK 32-115 DZU<br> | **TTW-PK 32-115 DZU**<br>Tray transport trolleys, for passive cooling with 2 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>32 Euronorm or Gastronorm trays crosswise insertion<br>  | 115 mm | 1452 x 956 x 1406 mm | 165 kg | **574 894**<br>***(376 416)*** | **6,390.00** |
| TTW-PK 40-115 DZU<br> | **TTW-PK 40-115 DZU**<br>Tray transport trolleys, for passive cooling with 3 eutectic plates, double-walled, insulated | 2 hinged doors/ 2 compartments<br><br>40 Euronorm or Gastronorm trays crosswise insertion<br>  | 115 mm | 1452 x 956 x 1636 mm | 180 kg | **574 895**<br>***(376 417)*** | **6,850.00** |

# Tray transport trolleys, double-walled, insulated, hygienic type H1

- Double-walled, insulated, hygienic type H1
- Deep-drawn support ledges with spacing of 115 mm
- With 2 vertical, ergonomic push handles on the left and right of the short side
- Rugged, all-round bumper rail
- Castors with 160 mm dia., 2 fixed castors and 2 steering castors with brakes, galvanised steel

## Hygienic type H1

| Illustration | Designation | Model<br>Capacity | Distance between ledges | Dimensions L x W x H (mm) | Weight (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TTW 16-115 DZE H1<br> | **TTW 16-115 DZE H1**<br>Tray transport trolley, double-walled, interior in hygienic type H1 | 2 hinged doors/<br>2 compartments<br><br>16 Euronorm trays, lengthwise insertion<br> | 115 mm | 1099 x 727 x 1314 mm | 128 kg | **574 896**<br>*(376 413)* | **5,630.00** |
| TTW 20-115 DZE H1<br> | **TTW 20-115 DZE H1**<br>Tray transport trolley, double-walled, interior in hygienic type H1 | 2 hinged doors/<br>2 compartments<br><br>20 Euronorm trays, lengthwise insertion<br> | 115 mm | 1099 x 727 x 1544 mm | 141 kg | **574 898**<br>*(376 414)* | **5,850.00** |
| TTW 40-115 DZU H1<br> | **TTW 40-115 DZU H1**<br>Tray transport trolley, double-walled, interior in hygienic type H1 | 2 hinged doors/<br>2 compartments<br><br>40 Euronorm or Gastronorm trays crosswise insertion<br>  | 115 mm | 1375 x 902 x 1544 mm | 180 kg | **574 900**<br>*(376 415)* | **6,790.00** |

# Accessories for tray transport trolleys

## Accessories

| Illustration | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| | **Eutectic plate** (–12 °C), synthetic, Gastronorm-compatible | all TTW-PK | **573 332** | **103.50** |
| | **Eutectic plate** (-3 °C), synthetic, Gastronorm-compatible | all TTW-PK | **568 136** | **101.00** |
| not shown | **Space between ledges 105 mm with tip safety,** only for new orders, retrofitting not possible | all TTW (not possible with TTW-PK, TTW H1) | | **no added price** |
| | **Space between ledges 115 mm w/o tip safety, for compact trays,** only for new orders, retrofitting not possible | TTW for EN trays (not possible with TTW H1); TTW for EN and GN trays (not possible with TTW-PK U) | | **no added price** |
| | **Draw bar and coupling made of stainless steel,** can be locked in place on short side. When ordering, please indicate whether draw bar on the left or right (only possible with castor arrangement A) | all TTW | | **on request** |
| not shown | **Antistatic conveyor** | all TTW | | **44.90** |
| | **Milled all-round bumper rail made of polyethylene** (not possible with TTW H1) | TTW for 16/20 EN trays; TTW for 16/20 GN trays; | | **159.00** |
| | | TTW for 24/30 EN trays; TTW for 24/30 GN trays; | | **183.00** |
| | | TTW for 16/20 EN and GN trays | | **195.00** |
| | | TTW for 32/40 EN and GN trays | | **219.00** |
| | **Additional milled bumper rail on top** (not possible with TTW H1) | all TTW | | **529.00** |
| | **All-round railing** made of stainless steel, 50 mm high, with mitred welding (not possible with TTW H1) | TTW 16/20 | | **197.00** |
| | | TTW 24/30/32/40 | | **235.00** |

## Castors

| | | | | |
|---|---|---|---|---|
| Castor arrangement A | **Galvanised steel castors, 160 mm dia.** 4 steering castors, 2 with brakes | all TTW | | **no added price** |
| | **Galvanised steel castors, 200 mm dia.** 2 fixed and 2 steering castors with brakes | all TTW | | **67.90** |
| | **Galvanised steel castors, 200 mm dia.** 4 steering castors, 2 with brakes | all TTW | | **67.90** |
| | **Stainless-steel castors with elastic castors, 160 mm dia.,** either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes | all TTW | | **329.00** |
| | **Stainless-steel castors with elastic castors, 200 mm dia.,** either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes | all TTW | | **415.00** |
| Castor arrangement D | **Stainless-steel castors with elastic castors, 160 mm dia., castor arrangement D:** 4 steering castors in outer corners of trolley, 2 with central brake, 2 fixed rollers at centre lengthwise | TTW for EN trays; TTW for GN trays; TTW for 32/40 EN and GN trays | | **969.00** |
| | **Stainless-steel castors with elastic castors, 200 mm dia., castor arrangement D:** 4 steering castors in outer corners of trolley, 2 with central brake, 2 fixed rollers at centre lengthwise | TTW for EN trays; TTW for GN trays; TTW for 32/40 EN and GN trays | | **1,415.00** |

# SERVING TROLLEYS

## Rugged assistant for daily use.

SW 6 x 4-2

SW 6 x 4-3

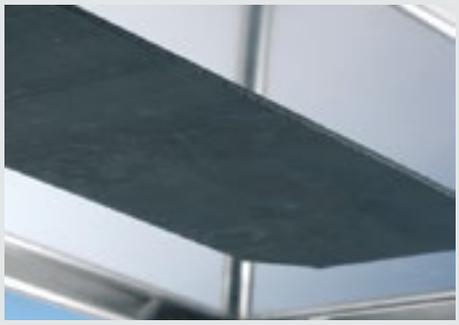
ARW 9 x 6-3

**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.

## Serving trolleys with extra functions: mobile serving trolleys as cutlery dispensers, clearing stations or worktops.

**WB 8 x 5 worktop**
on SW 8 x 5-3 with panelling and doors in lime, wood cutting board, hanging frame with one GN 1/6-200, one GN 1/3-200 and knife holder.

# Serving and clearing trolleys, tray clearing trolleys, shelf trolleys


**Serving and clearing trolleys**

Serving trolleys 105

Clearing trolleys 109

Accessories for serving and clearing trolleys 110

**Tray clearing trolleys**

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Accessories for tray clearing trolleys 115

**Shelf trolleys**

Shelf trolleys 117

Shelf trolleys for Cook & Chill 119

Shelf trolleys for eutectic plates 119

Accessories for shelf trolleys 120

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

**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.

**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 are available to provide a matching shade for any setting and make your serving trolley an attractive sight.

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

## BLANCO colours

**Umbra grey**
**RAL 7022**

**Signal white**
**RAL 9003**

**Pearl white**
**RAL 1013**

**Pale brown**
**RAL 8025**

**Stone grey**
**RAL 7030**

**Traffic grey B**
**RAL 7043**

**Graphite black**
**RAL 9011**

**Broom yellow**
**RAL 1032**

**Carmine red**
**RAL 3002**

**Sapphire blue**
**RAL 5003**

**Raspberry**
**Pantone 228 C**

**Lime**
**Pantone 382 C**

**Espresso**
**Pantone 4695 C**

**Apple green**
**Pantone 370 C**

# TRAY CLEARING TROLLEYS

**BLANCO tray clearing trolleys:**

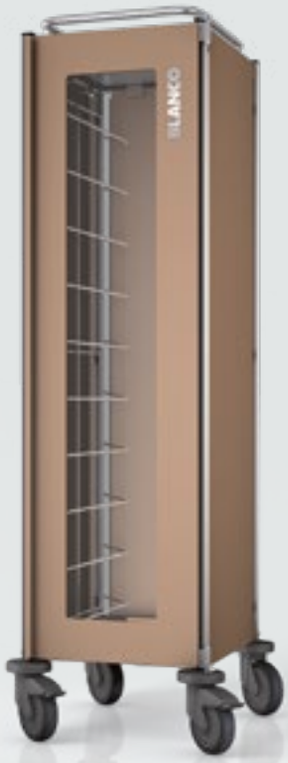
- Welded frame construction made of stainless steel for maximum stability and durability
- Stainless-steel tray supports with integrated push-through protection on both sides
- Support frames are completely removable

**BLANCO tray clearing trolleys with panelling**

- Panelling can be mounted on existing BLANCO tray clearing trolleys in no time
- Available in stainless steel and 14 colours

**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

# SHELF TROLLEYS

Whether it's transport, temporary or long-term storage – the BLANCO Professional shelf trolleys will make any chef happy. Shelf trolleys are ideally suited for storing and transporting GN containers, serving salads and desserts or portioning on conveyor belts.

**RWR 160 shelf trolley**
for storing and transporting GN containers.

**RWR 2-A shelf trolley**
for portioning on conveyor belts.

**RWR 751 shelf trolley**
can be used as an alternative for GN 1/1 or GN 2/1.

**RWR 160 shelf trolley**

**RWR 162 shelf trolley**

# Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Serving trolleys SW 6 x 4

| Illustration | Model | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| SW 6 x 4-2 | **SW 6 x 4-2** | 700 x 500 x 950 mm<br>585 mm | 2 shelves<br>600 x 400 mm<br><br>max. load per shelf: 80 kg | 11.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 767<br>*(295 852)* | 297.00 |
| | | | | | **galvanised steel** | 566 246<br>*(295 852)* | 262.00 |
| | | | | | **air-identical** | 574 722<br>*(295 852)* | 420.50 |
| SW 6 x 4-3 | **SW 6 x 4-3** | 700 x 500 x 950 mm<br>275 mm | 3 shelves<br>600 x 400 mm<br><br>max. load per shelf: 80 kg | 13.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 768<br>*(295 852)* | 319.00 |
| | | | | | **galvanised steel** | 566 247<br>*(295 852)* | 284.00 |
| | | | | | **air-identical** | 574 721<br>*(295 852)* | 442.50 |

## Serving trolleys SW 8 x 5

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| SW 8 x 5-2 | **SW 8 x 5-2** | 900 x 600 x 950 mm<br>585 mm | 2 shelves<br>800 x 500 mm<br><br>max. load per shelf: 80 kg | 15.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 769<br>*(292 465)* | 330.00 |
| | | | | | **galvanised steel** | 555 527<br>*(292 465)* | 295.00 |
| | | | | | **air-identical** | 573 476<br>*(292 465)* | 453.50 |
| SW 8 x 5-3 | **SW 8 x 5-3** | 900 x 600 x 950 mm<br>275 mm | 3 shelves<br>800 x 500 mm<br><br>max. load per shelf: 80 kg | 18.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 770<br>*(292 465)* | 361.00 |
| | | | | | **galvanised steel** | 555 528<br>*(292 465)* | 326.00 |
| | | | | | **air-identical** | 573 478<br>*(292 465)* | 484.50 |
| SW 8 x 5-4 | **SW 8 x 5-4** | 900 x 600 1290 mm<br>285 mm | 4 shelves<br>800 x 500 mm<br><br>max. load per shelf: 80 kg | 21.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 771<br>*(292 465)* | 690.00 |
| | | | | | **galvanised steel** | 563 437<br>*(292 465)* | 655.00 |
| SW 8 x 5-5 | **SW 8 x 5-5** | 900 x 600 x 1290 mm<br>205 mm | 5 shelves<br>800 x 500 mm<br><br>max. load per shelf: 80 kg | 25.0 kg<br>120.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | 569 772<br>*(292 465)* | 773.00 |
| | | | | | **galvanised steel** | 563 438<br>*(292 465)* | 738.00 |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Serving trolleys SW 9 x 6

| Illustration | Model | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| SW 9 x 6-2 | **SW 9 x 6-2** | 1000 x 650 x 950 mm<br>585 mm | 2 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 18,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 773**<br>*(292 466)* | **477.00** |
| | | | | | **galvanised steel** | **555 531**<br>*(292 466)* | **442.00** |
| SW 9 x 6-3 | **SW 9 x 6-3** | 1000 x 650 x 950 mm<br>275 mm | 3 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 20,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 774**<br>*(292 466)* | **584.00** |
| | | | | | **galvanised steel** | **555 532**<br>*(292 466)* | **549.00** |
| | | | | | **air-identical** | **574 732**<br>*(292 466)* | **707.50** |
| SW 9 x 6-4 | **SW 9 x 6-4** | 1000 x 650 x 1290 mm<br>285 mm | 4 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 30,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 775**<br>*(292 466)* | **739.00** |
| | | | | | **galvanised steel** | **563 448**<br>*(292 466)* | **704.00** |
| SW 9 x 6-5 | **SW 9 x 6-5** | 1000 x 650 x 1290 mm<br>205 mm | 5 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 32,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 776**<br>*(292 466)* | **830.00** |
| | | | | | **galvanised steel** | **563 449**<br>*(292 466)* | **795.00** |

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# Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Serving trolleys SW 10 x 6 BASIC

| Illustration | Model | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| SW 10 x 6-2 BASIC | **SW 10 x 6-2 BASIC** | 1100 x 700 x 950 mm<br>585 mm | 2 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 20,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **573 486**<br>*(360 659)* | **541.00** |
| | | | | | **galvanised steel** | **573 487**<br>*(360 659)* | **506.00** |
| | | | | | **air-identical** | **574 735**<br>*(360 659)* | **664.50** |
| SW 10 x 6-3 BASIC | **SW 10 x 6-3 BASIC** | 1100 x 700 x 950 mm<br>275 mm | 3 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 23,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **573 488**<br>*(360 659)* | **645.00** |
| | | | | | **galvanised steel** | **573 489**<br>*(360 659)* | **610.00** |
| | | | | | **air-identical** | **574 734**<br>*(360 659)* | **768.50** |
| SW 10 x 6-4 BASIC | **SW 10 x 6-4 BASIC** | 1100 x 700 x 1290 mm<br>285 mm | 4 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 34,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **573 490**<br>*(360 659)* | **794.00** |
| | | | | | **galvanised steel** | **573 491**<br>*(360 659)* | **759.00** |
| SW 10 x 6-5 BASIC | **SW 10 x 6-5 BASIC** | 1100 x 700 x 1290 mm<br>205 mm | 5 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 37,0 kg<br>120,0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **573 492**<br>*(360 659)* | **997.00** |
| | | | | | **galvanised steel** | **573 493**<br>*(360 659)* | **962.00** |

## Serving trolleys SW 10 x 6-3 BASIC GDD

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| SW 10 x 6-3 BASIC GDD<br>(shown with access.) | **SW 10 x 6-3 BASIC GDD**<br>Serving trolley with larger distance between shelves, for holding 3 GDD top-mounted frames (Order no. 574 167) | 1100 x 700 x 1290 mm<br>445 mm | 3 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 50 kg | 30.0 kg<br>150.0 kg | 4 steering castors, 2 of which have brakes<br><br>**synthetic *** | **574 166** | **688.00** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Serving trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Serving trolleys SW 10 x 6

| Illustration | Model | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| SW 10 x 6-2 | **SW 10 x 6-2** | 1100 x 700 x 1010 mm<br>585 mm | 2 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 23,0 kg<br>160,0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | **synthetic *** | **569 777**<br>*(360 796)* | **600.00** |
| | | | | | **galvanised steel** | **555 535**<br>*(360 796)* | **565.00** |
| | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 778**<br>*(360 796)* | **600.00** |
| | | | | | **galvanised steel** | **555 536**<br>*(360 796)* | **565.00** |
| SW 10 x 6-3 | **SW 10 x 6-3** | 1100 x 700 x 1010 mm<br>275 mm | 3 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 28,0 kg<br>200,0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | **synthetic *** | **569 779**<br>*(360 796)* | **723.00** |
| | | | | | **galvanised steel** | **555 537**<br>*(360 796)* | **688.00** |
| | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 780**<br>*(360 796)* | **723.00** |
| | | | | | **galvanised steel** | **555 538**<br>*(360 796)* | **688.00** |
| | | | | | **air-identical** | **574 733**<br>*(360 796)* | **858.00** |
| SW 10 x 6-4 | **SW 10 x 6-4** | 1100 x 700 x 1350 mm<br>285 mm | 4 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 40,0 kg<br>200,0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | **synthetic *** | **569 781**<br>*(360 796)* | **854.00** |
| | | | | | **galvanised steel** | **563 458**<br>*(360 796)* | **819.00** |
| | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 782**<br>*(360 796)* | **854.00** |
| | | | | | **galvanised steel** | **563 459**<br>*(360 796)* | **819.00** |
| SW 10 x 6-5 | **SW 10 x 6-5** | 1100 x 700 x 1350 mm<br>205 mm | 5 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 42,0 kg<br>200,0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | **synthetic *** | **569 783**<br>*(360 796)* | **1,076.00** |
| | | | | | **galvanised steel** | **563 461**<br>*(360 796)* | **1,041.00** |
| | | | | | 4 steering castors, 2 of them with brakes | | |
| | | | | | **synthetic *** | **569 784**<br>*(360 796)* | **1,076.00** |
| | | | | | **galvanised steel** | **563 462**<br>*(360 796)* | **1,041.00** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Clearing trolleys

- Made of corrosion-resistant stainless steel
- Welded shelves
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Clearing trolleys ARW 9 x 6

| Illustration | Model | Dimensions L x W x H/ clear height between shelves (mm) | Number/ dim. of shelves L x W (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| ARW 9 x 6-2 | **ARW 9 x 6-2** with three-sided, closed railing (height: 100 mm) | 1000 x 650 x 1030 mm<br>585 mm | 2 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 19.0 kg<br>120.0 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | **synthetic *** | **569 786**<br>*(292 468)* | **863.00** |
| | | | | | **galvanised steel** | **563 022**<br>*(292 468)* | **828.00** |
| ARW 9 x 6-3 | **ARW 9 x 6-3** with three-sided, closed railing (height: 100 mm) | 1000 x 650 x 1030 mm<br>275 mm | 3 shelves<br>900 x 550 mm<br><br>max. load per shelf: 80 kg | 23.0 kg<br>120.0 kg | 4 steering castors, 2 of which have brakes | | |
| | | | | | **synthetic *** | **569 787**<br>*(292 468)* | **1,010.00** |
| | | | | | **galvanised steel** | **563 055**<br>*(292 468)* | **975.00** |

## Clearing trolleys ARW 10 x 6

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| ARW 10 x 6-2 | **ARW 10 x 6-2** with three-sided, closed railing (height: 100 mm) | 1100 x 700 x 1010 mm<br>481 mm | 2 shelves<br>1000 x 600 mm<br><br>max. load per shelf: 80 kg | 25.0 kg<br>160.0 kg | 2 fixed castors, 2 steering castors with brakes | | |
| | | | | | **synthetic *** | **569 789**<br>*(292 469)* | **1,108.00** |
| | | | | | **galvanised steel** | **563 090**<br>*(292 469)* | **1,073.00** |
| | | | | | 4 steering castors, 2 of which have brakes | | |
| | | | | | **synthetic *** | **569 788**<br>*(292 469)* | **1,108.00** |
| | | | | | **galvanised steel** | **563 095**<br>*(292 469)* | **1,073.00** |

## SW MCS 10 x 6-3 mobile clearing station

| | | | | | | | |
|---|---|---|---|---|---|---|---|
| MCS 10 x 6-3<br>(Shown with accessories) | **MCS 10 x 6-3** Mobile clearing station with cut-out for waste container (2x GN 1/3-200) on top shelf, incl. 4 gusset plates per shelf on the two top shelves, 2x GN-B 1/3-200 included in scope of delivery | 1100 x 700 x 950 mm | 3 shelves<br>1000 x 600 mm<br><br>Max. capacity 45 people | | 4 steering castors, 2 of which have brakes, **synthetic *** | **382 663** | **887.00** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for serving and clearing trolleys

• *All panelling and doors are available in 14 different colours. Overview: see page 102

## Panelling sets

| Illustration | Model | For model | Colours | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Panelling on 3 sides, raspberry | **Panelling on 3 sides, coloured,**<br>thin sheet, electrolytically galvanised on both sides, powder-coated in various colours,<br>for hanging on serving trolleys, completely removable for cleaning | SW 8x5-2,<br>SW 8x5-3 | lime<br>apple green<br>carmine red<br>graphite black<br>raspberry<br>stone grey<br>sapphire blue<br>additional colours | **574 130**<br>**574 131**<br>**574 132**<br>**574 133**<br>**574 134**<br>**574 736**<br>**574 738**<br>***375 453** | **278.00** |
| | | SW 10x6-2,<br>SW 10x6-3,<br>SW 10x6-2 BASIC,<br>SW 10x6-3 BASIC | | ***375 455** | **301.50** |
| | **Panelling on 3 sides, stainless steel,**<br>for hanging on serving trolleys, completely removable for cleaning | SW 8x5-2,<br>SW 8x5-3 | | **375 449** | **340.00** |
| | | SW 10x6-2, SW 10x6-3,<br>SW 10x6-2 BASIC,<br>SW 10x6-3 BASIC | | **375 451** | **391.00** |
| Panelling on 3 sides with hinged doors, stainless steel | **Panelling on 3 sides, with hinged doors on front, coloured,**<br>thin sheet, electrolytically galvanised on both sides, powder-coated in different colours,<br>for easy mounting on serving trolleys,<br>panelling parts completely removable for cleaning, not possible for SW with gusset plates | SW 8x5-2,<br>SW 8x5-3 | lime<br>apple green<br>carmine red<br>graphite black<br>raspberry<br>stone grey<br>sapphire blue<br>additional colours | **574 135**<br>**574 136**<br>**574 137**<br>**574 138**<br>**574 139**<br>**574 737**<br>**574 739**<br>***375 454** | **395.00** |
| | | SW 10x6-2,<br>SW 10x6-3,<br>SW 10x6-2 BASIC,<br>SW 10x6-3 BASIC | | ***375 456** | **431.00** |
| | **Panelling on 3 sides, with hinged doors on the front, stainless steel,**<br>for easy mounting on serving trolleys, panelling parts completely removable for cleaning, not possible for SW with gusset plates | SW 8x5-2,<br>SW 8x5-3 | | **375 450** | **538.50** |
| | | SW 10x6-2, SW 10x6-3,<br>SW 10x6-2 BASIC,<br>SW 10x6-3 BASIC | | **375 452** | **612.50** |



The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for serving and clearing trolleys

• *All panelling and doors are available in 14 different colours. Overview: see page 102

## Panelling sets

| Illustration | Model | For model | Colours | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Hinged doors, apple green (Shown with accessories) | **Hinged doors on front, coloured,** thin sheet, electrolytically galvanised on both sides, powder-coated in various colours, for easy mounting on serving trolleys | SW 8x5-2, SW 8x5-3 | | ***380 362** | **168.00** |
| | | SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | | ***380 363** | **184.00** |
| | **Hinged doors on front, stainless steel,** for easy mounting on serving trolleys | SW 8x5-2, SW 8x5-3 | | **380 360** | **278.00** |
| | | SW 10x6-2, SW 10x6-3, SW 10x6-2 BASIC, SW 10x6-3 BASIC | | **380 361** | **304.50** |
| Privacy shield (Shown with accessories) | **Privacy shield** as privacy shield or, for instance, to label residual waste, paper, glass and cutlery, thin sheet, electrolytically galvanised on both sides, powder-coated in various colours, for easy mounting on serving trolleys Dimensions (W x L x H): 1031 x 205 x 430 mm | MCS 10 x 6-3, SW 10 x 6 | lime<br>apple green<br>carmine red<br>graphite black<br>raspberry<br>additional colours | **574 795**<br>**574 796**<br>**574 797**<br>**574 798**<br>**574 799**<br>***382 662** | **177.50** |

## Railing

| Illustration | Model | For model | Extra charge in € w/o VAT |
|---|---|---|---|
| Railing | **Railing**, 3-sided, 50 mm high, one long side open | all SW | **per shelf 171.00** |
| | **Railing**, all-round, 50 mm high | | **per shelf 205.90** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for serving and clearing trolleys

| Illustration | Model | Dimensions L x W x H (mm) Capacity | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| AFB 4 x 2 x 2.5 | **AFB 4 x 2 x 2.5 waste container**<br>made of stainless steel, deep-drawn,<br>with hanging device,<br>easy to remove and mount on push handle<br>(Not suitable for SW 6) | 425 x 225 x 250 mm<br>18.5 litres | 555 509 | 181.50 |
| BGN 1/3-150 | **BGN 1/3-150 cutlery holder**<br>made of stainless steel, deep-drawn, with hanging device,<br>easy to remove and mount on push handle | 325 x 176 x 150 mm<br>110 pieces of cutlery | 555 510 | 79.50 |
| GDD top-mounted frame | **GDD top-mounted frame**<br>for correct storage,<br>drying, transporting and dispensing Gastronorm lids with form-fitting seal,<br>suitable for serving trolleys<br>SW 10x6-2, SW 10x6-2 BASIC, SW 10x6-3 BASIC GDD.<br>Top-mounted frame can also be used without serving trolley | 963 x 496 x 231 mm<br>30 lids for GN 1/1 or<br>60 lids for GN 1/2 or<br>90 lids for GN 1/3 | 574 167 | 359.50 |
| Cutlery attachment | **CAT 5 cutlery attachment**<br>made of stainless steel, incl, 5 cutlery holders (GN 1/4-150) with transparent, half-flap Plexiglas top surface, suitable for SW 10 x 6 serving trolleys | 1031 x 318 x 361 mm | 574 772 | 471.50 |

## Shelf reinforcement

| | | | | |
|---|---|---|---|---|
| Gusset plates | **Gusset plates** (4 units per shelf)<br>for every shelf with 4 gusset plates, the load-bearing capacity of the overall SW increases by 20 kg, the max. load per shelf does not increase (not possible for lowest shelf or SW 10x6-3 BASIC GDD), the maximum possible total load-bearing capacity is 200 kg | SW 6x4, SW 8x5,<br>SW 9x6, SW 10x6 | | **per shelf 108.00** |
| not shown | **Shelf reinforcing profile**<br>per shelf, the max. load per shelf is increased by 10 kg, the load-bearing capacity of the overall SW remains unchanged | SW 8x5, SW 9x6,<br>SW 10x6 | | **per shelf 108.00** |

