

BLANCO

Create an atmosphere for pure delight

The varithek[®] ACS Air Cleaning System





A new dimension in hospitality

Why is front cooking so very popular? The French like to say that your appetite grows as you eat, but it really starts much earlier. Watching a virtuoso chef prepare delicious food and knowing that all of the ingredients are fresh and crisp makes anticipating a meal just as pleasurable an event as the meal itself. An exciting experience for the guest — and an enticing performer for the restaurant and catering business.

Cooking, on the other hand, also produces odours and disagreeable vapours which may detract from the delight of front cooking. This problem has finally been solved thanks to the innovative varithek® ACS Air Cleaning System: be it wok cooking or scampi, now there are no more limits set to the exciting culinary experience of front cooking.





Your kitchen is where your guests are.

The varithek® ACS Air Cleaning System gives you complete freedom of planning, because a high-performance filter system removes the cooking vapours — and all of the grease, steam and odours in the air — right where they originate: directly at the cooking and grilling equipment. The varithek® ACS Air Cleaning System complements the BLANCO food service systems LAS VEGAS and MANHATTAN. However, it can just as well be integrated into customised systems or used as a stand-alone front cooking module. You are no longer 'chained' to stationary extractor hoods. Now you can move your kitchen right where your guests are — no matter whether that is in a restaurant or a hotel, at a trade fair, in a staff restaurant, in a department store, at an airport or a train station, at a party or an other special event.



State-of-the-art technology for culinary artists The push & pull air curtain system

The varithek® ACS Air Cleaning System uses a stream of air that blows from one side of the front cooking module to the other, thus picking up the vapours as they rise during cooking. There, the air, which now holds grease and odours, is drawn off into the sub-structure and passed through a high-performance cyclone-type separator. This removes the grease, which is collected in a drip tray. After that, the air is led by a radial fan through an odour filter that binds 90 percent of

the contained odour molecules.

The cook no longer has to breathe in harmful vapours. And what's more, no chemicals are needed to treat the filters: the cyclone separator can be cleaned in a dishwasher, the odour filter in a hot air steamer or oven. Another advantage: the degree of vapour and odour elimination achieved with this revolutionary process is significantly beyond what can be achieved with common extraction systems.

New dimensions to front cooking

ACS opens new dimensions to front cooking, providing more freedom of planning and new aesthetic qualities.

- The kitchen is brought to where the guests are.
- Your guests can enjoy their front cooking experience to the fullest.
- 90 percent of the food odours are eliminated right where they originate.

BLANCO GmbH + Co KG
Food Service Equipment Division
P.O. Box 1160
75032 OBERDERDINGEN
GERMANY
Phone +49 70 45 44-198
Fax +49 70 45 44-481
catering.export@blanco.de
<http://foodservice.blanco.de>

And finally: the bill ...

Gastronomy is also a question of economics. A fact that is well taken into account by the varithek[®] ACS Air Cleaning System. It offers:

- access to new and additional market segments thanks to the increased flexibility it gives you
- even more creative possibilities, since no stationary extraction units are required
- fewer expenses for investments and space, because the kitchen is moved to the guest
- lower energy bills, since no heated room air is blown to the outside via extractor hoods
- optimum sanitary conditions with minimum cleaning effort

BLANCO

BLANCO BANQUET TROLLEY:
Positioned perfectly
to serve instantaneously.

blancoinmotion



CONTENTS

From banquets to large kitchens	4
For hot and cold food	5
Quality in detail	6

PRODUCT OVERVIEW

BLANCO INMOTION banquet trolleys,	
– heated	8
– cooled	9
Accessories and options	10
Maximum loading capacities	11

In the right place at the right time: BLANCO banquet trolleys in 5-star quality.

Those who wish to be successful place trust in the quality of the **BLANCO banquet trolleys**. These trolleys are impressive with their **sophisticated technology and maximum flexibility**, and therefore enable you to provide perfect service for every occasion – both in a large kitchen and at a choice banquet in a festive group.

Thanks to their **versatility**, BLANCO banquet trolleys always offer a perfect solution. They are available in **various sizes, heated** or with **convection cooling**, for loading with **GN containers or plates**.

Ragout, paella, sorbet – whatever food you place in BLANCO banquet trolleys, remains **appetizingly fresh** even with longer waiting times and can be served in the right place at the right time.

Innovation from BLANCO INMOTION: system solutions on the move.



highclass



BLANCO

From banquets to large kitchens: BLANCO banquet trolleys are always welcome.

Ready for anything, especially for delays.

A great deal of time can pass between the preparation to the serving of food within a large kitchen or at a banquet.

With unforeseeable delays as speeches running overtime and guests arriving late. There is no reason for concern as with BLANCO banquet trolleys you are ready for anything.

The temperature can be adjusted exactly to the degree required and the insulation properties ensure that the food remains appetizingly fresh, even when unexpected delays occur.

Put your trust in the proven quality of the BLANCO banquet trolley and discover the diverse possibilities.

Use with GN containers: ideal for the catering industry.

Large kitchens adhere to their own rules – as for example in dining halls, prepare the food in advance so this is ready to eat later. And in the meantime? Buffer zone! The trick is to optimally bridge the gap.

BLANCO banquet trolleys can be loaded with GN containers and ensure that even larger quantities of food taste freshly prepared when served. They are not only good for retaining food but also for transporting food.

Distances between the kitchen and the serving station are covered quickly and safely. Economical, practical and effective.

Use with plates and cloche: perfect service.

Banquets, conferences, family festivities – for all these occasions good service is of great importance but particular attention is also paid to the quality of the food.

Here as well, BLANCO banquet trolleys offer the ideal solution: simply slide in the grids, portion the plates, cover with cloches and leave as is. When the guests sit down at the table, just remove the cloches and serve immediately.



BLANCO INMOTION BW-UK 10

Banquet trolley with convection cooling:
1 compartment, 1 door, 115 mm spacing
between ledges, for loading with 9 grids
or 10 GN containers.



Every dish is pure poetry: banquet trolleys for hot and cold food.

Retaining without a loss of taste.

The challenge is not the temporary storage of food within itself but retaining the quality of the food over a period of time. That's where you have to be able to depend on technology.

BLANCO banquet trolleys are equipped with perfect convection systems for keeping food hot and cold, thus providing top performances even under continual use.

Hot food stays delicious.

Every hot dish has its own unique taste. Soups, noodles, fish, vegetables – each dish requires a different temperature in order to remain appetizing and fresh.

And that's why you can set the temperature of the heated banquet trolleys exactly to the degree, from +30°C to +90°C, and easily monitor this with the setpoint/actual display. You can maintain the minimum temperature required for keeping food hot, increase the temperature depending on the dish and safely check food done to perfection.

Moist air heating protects against drying out.

Heated banquet trolleys can be heated either dry or with moist air. The moist air heating is supplied from a water tank and creates a regulated interior climate that prevents food from drying out. The water tank capacity is sufficient for approx. 5–6 hours and can easily be refilled.

Cold food stays fresh.

There is a slight variation in temperature between strawberry ice cream, strawberry pudding and strawberry sorbet. To gain the greatest satisfaction from your guests at dessert time, the BLANCO banquet trolley offers the perfect solution. With convection cooling and temperature adjustment to the exact degree from -10°C to +8°C, the difference can be tasted. With the excellent value for the money, even cool calculators can taste the difference.



Even if it has to become very hot very quickly, the BLANCO banquet trolleys perform impressively as they can reach +90°C in just 15 minutes.

BLANCO INMOTION BW 36

Banquet trolley with convection heating:
1 compartment with optional dividing wall,
2 doors, 75 mm spacing between ledges
with loading for a total of 34 grids
or 36 GN containers.

topservice





fully equipped

**Quality that gets people looking:
BLANCO banquet trolleys impress with their technology and appearance.**

BLANCO banquet trolleys are produced from high-quality stainless steel, along with first-class technology and look good in any setting.

In the process, everything has been thought of that simplifies procedures and increases convenience.

- All models are available with a ledge spacing of 75 or 115 mm. As a result, there are different capacities to choose from with the same unit size.
- The doors can swivel to 270° and be locked in place. This makes the push handle easy to reach even with the door open.
- The ledge wall is equipped with a tip safety.
- The body has double-wall insulation and the sealing frame in the door prevents any hot or cold air from escaping.
- Simple to wipe clean thanks to the jointless deep-drawn support ledges.
- The BLANCO banquet trolley arrives ready to plug in.



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



Removable heating module
The convection heating module is easy to remove, as is the water tank for the moist heater. Thus this simplifies cleaning and service.



Digital temperature control
This is user-friendly thanks to digital control and an LED display. The temperature can be set from +30°C to +90°C (heated) and -10°C to +8°C (cooled).



Impressions on the rear wall
Impressions on the rear wall prevent the GN containers from making direct contact with the wall. This allowing hot or cold air to circulate all around, thus ensuring optimum food quality due to even temperature distribution.



**Made strong:
banquet trolleys with shock absorbers.**

All BLANCO models are equipped with rugged corner guards at all four corners. This ensures safe transport and prevents the surrounding fixtures from being damaged. Circumferential impact protection strips are available as an option. These and **other strong accessories are listed on Page 10 and 11.**

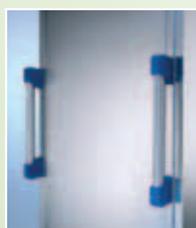
Energy-saving

Thanks to a door contact switch, the cooling system switches off when the door is open. This prevents the unnecessary use of energy and simultaneously protects against icing up!



Sturdy hinges

The hinges are extremely sturdy, have a long life and offer optimum safety. They enable a door opening of up to 270°.



Ergonomical push handle

Always to be found at a suitable height. Vertically mounted push handles with a comfortable handle diameter (32 mm) guarantees optimal manoeuvrability for people of all sizes.



Rugged corner guards

Withstands more, endures longer. Extra-wide, closed corner guards made of polyamide protect both the unit and furnishings.



Easy to clean

The interior is easily accessible, and the ledge wall (with tip safety) has no corners and edges. This ensures optimum hygiene and easier to wipe clean.

BLANCO INMOTION BANQUET TROLLEYS

heated



Model	BW 11	BW 18	BW 22	BW 36
Designation	BW 11 Heated Banquet Trolley	BW 18 Heated Banquet Trolley	BW 22 Heated Banquet Trolley	BW 36 Heated Banquet Trolley
Design	Double-walled, convection heated	Double-walled, convection heated	Double-walled, convection heated	Double-walled, convection heated
Dims (LxWxH)	756 x 932 x 1778 mm	756 x 932 x 1873 mm	1307 x 932 x 1778 mm	1307 x 932 x 1873 mm
Capacity	Max. 11 GN containers, 2/1-100	Max. 18 GN containers, 2/1-65	Max. 22 GN containers, 2/1-100, with dividing wall or max. 10 grids, 1,084 x 650 mm, without dividing wall	Max. 36 GN containers, 2/1-65, with dividing wall or max. 17 grids, 1,084 x 650 mm, without dividing wall
Weight (in kg)	126 kg	126 kg	202 kg	202 kg
Elec. connect.	220-240 VAC/50-60 Hz/2.2 kW	220-240 VAC/50-60 Hz/2.2 kW	220-240 VAC/50-60 Hz/2.2 kW	220-240 VAC/50-60 Hz/2.2 kW
Temperature range	From +30°C to +90°C Adjustable down to the degree Indication with LED display	From +30°C to +90°C Adjustable down to the degree Indication with LED display	From +30°C to +90°C Adjustable down to the degree Indication with LED display	From +30°C to +90°C Adjustable down to the degree Indication with LED display
Heat-up time	approx. 15 minutes	approx. 15 minutes	approx. 15 minutes	approx. 15 minutes
Door	1 hinged door Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device	1 hinged door Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device	2 hinged doors Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device	2 hinged doors Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device
Cabinet interior	HS hygienic design 11 pairs of deep-drawn support ledges with a spacing of 115 mm for the insertion of GN grids or GN containers Spacers on the rear wall for optimum hot air distribution	HS hygienic design 18 pairs of deep-drawn support ledges with a spacing of 75 mm for the insertion of GN grids or GN containers Spacers on the rear wall for optimum hot air distribution	HS hygienic design 11 pairs of deep-drawn support ledges with ledge spacing of 115 mm for insertion of grids (1084 x 650 mm) or GN containers/GN grids by means of a removable dividing wall (shelf racks as supports) Spacers on the rear wall for optimum hot air distribution	HS hygienic design 18 pairs of deep-drawn support ledges with ledge spacing of 75 mm for insertion of grids (1084 x 650 mm) or GN containers/GN grids by means of a removable dividing wall (shelf racks as supports) Spacers on the rear wall for optimum hot air distribution
Special features	Mobile (4 steering castors, 2 with brakes, galvanized steel, 160 mm) Push handles also accessible when the doors are open Can be heated with or without moist air Removable slide-in heating unit	Mobile (4 steering castors, 2 with brakes, galvanized steel, 160 mm) Push handles also accessible when the doors are open Can be heated with or without moist air Removable slide-in heating unit	Mobile (2 fixed and 2 steering castors with brakes, galvanized steel, 160 mm) Push handles also accessible when the doors are open Can be heated with or without moist air Removable slide-in heating unit	Mobile (2 fixed and 2 steering castors with brakes, galvanized steel, 160 mm) Push handles also accessible when the doors are open Can be heated with or without moist air Removable slide-in heating unit
Material	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 872	572 873	572 874	572 875

BLANCO INMOTION BANQUET TROLLEYS

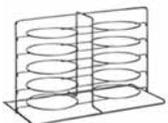
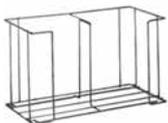
cooled



Model	BW-UK 10	BW-UK 15
Designation	BW-UK 10 Convection-Cooled Banquet Trolley	BW-UK 15 Convection-Cooled Banquet Trolley
Design	Double-walled, with active convection cooling	Double-walled, with active convection cooling
Dims (LxWxH)	756 x 932 x 1816 mm	756 x 932 x 1796 mm
Capacity	Max. 10 GN containers, 2/1-100	Max. 15 GN containers, 2/1-65
Weight (in kg)	173 kg	173 kg
Elec. connect.	220-240 VAC/50 Hz/0.8 kW	220-240 VAC/50 Hz/0.8 kW
Temperature range	From -10°C to +8°C Adjustable down to the degree Indication with LED display	From -10°C to +8°C Adjustable down to the degree Indication with LED display
Pre-cool. time	approx. 100 minutes	approx. 100 minutes
Refrigerat. type	R404A (CFC-free)	R404A (CFC-free)
Door	1 hinged door Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device	1 hinged door Double-walled with circumferential sealing profile Lockable refrigerator lock 270° opening angle with latching device
Cabinet interior	HS hygienic design 10 pairs of deep-drawn support ledges with a spacing of 115 mm for the insertion of GN grids or GN containers Spacers on the rear wall for optimum cold air distribution	HS hygienic design 15 pairs of deep-drawn support ledges with a spacing of 75 mm for the insertion of GN grids or GN containers Spacers on the rear wall for optimum cold air distribution
Special features	Mobile (2 fixed and 2 steering castors with brakes, galvanized steel, 200 mm) Push handles are accessible even with doors open Revision panel on the refrigeration unit	Mobile (2 fixed and 2 steering castors with brakes, galvanized steel, 200 mm) Push handles are accessible even with doors open Revision panel on the refrigeration unit
Material	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 876	572 877

You can request free information on BLANCO INMOTION BANQUET TROLLEYS and the entire BLANCO product range (please see reverse side for address).

accessories

Illustration	Model Designation	for models	Dimensions	Order No.
	Gastronorm grids, GR 2/1	BW 11, BW 18 BW 22*, BW 36* * only in conjunction with dividing wall BW-UK 10 BW-UK 15	650 x 530mm	550 266
	Grid of CNS	BW 22, BW 36 (without dividing wall)	1084 x 650 mm	146 646
	Dividing wall removable with shelf racks	BW 22	—	Please specify when ordering
	Dividing wall removable with shelf racks	BW 36	—	Please specify when ordering
	Circumferential railing	all BW and BW-UK models	50 mm high	Please specify when ordering
	CALDOMET cloche with hole, CNS 18/10	—	260 mm dia., 43 mm high	570 001
	CALDOMET cloche with hole, CNS 18/10	—	260 mm dia., 55 mm high	570 002
	CALDOMET cloche with hole, CNS 18/10	—	240 mm dia., 43 mm high	570 005
	CALDOMET quadro cloche with hole, CNS 18/10	—	227 mm dia., 44 mm high	570 201
	Plate carrier of CNS for transporting a maximum of 8 plates up to 31 cm in diameter. The plate carriers can be inserted without grids directly into the support ledges of the cabinet compartment.	BW 11, BW 18 BW 22*, BW 36* * only in conjunction with dividing wall BW-UK 10 BW-UK 15	650 x 530 x 310 mm	566 653
	Plate carrier of CNS for transporting a maximum of 8 plates up to 30 cm in diameter, without cloches. Grids are also required.	all BW and BW-UK models	660 x 330 x 330 mm	555 646
	Plate carrier of CNS for transporting a maximum of 10 plates up to 30 cm in diameter, without cloches. Grids are also required.	all BW and BW-UK models	660 x 330 x 405 mm	555 647
	Plate carrier of CNS for transporting a maximum of 8 plates up to 30 cm in diameter, without cloches. Grids are also required.	all BW and BW-UK models	660 x 330 x 320 mm	555 648
	Circumferential PE bumper rail	all BW and BW-UK models	—	Please specify when ordering
	Reinforced, circumferential PE bumper rail	all BW and BW-UK models	—	Please specify when ordering

accessories

Model Designation	Castor arrangement A 	for models	Order No.
Galvanized-steel castors, 160 mm dia.	either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes	BW 11, BW 18, BW 22, BW 36	Please specify when ordering
Galvanized-steel castors, 200 mm dia.	2 fixed and 2 steering castors with brakes	all BW and BW-UK models	
Galvanized-steel castors, 200 mm dia.	4 steering castors, 2 of which have locking brakes	BW 11, BW 18, BW 22, BW 36	
Galvanized-steel castors with elastic castors, 160 mm dia.	either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes	BW 11, BW 18, BW 22, BW 36	
Galvanized-steel castors with elastic castors, 200 mm dia.	2 fixed and 2 steering castors with brakes	all BW and BW-UK models	
Galvanized-steel castors with elastic castors, 200 mm dia.	4 steering castors, 2 of which have locking brakes	BW 11, BW 18, BW 22, BW 36	
Stainless-steel castors, 160 mm dia.	either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes	BW 11, BW 18, BW 22, BW 36	
Stainless-steel castors, 200 mm dia.	2 fixed and 2 steering castors with brakes	all BW and BW-UK models	
Stainless-steel castors, 200 mm dia.	4 steering castors, 2 of which have locking brakes	BW 11, BW 18, BW 22, BW 36	
Stainless-steel castors with elastic castors, 160 mm dia.	either 2 fixed and 2 steering castors or 4 steering castors, 2 with brakes	BW 11, BW 18, BW 22, BW 36	
Stainless-steel castors with elastic castors, 200 mm dia.	2 fixed and 2 steering castors with brakes	all BW and BW-UK models	
Stainless-steel castors with elastic castors, 200 mm dia.	4 steering castors, 2 of which have locking brakes	BW 11, BW 18, BW 22, BW 36	
Castor arrangement B 			
Castor arrangement C 			On request
Castor arrangement D 			On request

maximum loads

Maximum loading of BLANCO banquet trolleys with GN containers/GN grids or grids (1,084 x 650 mm)

	BW 11	BW 18	BW 22	BW 36	BW-UK 10	BW-UK 15
GN container, 2/1 -100	11	9	22	18	10	7
GN container, 1/1 -100	22	18	44	36	20	14
GN container, 2/1 -65	11	18	22	36	10	15
GN container, 1/1 -65	22	36	44	72	20	30
With GN grids, GR 2/1 (* only in conjunction with dividing wall)	10	17	20 *	34 *	9	14
Plates, 24 mm dia. *	40	68	80	136	36	56
Plates, 26 mm dia. *	40	68	80	136	36	56
Plates, 28 mm dia. * (* not stacked)	20	34	40	68	18	28
Plates, 30 mm dia. *	20	34	40	68	18	28
Plates, 31 mm dia. *	20	34	40	68	18	28
With grids (1,084 x 650 mm), without dividing wall	-	-	10	17	-	-
Plates, 24 mm dia. *	-	-	80	136	-	-
Plates, 26 mm dia. *	-	-	80	136	-	-
Plates, 28 mm dia. * (* not stacked)	-	-	60	102	-	-
Plates, 30 mm dia. *	-	-	60	102	-	-
Plates, 31 mm dia. *	-	-	60	102	-	-

BLANCO INMOTION – the system is the star.

To become a mover and shaker in the catering industry you have to think beyond the "pot". There are no stand-alone products; they are part of a system in which man and technology harmonize and interact perfectly, even at peak business hours.

The **BLANCO INMOTION food distribution system** provides over 100 high-quality models that work hand-in-hand and help you make sure everything runs smoothly from portioning in the kitchen to serving the food. **Setup, portioning, distributing, storing, transporting, refrigerating, regenerating, keeping warm, serving, cleaning up** – we've thought of everything.

Whether it's **fresh food** (Cook & Serve), **refrigerated food** (Cook & Chill), **tray systems** or **ladling systems** – BLANCO INMOTION provides the ideal solution for every application.

BLANCO INMOTION is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high-quality finish, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **investment security**:

- regeneration using induction technology
- regeneration using hot air
- tray transport carts
- food serving carts
- food transport carts
- platform dispensers
- basket dispensers
- tray dispensers
- universal dispensers
- plate dispensers
- build-in dispensers
- food service conveyor belts
- actively cooled food service conveyor belts
- cutlery return conveyor belts
- banquet trolleys

BLANCO INMOTION.
System solutions on the move.

Our team is happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY
Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-Mail catering.export@blanco.de

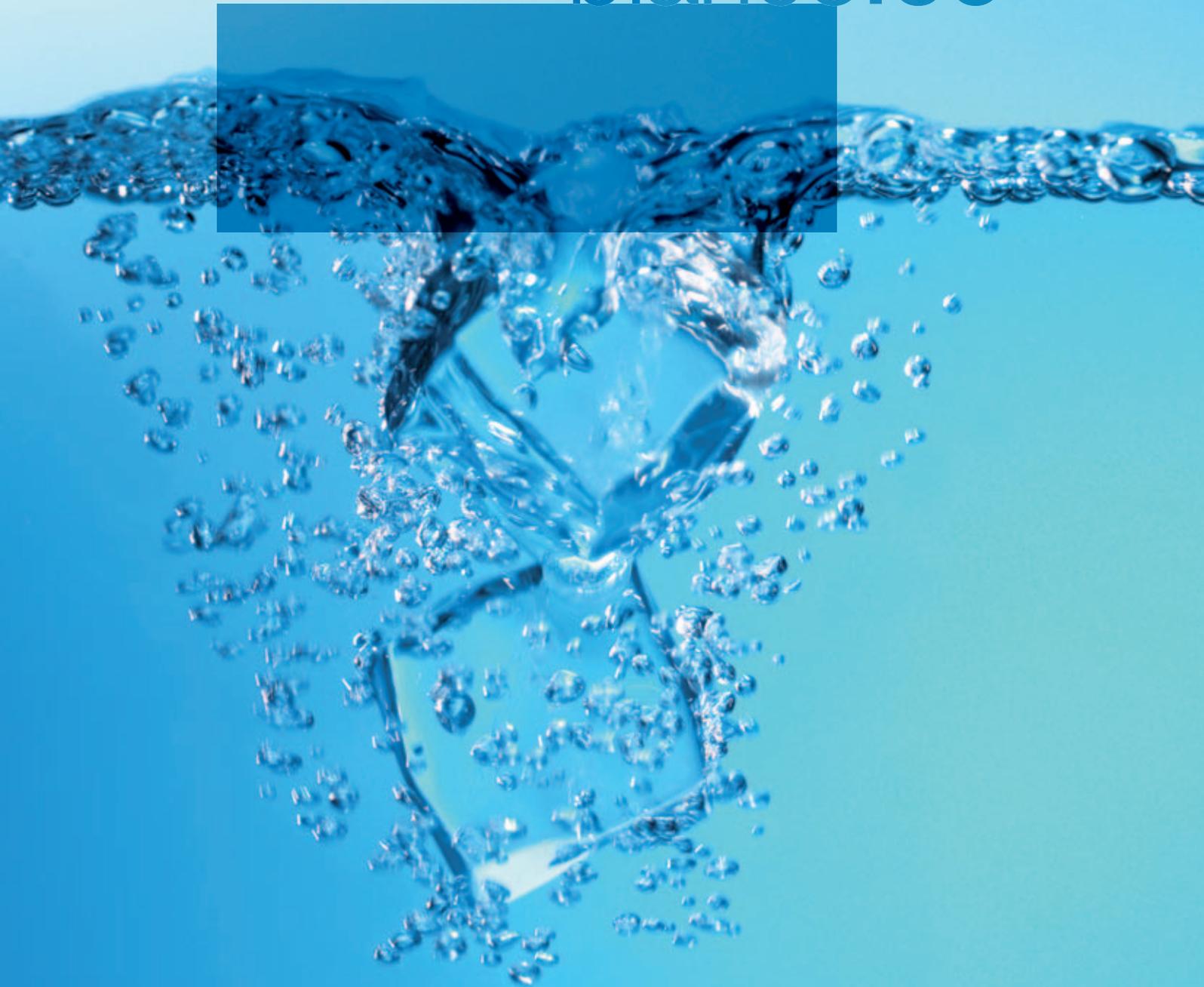
BLANCO

NEW!

BLANCO Ice System:

The hot new trend is ice for Cook & Chill
and Cook & Freeze.

blancoice



One for all: The new BLANCO Ice System for Cook&Chill and Cook&Freeze.

Environmentally friendly, economical and safe: With the **new BLANCO Ice System**, the proven liquid ice technology is used for the first time for the entire production process with Cook&Chill and Cook&Freeze, i.e. for a complete cooling chain from storage to food production and portioning to transport.

In the large-kitchen sector, the powerful liquid ice technology has only been used for cold storage houses and re-cooling vessels up until now. For other cooling applications, additional cooling methods had to be utilized. This often meant additional costs and increased susceptibility to failure of the entire system.

Now the BLANCO Ice System enables you to operate a **HACCP-conformant, continuous cooling chain with only one refrigerant: liquid ice.**

What is liquid ice?

Liquid ice has been used successfully as a refrigerant in the large-kitchen sector for many years. However, up until now the use of this technology was limited to cold storage houses and recooling vessels only.

Liquid ice is an environmentally friendly mixture of water, ice crystals and ethanol. The consistency of liquid ice can be compared to that of a runny ice-cream shake.

This special mixture has the advantage that its temperature remains virtually constant until all the ice crystals contained are completely melted – even over a period of several hours.

The cooling duration is determined by the share of ice crystals in the mixture. The more ice crystals there are, the longer the cooling duration. The fewer ice crystals there are, the shorter the cooling duration.

Cooling with liquid ice is highly economical, user-friendly and safe.

BLANCO makes it possible: Cooling without a power supply and cable.

The BLANCO Ice System makes cooled units **mobile without a power supply**. For example, the new Tray Transport Trolleys Ice: They reliably keep food cold up to several hours in accordance with HACCP.

Fast cooling

The tray transport trolleys from the BLANCO Ice System are ready to use within just a few minutes thanks to direct cooling with liquid ice - without pre-cooling. This saves time and is extremely economical.

Ready to use for long periods

Thanks to the liquid ice cooling, the food remains uniformly cool for many hours in accordance with HACCP – completely without a power supply and cable. This makes them ideal for truck transport and temporary storage.

No expensive waste heat

With the cooling with liquid ice independent of a power supply, no annoying waste heat is produced, and this can save you investments in additional building ventilation systems.

No annoying noise

The cooling of the mobile units independent of a power supply operates absolutely silently. And this makes them ideal for temporary storage and transport in hospital wards.

Hygienic and safe

The tray transport trolley from the BLANCO Ice System cools without integrated technology, and can easily be cleaned in a washing cabin, ensuring maximum operating safety and optimum hygiene.



NEW! TTW-F 16-105 DSZE Ice
Cooling tray transport trolley for 16 EN trays without a power supply. Body of CNS, double-wall insulated, with integrated liquid ice tanks. For up to 12 hours of reliable, environmentally friendly cooling.

The BLANCO Ice System: Continuous cooling chain with only one refrigerant.

Ice maker and process tank

Ice crystals are generated from the water-ethanol mixture until the ice share in the liquid is approx. 25 to 30%. The ready-to-use liquid ice is temporarily stored in the process tank until it is used.

Production, quick cooling and storage

Refrigerated rooms, quick refrigerators and recooling vessels are cooled with liquid ice from the process tank via a pump system.

Cooling of the system parts

The central cooling station connected directly to the liquid ice circuit, cools porcelain and dishes, and keeps the system parts cold until they are used on the conveyor. The central cooling station supplies the double-wall insulated

dispensers with convection cooling (= indirect liquid-ice cooling of the dispensers).

Portioning food on the conveyor

During portioning, cooling stations keep the food cold in shelf trolleys in accordance with HACCP requirements with convection cooling (= indirect liquid-ice cooling of the shelf trolleys). The conveyor convection-cooled with liquid ice enables portioning at normal room temperature without a cooled portioning room. The conveyor is directly connected to the liquid-ice circuit.

Cooled transport of food independent of a power supply

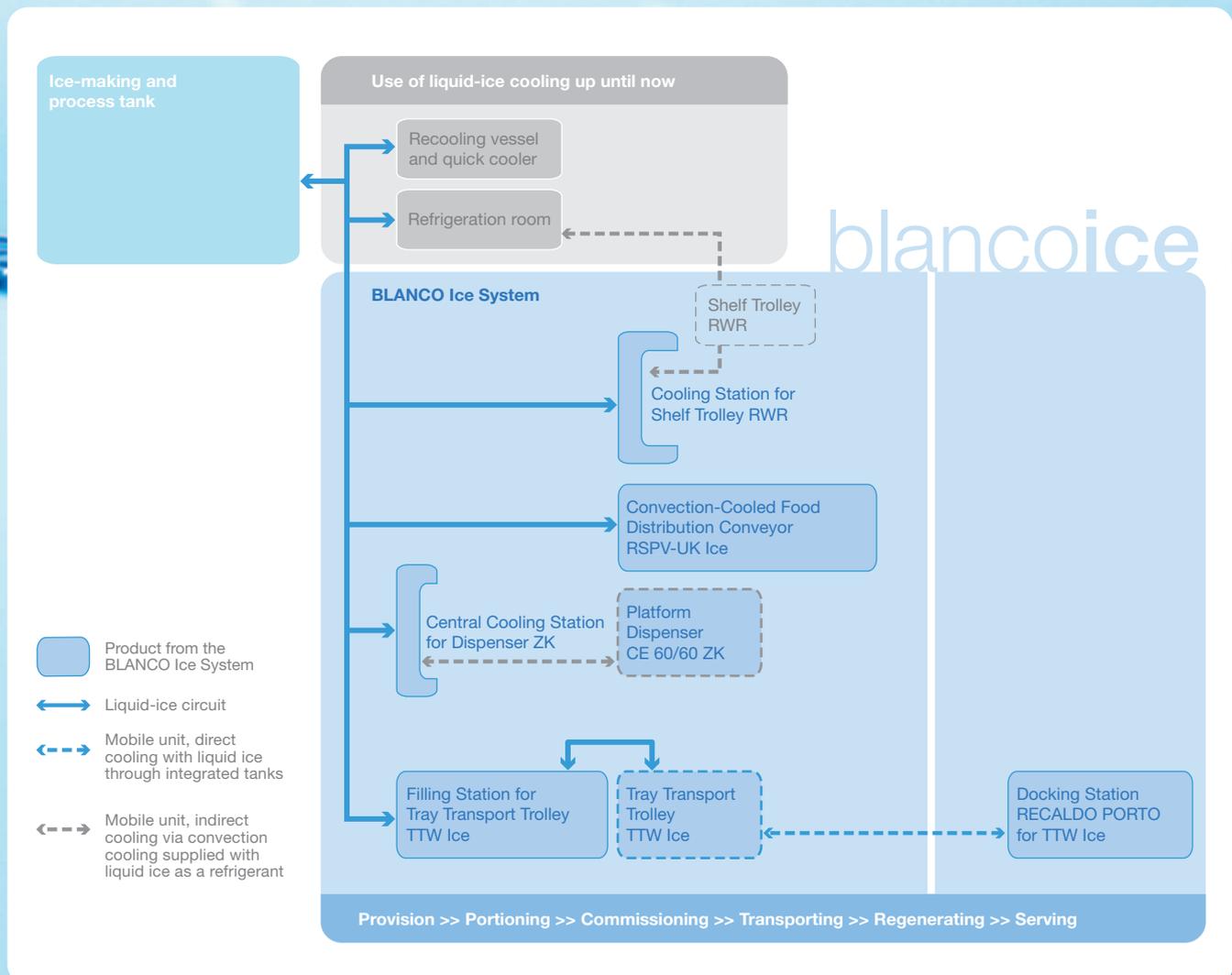
The tray transport trolleys (TTW) from the BLANCO Ice System are equipped with integrated tanks for liquid ice

(= direct cooling with liquid ice). The TTWs are filled at a special filling station. The TTWs are ready to use within just a few minutes and keep the portioned food cold for up to 12 hours during transport and temporary storage independent of a mains supply.

Regeneration and food distribution

Following transport, the TTW is docked on the induction station and the food is cooled further independently of a power supply until regeneration occurs. Following regeneration the trays are distributed to the guests.

The BLANCO Ice System. Example illustration of the entire process.





Tray Transport Trolley Ice (TTW Ice) with Filling Station Ice

For transport and temporary storage of cooled food independent of a power supply.

- With integrated liquid ice tanks for a cooling duration of up to 12 hours
- Filling with liquid ice is carried out automatically or fully automatically at the Filling Station Ice
- For 16 or 20 Euronorm trays
- With distance of 105 mm or 115 mm between ledges
- Suitable for washing tunnels

Models/Variants

- TTW-F 16-105 DSZE Ice
- TTW-F 16-115 DSZE Ice
- TTW-F 20-105 DSZE Ice
- TTW-F 20-115 DSZE Ice
- Filling Station Ice for TTW Ice, automatic or fully automatic



Docking Station RECALDO PORTO for TTW Ice (Induction)

For regeneration per induction, perfectly designed for use with the suitable TTW Ice models.

- Available with 2 or 3 heating points per tray for warm components
- Manual or electric height adjustment
- With new, optimized BLANCO induction control
- Integrated thermal separation for keeping food optimally cold

Models/Variants

- RECALDO PORTO 16 for TTW Ice
- RECALDO PORTO 20 for TTW Ice

Each available as mobile or fixed-position floor unit.



Convection-Cooled Conveyor RSPV-UK Ice

The unique, convection-cooled food distribution conveyor belt from BLANCO is now also available for use within the BLANCO Ice System.

- A refrigerated shroud of air ensures that the temperatures required by HACCP for food on the conveyor are maintained
- Liquid ice serves as a refrigerant (direct connection to liquid ice tank)
- Temperature adjustable exactly to the degree
- Conveyor speed continuously adjustable from 0 to 18 m/minute

Models/Variants

- RSPV-UK Ice (round-belt feeder conveyor)



Cooling Station UK Ice for Shelf Trolley RWR 2/RWR 3/RWR 2-A/RWR 3-A

For keeping food cold in GN containers during portioning on the conveyor.

- Convection cooling
- Liquid ice serves as a refrigerant (direct connection to liquid ice tank)
- With castors for flexibility during portioning
- Simple operation due to On/Off switch

Models/Variants

- Cooling Station UK Ice, mobile, for RWR 2 or RWR 2-A
- Cooling Station UK Ice, mobile, for RWR 3 or RWR 3-A



Cooling Station UK Ice for Shelf Trolley RWR 161 and RWR-VP 163

For keeping pre-portioned food cold on the conveyor, e.g. desserts and salads.

- Convection cooling
- Liquid ice serves as a refrigerant (direct connection to liquid ice tank)
- With castors for flexibility during portioning
- Simple operation due to On/Off switch

Models/Variants

- Cooling Station UK Ice, mobile, for RWR 161 and RWR-VP 163



Platform Dispenser ZK

For providing cooled system parts, indirect liquid-ice cooling via Central Cooling Station UK Ice.

- Optimum cold air circulation after docking onto central cooling station through specific air guidance

Models/Variants

- Platform Dispenser CE 60/60 ZK, for equipping with porcelain parts



Central Cooling Station UK Ice for Dispenser ZK

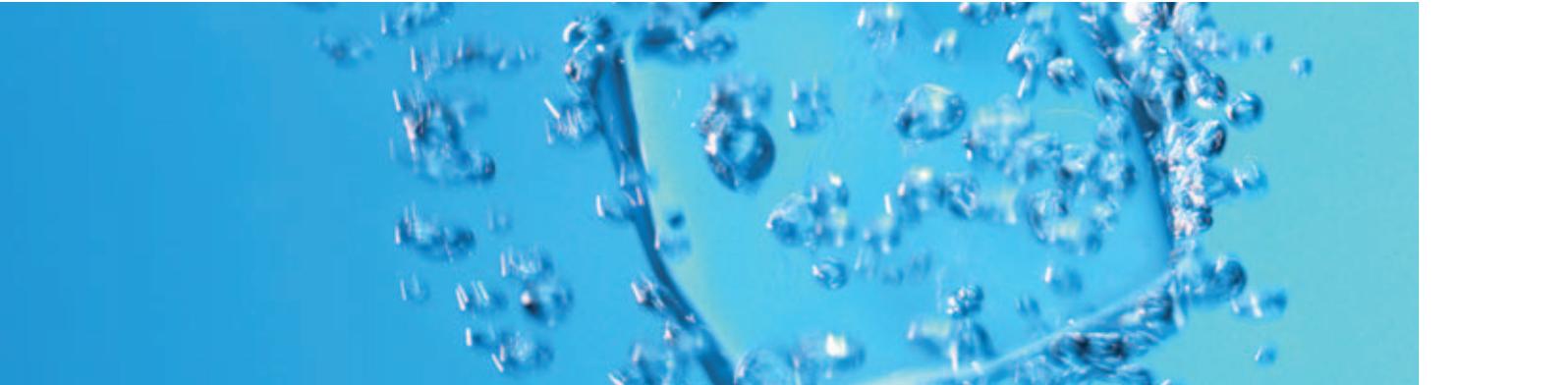
Supplies the Platform Dispenser ZK with cold air for cooling, e.g. of dishes and porcelain.

- Automatic switch-on or switch-off of the cold air supply when docking or decoupling the platform dispenser
- Uniform distribution of the cold air with the integrated convection cooling system
- With docking centring device for easy docking of the dispensers
- The temperature can be exactly adjusted down to the degree from +2 °C to +10 °C

Models/Variants

- Central Cooling Station UK Ice for Dispenser ZK
- For operation with liquid ice. Available for 1 to 5 dispensers.

Also available for operation with conventional refrigerants.



freshandfree

The BLANCO Ice System: Advantages from start to finish.

HACCP-conformant cooling chain

Continuous cooling chain with only one refrigerant: The BLANCO Ice System enables the use of the environmentally friendly liquid-ice technology for the entire process chain with Cook & Chill and Cook & Freeze.

Compatible and cost-reducing

Existing or planned liquid-ice systems can be used to create a continuous, complete cooling chain – without investments in additional cooling technologies.

Environmentally friendly and safe

The liquid-ice circuit is a closed system. No waste products or contaminants of any kind result. This completely eliminates the need for additional safety installations.

Helps save energy and money

With conventional cooling systems, energy is consumed during the day in production, when electricity is especially expensive. With the liquid ice technology, you can produce ice with a time delay during non-consumption periods. This enables you to benefit from the inexpensive low-rate times at night.

High level of operating safety

Due to the ability to store liquid ice in the process tank, the cooling continues to function even if the refrigeration unit has to be switched off for some reason (e.g. during maintenance work).

Continuously uniform temperature

The powerful cooling with liquid ice provides for a uniform cooling temperature

that complies with the HACCP requirements. This ensures optimum hygienic safety.

Cooling independent of power supply

Mobile units from the BLANCO Ice System, like the tray transport trolleys, can be cooled without a power supply, providing maximum mobility with minimum effort.

Our team will be happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY

Phone +49 7045 44-81198

Fax +49 7045 44-81481

Internet www.blanco.de

E-Mail catering.export@blanco.de

BLANCO

A system on the move:

Food serving carts, food transport carts and
dispensers from BLANCO INMOTION.

blancoinmotion

A close-up photograph of a stainless steel cart handle with a blue ergonomic grip. The handle is part of a larger cart structure, and the background is a light, neutral color. A semi-transparent blue rectangular box is overlaid on the right side of the image, partially covering the text 'blancoinmotion'.



realsupport



Motion in the kitchen.

Exemplary in function and design:

The new ergonomic **BLANCO INMOTION** food serving carts and dispensers really shine thanks to a host of **details** which really help you move forward.

The **large selection of models** offers a fitting solution for any task – **unheated** or **heatable, with cooling slits** or **with active convection cooling**.

The SAG 2-THK is a real all-rounder, which integrates a **heatable** and a **cooled compartment, 2 bain-marie wells** in the cover and a **heatable plate dispenser**, all in a small package.

CONTENTS

The ergonomic push handles	4
The new corner guards	5
Product overview by product abbreviations	5
Food transport and distribution with BLANCO INMOTION	6
The all-rounder: SAG 2-THK	7
An overview of product advantages . . .	8

PRODUCT OVERVIEW

Food serving cart, open	10
Food serving cart, cooled	11
Food serving cart, closed	12
Food transport cart	13
Accessories/castors for SAW, SAG, STW	14
Platform dispenser, heatable	16
Platform dispenser, unheated	16
Basket dispenser, heatable	17
Basket dispenser, cooled	17
Basket dispenser, unheated	18
Basket dispenser with cooling slits . . .	18
Tray dispenser, open/closed	19
Universal dispenser, heatable	20
Universal dispenser, unheated	21
Universal dispenser with cooling slits	21
Plate dispenser, heatable	22
Plate dispenser, unheated	24
Plate dispenser with cooling slits . . .	24
Basket dispenser for installation	25
Plate dispenser for installation	26
Tray dispenser for installation	28
Universal dispenser for installation . . .	29
Accessories/Castors for dispenser . . .	30

**Strong support:
The ergonomic push handles.**

Transport means motion: for better maneuverability and handling, BLANCO has adopted **push handles** and **optimized them ergonomically**.

Little things often make a big difference:

- Continuous handle for **flexible handling**
- Additional **bumper rail** and **natural handle shape** thanks to new-style installation
- Larger diameter (**32 mm**) for **more secure grip** and an attractive, modern design



FOOD SERVING CARTS
SAW 3
with accessories



PLATE DISPENSERS
2 SEK 21-26
with accessories



cornerstones

Welcome to the buffer zone: The new corner guards.

Transport often means maneuvering in tight spots.

To prevent furniture and other objects from being damaged, **new corner guards** have been designed for the **BLANCO INMOTION** line.



UNIVERSAL DISPENSERS

UNI-H 59/29
with accessories

Overview by product abbreviations

ABBREV.	PRODUCT	PAGE
CCE	Tray dispenser and basket dispenser, open	18-19
CE	Tray dispenser, basket dispenser and platform dispenser, closed	16, 18, 19
CEB	Basket dispenser, tray dispenser for installation	25, 28
CEBH	Basket dispenser for installation, heatable	25
CEK	Basket dispenser with cooling slits	18
CE-UK	Basket dispenser, cooled (convection)	17
CHV	Platform dispenser and basket dispenser, convection heated	16-17
RE	Plate dispenser for installation	26-27
RHE	Plate dispenser for installation, heatable	27
SAG	Food serving cart, closed	12
SAW	Food serving cart, open	10
SAW-L	Food serving cart, open, for servery counters	11
SAW-UK	Food serving cart, cooled (convection)	11
SE	Plate dispenser, unheated	24
SEK	Plate dispenser with cooling slits	24
SHE	Plate dispenser, heatable	22
SHV	Plate dispenser, convection heated	23
SHVS	Plate dispenser, especially for heat-retaining parts, convection heated	23
STW	Food transport cart	13
UNI	Universal dispenser	21
UNI-B	Universal dispenser for installation	29
UNI-H	Universal dispenser, heatable (convection)	20
UNI-K	Universal dispenser with cooling slits	21



Perfect service: Food transport and distribution with BLANCO INMOTION.

With the dispensers, food transport and serving carts from **BLANCO INMOTION**, you'll be fully equipped for any task:

- The **new, convection-cooled food serving carts** (SAW-UK) and the **convection-cooled basket dispenser** (CE-UK) help with HACCP-compliant portioning and intermediate storage.
- The **profile edge** (SAW 2-4 and SAG) ensures that the water condensation runs back into the bain-marie wells (thus no danger of injury and slipping).
- The **welded-in board** (SAW) guarantees maximum stability.
- The connection for the power cable is located on the rear of the unit (SAW 2-4) for a **high degree of user-friendliness**.
- A **digital regulator** is available as an option for models STW 2 and STW 3



CONVECTION-COOLED
FOOD TRANSPORT CART
SAW 2-UK



FOOD TRANSPORT CART
STW 2
with accessories



The all-rounder: The SAG 2-THK food serving cart.

Versatile, mobile and well thought-out:
The **SAG 2-THK** – a **new development**
for the food serving cart.



One model for any occasion, which takes care of business with flying colors.

- It's **multi-functional** thanks to a heatable and an active convection-cooled compartment in the underframe
- Additional **heatable plate dispenser**, plate setting secured against inadvertent adjustment
- **Two bain-marie wells** are integrated into the top surface
- Especially **compact construction**
- Also available with **sneeze guard** and **heating shelf**
- Also available in technically simpler **variants** without an active cooled compartment and/or without a plate dispenser



FOOD SERVING CART
SAG 2-THK

all-rounder





fronrun

Extremely persuasive as a package: Food distribution with BLANCO INMOTION.

Hygienic, practical, simply good: Sneeze guard and heating shelf.

The food serving carts are also available with a Sneeze guard and integrated heating shelf: The **stable glass shelf top-unit (sneeze guard)** ensures optimum hygiene, and the **integrated heating shelf** helps with heat retention. Even the last person in line is guaranteed a delicious, warm meal.

BLANCO INMOTION sets standards across the entire field of food distribution. Material, form and function are presented as a highly-attractive unit. The units are compatible with one another and can be adapted to meet your individual needs.

You'll be pleased by the multitude of well thought-out details of the food serving and transport carts from BLANCO IN-

MOTION; it's these details which make everyday work easier. Take the **removable revision panel** for the electrical system on the short side, for example, which ensures **maximum service friendliness** via **easy accessibility**.

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



FOOD SERVING CART
SAG 2-THK with sneeze guard and integrated heating shelf.



UNIVERSAL DISPENSER
UNI-K 59/29 with cooling slits with accessories

ner



Micro-polished surface

The micro-polished stainless-steel CNS 18/10 surface is especially dirt-resistant and ensures optimum hygiene.



Ergonomic push handles

The safety push handle fits especially well in your hands thanks to its 32 mm diameter.



Rugged corner guards

Space a little tight? No problem: the new, wider polyamide corner guards protect furniture and other objects.



High-quality finish

Fused covers offer perfect protection from soiling and water entry.



Cover with profile edge

The profile edge (SAW 2-4 and SAG) ensures that the water condensation runs back into the bain-marie wells, thus preventing the risk of slipping.



Splashed- and sprayed-water protection

All units of the BLANCO INMOTION series are splashed- and sprayed-water protected (Protection type IPX 5, except for CE-UK 53/53: IPX 4).



Synthetic castors pursuant to DIN standard

The rugged synthetic castors of the basic equipment fulfill all requirements in accordance with DIN 18867, Part 8.



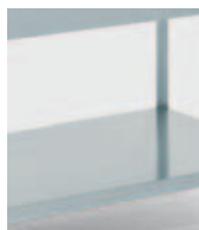
Stamped well numbers

The stamped well numbering ensures easy recognition and makes your work easier.



Cabinet interiors comply with hygiene guidelines

The interiors of the cabinet compartments are produced in the H1 hygienic design.



Welded-in boards

The welded-in boards of the open INMOTION carts ensure maximum stability.



User-friendliness

Easy-to-use operating panels make your day-to-day work easier with all the electrical BLANCO INMOTION units.



Tested safety

All electrical units of the BLANCO INMOTION series are certified according to the latest VDE guidelines (exceptions: SAW-UK, CE-UK).

BLANCO INMOTION

Food serving cart, open

Food serving cart, cooled (convection)

Valid for models SAW 1, SAW 2, SAW 3, SAW 4, SAW L-2/L-3/L-4:

- **Material CNS 18/10** with micro-polished surface,
- **Welded-in, deep-drawn wells** for Gastronorm 1/1-200 and its subdivision, the wells can be heated wet or dry and can **be heated and regulated individually**,
- **Temperature adjustment of the wells ranges** from +30°C to +95°C,

- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Welded-in support surface**,
- **Stamped fill-level marking** in the wells,
- **Drain valve secured** against inadvertent opening,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18867, Part 7**,
- **Synthetic castors**, 4 steering castors,

- 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE certified, GS mark, CE conformity**,
- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **Mains voltage** 220-240 V, 50-60 Hz.



Model	SAW 1	SAW 2	SAW 3 (shown with GN container accessory)	SAW 4
Dimensions L x W x H (in mm)	750 x 508 x 933 mm Operating height: 900 mm	936 x 714 x 933 mm with optional sliding cover: 1,006 x 714 x 1,000 mm Operating height: 900 mm	1,276 x 714 x 933 mm with optional sliding cover: 1,346 x 714 x 1,000 mm Operating height: 900 mm	1,615 x 714 x 933 mm Operating height: 900 mm
Weight (in kg)	24.5 kg	35.5 kg	44 kg	57.5 kg
Wattage	0.7 kW	1.4 kW	2.1 kW	2.8 kW
Capacity	1 heat retaining well	2 heat retaining wells	3 heat retaining wells	4 heat retaining wells
Special features	Top surface without profile edge	Top surface with profile edge Helix cord connection with dummy plug socket opposite the operating panel side	Top surface with profile edge Helix cord connection with dummy plug socket opposite the operating panel side	Top surface with profile edge Helix cord connection with dummy plug socket opposite the operating panel side
Accessories/Options	Fold-out panel on the short sides and/or long sides For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf Fold-out shelf on the short sides and/or the long sides Hinged lid 1/3 : 2/3, (1/3 usable as shelf, 2/3 with integrated lid holder) Sliding cover with synthetic or ball-bearing guide GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached at short side For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf Fold-out shelf on the short sides and/or the long sides Hinged lid 1/3 : 2/3, (1/3 usable as shelf, 2/3 with integrated lid holder) Sliding cover with synthetic or ball-bearing guide GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached at short side For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf Fold-out shelf on the short sides and/or the long sides Hinged lid 1/3 : 2/3, (1/3 usable as shelf, 2/3 with integrated lid holder) GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached at short side For other castor designs, see Page 15
Order No.	572 152	572 153	572 154	572 155



Valid for models SAW 2-UK and SAW 3-UK:

- **Material CNS 18/10** with micro-polished surface,
- **Convection-cooling trough** for GN 1/1-200 and its subdivision integrated in cover, removable convection-cooling trough, evaporator can be folded up,
- **Temperature adjustment ranges** from +2°C to +15°C, with an ambient temperature of +32°C
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Coolant **CFC-free** (R 134a),
- **Synthetic castors**, 2 fixed and 2 steering castors with brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **CE conformity**,
- **Operating panel** with on/off switch, pilot lamp, digital temperature control below the push handle, helix cord connection with dummy plug socket on the long side of the unit,
- **Mains voltage** 220-240 V, 50 Hz.



Model	SAW L-2	SAW L-3	SAW L-4 <small>(not shown, similar to SAW L-3)</small>	SAW 2-UK cooled (convection)	SAW 3-UK cooled (convection)
Dimensions L x W x H (in mm)	900 x 749 x 933 mm Operating height: 900 mm	1,241 x 749 x 933 mm Operating height: 900 mm	1,574 x 749 x 933 mm Operating height: 900 mm	936 x 714 x 933 mm Operating height: 900 mm	1,276 x 714 x 933 mm Operating height: 900 mm
Weight (in kg)	35.5 kg	48 kg	65.5 kg	98 kg	118 kg
Wattage	1.4 kW	2.1 kW	2.8 kW	0.4 kW	0.5 kW
Capacity	2 heat retaining wells	3 heat retaining wells	4 heat retaining wells	2 x GN 1/1-200 or their subdivision	3 x GN 1/1-200 or their subdivision
Special features	The operating components and push handle are found on the long side; the cart is specially designed for use at a servery counter	The operating components and push handle are found on the long side; the cart is specially designed for use at a servery counter	The operating components and push handle are found on the long side; the cart is specially designed for use at a servery counter	Convection cooling, cooling capacity: 0.37 kW at $t_0 = -10^\circ\text{C}$ (evaporation temp.) and $t_a = +32^\circ\text{C}$ (ambient temp.)	Convection cooling, cooling capacity: 0.45 kW at $t_0 = -10^\circ\text{C}$ (evaporation temp.) and $t_a = +32^\circ\text{C}$ (ambient temp.)
Accessories/Options	Sneeze guard or sneeze guard with heating shelf GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached on long side below the push handle For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached on long side below the push handle For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf GN lid receptacle for accepting GN 1/1 lids and their subdivision, attached on long side below the push handle For other castor designs, see Page 15	Fold-out panel on the short sides and/or long sides All-round bumper rail made of plastic GN lid receptacle for accepting GN 1/1 lids and their subdivision For other castor designs, see Page 15	Fold-out panel on the short sides and/or long sides All-round bumper rail made of plastic GN lid receptacle for accepting GN 1/1 lids and their subdivision For other castor designs, see Page 15
Order No.	572 156	572 157	572 551	572 429	572 430

BLANCO INMOTION

Food serving cart, closed

- **Material CNS 18/10** with micro-polished surface,
- **Welded-in, deep-drawn wells** for GN 1/1-200 and its subdivisions for which the wells can be heated wet or dry and can be heated and regulated individually,
- **Continuous well temperature control** from +30°C to +95°C (except for SAG 2-THK: up to +90°C),
- **Heatable cabinet compartments** for each of 6 x GN 1/1 with 6 pair of support ledges (spacing: 57.5 mm), hygienic design H1, temperature ad-

- justable from +30°C to +85°C
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Stamped fill-level marking** in the wells,
- **Drain valve secured** against inadvertent opening,
- **Top surface with profile edge**,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18867, Part 7**,
- **Synthetic castors**, 2 fixed and 2 steer-

- ing castors with brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE and GS certified, CE compliant**,
- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **SAG 2-THK mains voltage:** 220-240 V, 50 Hz, **SAG 2 and SAG 3:** 220-240 V, 50-60 Hz.

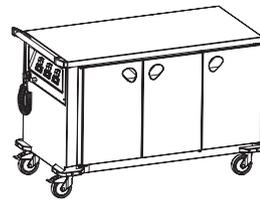


Model	SAG 2	SAG 3	SAG 2-THK
Dimensions LxWxH (in mm)	936 x 714 x 933 mm Operating height: 900 mm	10.276 x 714 x 933 Operating height: 900 mm	10.493 x 714 x 933 mm Operating height: 900 mm
Weight (in kg)	62 kg	85.5 kg	140.5 kg
Wattage	1.9 kW	2.85 kW	2.3 kW
Capacity	2 heat retaining wells 2 heatable cabinet compartments	3 heat retaining wells 3 heatable cabinet compartments	2 Heat retaining wells 1 Heatable cabinet compartment 1 Convection-cooled cabinet compartment for 4 x GN 1/1, 4 pair of support brackets, temperature digitally adjustable from +2°C to +15°C 1 Heatable plate dispenser for approx. 35 plates (dia. 21-26 cm), plate temperature +60°C
Special features	—	—	Integrated ladle support, hooded cover bracket and GN lid receptacle for accepting GN 1/1 lids and their subdivisions (attached at short side)
Accessories/Options	Sneeze guard or sneeze guard with heating shelf Fold-out shelf on the short side and/or the long sides Hinged lid 1/3 : 2/3, (1/3 usable as shelf, 2/3 with integrated lid holder) All-round bumper rail made of plastic (polyamide) Sliding cover with synthetic or ball-bearing guide GN lid receptacle for accepting 1/1 GN lids and their subdivision; attached on short side Draw bar left or right Cooling element (eutectic plate) For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf Fold-out shelf on the short sides and/or the long sides Hinged lid 1/3 : 2/3, (1/3 usable as shelf, 2/3 with integrated lid holder) All-round bumper rail made of plastic (polyamide) Sliding cover with synthetic or ball-bearing guide GN lid receptacle for accepting 1/1 GN lids and their subdivision; attached on short side Draw bar left or right Cooling element (eutectic plate) For other castor designs, see Page 15	Sneeze guard or sneeze guard with heating shelf Fold-out shelf attached to long sides Hinged lid 1/3 : 2/3, both can be used as shelf All-round bumper rail made of plastic (polyamide) Lid retention for domed lid of the plate dispenser Model variant: Underframe with 1 heatable cabinet compartment and 1 active cooled compartment, without plate dispenser Model variant: Underframe with 1 heatable cabinet compartment and 1 neutral cabinet compartment with plate dispenser (Order No. 572 222) Model variant: Underframe with 1 heatable cabinet compartment and 1 neutral cabinet compartment without plate dispenser Cooling element (eutectic plate) For other castor designs, see Page 15
Order No.	572 150	572 151	572 161

BLANCO INMOTION

Food transportation carts

- **Material CNS 18/10** with micro-polished surface,
- **Heatable cabinet compartments** for each of 9 x GN 1/1 with 9 pair of support ledges (spacing: 57.5 mm), hygienic design H1, temperature adjustable from +30°C to +85°C
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18867, Part 7**,
- **Synthetic castors, STW 1:** 4 steering castors, 2 of which have brakes, **STW 2 and STW 3:** 2 fixed and 2 steering castors with brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE and GS certified, CE compliant**,
- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **Mains voltage** 220-240 V, 50 Hz.



Model	STW 1	STW 2 (shown with GN container accessory)	STW 3
Dimensions LxWxH (in mm)	745 x 505 x 915 mm Operating height: 885 mm	10.009 x 714 x 915 mm Operating height: 885 mm	10.379 x 714 x 915 mm Operating height: 885 mm
Weight (in kg)	39.5 kg	68.5 kg	97.0 kg
Wattage	0.4 kW	1.0 kW	1.5 kW
Capacity	1 heatable compartment	2 heatable compartments	3 heatable compartments
Accessories/ Options	All-round bumper rail made of plastic (polyamide) Attachment of railing, all-round Cooling element (eutectic plate) For other castor designs, see Page 15	All-round bumper rail made of plastic (polyamide) Attachment of railing, 3-sided or all-round Electronic temperature control with digital display Draw bar left or right Cooling element (eutectic plate) For other castor designs, see Page 15	All-round bumper rail made of plastic (polyamide) Attachment of railing, 3-sided or all-round Electronic temperature control with digital display Draw bar left or right Cooling element (eutectic plate) For other castor designs, see Page 15
Order No.	572 158	572 159	572 160

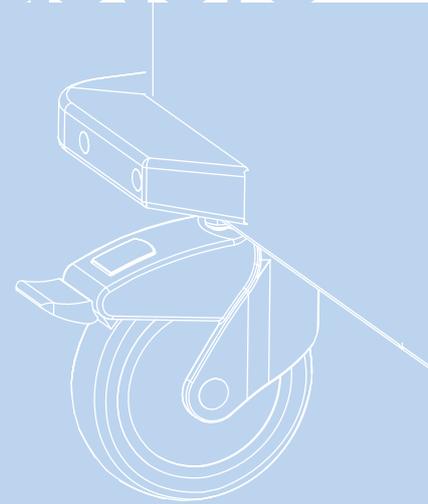
We will be happy to provide you with additional information on the BLANCO INMOTION and on the entire BLANCO product line on request (see back for address).

accessories SAW/SAG/STW

The following options/accessories are available for the BLANCO INMOTION food serving and transport carts shown on Pages 10 to 13, depending on the model.