## Castors

| | | | |
|---|---|---|---|
| not shown | **Air-identical castors, 125 mm in diameter,**<br>4 steering castors, 2 of which have brakes | SW 6x4, SW 8x5, SW 9x6,<br>SW 10x6 BASIC, ARW 9x6 | **158.50** |
| | | SW 10x6, ARW 10x6 | **170.00** |
| | **Anti-static castors, 125 mm in diameter,**<br>4 steering castors, 2 of which have brakes | SW 6x4, SW 8x5, SW 9x6,<br>SW 10x6 BASIC, ARW 9x6 | **126.90** |
| | **Stainless-steel castors,125 mm in diameter,**<br>4 steering castors, 2 of which have brakes | SW 6x4, SW 8x5, SW 9x6,<br>SW 10x6 BASIC, ARW 9x6 | **77.00** |
| | | SW 10x6, ARW 10x6 | **88.50** |
| | **Pneumatic-tired castors, 180 mm diameter,**<br>4 steering castors | SW 6x4, SW 8x5, SW 9x6,<br>SW 10x6 BASIC | **472.00** |
| | **Pneumatic-tired castors, 200 mm in diameter,**<br>either 2 fixed and steering castors or<br>4 steering castors, 2 of which have brakes | SW 10x6 | **637.00** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

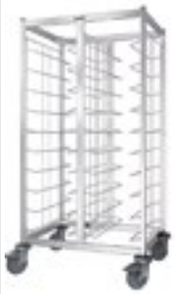
# Accessories for serving and clearing trolleys

| Illustration | Model | For model<br>Dimensions L x W x H (mm) | Order no. | Price in €<br>w/o VAT |
|---|---|---|---|---|
| **Accessories for MCS 10 x 6-3 mobile clearing station** | | | | |
| Shelf | **Shelf**<br>for collecting trays, attached, can be mounted at standard height (approx. 850 mm) or at children's height (approx. 700 mm) simply by turning it, made of stainless steel | MCS 10 x 6-3<br>544 x 262 x 150 mm | 574 780 | 156.50 |
| Drip tray | **Drip tray**<br>for collecting glasses and cups<br>suitable for glass racks (500 mm x 500 mm),<br>made of stainless steel | MCS 10 x 6-3<br>578 x 578 x 57 mm | 574 779 | 188.00 |
| GN hanging frame | **GN hanging frame**<br>for hanging GN containers on the side, for max. 3x GN 1/6, made of stainless steel | MCS 10 x 6-3<br>212 x 477 x 126 mm | 574 781 | 146.00 |
| | **GN 1/6-200**<br>Gastronorm containers made of stainless steel | for GN hanging frames | 1 550 572 | see page 25 |
| **Worktop** | | | | |
| Worktop, hanging frame, cutting board, knife holder, sneeze guard (Shown with accessories) | **WB 8 x 5 worktop incl. 2x GN 1/3-65**<br>for mounting on serving trolleys, incl. cut-out for 2x GN containers 1/3-65, made of stainless steel | SW 8 x 5 (without railing)<br>773 x 500 x 61 mm | 574 773 | 219.50 |
| | **Hanging frame**<br>for GN containers, incl. bracket for paper towel rolls, made of stainless steel | WB 8 x 5<br>231 x 477 x 200 mm | 574 783 | 167.00 |
| | **Cutting board**<br>matched to the worktop and integrated GN containers, juice groove with drain — Wood, solid beech | WB 8 x 5<br>530 x 325 x 20 mm<br>(GN 1/1) | 574 775 | 83.00 |
| | Synthetic | | 574 776 | 89.00 |
| | **Knife holder**<br>for mounting on GN 1/6, synthetic | GN 1/6<br>114 x 162 x 20 mm | 574 774 | 41.00 |
| | **SW SG sneeze guard**<br>for serving trolleys, for retrofitting, made of acrylic glass (PMMA) | SW 8 x 5<br>828 x 253 x 317 mm | 574 782 | 261.50 |
| Wood worktop set (shown with accessories) | **Worktop set with wood cutting board**<br>- WB 8 x 5 worktop incl. 2x GN 1/3-65<br>- Hanging frame incl. bracket for paper towel rolls<br>- 1x GN 1/6-200<br>- 1x GN 1/3-200<br>- Knife insert<br>- Wood cutting board | for SW 8 x 5 (without railing) | 574 777 | 545.00 |
| Synthetic worktop set (shown with accessories) | **Worktop set with synthetic cutting board**<br>- WB 8 x 5 worktop incl. 2x GN 1/3-65<br>- Hanging frame incl. bracket for paper towel rolls<br>- 1x GN 1/6-200<br>- 1x GN 1/3-200<br>- Knife insert<br>- Synthetic cutting board | for SW 8 x 5 (without railing) | 574 778 | 551.00 |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Tray clearing trolleys

- Made of corrosion-resistant steel
- Tray supports with integrated push-through protection on both sides, tray support frame completely removable
- Castors 125 mm dia., 4 steering castors, 2 of which have brakes
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8

| Illustration | Model | Designation | Capacity | Dim. L x W x H (mm)/ support spacing (mm) | Max. load cap./ max. load cap. per support pair (kg) | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| TAW 10 | **TAW 10 GN** | **Tray clearing trolley,** 1-piece, accessible from both sides | 10 Gastronorm trays (530 x 325 mm) | 468 x 673 x 1550 mm 125 mm | 150.0 kg 4.5 kg<br>Weight: 21 kg | **574 240** *(378 435)* | **532.00** |
| | **TAW 10 EN** | | 10 Euronorm trays (530 x 370 mm) | 513 x 673 x 1550 mm 125 mm | | **574 241** *(378 436)* | **532.00** |
| | **TAW 10 KN** | | 10 canteen trays (460 x 344 mm) | 487 x 607 x 1550 mm 125 mm | | **574 242** *(378 437)* | **532.00** |
| TAW 2 x 10  | **TAW 2 x 10 GN** | **Tray clearing trolley,** 2-piece, accessible from both sides | 20 Gastronorm trays (530 x 325 mm) | 850 x 673 x 1550 mm 125 mm | 150.0 kg 4.5 kg<br>Weight: 33 kg | **574 243** *(378 438)* | **798.00** |
| | **TAW 2 x 10 EN** | | 20 Euronorm trays (530 x 370 mm) | 940 x 673 x 1550 mm 125 mm | | **574 244** *(378 439)* | **798.00** |
| | **TAW 2 x 10 KN** | | 20 canteen trays (460 x 344 mm) | 888 x 607 x 1550 mm 125 mm | | **574 245** *(378 440)* | **798.00** |
| TAW 12 | **TAW 12 GN** | **Tray clearing trolley,** 1-piece, accessible from both sides | 12 Gastronorm trays (530 x 325 mm) | 468 x 673 x 1550 mm 100 mm | 150.0 kg 4.5 kg<br>Weight: 21 kg | **574 325** *(378 435)* | **559.00** |
| | **TAW 12 EN** | | 12 Euronorm trays (530 x 370 mm) | 513 x 673 x 1550 mm 100 mm | | **574 326** *(378 436)* | **559.00** |
| | **TAW 12 KN** | | 12 canteen trays (460 x 344 mm) | 487 x 607 x 1550 mm 100 mm | | **574 327** *(378 437)* | **559.00** |
| TAW 2 x 12 | **TAW 2 x 12 GN** | **Tray clearing trolley,** 2-piece, accessible from both sides | 24 Gastronorm trays (530 x 325 mm) | 850 x 673 x 1550 mm 100 mm | 150.0 kg 4.5 kg<br>Weight: 33 kg | **574 328** *(378 438)* | **851.00** |
| | **TAW 2 x 12 EN** | | 24 Euronorm trays (530 x 370 mm) | 940 x 673 x 1550 mm 100 mm | | **574 329** *(378 439)* | **851.00** |
| | **TAW 2 x 12 KN** | | 24 canteen trays (460 x 344 mm) | 888 x 607 x 1550 mm 100 mm | | **574 330** *(378 440)* | **851.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for tray clearing trolleys

• *All panelling and doors are available in 14 different colours. Overview: See page 102

| Illustration | Designation | For model | Colours | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Panelling on 2 sides, coloured, lime | **Side wall panelling on 2 sides, coloured**<br>Panelling parts completely removable for cleaning, thin sheet, electrolytically galvanised on both sides, powder-coated in various colours | all TAW GN, all TAW EN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 845<br>574 854<br>574 863<br>574 872<br>574 881<br>*378 441 | 245.90 |
| | | all TAW KN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 847<br>574 856<br>574 865<br>574 874<br>574 883<br>*378 443 | 245.90 |
| | **Side wall panelling on 2 sides, stainless steel**<br>Panelling parts completely removable for cleaning | all TAW GN, all TAW EN | | 378 450 | 374.00 |
| | | all TAW KN | | 378 452 | 374.00 |
| Panelling on 3 sides, stainless steel | **Side and rear wall panelling on 3 sides, coloured**<br>Panelling parts completely removable for cleaning, thin sheet, electrolytically galvanised on both sides, powder-coated in various colours | TAW 10 GN, TAW 12 GN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 848<br>574 857<br>574 866<br>574 875<br>574 884<br>*378 444 | 310.00 |
| | | TAW 10 EN, TAW 12 EN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 849<br>574 858<br>574 867<br>574 876<br>574 885<br>*378 445 | 310.00 |
| | | TAW 10 KN, TAW 12 KN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 850<br>574 859<br>574 868<br>574 877<br>574 886<br>*378 446 | 310.00 |
| | | TAW 2 x 10 GN, TAW 2 x 12 GN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 851<br>574 860<br>574 869<br>574 878<br>574 887<br>*378 447 | 374.00 |
| | | TAW 2 x 10 EN, TAW 2 x 12 EN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 852<br>574 861<br>574 870<br>574 879<br>574 888<br>*378 448 | 374.00 |
| | | TAW 2 x 10 KN, TAW 2 x 12 KN | signal white<br>stone grey<br>graphite black<br>sapphire blue<br>lime<br>other colours | 574 853<br>574 862<br>574 871<br>574 880<br>574 889<br>*378 449 | 374.00 |
| | **Side and rear wall panelling on 3 sides, stainless steel**<br>Panelling parts completely removable for cleaning | TAW 10 GN, TAW 12 GN | | 378 453 | 438.50 |
| | | TAW 10 EN, TAW 12 EN | | 378 454 | 438.50 |
| | | TAW 10 KN, TAW 12 KN | | 378 455 | 438.50 |
| | | TAW 2 x 10 GN, TAW 2 x 12 GN | | 378 456 | 502.50 |
| | | TAW 2 x 10 EN, TAW 2 x 12 EN | | 378 457 | 502.50 |
| | | TAW 2 x 10 KN, TAW 2 x 12 KN | | 378 458 | 502.50 |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for tray clearing trolleys

• *All panelling and doors are available in 14 different colours. Overview: See page 102

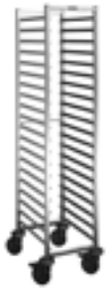
| Illustration | Designation | | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Door, stainless steel | **Doors, coloured** Thin sheet, electrolytically galvanised double-sided, powder-coated in various colours | 1 door, hinged on the right | TAW 10 GN, TAW 12 GN | ***379 935** | **273.00** |
| | | | TAW 10 EN, TAW 12 EN | ***379 940** | **273.00** |
| | | | TAW 10 KN, TAW 12 KN | ***379 941** | **273.00** |
| | | 2 hinged doors | TAW 2 x 10 GN, TAW 2 x 12 GN | ***379 942** | **504.00** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | ***379 943** | **504.00** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | ***379 944** | **504.00** |
| | **Doors, stainless steel** | 1 door, hinged on the right | TAW 10 GN, TAW 12 GN | **380 026** | **304.50** |
| | | | TAW 10 EN, TAW 12 EN | **380 027** | **304.50** |
| | | | TAW 10 KN, TAW 12 KN | **380 028** | **304.50** |
| | | 2 hinged doors | TAW 2 x 10 GN, TAW 2 x 12 GN | **380 029** | **546.00** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | **380 030** | **546.00** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | **380 031** | **546.00** |
| Door with glass insert, coloured, pale brown | **Doors with glass insert, coloured** Thin sheet, electrolytically galvanised double-sided, powder-coated in various colours | 1 door, hinged on the right | TAW 10 GN, TAW 12 GN | ***380 000** | **325.50** |
| | | | TAW 10 EN, TAW 12 EN | ***380 002** | **325.50** |
| | | | TAW 10 KN, TAW 12 KN | ***380 005** | **325.50** |
| | | 2 hinged doors | TAW 2 x 10 GN, TAW 2 x 12 GN | ***380 006** | **609.00** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | ***380 008** | **609.00** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | ***380 009** | **609.00** |
| | **Doors with glass insert, stainless steel** | 1 door, hinged on the right | TAW 10 GN, TAW 12 GN | **380 032** | **346.50** |
| | | | TAW 10 EN, TAW 12 EN | **380 033** | **346.50** |
| | | | TAW 10 KN, TAW 12 KN | **380 034** | **346.50** |
| | | 2 hinged doors | TAW 2 x 10 GN, TAW 2 x 12 GN | **380 035** | **651.00** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | **380 036** | **651.00** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | **380 037** | **651.00** |
| Trolley top | **Stainless-steel trolley top with all-round railing** Roof completely removable for cleaning, stainless steel | | TAW 10 GN, TAW 12 GN | **574 246** | **288.50** |
| | | | TAW 10 EN, TAW 12 EN | **574 247** | **288.50** |
| | | | TAW 10 KN, TAW 12 KN | **574 248** | **288.50** |
| | | | TAW 2 x 10 GN, TAW 2 x 12 GN | **574 249** | **416.90** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | **574 250** | **416.90** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | **574 251** | **416.90** |
| not shown | **Stainless-steel base** | | TAW 10 GN, TAW 12 GN | **379 962** | **84.00** |
| | | | TAW 10 EN, TAW 12 EN | **379 961** | **84.00** |
| | | | TAW 10 KN, TAW 12 KN | **379 963** | **84.00** |
| | | | TAW 2 x 10 GN, TAW 2 x 12 GN | **379 965** | **136.50** |
| | | | TAW 2 x 10 EN, TAW 2 x 12 EN | **379 964** | **136.50** |
| | | | TAW 2 x 10 KN, TAW 2 x 12 KN | **379 966** | **136.50** |
| | **Push handle** No push handle is possible in combination with hinged doors. In combination with 1 door, the handle can only be mounted on the left. | | all TAW | | **67.90** |
| | **Additional push-through protection (stainless-steel rod)** Not configurable in combination with 3-sided panelling | | TAW 10, TAW 12 | | **64.00** |
| | | | TAW 2 x 10, TAW 2 x 12 | | **128.50** |
| not shown | **Castors with galvanised steel housing** | | all TAW | Price reduction for model with synthetic castors | **-35.00** |
| | **Air-identical castors** | | | | **123.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8

## Shelf trolleys

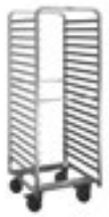
| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|---|
| RWRA 850 | **RWRA 850** | **Shelf trolley** with work surface | 8 pairs 73 mm | 8 GN 1/1 or 16 GN 1/2 | 460 x 613 x 845 mm | 15.0 kg 100.0 kg | **synthetic** * | **572 926** *(367 601)* | **717.00** |
| | | | | | | | **galvanised steel** | **572 925** *(367 601)* | **682.00** |
| | **RWRA 850/900** | | | | 460 x 613 x 900 mm | | **synthetic** * | **569 966** | **756.00** |
| RWRA 851 | **RWRA 851** | **Shelf trolley** with work surface | 8 pairs 73 mm | 8 GN 2/1 or 16 GN 1/1 | 662 x 733 x 845 mm | 20.0 kg 200.0 kg | **synthetic** * | **572 928** *(367 602)* | **724.00** |
| | | | | | | | **galvanised steel** | **572 927** *(367 602)* | **689.00** |
| | **RWRA 851/900** | | | | 662 x 733 x 900 mm | | **synthetic** * | **569 967** | **757.00** |
| RWRA 852 | **RWRA 852** | **Shelf trolley** with work surface, 2-section | 16 pairs 73 mm | 16 GN 1/1 or 32 GN 1/2 | 820 x 613 x 845 mm | 22.0 kg 180.0 kg | **synthetic** * | **572 930** *(367 603)* | **996.00** |
| | | | | | | | **galvanised steel** | **572 929** *(367 603)* | **961.00** |
| RWR 751 | **RWR 751** | **Shelf trolley** | 7 pairs 73 mm | 7 GN 2/1 or 14 GN 1/1 | 662 x 733 x 845 mm | 16.0 kg 200.0 kg | **synthetic** * | **572 932** *(367 604)* | **568.00** |
| | | | | | | | **galvanised steel** | **572 931** *(367 604)* | **533.00** |
| RWR 160 | **RWR 160** | **Shelf trolley** | 18 pairs 73 mm | 18 GN 1/1 or 36 GN 1/2 | 460 x 613 x 1645 mm | 15.0 kg 200.0 kg | **synthetic** * | **572 934** *(367 605)* | **558.00** |
| | | | | | | | **galvanised steel** | **572 933** *(367 605)* | **523.00** |
| RWR 160-20  | **RWR 160-20** | **Shelf trolley** | 20 pairs 75 mm | 20 GN 1/1 or 40 GN 1/2 | 460 x 613 x 1800 mm | 19.0 kg 200.0 kg | **synthetic** * | **572 303** *(369 666)* | **789.00** |
| | | | | | | | **galvanised steel** | **568 497** *(369 666)* | **754.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8

## Shelf trolleys

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|---|
| RWR 161 | **RWR 161** | **Shelf trolley** | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 662 x 733 x 1645 mm | 25.0 kg 200.0 kg | **synthetic** * | **572 936** *(367 606)* | **582.00** |
| | | | | | | | **galvanised steel** | **572 935** *(367 606)* | **547.00** |
| RWR 161-20 | **RWR 161-20** | **Shelf trolley** | 20 pairs 75 mm | 20 GN 2/1 or 40 GN 1/1 | 662 x 733 x 1800 mm | 25.0 kg 200.0 kg | **synthetic** * | **572 304** *(369 665)* | **848.00** |
| | | | | | | | **galvanised steel** | **568 498** *(369 665)* | **813.00** |
| RWRR 161 | **RWRR 161** | **Shelf trolley** when empty, can be pushed into each other to save space | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 662 x 734 x 1645 mm | 25.0 kg 200.0 kg | **synthetic** * | **572 938** *(367 607)* | **836.00** |
| | | | | | | | **galvanised steel** | **572 937** *(367 607)* | **801.00** |
| RWRE 161  | **RWRE 161** | **Shelf trolley** for roll-in refrigerators | 18 pairs 73 mm | 18 GN 2/1 or 36 GN 1/1 | 587 x 658 x 1645 mm | 25.0 kg 200.0 kg | **synthetic** * | **572 940** *(367 608)* | **836.00** |
| | | | | | | | **galvanised steel** | **572 939** *(367 608)* | **801.00** |
| RWR 162 | **RWR 162** | **Shelf trolley**, 2-piece | 36 pairs 73 mm | 36 GN 1/1 or 72 GN 1/2 | 820 x 613 x 1645 mm | 29.0 kg 200.0 kg | **synthetic** * | **572 942** *(367 609)* | **1,131.00** |
| | | | | | | | **galvanised steel** | **572 941** *(367 609)* | **1,096.00** |
| RWR SK-161 | **RWR SK-161** | **Salad and dessert serving trolley** with serving doors | 5 pairs 115 mm 9 pairs 73 mm | 14 GN 2/1-20 or 14 BZG 2/1-20 | 662 x 733 x 1645 mm | 30.0 kg 200.0 kg | **synthetic** * | **572 944** *(367 610)* | **1,267.00** |
| | | | | | | | **galvanised steel** | **572 943** *(367 610)* | **1,232.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Shelf trolleys

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

## Shelf trolleys for use with Cook & Chill

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|---|
| RWR 2 | **RWR 2** | **Shelf trolley**, 2-part, for hanging in GN containers | 6 pairs + 2 pairs<br>165 mm | 8 GN 1/1 | 812 x 625 x 900 mm | 17.0 kg<br>60.0 kg | **synthetic** * | **572 305** *(367 582)* | **689.00** |
| | | | | | | | **galvanised steel** | **568 432** *(367 582)* | **654.00** |
| RWR 3 | **RWR 3** | **Shelf trolley**, 3-part, for hanging in GN containers | 9 pairs + 3 pairs<br>165 mm | 12 GN 1/1 | 1165 x 625 x 900 mm | 23.0 kg<br>70.0 kg | **synthetic** * | **572 306** *(367 583)* | **867.00** |
| | | | | | | | **galvanised steel** | **568 446** *(367 583)* | **832.00** |
| RWR 2-A | **RWR 2-A** | **Shelf trolley**, 2-part, with attachment, for hanging in GN containers | 6 pairs + 2 pairs<br>+ 2 pairs in attach-ment<br>165 mm | 10 GN 1/1 | 812 x 829 x 1200 mm (incl. attachment) | 22.0 kg<br>70.0 kg | **synthetic** * | **572 307** *(367 584)* | **808.00** |
| | | | | | | | **galvanised steel** | **568 403** *(367 584)* | **773.00** |
| RWR 3-A | **RWR 3-A** | **Shelf trolley**, 3-part, with attachment, for hanging in GN containers | 9 pairs + 3 pairs<br>+ 3 pairs in attach-ment<br>165 mm | 15 GN 1/1 | 1165 x 829 x 1200 mm (incl. attachment) | 31.0 kg<br>80.0 kg | **synthetic** * | **572 308** *(367 585)* | **986.00** |
| | | | | | | | **galvanised steel** | **568 416** *(367 585)* | **951.00** |

## Shelf trolleys for eutectic plates

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|---|
| RWR-EP 23 | **RWR-EP 23** | Shelf trolley for transporting and storing eutectic plates in cold storage houses | 23 pairs 58 mm | 23 eutectic plates (lengthwise insertion) | 464 x 619 1675 mm | 31 kg<br>200 kg | **synthetic** * | **573 962** | **1,426.00** |
| RWR-EP 46 | **RWR-EP 46** | Shelf trolleys for transporting and storing eutectic plates in cold storage houses | 23 pairs 58 mm | 46 eutectic plates (crosswise insertion) | 668 x 739 x 1675 mm | 39 kg<br>200 kg | **synthetic** * | **573 963** | **1,544.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Shelf trolleys

- Made of corrosion-resistant stainless steel
- Support rails with integrated tip safety and push-through protection
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- * Synthetic castors, corrosion-resistant in compliance with DIN 18867-8

## Shelf trolleys

| Illustration | Model | Designation | Support pairs/ spacing | Capacity | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|---|
| RWR-VP 163 | **RWR-VP 163** | **Shelf trolley** for storing and providing pre-portioned and lidded cold items | 12 pairs 115 mm | 24 GN or EN trays | 671 x 832 x 1675 mm | 18 kg 240 kg | **synthetic** * | **572 923** *(367 670)* | **1,191.00** |
| | | | | | | | **galvanised steel** | **572 945** *(367 670)* | **1,156.00** |

# Accessories for shelf trolleys

## Accessories

| Illustration | Model | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Dust protection hood (shown with shelf trolley) | **Dust protection hood** for shelf trolley, not suitable for shelf trolleys with push handle | **Dust protection hood,** consisting of transparent, crack-proof polyethylene, 280 µ, 5-sided protection, sewn seam with zipper | RWR 160 | **568 771** | **243.90** |
| | | | RWR 161 | **568 772** | **266.90** |
| | | | RWRR 161 | **568 757** | **266.90** |
| | | | RWR 162 | **568 773** | **256.00** |
| | | | RWR-VP 163 | **573 018** | **270.00** |
| Insulating hood (shown with shelf trolley) | **Insulating hood** for shelf trolley, not suitable for shelf trolleys with push handle | **Insulating hood**, inside and outside of food-safe, tear-resistant PE, 300 µ thick, aluminised on both sides, 5-sided protection (Filling: 3 mm thick PP), with Velcro fastener, not suitable for shelf trolleys with panelling | RWR 160 | **568 774** | **935.00** |
| | | | RWR 161 | **568 775** | **1,024.90** |
| | | | RWRR 161 | **568 905** | **1,024.90** |
| | | | RWR 162 | **568 776** | **1,032.50** |
| | | | RWR-VP 163 | **573 017** | **1,046.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for shelf trolleys

## Accessories

| Illustration | Model | For model | | Price in € w/o VAT |
|---|---|---|---|---|
| not shown | **Stainless steel panelling on 2 sides** | RWR 2, RWR 2-A, RWR 3, RWR 3-A | | **185.90** |
| | | RWRA 850, RWRA 852 | | **185.90** |
| | | RWRA 851, RWR 751 | | **241.00** |
| | | RWR 160 | | **334.00** |
| | | RWR 160-20 | | **334.00** |
| | | RWR 161 | | **476.00** |
| | | RWR 161-20 | | **476.00** |
| | | RWR 162 | | **519.50** |
| | | RWR-VP 163 | | **476.00** |
| Panelling | **Stainless steel panelling on 3 sides** | RWR 2, RWR 2-A, RWR 3, RWR 3-A | | **309.00** |
| | | RWRA 850 | | **272.00** |
| | | RWRA 851 | | **364.50** |
| | | RWRA 852 | | **395.90** |
| | | RWR 751 | | **365.50** |
| | | RWR 160 | | **513.00** |
| | | RWR 160-20 | | **513.00** |
| | | RWR 161 | | **729.90** |
| | | RWR 161-20 | | **729.90** |
| | | RWR 162 | | **797.50** |
| | | RWR-VP 163 | | **729.90** |
| Top surface | **Top surface**<br>Trolley top made of stainless steel | RWR 160, RWR 162 | | **228.90** |
| | | RWR 161 | | **432.90** |
| Push handle | **Push handle**<br>made of stainless steel,<br>not possible in combination with dust protection or insulating hoods | RWR 2, RWR 3,<br>RWR 2-A, RWR 3-A,<br>RWR 160, RWR 160-20,<br>RWR 161, RWR 161-20, RWR 162 | | **67.90** |
| Transport locking bar | **Transport locking bar**<br>made of stainless steel on both sides,<br>only for new orders, retrofitting not possible | RWR 160, RWR 161, RWR-VP 163<br>RWR 160-20, RWR 161-20 | | **228.90** |
| | | RWRA 850, RWRA 851, RWRA 852,<br>RWR 751 | | **185.50** |
| | | RWR 162 | | **618.50** |
| not shown | **Stainless-steel castors** | all RW | | **77.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# TRANSPORT TROLLEYS

## Ready for all transport tasks.

In the professional kitchen and in the catering industry, a lot has to be moved back and forth. And our transport trolleys are great at doing exactly that. Regardless of which requirements apply, we have the right answer with our extremely diverse product line. You see a few examples here.