Illustration	Designation	for models	Order No.
	Sliding cover made of CNS 18/10 with water condensation stripper, <u>synthetic guide</u> and all-round railing, height: 50 mm	SAW 2 / SAW 3 SAG 2 / SAG 3	optional (for additional fee)
	Sliding cover made of CNS 18/10 with water condensation stripper, <u>ball-bearing guide</u> and all-round railing, height: 50 mm	SAW 2 / SAW 3 SAG 2 / SAG 3	optional (for additional fee)
Not shown	Railing, 3-sided made of CNS 18/10, height: 50 mm	STW 2 / STW 3	optional (for additional fee)
Not shown	Railing, 4-sided made of CNS 18/10, height: 50 mm	STW 1 / STW 2 / STW 3	optional (for additional fee)
	Fold-down shelf, long side 245 mm wide	SAW 1 / SAW 2 / SAW 3 / SAW 4 SAW 2-UK / SAW 3-UK SAG 2 / SAG 3 SAG 2-THK	optional (for additional fee)
	Fold-down shelf, short side 245 mm wide	SAW 2 / SAW 3 / SAW 4 SAW 2-UK / SAW 3-UK SAG 2 / SAG 3	optional (for additional fee)
Not shown	Hinged lid 2/3 : 1/3 made of CNS 18/10, 1/3 lid can be used as support surface, 2/3 lid with integrated lid holder	SAW 2 / SAW 3 / SAW 4 SAG 2 / SAG 3 SAG 2-THK (without integrated lid holder, both lids can be used as support surface)	optional (for additional fee)
Not shown	GN lid holder made of CNS 18/10, for GN 1/1 or its subdivision Note: 1) attached at short side opposite push handle 2) attached on long side below push handle	SAW 2 ¹⁾ / SAW 3 ¹⁾ / SAW 4 ¹⁾ SAW L-2 ²⁾ / SAW L-3 ²⁾ / SAW L-4 ²⁾ SAW 2-UK / SAW 3-UK SAG 2 ¹⁾ / SAG 3 ¹⁾	optional (for additional fee)
Not shown	All-round bumper rail	SAG 2 / SAG 3 SAG 2-THK STW 1 / STW 2 / STW 3 SAW 2-UK / SAW 3-UK	optional (for additional fee)
Not shown	Draw bar and coupling made of CNS 18/10	SAG 2 / SAG 3 STW 1 / STW 2 / STW 3	optional (for additional fee)
	Electronic temperature control	STW 2 / STW 3	optional (for additional fee)
	Cooling element for cabinet compartments made of CNS 18/10 (pre-coolable, -12°C), Gastronorm compatible	All SAG All STW	564 756
	Eutectic plate made of plastic (pre-coolable, -3°C), Gastronorm compatible	All SAG All STW	568 136
Not shown	Lid lock for the hooded cover of the plate dispenser	SAG 2-THK	optional (for additional fee)

SAW/SAG/STW castors



Designation	for models	Order No.
Anti-static castors 4 steering castors, 2 of which have brakes, made of plastic, <u>dia. 125 mm</u>	All SAW	optional (for additional fee)
Anti-static castors 2 fixed, 2 steering castors with brakes, made of plastic, <u>dia. 125 mm</u>	All SAW-UK All SAG All STW	optional (for additional fee)
Stainless-steel castors 4 steering castors, 2 of which have brakes, <u>dia. 125 mm</u>	All SAW All SAW-UK SAG 2 / SAG 3 All STW	optional (for additional fee)
Stainless-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 125 mm</u>	All SAW-UK All SAG All STW	optional (for additional fee)
Stainless-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 160 mm</u>	All SAG SAG 2-THK STW 2 / STW 3	optional (for additional fee)
Stainless-steel castors 2 fixed and 4 steering castors, 2 of which have brakes, <u>dia. 160 mm</u>	SAG 2-THK	optional (for additional fee)
Galvanized-steel castors 4 steering castors, 2 of which have brakes, <u>dia. 125 mm</u>	All SAW All SAG STW 1	optional (<u>price reduction</u>)
Galvanized-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 125 mm</u>	All SAW-UK All SAG STW 2 / STW 3	optional (<u>price reduction</u>)
Galvanized-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 160 mm</u>	All SAG STW 2 / STW 3 All SAW-UK	optional (for additional fee)
Galvanized-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 200 mm</u>	All SAG STW 2 / STW 3	optional (for additional fee)
Galvanized-steel castors, 2 fixed, 4 steering castors, 2 of which have brakes, <u>dia. 160 mm</u>	SAG 2-THK	optional (for additional fee)
Pneumatic-tired castors, 2 fixed, 2 steering castors with brakes, <u>dia. 200 mm</u>	All SAG All SAW-UK STW 2 / STW 3	optional (for additional fee)
Castor arrangement B	STW 2 / STW 3 SAG 2 / SAG 3	optional (for additional fee)

BLANCO INMOTION

Platform dispenser, heatable

Platform dispenser, unheated

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage.

Also with CHV 58/58:

- **Interior unit temperature** adjustable from +30°C to +110°C,
- **With polycarbonate hooded cover** (with heated use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat loss),
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18665, Part 6**
- **VDE and GS certified, CE compliant**,

- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **Mains voltage** 220-240 V, 50 Hz.



Model	CHV 58/58
	heatable (convection)
Dimensions LxWxH (in mm)	958 x 714 x 931 mm Operating height: 900 mm
Interior dims (in mm)	581 x 581 mm
Weight (in kg)	85.0 kg
Voltage/wattage	230 V / 1.8 kW
Capacity	Depending on porcelain/ system parts used
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)
Special features	Equipped with convection-blower heating Incl. polycarbonate hooded cover (617 x 617 mm)
Accessories/Options	Decorative model For other castor designs, see Page 31
Order No.	572 192

Model	CE 58/58	CE 88/61
	unheated	unheated
Dimensions LxWxH (in mm)	818 x 714 x 931 mm Operating height: 900 mm	1.128 x 740 x 931 mm Operating height: 900 mm
Interior dims (in mm)	581 x 581 mm	881 x 611 mm
Weight (in kg)	58.0 kg	74.0 kg
Voltage/wattage	—	—
Capacity	Depending on porcelain/ system parts used	Depending on porcelain/ system parts used
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	—
Special features	—	—
Accessories/Options	Polycarbonate hooded cover (625 x 625 mm) Decorative model For other castor designs, see Page 31	Decorative model For other castor designs, see Page 31
Order No.	572 193	572 194

BLANCO INMOTION

Basket dispenser, heatable

Basket dispenser, cooled (convection)

- **Material CNS 18/10** with micro-polished surface,
- **Interior unit temperature can be regulated** from +30°C to +110°C (CE-UK 53/53: +2°C to +15°C, with ambient temperature of +32°C),
- **With polycarbonate hooded cover** (with heated or cooled use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat/cool air loss),
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **CHV 53/53 and CHV 66/54: Protected against splashed and sprayed water** (IPX 5), **CE-UK 53/53: Protected against splashed water** (IPX 4),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18665, Part 6**
- **Synthetic castors**, 4 steering castors, 2 of which have brakes (CE-UK 53/53: 2 fixed and 2 steering castors with brakes), dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE certified and GS mark** (not CE-UK 53/53), **CE conformity**,
- **Operating panel** with on/off switch, pilot lamp, CHV 53/53 and CHV 66/54: Helix cord connection with dummy plug socket, temperature control below the push handle, CE-UK 53/53: digital temperature control below the push handle, helix cord connection and dummy plug socket on long side of unit,
- **Mains voltage** 220-240 V, 50 Hz.



Model	CHV 53/53	CHV 66/54	CE-UK 53/53
	heatable (convection)	heatable (convection)	cooled (convection)
Dimensions LxWxH (in mm)	898 x 714 x 931 mm Operating height: 900 mm	1,038 x 714 x 931 mm Operating height: 900 mm	1,313 x 790 x 1,065 mm Operating height: 900 mm
Interior dims (in mm)	535 x 535 mm	660 x 540 mm	535 x 535 mm
Weight (in kg)	70.0 kg	72.0 kg	117.0 kg
Wattage	1.8 kW	1.8 kW	0.4 kW
Capacity	6 baskets of height 115 mm or 9 baskets of height 75 mm	6 baskets of height 115 mm or 9 baskets of height 75 mm	5 baskets of height 115 mm or 8 baskets of height 75 mm
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)	without hooded cover: 540 mm with hooded cover: 680 mm (including hooded cover)
Special features	Equipped with convection-blower heating Incl. polycarbonate hooded cover (557 x 557 mm)	Equipped with convection-blower heating Incl. polycarbonate hooded cover (697 x 697 mm)	Convection cooling, cooling capacity: 0.37 kW at $t_0 = -10^\circ\text{C}$ (evaporation temp.) and $t_a = +32^\circ\text{C}$ (ambient temp.), coolant CFC-free (R 134a) Incl. polycarbonate hooded cover (557 x 557 mm)
Accessories/options	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm, 525 x 525 x 75 mm or 525 x 525 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm, 525 x 525 x 75 mm or 525 x 525 x 115 mm Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 650 x 530 x 75 mm or 650 x 530 x 115 mm Stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm or 650 x 530 x 115 mm Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm 12 guide rods for use of the unit as a universal dispenser (Order No. 572 454) All-round bumper rail made of plastic (polyamide) For other castor designs, see Page 31
Order No.	572 185	572 186	572 431

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

BLANCO INMOTION

Basket dispenser, unheated

Basket dispenser with cooling slits

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- **CNS safety push handle** with side corner guard elements,
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage.

With CEK 53/53 only:

- **Unit body with cooling slits** to cool dishes in refrigerated rooms.



Model	CCE 53/53 (shown with basket)	CCE 66/54	CE 53/53	CE 66/54	CEK 53/53
	unheated	unheated	unheated	unheated	with cooling slits
Dimensions LxWxH (in mm)	816 x 543 x 931 mm Op. height: 900 mm	816 x 700 x 931 mm Op. height: 900 mm	758 x 714 x 931 mm Op. height: 900 mm	898 x 714 x 931 mm Op. height: 900 mm	758 x 714 x 931 mm Op. height: 900 mm
Interior dims (in mm)	536 x 536 mm	656 x 536 mm	535 x 535 mm	660 x 540 mm	535 x 535 mm
Weight (in kg)	33.0 kg	37.0 kg	43.0 kg	48.0 kg	42.0 kg
Capacity	6 baskets of height 115 mm or 10 baskets of height 75 mm	6 baskets of height 115 mm or 10 baskets of height 75 mm	6 baskets of height 115 mm or 10 baskets of height 75 mm	6 baskets of height 115 mm or 9 baskets of height 75 mm	6 baskets of height 115 mm or 9 baskets of height 75 mm
Stack height	700 mm	700 mm	without hooded cover: 540 mm with hooded cover: 680 mm (accessory)	without hooded cover: 540 mm with hooded cover: 680 mm (accessory)	without hooded cover: 540 mm with hooded cover: 680 mm (accessory)
Accessories/Options	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 650 x 530 x 75 mm, 650 x 530 x 115 mm Stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm, 650 x 530 x 115 mm Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Polycarbonate hooded cover (557 x 557 mm) Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 650 x 530 x 75 mm, 650 x 530 x 115 mm Stainless steel baskets, CNS 18/10, 650 x 530 x 75 mm, 650 x 530 x 115 mm Polycarbonate hooded cover (697 x 557 mm) Decorative model For other castor designs, see Page 31	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Polycarbonate hooded cover (557 x 557 mm) For other castor designs, see Page 31
Order No.	572 187	572 188	572 189	572 190	572 191

BLANCO INMOTION

Tray dispenser, open

Tray dispenser, closed

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adjusted to the weight of the respective trays,
- **CNS safety push handle** with side corner guard elements,
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage.



Model	CCE 54/38 (without trays)	CCE-A	CE 54/38
	open	open	closed
Dimensions LxWxH (in mm)	816 x 543 x 931 mm Operating height: 900 mm	906 x 514 x 931 mm Operating height: 900 mm	785 x 514 x 931 mm Operating height: 900 mm
Weight in kg	31.5 kg	35 kg	48.5 kg
Capacity	approx. 100 trays, 530 x 370 mm	approx. 100 trays, 530 x 370 mm	approx. 100 trays, 530 x 370 mm
Stack height	700 mm	700 mm	540 mm
Special features	—	Model for use on conveyor, with two side tray guides	Unit body closed
Accessories/ Options	Decorative model Silverware attachment with or without napkin dispenser For other castor designs, see Page 31	Decorative model For other castor designs, see Page 31	Decorative model Silverware attachment with or without napkin dispenser For other castor designs, see Page 31
Order No.	572 183	572 184	572 469

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

BLANCO INMOTION

Universal dispenser, heatable

- **Material CNS 18/10** with micro-polished surface,
- **Interior unit temperature** adjustable from +30°C to +110°C,
- **With polycarbonate hooded cover** (with heated use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat loss),
- Using the **variably groupable synthetic guide rods**, a wide variety of dish types can be stacked,
- **Synthetic guide rods** prevent porcelain from being worn,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18665, Part 6**
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE and GS certified, CE compliant**,
- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **Mains voltage** 220-240 V, 50 Hz.



Model	UNI-H 59/29 (without plates)	UNI-H 58/58
	heatable (convection)	heatable (convection)
Dimensions LxWxH (in mm)	898 x 514 x 931 mm Operating height: 900 mm	958 x 714 x 931 mm Operating height: 900 mm
Interior dims (in mm)	590 x 290 mm	580 x 580 mm
Weight (in kg)	68.5 kg	92.5 kg
Wattage	1.8 kW	1.8 kW
Capacity	Depending on porcelain/system parts used	Depending on porcelain/system parts used
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)
Special features	6 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts Incl. polycarbonate hooded cover (640 x 340 mm)	8 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts Incl. polycarbonate hooded cover (617 x 617 mm)
Accessories/Options	Decorative model For other castor designs, see Page 31	Decorative model For other castor designs, see Page 31
Order No.	572 195	572 196

BLANCO INMOTION

Universal dispenser, unheated

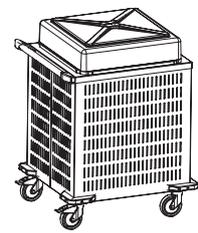
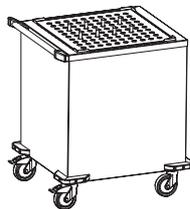
Universal dispenser with cooling slits

- **Material CNS 18/10** with micro-polished surface,
- Using the **variably groupable synthetic guide rods**, a wide variety of dish types can be stacked,
- **Synthetic guide rods** prevent porcelain from being worn,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,

- **CNS safety push handle** with side corner guard elements,
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage.

Also for UNI-K 59/29 and UNI-K 58/58:

- **Unit body with cooling slits** to cool dishes in refrigerated rooms.



Model	UNI 59/29 (without plates)	UNI 58/58	UNI-K 59/29 (without plates)	UNI-K 58/58 shown with hooded cover accessory
	unheated	unheated	with cooling slits	with cooling slits
Dimensions LxWxH (in mm)	788 x 514 x 931 mm Operating height: 900 mm	818 x 714 x 931 mm Operating height: 900 mm	788 x 514 x 931 mm Operating height: 900 mm	818 x 714 x 931 mm Operating height: 900 mm
Interior dims (in mm)	590 x 290 mm	580 x 580 mm	590 x 290 mm	580 x 580 mm
Weight (in kg)	48.5 kg	66.0 kg	48.0 kg	65.5 kg
Wattage	—	—	—	—
Capacity	Depending on porcelain/system parts used	Depending on porcelain/system parts used	Depending on porcelain/system parts used	Depending on porcelain/system parts used
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)
Special features	6 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts	8 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts	Unit body with cooling slits 6 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts	Unit body with cooling slits 8 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts
Accessories/Options	Polycarbonate hooded cover (640 x 340 mm) Decorative model For other castor designs, see Page 31	Polycarbonate hooded cover (617 x 617 mm) Decorative model For other castor designs, see Page 31	Polycarbonate hooded cover (640 x 340 mm) For other castor designs, see Page 31	Polycarbonate hooded cover (617 x 617 mm) For other castor designs, see Page 31
Order No.	572 197	572 198	572 199	572 468

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

BLANCO INMOTION

Plate dispenser, heatable

- **Material CNS 18/10** with micro-polished surface,
- **Interior unit temperature** adjustable from +30°C to +110°C (2 SHVS 21-26: up to +130°C),
- **Powerful heating element** made of CNS 18/10,
- **With polycarbonate hooded cover** (with heated use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat loss),
- **Synthetic guide rods** prevent porcelain from being worn,
- **Spring tension** can be adjusted to the weight of the respective plates,
- **CNS safety push handle** with side corner guard elements also serves to protect the switch elements,
- **Protected against splashed and sprayed water** (IPX 5),
- **Suitable for optimization systems**,
- Pursuant to **DIN 18665, Part 6**
- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage,
- **VDE and GS certified, CE compliant**,
- **Operating panel** with on/off switch, pilot lamp, helix cord connection with dummy plug socket, temperature control on the short side below the push handle,
- **Mains voltage of SHV and SHVS:** 220-240 V, 50 Hz, **SHE:** 220-240 V, 50-60 Hz.



Model	1 SHE 21-26	1 SHE 26-31	2 SHE 21-26	2 SHE 26-31
	heatable	heatable	heatable	heatable
Dimensions LxWxH (in mm)	653 x 513 x 931 mm Operating height: 900 mm	653 x 513 x 931 mm Operating height: 900 mm	898 x 513 x 931 mm Operating height: 900 mm	1,018 x 513 x 931 mm Operating height: 900 mm
Interior dims (in mm)	dia. 210-260 mm	dia. 260-310 mm	dia. 210-260 mm	dia. 260-310 mm
Weight (in kg)	34.5 kg	35.0 kg	45.0 kg	49.5 kg
Wattage	0.9 kW	0.9 kW	1.8 kW	1.8 kW
Capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 60 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity
Stack height	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)
Special features	Incl. polycarbonate hooded cover			
Accessories/Options	Lid lock on the cover Decorative model For other castor designs, see Page 31	Lid lock on the cover Decorative model For other castor designs, see Page 31	Lid lock on the cover Decorative model For other castor designs, see Page 31	Lid lock on the cover Decorative model For other castor designs, see Page 31
Order No.	572 162	572 163	572 164	572 165



Model	2 SHV 21-26	2 SHV 26-31	2 SHVS 21-26
	heatable (convection)	heatable (convection)	heatable (convection)
Dimensions LxWxH (in mm)	958 x 513 x 931 mm Operating height: 900 mm	1,018 x 513 x 931 mm Operating height: 900 mm	1,018 x 513 x 931 mm Operating height: 900 mm
Interior dims (in mm)	dia. 210-260 mm	dia. 260-310 mm	dia. 210-260 mm
Weight (in kg)	48.0 kg	51.0 kg	59.0 kg
Wattage	1.8 kW	1.8 kW	3.6 kW
Capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. total ca- pacity: 76 heat-retaining plates
Stack height	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (including hooded cover)	Stack height: 620 mm CNS hinged lids permanently mounted to unit
Special features	Incl. polycarbonate hooded cover Equipped with convection-blower heating	Incl. polycarbonate hooded cover Equipped with convection-blower heating	Especially for wax-filled heat-retaining plates made of CNS Equipped with convection-blower heating
Accessories/ Options	Lid lock on the cover Decorative model For other castor designs, see Page 31	Lid lock on the cover Decorative model For other castor designs, see Page 31	Decorative model For other castor designs, see Page 31
Order No.	572 166	572 167	572 168

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

BLANCO INMOTION

Plate dispenser, unheated

Plate dispenser with cooling slits

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adjusted to the weight of the respective plates,
- **Synthetic guide rods** prevent porcelain from being worn,
- **CNS safety push handle** with side corner guard elements,

- **Synthetic castors**, 4 steering castors, 2 of which have brakes, dia. 125 mm, corrosion-resistant pursuant to DIN 18867, Part 8,
- **Solid corner guards** made of plastic (polyamide) protect against damage.

Also for 2 SEK 21-26 and 2 SEK 26-31:

- **Unit body with cooling slits** to cool dishes in refrigerated rooms.



Model	2 SE 21-26	2 SE 26-31	2 SEK 21-26 (without plates)	2 SEK 26-31
	unheated	unheated	with cooling slits	with cooling slits
Dimensions LxWxH (in mm)	788 x 513 x 931 mm Operating height: 900 mm	818 x 513 x 931 mm Operating height: 900 mm	788 x 513 x 931 mm Operating height: 900 mm	869 x 513 x 931 mm Operating height: 900 mm
Interior dims (in mm)	dia. 210-260 mm	dia. 260-310 mm	dia. 210-260 mm	dia. 260-310 mm
Weight (in kg)	26.5 kg	28.0 kg	26.0 kg	27.0 kg
Capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity	2 tubes, approx. 120 plates total capacity
Stack height	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (hooded cover as accessory)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (hooded cover as accessory)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (hooded cover as accessory)	w/o hooded cover: 620 mm w/ hooded cover: 670 mm (hooded cover as accessory)
Special features	—	—	Unit body with cooling slits	Unit body with cooling slits
Accessories/ Options	Polycarbonate hooded cover Decorative model Lid lock on the cover For other castor designs, see Page 31	Polycarbonate hooded cover Decorative model Lid lock on the cover For other castor designs, see Page 31	Polycarbonate hooded cover Lid lock on the cover For other castor designs, see Page 31	Polycarbonate hooded cover Lid lock on the cover For other castor designs, see Page 31
Order No.	572 173	572 174	572 175	572 176

BLANCO INMOTION

Basket dispenser for installation

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- The basket dispenser is open to allow **installation from below**.

Also for CEBH 50/50:

- **Interior unit temperature** adjustable from +30°C to +110°C,
- **With polycarbonate hooded cover** (with heated use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat loss),
- **Suitable for optimization systems,**

- Pursuant to **DIN 18665, Part 6**
- **VDE and GS certified, CE compliant,**
- **Mains voltage 220-240 V, 50 Hz.**



Model	CEB 50/50	CEBH 50/50
	unheated	heatable
Dimensions LxWxH (in mm)	600 x 545 x 765 to 865 mm	700 x 691 x 785 mm
Interior dims (in mm)	520 x 520 mm	520 x 520 mm
Weight (in kg)	19.0 kg	64.5 kg
Wattage	—	1.8 kW
Capacity	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)	6 baskets (each 115 mm high) or 10 baskets (each 75 mm high)
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)
Special features	—	Incl. polycarbonate hooded cover (557 x 557 mm)
Accessories/Options	Hooded cover (polycarbonate) Steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm All-round flange for installation from above (Order No. 590 103)	Steel wire baskets, plastic-coated, 500 x 500 x 75 mm or 500 x 500 x 115 mm Stainless steel baskets, CNS 18/10, 500 x 500 x 75 mm or 500 x 500 x 115 mm
Order No.	590 025	572 206

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

BLANCO INMOTION

Plate dispenser for installation,
unheated and heatable

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adjusted to the weight of the respective plates,
- **Synthetic guide rods** prevent porcelain from being worn,
- The plate dispenser is **open to allow installation**.

Also for heatable models:

- **Interior unit temperature** adjustable from +30°C to +110°C,
- **With polycarbonate hooded cover** (with heated use of the units, operation should usually occur with the hooded cover to prevent unnecessary heat loss),
- **VDE certified**,
- **Mains voltage** 220-240 V, 50 Hz,
- **Connection value** 0.55 kW.



Model	RE 18-21 ET 672	RE 18-21 ET 746	RE 21-26 ET 672	RE 21-26 ET 746	RE 26-31 ET 672
	unheated	unheated	unheated	unheated	unheated
Dimensions L x W x H (in mm)	305 x 305 x 680 mm Cut-out dimensions: 292 x 292 mm	305 x 305 x 754 mm Cut-out dimensions: 292 x 292 mm	355 x 355 x 680 mm Cut-out dimensions: 342 x 342 mm	355 x 355 x 754 mm Cut-out dimensions: 342 x 342 mm	405 x 405 x 680 mm Cut-out dimensions: 392 x 392 mm
Interior dims (in mm)	dia. 180-210 mm	dia. 180-210 mm	dia. 210-260 mm	dia. 210-260 mm	dia. 260-310 mm
Weight (in kg)	4.5 kg	4.5 kg	5.0 kg	5.5 kg	6 kg
Wattage	—	—	—	—	—
Capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity
Stack height	540 mm	620 mm	w/o hooded cover: 540 mm, w/ hooded cover: 600 mm (hooded cover accessory)	w/o hooded cover: 620 mm, w/ hooded cover: 670 mm (hooded cover accessory)	w/o hooded cover: 540 mm, w/ hooded cover: 600 mm (hooded cover accessory)
Special features	—	—	—	—	—
Accessories/Options	Installation from above	Installation from above	Installation from above Polycarbonate hooded tube cover	Installation from above Polycarbonate hooded tube cover	Installation from above Polycarbonate hooded tube cover
Order No.	572 177	572 178	572 179	572 181	572 180



Model	RE 26-31 ET 746	RHE 21-26 ET 668	RHE 21-26 ET 802	RHE 26-31 ET 668	RHE 26-31 ET 802
	unheated	heatable	heatable	heatable	heatable
Dimensions L x W x H (in mm)	405 x 405 x 754 mm Cut-out dimensions: 392 x 392 mm	355 x 355 x 676 mm Cut-out dimensions: 345 x 345 mm	355 x 355 x 810 mm Cut-out dimensions: 345 x 345 mm	405 x 405 x 676 mm Cut-out dimensions: 395 x 395 mm	405 x 405 x 810 mm Cut-out dimensions: 395 x 395 mm
Interior dims (in mm)	dia. 260-310 mm	dia. 210-260 mm	dia. 210-260 mm	dia. 260-310 mm	dia. 260-310 mm
Weight (in kg)	6.0 kg	13.5 kg	14.5 kg	15.5 kg	17.5 kg
Wattage	—	0.55 kW	0.55 kW	0.55 kW	0.55 kW
Capacity	1 tube, approx. 60 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 70 plates total capacity	1 tube, approx. 55 plates total capacity	1 tube, approx. 70 plates total capacity
Stack height	w/o hooded cover: 620 mm, w/ hooded cover: 670 mm (hooded cover accessory)	w/o hooded cover: 480 mm, w/ hooded cover: 535 mm (hooded cover included)	w/o hooded cover: 620 mm, w/ hooded cover: 670 mm (hooded cover included)	w/o hooded cover: 480 mm, w/ hooded cover: 535 mm (hooded cover included)	w/o hooded cover: 620 mm, w/ hooded cover: 670 mm (hooded cover included)
Special features	—	Incl. polycarbonate hooded cover			
Accessories/Options	Installation from above Polycarbonate hooded tube cover	Installation from above	Installation from above	Installation from above	Installation from above
Order No.	572 182	572 170	572 169	572 172	572 171

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

BLANCO INMOTION

Tray dispenser for installation

- **Material CNS 18/10** with micro-polished surface,
- **Spring tension** can be adjusted to the weight of the respective trays,
- The tray dispenser is **open to allow installation**.



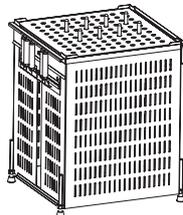
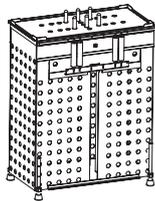
Model	CEB 47/36	CEB 47/36 (shown without flange)	CEB 53/37	CEB 53/37 (shown without flange)
	Installation from below	Installation from above	Installation from below	Installation from above
Dimensions LxWxH (in mm)	585 x 405 x 765 to 865 mm	585 x 405 x 765 to 865 mm	615 x 405 x 765 to 865 mm	615 x 405 x 765 to 865 mm
Interior dims (in mm)	490 x 380 mm	490 x 380 mm	540 x 380 mm	540 x 380 mm
Weight (in kg)	16.5 kg	19 kg	17.0 kg	19.5 kg
Capacity	Approx. 100 trays, 470 x 360 mm	Approx. 100 trays, 470 x 360 mm	Approx. 100 trays, 530 x 370 mm	Approx. 100 trays, 530 x 370 mm
Special features	—	Incl. all-round flange	—	Incl. all-round flange
Accessories/Options	—	—	—	—
Order No.	590 023	564 021	590 024	564 022

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

BLANCO INMOTION

Universal dispenser for installation

- **Material CNS 18/10** with micro-polished surface,
- Using the **8 variably groupable synthetic guide rods**, a wide variety of dish types can be stacked,
- **Synthetic guide rods** prevent porcelain from being worn,
- **Spring tension** can be adapted to the weight of the respective porcelain and/or system parts,
- The universal dispenser is closed to allow **installation from below**.



Model	UNI-B 59/29	UNI-B 58/58
	unheated	unheated
Dimensions LxWxH (in mm)	613 x 375 x 765 to 865 mm	587 x 663 x 765 to 865 mm
Interior dims (in mm)	590 x 290 mm	581 x 581 mm
Weight (in kg)	32.0 kg	36.0 kg
Capacity	Depending on porcelain/system parts used	Depending on porcelain/system parts used
Stack height	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (hooded cover as accessory)	w/o hooded cover: 540 mm w/ hooded cover: 680 mm (including hooded cover)
Special features	8 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts	8 variably groupable synthetic guide rods allow stacking of a variety of porcelain/system parts
Accessories/Options	Polycarbonate hooded cover (640 x 340 mm) All-round flange for installation from above (Order No. 572 472)	Polycarbonate hooded cover (617 x 617 mm) All-round flange for installation from above (Order No. 572 473)
Order No.	572 470	572 471

accessories dispenser

The following options/accessories are available for the BLANCO INMOTION platform, basket, tray, universal and plate dispensers shown on Pages 16 to 29, depending on the model.

Illustration	Designation	for models		Order No.
Not shown	Lid lock	all plate dispensers	—	optional (for additional fee)
Not shown	Decorative cladding Stainless-steel backing in red, blue, green or yellow	for all mobile dispensers (except dispensers with cooling slits)	—	on request
Not shown	Decorative cladding Full-surface decoration	for all mobile dispensers (except dispensers with cooling slits)	—	on request
	Steel wire baskets, plastic-coated, mesh width: 35 x 25 mm, mesh wire dia. 2.5 mm, frame wire dia. 6.0 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50	500 x 500 x 75 mm 500 x 500 x 115 mm	144 801 144 802
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm 650 x 530 x 115 mm	952 032 952 033
		CHV 53/53, CE 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm 525 x 525 x 115 mm	296 284 296 285
	Stainless steel baskets, CNS 18/10 electropolished, mesh width: 35 x 25 mm, mesh wire dia. 2.5 mm, frame wire dia. 6.0 mm	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50	500 x 500 x 75 mm 500 x 500 x 115 mm	144 803 144 804
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm 650 x 530 x 115 mm	952 030 952 031
		CHV 53/53, CE 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm 525 x 525 x 115 mm	296 286 296 287
	Hooded tube cover round, transparent, made of plastic	SE 21-26, SHE 21-26, SHV 21-26, RE 21-26, RHE 21-26, SEK 21-26	360 mm dia.	146 581
		SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31	410 mm dia.	146 582
	Hooded tube cover angular, transparent, made of plastic	UNI 59/29, UNI-H 59/29, UNI-K 59/29	640 x 340 mm	146 904
		CHV 66/54, CE 66/54	697 x 577 mm	296 815
		CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/28, CE 58/58	617 x 617 mm	296 814
		CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53	557 x 557 mm	296 813
	Silverware attachment without napkin dispenser	CCE 53/53	525 x 280 x 210 mm	590 202
		CCE 54/38	710 x 280 x 323 mm	590 206
	Silverware attachment with napkin dispenser	CCE 53/53	525 x 280 x 335 mm	590 203
		CCE 54/38	710 x 343 x 368 mm	590 207

dispenser castors

Designation	for models	Order No.
Anti-static castors 2 fixed, 2 steering castors with brakes, made of plastic, <u>dia. 125 mm</u>	CE-UK 53/53	optional (for additional fee)
Stainless-steel castors 4 steering castors, 2 of which have brakes, <u>dia. 125 mm</u>	all mobile dispensers	optional (for additional fee)
Stainless-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 125 mm</u>	CE-UK 53/53	optional (for additional fee)
Stainless-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 160 mm</u>	CE-UK 53/53	optional (for additional fee)
Galvanized-steel castors 4 steering castors, 2 of which have brakes <u>dia. 125 mm</u>	all mobile dispensers	optional (<u>price reduction</u>)
Galvanized-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 160 mm</u>	CE-UK 53/53	optional (for additional fee)
Galvanized-steel castors 2 fixed, 2 steering castors with brakes, <u>dia. 200 mm</u>	CE-UK 53/53	optional (for additional fee)
Pneumatic-tired castors, 2 fixed, 2 steering castors with brakes, <u>dia. 200 mm</u>	CE-UK 53/53	optional (for additional fee)



BLANCO INMOTION — the system is the star.

To become a mover and shaker in the catering industry you have to think beyond the „pot“. There are no stand-alone products; they are part of a system in which man and technology harmonize and interact perfectly, even at peak business hours.

The **BLANCO INMOTION food distribution system** provides over 100 high-quality models that work hand-in-hand and help you make sure everything runs smoothly from portioning in the kitchen to serving the food: **setup, portioning, distributing, storing, transporting, refrigerating, regenerating, keeping warm, serving, cleaning up** – we've thought of everything.

Whether it's **fresh food** (Cook & Serve), **refrigerated food** (Cook & Chill), **tray system** or **ladling systems** – BLANCO INMOTION provides the ideal solution for every application.

BLANCO INMOTION is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high quality finish, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **investment security**:

- Regeneration using induction technology
- Regeneration using hot air
- Tray transport carts
- Food-service conveyor belts
- Actively cooled food service conveyor belts
- Cutlery return conveyors belts
- Food serving carts
- Food transportation carts
- Platform dispensers
- Basket dispensers
- Tray dispensers
- Universal dispensers
- Plate dispensers
- Build-in dispensers

BLANCO INMOTION.
System solutions on the move.

Our team will be happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY
Phone + 49 7045 44-81198
Fax + 49 7045 44-81481
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO

Tradition, Innovation, Passion.



The Global Brand with family connections.

“Every great journey begins with a first step” (Chinese proverb).
BLANCO planted its first ideas in 1925 and from this small beginning today’s flourishing business grew.

Today, BLANCO is a family business with an international approach and part of the E.G.O. Group, Elektrogerätebau Blanc & Fischer. For over 75 years BLANCO provides convincing systems in the fields of Kitchen Technology and Catering +

Medical Systems, with products whose quality, functionality and aesthetics are setting the standards.

BLANCO has developed a company culture over the decades with focus on the individual.

Founded in 1925 by Heinrich Blanc, BLANCO began by manufacturing water troughs for coal-fired ovens. In the early 50’s our experience in



BLANCO



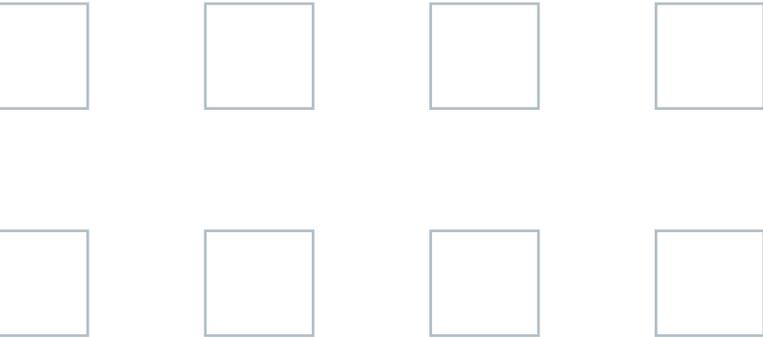
processing stainless steel was a prelude to the growing recognition of BLANCO as a global brand. Through the decades, hundreds of employees, new sites, the creation of daughter companies in both Europe and worldwide, together with sales and marketing flair has developed a small craftsman workshop into a highly respected five star company with quality products 'made in Germany'. A family business, which has never lost its roots in its homeland.



- 1 Heinrich Blanc, company founder 1925
- 2 Heinrich Blanc (left) with his first employees
- 3 Heinz Blanc, son of the company founder, managing director 1960-1975
- 4 Reinhard Fischer, managing director 1975-1993
- 5 Frank Straub, grandson of the company founder, managing director since 1993
- 6 Heinz Treffinger, chairman of the board of directors since 1975



The secret of success: Our staff is our strength.



“Take pride in your work and you will produce excellent results” (Aristotle).

Possibly this pride originates from the respect we have for our staff and our trust in them. A combination which makes a significant contribution to our company’s success.

Our staff are our partners in thought and commercial success. With commitment and competence driven by team spirit and



From apprentices to long serving employees: all are guided by a vision.



fairness towards quality and customer satisfaction, they are the most important part of our company. They identify with the company mission and contribute with passion to create ambitious goals. What drives BLANCO is the courage to tread new paths, to extend new boundaries generating the momentum which keeps us growing forward – our company motto advocates ‘we do it!’

In the atmosphere of a friendly family bond our staff can fully develop, they are

challenged and promoted. They are encouraged to provide the continuous high performance vital to our future.

Important parts of the BLANCO philosophy are consistency, openness, tolerance of mistakes, trust and fairness in our dealings with each other and with our business partners. We are guided by high ethical standards in accordance with the principles and values of the ‘Principles for business’ of the Caux Round Table –

an international association to promote ethical business principles. A blend of creative minds and cordial actions far from the cold, impersonal position of many large organisations. The typical culture for a successful medium sized world class family business.



KITCHEN TECHNOLOGY

With grand and glorious style.

“All things intended to impress us have character” was a maxim already identified by Goethe. The German chemist Justus Freiherr von Liebig recognised that the secret of all inventors is to believe that anything is possible. We embody both ideas into the best products at BLANCO.

BLANCO Kitchen Technology is one of the world's leading suppliers of sink centres for domestic kitchens, providing a complete programme of high class quality products including functional sinks, high performance mixer taps, practical waste separation systems and customised accessories.

All products are carefully considered right down to the last detail in order to optimise performance. We only use high quality materials including stainless steel, the composite material SILGRANIT® and coloured porcelain ceramic.

In the areas of R & D, material technology and environmental protection we employ over 40 staff. Together they have pioneered numerous developments for the kitchen sink, the most important

workplace of the kitchen. With the latest innovations for example easy care sink materials ChromoDur® stainless steel and SILGRANIT® PuraDur™.

BLANCO is continuously guided by the requirements of our customers whose ideas differ from country to country. For example the North American market demands very different sinks from those found in the European market.

Where sink design is concerned BLANCO sets the recognised standards. Here our main focus is a synergy of function and aesthetics. Numerous national and international awards are proof of our design competence.



Kitchen Technology at the cutting edge with sinks, taps and accessories, perfect in form, fashioned from noble materials, brimming with unexpected detail.







CATERING + MEDICAL SYSTEMS:

Everyday heroes.

Combine Albert Einstein's realisation that "Fantasy is everything" with Aristotle's wisdom "The whole is more than the sum of its parts" and you get systems to solve any problem.

The catering and medical divisions constantly develop trail blazing innovative concepts to application. All production processes harmoniously merge to create an effective relationship between the system elements.

BLANCO solutions fulfil the highest demands of quality, hygiene, functionality, ergonomics and design.

BLANCO Catering Systems provide well thought-out concepts ranging from complete food distribution, transport and serving systems right through to gastro-norm containers to facilitate efficient and quality conscious catering and provisions management. They are used, for example, by hotels, caterers, social welfare institutions and company canteens. BLANCO develops products for them which

guarantee the food retains its quality. This is why we are leading in many product areas, for example the induction technology.

BLANCO Medical systems provide for smooth processes, the highest possible standards of hygiene, cost-optimised supply and disposal processes and maximum economic efficiency. In medical institutions such as hospitals, out-patient clinics, dialysis centres and laboratories. The progressive ideas turn up time and time again in different product areas: whether MEGAprgress cabinet systems, PROassist mobile functional furniture for areas connected to the operating theatre, MEGAdrive mobile aids for the day-to-day work in the clinic or CLEANassist equipment for the sterilisation areas. As a provider of complete systems BLANCO supplies everything from under one roof – reliably, quickly, flexibly and exactly as the user requires.

BLANCO Catering + Medical Systems is also a specialist for stainless steel industrial parts. Many renowned companies value our top quality components manufactured to a high degree of precision.

Well thought-out down to the last detail and developed to suit their practical application: the functional systems for restaurants and medical fields of application.



Welcome to the land of great deeds.

Alexander Graham Bell, Scottish inventor, said: "Do not always tread the signed path which only leads to where others have already been". We see no contradiction in having one's feet firmly on the ground but being alive to all possibilities for new direction, cultures and continents.

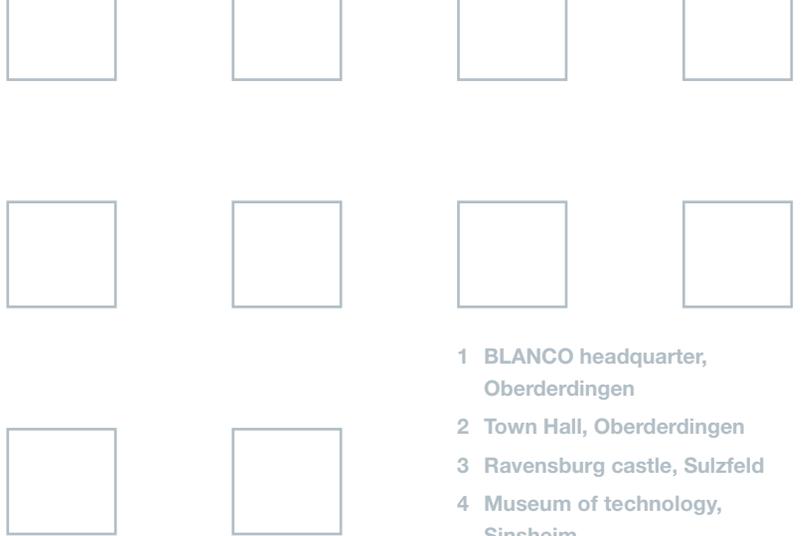
Our central location in the middle of Europe provides an excellent infrastructure, the special training and the industriousness of its inhabitants of Oberderdingen and surrounding areas, Sulzfeld, Sinsheim, Bruchsal and Leipzig provide their mother company with an exceptional resource. BLANCO is not only German but also an international company: we market our products all over the world through subsidiaries and business partnerships. We have production opera-

tions in Germany, the Czech Republic and Canada as well as a joint venture in India.

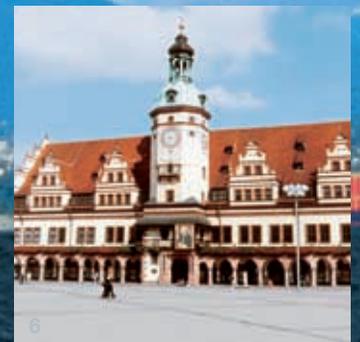
Baden-Württemberg, BLANCO's home, stands for economic might, pioneering industrial achievements, daring, research impetus, progress, tradition and cosmopolitanism. The 'model state' stands in the tradition of great names such as Bosch, BASF, DaimlerChrysler, Porsche or SAP. It is the state of craftsmen and inventors and one of the foremost regions for



research in the world. But also the beauty of the countryside and the historic and cultural diversity of the state attract visitors from all over the world. The area around Oberderdingen, the Kraichgau, is one of the most beautiful regions in Germany. And not only because of its choice wines is it called the 'Swabian Tuscany'.

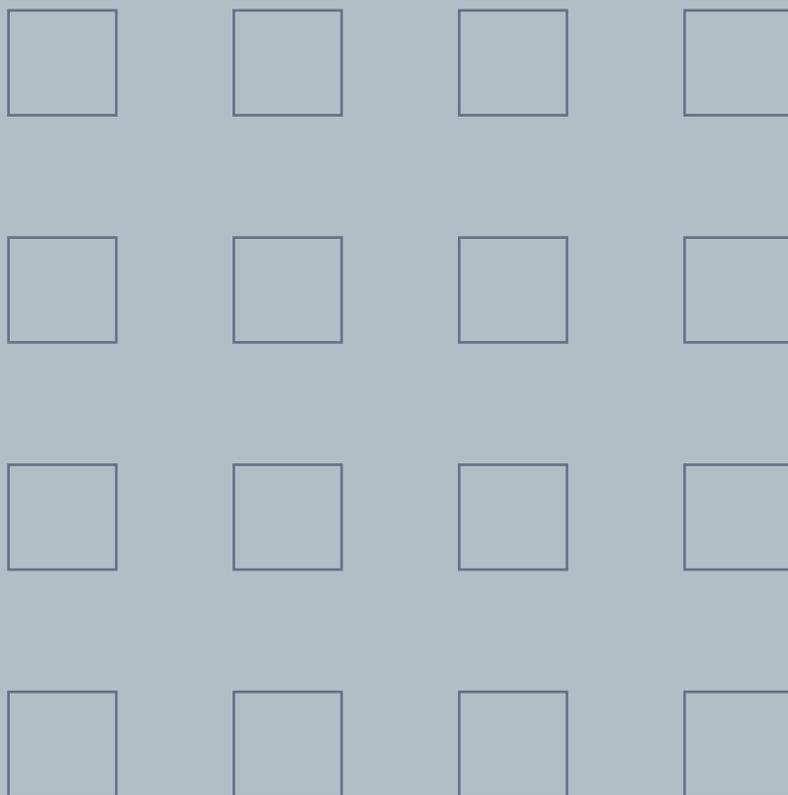


- 1 BLANCO headquarter, Oberderdingen
- 2 Town Hall, Oberderdingen
- 3 Ravensburg castle, Sulzfeld
- 4 Museum of technology, Sinsheim
- 5 Baroque palace, Bruchsal
- 6 Historic town hall, Leipzig



BLANCO GmbH + Co KG
P.O. Box 1160
75032 Oberderdingen, Germany
Telephone +49 (0) 70 45 44-0
Telefax +49 (0) 70 45 44-8 12 99
www.blanco.de

BLANCO



Facts and figures

Foundation

1925 by Heinrich Blanc

Associates

The EGO group holds a majority of 69.3% in BLANCO. Members of the Blanc family hold 30.7%.

Group

BLANCO has subsidiaries in the USA, Canada, France, Great Britain, Belgium, the Czech Republic, Switzerland and a joint venture in India.

Production sites

BLANCO produces in five sites in Germany and in production facilities in the Czech Republic and Canada. The buildings cover 110000 m².

Areas of business

Kitchen Technology

(kitchen sink centres, mixer taps, waste separation and organisation systems)

Catering + Medical Systems

(food distribution and serving systems/medical furniture)

Staff

In 2005 BLANCO had about 1680 employees worldwide (from those 370 abroad)

Turnover

In 2005 BLANCO achieved a turnover of € 296 million worldwide.

Kitchen Technology € 230 million (78%)

Catering + Medical Systems € 66 million (22%)

Sales

BLANCO is operating internationally and marketing its products worldwide.

The foreign share accounted around 60%.

BLANCOTHERM E
Food transport containers
made of stainless steel

blancotherm



CONTENTS

The BLANCOTHERM E system family	4
A technological head-start	5
Details: stylish and functional	6

PRODUCT OVERVIEW

BLANCOTHERM E, unheated	8
BLANCOTHERM E, heatable	9
Professional accessories	10
Maximum load capacities	11

stainless steel





Quantity and quality: Large quantities of food represent special challenges in the field of food transport. With the **new stainless steel generation** from BLANCOTHERM, you'll be ready for anything. It combines a stylish appearance, perfected technology and maximum convenience.

The **BLANCOTHERM E system family** offers seven new stainless-steel transport containers. These are available in three sizes, **unheated** and **with convection heating**. All models are **compatible with the plastic system family*** and the 5-star BLANCOTHERM quality is extremely persuasive: technology, design, material, function and accessories — all the very best, all at a fair price.

The **highlight** of the new generation is the **all-rounder BLANCOTHERM 820 EBTF**. It is both a **top and front loader** and has been provided with an additional distribution option. This allows it to be used for food transport and preparation just as perfectly as for food distribution.

The BLANCOTHERM system family.
Always one innovation ahead.

* You can request the current product information "**BLANCOTHERM K – synthetic food transport containers**" from us free of charge (see reverse side for address).

Stylish, strong and compatible: the BLANCOTHERM E system family.

Sometimes you need a little more, and sometimes it's got to be quick. The new BLANCOTHERM system family offers a **perfect selection**:

The **tried-and-tested plastic models** make your work easier, and the **new stainless steel generation** offers you stability and security. The best part about it, is that you can **freely combine the equipment as you choose** and assemble the optimum set for each application.

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

The BLANCOTHERM system family offers compatibility across the board.

The models of the new stainless-steel generation are ready for anything:

- **Versatile enough to handle any situation:** Available as a front loader, front and top loader, unheated or with convection heating. An extensive range of accessories rounds out the line (Page 10-11).
- The **watertight inner body** with no dirt-catching joints offers you optimum hygiene (hygienic design H1, protected against sprayed water).
- The **double-walled stainless-steel unit body** and the **superb insulation** of CFC-free PUR foam ensure even temperature distribution: Cold food stays fresh and hot food stays delicious for hours.
- **Mobile:** All models have stable castor receptacles.

Guaranteed safety guarantees greater convenience.

The BLANCOTHERM E system family has everything you need. Always the perfect solution for cafeterias, social facilities, canteens, dining halls or catering of large-scale events.



**A technological head-start:
Finesse for good eating.**

The BLANCOTHERM E is a perfect combination of appearance and technology. The new stainless steel generation features a variety of practical features not found anywhere else. Taste is a question of technology:



BLT 820 EBTF

Has everything, does everything: top loader, front loader, convection heating and an option for distribution.

The all-rounder 820 EBTF is a single unit for all your needs: food transport, food preparation and food distribution.

- **New: Automatic steam regulation.** Warm foods create moisture, which leads to steam, which in turn makes food suffer due to excess pressure. Not with BLANCO. This is because the valve mechanism ensures equalization of pressure. It can be actuated manually or automatically in case of excess pressure on the interior.
- **Unique: Collecting channel for condensation water.** It catches the condensation water and prevents it from running out when the door is opened. Be safe, don't go skating; the danger of injury is reduced. The way it's got to be: quality inside, safe outside.

- **Reliable: Watertight inner body.** Careful construction of the inner body with no dirt-catching joints offers reliable protection from sprayed water with the standard H1 hygienic design. Top quality from BLANCO.

**Quality inside, quality outside:
it makes all the difference.
BLANCOTHERM E, simply an
all-round perfect unit.**

OVERVIEW OF MODEL: BLANCOTHERM E (stainless steel)	unheatable	heatable
Front loader = loaded from the front	BLT 820 E BLT 1020 E BLT 1220 E	BLT 820 EB BLT 1020 EB BLT 1220 EB
Front/top loader = loaded from the front and above	—	BLT 820 EBTF

MODEL DESIGNATIONS

- BLT = BLANCOTHERM
- E = stainless steel
- EB = stainless steel, heatable
- TF = top and front loader

grand-master





the best brand

Stylish appearance, robust technology: BLANCOTHERM E sets new standards.

High-quality materials, the best workmanship and sophisticated technology in every detail: Doors with quick-action bent-clamp closures, automatic moisture control, interior temperature display, collecting channel for condensation water and many other clever features are available as standard from BLANCO.

BLANCOTHERM E transport containers are **manufactured CFC-free**.

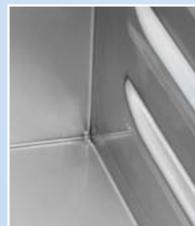
They are made of **environmentally-friendly** materials, pose no health risks to people and are foodstuff resistant.

BLANCOTHERM E transport containers will convince you with their **top quality** across the board. Should service be required, however, wear parts like castors and handles can be easily replaced.



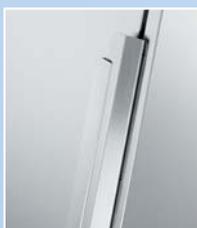
Ergonomical push handle

Fits nicely in your hands and goes easy on them too: ergonomically optimized height and comfortable handle diameter for effortless handling. The integrated impact-protection function also ensures a high degree of safety.



Watertight inner body

No dirty edges or joints — for optimum hygiene. The edge radii allow easy cleaning. Hygienic design H1 and sprayed-water protection.



Quick-action bent-clamp closures

The new bent-clamp closure makes for optimum handling: Opened and closed with ease using one hand.



Collecting channel for condensation water

Open the door and out comes water, right? Not with BLANCO. A special channel catches exiting condensation water. This minimizes danger of slipping and injury.



Highly-functional heating module, VDE-inspected, IPX 5

Easy to operate, remove and clean. The power plug is protected from impact, and the stretchable helix cord does not contact the ground. Optimum for hygiene, safety and long service life.
(Heating module part of heated models only.)



Moisture regulation

Valves opened automatically or manually in case of excess pressure from steam on the interior. Immediate pressure compensation protects the product (long service life) and ensures the best possible food quality: Chicken, french fries etc. stay crispy.



**Ideas with a system:
Everything fits in. Just right.**

The new stainless steel generation is a perfect addition to the BLANCOTHERM system family. It is **compatible and combinable with all plastic transport containers**. Indentations on the covers allow easy stacking and also make for easy handling.

Stainless steel next to plastic, plastic on stainless steel — **it all fits together** perfectly. The BLANCOTHERM E system family. From a love of good things comes a love for detail.



Rugged corner guards
Longer-lasting quality. Extra-wide, closed corner guards made of polyamide protect both the unit and furnishings.



Ideal hot-air circulation
The new technological standard: Impressions on the rear wall of the inner body ensure optimum hot-air circulation. This retains optimum food quality via even temperature distribution.



Interior temperature indicator
Easy reading thanks to convenient display of the interior temperature: no power supply, no opening of the container door, no heat loss.



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



Robust floor construction
The robust floor construction, integrated in the unit body, is closed all the way around. Two advantages here: No dirt-catching joints mean perfect hygiene. Increased transport safety, even on a truck, thanks to stable castor receptacles.



DIN-compliant as standard
First in standard and design: The rugged synthetic castors already comply with all requirements according to DIN 18867 (Part 8) on the basic equipment level.

BLANCOTHERM E

unheatable

Additional information and the current product overview for the BLANCOTHERM K (synthetic food transport container) can be requested free of charge (see reverse side for address).



Model	BLT 820 E	BLT 1020 E	BLT 1220 E
Designation	BLANCOTHERM 820 E	BLANCOTHERM 1020 E	BLANCOTHERM 1220 E
Design	unheated, front loader	unheated, front loader	unheated, front loader
Dimensions L x W x H	490 x 780 x 977 mm	490 x 780 x 1,150 mm	490 x 780 x 1,495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 92.8 liters	max. 132.5 liters
Weight	44 kg	51 kg	71 kg
Electrical connection	—	—	—
Range of use	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C
Heating and temperature range	—	—	—
Heat-up time	—	—	—
Lock/Lid	Front lock: hinged door wing with bent- clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door wing with bent- clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)
Container inner space	11 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	14 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	20 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm
Special features	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Indentations in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)
Material	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 515	572 518	572 520

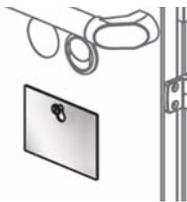
BLANCOTHERM EB

heatable



Model	BLT 820 EB	BLT 820 EBTF	BLT 1020 EB	BLT 1220 EB
Designation	BLANCOTHERM 820 EB	BLANCOTHERM 820 EBTF	BLANCOTHERM 1020 EB	BLANCOTHERM 1220 EB
Design	heatable, front loader	heatable, top and front loader	heatable, front loader	heatable, front loader
Dimensions L x W x H	490 x 780 x 977 mm	490 x 780 x 1,060 mm	490 x 780 x 1,150 mm	490 x 780 x 1,495 mm
Capacity	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3 x GN 1/1-200	GN containers up to max. 3x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 79.5 liters	max. 88.0 liters	max. 92.8 liters	max. 132.5 liters
Weight	47 kg	49 kg	54 kg	74 kg
Electrical connection	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.38 kW	220-240 V AC / 50-60 Hz / 0.76 kW
Range of use	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C	-20 °C to +100 °C
Heating and temperature range	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable
Heat-up time	25 minutes	25 minutes	25 minutes	25 minutes
Lock/Lid	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Top lock (lid): short-side bent- clamp closures, front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door wing with bent- clamp closure mechanism (door can be swiveled 180°; fully removable)	Front lock: hinged door wing with bent- clamp closure mechanism (door can be swiveled 180°; fully removable)
Container inner space	11 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	11 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	14 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm	20 pair of deep-drawn support ledges for the insertion of GN containers; distance between ledges: 57.5 mm
Special features	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic) Additional distribution option, as it is a top and front loader	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)	Watertight inner body with hygienic design H1 Impressions in the rear wall for optimum hot-air circulation With collecting channel for condensation water Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, plastic)
Material	CNS 18/10, polyamide	CNS 18/10, polyamide, polypropylene	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	572 516	572 517	572 519	572 521

accessories

Illustration	Model Designation	for models	Dimensions	Weight (kg)	Order No.
	Menu card holder for front side of door (Illustration with BLT E menu card; not included in scope of delivery)	all models BLT E / BLT EB	—	—	Please specify when ordering.
	BLT E menu card with hanging slot (only in conjunction with menu card holder)	all models BLT E / BLT EB	DIN A6 (148 x 105 mm)	—	572 513
	Special pen for labeling menu cards	all models BLT E / BLT EB	—	—	564 361
	Menu card box Card box for BLANCO-THERM menu cards, Capacity: 25 x (Fig. shows accessory menu cards)	all models BLT E / BLT EB	—	—	564 355
	Slide-in frames made of CNS 18/10 for Gastronorm containers suitable up to depth of 150 mm	all models BLT E / BLT EB	L x W X H (mm): 530 x 325 x 156	—	564 352
	ST 3 GN crossbar made of CNS 18/10 for container combination, required with GN 1/4, 1/6 and 1/9	all models BLT E / BLT EB	Length: 325 mm	—	550 650
	ST 5 GN crossbar made of CNS 18/10, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	all models BLT E / BLT EB	Length: 530 mm	—	550 651
	EUK CNS Precoolable Cooling element (-12°) made of CNS, Gastronorm-compatible	all models BLT E / BLT EB	L x W X H (mm): 530 x 325 x 30	5.60	564 756

accessories

Illustration	Model Designation	for models	Dimensions	Weight (kg)	Order No.
	<u>EUK-K 3</u> Eutectic plate (-3°C) made of plastic, Gastronorm-compatible	all models BLT E / BLT EB	L x W X H (mm): 530 x 325 x 30	4.10	568 136
No image	<u>All-round bumper rail</u>	all models BLT E / BLT EB	—	—	Please specify when ordering.
No image	<u>Antistatic castors</u> 2 fixed castors, 2 steering castors with brakes, corrosion-resistant pursuant to DIN 18867-8, made of plastic	all models BLT E / BLT EB	125 mm dia.	—	Please specify when ordering.
No image	<u>Stainless-steel castors</u> 2 fixed castors, 2 steering castors with brakes	all models BLT E / BLT EB	125 mm dia.	—	Please specify when ordering.

maximum loads

Maximum loading of BLANCOTHERM E (stainless steel) food transport container with BLANCO GN 1/1 Gastronorm containers

	BLT 820 E / EB / EBTF		BLT 1020 E / EB		BLT 1220 E / EB	
Loaded with GN 1/1-55	max. equivalent to	11 x 79.2 litres	max. equivalent to	14 x 100.8 litres	max. equivalent to	20 x 144.0 litres
Loaded with GN 1/1-65	max. equivalent to	6 x 51 litres	max. equivalent to	7 x 59.5 litres	max. equivalent to	10 x 85.0 litres
Loaded with GN 1/1-100	max. equivalent to	5 x 66.5 litres	max. equivalent to	7 x 93.1 litres	max. equivalent to	10 x 133.0 litres
Loaded with GN 1/1-150	max. equivalent to	3 x 60.0 litres	max. equivalent to	4 x 80.0 litres	max. equivalent to	6 x 120.0 litres

Top quality à la maison.

BLANCO GmbH + Co KG is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

Quality from tradition, economy through innovation.

For over 80 years, our company has been proving its great skill — especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take center stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

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

BLANCO

NEW!

BLANCOTHERM EUK:
Served ice-cold with powerful
convection cooling.

blancotherm



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

New members have been added to the BLANCOTHERM system family.

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

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

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

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

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

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

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

These cool models win every match.

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

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

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

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

coolmodel



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



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



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



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



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



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



Its strength: Stability
The rugged synthetic floor panel offers optimum impact protection, the stable castor receptacle and the wide castor spacing provide for a high degree of upright sturdiness and security against tipping – even during truck transport.



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



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



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



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



Ergonomic push handle
Fits comfortably in your hands and goes easy on them too: ergonomically optimized height and comfortable handle diameter for effortless handling. The integrated impact-protection function also ensures a high degree of safety.



DIN-compliant as standard
First in standard and design: The rugged synthetic castors already comply with all requirements according to DIN 18867 (Part 8) on the basic equipment level.