**Ladle trolleys**
Always ready for cooking spoons, stirrers or utensils.

The basket trolley: The most common sizes fit on the basket transport trolley and can be stacked safely on the platform.

The trolley for everyday use: the storage and garbage container is always there, where it's needed.

# Transport trolleys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**Platform trolleys**
For universal use with heavy stacked items.

The trolley for refined tastes: With the spice trolley spices, oil and vinegar can be moved safely from one place to another.

Cutlery and tray trolleys:
Perfectly organized – Cutlery on top, trays on the bottom.

# Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Spice trolleys and accessories

| Illustration | Model | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| GWL 8 x 6 | **GWL 8 x 6**<br>**Spice trolley, closed model,**<br>incl. all equipment:<br>3 spice container GWB 1/6-150,<br>4 spice jars, 3 tilt drawer surfaces<br>incl. synthetic containers, spice drawers with telescopic slides, rear railings with space for 8 spice jars | 865 x 675 x 985 mm | 54.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **572 358**<br>*(295 195)* | **4,284.00** |
| | | | | **galvanised steel** | **565 770**<br>*(295 195)* | **4,249.00** |
| GW 8 x 5-2 | **GW 8 x 5-2**<br>**Spice trolley,**<br>capacity: 8 spice jars,<br>8 spice containers GWB 1/6-150<br>(contents not included in scope of delivery) | 900 x 600 x 950 mm | 21.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **569 790**<br>*(295 196)* | **1,069.00** |
| | | | | **galvanised steel** | **550 008**<br>*(295 196)* | **1,034.00** |

## Ladle trolley

| | | | | | | |
|---|---|---|---|---|---|---|
| LW 8 x 5-2<br>(shown with access.) | **LW 8 x 5-2**<br>**Ladle trolley**<br>with 11 differently sized, round cut-outs in upper shelf for holding large ladles, whisks, etc., including railing on both sides for hooking in small parts, including additional hanging rail for spoons, meat forks, etc. | 900 x 600 x 950 mm | 19.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **569 791**<br>*(295 197)* | **965.00** |
| | | | | **galvanised steel** | **565 775**<br>*(295 197)* | **930.00** |

## Plate trolley

| | | | | | | |
|---|---|---|---|---|---|---|
| TWH 1 | **TWH 1**<br>**Plate trolley,**<br>completely of stainless steel,<br>including 2 hook-in wire dividers for adjusting to the respective plate size,<br>accessible from 1 side,<br>with slide-down tilt-protection, suitable for plates with a max.<br>dia. of 26 cm,<br>capacity: approx. 150 plates | 984 x 439 x 755 mm | 13.0 kg<br>120 kg | 4 steering castors,<br>2 of them with brakes<br>**synthetic *** | **564 356** | **793.00** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Cutlery soaking trolley

| Illustration | Model | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| BTW 9 x 7 | **BTW 9 x 7**<br>**Cutlery soaking trolley**<br>heated (+30 °C to +85 °C),<br>capacity: approx. **70 l**,<br>stowable<br>connected load:<br>220–240 V/50-60 Hz/1.4 kW | 936 x 714 x 623 mm<br><br>Inside dimensions:<br>630 x 510 x 220 mm | 30 kg | 4 steering castors,<br>2 of them with brakes<br>**synthetic *** | **573 964**<br>*(375 941)* | **1,638.00** |

## Platform trolleys

| Illustration | Model | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| PFWS 8 x 5 | **PFWS 8 x 5**<br>**Platform trolley**<br>with all-round profile edge,<br>platform size:<br>800 x 500 mm | 901 x 601 x 900 mm<br><br>Platform height:<br>300 mm | 12.0 kg<br>120.0 kg | 2 fixed castors,<br>2 steering castors<br>with brakes | | |
| | | | | **synthetic *** | **574 932**<br>*(383 484)* | **649.00** |
| | | | | **galvanised steel** | **574 933**<br>*(383 484)* | **614.00** |
| PFWP 10 x 6 | **PFWP 10 x 6**<br>**Platform trolley**<br>with all-round profile edge,<br>platform size:<br>1020 x 620 mm | 1098 x 698 x 941 mm<br><br>Platform height:<br>252 mm | 24.0 kg<br>400.0 kg | 2 fixed castors,<br>2 steering castors<br>with brakes,<br>160 mm dia.<br><br>**galvanised steel** | **572 336**<br>*(364 499)* | **957.00** |
| BTT 8 x 6 | **BTT 8 x 6**<br>**Platform trolley**<br>smooth surface,<br>platform size:<br>500 x 700 mm | 605 x 780 x 840 mm<br><br>Platform height:<br>230 mm | 11.0 kg<br>100.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **572 329**<br>*(364 501)* | **645.00** |
| | | | | **galvanised steel** | **572 330**<br>*(364 501)* | **610.00** |
| BTT 10 x 8 | **BTT 10 x 8**<br>**Platform trolley**<br>smooth surface,<br>platform size:<br>940 x 700 mm | 1045 x 780 x 840 mm<br><br>Platform height:<br>230 mm | 20.0 kg<br>250.0 kg | 2 fixed castors,<br>2 steering castors<br>with brakes | | |
| | | | | **synthetic *** | **572 327**<br>*(364 498)* | **752.00** |
| | | | | **galvanised steel** | **572 328**<br>*(364 498)* | **717.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Basket transport trolleys

| Illustration | Model | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| KWT 5 x 6 | **KWT 5 x 6** **Basket transport trolley,** suitable for dishes baskets 500 x 500 mm or 508 x 508 mm | 660 x 580 x 900 mm Platform height: 275 mm | 10.0 kg 200.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 331** *(364 491)* | **645.00** |
| | | | | **galvanised steel** | **572 332** *(364 491)* | **610.00** |
| | **KWT 5 x 7** **Basket transport trolley,** suitable for dishes baskets 650 x 530 mm | 810 x 610 x 900 mm Platform height: 275 mm | 11.0 kg 200.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 333** *(364 492)* | **699.00** |
| | | | | **galvanised steel** | **572 334** *(364 492)* | **664.00** |

## Potato and vegetable washing trolleys

| | | | | | | |
|---|---|---|---|---|---|---|
| KWA 160 | **KWA 100** **Potato and vegetable washing trolley,** Gastronorm-compatible, suitable for 2 x G-KEN G 1/1-195 cooking inserts, capacity: approx. **100 l** | 810 x 620 x 465 mm Inside dimensions: 750 x 560 x 300 mm | 17.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 363** *(295 200)* | **943.00** |
| | | | | **galvanised steel** | **565 768** *(295 200)* | **908.00** |
| | **KWA 160** **Potato and vegetable washing trolley,** Gastronorm-compatible, suitable for 4 x G-KEN G 1/1-195 cooking inserts, capacity: approx. **160 l** | 810 x 620 x 555 mm Inside dimensions: 750 x 560 x 390 mm | 19.0 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 364** *(295 201)* | **1,092.00** |
| | | | | **galvanised steel** | **555 809** *(295 201)* | **1,057.00** |
| KWAF 100 | **KWAF 100** **Potato and vegetable washing trolley,** Gastronorm-compatible, suitable for 2 x G-KEN G 1/1-195 cooking inserts, capacity: approx. **100 l** | 810 x 620 x 750 mm Inside dimensions: 750 x 560 x 300 mm | 18.5 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 365** *(295 202)* | **1,103.00** |
| | | | | **galvanised steel** | **565 766** *(295 202)* | **1,068.00** |
| | **KWAF 160** **Potato and vegetable washing trolley,** Gastronorm-compatible, suitable for 4 x G-KEN G 1/1-195 cooking inserts, capacity: approx. **160 l** | 810 x 620 x 750 mm Inside dimensions: 750 x 560 x 390 mm | 21.5 kg | 4 steering castors, 2 of them with brakes | | |
| | | | | **synthetic *** | **572 366** *(295 203)* | **1,262.00** |
| | | | | **galvanised steel** | **565 767** *(295 203)* | **1,227.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Transport trolleys

- Stainless steel
- * Synthetic castors corrosion-resistant in compliance with DIN 18867-8

## Cutlery and tray trolleys

| Illustration | Model | Dimensions L x W x H (mm) Capacity | Weight/ load cap. (kg) | Castors 125 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| BT 400 | **BT 400**<br>**Cutlery and tray trolley,**<br>**incl. 5 cutlery containers,**<br>size GN 1/4-150<br>of stainless steel with transparent,<br>Plexiglas half-flap cover and<br>**1 napkin dispenser**<br>of stainless steel,<br>for 125 x 90 mm napkins | 900 x 600 x 1270 mm<br><br>approx. 120 trays<br>and approx. 500<br>pieces of cutlery<br><br>Shelf dimensions:<br>775 x 521 mm | 24.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **572 361**<br>*(295 198)* | **1,422.00** |
| | | | | **galvanised steel** | **566 316**<br>*(295 198)* | **1,387.00** |
| | Design as model above<br>but at a reduced height<br>for children's catering | 900 x 600 x 1060 mm<br>approx. 70 trays<br>and approx. 500<br>pieces of cutlery<br>Shelf dimensions:<br>775 x 521 mm | | **synthetic *** | **574 832**<br>*(295 198)* | **1,422.00** |
| | | | | **galvanised steel** | **574 833**<br>*(295 198)* | **1,387.00** |
| | **BT 400**<br>**Cutlery and tray trolley,**<br>**incl. 5 cutlery containers,**<br>size GN 1/4-150<br>of stainless steel with transparent,<br>Plexiglas half-flap cover | 900 x 600 x 1270 mm<br><br>approx. 120 trays<br>and approx. 500<br>pieces of cutlery<br><br>Shelf dimensions:<br>775 x 521 mm | 21.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **573 414**<br>*(295 198)* | **1,103.00** |
| | | | | **galvanised steel** | **573 415**<br>*(295 198)* | **1,068.00** |
| | Design as model above<br>but at a reduced height<br>for children's catering | 900 x 600 x 1060 mm<br>approx. 70 trays<br>and approx. 500<br>pieces of cutlery<br>Shelf dimensions:<br>775 x 521 mm | | **synthetic *** | **574 834**<br>*(295 198)* | **1,103.00** |
| | | | | **galvanised steel** | **574 835**<br>*(295 198)* | **1,068.00** |
| BT 800 | **BT 800**<br>**Cutlery and tray trolley,**<br>**incl. 10 cutlery containers,**<br>size GN 1/4-150<br>of stainless steel with transparent,<br>Plexiglas half-flap cover and<br>**2 napkin dispensers** of stainless steel,<br>for 125 x 90 mm napkins | 900 x 600 x 1485 mm<br><br>approx. 120 trays and<br>approx. 1100 pieces<br>of cutlery<br><br>Shelf dimensions:<br>775 x 521 mm | 41.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **572 362**<br>*(295 199)* | **2,433.00** |
| | | | | **galvanised steel** | **566 315**<br>*(295 199)* | **2,398.00** |
| | **BT 800**<br>**Cutlery and tray trolley,**<br>**incl. 10 cutlery containers,**<br>size GN 1/4-150<br>of stainless steel with transparent,<br>Plexiglas half-flap cover | 900 x 600 x 1485 mm<br><br>approx. 120 trays<br>and approx. 1100<br>pieces of cutlery<br><br>Shelf dimensions:<br>775 x 521 mm | 35.0 kg | 4 steering castors,<br>2 of them with brakes | | |
| | | | | **synthetic *** | **573 416**<br>*(295 199)* | **1,933.00** |
| | | | | **galvanised steel** | **573 417**<br>*(295 199)* | **1,898.00** |
| | All BT 800s also available in a Kids design with a total height of 1280 mm | | | | | **on request** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Transport trolleys

• Stainless steel

## Storage/garbage containers and accessories

| Illustration | Model | Dimensions L x W x H (mm) | Weight/ load cap. (kg) | Castors 75 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| VBR 400 K | **VBR 400**<br>**Storage and garbage container,**<br>capacity: 50 l | 400 mm dia. x 390 mm | 8.5 kg | | **565 909** | **326.00** |
| | **D 400**<br>**Lid**<br>with hanging device for hooking in the lid on the container edge or on the handles | 430 mm dia. | 2.0 kg | | **565 910** | **116.00** |
| | **FUS 400**<br>**Transport frame** | Height: 100 mm | 2.0 kg | 4 steering castors, galvanised steel | **572 367** | **141.00** |
| | **VBR 400 K**<br>**Complete container,**<br>incl. lid and transport frame | 430 mm dia. x 495 mm | 12.5 kg | 4 steering castors, galvanised steel | **565 913** | **560.00** |

## Storage trolley

| | | | | | | |
|---|---|---|---|---|---|---|
| VB 75 | **VB 75**<br>**Storage trolley**<br>including a removable hinged, half-flap lid, capacity:<br>75 l (recommended)<br>90 l (at maximum fill level) | 610 x 400 x 640 mm | 13.0 kg | 4 steering castors, 2 of them with brakes,<br><br>galvanised steel | **564 882** | **1,053.00** |

## Rolling stool

| | | | | | | |
|---|---|---|---|---|---|---|
| ROHO 5 x 5 | **ROHO 5 x 5**<br>**Rolling stool**<br>with smooth top surface, turned down 30 mm all-round, additional cross strut | 450 x 450 x 480 mm | 6.5 kg<br>150.0 kg | 4 steering castors, 2 of them with brakes,<br><br>galvanised steel | **572 370** | **468.00** |

## All-purpose trolleys

| | | | | | | |
|---|---|---|---|---|---|---|
| AZWA 5 x 5 | **AZWA 5 x 5**<br>**All-purpose trolley**<br>with 2 smooth support shelves and all-round profile edge<br><br>Shelf dimensions: 505 x 505 mm<br>Interior dimension between shelves: 450 mm<br>Max. load per shelf: 40 kg | 505 x 505 x 800 mm | 8.0 kg<br>80.0 kg | 4 antistatic steering castors | **569 612** | **516.00** |
| AZWA 8 x 5 | **AZWA 8 x 5**<br>**All-purpose trolley**<br>with 2 smooth support shelves and all-round profile edge<br><br>Shelf dimensions: 805 x 505 mm<br>Interior dimension between shelves: 450 mm<br>Max. load per shelf: 40 kg | 805 x 505 x 800 mm | 10.0 kg<br>80.0 kg | 4 antistatic steering castors | **569 613** | **590.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for transport trolleys

## Spice container/jar

| Illustration | Designation | For model | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|
| Spice container GWB 1/6-150 | **Spice container GWB 1/6-150**<br>of stainless steel<br>with folding Plexiglas lid | GWL 8 x 6, GW 8 x 5-2 (Spice trolley) | **550 501** | **69.00** |
| Spice jar | **Spice jar**<br>synthetic<br>round, 100 mm dia., 180 mm high,<br>with hinged spout | GWL 8 x 6, GW 8 x 5-2 (Spice trolley) | **145 423** | **23.00** |

## Gastronorm cooking insert

| | | | | |
|---|---|---|---|---|
| G-KEN G 1/1-195 | **Gastronorm cooking insert**<br>**G-KEN G 1/1-195**<br>Depth: 195 mm | All KWA and KWAF<br>(Potato and vegetable washing trolley) | **550 973** | **143.60** |

## Additional shelf

| | | | | |
|---|---|---|---|---|
| not shown | **Additional shelf**<br>for BT 400 cutlery and tray trolley | BT 400 (Cutlery and tray trolley) | | **255.00** |

## Cutlery container

| | | | | |
|---|---|---|---|---|
| Cutlery container | **Cutlery container of stainless steel,**<br>GN 1/4-150 with angled base and<br>hinged half-flap Plexiglas lid<br>for use in trolleys and free-standing<br>Dimensions (L x W x H): 265 x 162 x 150 mm | BT 400/800 (Cutlery and tray trolley) | **565 786** | **65.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO BANQUET TROLLEYS AND SERVISTAR

# BLANCO banquet trolleys, SERVISTAR plate stacking system

**Banquet trolleys**


Banquet trolley, heated 136

Banquet trolley, convection-cooled 137

Accessories and options for banquet trolleys 138


**SERVISTAR**


SERVISTAR GASTRO 140

Accessories for SERVISTAR 141

## For the sake of good taste: BLANCO banquet trolleys

**Well-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. The small, high-efficiency refrigeration unit is securely integrated in the trolley interior. Thus you have maximum ground clearance when transporting the unit, while the technology is safely protected.

**Protected on all sides**
Rugged corner guards protect people, the unit and the furniture.

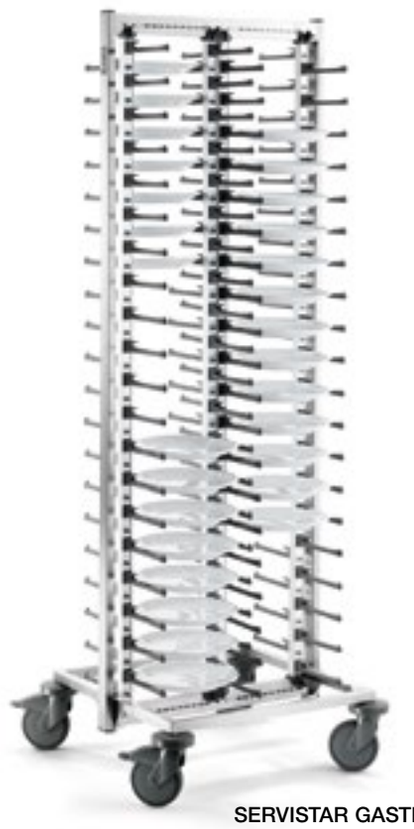
**Economical**
The refrigerated BLANCO banquet trolleys require up to 42 % less electricity than their predecessors. In this way, you get the most out of every kilowatt hour.

**Finely heated**
Banquet trolleys with convection heating can be heated either dry or with moist air. That keeps sensitive food from drying out. The half-height dividing wall enables the simultaneous use of one-piece grates (1084 x 650 mm) and GN containers or smaller Gastronorm grates.

**Stored well with certainty**
The practical cable guide ensures that the cable is not clamped when the door is opened, even when the cable is plugged in.

**Practically designed**
With its ergonomic handle, the heating module and water tank can be removed quickly for cleaning.

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



SERVISTAR GASTRO 80

SERVISTAR GASTRO 120

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 clever 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.

**More flexibility when serving**
The plate holder rows can be continuously adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular.

**More space for creative ideas**
With its 80 mm plate spacing, SERVISTAR leaves you enough space for all your ideas while arranging food in an appetizing way.

**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.

**BLANCO SERVISTAR GASTRO**
The SERVISTAR is perfect for handling prepared food in extremely tight spaces. An example is the BLANCO SERVISTAR GASTRO 80, which only requires 0.5 $m^2$ for 80 plates.

**The compact Flat Packs from BLANCO Professional: Easily save transport and storage costs.**
With the compact Flat Packs, you get sizeable quality in a small package – perfectly placed on a pallet. This makes handling simple, and you save a lot of transport and storage costs.

**The unique, innovative plate holders**
The design is based on the example of the human hand – strong yet 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 trouble.

# Banquet trolleys, heated

- Double-walled and insulated
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Heating element with air convection heating system, can be heated dry or wet, removable for cleaning
- Electronic temperature control, with digital setpoint/actual display, temperature range adjustable from +30 °C to +90 °C
- Connected load 220–240 V/50–60 Hz/2.2 kW
- Helix cable with block length of 0.625 m, extendable up to 2.1 m
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

reddot design award
winner 2011

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Castors 160 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BW 11 | **BW 11** **Banquet trolley,** convection-heated | **11 pairs of support ledges** Spacing: 115 mm, max. 11 GN containers 2/1-100 | 840 x 945 x 1920 mm | 146 kg | 4 steering castors, 2 of which have brakes, galvanised steel | **573 574** *(373 202)* | **5,825.00** |
| BW 18 | **BW 18** **Banquet trolley,** convection-heated | **18 pairs of support ledges** Spacing: 75 mm, max. 18 GN containers 2/1-65 | 840 x 945 x 1920 mm | 146 kg | 4 steering castors, 2 of which have brakes, galvanised steel | **573 575** *(373 202)* | **5,825.00** |
| BW 22 | **BW 22** **Banquet trolley,** convection-heated, **without** dividing wall | **11 pairs of support ledges** Spacing: 115 mm, max. 11 grates 1084 x 650 mm without dividing wall or max. 22 GN containers 2/1-100 with high dividing wall (together with high dividing wall accessory only) | 1390 x 945 x 1920 mm | 225 kg | 2 fixed and 2 steering castors with brakes, galvanised steel | **573 576** *(373 203)* | **6,590.00** |
| BW 36 | **BW 36** **Banquet trolley,** convection-heated, **without** dividing wall | **18 pairs of support ledges** Spacing: 75 mm, max. 17 grates 1084 x 650 mm without dividing wall or max. 36 GN containers 2/1-65 with dividing wall (together with high dividing wall accessory only) | 1390 x 945 x 1920 mm | 225 kg | 2 fixed and 2 steering castors with brakes, galvanised steel | **573 577** *(373 203)* | **6,590.00** |

# Banquet trolleys, convection-cooled

- Double-walled and insulated, with active convection cooling
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Refrigeration unit integrated in unit body
- Electronic temperature control, with digital set/actual display, temperature range adjustable from +8 °C to –10 °C
- Connected load: 220–240 V AC/50 Hz or 60 Hz/0.5 kW
- Helix cable with block length of 0.625 m, extendable up to 2.1 m
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

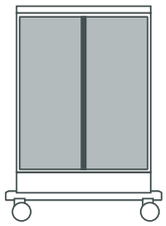
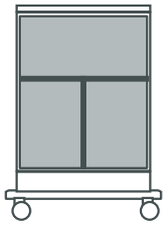
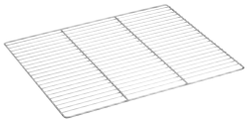
reddot design award
winner 2011

| Illustration | Designation | Capacity | Dimensions L x W x H (mm) | Weight (kg) | Castors 160 mm dia. | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| BW-UK 10 | **BW-UK 10 Banquet trolley,** convection-cooled | **10 pairs of support ledges** Spacing: 115 mm, max. 10 GN containers 2/1-100 | 840 x 945 x 1920 mm | 180 kg | 4 steering castors, 2 of which have brakes, galvanised steel | **573 578** *(373 204)* | **9,100.00** |
| BW-UK 15 | **BW-UK 15 Banquet trolley,** convection-cooled | **15 pairs of support ledges** Spacing: 75 mm, max. 15 GN containers 2/1-65 | 840 x 945 x 1920 mm | 180 kg | 4 steering castors, 2 of which have brakes, galvanised steel | **573 579** *(373 204)* | **9,100.00** |

## Options for BW-UK

| Illustration | Designation | Price reduction in € w/o VAT |
|---|---|---|
| not shown | **Optional temperature range from +8 °C to +2 °C** | **-305.00** |

# Accessories and options for banquet trolleys

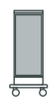
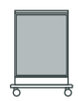
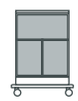
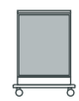
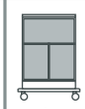
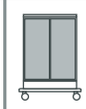
| Illustration | Designation | For model | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| High dividing wall  | **High dividing wall** removable, with shelf racks | BW 22 | | **573 580** | **598.00** |
| | | BW 36 | | **573 581** | **749.00** |
| Half-height dividing wall  | **Half-height dividing wall** removable, with shelf racks | BW 22 | | **573 582** | **567.00** |
| | | BW 36 | | **573 583** | **685.00** |
| Gastronorm grate, GR 2/1  | **Gastronorm grate, GR 2/1** made of stainless steel | 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 | **550 266** | **48.20** |
| | **Grate** made of stainless steel | BW 22, BW 36 (only without high dividing wall) | 1084 x 650 mm | **146 646** | **349.00** |
| not shown | **Extended connection cable** Block length of 1.15 m, extendable up to 3.7 m | All BW | | | **66.90** |

## Castors

| Illustration | Model Designation | Castor diameter | for models | Price in € w/o VAT |
|---|---|---|---|---|
| Castor arrangement A | **Galvanised steel castors** either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | 160 mm dia. | all BW | **no added price** |
| | | 200 mm dia. | all BW | **52.50** |
| Castor arrangement A | **Stainless-steel castors with elastic castors** either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes | 160 mm dia. | all BW | **405.00** |
| | | 200 mm dia. | all BW | **459.00** |
| Castor arrangement D | Castors in arrangements D for BW 22 and BW 36 **available upon request** | | | |

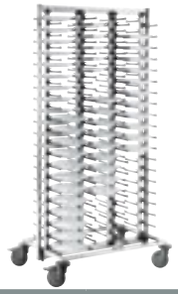
# Maximum loading

**a:** without dividing wall, **b:** with half-height dividing wall, **c:** with high dividing wall

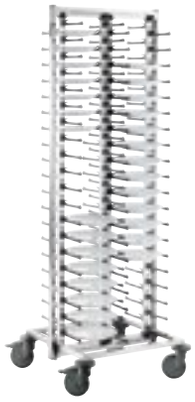
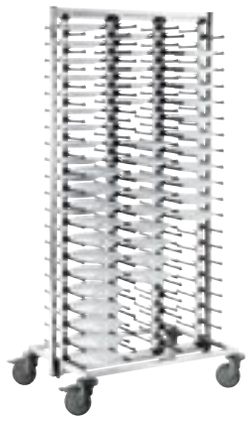
| Model | | BW 11 | BW 18 | BW 22 | | | BW 36 | | | BW-UK 10 | BW-UK 15 |
|---|---|---|---|---|---|---|---|---|---|---|---|
| Positioning of the compartments | | |  |  a |  b | c |  a |  b |  c | | |
| Distance between ledges in mm | | **115** | **75** | **115** | | | **75** | | | **115** | **75** |
| **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**<br>**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 |

# SERVISTAR

- Of high-quality, corrosion-resistant stainless steel
- Maximum load-bearing capacity per pair of plate holders: 1 kg
- Plate spacing 80 mm
- Infinitely variable for plate sizes up to 30 cm
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes



## SERVISTAR GASTRO, plate stacking system, mobile, with castors

| Illustration | Designation<br>Capacity | Dimensions<br>L x W x H (mm)<br>Weight (kg) | Delivery variants | Castors<br>125 mm dia. | Order no.<br>*(basic model)* | Price in €<br>w/o VAT |
|---|---|---|---|---|---|---|
| SERVISTAR<br>GASTRO 80<br>(shown with accessories: plates)<br>  | **SERVISTAR GASTRO 80**<br>Plate stacking system, mobile,<br>for max. **80** plates | 653 x 663 x 1856 mm<br><br>approx. 23 kg | **delivered assembled** | **synthetic,** corrosion-resistant in acc. with DIN 18867-8 | **573 695**<br>*(373 734)* | **1,395.00** |
| | | | | **galvanised steel** | **573 694**<br>*(373 734)* | **1,360.00** |
| | | | **delivered in Flat Pack for self-assembly**<br>Packing dimensions: 1753 x 683 x 247 mm<br>Weight incl. Flat Pack: approx. 29 kg | **synthetic,** corrosion-resistant in acc. with DIN 18867-8 | **573 697**<br>*(373 734)* | **1,336.00** |
| | | | | **galvanised steel** | **573 696**<br>*(373 734)* | **1,301.00** |
| SERVISTAR<br>GASTRO 120<br>(shown with accessories: plates)<br>  | **SERVISTAR GASTRO 120**<br>Plate stacking system, mobile,<br>for max. **120** plates | 653 x 933 x 1856 mm<br><br>approx. 29 kg | **delivered assembled** | **synthetic,** corrosion-resistant in acc. with DIN 18867-8 | **573 699**<br>*(373 735)* | **1,826.00** |
| | | | | **galvanised steel** | **573 698**<br>*(373 735)* | **1,791.00** |
| | | | **delivered in Flat Pack for self-assembly**<br>Packing dimensions: 1753 x 943 x 233 mm<br>Weight incl. Flat Pack: approx. 38.5 kg | **synthetic,** corrosion-resistant in acc. with DIN 18867-8 | **573 701**<br>*(373 735)* | **1,766.00** |
| | | | | **galvanised steel** | **573 700**<br>*(373 735)* | **1,731.00** |

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for SERVISTAR

## Accessories

| Illustration | Designation | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| Height-adjustable push handle | **Height-adjustable push handle** made of rugged stainless steel | All SERVISTAR GASTRO | **573 717** | **101.50** |
| Hygiene shrouding | **Hygiene shrouding** incl. stainless steel frame construction for holding the hygiene shrouding, to protect food from heat loss and environmental influences, material: PE 280µ | SERVISTAR GASTRO 80 | **573 715** | **533.50** |
| | | SERVISTAR GASTRO 120 | **573 716** | **579.00** |
| Table platform | **Table platform** provides additional placement surface (cannot be combined with plate block or hygiene shrouding). NOTE: Not possible when delivered in a Flat Pack. | SERVISTAR GASTRO 80 | | **353.50** |
| Plate block | **Plate block** can even prevent the plates from sliding in extreme transport situations (only for new orders, retrofitting not possible). NOTE: Not possible when delivered in a Flat Pack. | SERVISTAR GASTRO 80 | | **902.00** |
| | | SERVISTAR GASTRO 120 | | **1,129.00** |
| not shown | **Stainless-steel castors** 125 mm dia., 4 steering castors, 2 of which have brakes | All SERVISTAR GASTRO | Added price for model with galvanised steel castors | **77.00** |

# BLANCO COOK

## Front cooking system for professionals:

The front cooking station is the heart of the mobile BLANCO COOK front cooking system. With its highly efficient extraction and filter technology, it ensures an optimum climate and frees you from stationary extractor hoods. The front cooking station is available for two to four table-top cooking units.