BLANCOTHERM EUK

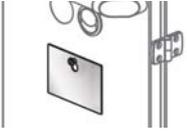
convection-cooled

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



Model	BLT 1020 EUK	BLT 1220 EUK
Designation	BLANCOTHERM 1020 EUK	BLANCOTHERM 1220 EUK
Design	cooled (active convection cooling), front loader	cooled (active convection cooling), front loader
Dimensions LxWxH	540 x 845 x 1430 mm	540 x 845 x 1775 mm
Capacity	GN containers up to max. 3 x GN 1/1-200 + 1 x GN 1/1-100	GN containers up to max. 5 x GN 1/1-200
GN-container capacity	max. 92.8 liters	max. 132.5 liters
Weight	100 kg	120 kg
Connected load	220-240 V AC / 50 Hz / 0.3 kW	220-240 V AC / 50 Hz / 0.3 kW
Cooling, refrigerant and temperature range	Active convection cooling, refrigerant R 134a, control down to the degree from +2°C to +15°C, (at +32°C surrounding temperature)	Active convection cooling, refrigerant R 134a, control down to the degree from +2°C to +15°C, (at +32°C surrounding temperature)
Refrigerating capacity	0.37 kW at t ₀ =-10°C (evaporation temperature) and t _U =+32°C (surrounding temperature)	0.37 kW at t ₀ =-10°C (evaporation temperature) and t _U =+32°C (surrounding temperature)
Cool-down time to +2°C	25 min. (at +25°C surrounding temperature)	30 min. (at +25°C ambient temperature)
Lock/Lid	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 150°; fully removable)	Front lock: hinged door with bent-clamp closure mechanism (door can be swiveled 150°; fully removable)
Container inner space	14 pairs of deep-drawn support ledges for the insertion of GN containers; spacing between ledges: 57.5 mm	20 pairs of deep-drawn support ledges for the insertion of GN containers; spacing between ledges: 57.5 mm
Special features	Powerful, active convection cooling Uniform horizontal and vertical cooling distribution with special air guidance in the door Cooling unit above floor construction for maximum ground clearance and hygiene Watertight inner body with hygienic design H1 Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, synthetic)	Powerful, active convection cooling Uniform horizontal and vertical cooling distribution with special air guidance in the door Cooling unit above floor construction for maximum ground clearance and hygiene Watertight inner body with hygienic design H1 Mobile (2 fixed and 2 steering castors with brakes, pursuant to DIN 18867-8, synthetic)
Protection type	IP X4	IP X4
Material	CNS 18/10, synthetic	CNS 18/10, synthetic
Order No.	572 862	572 863

accessories

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



freechoice



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

Made to fit: The BLANCOTHERM system family.

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

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

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

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

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

OVERVIEW OF MODEL: BLANCOTHERM E (stainless steel)	unheated	heatable (convection)	cooled (convection) and adjustable with temperature indicator
Front loader = loaded from the front	BLT 820 E BLT 1020 E BLT 1220 E	BLT 820 EB BLT 1020 EB BLT 1220 EB	BLT 1020 EUK BLT 1220 EUK
Front/top loader = loaded from the front and above	--	BLT 820 EBTF	

Our team will be happy to advise you:

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

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

BLANCO

BLANCO
GERMANY

BLANCOTHERM K
Synthetic food transport
containers

blancotherm



appetizer



CONTENTS

The BLANCOTHERM K system family	4
Easy to carry, easy to stack	5
Cold or hot, always ideally insulated	6
Degree-precise temperature adjustment	7
At the forefront with convection heating from BLANCO	8
Each feature is a delicacy	10
Optimum performance: always above the norm	11
PRODUCT OVERVIEW	
BLANCOTHERM K, unheated	12
BLANCOTHERM K, heatable and adjustable	14
BLANCOTHERM K, with convection heating	15
Accessories BLANCOTHERM K	16-18
Loading examples	19



Food on the go: Quality equipment for the most demanding requirements.

If you take pleasure in good food, you dine out at a first-class restaurant. If you distribute good food successfully, you choose **BLANCOTHERM**. You will be pleased by a successful complete product range with all the niceties required for **perfect food transport**.

The **BLANCOTHERM K system family** is available in five different sizes, with a variety of extras and transport aids, unheated, heatable and **with convection heating**. All modules are extremely prominent, with their **5-star quality** technology, design, material, function and accessories. BLANCOTHERM offers absolute top quality at a fair price.

As a special feature we would like to present to you the **adjustable BLANCOTHERM**. **Degree-precise temperature adjustment** and an LED display allow you to adapt the unit to each individual food item's conditions.

**BLANCOTHERM serves quality
you can taste.**



Everything fits in just right: the BLANCOTHERM K system family.

Not too much, not too little ...just the right amount. The BLANCOTHERM K system family was designed so that you are **always well equipped**:

- Top loader, front loader, unheated, heatable, adjustable, and all this in five sizes.
- All products work hand in hand, are compatible and have a wide range of uses.

BLANCOTHERM K is always a perfect solution. From exclusive private events to large-scale functions, from top-notch hotels to distribution in canteens and hospitals, kindergartens and dining halls.

Have a good time catering!

BLANCOTHERM K
system family
with transport aids



truedelig



**Out and about:
Easy to carry, easy to stack.**

With the synthetic BLANCOTHERM K, you have everything under control even at peak business hours. They are **compact, easy** to carry and yet **very robust**.

Even with accidental bumps, you don't have to worry about spilling the soup.

BLANCO's many years of experience pay off in even the smallest details.

Well thought-out details simplify food transport and storage:

- The BLANCOTHERM K models are made of deep-drawn synthetic material. They are especially easy to carry and look great too.
- Skids fixed to the bottom of the containers ensure a secure grip at all times, even with space saving stacking.

- On the BLANCOTHERM 620 KV, the lock is located at the top, allowing the food to be removed easily even if the containers are situated very close to one another.

With BLANCOTHERM, you are always excellently prepared and can stock up anytime.

All models are compatible in design and function. Products with a future.

MODEL OVERVIEW BLANCOTHERM K (synthetic)	unheated	heatable	heatable and adjustable with temperature display
Front loader = loaded from the front	BLT 420 K BLT 620 KUF BLT 620 KUS BLT 620 KF BLT 620 KV BLT 720 K	BLT 420 KBUH BLT 620 KBUH	BLT 420 KBRUH BLT 620 KBRUH
Top loader = loaded from above	BLT 160 K BLT 320 K BLT 320 ECO	BLT 320 KB	BLT 320 KBR

MODEL DESIGNATIONS

- BLT = BLANCOTHERM
- K = synthetic
- KB = synthetic, heatable
- KBR = synthetic, heatable, adjustable
- KBUH = synthetic, heatable, convection heating
- KBRUH = synthetic, heatable, adjustable, convection heating
- KF = synthetic, mobile
- KV = synthetic, lock at top
- KUS = synthetic, unheated, snap-on lid
- KUF = synthetic, unheated, hinged door



ht

NEW! BLANCOTHERM E made of stainless steel.

BLANCOTHERM E offers seven new stainless-steel transport containers. These are available in three sizes, unheated and with convection heating. All models are compatible with the synthetic BLANCOTHERM K product range. Simply request the current pamphlet: telephone, fax and E-mail information found on the back of this brochure.

**Stays tasty after hours of containment:
Whether cold or warm, the insulation is always just right.**

Prepare, load up, relocate, distribute. **From the first stirs to the first few mouthfuls, the clock is always ticking.** What you need are well-insulated transport containers.

If you get behind schedule, the guests are late but looking forward to enjoying their meal, play it safe with BLANCOTHERM. Each model boasts stellar product features:

- Clever insulation made of CFC-free PUR foam guarantees mobile **food transport with almost no variations in temperature.**
- For longer-lasting transport or storage periods, the eutectic plate (accessories, Page 17/18) also ensures optimum cooling.
- With cold food, the temperature rises no more than 0.5° Celsius an hour (exception: BLT 160 K).
- With warm food, the temperature drops no more than 1.5° Celsius an hour (exception: BLT 160 K).

This will keep the food appetizingly fresh, even after hours of containment.



BLANCOTHERM 720 K
(with accessories) unheated, with eutectic plate in top; especially suited for the transport of baked goods



BLANCOTHERM 320 ECO
The starter model: unheated, clamped lid, easy to open



My fish likes 65°, and my broccoli 70°: New! Degree-precise temperature adjustment.

With the BLT 320 KBR and the four new models with convection heating (see Page 8), BLANCOTHERM presents **the first transport containers with integrated temperature adjustment and display.**

The **BLANCOTHERM 320 KBR** can be used as a **bain-marie**, thanks to its stainless-steel inlet, and keeps all hot food warm with its silicone heater:

- Degree-precise setting and adjustment of the temperature from +40°C to +95°C.
- The LED display indicates the temperature inside the container.
- The high-quality stainless-steel inlet ensures optimum heat transmission from the reliable silicone heater.
- The BLANCOTHERM 320 KBR can also be used in a dishwasher without removing the heater. It doesn't get any better than this.

This innovation will even please the gourmet's palette. Now even the most sensitive foods can be kept warm carefully, and excessive subsequent cooking and drying out are prevented.

Fish stays tender, broccoli stays firm and sausages don't burst.



BLANCOTHERM 320 KBR
The innovation: Top loader, heatable, with degree-precise temperature setting and...



... LED display for easy to read interior temperature and special lock at power supply.



newcreation



masterclass

**A new degree of technology:
Convection heating with temperature control.**



The heating module is integrated into the hinged door and offers advantages not found easily elsewhere:

Hot food, appetizingly fresh.

The double-walled synthetic body, the clever CFC-free PUR foam insulation and the integrated convection heating ensures even temperature distribution in the interior.

Best possible food quality thanks to automatic-control heating.

An electronic controller prevents the temperature on the interior from rising above +90 °C.

Greatly recommended: The **convection heated** lightweights made of synthetic material make food transport even more flexible.

All four models are front loaders. Two sizes are available, each **with or without temperature control**.

Undesired subsequent cooking or even drying out is minimized, which protects the food and preserves vitamins and nutrients.

A clean-cut case: synthetic BLANCOTHERM K with convection heating.



Hygienic, practical, simply good

The air at the top is drawn in directly through a labyrinth. The fan is covered and therefore protected from the entry of dirt, and direct flowing in of sauces is prevented.



Safety first

Safety for the unit and the user: The safety door can only be removed in a predefined position, i.e. unintentional removal is prevented.



Hot air for hot food

The specialized air-discharge opening ensures even air distribution inside the container. This keeps greater quantities of food almost completely heated.

(Illustration: BLT 620 KBUH)



Easy to use

Even models without temperature control indicate in a flash whether the BLANCOTHERM is connected to the power supply thanks to the operating mode indicator.



Both heatable and adjustable models, BLT 420 KBRUH and BLT 620 KBRUH, also shine thanks to their unique temperature control:

- **Free temperature selection.** Degree-precise setting and adjustment of the temperature from +40°C to +85°C.
- **Total control.** The LED display indicates the temperature inside the container.



BLT 620 KBRUH (with accessories)

Only from BLANCO:

Convection heating with degree-precise temperature adjustment and LED display for indication of interior temperature.



BLT 420 KBRUH (with accessories)

To keep your fine foods tasty:

All BLANCOTHERMs with convection heating have electronic overheating protection against undesired subsequent cooking.

**Hot innovations from BLANCO –
at the forefront with convection heating and temperature control.**



**BLANCO technology:
Every feature a delicacy.**



Stainless steel interior
Hygienic, practical, simply good. BLANCOTHERM 320 KB and KBR can even be loaded without GN containers thanks to the stainless-steel inlet.



Robust carry handles
Mobile and stable: Stainless-steel handles with non-slip plastic grips stand up to even the toughest strains.



Temperature adjustment
The total innovation: The heatable BLANCOTHERM with LED display and degree-precise temperature adjustment from +40 °C to +85 °C or +95 °C (model-dependent).



Menu card holder
Salmon, filet of beef, beans:
The practical menu card holders show what's cooking and where it's going. Never have to peek again.



Dishwasher-safe
For the sake of hygiene: All BLANCOTHERM Ks can be safely cleaned in a dishwasher. (convection heated models: without door only)



Polypropylene material
It makes the environment happy: BLANCOTHERM Ks made of environmentally-friendly polypropylene are CFC-free and recyclable, non-hazardous and foodstuff resistant.



Recessed area for crossbars
Perfect for big and small loads. The recessed areas for crossbars also allow for loading with smaller GN containers.



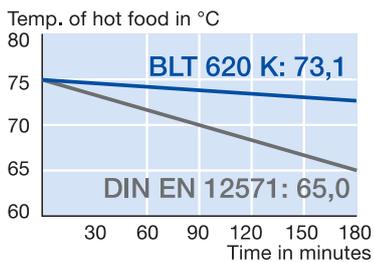
Lock at the top
Perfect! The food can be removed easily even if the containers are stacked tightly next to one another.



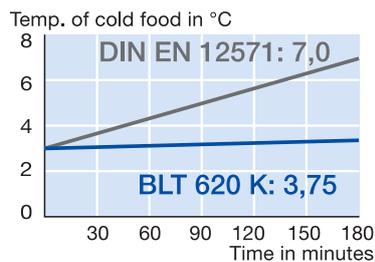
gourmet

**Optimum performance:
Always surpassing the standard.**

For the sake of quality: All BLANCOTHERM K models fulfill the European standard DIN EN 12571. Thus the food remains appetizing and fresh, even if it's been sitting a while (for all tested models, see Pages 12 and 13).



Cool-down curve (with hot foods):
According to DIN EN 12571 (gray line), the temperature of hot filled food (75°C) may not drop below 65°C within three hours. With the BLT 620 (blue line), the food is still a tasty 73.1°C hot after three hours.



Warm-up curve (with cold foods):
To fulfill the DIN EN 12571 standard (gray line), the temperature of cold filled food (3°C) may rise to a maximum of 7°C within three hours. With the BLT 620 (blue line), the food is still 3.75°C cold after three hours.

**Better than required
by the standard:
Insulation of the
BLANCOTHERM K.
(Example with BLT 620)**

**Optimum solutions at a fair price:
something you can depend on with BLANCOTHERM.**

For the sake of convenience.
BLANCOTHERM K transport containers are top quality products. Should service be required, however, wear parts like skids and handles can be easily replaced.

For the sake of your back.
BLANCOTHERM K synthetic transport containers have a low intrinsic weight. They are easy to carry, stack and clean.

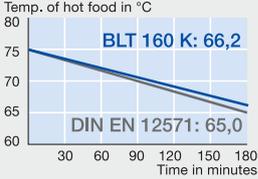
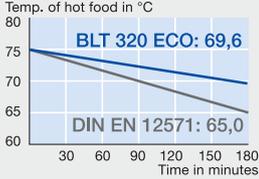
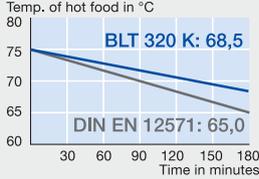
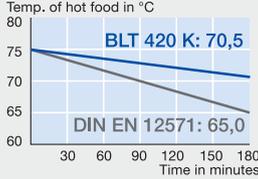
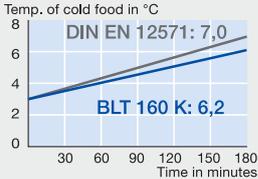
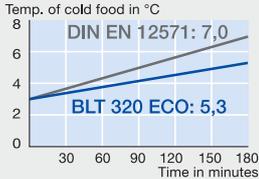
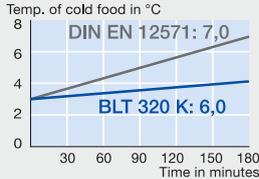
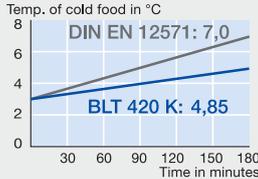
BLANCOTHERM K

unheated

The table with loading examples is found on Page 19.

You can request free information on BLANCOTHERM and the entire BLANCO product range (see reverse side for address).



Model	BLT 160 K <small>shown with accessory GN containers</small>	BLT 320 ECO	BLT 320 K	BLT 420 K <small>shown with accessory GN containers</small>
Designation	BLANCOTHERM 160 K	BLANCOTHERM 320 ECO	BLANCOTHERM 320 K	BLANCOTHERM 420 K
Design	unheated, top loader	unheated, top loader	unheated, top loader	unheated, front loader with "Quick & Easy" lock
Dimensions L x W x H	630 x 425 x 230 mm	620 x 415 x 345 mm	630 x 425 x 340 mm	630 x 420 x 490 mm
Capacity	GN 1/1-100 or its subdivisions	GN 1/1-200 or its subdivisions	GN 1/1-200 or its subdivisions	2 x GN 1/1-150
Weight	6.5 kg	7 kg	7.5 kg	10 kg
Lock/Lid	locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	Lock with clamped lid, easy to open and close	locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	locked via hinged door with "Quick & Easy" lock mechanism (can be swiveled 180°; can be fully removed)
Container inner space	Depressions/locks near the edge for secure acceptance of intermediate crossbars	all-round depression in lid allows the use of Gastronorm containers with handle at top depressions near the edge for secure acceptance of intermediate crossbars	Depressions/locks near the edge for secure acceptance of intermediate crossbars	11 pairs of molded support ledges with a spacing of 31 mm for the insertion of GN containers
Special features	ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to short sides stainless-steel bent-clamp closures	molded skids and handles Use of GN containers with handles above via all-round depression in lid	ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to short sides stainless-steel bent-clamp closures	"Quick & Easy" lock mechanism ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours; for explanations, see Page 11)				
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours; for explanations, see Page 11)				
Material	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10
Order No.	566 240	564 650	566 241	564 652



BLT 620 KUS shown with accessory GN containers	BLT 620 KUF shown with accessory GN containers	BLT 620 KF shown with accessory GN containers	BLT 620 KV shown with accessory GN containers	BLT 720 K shown w/ acc. eutect. plate, tray, crate
BLANCOTHERM 620 KUS	BLANCOTHERM 620 KUF	BLANCOTHERM 620 KF	BLANCOTHERM 620 KV	BLANCOTHERM 720 K
unheated, front loader with removable door	unheated, front loader with hinged door	unheated, front loader with removable door, mobile	unheated, front loader with removable door, lock at top	unheated, front loader especially for baked goods
630 x 425 x 660 mm	670 x 445 x 660 mm	630 x 425 x 830 mm	630 x 425 x 660 mm	725 x 565 x 730 mm
2 x GN 1/1-200 or 3 x GN 1/1-150	2 x GN 1/1-200 or 3 x GN 1/1-150	2 x GN 1/1-200 or 3 x GN 1/1-150	2 x GN 1/1-200 or 3 x GN 1/1-150	Baking trays / grids / crates, dimensions 600 x 400 mm
13.5 kg	13.5 kg	18 kg	13.5 kg	23.5 kg
locked via stainless-steel bent-clamp closures in the long sides of the container which engage in the door	locked via stainless-steel bent-clamp closures in the long sides of the container which engage in the door	locked via stainless-steel bent-clamp closures in the long sides of the container which engage in the door	Lock at top	rotary lock at top
removable door	hinged door, can be swiveled 270°, removable	removable door	removable door	removable door
12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers	12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers	12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers	12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers	smooth interior body: selectable insertion of plastic rails (11 pairs of supports with a spacing of 55 mm) or wire rails (8 pairs of supports)
removable door	hinged door, can be swiveled 270°, removable	mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)	Lock at top, removable door – allows stacked or neighboring containers to be emptied easily even if space is tight	especially for baking sheets and grates with dimensions 600 x 400 mm
ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides	ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides	ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides		Wire rails enable simultaneous insertion of baking sheets and baskets
				—
				—
Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10			
566 243	564 365	564 350	564 358	568 752

BLANCOTHERM K

heatable and adjustable (silicone heater)



Model	BLT 320 KB shown with accessory GN containers	BLT 320 KBR shown with accessory GN containers
Designation	BLANCOTHERM 320 KB	BLANCOTHERM 320 KBR
Design	heatable, top loader	heatable, adjustable, with temperature indicator, top loader
Dimensions L x W x H	645 x 425 x 375 mm	645 x 425 x 375 mm
Capacity	GN 1/1-200 or its subdivisions	GN 1/1-200 or its subdivisions
Weight	12 kg	12 kg
Electrical connection	220-240 V (AC) / 50-60 Hz / 400 W	220-240 V (AC) / 50-60 Hz / 400 W
Heating / Temperature range	power-saving silicone heater electrical connection via power plug coupling (found on short side) which can be closed water-tight via the special rotary lock Operation indication via 2 LEDs	power-saving silicone heater interior temperature of the container is adjustable down to the degree from +40°C to +95°C electrical connection via power plug coupling (found on short side) which can be closed water-tight via the special rotary lock
Heat-up time	when filled with 4 liters of water, a temperature of approx. 75°C is reached in 30 minutes	when filled with 4 liters of water, a temperature of approx. 75°C is reached in 30 minutes
Lock/Lid	locked via stainless-steel bent-clamp closures in short sides of container which engage in the lid	locked via stainless-steel bent-clamp closures in short sides of container which engage in the lid
Container inner space	Depressions/locks near the edge for secure acceptance of intermediate crossbars	Depressions/locks near the edge for secure acceptance of intermediate crossbars
Special features	can be cleaned in a dishwasher at up to 96°C thanks to the sealable power connection socket interior container made of stainless steel 18/10 allows direct loading can be heated wet or dry (heat loss occurs with dry heating)	degree-precise temperature adjustment from +40°C to +95°C via the digital regulator Temperature indication via LED display can be cleaned in a dishwasher at up to 96°C thanks to the sealable power connection socket interior container made of stainless steel 18/10 allows direct loading can be heated wet or dry (heat loss occurs with dry heating)
Material	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10
Protection	IPX 6	IPX 6
Order No.	566 242	572 228

The table with loading examples is found on Page 19.

You can request free information on BLANCOTHERM and the entire BLANCO product range (see reverse side for address).

BLANCOTHERM K

with convection heating



Model	BLT 420 KBUH shown with accessory GN containers	BLT 420 KBRUH shown with accessory GN containers	BLT 620 KBUH shown with accessory GN containers	BLT 620 KBRUH
Designation	BLANCOTHERM 420 KBUH	BLANCOTHERM 420 KBRUH	BLANCOTHERM 620 KBUH	BLANCOTHERM 620 KBRUH
Design	heatable, front loader	heatable, temperature adjustable, with temperature display, front loader	heatable, front loader	heatable, temperature adjustable, with temperature display, front loader
Dimensions	690 x 437 x 490 mm	690 x 437 x 490 mm	700 x 445 x 660 mm	700 x 445 x 660 mm
Capacity	2x GN 1/1-150	2x GN 1/1-150	2x GN 1/1-200 or 3x GN 1/1-150	2x GN 1/1-200 or 3x GN 1/1-150
Weight	16 kg	16 kg	19.5 kg	19.5 kg
Electrical connection	220-240 V AC / 50 Hz / 200 W	220-240 V AC / 50 Hz / 200 W	220-240 V AC / 50 Hz / 200 W	220-240 V AC / 50 Hz / 200 W
Heating / Temperature range	Convection heating module electrical connection via power plug coupling which can be closed water-tight via the special rotary lock "Power" operating mode indicator electronic temperature limitation of max. +90 °C	Convection heating module temperature inside the container is adjustable down to the degree from +40 °C to +85 °C electrical connection via power plug coupling which can be closed water-tight via the special rotary lock	Convection heating module electrical connection via power plug coupling which can be closed water-tight via the special rotary lock "Power" operating mode indicator electronic temperature limitation of max. +90 °C	Convection heating module Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C electrical connection via power plug coupling which can be closed watertight via the special rotary lock
Heat-up time	a temperature of approx. 75 °C is reached in 45 minutes	a temperature of approx. 75 °C is reached after 45 minutes in Full-Power mode	a temperature of approx. 75 °C is reached in 45 minutes	a temperature of approx. 75 °C is reached after 45 minutes in Full-Power mode
Lock/ Lid	locked via synthetic bent-clamp closure in long sides of container which engages in the door	locked via synthetic bent-clamp closure in long sides of container which engages in the door	locked via synthetic bent-clamp closure in long sides of container which engages in the door	locked via synthetic bent-clamp closure in long sides of container which engages in the door
Container inner space	11 pairs of molded support ledges with a spacing of 31 mm for the insertion of GN containers	11 pairs of molded support ledges with a spacing of 31 mm for the insertion of GN containers	12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers	12 pairs of molded support ledges with a spacing of 39 mm for the insertion of GN containers
Special features	can be cleaned in dishwasher with door detached at up to 96 °C "Power" operating mode indicator ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides	degree-precise temperature adjustment from +40 °C to +85 °C via a digital regulator Temperature indication via LED display can be cleaned in dishwasher with door detached at up to 96 °C ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides	can be cleaned in dishwasher with door detached at up to 96 °C "Power" operating mode indicator ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides	degree-precise temperature adjustment from +40 °C to +85 °C via a digital regulator Temperature indication via LED display can be cleaned in dishwasher with door detached at up to 96 °C ergonomically shaped stainless-steel carrying handles with synthetic grips, attached to long sides
Material	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10	Polypropylene, polyamide, CNS 18/10
Protection	IPX 4	IPX 4	IPX 4	IPX 4
Order No.	572 534	572 535	572 536	572 537

accessories

Illustration	Model Designation	for models	Dimensions L x W x H (mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	<u>ROLA 13</u> Distribution dolley with lid receptacle	1 x BLT 160 K or 1 x BLT 320 ECO/K/KB/KBR	592 x 425 x 535	10.00	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8, synthetic galvanized steel	572 341 572 342
	<u>ROLA 23</u> Distribution dolley with lid receptacle	2 x BLT 160 K or 2 x BLT 320 ECO/K/KB/KBR	945 x 592 x 535	19.00	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8, synthetic galvanized steel	572 343 572 344
	<u>ROL 6x4</u> Transport dolley	4 x BLT 160 K or 3 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620 K	542 x 439 x 212	8.0	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8, synthetic galvanized steel	572 339 572 340
	<u>ROLLI-100</u> Transport dolley	4 x BLT 160 K or 3 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620 K	650 x 450 x 165	4.5	4 steering castors, 2 of which have brakes, 100 mm dia. galvanized steel	568 236
	<u>ROLLI-125</u> Transport dolley	4 x BLT 160 K or 3 x 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620 K	650 x 450 x 190	4.5	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8, synthetic	568 237
No image	<u>Tray retainer</u> used for holding EN and GN tray sets	ROLLI-100 or ROLLI-125	—	—	—	568 925
No image	<u>Push bar</u> for better transport	ROLLI-100 or ROLLI-125	—	—	—	568 926
	<u>BTT 8x6</u> Platform cart platform size 500 x 700 mm	4 x BLT 160 K or 3 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620 K	605 x 780 x 840 /230	11.00	2 fixed castors, 2 steering castors with brakes, corrosion-resistant pursuant to DIN 18867-8, synthetic galvanized steel	572 329 572 330

The underlined items are in stock.

accessories

Illustration	Model Designation	for models	Dimensions L x W x H (mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	BTT 10x8 Platform cart platform size 940 x 700 mm	8 x BLT 160 K or 4 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620K	1,045 x 780 x 840/ 230	20.00	2 fixed castors 2 steering castors with brakes, corrosion-resistant pursuant to DIN 18867-8 synthetic galvanized steel	572 327 572 328
No image	Tensioning belts	BTT 10 x 8	—	—	—	572 374
	BTA 3 Transport and distribution cart	2 x BLT 160 K or 2 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K or 2 x BLT 620 K	1,070 x 780 x 840/ 230/300	31.00	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8 synthetic galvanized steel	572 325 572 326
No image	Wire rails made of CNS, for inserting bakingsheets and baskets into the BLT 720 K, can be removed for cleaning	BLT 720 K	8 pairs of support ledges	4.50	—	569 008
No image	Rails made of plastic , for inserting bakingsheets (max. 20 mm high) into the BLT 720 K, can be removed for cleaning	BLT 720 K	11 pairs of support ledges with a spacing of 55 mm	3,50	—	569 011
No image	Rolli 720 Platform cart with push handle	1 x BLT 720 K	—	—	4 steering castors, 2 of which have brakes, galvanized steel	572 290
No image	Rolli 720 CNS Platform cart with push handle	1 x BLT 720 K	—	—	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8 synthetic	569 291
No image	Rolli 720-2 Platform cart with round tubes	2 x BLT 720 K	—	—	4 steering castors, 2 of which have brakes, corrosion-resistant pursuant to DIN 18867-8 synthetic	569 317
No image	eutectic plate (-21 °C) synthetic. For insertion into the plastic or wire rails of the BLT 720 K	BLT 720 K	600 x 400 x 20	5.60	—	569 004
	EUK CNS Precoolable coolingelement (-12°) made of CNS, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	5.60	—	564 756

accessories

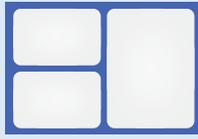
Illustration	Model Designation	for models	Dimensions L x W x H (mm)	Weight (kg)	Order No.
	<u>EUK-K 3</u> Eutectic plate (-3°C) synthetic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	4.10	568 136
		BLT 160 K or BLT 320 ECO/K/KB/KBR	483 x 283 x 36	4.50	569 315
	<u>Slide-in frames</u> made of CNS 18/10 for Gastronorm containers suitable up to depth of 150 mm	BLT 420 K or BLT 620 K	530 x 325 x 156	—	564 352
	<u>ST 3</u> GN crossbar made of CNS 18/10 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
	<u>ST 5</u> GN crossbar made of CNS 18/10, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	—	Length: 530 mm	—	550 651
	<u>Special pen</u> Special washable pen for labeling menu cards	—	—	—	564 361
	BLANCOTHERM Menu card blank	—	—	—	564 353
	<u>Set of 20 menu cards</u>				564 359
	<u>Set of 50 menu cards</u>				564 360
	<u>Menu card box</u> Card box for BLANCO-THERM menu cards: (Capacity: 25 x)	—	—	—	564 355

The underlined items are in stock.

Loading examples for

BLANCOTHERM 160 K

BLANCOTHERM 320 K



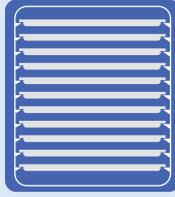
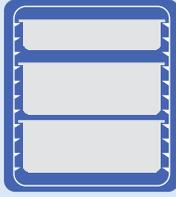
For a
3-component meal:
2 x GN 1/4 100 mm deep
1 x GN 1/2 100 mm deep
1 crossbar ST 3
(approx. 14 meals)



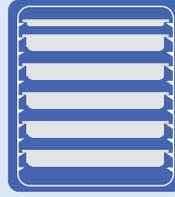
For a
4-component meal:
2 x GN 1/6 100 mm deep
2 x GN 1/3 100 mm deep
2 crossbars ST 3
(approx. 10 meals)

Loading examples for BLANCOTHERM 420 K

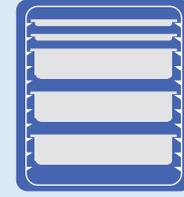
For a
3-component meal:
1 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



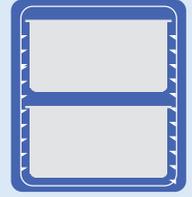
11 x GN 1/1-20



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

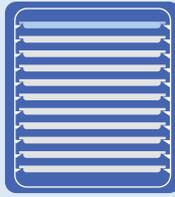
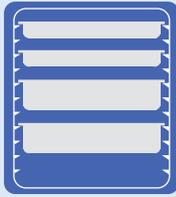


2 x GN 1/1-20,
3 x GN 1/1-65,



2 x GN 1/1-150

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



1 cooling element,
10 x GN 1/1-20



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



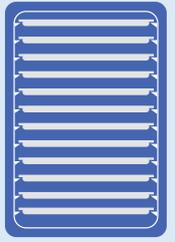
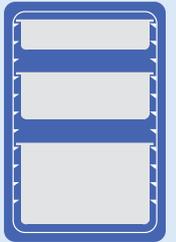
1 x GN 1/1-20,
1 x GN 1/1-40,
2 x GN 1/1-100



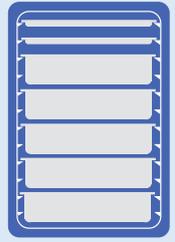
1 x GN 1/1-40,
1 x GN 1/1-200

Loading examples for BLANCOTHERM 620 K

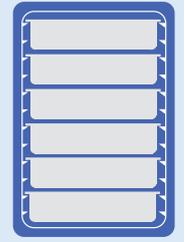
For a
3-component meal:
1 x GN 1/1-65,
1 x GN 1/1-100,
1 x GN 1/1-200
(approx. 60 meals)



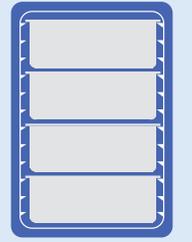
12 x GN 1/1-20



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

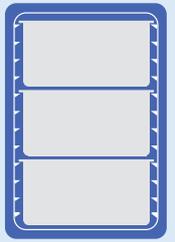
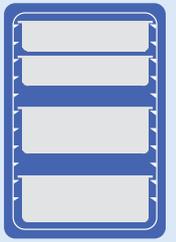


6 x GN 1/1-65

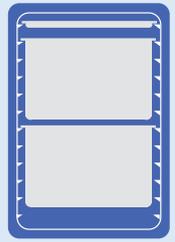


4 x GN 1/1-100

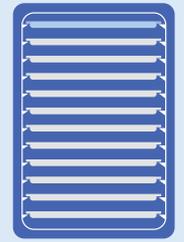
For a
4-component meal:
2 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



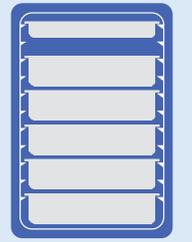
3 x GN 1/1-150



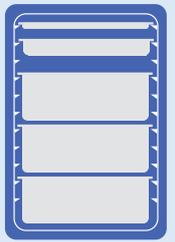
1 x GN 1/1-20,
2 x GN 1/1-200



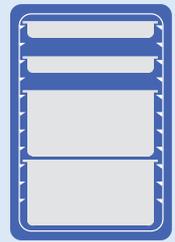
1 cooling element,
11 x GN 1/1-20



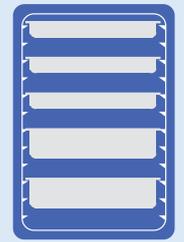
1 x GN 1/1-40,
5 x GN 1/1-65



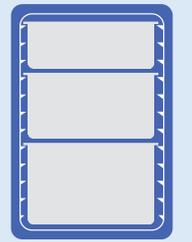
1 x GN 1/1-20,
1 x GN 1/1-40,
3 x GN 1/1-100,



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

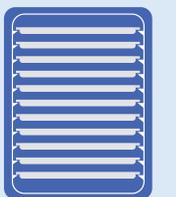


3 x GN 1/1-40,
2 x GN 1/1-65,

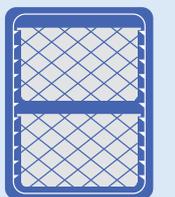


1 x GN 1/1-100,
1 x GN 1/1-150,
1 x GN 1/1-200

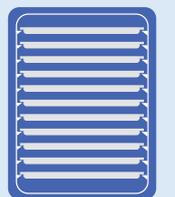
Loading examples for BLANCOTHERM 720 K



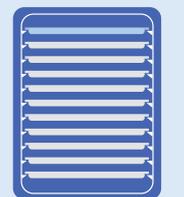
11 baking sheets,
600 x 400 x 20 mm



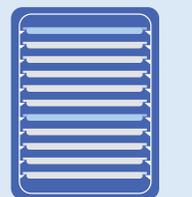
2 baskets,
600 x 400 x 240 mm



11 grates,
600 x 400 x 20 mm



1 eutectic plate,
10 baking sheets,
600 x 400 x 20 mm



2 eutectic plates,
9 baking sheets,
600 x 400 x 20 mm,

Top quality à la maison.

BLANCO GmbH + Co KG is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

Quality from tradition, economy through innovation.

For over 80 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take center stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

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

BLANCO

Commercial Catering Equipment



blancogermany

HOT or **COLD**:
Meal distribution
Transportation
Storage
Regeneration
Serving

BLANCO
GN 1 1/2 - 65
4,0 LIT. EN 631

BLANCO

List of Contents



BLANCO GASTRONORM Containers Premier Line

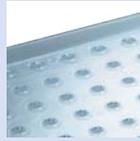
Solid & Perforated 4

Granite Enamelled 9

Polycarbonate 11

Polycarbonate Drainer Plates 13

Container Accessories 15



BLANCO General Purpose Trolleys 17



BLANCOTHERM Insulated Food Containers 19

Insulated Food Trolleys 21

Accessories 23



BLANCO INMOTION 25 Food Serving Equipment 27

Food Dispensing Equipment 29

Built-in Food Dispensing Equipment 33



BLANCO Rack & Tray Removal Trolleys 35

Banqueting Foodservice Equipment
& Servistar Accessories 37



BLANCO INMOTION Banqueting Foodservice Trolleys & Conveyor Belts 39

Storage & Hygiene 41

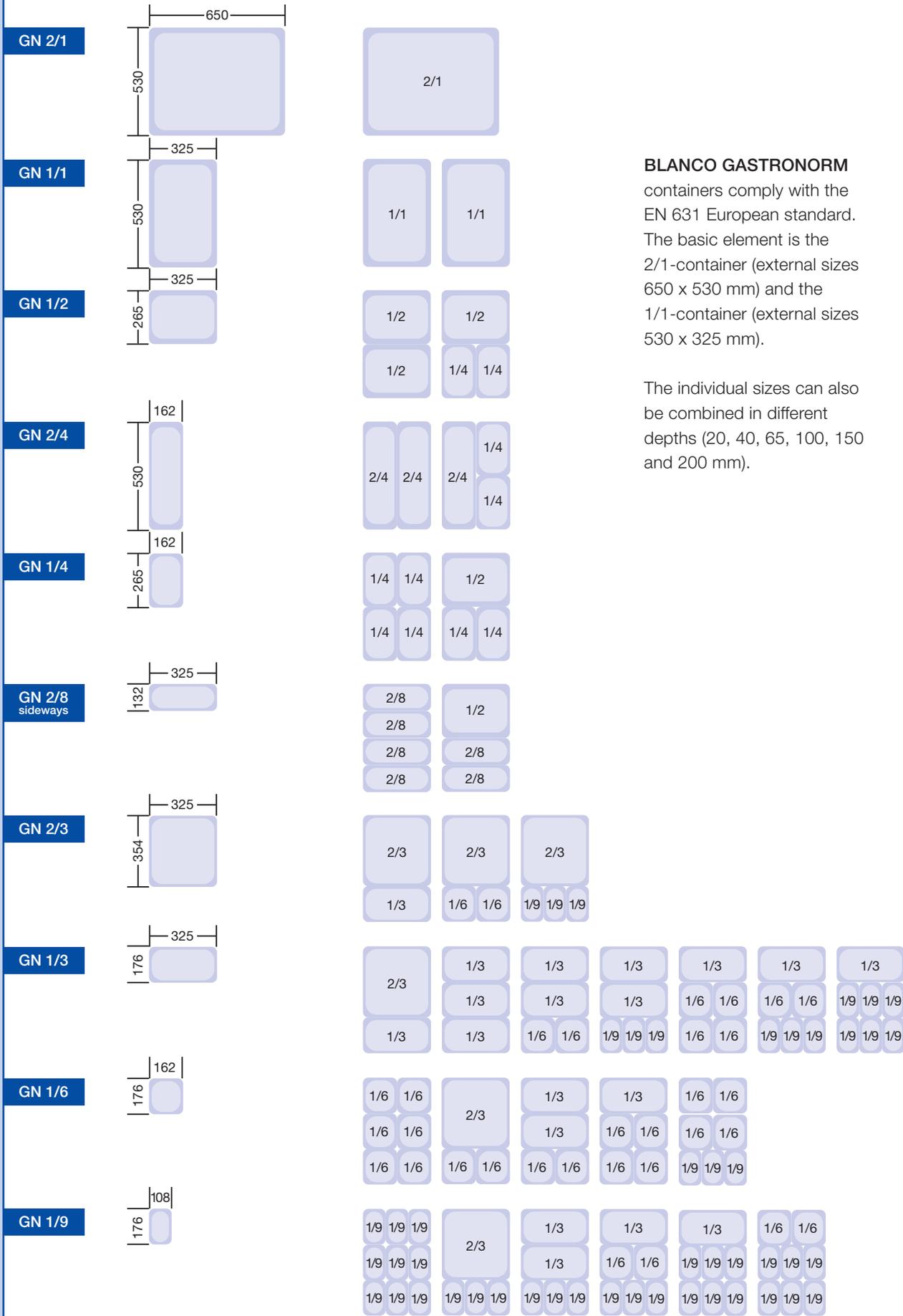
Servery Counters 43

BLANCO INMOTION Tray Transport Trolleys 45

BLANCO GASTRONORM Range at a Glance

BLANCO GASTRONORM containers comply with the EN 631 European standard. The basic element is the 2/1-container (external sizes 650 x 530 mm) and the 1/1-container (external sizes 530 x 325 mm).

The individual sizes can also be combined in different depths (20, 40, 65, 100, 150 and 200 mm).



BLANCO GASTRONORM Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.

Depth / mm	Article No. SOLID	Article No. PERFORATED
GN 2/1	SOLID	PERFORATED
20	1 550 566	1 565 993
40	1 550 065	1 565 789
65	1 550 593	1 565 790
100	1 550 594	1 565 791
150	1 550 595	
200	1 550 596	
GN 1/1	SOLID	PERFORATED
20	1 550 565	1 565 994
40	1 550 064	1 565 794
65	1 550 589	
100	1 550 590	
150	1 550 591	
200	1 550 592	
LID FOR ABOVE	550 658	
ANTI-SPILL LID	1 550 663	
GN 1/2	SOLID	PERFORATED
20	1 550 563	
40	1 550 063	
65	1 550 581	
100	1 550 582	
150	1 550 583	
200	1 550 584	
LID FOR ABOVE	550 656	
ANTI-SPILL LID	1 550 661	

Please refer to our technical manual for full range of products.
Detailed quotations available from sales office.

BLANCO GASTRONORM Containers Premier Line



BLANCO GASTRONORM containers rationalise workflow and make handling easier:

- The unique corner profile of our stainless steel GN containers increases their stability and makes them last much longer.
- BLANCO GN containers are extremely shock resistant, especially the corners and edges.



GN 2/1
GASTRONORM container,
stainless steel, perforated



GN 1/1-100
GASTRONORM container,
stainless steel, depth 100 mm



GN 2/3
GASTRONORM container,
stainless steel, perforated



GN 1/3
GASTRONORM container,
stainless steel, perforated



GN 1/1



GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/3



GN 2/4



GN 2/8

BLANCO GASTRONORM Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.

Depth / mm	Article No. SOLID	Article No. PERFORATED
GN 2/4	SOLID	
20	1 564 367	
40	1 555 821	
65	1 555 822	
100	1 555 823	
150	1 555 824	
LID FOR ABOVE	556 538	
GN 1/4	SOLID	
20	1 550 561	
65	1 550 573	
100	1 550 574	
150	1 550 575	
200	1 550 576	
LID FOR ABOVE	550 654	
ANTI-SPILL LID	1 550 659	
GN 2/3	SOLID	PERFORATED
20	1 550 564	
40	1 550 066	1 565 799
65	1 550 585	1 565 800
100	1 550 586	1 565 801
150	1 550 587	
200	1 550 588	
LID FOR ABOVE	550 657	
ANTI-SPILL LID	1 550 074	
GN 1/3	SOLID	PERFORATED
20	1 550 562	
40	1 550 067	1 565 813
65	1 550 577	1 565 814
100	1 550 578	1 565 815
150	1 550 579	
200	1 550 580	
LID FOR ABOVE	550 655	
ANTI-SPILL LID	1 550 660	

Please refer to our technical manual for full range of products. Detailed quotations available from sales office.

BLANCO GASTRONORM Containers Premier Line



For every BLANCO GASTRONORM container, we offer a suitable GASTRONORM lid.

- Special profile for excellent stability.
- BLANCO lids can be lifted easily without risk of scalding due to a recess beneath the handle.
- All sizes available from 1/1 to 1/9, even with handle or ladle cut-outs.



BLANCO GASTRONORM
ANTI-SPILL LID

GASTRONORM Granite Enamelled



Granite enamelled GASTRONORM trays by BLANCO:

- Browning from top and bottom due to granite- enamelled, black surface.
- Excellent heat transfer to the roasted or backed food.
- Easy and thorough cleaning thanks to smooth, non-porous surface.



GN TRAYS, smooth rim

BLANCO GASTRONORM Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.

Depth (mm)	Article No. SOLID
GN 1/6	
65	1 550 569
100	1 550 570
150	1 550 571
200	1 550 572
LID FOR ABOVE	550 653
ANTI-SPILL LID	1 550 664
GN 1/9	
65	1 550 567
100	1 550 568
LID FOR ABOVE	550 652

BLANCO GASTRONORM Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.

GASTRONORM GRANITE ENAMELLED

Depth (mm)	Article No. SOLID
GN 2/1	
20	550 022
40	550 023
65	550 024
GN 1/1	
20	550 025
40	550 026
65	550 027

Please refer to our technical manual for full range of products.
Detailed quotations available from sales office.

GASTRONORM Transparent Polycarbonate Containers



BLANCO GASTRONORM containers of polycarbonate help you to get a better look at what's cooking.

Those containers have mainly been designed for use with cold food.

They are:

- Suitable for temperatures between -40°C and $+100^{\circ}\text{C}$,
- absolutely odourless and tasteless,
- available in all sizes from 1/1 to 1/9 in various depth,
- transparent to clearly reveal their contents,
- lightweight, but at the same time extremely stable,
- break-proof, robust, inherently stable, and long-lasting,
- non-tip base for extra stability.



GN 1/1



GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/4

BLANCO GASTRONORM Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.
GASTRONORM Transparent POLYCARBONATE Containers

Depth (mm)	Article No. SOLID
GN 1/1	
65	551 426
100	551 427
150	551 428
200	551 429
LID FOR ABOVE	551 446
GN 1/2	
65	551 430
100	551 431
150	551 432
200	551 433
LID FOR ABOVE	551 447
GN 1/3	
65	551 434
100	551 435
150	551 436
200	551 437
LID FOR ABOVE	551 448

Please refer to our technical manual for full range of products.
 Detailed quotations available from sales office.

GASTRONORM Transparent Polycarbonate Containers



For an unobstructed view:
Polycarbonate GASTRONORM lids (GD-K).

The lid to suit our transparent polycarbonate GASTRONORM containers guarantees you an unobstructed view also from the top.

Another advantage: the lids are fully compatible with all chrome nickel steel containers.

GASTRONORM Transparent Drainer Plate from BLANCO



BLANCO GASTRONORM Polycarbonate Containers Premier Line

All GASTRONORM containers correspond to European standard EN 631.
GASTRONORM Transparent POLYCARBONATE Containers

Depth (mm)	Article No. SOLID
GN 1/4	
65	551 438
100	551 439
150	551 440
LID FOR ABOVE	551 449
GN 1/6	
65	551 441
100	551 442
150	551 443
LID FOR ABOVE	551 450
GN 1/9	
65	551 444
100	551 445
LID FOR ABOVE	551 451

BLANCO GASTRONORM Polycarbonate Drainer Plates

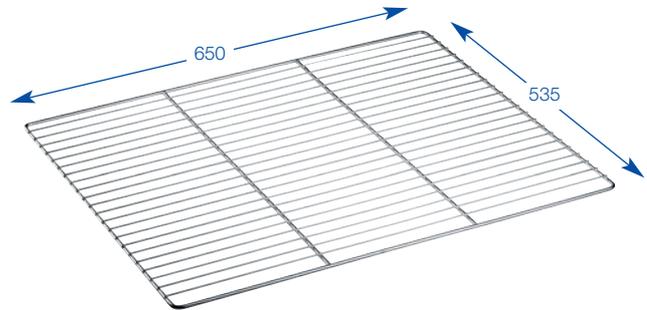
Size	Article No. SOLID
1/1	551 457
1/2	551 458
1/3	551 459
1/6	551 460

Please refer to our technical manual for full range of products.
 Detailed quotations available from sales office.

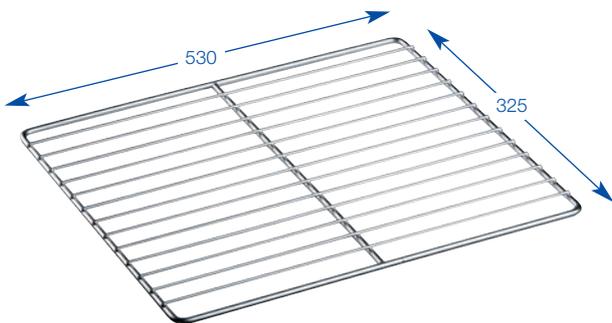
GASTRONORM Accessories from BLANCO



BASE INSERTS, PERFORATED
Stainless steel



GRID SHELF
2/1



GRID SHELF
1/1



BARS TO ACCOMMODATE SMALL SIZE CONTAINERS
Stainless steel

Support bars are useful when it comes to combining several small GN containers to size 1/1.

Base inserts for draining freshly washed food, like salad, are available in various sizes. They are placed inside GASTRONORM containers and create space between the bottom of the container and the food. They are available in chrome nickel steel and polycarbonate.

GASTRONORM grids are practical accessories that help you use and transport all kinds of containers whose dimensions do not comply with the GN standard.

BLANCO GASTRONORM Accessories

Size	Article No.
DRAINER PLATES	
1/1	550 645
1/2	550 647
1/4	550 649
2/3	550 646
1/3	550 648
GASTRONORM GRIDS	
2/1	550 266
1/1	550 267
SUPPORT BARS	
(half size)	566 753
(full size)	566 754

Moving with BLANCO



SW 6 x 4-2



SW 6 x 4-3



SW 8 x 5-2



SW 8 x 5-3



SW 9 x 6-2



SW 9 x 6-3



SW 10 x 6-2



SW 10 x 6-3



SW 10 x 6-5

There are all kinds of general purpose trolleys, but only a few of them are truly useful. Our models are some of the select few whose design and function are equally convincing.

With different-sized frames to choose from, up to five shelves and different kinds of castors, we make it easy for you to find the model you need.

BLANCO General Purpose Trolleys

Manufactured entirely from stainless steel with galvanised steel castors, sound insulation and wall bump protection.

Model	No. of Shelves	Dimensions (mm) L x W x H	Article No.
SW 6 x 4-2	2	700 x 500 x 950	566 246
SW 6 x 4-3	3	700 x 500 x 950	566 247
SW 8 x 5-2	2	900 x 600 x 950	555 527
SW 8 x 5-3	3	900 x 600 x 950	555 528
SW 8 x 5-4	4	900 x 600 x 1290	563 437
SW 8 x 5-5	5	900 x 600 x 1290	563 438
SW 9 x 6-2	2	1000 x 650 x 950	555 531
SW 9 x 6-3	3	1000 x 650 x 950	555 532
SW 9 x 6-4	4	1000 x 650 x 1290	563 448
SW 10 x 6-2	2	1100 x 700 x 1000	555 536
SW 10 x 6-3	3	1100 x 700 x 1000	555 538
SW 10 x 6-4	4	1100 x 700 x 1340	563 459
SW 10 x 6-5	5	1100 x 700 x 1340	563 462

Please refer to our technical manual for full range of products.
Detailed quotations available from sales office.



For Volume Catering by BLANCO

BLANCOTHERM K Insulated Food Containers

They are of high quality, robust, and made to stand the strains of everyday use. The synthetic featherweights can be easily carried even by a single person. They are available unheated or with forced-air convection heating. They are compatible and can be freely combined with BLANCOTHERM E (see p. 20).

The temperature can be selected and adjusted in 1-degree increments between +40°C and +85°C.



NEW AND UNIQUE: Free temperature selection



420 KBUH



420 KBRUH



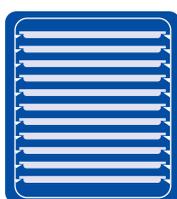
620 KBUH



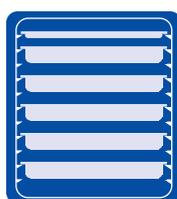
620 KBRUH



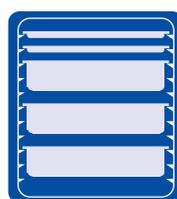
420 K GN examples



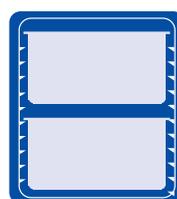
11 x GN 1/1-20



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

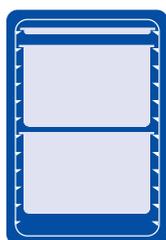


2 x GN 1/1-20
3 x GN 1/1-65

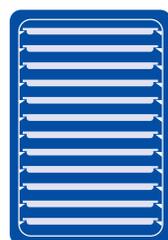


2 x GN 1/1-150

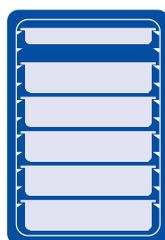
620 K GN examples



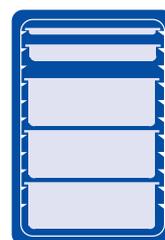
1 x GN 1/1-20
2 x GN 1/1-200



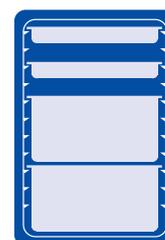
1 cooling element
11 x GN 1/1-20



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



1 x GN 1/1-20
1 x GN 1/1-40
3 x GN 1/1-400



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

BLANCOTHERM Insulated Food Containers

According to DIN 18864. All containers made of food resistant Polypropylene.
Suitable for temperatures from -40°C to +100°C.

Model	Description	Heated	Unheated	Dimensions (mm) L x W x H	Weight in KG	Article No.
160 K	Top loading <u>GN Capacity:</u> 1 x 1/1-100 mm deep or 2 x 1/2-100 mm deep 4 x 1/4-100 mm deep		*	630 x 425 x 230	6.5	566 240
320 ECO	Top loading <u>GN Capacity:</u> 1 x 1/1-200 mm deep or 2 x 1/2-200 mm deep 4 x 1/4-200 mm deep		*	620 x 415 x 342	6.5	564 650
320 K	Top loading easy clamp <u>GN Capacity:</u> 1 x 1/1-200 mm deep or 2 x 1/2-200 mm deep 4 x 1/4-200 mm deep		*	630 x 425 x 340	7.5	566 241
320 KB	Top loading heated <u>GN Capacity:</u> 1 x 1/1-200 mm deep or 2 x 1/2-200 mm deep 4 x 1/4-200 mm deep	*		630 x 425 x 370	11.8	566 242
420 K	Front loading <u>GN Capacity:</u> 2 x 1/1-150 mm deep or various container options.		*	630 x 420 x 490	10	564 652
420 KBRUH	Heated with adjustable temperature control and digital readout. Side hinged door	*		690 x 437 x 490	18	572 535
620 KUF	Front loading with side hinged door <u>Capacity:</u> 3 x 1/1-200 mm deep or various GN options.		*	670 x 445 x 660	13.5	566 243
620 KBUH	Heated. Front loading with side hinged door <u>Capacity:</u> 3 x 1/1-200 mm deep or various GN options.	*		700 x 445 x 660	18	572 536
620 KBRUH	Heated with adjustable temperature control and digital readout. Side hinged door. Various GN options.	*		700 x 445 x 660	18	572 537

Please refer to our technical manual for full range of products and accessories NB.

For Volume Catering by BLANCO

BLANCOTHERM E
Insulated Food Trolleys



BLT 820 E



BLT 1020 E



BLT 1220 E

The extremely robust stainless steel models made by BLANCO have castors as a standard feature and are ideal for transporting larger quantities – be it unheated or with convection heating.



BLT 820 EB



BLT 820 EBTF



BLT 1020 EB



BLT 1220 EB

BLANCOTHERM Insulated Food Trolleys

According to DIN 18864. All containers made of high-grade stainless steel.
Suitable for temperatures from -40°C to +100°C.

Model	Description	Heated	Unheated	Dimensions (mm) L x W x H	Weight in KG	Article No.
BLT 820 E	Front loading <u>GN Capacity:</u> 3 x 1/1-200 or various container options. Mounted on heavy duty castors.		*	490 x 780 x 977	43	572 515
BLT 1020 E	Front loading <u>GN Capacity:</u> 3 x 1/1-200 + 1/1-100 or various options. Mounted on heavy duty castors.		*	490 x 780 x 1150	50	572 518
BLT 1220 E	Front loading <u>GN Capacity:</u> 5 x 1/1-200 or various GN options. Mounted on heavy duty castors.		*	490 x 780 x 1495	61	572 520
BLT 820 EB	Heated. Front loading <u>Capacity:</u> 3 x 1/1-200 or various container options. Mounted on heavy duty castors.	*		490 x 780 x 977	43	572 516
BLT 820 EBTF	Heated. Front and top loading <u>Capacity:</u> 3 x 1/1-200 or various container options. Mounted on heavy duty castors.	*		490 x 780 x 1060	44	572 517
BLT 1020 EB	Heated. Front loading <u>GN Capacity:</u> 3 x 1/1-200 + 1/1-100 or various options. Mounted on heavy duty castors.	*		490 x 780 x 1150	50	572 519
BLT 1220 EB	Heated. Front loading <u>Capacity:</u> 5 x 1/1-200 or various GN options. Mounted on heavy duty castors.	*		490 x 780 x 1495	61	572 521

Please refer to our technical manual for full range of products and accessories NB.

BLANCOTHERM Accessories



ROLA 13



BTT 10 X 8

The BLANCOTHERM system product family naturally also includes an extensive range of professional accessories:

- Menu card system
- Serving dolly
- Pre-coolable element (Eutectic cooling plate)



ROLLI-125



EUTECTIC COOLING PLATE



BLANCOTHERM Accessories

Model	Description	For models	Dimensions (mm) L x W x H	Weight in KG	Article No.
ROLA 13	Serving Dolly Made of high-grade stainless steel. Mounted on four castors two of which are lockable.	Suitable for models 160 K and 320 K	592 x 395 x 530	10	572 342
ROLLI-125	Transport Dolly Mounted on four castors two of which are lockable.	Suitable for models 4 x 160 K or 3 x 320 K or 2 x 420 K or 2 x 620 K	650 x 450 x 165	–	568 237
BTT 10 x 8	Platform Trolley Made of high-grade stainless steel. Mounted on four castors two of which are lockable.	Suitable for models 8 x 160 K or 4 x 320 K or 2 x 420 K or 2 x 620 K	1045 x 780 x 840 1045 x 780 x 230	20	572 328
Eutectic cooling plate (-3°C)	Eutectic cooling plate (-3°C), made of plastic and suitable to keep food chilled.	Suitable for models 420 K / 620 K	530 x 325 x 30	4.1	568 136
		or 160 K / 320 K	483 x 283 x 36	4.5	569 315
Eutectic cooling plate (-12°C)	Eutectic cooling plate (-12°C), made of CNS, suitable for Gastronorm	Suitable for models 420 K or 620 K	530 x 325 x 30	5.6	564 756

BLANCO INMOTION — the system is the star.

To become a mover and shaker in the catering industry you have to think beyond the „pot“. There are no stand-alone products; they are part of a system in which man and technology harmonize and interact perfectly, even at peak business hours.

The **BLANCO INMOTION food distribution system** provides over 100 high-quality models that work hand-in-hand and help you make sure everything runs smoothly from portioning in the kitchen to serving the food: **setup, portioning, distributing, storing, transporting, refrigerating, regenerating, keeping warm, serving, cleaning up** – we've thought of everything.

Whether it's **fresh food** (Cook & Serve), **refrigerated food** (Cook & Chill), **tray system** or **ladling systems** – BLANCO INMOTION provides the ideal solution for every application.

BLANCO INMOTION is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high quality finish, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **investment security**:

- Regeneration using induction technology
- Regeneration using hot air
- Tray transport carts
- Food-service conveyor belts
- Actively cooled food service conveyor belts
- Cutlery return conveyors belts
- Food serving carts
- Food transportation carts
- Platform dispensers
- Basket dispensers
- Tray dispensers
- Universal dispensers
- Plate dispensers
- Build-in dispensers
- Banquet trolleys

BLANCO INMOTION.
System solutions on the move.



blancoinmotion

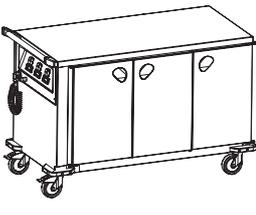
Transportation with BLANCO

INMOTION
Food Serving Equipment



It all adds up: BLANCO INMOTION sets standards for food distribution. Material, shape, and function combine with well-designed details to present a new concept.

Its high-quality construction and its economical price make BLANCO INMOTION a true highlight in professional food distribution.