Thirteen different table-top cooking units enhance the front cooking station and allow flexible compositions.

Attractive design – the front cooking station can optionally be equipped with coloured panelling, from the body to the extraction bridge exhaust ducts. For colours, please see page 153.

The clever grease and odour filter system is extremely effective and easy to clean. The optional ION TEC filter even filters blue smoke from the fumes.

## BLANCO COOK cooking system

**BLANCO COOK extraction technology**


BLANCO COOK front cooking station 148

Options/Accessories for front cooking station 150


**BLANCO COOK table-top units**


Induction hob 155

Induction wok 155

Deep griddle 156

Griddles 156

Ceran® hob 157

Pasta cooker 157

Deep fryer 158

Bain-marie 158

Hot plate 158

Accessories for table-top units 159

**Front cooking station BC FS 3.1**
Extraction bridge columns: Non-panelled in stainless steel
3-sided panelling: Body in stone grey, powder-coated
Front faced with Resopal laminated sheet, Rustic Oak (Resopal "Colours" and "Woods" décor available)

**You will find everything about front cooking at: www.frontcooking.com**

# LET’S COOK!

## Well-designed in every detail: highlights of the front cooking station.

**BLANCO COOK front cooking station: well-designed down to the last detail.**

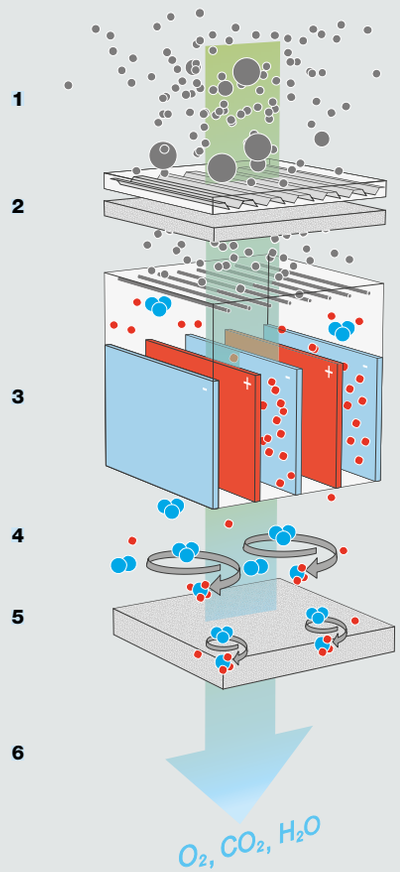
- The extraction bridge offers ample space for ingredients or serving, whilst affording a clear view of the preparation process.
- Functional design with one-piece flat surfaces.
- Socket outlets behind the cooking units ensure cables are stored safely.
- Fans and filters can be accessed from the cooking side.
- Usable storage space is located under the placement niche.
- If there is no placement niche, a mobile placement table will fit, ideal for rolling table-top cooking units in and out quickly and effortlessly.

Shown with accessories

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

**How it works:**

1. Large particles such as grease are removed in the pre-filtering stages.
2. The particles which flow through the ioniser are charged positively by an electrostatic field. Highly reactive ozone is also 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, ozone eliminates odours and blue smoke.
5. Particles attached to the activated charcoal which still need to be removed 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.



**Freedom for busy hands**
As the extraction bridge is so slender, 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.

**Filter replacement – quick and easy**
Simply lift the lid of the extraction bridge, remove the grease filter and place it into the dishwasher – no tools required whatsoever.

## Faster, hotter, better! The BLANCO COOK front cooking system is on top form.

Those who cook before their guests' eyes need to be able to trust their equipment unconditionally. BLANCO COOK offers innovative technology and reliable performance for professionals. In a high-quality BLANCO design for top performance with regard to handling and hygiene. With rotary knob control, you can adapt your energy consumption to the capacity level. Thanks to the compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.

**Induction hobs and induction woks**
Depending on requirements, we offer a 1-zone induction hob, 2-zone induction hob, surface induction or induction wok – powerful, durable and extremely fast.

**Ceran® hob**
with 2 independently adjustable cooking zones.

**Hot plate**
with large heat-retaining area.

**Pasta cooker**
for energy-saving cooking and steaming in pasta baskets or GN cooking inserts.

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

**BC ME multi element**
offers storage space for cooking utensils and ingredients, an additional work surface and help when arranging the food.

**The front cooking trio for mouthwatering cooking shows:**
induction wok, ribbed griddle and pasta cooker.

**Deep fryer**
with swivelling heating and unheated cold zone at the bottom of the basin.

**Deep griddle**
can be used flexibly for braising, grilling or cooking.

**Griddles**
ribbed or flat – the seamlessly welded-in griddle achieves a uniform temperature as desired. Excessive grease is collected in the large catch tray. With independently adjustable heating zones, the double-wide griddle offers efficiency at the touch of a button.



## BLANCO COOK cooking system:
## Innovative technology that everyone can taste.

# BLANCO COOK front cooking station

- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes

Shown with accessories

## Front cooking station

| Illustration | Model | Dimensions W x D x H (mm) | Socket outlets/power/ connected load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC FS 2.1 | **BC FS 2.1**<br>**Front cooking station** with removable unit placement shelf<br><br>max. load on unit placement shelf:<br>about 150 kg<br><br>for 2 BLANCO COOK table-top units | Exterior dimensions:<br>1544 x 756 x 1362 mm<br>Height of underframe:<br>900 mm<br>Device placement niche:<br>806 x 648 x 300 mm<br>Usable space below placement shelf:<br>830 x 648 x 575 mm | 2 x 230 V Schuko socket outlets,<br>2 x 400 V CEE socket outlets (max. 10 kW)<br><br>16 A CEE plug<br><br>400 V, 50/60 Hz,<br>3N PE, 10.8 kW | **574 400**<br><br>*(380 235)* | **11,511.00** |
| BC FS 3.1 | **BC FS 3.1**<br>**Front cooking station** with removable unit placement shelf<br><br>max. load on unit placement shelf:<br>about 150 kg<br><br>for 3 BLANCO COOK table-top units | Exterior dimensions:<br>1949 x 756 x 1362 mm<br>Height of underframe:<br>900 mm<br>Device placement niche:<br>1211 x 648 x 300 mm<br>Usable space below placement shelf:<br>1235 x 648 x 575 mm | 3 x 230 V Schuko socket outlets,<br>3 x 400 V CEE socket outlets (max. 20 kW)<br><br>32 A CEE plug<br><br>400 V, 50/60 Hz,<br>3N PE, 20.8 kW | **574 401**<br><br>*(380 236)* | **13,656.00** |
| | **BC FS 3.1 BHG**<br>**Front cooking station** with removable unit placement shelf,<br>featuring lighting, enclosed sneeze guard and railing<br><br>max. load on unit placement shelf:<br>about 150 kg<br><br>for 3 BLANCO COOK table-top units | | | **574 405**<br><br>*(380 236)* | **14,666.00** |
| | **BC FS 3.1 BHG-I**<br>**Front cooking station**<br>with removable<br>unit placement shelf, featuring lighting,<br>enclosed sneeze guard,<br>railing and electronic ION TEC filtering<br><br>max. load on unit placement shelf:<br>about 150 kg<br><br>for 3 BLANCO COOK table-top units | | | **574 406**<br><br>*(380 236)* | **17,465.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK front cooking station

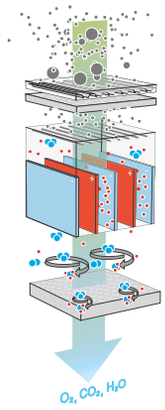
- For 2, 3 or 4 BLANCO COOK table-top units
- Narrow extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf
- Castor model: solid synthetic castors, 75 mm dia, 8 steering castors, 2 of which have brakes

Shown with accessories

## Front cooking station

| Illustration | Model | Dimensions W x D x H (mm) | Socket outlets/power/ connected load | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC FS 4.1 | **BC FS 4.1**<br>**Front cooking station** with removable unit placement shelf and enclosed sneeze guard<br><br>max. load on unit placement shelf:<br>about 150 kg<br><br>for 4 BLANCO COOK table-top units | Exterior dimensions:<br>2354 x 756 x 1362 mm<br>Height of underframe:<br>900 mm<br>Device placement niche:<br>1616 x 648 x 300 mm<br>Usable space below placement shelf:<br>1640 x 648 x 575 mm | 4 x 230 V Schuko socket outlets,<br>4 x 400 V CEE socket outlets (max. 20 kW)<br><br>32 A CEE plug<br><br>400 V, 50/60 Hz,<br>3N PE, 20.8 kW | **574 402**<br><br>*(380 237)* | **16,139.00** |

## Options for front cooking station BC FS

| Illustration | Designation | For models | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| ION TEC   | **ION TEC electrostatic filtering**<br>for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters | all BC FS | | **2,799.00** |

## Connected loads

| Illustration | Designation | For models | Order No. | Price in € w/o VAT |
|---|---|---|---|---|
| not shown | **Connected load**<br>16 A CEE plug, 400 V, 50/60 Hz, 3N PE, 10.8 kW | BC FS 3.1 | | **no added price** |
| | 32 A CEE plug, 400 V, 50/60 Hz, 3N PE, 20.8 kW | BC FS 2.1 | | **no added price** |
| | 63 A CEE plug, 400 V, 50/60 Hz, 3N PE, 40.8 kW | BC FS 4.1 | | **282.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Options for front cooking station

## Options for front cooking station BC FS

| Illustration | Designation | | For models | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Shown with storage shelf | **Mobile placement table** for rolling in and out of the table-top cooking units in the BLANCO COOK front cooking station in place of the unit placement shelf | | BC FS 2.1 | | **523.00** |
| | | | BC FS 3.1 | | **564.00** |
| | | | BC FS 4.1 | | **617.00** |
| | **Storage shelf** to insert into the placement table as an additional storage surface | | BC FS 2.1 | | **167.00** |
| | | | BC FS 3.1 | | **209.00** |
| | | | BC FS 4.1 | | **261.00** |
| not shown | **Additional socket outlets** 2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left | | all BC FS | | **158.00** |
| | **Lighting** with LED spots (4 W each) located above the cooking units | 5 spots, 20 W | BC FS 2.1 | | **451.00** |
| | | 7 spots, 28 W | BC FS 3.1 | | **508.00** |
| | | 9 spots, 36 W | BC FS 4.1 | | **564.00** |
| | **Sneeze guard** made of safety glass (ESG) closed to customer side, can be folded up for cleaning | | BC FS 2.1 | | **293.00** |
| | | | BC FS 3.1 | | **316.00** |
| | | | BC FS 4.1 | | **standard** |
| | **Railing**, made of stainless-steel round tube, on the customer and short sides, hight 50 mm | | BC FS 2.1 | | **158.00** |
| | | | BC FS 3.1 | | **186.00** |
| | | | BC FS 4.1 | | **214.00** |
| | **Tray slide** Stainless-steel round tube, fold-down, on the customer side | Height 885 mm with castor diameter of 75 mm, matches the normal height for the BASIC LINE tray slide **or** Height 850 mm with castor diameter of 75 mm, matches the height of the MANHATTAN tray slide | BC FS 2.1 | | **395.00** |
| | | | BC FS 3.1 | | **418.00** |
| | | | BC FS 4.1 | | **440.00** |
| | **Tray slide** Resopal, fold-down, customer side Multiplex panel faced with Resopal "Colours" or "Woods" laminated sheet | | BC FS 2.1 | | **784.00** |
| | | | BC FS 3.1 | | **857.00** |
| | | | BC FS 4.1 | | **930.00** |
| not shown | **Base bottom** made of stainless steel, removable, maximum load: 80 kg | | BC FS 2.1 | | **203.00** |
| | | | BC FS 3.1 | | **226.00** |
| | | | BC FS 4.1 | | **248.00** |
| | **Stainless steel castors,** 8 steering castors, 2 of which have brakes, **125 mm dia.,** total height is increased by 60 mm, height of the underframe is then 960 mm | | all BC FS | | **192.00** |
| | **Feet** made of stainless steel | | all BC FS | | **282.00** |
| | **Skirting panels** made of stainless steel, on customer side, can only be ordered to-gether with adjustable feet | | BC FS 2.1 | | **169.00** |
| | | | BC FS 3.1 | | **203.00** |
| | | | BC FS 4.1 | | **237.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for BLANCO COOK

## Accessories

| Illustration | Designation | For models | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|
| Shown with storage shelf | **Mobile placement table**<br>Used to roll table-top cooking units in and out of the BLANCO COOK front cooking station | BC FS 2.1 | **574 309** | **732.00** |
| | | BC FS 3.1 | **574 310** | **815.00** |
| | | BC FS 4.1 | **574 311** | **909.00** |
| | **Storage shelf**<br>To insert into the placement table as additional storage surface | BC FS 2.1 | **574 379** | **167.00** |
| | | BC FS 3.1 | **574 380** | **209.00** |
| | | BC FS 4.1 | **574 381** | **261.00** |
| Shown with accessories | **Multi-frame with bracket**<br>Made of stainless steel to fasten to the odour filter boxes on the operator side, to hold a GN 1/3 or its subdivisions, including a bracket to hold a roll of paper towels | All BC FS | **573 977** | **107.00** |
| | **Cabinet shelf** made of glass<br>To insert into the multi-frame as an additional storage surface | Multi-frame | **573 978** | **135.00** |
| | **Transport dolly BC ROL 6x4**<br>To roll a BLANCOTHERM 420 into free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm in diameter, load capacity: about 100 kg | All BC FS | **573 570** | **203.00** |
| | **BLT 420 KBRUH**<br>BLANCOTHERM synthetic food transport containers, convection-heated, with digital temperature control to adjust the temperature in the interior to precise degree between +40 °C and +85 °C, with hinged door, capacity: 2 x GN 1/1-150 or their subdivisions, 11 pairs of support ledges, gap 31 mm<br>You will find more BLANCOTHERM synthetic items on page 40 and onwards | Colour for fastening components:<br>grey<br>blue<br>red<br>green<br>yellow | **573 516**<br>**574 575**<br>**574 576**<br>**574 577**<br>**574 578**<br>*(380 904)* | **1,100.00** |
| Shown with accessories | **Drawer rail set**<br>Consisting of two rails to hold a GN 1/1, to be mounted on the underside of the unit placement shelf | All BC FS | **573 979** | **57.00** |
| not shown | **BLANCO COOK system instruction**<br>Technical instruction (cleaning, filter change) for the BLANCO COOK front cooking station installed ready for operation, handling the BLANCO COOK table-top units.<br>Date upon request. | All BC FS | **999 125** | **395.00**<br>No discount on amount |

## Consumables/spare parts (sale via BLANCO Professional Service)

| | | | | |
|---|---|---|---|---|
| | **Fleece filter mats**<br>1 packing unit = 25 units | | **107 213** | **on request** |
| | **Charcoal filter pads**<br>1 set = 2 units | | **380 477** | **on request** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Panelling for front cooking station

- As a retrofit
- Can also be incorporated directly into the BC FS

## Panelling for BC FS front cooking station (also as a retrofit)

| Illustration | Designation | | For models | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| | **3-sided panelling** | **Powder-coated**<br>on customer and short sides,<br>The customer and short sides can each feature different colours | BC FS 2.1 | **380 086** | **449.00** |
| | | | BC FS 3.1 | **380 087** | **491.00** |
| | | | BC FS 4.1 | **380 088** | **533.00** |
| | | Faced with **Resopal laminated sheet**<br>(Resopal colours/decors on customer side: Colours, Woods), short sides powder-coated | BC FS 2.1 | **380 089** | **711.00** |
| | | | BC FS 3.1 | **380 090** | **857.00** |
| | | | BC FS 4.1 | **380 091** | **990.00** |
| | **Front panelling** | **Full, customer-side panelling made of HPL**<br>(high pressure laminate),<br>material thickness: 4 mm,<br>faced with Resopal laminated sheet<br>(Resopal colours/decors: Colours, Woods) | BC FS 2.1 | **380 096** | **508.00** |
| | | | BC FS 3.1 | **380 097** | **564.00** |
| | | | BC FS 4.1 | **380 098** | **621.00** |
| | **Column panelling**<br>Powder-coated, set consisting of left- and right-hand side, including mounting components on the exhaust ducts | | All BC FS | **380 794** | **109.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# 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

Traffic grey B
RAL 7043

Raspberry
Pantone 228 C

Lime
Pantone 382 C

Espresso
Pantone 4695 C

Apple green
Pantone 370 C

You will find more info on Resopal colours and decors at
**www.blanco-professional.com/en/resopal**

# Our inspirations for your combinations.

**Extraction bridge columns:**
Column panelling, graphite black, powder-coated, with simple fastening on the exhaust ducts, can be removed for cleaning
**3-sided panelling:**
Body in graphite black, powder-coated
Front in graphite black, powder-coated

**Extraction bridge columns:**
non-panelled in stainless steel
**3-sided panelling:**
Body in stone grey, powder-coated
Front faced with Resopal laminated sheet, Rustic Oak (Resopal "Colours" and "Woods" décor available)

**Extraction bridge columns:**
Column panelling, traffic grey B, powder-coated, with simple fastening on the exhaust ducts, can be removed for cleaning
**3-sided panelling:**
Body in traffic grey B, powder-coated, front in broom yellow, powder-coated

# Accessories for BLANCO COOK

- Active convection cooling, can be adjusted down to the degree between –2 °C and +8 °C (at ambient temperature of 43 °C and 40% relative humidity)
- Ready to plug in with socket outlet for non-heating unit (connection of country-specific plug possible)
- Evaporator housing made of stainless steel, finned evaporator complete with synthetic-coated tubes and fins, which makes it corrosion-resistant and odour-free
- Refrigerant R134 a, CFC-free
- Castor model: 50 mm dia., 4 steering castors, 2 of which have brakes

## Underframe cooling table for BLANCO COOK BC FS 3.1, BC FS 4.1

| Illustration | Model | Dimensions W x D x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC UCT 2D | **BC UCT 2D**<br>**underframe cooling table**<br>**with 2 hinged doors,**<br>2 double-walled hinged doors, thermally insulated with foam, can be swivelled with magnetic sealing frames, 2 height-adjustable support ledges per door, for GN 1/1 Gastro-norm containers | 1192 x 650 x 567 mm | 220–240 V<br>1N PE<br>50–60 Hz<br>0.32 kW | **574 392** | **3,900.00** |
| BC UCT 4E | **BC UCT 4E**<br>**underframe cooling table**<br>**with 2 full extension drawers**<br>2 full extension drawers per side, thermally insulated with foam, magnetic sealing frames, for GN 1/1 Gastronorm containers or their sub-division with the help of cross- and lengthwise bars, maximum depth of GN is 100 mm | 1192 x 650 x 567 mm | 220–240 V<br>1N PE<br>50–60 Hz<br>0.32 kW | **574 393** | **4,500.00** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK table-top units

- Smooth Ceran surface
- Microprocessor-controlled high-performance induction generator made by E.G.O.
- Continuous power adjustment with rotary knob, indicator light to display operating mode and error code in the event of faults
- High efficiency
- Air filter on unit base
- Height-adjustable rotating feet, mains connection cable (1.5 m)

## Induction hob

| Illustration | Model | Dimensions L x W x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC IH 3500 | **BC IH 3500**<br>**Induction hob,**<br>automatic pot detection from 120 mm dia. | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 564 x 339 mm<br>Cooking zone: 220 x 220 mm<br>Weight: 19 kg | 220–240 V<br>1N PE<br>16 A<br>50–60 Hz<br>3.5 kW | **574 197** | **3,304.00** |
| BC IH 5000 | **BC IH 5000**<br>**Induction hob,**<br>automatic pot detection from 120 mm dia. | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 564 x 339 mm<br>Cooking zone: 220 x 220 mm<br>Weight: 19 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>5.0 kW | **574 198** | **3,834.00** |
| BC IH 2Z 5000 | **BC IH 2Z 5000**<br>**2-zone**<br>**induction hob,**<br>2 separately adjustable heating zones (2 coils, each with 220 mm dia.), automatic pot detection from 120 mm dia. | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 564 x 339 mm<br>2 cooking zones, each with Ø 220 mm<br>Weight: 27 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>2 x 2.5 kW<br>(5.0 kW) | **574 199** | **5,287.00** |
| BC SIH 5000 | **BC SIH 5000**<br>**Surface induction hob,**<br>1 rectangular cooking zone (1 heating zone 447 x 220 mm), automatic pot detection from 120 mm dia. | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 564 x 339 mm<br>Cooking zone: 447 x 220 mm<br>Weight: 27 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>5.0 kW<br>(2 x 2.5 kW) | **574 200** | **5,287.00** |

## Induction wok

| | | | | | |
|---|---|---|---|---|---|
| BC IW 3500 | **BC IW 3500**<br>**Induction wok** | Exterior dimensions:<br>620 x 400 x 240 mm<br>Cuvette: 300 mm dia.<br>Weight: 18 kg | 220–240 V<br>1N PE<br>16 A<br>50–60 Hz<br>3.5 kW | **574 201** | **3,858.00** |
| BC IW 5000 | **BC IW 5000**<br>**Induction wok** | Exterior dimensions:<br>620 x 400 x 240 mm<br>Cuvette: 300 mm dia.<br>Weight: 18 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>5.0 kW | **574 202** | **4,037.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK table-top units

- All-round seamlessly welded, 15 mm-thick griddle with rounded corners for optimal hygiene and even, full-surface heat distribution through tubular heating elements
- Unheated resting zone (70 mm) on operator side
- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)

## Griddle

| Illustration | Model | Dimensions L x W x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC GF 3500 | **BC GF 3500**<br>**Griddle, flat**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 506 x 304 mm<br>of which 435 x 304 mm is heated<br>Weight: 34 kg | 220–240 V<br>1N PE<br>16 A<br>50–60 Hz<br>3.5 kW | **574 203** | **2,683.00** |
| BC GF 4200 | **BC GF 4200**<br>**Griddle, flat**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 506 x 304 mm<br>of which 435 x 304 mm is heated<br>Weight: 34 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>4.2 kW | **574 204** | **2,966.00** |
| BC GF 8400 | **BC GF 8400**<br>**Griddle, flat**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C, 2 separately adjustable heating zones | Exterior dimensions:<br>620 x 800 x 240 mm<br>Usable area: 506 x 704 mm<br>of which 435 x 704 mm is heated<br>Weight: 69 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>8.4 kW (2 x 4.2 kW per heating zone) | **574 205** | **4,990.00** |
| BC GR 3500 | **BC GR 3500**<br>**Griddle, ribbed**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 506 x 304 mm<br>of which 435 x 304 mm is heated<br>Weight: 31 kg | 220–240 V<br>1N PE<br>16 A<br>50–60 Hz<br>3.5 kW | **574 206** | **2,683.00** |
| BC GR 4200 | **BC GR 4200**<br>**Griddle, ribbed**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 506 x 304 mm<br>of which 435 x 304 mm is heated<br>Weight: 31 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>4.2 kW | **574 207** | **2,966.00** |

## Deep griddle

| | | | | | |
|---|---|---|---|---|---|
| BC DG 4200 | **BC DG 4200**<br>**Deep griddle**<br>incl. grease drain plug, extremely powerful from +80 to +250 °C | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 506 x 304 mm<br>Capacity: 7 litres<br>Basin depth: 65 mm<br>Weight: 33 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>4.2 kW | **574 208** | **3,058.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK table-top units

- Continuous temperature adjustment with rotary knobs
- Height-adjustable rotating feet
- Mains connection cable (1.5 m)

## Ceran® hob

| Illustration | Model | Dimensions L x W x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC CH 4300 | **BC CH 4300**<br>**Ceran® hob,**<br>indicator lights to display operating mode | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 564 x 339 mm<br>Cooking zone: 170 mm dia. and 230 mm dia.<br>Weight: 12 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>4.3 kW | **574 209** | **1,797.00** |

## Pasta cooker

| | | | | | |
|---|---|---|---|---|---|
| BC PC 4800<br>(shown with accessories) | **BC PC 4800**<br>**Pasta cooker,**<br>seamlessly deep-drawn basin, for the insertion of GN containers or pasta baskets up to 150 mm in depth, indicator light to display operating mode and heating phase | Exterior dimensions:<br>620 x 400 x 240 mm<br>Usable area: 509 x 304 mm<br>Capacity: 20 litres<br>Weight: 14 kg | 400 V<br>3N PE<br>16 A<br>50–60 Hz<br>4.8 kW | **574 210** | **2,461.00** |
| | **Pasta basket set**<br>Baskets with insulated handles and insertion frame | 6 baskets: approx. GN 1/6-100 | | **574 254** | **521.00** |
| | **Pasta basket set**<br>Baskets with insulated handles and insertion frame | 2 baskets: approx. GN 1/3-100 and<br>2 baskets: approx. GN 1/6-100 | | **574 255** | **455.00** |
| | **Gastronorm cooking insert G-KEN G 1/1-95**<br>perforated, with folding handles | For additional GN cooking inserts, please turn to page 32 | | **550 971** | **86.40** |
| | **Lid with handle, GD 1/1**<br>for covering | | | **550 658** | **30.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK table-top units

- Continuous temperature adjustment with rotary knobs
- Indicator lights to display operating mode and heating phase
- Height-adjustable rotating feet, mains connection cable (1.5 m)

## Deep fryer

| Illustration | Model | Dimensions L x W x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC DF 5000 (shown with accessories) | **BC DF 5000** **Deep fryer** Seamlessly deep-drawn basin, cold zone at the bottom of the basin, swivelling, interior heating elements, incl, lid to cover deep-frying basin | Exterior dimensions: 620 x 400 x 240 mm Usable area: 346 x 238 mm Capacity: min. 5 litres, max. 6.5 litres Weight: 16 kg | 400 V 3N PE 16 A 50–60 Hz 5.0 kW | **574 211** | **2,966.00** |
| | **Deep-frying basket set** (2 pcs.) with insulated handles | 260 x 95 x 110 mm each | | **574 258** | **94.00** |
| | **Deep-frying basket** with insulated handle | 260 x 220 x 110 mm | | **574 259** | **102.00** |

## Bain-marie

| | | | | | |
|---|---|---|---|---|---|
| BC BM 700 | **BC BM 700** **Bain-marie** Seamlessly deep-drawn basin, suitable for stainless-steel GN containers and GN lids, can be heated from +45 to +95 °C | Exterior dimensions: 620 x 400 x 240 mm Usable area: 509 x 304 mm Capacity: max. 1 x GN 1/1-150 Weight: 15.5 kg | 220–240 V 1N PE 16 A 50–60 Hz 0.7 kW | **574 212** | **1,532.00** |

## Hot plate

| | | | | | |
|---|---|---|---|---|---|
| BC HP 700 | **BC HP 700** **Hot plate** Hot plate with thermally separated heating-retaining area, silicone-sealed heat-retaining surface made of stainless steel, temperature range: +55 to +120 °C | Exterior dimensions: 620 x 400 x 240 mm Usable area: 565 x 340 mm Weight: 18 kg | 220–240 V 1N PE 16 A 50–60 Hz 0.7 kW | **574 213** | **1,582.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BLANCO COOK table-top units

• Height-adjustable rotating feet

## Multi-element

| Illustration | Model | Dimensions L x W x H (mm) | Rating/ connected load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| BC ME | **BC ME**<br>**Multi-element** | Exterior dimensions:<br>620 x 400 x 240 mm<br>Capacity:<br>Top: max. GN 1/1-150 (depending on depth of container located below)<br>Below: max. GN 1/1-100<br>(in this case, top: max. GN 1/1-65)<br>Weight: 7 kg | | **573 458** | **395.00** |

# Accessories for BLANCO COOK table-top units

## Accessories

| Illustration | Designation | | For model | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| | **Ceran® cleaning scraper** | | For BC IH, induction hob, BC CH Ceran® hob | **568 489** | **23.00** |
| | **Round-bottom wok** made of stainless steel, 360 mm dia., max. capacity 5.5 litres, weight 1.2 kg | | For BC IW induction wok | **573 513** | **123.00** |
| | **Pasta basket set**<br>Baskets with insulated handles and insertion frame | 6 baskets:<br>approx. GN 1/6-100 | For BC PC pasta cooker | **574 254** | **521.00** |
| | | 2 baskets: approx. GN 1/3-100 and 2 baskets:<br>approx. GN 1/6-100 | | **574 255** | **455.00** |
| | **G-KEN G 1/1-95 Gastronorm cooking insert**<br>perforated, with folding handles | | For BC PC pasta cooker | **550 971** | **86.40** |
| | **Lid with handle, GD 1/1**<br>for covering | | For BC PC pasta cooker | **550 658** | **30.50** |
| | **Grill cleaning scraper, flat** | | For BC DG deep griddle, for BC GF griddle, flat | **573 252** | **48.00** |
| not shown | **Grill cleaning scraper, ribbed** | | For BC GR griddle, ribbed | **574 306** | **98.00** |
| | **Splash guard** | | For BC GF and BC GR griddles (except BC GF 8400) | **574 256** | **135.00** |
| | | | For BC GF 8400 griddle | **574 257** | **167.00** |
| not shown | **BLANCO COOK anti-stick care** 500 ml, protects and cares for the grill surface and improves anti-stick performance | | For griddles and deep griddles | **574 302** | **34.00** |
| | **Deep-frying basket set** (2 pcs.) with insulated handles 260 x 95 x 110 mm each (L x W x H) | | For BC DF deep fryer | **574 258** | **94.00** |
| | **Deep-frying basket** with insulated handles 260 x 220 x 110 mm each (L x W x H) | | For BC DF deep fryer | **574 259** | **102.00** |
| | **Clamping bar** made of stainless steel to cover the gap between two BLANCO COOK table-top units | | For all models | **574 298** | **38.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# BASIC LINE

**The versatile food serving system by BLANCO Professional**

## 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

## Food serving system BASIC LINE


| | |
|---|---|
| Hot buffet | 168 |
| Cold buffet with active contact cooling | 172 |
| Cold buffet with active convection cooling | 176 |
| Plain buffet | 180 |
| Plain buffet, variable | 184 |
| Soup station | 186 |
| Cash register booth | 190 |
| Roll-in counter, variable | 192 |
| Servery counter, variable | 194 |
| Interior corner, variable | 196 |
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| Attached showcase, refrigerated | 200 |
| Stand showcase, refrigerated | 204 |
| Overview of equipment and options | 166 |


Easily done: Configure your BASIC LINE modules at
**https://configurator.blanco-professional.com**

## BLANCO BASIC LINE follows a simple principle: perfect food presentation for every taste and budget.

The Smart, Emotion, Design and Kids equipment variants with their clear-cut design, modular structure and exceptional functions offer 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. Even more flexible and modular.**
**The perfect combination of form and function.**

## BLANCO colours

Signal white
RAL 9003

Pearl white
RAL 1013

Pale brown
RAL 8025

Stone grey
RAL 7030

Umbra grey
RAL 7022

Traffic grey B
RAL 7043

You will find more info on
Resopal colours and decors at
**www.blanco-professional.com/en/resopal**

Graphite black
RAL 9011

Broom yellow
RAL 1032

Carmine red
RAL 3002

Sapphire blue
RAL 5003

Raspberry
Pantone 228 C

Lime
Pantone 382 C

Espresso
Pantone 4695 C

Apple green
Pantone 370 C

# SMART

**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

# 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
+ Customer-side tray slide in stainless steel, round tube

# DESIGN

**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

+ Highline bridge attachment in stainless steel for hot and cold buffets
+ Customer-side sneeze guard made of toughened safety glass for hot and cold buffets
+ Resopal front panelling on customer side – selection of more than 180 decors
+ Customer-side Resopal tray slide for hot and cold buffets

# 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

Easy to find: we have marked all modules which are suitable for catering for children with this icon.

# BASIC LINE MODULES in detail

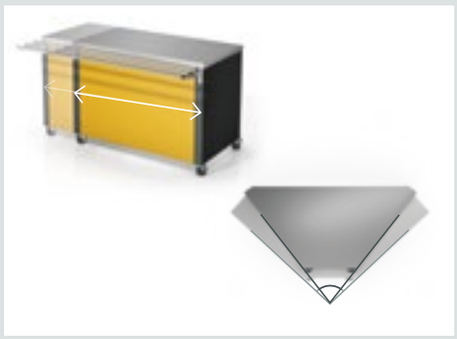
**Highline bridge attachment**
The elegant Highline bridge attachment – here with a sneeze guard on both the operator and customer sides – offers more storage surface and an even better view. GN containers can be replaced even more easily and food viewed more clearly thanks to the greater pass-through height.

**Operating panel**
On-off switch and temperature controls are clearly arranged and can be switched on an individual basis. Energy-efficient LED lamps place food in a warm or cold light as required. The operating elements can be concealed behind the optional switch panel cover if desired.

**Operator-side panelling with hinged doors**
There's plenty of storage space: Slight pressure on the doors is enough to open them. The storage space can be used with or without a base bottom. The bain-maries are easily accessible and can be drained quickly.

**Module connection for modules in a line**
Module connectors can be effortlessly fastened to the modules at any time, also as a retrofit. The profile panel to cover the gap between modules is coated in the same colour as the body. This means both mobile modules and those on adjustable feet can be interconnected to give a flawless look.

**Shelves, and tray and plate slides**
Ready-made holes allow the fold-down tray and plate slides to be screwed into position on both the customer and operator side, also as a retrofit. Lower holes are available for lower tray slides and shelves to cater for children.



**Variable modules**
Plain buffets as well as roll-in and servery counters can be ordered in variable lengths. Corner module angles can be freely selected. This provides greater scope for planning layouts using more than just right angles. You will find customised solutions for your requirements or your particular space.

# BASIC LINE equipment and options

### Body colour

Thin sheet, electrolytically galvanised on both sides, powder-coated in fourteen BLANCO colours

### Front panelling

Thin sheet, electrolytically galvanised on both sides, powder-coated in fourteen BLANCO colours

Particle board, faced with Resopal laminated sheet material in more than 180 Resopal "Colours" or "Woods" decors

### Bridge attachment

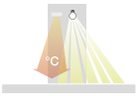
Standard

Highline

### LED lighting/radiant heaters

LED spotlights; can be swivelled, 4 W each

Individually switchable ceramic radiators, 200 W each

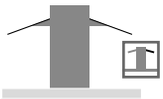



LED spotlights and ceramic radiators

### Sneeze guard, standard

Down to top surface on customer side

Open on customer side, pass-through height 280 mm



Open on customer and operator side, pass-through height 280 mm

### Highline sneeze guard

Down to top surface on customer side

Open on customer side, pass-through height 395 mm

Open on customer and operator side, pass-through height 395 mm

### Switch panel cover

To cover switches and operating elements, powder-coated in body colour

### Base bottom

Stainless steel, e.g. for placing BLANCOTHERM BLT 420 K/ KBUH/KBRUH in warm and plain buffets

### Heatable underframe

With 2 hinged doors, temperature range: +30 °C to + 85 °C, capacity: 2 x 6 GN 1/1, max. depth: 55 mm (module is supplied with a 400 V mains connection if necessary)

### Additional socket outlets

2 socket outlets with a 230 V Schuko socket each (module is supplied with a 400 V mains connection if necessary)

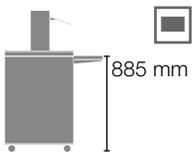
### Slatted shelves

Stainless steel, to cool bottled beverages on SK/UK

### Safety lock

for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves

## Serving heights




Tray slide

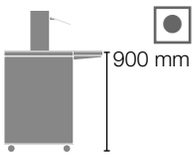
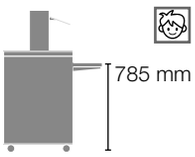
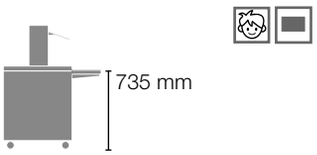


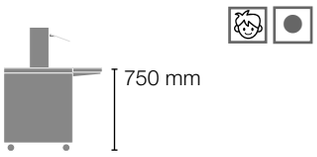

Plate slide flush with top surface




Tray slide at reduced height for children's catering

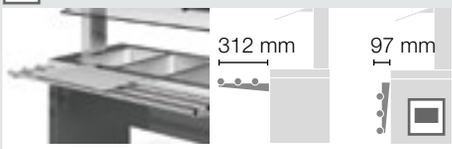



Low module height for children's catering with tray slide

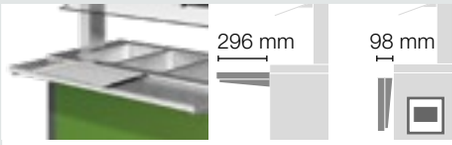



Low module height for children's catering with plate slide flush to the top surface

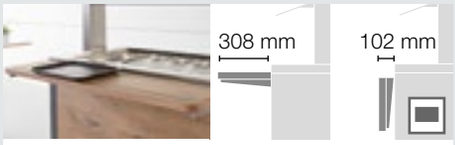
## Tray slides (Initial dimensions/calculated dimensions: Body depth 678 mm, without castor projection)




Stainless-steel round tube, fold-down

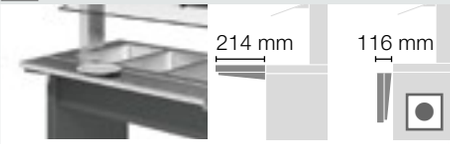



Stainless steel, smooth, fold-down, storage surface 280 mm




Plywood panel, faced with Resopal, fold-down, storage surface 280 mm

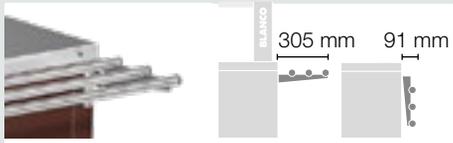
## Plate slides (Initial dimensions/calculated dimensions: Body depth 678 mm, without castor projection)




Stainless steel, smooth, fold-down, storage surface 200 mm

Plywood panels, faced with Resopal, fold-down, storage surface 200 mm

## Short-side shelves




Stainless-steel round tube, fold-down

Stainless steel, smooth, fold-down, storage surface 340 mm

Resopal, fold-down, storage surface 340 mm

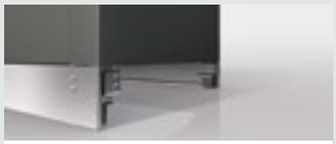
## Assembly

4 twin steering castors, 2 of which have brakes; 75 mm in diameter

4 Stainless-steel steering castors, 2 of which have brakes; 125 mm in dia., total height is increased by 60 mm, height of the underframe is then 960/810 mm

Stainless-steel adjustable feet

## Skirting panel



Made of stainless steel; to screw on to the adjustable feet; can only be ordered together with adjustable feet

## Module connector

Set consisting of two module connectors to interconnect two modules

# BASIC LINE W-3 – Hot buffet 3 x GN 1/1

- Stainless-steel top surface with three seamlessly welded-in bain-maries with central safety drain valves
- Bain-maries can be individually heated wet or dry
- Capacity: 3 x GN 1/1, max. depth: 200 mm
- Temperature range of basins: +30 °C to +95 °C
- Castors 75 mm in diameter, 4 steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)
- If the maximum power consumption of 230 V is exceeded due to optional equipment such as a heated underframe and additional socket outlets, the module is provided with a 400 V connection

BASIC LINE W-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE W-3 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 85 kg | **381 877** | **3,598.00** |
| **BASIC LINE W-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 95 kg | | **4,431.00** |
| **BASIC LINE W-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 105 kg | | **5,150.00** |
| **BASIC LINE W-3 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1255 x 690 x 750 mm | Depending on equipment | | **381 897** | **2,816.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling<br><br>(Panelling on operator side not possible with heated underframe) | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **408.00** |
| | | on operator side, designed as hinged doors | – | ○ | – | ○ | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **455.00** |
| | | on operator side, designed as hinged doors | – | – | ○ | ○ | **585.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **578.00** |
| | | Highline mount | – | ①<br>① | ◎ | ○ | ○ **766.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ①<br>① | ①<br>① | ①<br>① | ○ | ○ **449.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **204.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **204.00** |
| LED lighting/heat radiators | LED spotlights, each 4 W,<br>Heat radiators, each 200 W,<br>Power consumption +0.6 kW | with LED lighting (3 spotlights) | ○ | ○ | ○ | ○ | **333.00** |
| | | with heat radiators (3 radiators) | ○ | ○ | ○ | ○ | **967.00** |
| | | with LED lighting (4) and heat radiators (3) | ○ | ○ | ○ | ○ | **1,300.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⏻ | ○ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⏻ | – | ⏻ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⏻ | ○ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ○ | ⏻ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **99.00** |
| Heatable underframe | with 2 hinged doors, temperature range: +30 °C to +85 °C, power consumption: +0.5 kW | | | ○ | ○ | ○ | – | **2,388.00** |
| | Digital temperature display for the heatable underframe, can only be ordered together with heatable underframe | | | ○ | ○ | ○ | – | **161.00** |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the right side face on the operator side; socket outlets' power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Base bottom | Stainless steel; to hold BLANCOTHERM 420 KBUH/KBRUH, for example | | | – | ○ | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)

○ ① Optional

⏻ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE W-4 – Hot buffet 4 x GN 1/1

- Stainless-steel top surface with 4 seamlessly welded-in bain-maries with central safety drain valves
- Bain-maries can be individually heated wet or dry
- Capacity: 4 x GN 1/1, max. depth: 200 mm
- Temperature range of basins: +30 °C to +95 °C
- Castors 75 mm in diameter, 4 steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)
- If the maximum power consumption of 230 V is exceeded due to optional equipment such as a heated underframe and additional socket outlets, the module is provided with a 400 V connection

BASIC LINE W-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE W-4 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 110 kg | **381 878** | **3,983.00** |
| **BASIC LINE W-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 120 kg | | **4,915.00** |
| **BASIC LINE W-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 130 kg | | **5,691.00** |
| **BASIC LINE W-4 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1595 x 690 x 750 mm | Depending on equipment | | **381 898** | **3,140.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling<br><br>(Panelling on operator side not possible with heated underframe) | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **470.00** |
| | | on operator side, designed as hinged doors | – | ○ | – | ○ | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **517.00** |
| | | on operator side, designed as hinged doors | – | – | ○ | ○ | **643.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **603.00** |
| | | Highline mount | – | ①<br>① | ◎ | ○ | ○ **791.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ①<br>① | ①<br>① | ①<br>① | ○ | ○ **486.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **240.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **240.00** |
| LED lighting/heat radiators | LED spotlights, each 4 W,<br>Heat radiators, each 200 W,<br>Power consumption +0.8 kW | with LED lighting (4 spotlights) | ○ | ○ | ○ | ○ | **400.00** |
| | | with heat radiators (4 radiators) | ○ | ○ | ○ | ○ | **1,244.00** |
| | | with LED lighting (5) and heat radiators (4) | ○ | ○ | ○ | ○ | **1,644.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⏻ | ○ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⏻ | – | ⏻ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⏻ | ○ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ○ | ⏻ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **115.00** |
| Heatable underframe | with 2 hinged doors, temperature range: +30 °C to +85 °C, power consumption: +0.5 kW | | | ○ | ○ | ○ | – | **2,782.00** |
| | Digital temperature display for the heatable underframe, can only be ordered together with heatable underframe | | | ○ | ○ | ○ | – | **161.00** |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the right side face on the operator side; socket outlets' power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Base bottom | Stainless steel; to hold BLANCOTHERM 420 KBUH/KBRUH, for example | | | – | ○ | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)

○ ① Optional

⏻ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE SK-3 – Cold buffet with active contact cooling 3 x GN 1/1

- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 3/1-GN well with central safety drain valve
- Fully enclosed refrigeration unit in the underframe, installed ready to plug in
- Temperature controller in the operator-side panel
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Top surface capacity: 3 x GN 1/1, max. depth: 150 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment powder-coated in traffic grey B (RAL 7043)

BASIC LINE SK-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE SK-3 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 115 kg | **381 879** | **5,176.00** |
| **BASIC LINE SK-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 125 kg | | **6,009.00** |
| **BASIC LINE SK-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 135 kg | | **6,728.00** |
| **BASIC LINE SK-3 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1255 x 690 x 750 mm | Depending on equipment | | **381 899** | **4,394.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **408.00** |
| | | on operator side, designed as hinged door | – | ○ | – | ○ | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **455.00** |
| | | on operator side, designed as hinged door | – | – | ○ | ○ | **585.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **578.00** |
| | | Highline mount | – | ① | ◎ | ○ | ○ **766.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ① | ① | ① | ○ | ○ **449.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **204.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **204.00** |
| LED lighting | LED spotlights, each 4 W | with LED lighting (3 spotlights) | ○ | ○ | ○ | ○ | **333.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | | on customer side (785 mm high) | ○ | ① | ⬇ | – | ⬇ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **80.00** each |
| | | | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ○ | ⬇ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **99.00** |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 3 pieces for cooling bottled beverages | | | ○ | ○ | ○ | ○ | **166.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)
○ ① Optional
⬇ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE SK-4 – Cold buffet with active contact cooling 4 x GN 1/1

- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 4/1-GN well with central safety drain valve
- Fully enclosed refrigeration unit in the underframe, installed ready to plug in
- Temperature controller in the operator-side panel
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Top surface capacity: 4 x GN 1/1, max. depth: 150 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment powder-coated in traffic grey B (RAL 7043)

BASIC LINE SK-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE SK-4 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 135 kg | **381 880** | **5,828.00** |
| **BASIC LINE SK-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 150 kg | | **6,760.00** |
| **BASIC LINE SK-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 165 kg | | **7,536.00** |
| **BASIC LINE SK-4 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1595 x 690 x 750 mm | Depending on equipment | | **381 900** | **4,985.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **470.00** |
| | | on operator side, designed as hinged door | – | ○ | – | ○ | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **517.00** |
| | | on operator side, designed as hinged door | – | – | ○ | ○ | **643.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **603.00** |
| | | Highline mount | – | ① | ◎ | ○ | ○ **791.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ① | ① | ① | ○ | ○ **486.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **240.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **240.00** |
| LED lighting | LED spotlights, each 4 W | with LED lighting (4 spotlights) | ○ | ○ | ○ | ○ | **400.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | – | ⬇ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ○ | ⬇ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **115.00** |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 4 pieces for cooling bottled beverages | | | ○ | ○ | ○ | ○ | **204.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)

○ ① Optional

⬇ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE UK-3 – Cold buffet with active convection cooling 3 x GN 1/1

- Stainless-steel top surface with seamlessly welded-in, convection-cooled 3/1-GN well with manual emptied condensation-water catch tray
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +2 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 3 x GN 1/1, max. depth: 200 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment powder-coated in traffic grey B (RAL 7043)

BASIC LINE UK-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE UK-3 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 125 kg | **381 881** | **7,381.00** |
| **BASIC LINE UK-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 135 kg | | **8,214.00** |
| **BASIC LINE UK-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1255 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 145 kg | | **8,933.00** |
| **BASIC LINE UK-3 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1255 x 690 x 750 mm | Depending on equipment | | **381 901** | **6,599.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **408.00** |
| | | on operator side, designed as hinged door | – | ○ | – | ○ | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **455.00** |
| | | on operator side, designed as hinged door | – | – | ○ | ○ | **585.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **578.00** |
| | | Highline mount | – | ① | ◎ | ○ | ○ **766.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ① | ① | ① | ○ | ○ **449.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **204.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **204.00** |
| LED lighting | LED spotlights, each 4 W | with LED lighting (3 spotlights) | ○ | ○ | ○ | ○ | **333.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⏻ | ○ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⏻ | – | ⏻ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⏻ | ○ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ○ | ⏻ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | – | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 3 pieces for cooling bottled beverages | | | ○ | ○ | ○ | ○ | **166.00** |
| Ventilation cover | Stainless steel, two pieces, to cover the gap between cooling tray and Stainless-steel top surface | | | ○ | ○ | ○ | ○ | **73.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)

○ ① Optional

⏻ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE UK-4 – Cold buffet with active convection cooling 4 x GN 1/1

- Stainless-steel top surface with seamlessly welded-in, convection-cooled 4/1-GN well with manual emptied condensation-water catch tray
- Completely encapsulated refrigeration unit, installed ready to plug in
- Temperature control in trim panel on operator side
- Temperature range: +2 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Capacity of cover: 4 x GN 1/1, max. depth: 200 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment powder-coated in traffic grey B (RAL 7043)