				
SAW 3	SAW 4	SAG 2		
				
SAG 3	SAG 2-THK	STW 2	STW 3	

BLANCO INMOTION Food Serving Equipment

Manufactured from high-grade stainless steel with 125 mm castors, two of which are braked.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Power	Article No.
SAW 3	Food Serving Trolley, open with three individual heated wells suitable to accommodate GN containers (not included).	1276 x 714 x 933	2.1 kW s. phase	572 154
SAW 4	Food Serving Trolley, open with four individual heated wells suitable to accommodate GN containers (not included).	1615 x 714 x 933	2.8 kW s. phase	572 155
SAG 2	Food Serving Trolley with two individual heated wells and two heated compartments under suitable to accommodate 3 x 1/1 GN containers.	936 x 714 x 933	1.9 kW s. phase	572 150
SAG 3	Food Serving Trolley with three individual heated wells suitable to accommodate GN containers (not included). Three heated compartments under suitable for 9 x 1/1 GN in each.	1276 x 714 x 933	2.85 kW s. phase	572 151
SAG 2-THK	Food Serving Trolley with two heated wells, heated plate dispenser, cutlery dispenser. One heated compartment and one refrigerated compartment.	1493 x 714 x 933	2.3 kW s. phase	572 161
STW 2	Food Serving Trolley with plain top. Two heated compartments under that will accept 6 x 1/1 GN containers in each.	936 x 714 x 933	1.9 kW s. phase	572 159
STW 3	Food Serving Trolley with plain top. Three heated compartments under that will accept 9 x 1/1 GN containers in each.	1379 x 714 x 915	1.5 kW s. phase	572 160

Please refer to our technical manual for full range of products and accessories NB.

TRANSPORTATION WITH BLANCO INMOTION: Universal and Plate Dispensers



1 SHE 21-26



2 SHE 21-26



2 SHE 26-31



2 SHV 21-26



2 SHVS 21-26



2 SEK 21-26

BLANCO INMOTION sets standard for food distribution:

- Ergonomic push-pull handles guarantee an excellent manoeuvrability and handling.
- Furthermore to make sure that neither your furniture nor the trolleys are damaged, there are robust corner bumpers in the BLANCO INMOTION product line.
- The “Microlised” surface makes the trolleys highly dirtresistant and guarantees optimum hygiene.



BLANCO INMOTION Food Dispensing Equipment

Manufactured from high-grade stainless steel with 125 mm castors, two of which are braked.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Power	Article No.
1 SHE 21-26	Plate Dispenser Heated Suitable for plate size 210-260 mm. <u>Capacity</u> of 60 plates. Unit supplied with dome lid. Mounted on four steering castors, two of which are braked.	653 x 513 x 931	0.9 kW s. phase	572 162
2 SHE 21-26	Plate Dispenser Heated Suitable for plate size 210-260 mm. <u>Capacity</u> of 120 plates. Unit supplied with dome lid. Mounted on four steering castors, two of which are braked.	898 x 513 x 931	1.8 kW s. phase	572 164
2 SHE 26-31	Plate Dispenser Heated Suitable for plate size 260-310 mm. <u>Capacity</u> of 120 plates. Unit supplied with dome lid. Mounted on four steering castors, two of which are braked.	1018 x 513 x 931	1.8 kW s. phase	572 165
2 SHV 21-26	Plate Dispenser with convection heating Suitable for plate size 210-260 mm. <u>Capacity</u> of 120 plates. Unit supplied with dome lid. Mounted on four steering castors, two of which are braked.	958 x 513 x 931	1.8 kW s. phase	572 166
2 SHVS 21-26	Heated Dispenser for heated retaining stainless steel bases Suitable for sizes 210-260 mm. <u>Capacity</u> of 76 bases. Mounted on four steering castors, two of which are lockable. s/s hinged lids.	1018 x 513 x 931	3.5 kW s. phase 16 amp supply	572 168
2 SEK 21-26	Unheated, suitable for cook-chill operation Accepts plates 210-260 mm. <u>Capacity</u> of 120 plates. Mounted on four steering castors, two of which are braked. Supplied with dome lids.	788 x 513 x 931	n/a	572 175

Please refer to our technical manual for full range of products and accessories NB.

ONLY EXCEPTIONAL PLANNING keeps the system going

The complex nature of meal serving requires a perfect cooperation of all components as well as an appropriate know-how.

As a specialist in meal serving, BLANCO contributes its extensive experience and offers optimal and individual solutions.

In any case, it is important for us to meet your interests and desires. To this end we always discuss the requirements at the beginning. Are there 20, 200, 500 or more persons to cater? Is the kitchen located in the hospital or somewhere else? Is the kitchen open every day or closed at week-ends?

These are only some of the questions, BLANCO will allow the installation of a well-functioning meal serving system.

Thanks to the variety and flexibility of BLANCO's systems, the ideal number, model and arrangement of the particular components can be fixed finally. Carefully organised working patterns and transport without crossing in the kitchen, to the patient and back are essential for a system which is transporting such sensitive goods as food and beverages.



CCE 53/53



CE 53/53



CCE 54/38



CCE-A

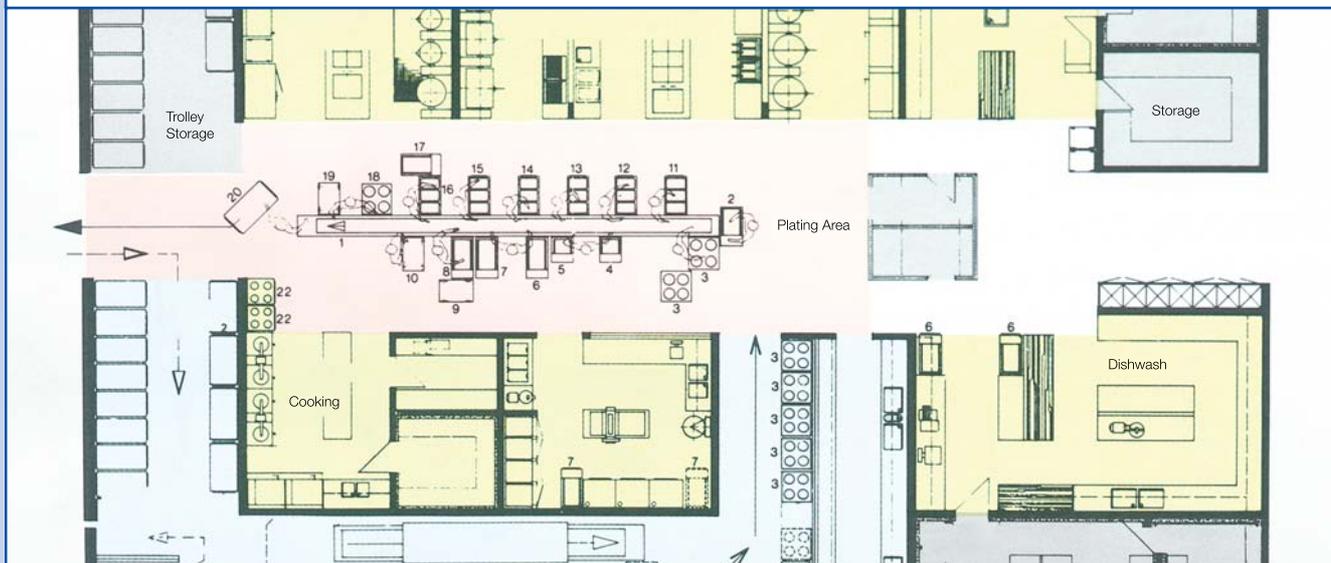


CEB 50/50



CEB 47/36

The heart of every kitchen is the food serving system. Around of this equipment, all kitchen utensils and working operation have to be arranged.



BLANCO INMOTION Food Dispensing Equipment

Manufactured from high-grade stainless steel with 125 mm castors, two of which are braked.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Power	Article No.
CCE 53/53	Basket Dispenser Suitable for basket size 500 x 500 mm. <u>Capacity</u> of 10 baskets 75 mm high. Stacking height of 700 mm. Mounted on four steering castors, two of which are lockable.	816 x 543 x 931	n/a	572 187
CE 53/53	Basket Dispenser Suitable for basket size 500 x 500 mm. <u>Capacity</u> of 10 baskets 75 mm high. Stacking height of 700 mm. Mounted on four steering castors, two of which are lockable. Stainless steel panels to all sides.	785 x 714 x 931	–	572 189
CCE 54/38	Tray Dispenser Suitable for tray size 530 x 370 mm. <u>Capacity</u> of 100 trays. Mounted on four steering castors, two of which are lockable.	816 x 543 x 931	n/a	572 183
CCE-A	Tray Dispenser Suitable for tray size 530 x 370 mm. <u>Capacity</u> of 100 trays. Mounted on four steering castors, two of which are lockable. Specially designed for use with conveyor belts, incl two lateral tray guides.	901 x 430 x 931	n/a	572 184
CEB 50/50	Basket Dispenser for built-in operation Suitable for basket size 500 x 500 mm. <u>Capacity</u> of 10 baskets 75 mm high. Mounted on four steering castors, two of which are lockable.	600 x 545 x 765	n/a	590 025
CEB 47/36	Tray Dispenser for built-in operation Suitable for tray size 470 x 360 mm. <u>Capacity</u> of 100 trays. Mounted on four steering castors, two of which are lockable.	566 x 405 x 765	n/a	564 021

Please refer to our technical manual for full range of products and accessories NB.

FOR THE MANUFACTURER: Built-in Dispensers

Overview of the BLANCO INMOTION products

Built-in plate dispensers, unheated and heated:

- Made of CNS 18/10, "microlised" surface,
- the spring tension can be adjusted to the weight of the plates used,
- synthetic guide rods avoid marks on porcelain,
- open models for installation.

Additional features of heated models:

- Interior temperature adjustable from +30°C to +110°C,
- with domed lid of polycarbonate (domed lids should always be applied when using the heating function to avoid unnecessary heat loss),
- VDE certified
- 220-240 V, 50 Hz nominal voltage,
- wattage: 0.55 kW.

BUILT-IN BASKET DISPENSER



CEB 50/50 (590 025)



CEBH 50/50 (572 206)

Built-in basket and tray dispensers:

Please refer to our technical manual for full range of products.



Built-in plate dispensers by BLANCO:

Synthetic guide rods avoid marks on porcelain.



RHE 21-26



RHE 23-31



RHE 26-31



RE 21-26



RE 26-31

BLANCO INMOTION Built-in Food Dispensing Equipment

Manufactured from high-grade stainless steel.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Power	Article No.
RHE 21-26	Built-in Heated Plate Dispenser Suitable for plate size 210-260 mm. <u>Capacity:</u> 55 plates. Adjustable for various plates. Supplied with domed lid. <u>Cut-out dimension:</u> 345 x 345	355 x 355 x 676	0.55 kW s. phase	572 170
RHE 23-31	Built-in Heated Plate Dispenser Suitable for plate size 260-310 mm. <u>Capacity:</u> 55 plates. Adjustable for various plates. Supplied with domed lid. <u>Cut-out dimension:</u> 395 x 395	405 x 405 x 676	0.55 kW s. phase	572 172
RHE 26-31	Built-in Heated Plate Dispenser Suitable for plate size 260-310 mm. <u>Capacity:</u> 70 plates. Adjustable for various plates. Supplied with domed lid. <u>Cut-out dimension:</u> 395 x 395	405 x 405 x 810	0.55 kW s. phase	572 171
RE 21-26	Built-in Ambient Plate Dispenser Suitable for plate size 210-260 mm. <u>Capacity:</u> 55 plates. Adjustable for various plates. Supplied with domed lid. <u>Cut-out dimension:</u> 342 x 342	355 x 355 x 680	n/a	572 179
RE 26-31	Built-in Ambient Plate Dispenser Suitable for plate size 260-310 mm. <u>Capacity:</u> 60 plates. Adjustable for various plates. Supplied with domed lid. <u>Cut-out dimension:</u> 392 x 392	405 x 405 x 754	n/a	572 182

Please refer to our technical manual for full range of products and accessories.

Fantastic Value with BLANCO



RWRA 851



RWRA 852



RWR 160

BLANCO's uncompromising quality fulfils your every wish:

- Tray removal trolleys by BLANCO will help you keep things orderly in self-service, since they accommodate GN and EN trays.

- BLANCO rack trolleys are quite handy, especially in the rough-and-tumble work of the kitchen: for transporting GN containers, serving salads and desserts or ideal for portioning on conveyer belts.



RWR 161



RWRR 161



TAW 24

BLANCO Rack Trolleys

18/10 stainless steel (castors: galvanised steel) throughout with 73 mm spacing.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Capacity	Article No.
RWRA 851	with Stainless Steel Work top. Mounted on heavy-duty castors.	660 x 739 x 850	8 x GN 2/1 or 16 x GN 1/1	569 845
RWRA 852	with Stainless Steel Work top. Mounted on heavy-duty castors. Two section storage.	815 x 625 x 845	16 x GN 1/1 or 32 x GN 1/2	569 846
RWR 160	Rack Trolley Mounted on four heavy-duty castors, two of which are braked.	445 x 619 x 1641	18 x GN 1/1 or 36 x GN 1/2	569 848
RWR 160-20	Rack Trolley Mounted on four heavy-duty castors, two of which are braked.	457 x 625 x 1780	20 x GN 1/1 or 40 x GN 1/2	568 497
RWR 161	Rack Trolley Mounted on four heavy-duty castors, two of which are braked.	660 x 751 x 1641	18 x GN 2/1 or 36 x GN 1/1	569 849
RWRR 161	Space Saving Rack Trolley Can be pushed inside each other when empty.	739 x 646 x 1641	18 x GN 2/1 or 36 x GN 1/1	569 747

BLANCO Tray Removal Trolleys

18/10 Stainless steel throughout.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Tray Size (mm)	Article No.
TAW 12	Tray Removal Trolley One section, accessible from front side. Mounted on four heavy-duty castors.	515 x 638 x 1734	12 x 530 x 370	561 525
TAW 24	Tray Removal Trolley Two sections, accessible from front side. Mounted on four heavy-duty castors.	930 x 638 x 1734	24 x 530 x 370	561 526
TAW 30	Tray Removal Trolley Three sections, accessible from both sides. Mounted on four heavy-duty castors. Suitable for Euronorm, GN and Canteen trays (460 x 344).	1345 x 635 x 1678	30 trays Various sizes	572 318

Please refer to our technical manual for full range of products and accessories.

BANQUETING WITH BLANCO: SERVISTAR Plate Trolleys and Stackers with Patented Plate Clip



Servistar Gastro 30



Servistar Gastro 40



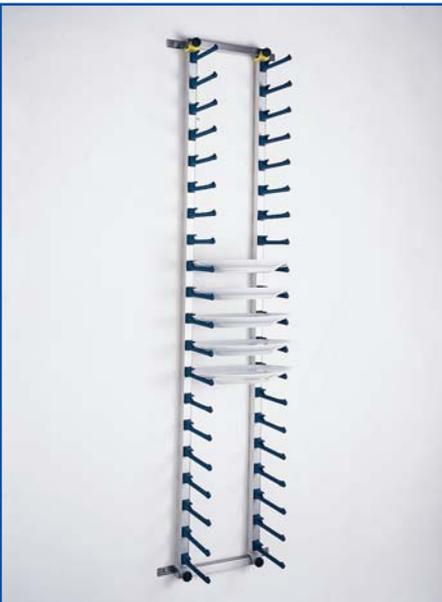
Servistar Gastro 80

No more blocked portioning tables:
BLANCO SERVISTAR is the perfect
solution for smooth working.

- The **patented plate clip** orients itself towards its natural model, the human hand: entirely slip-resistant, it holds the plates gently in an absolutely horizontal position.
- It is available as a portable model, for wall mounting, or on castors.



Servistar 10 (wall mounted)



Servistar 20 (wall mounted)



PROTECTIVE ROLL-UP COVER

BLANCO Banqueting Foodservice Equipment

Manufactured from high-grade stainless steel with 125 mm castors, two of which are braked.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Plate Capacity	Article No.
Servistar Gastro 30	Horizontal Plate Trolley with unique patented plate clips for extra plate security. Mounted on four heavy-duty two of which are braked.	652 x 491 x 1457	30 plates	569 914
Servistar Gastro 40	Horizontal Plate Trolley with unique patented plate clips for extra plate security. Mounted on four heavy-duty two of which are braked.	761 x 652 x 1057	40 plates	569 915
Servistar Gastro 60	Horizontal Plate Trolley with unique patented plate clips for extra plate security. Mounted on four heavy-duty two of which are braked.	761 x 652 x 1457	60 plates	569 916
Servistar Gastro 80	Horizontal Plate Trolley with unique patented plate clips for extra plate security. Mounted on four heavy-duty two of which are braked.	761 x 652 x 1857	80 plates	569 917
Servistar Gastro 120	Horizontal Plate Trolley with unique patented plate clips for extra plate security. Mounted on four heavy-duty two of which are braked.	1031 x 652 x 1857	120 plates	569 918
Servistar 10	Wall mounted Plate Stacker with unique patented plate clips for extra plate support.	350 x 230 x 835	10 plates	569 924
Servistar 20	Wall mounted Plate Stacker with unique patented plate clips for extra plate support.	350 x 230 x 1635	20 plates	569 925

SERVISTAR ACCESSORIES

Countertop

Protective Roll-up Cover

Safety Bars

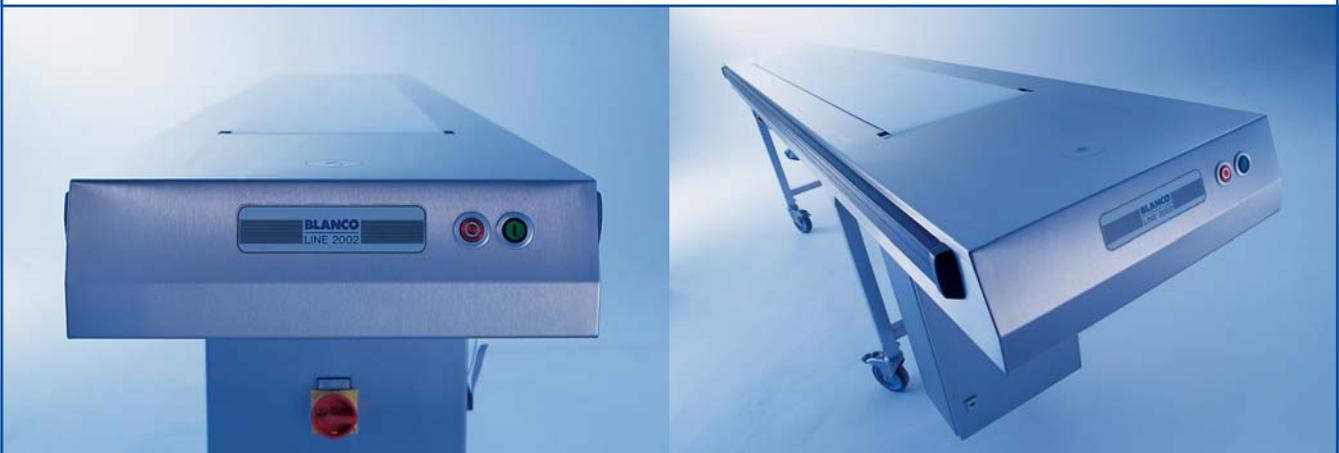
Please refer to our technical manual for full range of products and accessories.

Banqueting with BLANCO



BW 11 + BW 18

BLANCO CONVEYOR BELTS: Meal Serving which runs smoothly



BLANCO conveyor belts will impress you with their continuous speed control, a wide range of accessories and individual models.

All this will make both food service and cutlery return simpler and more efficient.

BLANCO INMOTION Banqueting Foodservice Trolleys

Manufactured from high-grade stainless steel with castors, two of which are braked.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H	Plate Capacity	Article No.
BW 11	Heated Banquet Trolley max. 11 x 2/1 GN containers, with ledge spacing of 115 mm. Double walled, convection heating, digital display.	756 x 932 x 1778	24 cm = 40 26 cm = 40 28 cm = 20 31 cm = 20	572 872
BW 18	Heated Banquet Trolley max. 18 x 2/1 GN containers, with ledge spacing of 75 mm. Double walled, convection heating, digital display.	756 x 932 x 1873	24 cm = 68 26 cm = 68 28 cm = 34 30 cm = 34	572 873
BW 22	Heated Banquet Trolley max. 22 x 2/1 GN containers with dividing wall, with ledge spacing of 115 mm. Double walled, convection heating, digital display.	1307 x 935 x 1778	24 cm = 80 26 cm = 80 28 cm = 40 30 cm = 40	572 874
BW 36	Heated Banquet Trolley max. 36 x 2/1 GN containers with dividing wall, with ledge spacing of 75 mm. Double walled, convection heating, digital display.	1307 x 935 x 1873	24 cm = 136 26 cm = 136 28 cm = 68 30 cm = 68	572 875
BW-UK 10	Convection Cooled Banquet Trolley max. 10 x 2/1 GN containers, with ledge spacing of 115 mm. Double walled, convection cooling, digital display.	756 x 932 x 1816	24 cm = 36 26 cm = 36 28 cm = 18 30 cm = 18	572 876
BW-UK 15	Convection Cooled Banquet Trolley max. 15 x 2/1 GN containers, with ledge spacing of 75 mm. Double walled, convection cooling, digital display.	756 x 932 x 1796	24 cm = 56 26 cm = 56 28 cm = 28 30 cm = 28	572 877

BLANCO INMOTION Conveyor Belts for Banqueting & Foodservice

Manufactured from high-grade stainless steel.
Compliant with DIN 18867-8.

Model	Description	Dimensions (mm) L x W x H
GSPV 3,0	Band Conveyor Free standing, not mobile. One piece unit of up to a maximum of 6000 mm.	3000 x 500 x 900
GSPV 3,5		3500 x 500 x 900
GSPV 4,0		4000 x 500 x 900
GSPV 4,5		4500 x 500 x 900
GSPV 5,0		5000 x 500 x 900
GSPV 5,5		5500 x 500 x 900
GSPV 6,0		6000 x 500 x 900
GSPV 6,5		6500 x 500 x 900
GSPV 7,0		7000 x 500 x 900
GSPV 7,5		7500 x 500 x 900
GSPV 8,0		8000 x 500 x 900
GSPV 8,5		8500 x 500 x 900
GSPV 9,0		9000 x 500 x 900

Further lengths and refrigerated units upon request.

Please refer to our technical manual for full range of products and accessories.

Storage & Hygiene by BLANCO



PLATE STORAGE TROLLEY
TWH 1



BASKET TROLLEY
KTW 5



BLANCO STORAGE BIN
VBR 400 K



STORAGE TROLLEY
VB 75

Wherever you need it, whenever you need it: special mobile equipment by BLANCO will serve your every need – sanitary and easily.

BLANCO sinks, basins and sanitary accessories are well-known for their outstanding quality and durability – successfully sold brand since 1950.



TOWEL DISPENSER



SOAP/DISINFECTANT DISPENSER



WASTEPAPER BASKET



WASH HAND BASIN
HW-K 5,5 x 4,5 x 1,5



WASH HAND BASIN
HAU-P 5 x 7

BLANCO Storage

According to DIN 18864. All products made of high-grade stainless steel.

Model	Description	Dimensions (mm) L x W x H	Article No.
TWH 1	Storage Trolley with tilt-protection door that can drop down, suitable for plates up to 260 mm diameter. 150 plates capacity.	980 x 360 x 720	564 356
KTW 5	Basket Trolley Suitable for 5 baskets 500 x 500 mm or GASTRONORM or Euronorm trays.	660 x 615 x 1000	566 352
VBR 400 K	BLANCO Storage Bin 50 litre capacity. Mounted on 4 steering castors 75 mm diameter. Complete with lid and chassis.	430 x 495 (L x H)	565 913
VB 75	Storage Trolley Made of stainless steel. Complete with lid. Capacity 10 kg. Mounted on 4 steering castors, two of which are braked.	610 x 400 x 640	564 882
WAT 1	Refuse Trolley with moulded handle, support frame. Prevents refuse bags (not included) from sliding.	500 x 450 x 790	572 345

BLANCO Hygiene

Model	Description	Dimensions (mm) L x W x H	Filling Capacity	Article No.
Towel Dispenser	for folded disposable towels (245 x 90 mm). Material: polished stainless steel housing.	275 x 105 x 356	250-500 pcs. depending on towel quality	144 663
Soap/ Disinfectant Dispenser	Material: polished stainless steel housing.	93 x 105 x 356	1 litre	144 665
Wastepaper Basket	for used paper towels. Material: coated steel mesh, white (also suitable for wall-mounting)	400 x 280 x 630	60 litre	143 840
HW-K 5,5 x 4,5 x 1,5	Wash Hand Basin incl. upright tap 1 1/2" mechanically knee-operated, all sides folded down 30 mm, incl. waste and overflow valve.	550 x 450 x 150		566 230
HAU-P 5 x 7	Wash Hand Basin and Utility Sink On feet, and complete with 1 mixer tap 1/2", swingway support rack and waste fitting.	500 x 600 x 850		566 645

Please refer to our technical manual for full range of products and accessories.

Foodservice by BLANCO



LAS VEGAS
Counter System

ACS Air Cleaning System



Front of
House Cooking



MIKADO
Modular Counters

BLANCO Servery Counters

Model	Description
LAS VEGAS Counter System	<p>Serving food using the modular construction system. You can create the design of your dreams, one step at a time. Enjoy the fascination of combining colours, shapes and materials.</p> <p>Whether you choose modular or bespoke counter systems from the LAS VEGAS range, you have the freedom to explore every option. Serving, holding, or even cooking, it's all there with this system.</p>
ACS Air Cleaning System	<p>A unique system for front of house cooking. An exciting experience for the guest – and an exciting performer for the restaurant and catering business.</p> <p>Cooking <i>front of house</i> has the problem of creating odours and disagreeable vapours that may detract from the delight of front cooking. This problem has finally been solved thanks to the innovation varithek Air Cleaning System: be it wok cooking or scampi. Now there are no more limits set to the exciting culinary experience of front cooking.</p> <ul style="list-style-type: none"> • No ugly extraction canopy • No noisy ventilation hood • No fixed cooking areas
MIKADO Modular Counters	<p>Optimum food presentation plays a central role in modern catering. Depending on the concept, occasion, time, and place, a mobile food service system has to fulfil a large variety of demands.</p> <p>By taking our BLANCO MIKADO buffet bar and turning it into a complete food service with refrigerated, heated and ambient modules, we can meet all of your needs.</p> <p>MIKADO combines technical perfection to the smallest detail with aesthetic shapes to build a line of highly individual products. They fit in perfectly just about anywhere and are thus suitable for almost any kind of use.</p>

Tray Transport Trolleys from BLANCO



BLANCO tray trolleys are the ideal means of transportation for efficient food distribution.

- All of our tray transport trolleys are made of sanitary chrome nickel steel.
- The broad selection includes single-walled and double-walled trolleys for GN trays, EN trays or compact trays.
- Even beverage containers can be transported as well.



TTW-F 16 DSEU



TTW-F 20 DSEU



TTW-F 30 DSDG



TTW-F 40 DSZU

BLANCO INMOTION Tray Transport Trolleys

According to DIN 18865-9, exec. HS.
UNHEATED with SIDE HINGED doors. Doubled walled.

Model	Description	Dimensions (mm) L x W x H	Capacity	Article No.
TTW-F 16-115 DSEU	<ul style="list-style-type: none"> Stainless steel throughout Double walled and insulated 115 mm spacing Large castors for easy movement All-round shock absorption prolongs life of equipment Deep-drawn ledges making a hygienic and easy clean product Suitable for outdoor use 	756 x 932 x 1324	16 trays	572 635
TTW-F 20-115 DSEU		756 x 932 x 1554	20 trays	572 641
TTW-F 24-115 DSDE		1438 x 722 x 1324	24 trays	572 607
TTW-F 24-115 DSDG		1303 x 722 x 1324	24 trays	572 626
TTW-F 30-115 DSDE		1438 x 722 x 1554	30 trays	572 613
TTW-F 30-115 DSDG		1303 x 722 x 1554	30 trays	572 630
TTW-F 40-115 DSZU		1337 x 932 x 1554	40 trays	572 653
Heated versions also available. Price on application.				

Please refer to our technical manual for full product range.



Please refer to our technical manual for full range of accessories.

Terms and Conditions of Sale, Delivery and Payment

1. Scope of applicability

- 1.1 These terms and conditions of sale, delivery, and payment are exclusively binding on business undertakings in the sense of § 14 BGB¹.
- 1.2 All our deliveries and services are exclusively provided subject to the validity of these terms and conditions of sale, delivery and payment. We do not acknowledge any conflicting or otherwise deviating customer terms and conditions unless we have expressly agreed to these.

2. Bids and orders

- 2.1 Bids are subject to change without notice and non-binding unless they have expressly been specified as binding. Estimates of costs are not binding.
- 2.2 Orders are effected subject to our written order confirmation. The latter may also be effected by attaching an invoice to goods. Should a customer object to the content of an order confirmation he must object to the order confirmation without delay. Otherwise, the contract has been concluded on the basis of the order confirmation in question.

3. Time for delivery

- 3.1 Time for delivery commences on the date of the order confirmation but not before customer has supplied all documents, licences, and permits required and the deposit agreed has been received.
- 3.2 Time for delivery is deemed observed when, by its expiry date, the item to be delivered has left the factory or its readiness to be shipped has been notified.
- 3.3 Customers may withdraw from a contract by reason of a failure to meet the time for delivery only after they have fixed an appropriate final deadline under threat of rejection for us and delivery has not been effected within this period. This provision does not apply when, in accordance with § 323 para. 2 BGB, the fixing of a time-limit is dispensable.
- 3.4 In cases of undue delays in delivery and gross negligence on our part, we are liable for the customer's damage caused by this default. In the event of simple negligence, our liability for damages caused by delays is restricted to compensation for each complete week of the delay of 0.5% each, limited to a total maximum of 5% of the price of that part of deliveries which, by reason of the delay, could not be used serviceably. Moreover, we are liable for delay damages caused by simple negligence only as from the date when the appropriate final deadline fixed by our customer expires.
- 3.5 In the event that a customer does not collect goods which have been notified as ready for shipment, these goods and costs relating to their storage are invoiced to him commencing one month after notification of readiness for shipment. In the event of storage at our works, however, 0.5% of the invoice amount will be charged for each month. After the fruitless expiry of an appropriate period, we are entitled to use the item of delivery otherwise and to supply customer within an appropriately prolonged term.

4. Prices and packing

- 4.1 Prices mentioned in the order confirmation are decisive. Unless agreed otherwise, our prices are ex works and do not include packing, freight, insurance, customs or VAT.
- 4.2 In the event that, between conclusion of contract and carrying out of the order, costs increase in a way unforeseeable to us (e.g. by increased wage or material costs, introduction or significant increase in taxes or customs), we are entitled to adjust prices within the framework of the new circumstances and without calculating any additional profit.
- 4.3 Packing is calculated on a prime cost basis. Cases, pallets, and crates are credited if returned free of charge and in good condition within four weeks.
- 4.4 Repurchasing of goods, to which BLANCO is not obliged, must be agreed beforehand. All goods must be in their original packing and ready for resale. BLANCO is entitled to set off a 25% handling fee.