BASIC LINE UK-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE UK-4 Smart**<br>Body colour traffic grey B,<br>standard bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 145 kg | **381 882** | **8,618.00** |
| **BASIC LINE UK-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 160 kg | | **9,550.00** |
| **BASIC LINE UK-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side,<br>Highline bridge attachment,<br>sneeze guard, customer side with pass-through | 1595 x 690 x 1305 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 175 kg | | **10,326.00** |
| **BASIC LINE UK-4 Kids**<br>Basic module with low module height<br>for children's catering, body colour traffic grey B | 1595 x 690 x 750 mm | Depending on equipment | | **381 902** | **7,775.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **470.00** |
| | | on operator side, designed as hinged door | – | ○ | – | ○ | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **517.00** |
| | | on operator side, designed as hinged door | – | – | ○ | ○ | **643.00** |
| Bridge attachment | Stainless steel | Standard mount | ◎ | ◎ | – | ○ | **603.00** |
| | | Highline mount | – | ① | ◎ | ○ | ○ **791.00**<br>① **188.00** |
| Sneeze guard<br><br>(The standard sneeze guard is mounted on the customer side, but can be attached to the operator side on request) | made of toughened safety glass | down to top surface on customer side | ① | ① | ① | ○ | ○ **486.00**<br>① **246.00** |
| | | on customer side with pass-through | ◎ | ◎ | ◎ | ○ | **240.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **240.00** |
| LED lighting | LED spotlights, each 4 W | with LED lighting (4 spotlights) | ○ | ○ | ○ | ○ | **400.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | – | ⬇ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ○ | ⬇ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | – | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 4 pieces for cooling bottled beverages | | | ○ | ○ | ○ | ○ | **204.00** |
| Ventilation cover | Stainless steel, two pieces, to cover the gap between cooling tray and stainless-steel top surface | | | ○ | ○ | ○ | ○ | **73.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (without added price)

○ ① Optional

⬇ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE N-3 – Plain buffet 3 x GN 1/1

- With smooth, continuous stainless-steel top surface
- Capacity: same as 3 x GN 1/1
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE N-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE N-3 Smart**<br>Body colour traffic grey B | 1255 x 690 x 900 mm | | 55 kg | **381 883** | **1,912.00** |
| **BASIC LINE N-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | | 65 kg | | **2,745.00** |
| **BASIC LINE N-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1255 x 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | | 75 kg | | **3,276.00** |
| **BASIC LINE N-3 Kids**<br>Basic module with low module height for children's catering, body colour traffic grey B | 1255 x 690 x 750 mm | Depending on equipment | | **381 903** | **1,912.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **408.00** |
| | | on operator side, designed as hinged doors | – | ○ | – | ○ | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **455.00** |
| | | on operator side, designed as hinged doors | – | – | ○ | ○ | **585.00** |
| Bridge attachment | Stainless steel | Standard mount | ○ | ○ | – | ○ | **578.00** |
| | | Highline mount | – | ○ | ○ | ○ | **766.00** |
| Sneeze guard | made of toughened safety glass | down to top surface on customer side | ○ | ○ | ○ | ○ | **449.00** |
| | | on customer side with pass-through | ○ | ○ | ○ | ○ | **204.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **204.00** |
| LED lighting/heat radiators | LED spotlights, each 4 W,<br>Heat radiators, each 200 W,<br>Power consumption +0.6 kW | with LED lighting (4 spotlights)[3] | ○ | ○ | ○ | ○ | **333.00** |
| | | with heat radiators (3 radiators)[3] | ○ | ○ | ○ | ○ | **967.00** |
| | | with LED lighting (4) and heat radiators (3)[3] | ○ | ○ | ○ | ○ | **1,300.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Light colour with LED lighting | Colour temperature selection (please indicate on placing order) | | Warm white 3000 K | ○ | ○ | ○ | ○ | no added price |
| | | | Cold white 4000 K | | | | | |
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⏻ | ○ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⏻ | – | ⏻ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⏻ | ○ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ○ | ⏻ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **99.00** |
| Additional socket outlets[3] | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the right side face on the operator side; socket outlets' power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Cable opening | Hole for cable bushing in underframe. Hole diameter 60 mm. Hole position must be specified. | | | – | ○ | ○ | ○ | **60.00** |
| Base bottom | Stainless steel; to hold BLANCOTHERM 420 KBUH/KBRUH, for example | | | – | ○ | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

[3] The connected load is 230 V, 1N PE, 16 A, 50–60 Hz

◎ Standard (without added price)

○ ① Optional

⏻ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE N-4 – Plain buffet 4 x GN 1/1

- With smooth, continuous stainless-steel top surface
- Capacity: same as 4 x GN 1/1
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE N-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ connected load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE N-4 Smart**<br>Body colour traffic grey B | 1595 x 690 x 900 mm | | 65 kg | **381 884** | **2,184.00** |
| **BASIC LINE N-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | | 80 kg | | **3,116.00** |
| **BASIC LINE N-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1595 x 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | | 95 kg | | **3,704.00** |
| **BASIC LINE N-4 Kids**<br>Basic module with low module height for children's catering, body colour traffic grey B | 1595 x 690 x 750 mm | Depending on equipment | | **381 904** | **2,184.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, galvanised double-sided, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | ○ | **470.00** |
| | | on operator side, designed as hinged doors | – | ○ | – | ○ | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | ○ | **517.00** |
| | | on operator side, designed as hinged doors | – | – | ○ | ○ | **643.00** |
| Bridge attachment | Stainless steel | Standard mount | ○ | ○ | – | ○ | **603.00** |
| | | Highline mount | – | ○ | ○ | ○ | **791.00** |
| Sneeze guard | made of toughened safety glass | down to top surface on customer side | ○ | ○ | ○ | ○ | **486.00** |
| | | on customer side with pass-through | ○ | ○ | ○ | ○ | **240.00** |
| | | on operator side with pass-through | ○ | ○ | ○ | ○ | **240.00** |
| LED lighting/heat radiators | LED spotlights, each 4 W,<br>Heat radiators, each 200 W,<br>Power consumption +0.8 kW | with LED lighting (4 spotlights)[3] | ○ | ○ | ○ | ○ | **400.00** |
| | | with heat radiators (4 radiators)[3] | ○ | ○ | ○ | ○ | **1,244.00** |
| | | with LED lighting (5) and heat radiators (4)[3] | ○ | ○ | ○ | ○ | **1,644.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Kids | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Light colour with LED lighting | Colour temperature selection (please indicate on placing order) | | Warm white 3000 K | ○ | ○ | ○ | ○ | no added price |
| | | | Cold white 4000 K | | | | | |
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⏻ | ○ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⏻ | – | ⏻ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | – | |
| | | | on operator side (785 mm high) | – | – | ○ | – | |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ○ | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⏻ | ○ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ○ | ⏻ **219.00** each |
| Shelf short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | – | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | ○ | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | – | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | ◎ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | ○ | **115.00** |
| Additional socket outlets[3] | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the right side face on the operator side; socket outlets' power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | ○ | **63.00** |
| Cable opening | Hole for cable bushing in underframe. Hole diameter 60 mm. Hole position must be specified. | | | – | ○ | ○ | ○ | **60.00** |
| Base bottom | Stainless steel; to hold BLANCOTHERM 420 KBUH/KBRUH, for example | | | – | ○ | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | ○ | **99.00** |

▬ Tray slide 885 mm high for Smart, Emotion and Design, or 735 mm high for Kids

● Plate slide flush with the top surface at 900 mm in height for Smart, Emotion, Design or at 750 mm in height for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelf, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

[3] The connected load is 230 V, 1N PE, 16 A, 50–60 Hz

◎ Standard (without added price)

○ ① Optional

⏻ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.

Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE N-V – Plain buffet, variable

- With smooth, continuous stainless-steel top surface
- Module length freely selectable between 400–1900 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE N-V,
Emotion equipment variant

| Model | Exterior dimensions D x H (mm) | Variable width | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| **BASIC LINE N-V Smart**<br>Body colour traffic grey B | 690 x 900 mm | 400–700 mm | **381 885** | **1,871.00** |
| **BASIC LINE N-V Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 400–700 mm | | **2,686.00** |
| **BASIC LINE N-V Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 400–700 mm | | **3,177.00** |
| **For all N-V models** | Extra charge for width of up to 1000 mm | | | **136.00** |
| | Extra charge for width of up to 1300 mm | | | **293.00** |
| | Extra charge for width of up to 1600 mm | | | **449.00** |
| | Extra charge for width of up to 1900 mm max. | | | **617.00** |

| Basic and standard equipment | | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | | | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | | | – | ○ | ○ | **394.00** |
| Front panelling<br><br>(Panelling on operator side not possible with heated underframe) | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | on customer side | | up to 800 mm | – | ◎ | – | |
| | | | | Extra charge per 400 mm | | | | **73.00** |
| | | on operator side, designed as hinged doors | | up to 800 mm | – | ○ | – | **491.00** |
| | | | | Extra charge per 400 mm | | | | **73.00** |
| | Resopal[2] front panelling | on customer side | | up to 800 mm | – | – | ◎ | |
| | | | | Extra charge per 400 mm | | | | **94.00** |
| | | on operator side, designed as hinged doors | | up to 800 mm | – | – | ○ | **606.00** |
| | | | | Extra charge per 400 mm | | | | **94.00** |
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | up to 800 mm | ○ | ◎ | ⓘ | ○ **428.00** each |
| | | | on operator side | | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | ⓘ | ⓘ Price on request |
| | | | on operator side (785 mm high) | | ○ | ○ | ○ | |
| | | Extra charge per 400 mm | | | | | | **52.00** |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | up to 800 mm | ○ | ① | – | ○ **512.00** each |
| | | | on operator side | | ○ | ○ | – | ① Price on request |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | – | |
| | | | on operator side (785 mm high) | | ○ | ○ | – | |
| | | Extra charge per 400 mm | | | | | | **42.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Resopal[2], fold-down | ▬ | on customer side | up to 800 mm | – | – | ◎ | ○ **878.00** each |
| | | | on operator side | | – | – | ○ | ① no added price |
| | | | on customer side (785 mm high) | | – | – | ① | |
| | | | on operator side (785 mm high) | | – | – | ○ | |
| | | | | Extra charge per 400 mm | | | | **94.00** |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | up to 800 mm | ○ | ① | – | ○ **460.00** each |
| | | | on operator side | | ○ | ○ | – | ① Price on request |
| | | | | Extra charge per 400 mm | | | | **31.00** |
| | Resopal[2], fold-down | ● | on customer side | up to 800 mm | – | – | ⏻ | ○ **669.00** each |
| | | | on operator side | | – | – | ○ | ⏻ Price on request |
| | | | | Extra charge per 400 mm | | | | **73.00** |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | | ○ | ○ | ○ | **376.00** each |
| | | | at reduced tray slide height (785 mm high) | | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | | ○ | ○ | – | |
| | | | at reduced tray slide height (785 mm high) | | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | | – | – | ○ | |
| | | | at reduced tray slide height (785 mm high) | | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | | ○ | ○ | ○ | **11.40** each |
| Switch panel cover | To cover switches and operating elements | | | up to 800 mm | – | ○ | ○ | **105.00** |
| | | | | 801–1500 mm | | | | **120.00** |
| | | | | 1501–1900 mm | | | | **135.00** |
| Additional socket outlets[3] | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the right side face on the operator side; socket outlets' power consumption for connecting external units depends on the unit's equipment. | | | | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | | ○ | ○ | ○ | **63.00** |
| Cable opening | Hole for cable bushing in underframe. Hole diameter 60 mm. Hole position must be specified. | | | | – | ○ | ○ | **60.00** |
| Base bottom | Stainless steel; to hold BLANCOTHERM 420 KBUH/KBRUH, for example | | | up to 800 mm | – | ○ | ○ | **261.00** |
| | | | | 801–1200 mm | | | | **334.00** |
| | | | | 1201–1600 mm | | | | **407.00** |
| | | | | 1601–1900 mm | | | | **480.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | up to 800 mm | – | ○ | ○ | **125.00** |
| | | | | 801–1500 mm | | | | **155.00** |
| | | | | 1501–2200 mm | | | | **185.00** |
| | on operator side | | | up to 800 mm | – | ○ | ○ | **125.00** |
| | | | | 801–1500 mm | | | | **155.00** |
| | | | | 1501–2200 mm | | | | **185.00** |
| | short side, left | | | | – | ○ | ○ | **99.00** |
| | short side, right | | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

Reduced height for children's catering

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

[3] The connected load is 230 V, 1N PE, 16 A, 50–60 Hz

◎ Standard (no added price)
○ ① Optional
⏻ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE S-3 – Soup station, similar to 3 x GN 1/1

- Stainless-steel top surface with built-in, heatable 10-litre Spring soup pot (installed on the left or right on operator side)
- With optional, built-in, heated plate dispenser TSE-H1 18-33 ET: 684 with 8 low plate guide rods for soup bowls
- Two socket outlets with a 230 V Schuko socket each to connect soup pot and plate dispenser
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE S-3,
Emotion equipment variant,
soup pot built into operator side on the right

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE S-3 Smart**<br>Body colour traffic grey B | 1255 x 690 x 1050 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 75 kg | **381 891** | **3,083.00** |
| **BASIC LINE S-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 1050 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 85 kg | | **3,916.00** |
| **BASIC LINE S-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1255 x 690 x 1050 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 95 kg | | **4,447.00** |
| **Replacement soup pot**<br>10 l soup pot<br>(without heating element) | | | | **574 718** | **277.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | |
| | | on operator side | – | ○ | – | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | |
| | | on operator side | – | – | ○ | **585.00** |
| Soup pot | 10 l soup pot (with heating element) | Built into operator side on left or right (please specify when ordering) | ◎ | ◎ | ◎ | |
| Plate dispenser<br><br>(if a built-in plate dispenser is ordered, you need to select customer- and operator-side front panelling) | TSE-H1, plate dispenser for soup station (fitted to the side opposite the soup pot) | | ○ | ○ | ○ | **1,191.00** |
| | ② Smart: customer- and operator-side front panelling for plate dispensers, thin sheet, electrolytically galvanised on both sides, powder coated, traffic grey B, RAL 7043<br>③ Emotion: additional operator-side front panelling, thin sheet, electrolytically galvanised on both sides, powder coated, BLANCO colours (see page 162)<br>④ Design: additional operator-side front panelling, Resopal front panelling[2] | | ② | ③ | ④ | ② **894.00**<br>③ **486.00**<br>④ **585.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | **99.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⬇ Optional (price reduction)
– Not possible
② ③ ④ Required for optional plate dispenser

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE S-4 – Soup station, similar to 4 x GN 1/1

- Stainless-steel top surface with built-in, heatable 10-litre Spring soup pot (installed on the left or right on operator side)
- With optional, built-in, heated plate dispenser TSE-H1 18-33 ET: 684 with 8 low plate guide rods for soup bowls
- Two socket outlets with a 230 V Schuko socket each to connect soup pot and plate dispenser
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE S-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE S-4 Smart**<br>Body colour traffic grey B | 1595 x 690 x 1050 mm | 230 V, 1N PE, 16 A, 50–60 Hz | 85 kg | **381 892** | **3,354.00** |
| **BASIC LINE S-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 1050 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE, 16 A, 50–60 Hz | 100 kg | | **4,286.00** |
| **BASIC LINE S-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1595 x 690 x 1050 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE, 16 A, 50–60 Hz | 115 kg | | **4,874.00** |
| **Replacement soup pot**<br>10 l soup pot<br>(without heating element) | | | | **574 718** | **277.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | |
| | | on operator side | – | ○ | – | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | |
| | | on operator side | – | – | ○ | **643.00** |
| Soup pot | 10 l soup pot (with heating element) | Built into operator side on left or right (please specify when ordering) | ◎ | ◎ | ◎ | |
| Plate dispenser<br><br>(if a built-in plate dispenser is ordered, you need to select customer- and operator-side front panelling) | TSE-H1, plate dispenser for soup station (fitted to the side opposite the soup pot) | | ○ | ○ | ○ | **1,191.00** |
| | ② Smart: customer- and operator-side front panelling for plate dispensers, thin sheet, electrolytically galvanised on both sides, powder coated, traffic grey B, RAL 7043<br>③ Emotion: additional operator-side front panelling, thin sheet, electrolytically galvanised on both sides, powder coated, BLANCO colours (see page 162)<br>④ Design: additional operator-side front panelling, Resopal front panelling[2] | | ② | ③ | ④ | ② **1,013.00**<br>③ **543.00**<br>④ **643.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ① **70.00** each |
| | | | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Switch panel cover | to cover switches and operating elements | | | – | ○ | ○ | **115.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⬇ Optional (price reduction)
– Not possible
② ③ ④ Required for optional plate dispenser

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE K-4 – Cash register booth

- Cash register table can be selected on left or right on the operator side
- With stainless-steel top surface
- Stainless-steel table top with opening for cable feed
- With drawer beneath the Stainless-steel table top
- 2 socket outlets with 230 V Schuko socket each
- Footrest installed at an angle in the foot area
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE K-4,
Design equipment variant,
with cash register table on left on operator side

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE K-4 Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 1595 x 690 x 900 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 95 kg | **381 890** | **3,344.00** |
| **BASIC LINE K-4 Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 1595 x 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 100 kg | | **3,806.00** |
| **BASIC LINE K-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1595 x 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | 115 kg | | **4,394.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | Traffic grey B, RAL 7043 | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | – | ○ | – | no added price |
| | Resopal[2] front panelling | | – | – | ◎ | |
| Cash register table | | Built into operator side on left or right (please specify when ordering) | ◎ | ◎ | ◎ | |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **462.00** each<br>① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **541.00** each |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **532.00** each<br>① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **480.00** each<br>① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)

○ ① Optional

⬇ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE E-V – Roll-in counter, variable

- With stainless-steel top surface
- For rolling in dispensers, the BLANCO COOK front cooking station or other food serving products
- Can only be used between two modules (module suspended)
- Module length freely selectable between 550–2000 mm (roll-in niche)
- Body powder-coated in traffic grey B (RAL 7043)

BASIC LINE E-V,
Emotion equipment variant

| Model | Height (mm) | Variable width | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| **BASIC LINE E-V Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 900 mm | 550–800 mm | **381 886** | **930.00** |
| **BASIC LINE E-V Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 900 mm | 550–800 mm | | **1,358.00** |
| **BASIC LINE E-V Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 900 mm | 550–800 mm | | **1,849.00** |
| **For all E-V models** | Extra charge for width of up to 1500 mm | | | **167.00** |
| | Extra charge for width of up to 2000 mm | | | **334.00** |

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | Traffic grey B, RAL 7043 | up to 800 mm | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | | – | ○ | – | no added price |
| | | Extra charge per 400 mm | | | | | **73.00** |
| | Resopal[2] front panelling | on customer side | up to 800 mm | – | – | ◎ | |
| | | Extra charge per 400 mm | | | | | **94.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide | Stainless-steel round tube, fold-down | ▬ | on customer side | up to 800 mm | ○ | ◎ | ⏻ | ○ **428.00** each<br>① no added price<br>⏻ Price on request |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | ⏻ | |
| | | | | Extra charge per 400 mm | | | | **52.00** |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | up to 800 mm | ○ | ① | – | ○ **512.00** each<br>① Price on request |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | – | |
| | | | | Extra charge per 400 mm | | | | **42.00** |
| | Resopal[2], fold-down | ▬ | on customer side | up to 800 mm | – | – | ◎ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | | – | – | ① | |
| | | | | Extra charge per 400 mm | | | | **94.00** |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | up to 800 mm | ○ | ① | – | ○ **460.00** each<br>① Price on request |
| | | | | Extra charge per 400 mm | | | | **31.00** |
| | Resopal[2], fold-down | ● | on customer side | up to 800 mm | – | – | ⏻ | ⏻ Price on request |
| | | | | Extra charge per 400 mm | | | | **73.00** |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | | ○ | ○ | ○ | **11.40** each |
| Skirting panel | on customer side | | | up to 800 mm | – | ○ | ○ | **125.00** |
| | | | | 801–1500 mm | | | | **155.00** |
| | | | | 1501–2200 mm | | | | **185.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⏻ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE A-V – Servery counter, variable

- With stainless-steel top surface
- For rolling in dispensers, the BLANCO COOK front cooking station or other food serving products
- Module length freely selectable between 800–2200 mm (niche dimensions: 550–1950 mm)
- 2 socket outlets with 230 V Schuko socket each
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE A-V,
Emotion equipment variant

| Model | Exterior dimensions D x H (mm) | Variable width | Rating/ conn. load | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE A-V Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 690 x 900 mm | 800 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | **381 887** | **2,707.00** |
| **BASIC LINE A-V Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 800 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | | **3,135.00** |
| **BASIC LINE A-V Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 800 mm | 230 V, 1N PE,<br>16 A, 50–60 Hz | | **3,626.00** |
| **For all A-V** | Extra charge for width of up to 1300 mm | | | | **199.00** |
| | Extra charge for width of up to 1800 mm | | | | **398.00** |
| | Extra charge for width of up to 2300 mm | | | | **597.00** |

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | Traffic grey B, RAL 7043 | up to 800 mm | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | | – | ○ | – | no added price |
| | | Extra charge per 400 mm | | | | | **73.00** |
| | Resopal[2] front panelling | on customer side | up to 800 mm | – | – | ◎ | |
| | | Extra charge per 400 mm | | | | | **94.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide | Stainless-steel round tube, fold-down | ▬ | on customer side | up to 800 mm | ○ | ◎ | ⏻ | ○ **428.00** each<br>① no added price<br>⏻ Price on request |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | ⏻ | |
| | | | | Extra charge per 400 mm | | | | **52.00** |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | up to 800 mm | ○ | ① | – | ○ **512.00** each<br>① Price on request |
| | | 🧒 | on customer side (785 mm high) | | ○ | ① | – | |
| | | | | Extra charge per 400 mm | | | | **42.00** |
| | Resopal[2], fold-down | ▬ | on customer side | up to 800 mm | – | – | ◎ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | | – | – | ① | |
| | | | | Extra charge per 400 mm | | | | **94.00** |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | up to 800 mm | ○ | ① | – | ○ **460.00** each<br>① Price on request |
| | | | | Extra charge per 400 mm | | | | **31.00** |
| | Resopal[2], fold-down | ● | on customer side | up to 800 mm | – | – | ⏻ | ⏻ Price on request |
| | | | | Extra charge per 400 mm | | | | **73.00** |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | | ○ | ○ | ○ | **11.40** each |
| Electrical connection | with 16 A CEE plug, 400 V | | | | ○ | ○ | ○ | **63.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered to-gether with adjustable feet) | on customer side | | | up to 800 mm | – | ○ | ○ | **125.00** |
| | | | | 801–1500 mm | | | | **155.00** |
| | | | | 1501–2200 mm | | | | **185.00** |
| | on operator side | | | up to 800 mm | – | ○ | ○ | **188.00** |
| | | | | 801-1500 mm | | | | **218.00** |
| | | | | 1501-2200 mm | | | | **248.00** |
| | short side, left | | | | – | ○ | ○ | **99.00** |
| | short side, right | | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⏻ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE IE-V – Interior corner, variable

- With stainless-steel top surface
- Angle variable, freely selectable between 45° and 90°
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)
- With module connection set to permanently interconnect two buffets

BASIC LINE IE-V,
Design equipment variant

| Model | Exterior dimensions D x H (mm) | Angle | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| **BASIC LINE IE-V Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 690 x 900 mm | 45° | **381 888** | **1,672.00** |
| **BASIC LINE IE-V Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 45° | | **2,132.00** |
| **BASIC LINE IE-V Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 690 x 900 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 45° | | **2,717.00** |
| **For all IE-V models** | Extra charge for 46° to 60° | | | **57.00** |
| | Extra charge for up to 75° | | | **114.00** |
| | Extra charge for up to 90° | | | **171.00** |

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | Traffic grey B, RAL 7043 | 45° | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | | – | ○ | – | no added price |
| | | Extra charge for further 14° | | | | | **31.00** |
| | Resopal[2] front panelling | on customer side | 45° | – | – | ◎ | |
| | | Extra charge for further 14° | | | | | **52.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|---|
| Tray slide | Stainless-steel round tube, fold-down | ▬ | on customer side | 45° | ○ | ◎ | ⏻ | ○ **460.00** each<br>① no added price<br>⏻ Price on request |
| | | | on customer side (785 mm high) | | ○ | ① | ⏻ | |
| | | Extra charge for further 14° | | | | | | **21.00** |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | 45° | ○ | ① | – | ○ **470.00** each<br>① Price on request |
| | | | on customer side (785 mm high) | | ○ | ① | – | |
| | | Extra charge for further 14° | | | | | | **21.00** |
| | Resopal[2], fold-down | ▬ | on customer side | 45° | – | – | ◎ | ① no added price |
| | | | on customer side (785 mm high) | | – | – | ① | |
| | | Extra charge for further 14° | | | | | | **42.00** |
| **Additional equipment** | | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | 45° | ○ | ① | – | ○ **439.00** each<br>① Price on request |
| | | Extra charge for further 14° | | | | | | **21.00** |
| | Resopal[2], fold-down | ● | on customer side | 45° | – | – | ⏻ | ⏻ Price on request |
| | | Extra charge for further 14° | | | | | | **31.00** |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | | ○ | ○ | ○ | **11.40** each |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | | ◎ | ◎ | ◎ | no added price |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | Up to 45° | – | ○ | ○ | **125.00** |
| | | | | 46°–60° | | | | **145.00** |
| | | | | 61°–65° | | | | **165.00** |
| | | | | 66°–90° | | | | **185.00** |
| | on operator side | | | Up to 45° | – | ○ | ○ | **110.00** |
| | | | | 46°–60° | | | | **115.00** |
| | | | | 61°–65° | | | | **120.00** |
| | | | | 66°–90° | | | | **125.00** |
| | short side, left | | | | – | ○ | ○ | **99.00** |
| | short side, right | | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

Reduced height for children's catering

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⏻ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE AE-V – Exterior corner, variable

- With stainless-steel top surface
- Angle variable, freely selectable between 45° and 90°
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)
- With module connection set to permanently interconnect two buffets

BASIC LINE AE-V,
Emotion equipment variant

| Model | Exterior dimensions D x H (mm) | Angle | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| **BASIC LINE AE-V Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 690 x 900 mm | 45° | **381 889** | **1,787.00** |
| **BASIC LINE AE-V Emotion**<br>Like Smart | 690 x 900 mm | 45° | | **1,787.00** |
| **BASIC LINE AE-V Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side | 690 x 900 mm | 45° | | **1,808.00** |
| **For all AE-V models** | | Extra charge for 46° to 60° | | **57.00** |
| | | Extra charge for up to 75° | | **114.00** |
| | | Extra charge for up to 90° | | **171.00** |



* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | Traffic grey B, RAL 7043 | 45° | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | | – | ○ | – | no added price |
| | | Extra charge for further 14° | | | | | **11.00** |
| | Resopal[2] front panelling | on customer side | 45° | – | – | ◎ | |
| | | Extra charge for further 14° | | | | | **21.00** |
| **Additional equipment** | | | | | | | |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ◎ | ◎ | ◎ | no added price |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | Up to 45° | | – | ○ | ○ | **110.00** |
| | | 46°–60° | | | | | **115.00** |
| | | 61°–65° | | | | | **120.00** |
| | | 66°–90° | | | | | **125.00** |
| | on operator side | Up to 45° | | – | ○ | ○ | **125.00** |
| | | 46°–60° | | | | | **145.00** |
| | | 61°–65° | | | | | **165.00** |
| | | 66°–90° | | | | | **185.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

- ▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids
- ● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids
- Reduced height for children's catering
- [2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

| | |
|---|---|
| ◎ | Standard (no added price) |
| ○ ① | Optional |
| | Optional (price reduction) |
| – | Not possible |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE AKV-3 – Attached showcase, refrigerated, similar to 3 x GN 1/1

- Convection-cooled attached showcase (make: IDEAL AKE) with 2 levels made of 1.4301 stainless steel, permanently attached to a BASIC LINE module
- Refrigeration unit in the underframe, installed ready to plug in
- Customer side with 6 serving doors
- 2 sliding doors made of insulated glass on the operator side
- Side glazing panes made of insulated glass
- 1 height-adjustable middle shelf made of toughened safety glass
- Electronic temperature controller with digital temperature display
- Interior lighting
- Fully automatic air defrosting and pull-out condensation water tray
- Temperature range: +6 °C to +12 °C at an ambient temperature of +25 °C and 60% relative humidity
- 2 socket outlets with 230 V Schuko socket each
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE AKV-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE AKV-3 Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 1255 x 690 x 1400 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 175 kg | **381 893** | **14,003.00** |
| **BASIC LINE AKV-3 Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 1255 x 690 x 1400 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 185 kg | | **14,428.00** |
| **BASIC LINE AKV-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1255 x 690 x 1400 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 195 kg | | **14,959.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | – | ○ | – | no added price |
| | Resopal[2] front panelling | | – | – | ◎ | |
| Attached showcase | 3 levels with 9 serving doors on the customer side, with 2 height-adjustable middle shelves made of toughened safety glass; total height 1600 mm | | ○ | ○ | ○ | **1,087.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)

○ ① Optional

⬇ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE AKV-4 – Attached showcase, refrigerated, similar to 4 x GN 1/1

- Convection-cooled attached showcase (make: IDEAL AKE) with 2 levels made of 1.4301 stainless steel, permanently attached to a BASIC LINE module
- Refrigeration unit in the underframe, installed ready to plug in
- Customer side with 6 serving doors
- 4 sliding doors made of insulated glass on the operator side
- Side glazing panes made of insulated glass
- 1 height-adjustable middle shelf made of toughened safety glass
- Electronic temperature controller with digital temperature display
- Interior lighting
- Fully automatic air defrosting and pull-out condensation water tray
- Temperature range: +6 °C to +12 °C at an ambient temperature of +25 °C and 60% relative humidity
- 2 socket outlets with 230 V Schuko socket each
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces and panels) powder-coated in traffic grey B (RAL 7043)

BASIC LINE AKV-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE AKV-4 Smart**<br>Body colour traffic grey B,<br>powder-coated front panelling on customer side | 1595 x 690 x 1400 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 225 kg | **381 894** | **16,198.00** |
| **BASIC LINE AKV-4 Emotion**<br>Like Smart, but with additional:<br>round tube tray slide on customer side | 1595 x 690 x 1400 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 230 kg | | **16,660.00** |
| **BASIC LINE AKV-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1595 x 690 x 1400 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE,<br>16 A, 50 Hz | 245 kg | | **17,247.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling, on customer side | Thin sheet, electrolytically galvanised on both sides, powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | – | |
| | | BLANCO colours (see page 162) | – | ○ | – | no added price |
| | Resopal[2] front panelling | | – | – | ◎ | |
| Attached showcase | 3 levels with 9 serving doors on the customer side, with 2 height-adjustable middle shelves made of toughened safety glass; total height 1600 mm | | ○ | ○ | ○ | **1,348.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)

○ ① Optional

⬇ Optional (price reduction)

– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE SKV-3 – Attached showcase, refrigerated, attached to a BASIC LINE SK-3 cold buffet

- BASIC LINE SK-3 with convection-cooled attached showcase (make: IDEAL AKE) with pedestal and 2 levels made of 1.4301 stainless steel
- Refrigeration unit in the underframe (connected to BASIC LINE SK-3 cold buffet)
- With 6 serving doors on customer side; 2 insulated glass sliding doors on operator side
- Side glazing panes made of insulated glass
- 1 height-adjustable middle shelf made of toughened safety glass
- Electronic temperature controller with digital temperature display
- Interior lighting
- Fully automatic air defrosting and pull-out condensation water tray
- Temperature range: +6 °C to +12 °C at an ambient temperature of +25 °C and 60% relative humidity

**BASIC LINE SK-3:**

- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 3/1-GN well with central safety drain valve
- Fully enclosed refrigeration unit in the underframe, installed ready to plug in
- Temperature controller in the operator-side panel
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Top surface capacity: 3 x GN 1/1, max. depth: 150 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment, powder-coated in traffic grey B (RAL 7043)

BASIC LINE SKV-3,
Emotion equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE SKV-3 Smart**<br>Body colour traffic grey B | 1255 x 690 x 1700 mm | 230 V, 1N PE, 16 A, 50 Hz | 200 kg | **381 895** | **15,571.00** |
| **BASIC LINE SKV-3 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1255 x 690 x 1700 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE, 16 A, 50 Hz | 210 kg | | **16,404.00** |
| **BASIC LINE SKV-3 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1255 x 690 x 1700 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE, 16 A, 50 Hz | 220 kg | | **16,935.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | |
| | | on operator side, designed as hinged door | – | ○ | – | **486.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | |
| | | on operator side, designed as hinged door | – | – | ○ | **585.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **425.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **484.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **506.00** each |
| | | | on operator side | ○ | ○ | – | ① **80.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **909.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **452.00** each |
| | | | on operator side | ○ | ○ | – | ① **27.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **690.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment in the right-side face on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **265.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **136.00** |
| | on operator side | | | – | ○ | ○ | **136.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 3 pieces for cooling bottled beverages | | | ○ | ○ | ○ | **166.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⬇ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

# BASIC LINE SKV-4 – Attached showcase, refrigerated, attached to a BASIC LINE SK-4 cold buffet

- BASIC LINE SK-4 with convection-cooled attached showcase (make: IDEAL AKE) with pedestal and 2 levels made of 1.4301 stainless steel
- Refrigeration unit in the underframe (connected to BASIC LINE SK-4 cold buffet)
- With 6 serving doors on customer side; 2 insulated glass sliding doors on operator side
- Side glazing panes made of insulated glass
- 1 height-adjustable middle shelf made of toughened safety glass
- Electronic temperature controller with digital temperature display
- Interior lighting
- Fully automatic air defrosting and pull-out condensation water tray
- Temperature range: +6 °C to +12 °C at an ambient temperature of +25 °C and 60% relative humidity

**BASIC LINE SK-4:**

- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 4/1-GN well with central safety drain valve
- Fully enclosed refrigeration unit in the underframe, installed ready to plug in
- Temperature controller in the operator-side panel
- Temperature range: +8 °C to +15 °C
- Refrigerant: R 134 a, CFC-free
- Top surface capacity: 4 x GN 1/1, max. depth: 150 mm
- Castors 75 mm in diameter, 4 twin steering castors, 2 of which have brakes
- Body (side faces, panels) and refrigeration unit compartment powder-coated in traffic grey B (RAL 7043)

BASIC LINE SKV-4,
Design equipment variant

| Model | Exterior dimensions W x D x H (mm) | Rating/ conn. load | Weight[1] (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **BASIC LINE SKV-4 Smart**<br>Body colour traffic grey B | 1595 x 690 x 1700 mm | 230 V, 1N PE, 16 A, 50 Hz | 245 kg | **381 896** | **17,138.00** |
| **BASIC LINE SKV-4 Emotion**<br>Like Smart, but with additional:<br>powder-coated front panelling on customer side,<br>round tube tray slide on customer side | 1595 x 690 x 1700 mm<br><br>with folded-down/folded-up round tube tray slide:<br>D 775 mm / D 990 mm | 230 V, 1N PE, 16 A, 50 Hz | 260 kg | | **18,070.00** |
| **BASIC LINE SKV-4 Design**<br>Like Smart, but with additional:<br>front panelling made of Resopal laminated sheet material on customer side,<br>Resopal tray slide on customer side | 1595 x 690 x 1700 mm<br><br>with folded-down/folded-up Resopal tray slide:<br>D 780 mm / D 986 mm | 230 V, 1N PE, 16 A, 50 Hz | 275 kg | | **18,658.00** |

| Basic and standard equipment | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|
| Body colour | Side faces and panels powder-coated | Traffic grey B, RAL 7043 | ◎ | ◎ | ◎ | |
| | | BLANCO colours (see page 162) | – | ○ | ○ | **394.00** |
| Front panelling | Thin sheet, electrolytically galvanised on both sides, powder-coated in BLANCO colours (see page 162) | on customer side | – | ◎ | – | |
| | | on operator side, designed as hinged door | – | ○ | – | **543.00** |
| | Resopal[2] front panelling | on customer side | – | – | ◎ | |
| | | on operator side, designed as hinged door | – | – | ○ | **643.00** |

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

| Basic and standard equipment | | | | Smart | Emotion | Design | Additional charge in € w/o VAT* |
|---|---|---|---|---|---|---|---|
| Tray slide<br><br>(The standard tray slide is mounted on the customer side, but can be attached to the operator side on request) | Stainless-steel round tube, fold-down | ▬ | on customer side | ○ | ◎ | ⬇ | ○ **462.00** each |
| | | | on operator side | ○ | ○ | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | ⬇ | ⬇ **541.00** each |
| | | | on operator side (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ▬ | on customer side | ○ | ① | – | ○ **532.00** each |
| | | | on operator side | ○ | ○ | – | ① **70.00** each |
| | | 🧒 | on customer side (785 mm high) | ○ | ① | – | |
| | | | on operator side (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ▬ | on customer side | – | – | ◎ | ○ **1,003.00** each |
| | | | on operator side | – | – | ○ | ① no added price |
| | | 🧒 | on customer side (785 mm high) | – | – | ① | |
| | | | on operator side (785 mm high) | – | – | ○ | |
| **Additional equipment** | | | | | | | |
| Plate slide | Stainless steel, smooth, fold-down | ● | on customer side | ○ | ① | – | ○ **480.00** each |
| | | | on operator side | ○ | ○ | – | ① **18.00** each |
| | Resopal[2], fold-down | ● | on customer side | – | – | ⬇ | ○ **784.00** each |
| | | | on operator side | – | – | ○ | ⬇ **219.00** each |
| Shelf, short side left/right | Stainless-steel round tube, fold-down | ▬ | at same height as tray slide | ○ | ○ | ○ | **376.00** each |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | ○ | |
| | Stainless steel, smooth, fold-down | ● | at same height as plate slide | ○ | ○ | – | **437.00** each |
| | | ▬ | at same height as tray slide | ○ | ○ | – | |
| | | 🧒 | at reduced tray slide height (785 mm high) | ○ | ○ | – | |
| | Resopal[2], fold-down | ● | at same height as plate slide | – | – | ○ | **699.00** each |
| | | ▬ | at same height as tray slide | – | – | ○ | |
| | | 🧒 | at reduced tray slide height (785 mm high) | – | – | ○ | |
| Safety lock | for fixed locking in folded-up and folded-down position for all tray slides, plate slides and shelves | | | ○ | ○ | ○ | **11.40** each |
| Additional socket outlets | Two socket outlets with a 230 V Schuko socket each; fitted into the inner side of the refrigeration unit compartment in the right-side face on the operator side; socket outlet power consumption for connecting external units depends on the unit's equipment. | | | ○ | ○ | ○ | **198.00** |
| Electrical connection | with 16 A CEE plug, 400 V | | | ○ | ○ | ○ | **63.00** |
| Mains frequency | 60 Hz model | | | ○ | ○ | ○ | **188.00** |
| Base bottom | Stainless steel | | | – | ○ | ○ | **339.00** |
| Module connector | Module connection set to permanently interconnect two buffets, including profile panel to cover the gap between two modules | | | ○ | ○ | ○ | **172.00** |
| Assembly | Stainless-steel castors, 125 mm in diameter, 4 steering castors, 2 of which have brakes | | | ○ | ○ | ○ | **214.00** |
| | Stainless-steel adjustable feet | | | – | ○ | ○ | **136.00** |
| Skirting panel<br><br>(Can only be ordered together with adjustable feet) | on customer side | | | – | ○ | ○ | **151.00** |
| | on operator side | | | – | ○ | ○ | **151.00** |
| | short side, left | | | – | ○ | ○ | **99.00** |
| | short side, right | | | – | ○ | ○ | **99.00** |
| Slatted shelves | Stainless steel, 4 pieces for cooling bottled beverages | | | ○ | ○ | ○ | **204.00** |

▬ Tray slide at a height of 885 mm for Smart, Emotion, Design or at a height of 735 mm for Kids

● Plate slide flush with the top surface at a height of 900 mm for Smart, Emotion, Design or at a height of 750 mm for Kids

🧒 Reduced height for children's catering

[1] Indicated weight for standard equipment. The actual weight depends on the selected options.

[2] Resopal panelling sections, shelves, plate and tray slides in the same decor/colour. Covered with Resopal laminated sheet material "Colours" or "Woods".

◎ Standard (no added price)
○ ① Optional
⬇ Optional (price reduction)
– Not possible

* Price only applies in conjunction with a new unit.
Please contact BLANCO Professional Service for after-sales services.

## Premium industrial sinks by BLANCO Professional.

Beautiful design, flawless craftsmanship and high-grade quality: technically perfected welded-in basins and worktops by BLANCO Professional.

**ES sink unit top**

**AB utility sink/**
**AB sink unit top**

**ZS sink unit top**

**Z sink unit top**

**ZM sink unit top**

**Optimum safety**
Folded vertical shelves, all-round profile edge.

**Micro-polished surface**
Excellent hygiene, minimal cleaning effort.

**Two in one**
The HAU hand-washing basin and utility sink combination.
Heavy pots can be conveniently poured out at carrying height.

# Industrial sinks and additional components

**Industrial sinks**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## Additional components – the perfect complements

**Accessory wastepaper basket**
Of steel screen with white synthetic coating.

**Accessory towel dispenser**
Of stainless steel, for up to 500 paper towels.

**Accessory soap dispenser**
For soap or disinfectant, stainless steel.

# Industrial sinks

**Notes:** * These basins are equipped with a 1 1/2" tube overflow with 2" drain.

## AB sink unit top/utility sink

| Illustration | Model | Designation | Exterior dimensions/ basin dimensions (mm) | Order no. | Price in € excl. VAT |
|---|---|---|---|---|---|
| Sink unit top<br>Model AB 5 x 6-4 | **AB 5x6*** | **AB sink unit top/utility sink**<br>made of stainless steel,<br>in acc. with DIN 18861,<br>Height of edge: 50 mm,<br>back folded vertical shelf: 50 mm high,<br>incl. tube overflow,<br>2" drain | 500 x 600 mm<br>370 x 340 x 150 mm | **576 120** | **319.00** |
| | **AB 5x6-4*** | | 500 x 600 mm<br>400 x 400 x 200 mm | **576 210** | **355.00** |
| | **AB 5x7-4*** | | 500 x 700 mm<br>400 x 400 x 200 mm | **576 310** | **489.00** |
| | **AB 6,5x7** | | 650 x 700 mm<br>500 x 500 x 250 mm | **576 410** | **563.00** |
| | **AB 7x7** | | 700 x 700 mm<br>500 x 500 x 250 mm | **576 510** | **587.00** |
| | **AB 7,5x8** | | 750 x 800 mm<br>600 x 600 x 300 mm | **576 610** | **809.00** |

## ES sink unit top

| | | | | | |
|---|---|---|---|---|---|
| Sink unit top<br>Model ES 12 x 6-4/2 | **ES 12x6-4/2 RE*** Basin right | **ES sink unit top**<br>one basin on side,<br>one-sided grooved surface,<br>made of stainless steel,<br>in acc. with DIN 18861,<br>Height of edge: 50 mm,<br>back folded vertical shelf: 50 mm high,<br>incl. tube overflow,<br>2" drain | 1200 x 600 mm<br>400 x 400 x 200 mm | **576 140** | **489.00** |
| | **ES 12x6-4/2 LI*** Basin left | | | **576 130** | **489.00** |
| | **ES 12x6-4/3 RE*** Basin right | | 1200 x 600 mm<br>400 x 400 x 300 mm | **576 240** | **543.00** |
| | **ES 12x6-4/3 LI*** Basin left | | | **576 230** | **543.00** |
| | **ES 12x6-5 RE** Basin right | | 1200 x 600 mm<br>500 x 400 x 250 mm | **576 340** | **564.00** |
| | **ES 12x6-5 LI** Basin left | | | **576 330** | **564.00** |
| | **ES 12x7 RE** Basin right | | 1200 x 700 mm<br>500 x 500 x 250 mm | **576 440** | **595.00** |
| | **ES 12x7 LI** Basin left | | | **576 430** | **595.00** |
| | **ES 14x7 RE** Basin right | | 1400 x 700 mm<br>600 x 500 x 250 mm | **576 540** | **713.00** |
| | **ES 14x7 LI** Basin left | | | **576 530** | **713.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks

**Notes:** * These basins are equipped with a 1 1/2" tube overflow with 2" drain.

## ZS sink unit top

| Illustration | Model | Designation | Exterior dimensions/ basin dimensions (mm) | Order no. | Price in € excl. VAT |
|---|---|---|---|---|---|
| Sink unit top Model ZS 16x7 | **ZS 15x6-4 RE*** Basin right | **ZS sink unit top** two basins on side, one-sided grooved surface, made of stainless steel, in acc. with DIN 18861, Height of edge: 50 mm, back folded vertical shelf: 50 mm high, incl. 2 tube overflows and drain connections, 2" drain | 1500 x 600 mm 400 x 400 x 200 mm | **576 160** | **703.00** |
| | **ZS 15x6-4 LI*** Basin left | | | **576 150** | **703.00** |
| | **ZS 15x6-4/2,5 RE*** Basin right | | 1500 x 600 mm 400 x 400 x 250 mm | **576 260** | **778.00** |
| | **ZS 15x6-4/2,5 LI*** Basin left | | | **576 250** | **778.00** |
| | **ZS 16x7 RE** Basin right | | 1600 x 700 mm 400 x 500 x 250 mm | **576 360** | **840.00** |
| | **ZS 16x7 LI** Basin left | | | **576 350** | **840.00** |
| | **ZS 18x6-5 RE** Basin right | | 1800 x 600 mm 500 x 400 x 250 mm | **576 460** | **873.00** |
| | **ZS 18x6-5 LI** Basin left | | | **576 450** | **873.00** |
| | **ZS 19x7 RE** Basin right | | 1900 x 700 mm 500 x 500 x 250 mm | **576 560** | **895.00** |
| | **ZS 19x7 LI** Basin left | | | **576 550** | **895.00** |
| | **ZS 20x7 RE** Basin right | | 2000 x 700 mm 500 x 500 x 250 mm | **576 660** | **1,170.00** |
| | **ZS 20x7 LI** Basin left | | | **576 650** | **1,170.00** |

## Z sink unit top

| | | | | | |
|---|---|---|---|---|---|
| Sink unit top Model Z 12x7 | **Z 10x6-4*** | **Z sink unit top** two basins, no grooved surface, made of stainless steel, in acc. with DIN 18861, Height of edge: 50 mm, back folded vertical shelf: 50 mm high, incl. 2 tube overflows and drain connections, 2" drain | 1000 x 600 mm 400 x 400 x 200 mm | **576 170** | **606.00** |
| | **Z 12x6-5** | | 1200 x 600 mm 500 x 400 x 250 mm | **576 370** | **766.00** |
| | **Z 12x7** | | 1200 x 700 mm 500 x 500 x 250 mm | **576 470** | **819.00** |
| | **Z 14x7** | | 1400 x 700 mm 600 x 500 x 250 mm | **576 570** | **958.00** |
| | **Z 14x8** | | 1400 x 800 mm 600 x 600 x 300 mm | **576 670** | **1,202.00** |

## ZM sink unit top

| | | | | | |
|---|---|---|---|---|---|
| Sink unit top Model ZM 20 x 6-4 | **ZM 20x6-4*** | **ZM sink unit top** two basins in middle, grooved surface on left and right, made of stainless steel, in acc. with DIN 18861, Height of edge: 50 mm, back folded vertical shelf: 50 mm high, incl. tube overflow and drain connection, 2" drain | 2000 x 600 mm 400 x 400 x 200 mm | **576 180** | **1,053.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks

**Hand-washing basin and utility sink combination of stainless steel, free-standing model**

**Model HAU-P**

**Model HAU-PS**

| | | | |
|---|---|---|---|
| **Basin dimensions:** | Hand-washing basin:<br>340 x 240 x 150 mm<br>Utility sink:<br>370 x 340 x 150 mm | Hand-washing basin and utility sink combination on feet, complete with a mixer tap (1/2"), fixed support rack of synthetic and drain set | Hand-washing and utility sink combination on feet, with removable maintenance panel, complete with a mixer tap (1/2"), a sensor-controlled mixer tap, support rack of synthetic and drain set, connection for sensor-controlled mixer tap: 230 V |

| Dimensions | | Model<br>*(basic model)*<br>Order no. | Price in €<br>w/o VAT | Model<br>*(basic model)*<br>Order no. | Price in €<br>w/o VAT |
|---|---|---|---|---|---|
| | | **HAU-P 5x6**<br>*(360 467)* | | **HAU-PS 5x6**<br>*(360 467)* | |
| **Exterior dimensions:** | 500 x 600 x 850 mm | 566 645 | **729.00** | | |
| | 500 x 600 x 850 mm,<br>with maintenance panel | 573 285 | **771.00** | 566 647 | **1,529.00** |
| | 500 x 600 x 900 mm | **572 553** | **771.00** | **572 554** | **1,571.00** |
| | | **HAU-P 5x7**<br>*(360 467)* | | **HAU-PS 5x7**<br>*(360 467)* | |
| **Exterior dimensions:** | 500 x 700 x 850 mm | 566 255 | **729.00** | | |
| | 500 x 700 x 850 mm,<br>with maintenance panel | 573 286 | **771.00** | 566 256 | **1,529.00** |
| | 500 x 700 x 900 mm | **572 555** | **771.00** | **572 556** | **1,571.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks

**Hand-washing basin and utility sink combination of stainless steel, wall-mounted model**

**Model HAU-PW**

**Model HAU-PSW**

| | | Model HAU-PW | Model HAU-PSW |
|---|---|---|---|
| **Basin dimensions:** | Hand-washing basin: 340 x 240 x 150 mm Utility sink: 370 x 340 x 150 mm | Wall-mounted hand-washing basin and utility sink combination, complete with a mixer tap (1/2"), fixed support rack of synthetic and drain set | Wall-mounted hand-washing basin and utility sink combination, with removable maintenance panel, complete with a mixer tap (1/2"), a sensor-controlled mixer tap, support rack of synthetic and drain set, connection for sensor-controlled mixer tap: 230 V |

| Dimensions | | Model *(basic model)* Order no. | Price in € w/o VAT | Model *(basic model)* Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| **Exterior dimensions:** | 500 x 600 x 570 mm | **HAU-PW 5x6** *(360 467)* **566 646** | **729.00** | **HAU-PSW 5x6** *(360 467)* | |
| | 500 x 600 x 570 mm, with maintenance panel | **573 287** | **771.00** | **566 648** | **1,529.00** |
| **Exterior dimensions:** | 500 x 700 x 570 mm | **HAU-PW 5x7** *(360 467)* **566 271** | **729.00** | **HAU-PSW 5x7** *(360 467)* | |
| | 500 x 700 x 570 mm, with maintenance panel | **573 288** | **771.00** | **566 270** | **1,529.00** |

# Options

**for hand-washing basin and utility sink combination, options for standing and wall-mounted model**

| Designation | for models | Price in € w/o VAT |
|---|---|---|
| **Removable maintenance panel** | all HAU-P, HAU-PW | **42.00** |
| **Swingaway support rack of CNS** (in place of fixed support rack of synthetic), hinged on the right | all HAU | **99.50** |
| **Selectively controlled battery-operated mixer tap** instead of mains connection (battery-operated using 3V battery) | HAU-PS, HAU-PSW | **Added price 28.50** |
| **Waste drawer** positioned below the utility sink, can be closed and opened with the foot, waste container: GN-B 2/3-150, can be removed for cleaning | all HAU with option removable maintenance panel | **400.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks W, WB, WBS, HW-K

**Hand-washing basins with brackets/basin valance of stainless steel**

| Illustration | Model | Designation | Exterior/ basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| W 4 x 3,2 x 1,5 | **W 4 x 3,2 x 1,5** | Hand-washing basin with welded-on triangular brackets, turned down 30 mm on 3 sides, turned up 20 mm at rear | 400 x 320 x 170<br>340 x 240 x 150 | 1 1/2" | **506 300** | **165.00** |
| | | Hand-washing basin without brackets, turned down 30 mm on 3 sides, turned up 20 mm at rear | 400 x 320 x 170<br>340 x 240 x 150 | 1 1/2" | **203 812** | **129.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| WB 4 x 3,2 x 1,5 | **WB 4 x 3,2 x 1,5** | Hand-washing basin with basin valance on 3 sides, turned up 20 mm at rear | 400 x 320 x 200<br>340 x 240 x 150 | 1 1/2" | **507 010** | **205.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| W 5,5 x 4,5 x 1,5 | **W 5,5 x 4,5 x 1,5** | Hand-washing basin with welded-on triangular brackets, turned down 30 mm on all sides | 550 x 450 x 150<br>500 x 300 x 150 | 1 1/2" | **505 170** | **199.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| | | Hand-washing basin without brackets, without overflow, turned down 30 mm on 3 sides, turned up 38 mm at rear, with 28 mm hole for tap | 550 x 450 x 150<br>500 x 300 x 150 | 1 1/2" | **505 821** | **155.00** |
| | | 1 1/2" stop valve | | | **137 277** | **8.50** |
| WB 5,5 x 4,5 x 1,5 | **WB 5,5 x 4,5 x 1,5** | Hand-washing basin with basin valance on 3 sides, turned down 30 mm on all sides | 550 x 450 x 180<br>500 x 300 x 150 | 1 1/2" | **507 009** | **229.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| Hand-washing basin WBS 4 x 3,2 x 1,5 with selectively controlled fitting | | Hand-washing basin with basin , valance on 3 sides, turned down 30 mm on three sides, turned up 20 mm at rear | 400 x 320 x 200<br>340 x 240 x 150 | 1 1/2" | | |
| | **WBS 4 x 3,2 x 1,5** | 1/2" selectively controlled fitting (230 V connection) | | | **566 228** | **839.00** |
| | **WBS 4 x 3,2 x 1,5** | with selectively controlled battery-operated mixer tap (3V battery) | | | **573 966** | **949.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| Hand-washing basin HW-K 5,5 x 4,5 x 1,5 | **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, turned down 30 mm on all sides, incl. drain valve | 550 x 450 x 330<br>500 x 300 x 150 | 1 1/2" | **566 230** | **1,780.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks EE, ED

**Build-in basins, build-in glass-rinsing basins and double glass-rinsing basins of stainless steel (incl. mounting materials)**

| Illustration | Model | Designation | Exterior/ basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| EE 3 x 4 | EE 3 x 4 | Build-in basin **with overflow** | 330 x 470 / 240 x 370 x 150 Cut-out dimensions: 310 x 450 | 1 1/2" | **501 067** | **115.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| | EE 3 x 4 | Build-in basin **without overflow** | 330 x 470 / 240 x 370 x 150 Cut-out dimensions: 310 x 450 | 1 1/2" | **502 821** | **115.00** |
| | | 1 1/2" tube overflow | | | **369 961** | **17.00** |
| EE 4 x 4 | EE 4 x 4 | Build-in basin **with overflow** | 435 x 470 / 340 x 370 x 150 Cut-out dimensions: 415 x 450 | 1 1/2" | **501 065** | **119.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| | EE 4 x 4 | Build-in basin **without overflow** | 435 x 470 / 340 x 370 x 150 Cut-out dimensions: 415 x 450 | 1 1/2" | **531 282** | **119.00** |
| | | 1 1/2" tube overflow | | | **369 961** | **17.00** |
| | EE 5 x 5-4,2 | Build-in basin **with overflow** | 500 x 500 / 400 x 400 x 200 Cut-out dimensions: 480 x 480 | 1 1/2" | **504 031** | **320.00** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| | EE 5 x 5-4,2 | Build-in basin **without overflow** | 500 x 500 / 400 x 400 x 200 Cut-out dimensions: 480 x 480 | 1 1/2" | **531 298** | **320.00** |
| | | 1 1/2" tube overflow | | | **369 962** | **22.50** |
| | EE 5 x 5-4,3 | Build-in basin **without overflow** | 500 x 500 / 400 x 400 x 300 Cut-out dimensions: 480 x 480 | 1 1/2" | **504 032** | **415.00** |
| | | 1 1/2" tube overflow | | | **369 964** | **31.90** |
| EE 3.8 x 5.8 | EE 3,8 x 5,8 | Build-in glass-rinsing basins | 380 x 580 / 302 x 502 x 300 Cut-out dimensions: 360 x 560 | 1 1/2" | **505 035** | **1,015.00** |
| | | 1 1/2" tube overflow | | | **369 964** | **31.90** |
| ED 7.1 x 5.8 | ED 7,1 x 5,8 | Build-in double glass-rinsing basins | 710 x 580 / 302 x 502 x 300 Cut-out dimensions: 690 x 560 | 1 1/2" | **505 037** | **1,379.00** |
| | | 1 1/2" tube overflow (2 pieces required) | | | **369 964** | **31.90** |
| | | Drain connection for double basin | | | **369 969** | **17.00** |

# Industrial sinks E, DB

**Weld-in glass-rinsing basins and double glass-rinsing basins of stainless steel**

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| not shown | **E 4 x 4 x 3** | Glass-rinsing basin | 400 x 400 x 300 | 1 1/2" | **200 470** | **194.50** |
| | | 1 1/2" tube overflow | | | **369 964** | **31.90** |
| Glass-rinsing basin E 3 x 5 x 3 | E 3 x 5 x 3 | Glass-rinsing basin | 302 x 502 x 300 | 1 1/2" | **205 873** | **229.00** |
| | | 1 1/2" tube overflow | | | **369 964** | **31.90** |
| Double glass-rinsing basin DB 6,6 x 5,4 | DB 6,6 x 5,4 | Double glass-rinsing basins | 302 x 502 x 300 each | 1 1/2" | **205 876** | **696.00** |
| | | 1 1/2" tube overflow (2 pieces required) | | | **369 964** | **31.90** |
| | | Drain connection for double basin | | | **369 969** | **17.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks E Softline

**Weld-in sink basins of stainless steel**

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| E 2,4 x 3,4 x 1,5 | E 2,4 x 3,4 x 1,5 | Sink basin **with overflow** (centered on short side) | 240 x 340 x 150 | 1 1/2" | **200 856** | **74.50** |
| | | 1 1/2" drain and overflow valve with extension | | | **298 026** | **18.00** |
| | E 2,4 x 3,4 x 1,5 | Sink basin **without overflow** | 240 x 340 x 150 | 1 1/2" | **200 855** | **71.50** |
| | | 1 1/2" tube overflow complete with basket strainer | | | **369 961** | **17.00** |
| E 2,4 x 3,7 x 1,5 | E 2,4 x 3,7 x 1,5 | Sink basin **with overflow** (centered on short side) | 240 x 370 x 150 | 1 1/2" | **201 148** | **82.50** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| | E 2,4 x 3,7 x 1,5 | Sink basin **without overflow** | 240 x 370 x 150 | 1 1/2" | **203 400** | **79.00** |
| | | 1 1/2" tube overflow complete with basket strainer | | | **369 961** | **17.00** |
| E 3,4 x 2,4 x 1,5 | E 3,4 x 2,4 x 1,5 | Sink basin **with overflow** (centered on long side) | 340 x 240 x 150 | 1 1/2" | **298 025** | **71.50** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |
| E 3,7 x 3,4 x 1,5 | E 3,7 x 3,4 x 1,5 | Sink basin, **drain on right,** with overflow | 370 x 340 x 150 | 2" | **364 208** | **82.50** |
| | E 3,7 x 3,4 x 1,5 | Sink basin, **drain on left,** with overflow | 370 x 340 x 150 | 2" | **364 209** | **82.50** |
| | | 2" drain and overflow valve | | | **572 232** | **35.50** |
| E 3,7 x 3,4 x 1,5 | E 3,7 x 3,4 x 1,5 | Sink basin, **drain on right,** without overflow | 370 x 340 x 150 | 2" | **363 856** | **79.00** |
| | E 3,7 x 3,4 x 1,5 | Sink basin, **drain on left,** without overflow | 370 x 340 x 150 | 2" | **363 857** | **79.00** |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | **369 972** | **30.90** |
| E 4 x 4 x 2 | E 4 x 4 x 2 | Sink basin, | 400 x 400 x 200 | 2" | **2 200 454** | **107.90** |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | **369 973** | **34.00** |
| E 4 x 4 x 2,5 | E 4 x 4 x 2,5 | Sink basin | 400 x 400 x 250 | 2" | **2 200 929** | **145.90** |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | **369 974** | **37.50** |
| E 5 x 5 x 2,5 | E 5 x 5 x 2,5 | Sink basin | 500 x 500 x 250 | 2" | **2 200 931** | **203.50** |
| | | 2" tube overflow complete with basket strainer | | | **369 965** | **36.50** |
| E 5 x 5 x 3 | E 5 x 5 x 3 | Sink basin | 500 x 500 x 300 | 2" | **2 200 932** | **234.90** |
| | | 2" tube overflow complete with basket strainer | | | **369 966** | **40.50** |
| E 5 x 5 x 3,5 | E 5 x 5 x 3,5 | Sink basin | 500 x 500 x 350 | 2" | **2 200 933** | **264.50** |
| | | 2" tube overflow complete with basket strainer | | | **369 967** | **42.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Industrial sinks E Hardline

**Weld-in sink basins of stainless steel**

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| E 4 x 4 x 3 | E 4 x 4 x 3 | Sink basin | 400 x 400 x 300 | 2" | **200 930** | **186.50** |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | **369 975** | **40.50** |
| E 4,5 x 4,5 x 2,5 | E 4,5 x 4,5 x 2,5 | Sink basin | 450 x 450 x 250 | 2" | **201 292** | **207.50** |
| | | 1 1/2" tube overflow for basin with 2" drain complete with basket strainer | | | **369 974** | **37.50** |
| E 5 x 4 x 2,5 | E 5 x 4 x 2,5 | Sink basin, **drain on right** | 500 x 400 x 250 | 2" | **2 200 463** | **202.00** |
| | E 5 x 4 x 2,5 | Sink basin, **drain on left** | 500 x 400 x 250 | 2" | **2 200 464** | **202.00** |
| | | 2" tube overflow complete with basket strainer | | | **369 965** | **36.50** |
| E 5 x 4 x 3 | E 5 x 4 x 3 | Sink basin, **drain on right** | 500 x 400 x 300 | 2" | **2 208 197** | **235.50** |
| | E 5 x 4 x 3 | Sink basin, **drain on left** | 500 x 400 x 300 | 2" | **2 208 198** | **235.50** |
| | | 2" tube overflow complete with basket strainer | | | **369 966** | **40.50** |
| E 6 x 5 x 2,5 | E 6 x 5 x 2,5 | Sink basin, **drain on right** | 600 x 500 x 250 | 2" | **200 934** | **258.00** |
| | E 6 x 5 x 2,5 | Sink basin, **drain on left** | 600 x 500 x 250 | 2" | **200 935** | **258.00** |
| | | 2" tube overflow complete with basket strainer | | | **369 965** | **36.50** |
| E 6 x 5 x 3 | E 6 x 5 x 3 | Sink basin, **drain on right** | 600 x 500 x 300 | 2" | **203 569** | **296.00** |
| | E 6 x 5 x 3 | Sink basin, **drain on left** | 600 x 500 x 300 | 2" | **203 570** | **296.00** |
| | | 2" tube overflow complete with basket strainer | | | **369 966** | **40.50** |
| E 6 x 6 x 3 | E 6 x 6 x 3 | Sink basin | 600 x 600 x 300 | 2" | **200 936** | **359.00** |
| | | 2" tube overflow complete with basket strainer | | | **369 966** | **40.50** |
| E 7 x 6 x 3 | E 7 x 6 x 3 | Sink basin, **drain on right** | 700 x 600 x 300 | 2" | **200 937** | **440.90** |
| | E 7 x 6 x 3 | Sink basin, **drain on left** | 700 x 600 x 300 | 2" | **200 938** | **440.90** |
| | | 2" tube overflow complete with basket strainer | | | **369 966** | **40.50** |
| E 7,5 x 5,6 x 3,8 | E 7,5 x 5,6 x 3,8 | Sink basin, **drain on left,** without bottom incline | 750 x 560 x 380 | 2" | **200 939** | **560.50** |
| | | 2" tube overflow complete with basket strainer | | | **369 968** | **43.90** |
| E 5 x 3 x 1,5 | E 5 x 3 x 1,5 | Hand-washing basin with overflow | 500 x 300 x 150 | 1 1/2" | **201 483** | **133.90** |
| | | 1 1/2" drain and overflow valve | | | **223 063** | **13.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for industrial sinks

## Tube overflows/corner strainers

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| 1 1/2" tube overflow | **1 1/2" tube overflow with rubber taper** | 1 1/2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 150 | 130 | **369 961** | **17.00** |
| | | | 200 | 180 | **369 962** | **22.50** |
| | | | 250 | 200 | **369 963** | **30.90** |
| | | | 300 | 250 | **369 964** | **31.90** |
| | | 2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 150 | 130 | **369 972** | **30.90** |
| | | | 200 | 180 | **369 973** | **34.00** |
| | | | 250 | 200 | **369 974** | **37.50** |
| | | | 300 | 250 | **369 975** | **40.50** |
| 2" tube overflow | **2" tube overflow with metal taper** | 2" tube overflow, complete with basket strainer for basins with drain, made of corrosion-resistant stainless steel | 250 | 200 | **369 965** | **36.50** |
| | | | 300 | 250 | **369 966** | **40.50** |
| | | | 350 | 300 | **369 967** | **42.50** |
| | | | 400 | 350 | **369 968** | **43.90** |
| Corner strainer | **Corner strainer** | Corner strainer made of CNS, perforated, incl. mounting materials (adhesive suction cup) | 150 | | **503 414** | **81.90** |
| | | | 200 | | **503 415** | **90.50** |
| | | | 250 | | **502 829** | **97.00** |
| | | | 300 | | **502 830** | **99.50** |
| | | | 350 | | **502 831** | **103.00** |
| | | | 400 | | **503 416** | **119.00** |

## Drain valves/accessories

| Illustration | Model | Designation | Basin dimensions (mm) | Drain dia. | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| HV | **HV** | Lever drain valve HV (without tilt lever) | approx. 2" | **Please specify basin width** **Special drain size required in basin (Order no. 560 295)** | **137 167** | **119.00** |
| HÜV | **HÜV** | Lever drain and overrflow valve HÜV (without tilt lever) | approx. 2" | | **550 405** | **146.00** |
| not shown | **Tilt lever** | Suitable for drain valves HV/HÜV/DHÜV | | 350 | **550 017** | **101.00** |
| | | | | 400 | **550 018** | **101.00** |
| | | | | 500 | **550 019** | **101.00** |
| | | | | 600 | **550 020** | **101.00** |
| | | | | 700 | **550 021** | **101.00** |
| Stop valve | **Stop valve** | Stop valve with chain and basket strainer | 1 1/2" | | **137 277** | **8.50** |
| | | | 2" | | **372 493** | **27.90** |
| Drain and overflow valve | **Drain and overflow valve** | Drain and overflow valve for basin depth 150 mm/200 mm | 1 1/2" | | **223 063** | **13.90** |
| | | Drain and overflow valve with extension piece (especially for weld-in basin E 2,4x3,4x1,5) | 1 1/2" | | **298 026** | **18.00** |
| | | Drain and overflow valve for basin depth up to 150 mm | 2" | | **572 232** | **35.50** |
| | | Drain and overflow valve for basin depth of 200 mm or deeper | 1 1/2" and 2" | | **572 820** | **38.50** |
| Double drain and overfl. | **Double drain and overflow set** | Double drain and overflow set | 1 1/2" | | **504 748** | **23.50** |
| Drain connection | **Drain connection** | For double basin units | 1 1/2" | | **369 969** | **17.00** |
| | | For double basin units | 2" | | **369 970** | **18.00** |
| Odour trap | **Odour trap** | Synthetic with adjustable drain, 50 mm dia. | 1 1/2" | | **137 267** | **10.90** |
| | | | 2" | | **369 971** | **16.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for industrial sinks

## Single-hole mixer taps

| Illustration | Model | Connection | Hole size (mm dia.) | Projection (mm) | Height (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|
| Two-handle mixer tap | **BLANCO SPICA**<br>**High-pressure**<br><br>Two-handle mixer tap<br>with swivel faucet | 1/2" | 35 | 200 | 170 | **137 324** | **82.00** |
| | **BLANCO SPICA**<br>**Low-pressure**<br><br>Two-handle mixer tap<br>with swivel faucet for boilers | 1/2" | 35 | 200 | 170 | **137 443** | **90.00** |
| Single-lever mixer tap | **BLANCO WEGA**<br>**High-pressure**<br><br>Single-lever mixer tap<br>with swivel faucet | 1/2" | 35 | 210 | 160 | **137 228** | **90.00** |
| Mixer tap with selective control | **Mixer tap with selective control**<br><br>Contactless, electronically controlled single-hole mixer taps, sensor in the fitting – opto-electronic trigger, 230 V supply voltage, with hygiene flush and hot water flow restrictor, retrofit for battery operation with external battery box possible | 3/8" | 32 | 153 | 148 | **574 705** | **789.00** |
| | **Mixer tap with selective control, battery operation**<br><br>Contactless, electronically controlled single-hole mixer taps, sensor in the fitting – opto-electronic trigger, Battery operation with 6 V battery, with hygiene flush and hot water flow restrictor | 3/8" | 32 | 153 | 148 | **574 706** | **819.00** |

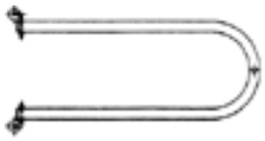
## Spray wash arms

| Illustration | Model | Connec-tion | Hole spacing (mm) | Hole size (mm dia.) | Projection (mm) | Height (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|---|---|
| Spray wash arm, upright | **Spray wash arm, upright**<br>Spray wash arm with mixer tap and swivel faucet,<br>Hose length approx. 1000 mm | 1/2" | 153 | 22 | 300 | 1100 | **137 379** | **945.00** |
| Spray wash arm, wall-mounted | **Spray wash arm, wall-mounted**<br>Spray wash arm with mixer tap and swivel faucet | 1/2" | 153 | | 300 | 1100 | **137 380** | **945.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for industrial sinks

## Swingaway/fixed support racks

| Illustration | Model | | For models | Basin size (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| not shown | **Fixed support rack**<br><br>Fixed support rack of synthetic | | All HAU | 370 x 340 | **365 339** | **25.00** |
| Swingaway support rack<br>  | **Swingaway support rack**<br><br>Swingaway support rack of CNS,<br>incl. mounting materials | | All HAU | 370 x 340 | **565 930** | **95.00** |
| | | for utility sink model AB | | 500 x 500 | **565 932** | **153.00** |
| | | | | 600 x 600 | **565 933** | **183.00** |

## Screw-on support/caulking strip

| Illustration | Model | Order no. | Price in € w/o VAT |
|---|---|---|---|
| Caulking strip<br> | **Caulking strip**<br><br>Caulking strip of synthetic (grey) for sink unit tops with vertical shelf<br><br>Price per running meter | **137 513** | **5.50** |



The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Accessories for industrial sinks

## Towel dispenser/wastepaper basket

| Illustration | Model | Filling capacity | Dimensions (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Towel dispenser | **Towel dispenser HSE 31**<br><br>Towel dispenser for folded disposable towels (245 x 90 mm)<br>Material: polished stainless-steel housing | 250–500 pcs., depending on towel quality | 275 x 130 x 355 | **144 663** | **245.00** |
| Soap/disinfectant dispenser | **Soap /disinfectant dispenser TV 25**<br><br>Soap/disinfectant dispenser,<br>Material: polished stainless-steel housing | 1 liter | 94 x 162 x 273 | **144 665** | **256.00** |
| Wastepaper basket | **Wastepaper basket 60 liters.**<br><br>Wastepaper basket for used paper towels.<br>Material: synthetic-coated steel mesh, white<br>(also suitable for wall-mounting) | 60 liters | 400 x 280 x 630 | **143 840** | **120.00** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Additional components – bain-marie

## Bain-marie wells

| Illustration | Model | Depth (mm) | Exterior dimensions L x W (mm) | Interior dimensions (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| G-BM 1/1-210 | **G-BM 2/1-220**<br>GN exterior container, bain-marie | **220** | 660 x 540 mm | 630 x 510 mm | **564 450** | **167.90** |
| | **G-BM 2/1-240**<br>GN exterior container, bain-marie | **240** | 660 x 540 mm | 630 x 510 mm | **567 141** | **176.50** |
| | **G-BM 1/1-210**<br>GN exterior container, bain-marie | **210** | 540 x 335 mm | 510 x 305 mm | **550 644** | **106.90** |

## Bain-marie wells

| Illustration | Model | Dimensions L x W (mm) | Connected load | Drain | Order no. *(basic model)* | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| BMS 1/1 | **BMS 1/1**<br>**Weld-in bain-marie**<br><br>can be heated wet, indirect heating,<br>service-friendly, in the underframe,<br>insulated heating well with tubular heating elements,<br>for GN 1/1 or its subdivisions | 540 x<br>335 x<br>215 mm | 230 V<br>0.7 kW | 1/2" | **550 301**<br>*(361 405)* | **431.50** |
| | | | | 3/4" | **564 759**<br>*(361 405)* | **446.90** |
| | **BMS 1/1**<br>**Weld-in bain-marie**<br>**with increased heating capacity**<br><br>can be heated wet, indirect heating,<br>service-friendly, in the underframe,<br>insulated heating well with tubular heating elements<br>for GN 1/1 or its subdivisions | 540 x<br>335 x<br>215 mm | 230 V<br>1.0 kW | 1/2" | **564 760**<br>*(361 405)* | **509.50** |
| | | | | 3/4" | **564 761**<br>*(361 405)* | **525.50** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Additional components – Build-in bain-marie

## Build-in bain-marie

| Illustration | Model | Dimensions L x W x H (in mm) | Connected load | Drain size | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|---|
| BME-I 1/1 | **BME 1/1**<br>**Build-in bain-marie**<br><br>with fastening elements for installation in Resopal top surfaces etc. Seamlessly deep-drawn with all-round slosh guard, with drain connection piece<br><br>**without insulation housing, heating mode: wet and dry,**<br>for GN 1/1 or its subdivisions<br><br>Temperature control from +30 °C to +110 °C<br>Rotary switch for thermostat with indicator lamp | 371 x<br>576 x<br>250 mm | 230 V<br>0.7 kW | 1/2“ | **566 260** | **725.00** |
| | **BME-I 1/1**<br>**Build-in bain-marie**<br><br>with fastening elements for installation in Resopal top surfaces etc. Seamlessly deep-drawn with all-round slosh guard, with drain connection piece<br><br>**with insulation housing, heating mode: wet and dry,**<br>for GN 1/1 or its subdivisions<br><br>Temperature control from +30 °C to +110 °C<br>Rotary switch for thermostat with indicator lamp | 371 x<br>576 x<br>275 mm | 230 V<br>0.7 kW | 1/2“ | **566 262** | **849.00** |
| | **Added price for ball valve** | | | | **098 215** | **14.60** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Additional components

## Cutlery and napkin dispensers

| Illustration | Model | Dimensions L x W x H (mm) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|
| SSPE-E6 | **SSP-E 3**<br>**Build-in napkin dispenser of stainless steel**<br>Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 338 mm<br>Cutout dimensions:<br>174 x 106 mm | **566 311** | **265.00** |
| | **SSP-E 6**<br>**Build-in napkin dispenser of stainless steel**<br>Capacity: 500 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 620 mm<br>Cutout dimensions:<br>174 x 106 mm | **566 312** | **319.00** |
| SSP-T | **SSP-T**<br>**Tabletop napkin dispenser of stainless steel**<br>Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 340 mm | **566 313** | **296.00** |
| SSP-BT | **SSP-BT**<br>**Underframe napkin dispenser**<br>suitable for cutlery and tray trolley BT 400/800<br>Capacity: 250 folded napkins (approx. 125 x 90 mm) | 182 x 146 x 340 mm | **566 314** | **319.00** |
| BSP 4 | **BSP 4**<br>**Cutlery dispenser**<br>with 4 removable GN 1/4-150 cutlery holders of stainless steel<br>with Plexiglas sneeze guard,<br>for a total of 400 pieces of cutlery | 682 x 304 x 306 mm | **565 840** | **675.00** |
| Cutlery container | **Cutlery container**<br>of stainless steel, GN 1/4-150 with angled base and hinged half-flap Plexiglas lid for use in trolleys and free-standing | 265 x 162 x 150 mm | **565 786** | **65.90** |
| Cutlery basket | **Cutlery basket**<br>of stainless steel, perforated | ø 115 mm<br>Height 145 mm | **144 121** | **32.90** |

## Cup dispenser

| | | | | | |
|---|---|---|---|---|---|
| Cup dispenser BDP | **BDP**<br>**Build-in cup dispenser of stainless steel**,<br>for disposable cups, cup dispenser tube<br>with adjustment mechanism | for **cup sizes 68–90 mm dia.**,<br>can be fixed in place with locking screw | Installation dimensions:<br>Depth: 648 mm<br>104 mm dia. | **565 452** | **164.90** |
| | | for **cup sizes 78–93 mm dia.**,<br>can be fixed in place with locking screw | Installation dimensions:<br>Depth: 648 mm<br>104 mm dia. | **572 570** | **164.90** |
| | **BDPH**<br>**Build-in cup dispenser of stainless steel**,<br>for disposable cups, cup dispenser tube<br>with adjustment mechanism | for **cup sizes 68–90 mm**,<br>can be fixed in place with locking screw, reduced installation depth, specially for horizontal installation in table tops | Installation dimensions:<br>Depth: 472 mm<br>104 mm dia. | **574 462** | **164.90** |
| Cup dispenser BDPW | **BDPW**<br>**Wall-mounted cup dispenser of stainless steel**,<br>for disposable cups,<br>cup dispenser tube with adjustment mechanism, | for **cup sizes 68–90 mm dia.**,<br>can be fixed in place with locking screw | Total height: 675 mm<br>outside diameter:<br>135 mm | **565 590** | **213.90** |

The underlined models are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

# Additional components

## Spice containers

| Illustration | Model | Dimensions L x W x H (mm) | Load capacity (kg) | Order no. | Price in € w/o VAT |
|---|---|---|---|---|---|
| Spice container GWB 1/6-150 | **GWB 1/6-150**<br><br>**Spice container** of stainless steel, with hinged Plexiglas lid | 176 x 162 x 150 mm | | **550 501** | **69.00** |
| Spice jar | **Spice jar**<br><br>**Spice jar, round** of synthetic with hinged spout | 100 mm dia.<br>Height: 180 mm | | **145 423** | **23.00** |
| GWS 1/6 | **GWS 1/9**<br><br>**Spice pourer** without guide GWS 1/9-100 of stainless steel, **capacity: 0.9 l** | 108 x 176 x 100 mm | | **564 880** | **65.90** |
| | **GWS 1/6**<br><br>**Spice pourer** without guide GWS 1/6-100 of stainless steel, **capacity: 1.6 l** | 162 x 176 x 100 mm | | **556 524** | **59.90** |
| | **GWS 1/4**<br><br>**Spice pourer** without guide GWS 1/4-100 of stainless steel, **capacity: 2.8 l** | 162 x 265 x 100 mm | | **556 527** | **60.90** |

## Other additional components

| | | | | | |
|---|---|---|---|---|---|
| Dip container for serving utensils | **Dip container for serving utensil**<br><br>of stainless steel, complete with tap and tap fittings, basin with perforated insert and drain and overflow | Installation dimensions: 177 mm dia. | | **143 575** | **329.00** |

## Folding table

| | | | | | |
|---|---|---|---|---|---|
| Folding table | **Folding table**<br><br>of stainless steel | 1600 x 700 x 855 mm | 100 kg | **367 421** | **997.00** |

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BASIC LINE

Mobile work station

BLANCO Buffet Line

**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.

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