5. Passing of risk and shipment

- 5.1 The risk of an accidental loss or deterioration of goods passes to the customer upon delivery. In the event of shipment, risk passes to the customer upon delivery of the goods to the relevant transport person.
- 5.2 When we choose the type of shipment, the route, or shipper, we are only liable for the choice in question in cases of gross negligence.

6. Conditions of payment, set-off and retention

- 6.1 Bills of exchange and cheques are only accepted in payment on the basis of an express agreement. Under no circumstances will they be accepted in lieu of payment. Expenses and costs resulting therefrom are to be borne by the customer.
- 6.2 Customers are entitled to set off against undisputed or legally recognised counterclaims only. Customers may assert a right of retention only when this is based on the same contractual relationship.

7. Material defects

- 7.1 Customers are obliged to examine each delivery upon acceptance or receipt without delay and immediately give written notice of identifiable defects to us. Otherwise, delivery is deemed accepted.
- 7.2 In so far as we are responsible for a defect, we are entitled to subsequently fulfil our obligations at our option either by remedying such defect or by delivering a faultless item. In the event that we refuse subsequent fulfilment, that it has failed, or is unacceptable to the customer, the latter, at his option, may repudiate the contract or demand reduction in the contract price.
- 7.3 Warranty claims are subject to the relevant legal provisions.
- 7.4 In the case of minor defects, customers are not entitled to claim.

8. Damages

- 8.1 We assume liability in cases of wilful intent or gross negligence. In the event of simple negligence, we only assume liability when it infringes fundamental contractual obligations arising from the contract's nature or such infringement compromises the contractual intention. Also in this case, compensation for damage is limited to the contract-typical, foreseeable damage. Otherwise, claims for compensation of damage from simple negligence (no matter on which legal ground) asserted by customers are excluded.
- 8.2 The aforementioned limitation of liability does not apply to claims arising from product liability law, or from injury to life, body or health.
- 8.3 Neither does the limitation of liability apply in the event of those damages for material defects where we have concealed a defect malevolently or guaranteed a certain condition of the item. The limitation rules regarding claims for damage for material defects are subject to the regulation under 7.3.

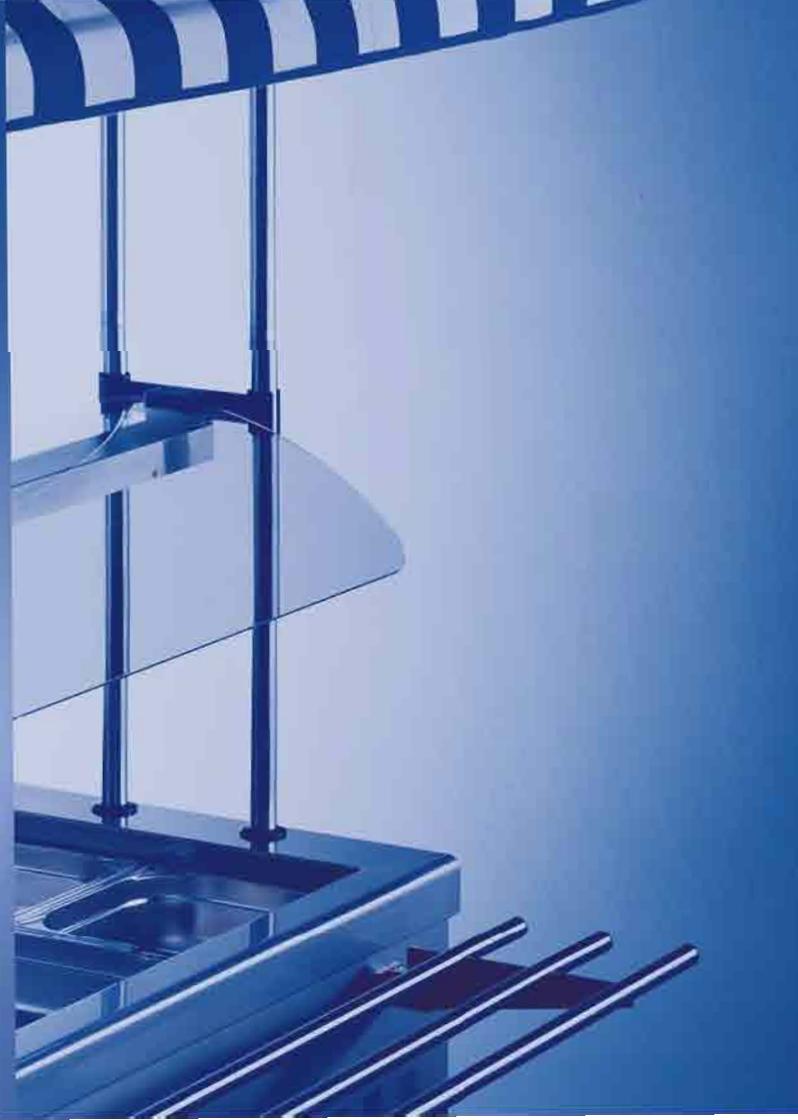
9. Reservation of title

- 9.1 We reserve title to any and all goods delivered by us until full payment of all claims accrued within the framework of the whole business relationship. These claims include obligations from cheques and bills of exchange as well as current accounts. In the event that, in connection with a payment, a liability from a bill of exchange has been created on our side, reservation of title does not lapse before claims against us arising from the bill of exchange are excluded.
- 9.2 When a customer defaults in payment or it becomes clear that our pecuniary claims are compromised because the customer lacks financial capacity, we are entitled to reclaim goods on the basis of reservation of title. Cancellation of contract is not a prerequisite for any such reclaim.
- 9.3 Customers are, with the proviso of a revocation permissible for cause, entitled to dispose of delivery items within the proper course of business. In the event of resale, customer hereby assigns any and all claims from reselling to us, particularly pecuniary claims but also other claims in connection with the resale in the amount of the total amount invoiced (including VAT). This applies regardless of whether the delivery item has been resold without or after processing. Until our revocation permissible for cause, customer is entitled to recover the claims assigned upon trust. We are entitled for cause to inform third-party debtors of an assignment of claims, also in the name of the customer. The customer's authority to recover lapses upon notification of the assignment to the third-party debtor. In the event of a revocation of the authority to recover, we may demand that the customer inform us about all claims assigned including their debtors, make all statements necessary for collection, submit corresponding documents, and inform all debtors about the assignment.
- 9.4 Processing and subsequent treatment of delivery items through customers are invariably effected on our behalf. We are regarded as producer in the sense of § 950 BGB without further obligation. Should the delivery item be processed with items not belonging to us, we acquire co-ownership of the new object in the ratio of the delivery item's value to the value of the other items processed during manufacturing. Otherwise, such items created by processing are subject to the same regulations as items delivered with reservation.
- 9.5 Should the delivery item be mixed or blended with other items not belonging to us, we acquire co-ownership of the new object in the ratio of the total amount invoiced for the delivery item to the value of the other mixed or blended items at the time of mixing or blending. Should such mixing or blending be effected in a way that the customer's item is regarded as the main part, it is hereby understood and agreed that the customer assigns co-ownership to us on a pro rata basis. Customer holds on trust sole or co-ownership on our behalf.

10. Place of performance, legal venue, applicable law

- 10.1 The place of performance as to delivery and payment for both parties is the registered office of our company.
- 10.2 The legal venue for any and all litigation arising from this contractual relationship or from its coming into being or validity in the case of merchants for both parties is the registered office of our company. At our option, we may also bring an action at the customer's registered office.
- 10.3 The contractual relationship is subject to German law exclusively.

¹ Translator's note: German civil code.



Quality à la maison.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry, and medical functional areas.

Quality from tradition, economy through innovation.

For over 75 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year BLANCO CATERING SYSTEMS sets new standards for the

catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take centre stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 1160
75032 OBERDERDINGEN
GERMANY

Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO

blancotherm

Food transport with BLANCOTHERM: the perfect choice for perfect food.

They are of high quality, robust, and made to stand the strains of everyday use: the BLANCOTHERM system product family. Stainless steel or plastic? You can have it both ways with BLANCOTHERM. All models fit together perfectly. They are compatible and can be freely combined.

The **synthetic featherweights** can be easily carried even by a single person. They are available unheated or with silicon or forced-air convection heating. Our extremely **robust stainless steel models** have castors as a standard feature and are ideal for transporting larger quantities – be it unheated or with convection heating.



UNIQUE: temperature control and LED display.

This is something you will only find in BLANCOTHERM: an integrated temperature control lets you select the temperature that best suits your food. Depending on the model, you can choose the exact degree you need between +40°C and +85°C or +95°C. The soup stays hot, vegetables stay crisp, and meat stays tender.

BLANCOTHERM

as BLANCOTHERM E, made of stainless steel (CNS 18/10), or as BLANCOTHERM K, made of synthetic material (polypropylene)

a choice of over 20 different models for any kind of use

unheated or heatable (silicon or forced-air convection heating), optional cooling element for keeping chilled food fresh

insulation of CFC free PUR foam for mobile food transport – practically without fluctuations in temperature

five-star quality in terms of technology, design, material, function, and accessories



Always one step ahead: food distribution with BLANCO INMOTION.

With its **over 60 different models** the BLANCO INMOTION product line is a true benchmark for food distribution standards when it comes to looks and function.

Enjoy the **many well thought-out details**, like the **ergonomic** push-pull handles, the specially shaped top edge, and the **robust** corner guards. Its high-quality construction and its **value for money** make BLANCO INMOTION a highlight in professional food distribution.



blancoservistar

More room for good ideas: BLANCO SERVISTAR frees up space.

No more blocked portioning tables: BLANCO SERVISTAR is the perfect solution for **smooth working**. It is available as a portable model, for wall mounting, or on castors. For example, the **mobile space miracle** BLANCO SERVISTAR GASTRO 80 requires **as little as 1/2 m² for 80 plates**. The **patented plate clip** orients itself towards its natural model, the human hand: **entirely slip-resistant**, it holds the plates gently in an absolutely **horizontal position**.



blancomikado



Present the bright side of mobile delight – with BLANCO MIKADO.

Optimum food presentation plays a central role in modern gastronomy. The BLANCO MIKADO **food service system** with its **hot, cold, and ambient modules** meets even the highest demands. BLANCO MIKADO fits perfectly into any location. No matter if you use it as a **breakfast bar**, a **salad bar**, or a **dinner bar** – with BLANCO MIKADO, you are **always perfectly served**.



acs1000

No vapour, no smoke: front cooking with ACS 1000.

Cook wherever you like: the **mobile ACS air filter system** makes you **independent** of stationary extraction systems – the ideal solution for front and event cooking, which are so popular today.

With its innovative **push & pull technology**, it removes grease, water, and unpleasant odours from the air. No matter if used with the crepe maker, the wok, the induction cooking element, or the griddle – ACS 1000 guarantees **profitable and enjoyable cooking events without limits**.





BLANCO headquarters
in Oberderdingen (Germany)

Quality made by BLANCO.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry, and medical functional areas.

Quality from tradition, economy through innovation.

For over 75 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics. Each year BLANCO CATERING SYSTEMS sets new standards for the catering industry

with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take centre stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Short descriptions of the products presented on the inside:

BLANCO MIKADO

extremely mobile and flexible food service system; complete line with cold, hot, and ambient modules

cold modules with contact or convection cooling

hot modules with bain-marie technology and individually heatable wells

available with slim or full-size substructure

with or without canopy, canopy equipped with Velcro fasteners for easy mounting

available in three sizes: 2 x GN 1/1, 3 x GN 1/1, and 4 x GN 1/1

sneeze guard and shelf of tempered safety-glass

BLANCO INMOTION

made of CNS 18/10, "microlised" surface for utmost hygiene

ergonomic push-pull handles

robust corner bumpers of polyamide protect furniture and equipment

protected against splash and jet water (IPX 5), welded covers that keep out dirt and water

robust synthetic castors comply with DIN 18867, part 8

all compartment interiors in hygiene version H1

easy-to-use and safe control panels; all of the electrical equipment in BLANCO INMOTION has been certified in compliance with the latest VDE guidelines

ACS 1000 Easy Clean

stable welded construction of CNS 18/10, enclosed on three sides

TÜV tested high-performance grease separator

filter, fan, and drip tray can be readily removed for easy cleaning and servicing

2 x 230 V Schuko sockets and 2 x 400 V CEE sockets, moisture-proof, with covers

4 height-adjustable synthetic steering castors with central brake

for 2 varithek® tabletop system supports (AST 255 or AST 155, or a combination of the two) or one single appliance (varithek® GP 8 hv griddle) or the products of the varithek® 400 generation

BLANCO SERVISTAR

made of CNS 18/10; warp-resistant stainless steel plate carrier frame

available as SERVISTAR PORTABEL (portable), SERVISTAR STATIC (wall-mounted), or SERVISTAR GASTRO (mobile with castors)

for capacities of 7 to 120 plates

unique, patented plate clips that hold plates securely on the standing or moving equipment

system can be adjusted easily and continuously to different plate sizes

simple cleaning since the plate clips can be removed quickly and easily

optional: countertop for additional space, safety bar, protective roll-up cover

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY

Telefon +49 7045 44-198

Telefax +49 7045 44-481

Internet www.blanco.de

E-Mail catering.export@blanco.de

BLANCO

**Sealed up tight! The new BLANCO Gastronorm Sealing Lid.
For all stainless-steel GN containers from BLANCO.**

blancoinnovation

Patent applied for a really tight seal.

BLANCO has developed a new sealing lid with a form-fitting seal that is totally exclusive. The special feature lies in the optimum connection between the silicone seal and the stainless-steel lid, enabled by the mechanical form closure. An innovation that offers many more advantages in addition to a perfect seal.

Masters every curve without spilling!

The new Gastronorm sealing lid ensures optimum hygiene and safety. With it all food types, including soups and sauces, can be transported without spillage, even when things get a bit harsh. The silicone seal is non-hazardous, foodstuff resistant and temperature resistant from -40°C to +180°C.

Optimum handling: from the kitchen to the serving area.

When developing the new Gastronorm sealing lid, BLANCO thought of everything that optimizes daily work. The ventilation hole ensures pressure compensation in the container and simplifies opening and closing. In addition, the seal prevents the lid from slipping when stacking the GN containers and minimizes the danger of an accident. Extra-large gripping depressions ensure absolute hygienic and user-friendly handling.



The new sealed cover from BLANCO also available for Gastronorm containers with handle recesses for GN containers with handles on top and for GN containers with clip handles.

All sizes, all sealed.

GN containers are indispensable in the professional kitchen. BLANCO offers a wide range of products for all areas of use. The new sealing lid is available to

fit the BLANCO stainless-steel GN containers in the sizes from 1/1 to 1/6. You can look forward to the new generation.

**Is sealed – stays sealed!
An innovation from BLANCO.**

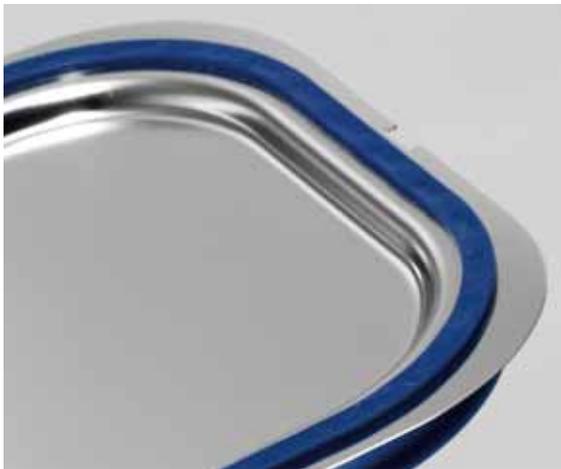
BLANCO GASTRONORM SEALING LID

Gastronorm sealing lid of stainless steel with seal for Gastronorm containers.

We will be happy to provide you with additional information on the sealed BLANCO Gastronorm lids and on the entire BLANCO product line free of charge (see address).



Model	GDD			GDD-G			GDD-B		
Designation	BLANCO Gastronorm sealing lid			BLANCO Gastronorm sealing lid for GN containers with handles on top			BLANCO Gastronorm sealing lid for GN containers with universal clip handles		
Range of use	-40°C to max. +180°C			-40°C to max. +180°C			-40°C to max. +180°C		
Models Order No. Dimensions	Model	Order No.	Dimensions in mm (LxWxH)	Model	Order No.	Dimensions in mm (LxWxH)	Model	Order No.	Dimensions in mm (LxWxH)
	GDD 1/1	1 550 663	530 x 325 x 20	GDD-G 1/1	1 556 564	530 x 325 x 20	GDD-B 1/1	1 550 075	514 x 312 x 20
	GDD 1/2	1 550 661	325 x 265 x 20	GDD-G 1/2	1 556 562	325 x 265 x 20	GDD-B 1/2	1 550 073	312 x 249 x 20
	GDD 1/4	1 550 659	265 x 162 x 20	GDD-G 1/4	1 556 560	265 x 162 x 20	GDD-B 1/4	1 550 071	250 x 146 x 20
	GDD 2/3	1 550 662	354 x 325 x 20	GDD-G 1/3	1 556 561	325 x 176 x 20	GDD-B 2/3	1 550 074	338 x 312 x 20
	GDD 1/3	1 550 660	325 x 176 x 20	GDD-G 1/6	1 556 565	176 x 162 x 20	GDD-B 1/3	1 550 072	310 x 160 x 20
	GDD 1/6	1 550 664	176 x 162 x 20				GDD-B 1/6	1 550 070	161 x 147 x 20
Material	CNS 18/10, silicone			CNS 18/10, silicone			CNS 18/10, silicone		



Your advantages at a glance:

- Permanent connection between silicone seal and stainless-steel lid thanks to mechanical form closure
- Foodstuff-resistant, non-hazardous silicone seal
- Optimum hygiene due to large radii and mechanical form closure
- Ventilation hole ensures pressure compensation, and with it easy lifting and removal of the GN sealing lid from the container
- Silicone seal with pre-centering for effortless positioning on the GN container
- Easy gripping and optimum handling due to large, ergonomical gripping depressions
- Avoidance of risk of slipping when stacking lidded GN containers due to slip-resistant seal on the upper side of the lid

Our team is happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY

Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO

BLANCO

All new from BLANCO:

The continuous refrigerated system
for economical food distribution.

blancoinmotion



CONTENTS

Convection cooled food distribution system . . .	4
Three-stage plan:	
The continuous refrigeration chain	5
Cold feet? Not anymore!	7
All new: Food service conveyor belt RSPV-UK . . .	8
Dock up with the RECALDO PORTO UK . . .	10
The multi-talented RECALDO CLASSICO . . .	12
Convection cooled peripherals	13

PRODUCT OVERVIEW

Convection cooled	
food service conveyor belt RSPV-UK	14
Food serving trolley, coolable (convect. cool.)	15
Basket dispenser, coolable (convect. cool.)	15
Docking bay, coolable (convection cooling)	16
Induction trolley with convection cooling . . .	16
Foldout: Overview of accessories	18



in

The revolution for "Cook & Chill": Freedom, cleanliness, economy.

BLANCO has been developing intelligent "Cook & Chill" and "Cook & Serve" system solutions for many years. The latest innovation is unique in the world and is revolutionizing food distribution: **Cold-food portioning without a refrigerated room.**

The continuously refrigerated system offers totally new **potential for savings** and **improves working conditions**. Cold portioning can now occur at a comfortable room temperature, naturally while fully **complying with the HACCP directives**.

The pièce de résistance of the system is the **new convection cooled service conveyor belt RSPV-UK**. This unit can be used with great flexibility and creates the potential for new ideas.

**Innovation from BLANCO INMOTION:
System solutions on the move.**

novation





refrigeration

All new from BLANCO: The complete convection cooled food distribution system.

There's a long way between cooking food and regenerating it, and it has to be just right. "Cook & Chill" allows you to prepare high-quality food, and products from BLANCO INMOTION ensure that it's done **economically**. The new convection cooled food distribution system now offers **continuous stream of bis advantages**.

Whether for a new building, renovation, restoration or a conversion to "Cook &

Chill", the new system solutions from BLANCO will **save you loads of energy and time**. The innovative system also makes for **better working conditions**, as cold portioning need no longer be carried out in a refrigerated room.

BLANCO is offering **a system with everything the way it should be and which harmonizes just right**. Every component from BLANCO INMOTION

is matched up and works hand in hand with all the others: From conveyors and dispensers to food distribution and transport trolleys to innovative induction technology from BLANCO.

**System solutions from BLANCO:
The future of communal food distribution systems.**

BLANCO INMOTION – Trendsetter in the modern kitchen.

BLANCO INMOTION allows more movement in the kitchen. Setup, portioning, distributing, storing, transporting, refrigerating, regenerating, temperature maintenance, handing out, cleaning up – **from the right tray and dish system to the innovative docking station**, we've thought of everything. With the new convection cooled food service conveyor belt, BLANCO is the first manufacturer in the world to offer a complete convection cooled system. **Ingenious in function and design, ideal for "Cook & Chill" and "Cook & Serve"**.

The revolution for "Cook & Chill":

The all new product from BLANCO INMOTION opens up a new world for "Cook & Chill". Cooking, quick refrigeration and cold portioning without a refrigerated room. Maximum freedom, maximum hygiene, maximum quality.

The evolution of "Cook & Serve":

The convection cooled system is a valuable advancement for "Cook & Serve" as well, especially with fresh foods for **early evening portioning**.

The continuous refrigeration chain – made by BLANCO.

chain

The three-stage plan for the continuous refrigeration chain: Pleases the guest, the chef and the manager.

1. Cooking, quick refrigeration and storage

The food is prepared as before and then immediately cooled down to +2°C to +4°C in Gastronorm containers.

If necessary, the food can be stored temporarily in the SAW-UK convection cooled food service trolley.

Pre-portioned cold food like salads and desserts can simply be stored temporarily in CE-UK 53/53 convection cooled basket dispensers, which saves space in the refrigerated room.

2. Cold portioning and transportation

Cold portioning occurs at a comfortable room temperature at the new convection cooled food service conveyor belt RSPV-UK (see image). Here, the trays are loaded directly from the convection cooled service trolleys and dispensers. Afterward, the freshly portioned food is covered or provided with cloches.

There are now two options for temporary storage and regeneration shortly before food distribution:

3. Temporary storage and regeneration

You can choose between the RECALDO PORTO UK convection cooled docking station (see 3.1) and the RECALDO CLASSICO convection cooled induction trolley (see 3.2).

Both models guarantee preservation of the refrigeration chain and optimum hygiene and food quality.

1. For temporary storage after quick refrigeration, for transportation and for the provision of food on the conveyor: Basket dispenser CE-UK 53/53 and food service trolley SAW-UK.



2. Cold portioning at a comfortable room temperature: With the convection cooled food service conveyor belt RSPV-UK.



HACCP-compliant cold portioning without refrigeration cell with the continuous convection cooled system from BLANCO.

3.1. RECALDO PORTO UK

After cold portioning, an insulated tray transport trolley is loaded with the trays, and the food is transported to the RECALDO PORTO UK.

The RECALDO PORTO UK is found where regeneration of food is to occur. Here, the transport trolley is coupled with the docking station, and the food is convection cooled until regeneration.

This solution is especially useful when food production takes place far from the location of food regeneration. The tray transport trolleys are a robust and economical solution if several sets of trolleys are required for transport for logistical reasons.

3.2. RECALDO CLASSICO

The RECALDO CLASSICO convection cooled induction trolley is perfect for shorter distances. This item is loaded with the food trays directly after cold portioning.

Convection cooling keeps the food at an ideal temperature until it is distributed, and the induction technology brings the food to the required core temperature.

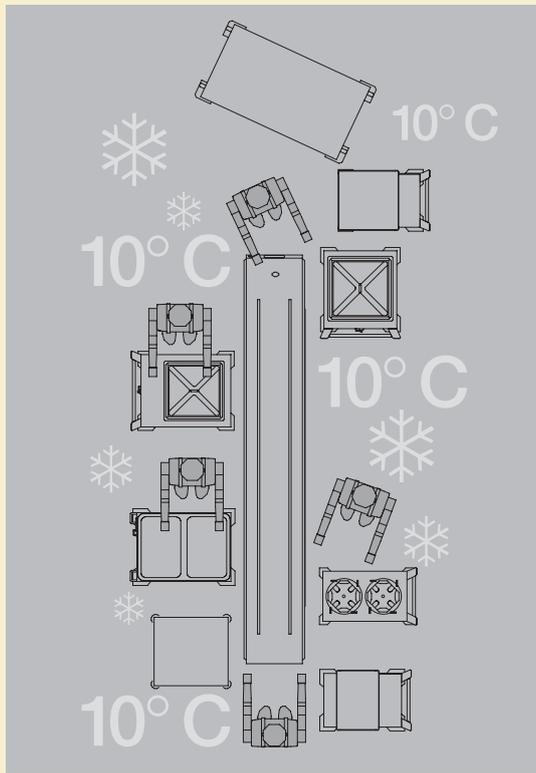
3.1. For long trips or multiple sets of trolleys: Transportation with tray transport trolleys, temporary storage and regeneration with the convection cooled RECALDO PORTO UK docking station.



3.2. Perfect for shorter distances: Temporary storage, transportation and regeneration with the RECALDO CLASSICO induction trolley.



Enjoy your meal!



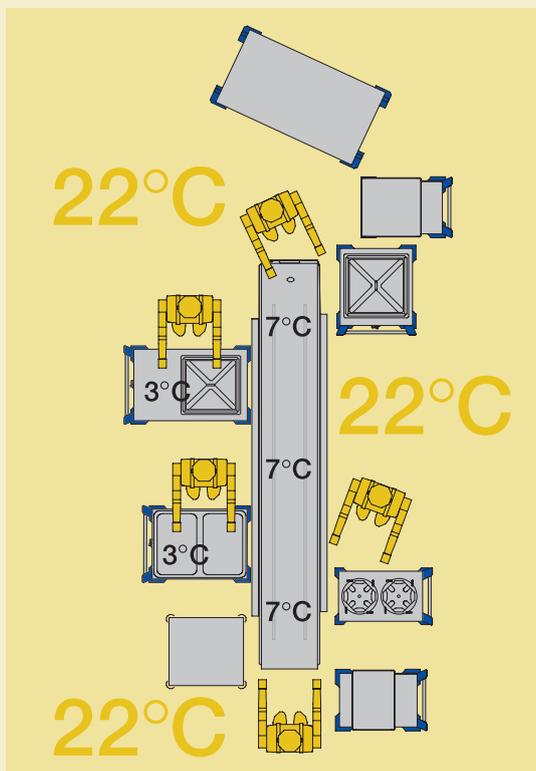
Standard cold portioning in a refrigerated room (refrigeration cell)

Cold feet?

Standard cold portioning occurs in a separate refrigerated room at a temperature no more than +10°C to +12°C. This requires space and power and can have negative effects on your employees.

Disadvantages of cold portioning in a refrigerated room:

- extensive investments in room insulation and building technology
- greater expenditure of power
- costly cold-protection equipment
- great stress on the personnel
- minimal flexibility when renovating or restoring



Cold portioning with the convection cooled system from BLANCO

Not anymore!

With the convection cooled system components from BLANCO, you can work at normal room temperature while complying with HACCP guidelines and without interrupting the refrigeration chain. This way, only the food is refrigerated, and not the employees.

Advantages of cold portioning without a refrigerated room:

- lower investment and operating costs
- reduced expenditure of power
- ergonomic work at a comfortable room temperature
- motivated employees
- almost unlimited room selection
- great flexibility when moving, renovating or restoring
- optimum hygiene and food quality

change in climate



Continuous stream of big advantages. The new food service conveyor belt with convection cooling.

The first of its kind! With the convection cooled food service conveyor belt RSPV-UK, BLANCO offers a **totally unique system** which emphasizes its claim of having the highest quality and innovative technology. The essential feature here is **cold portioning at a comfortable room temperature**. With the new conveyor belt RSPV-UK, you can keep the refrigeration chain intact without the need for a refrigerated room. This not only saves energy, but also optimizes working conditions.

Economical and ergonomic

The height of the convection cooled food distribution conveyor belt is adapted to the units of the BLANCO INMOTION series. It's smooth sailing all

the way, without sharp corners and edges, from the food service trolley to the conveyor to cold portioning into the tray transport trolley or right into the induction trolley.

Variable and flexible

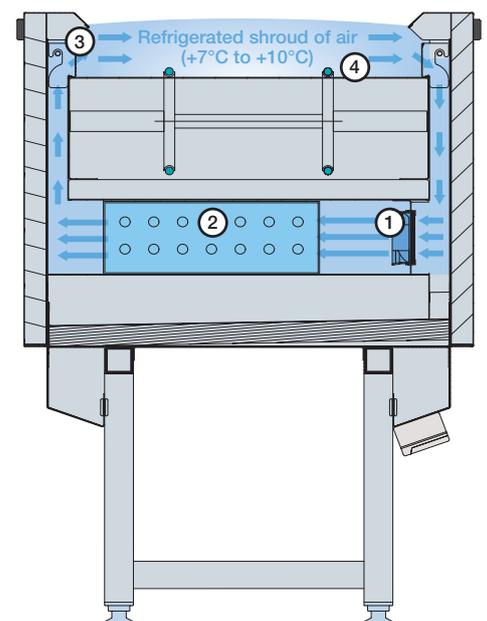
The temperature can be regulated down to the degree from +7 °C to +15 °C, and the conveyor speed can be set continuously from 2.5 m to 18 m per minute. The conveyor length can be selected in 1 m increments from 3 to 12 m. This gives you just what you need for your specific arrangement. Small kitchen, large kitchen, central or non-central, the BLANCO INMOTION system always provides you with the optimum setup.

Practical and hygienic

The refrigerated shroud of air keeps food at an ideal temperature and ensures easy cold portioning in accordance with the HACCP guidelines. Cleaning is just as practical: The interior can be sprayed off with a hose, and the surface of the conveyor and the side shrouding can be cleaned by simply wiping them.

A cross section of the convection cooled food service conveyor belt RSPV-UK:

The fan (1) draws air in and lets it flow through the refrigeration mechanism (2), which lowers the air temperature to the desired level. The refrigerated air is lead upward to the other side through the ventilation grate (3). This creates a constantly refrigerated shroud of air, which can keep food on the round-belt conveyor (4) refrigerated in accordance with HACCP.



all new

**It's new and coming along great!
The convection cooled food
service conveyor belt RSPV-UK.**

Targeted refrigerated air flows from the side slits and forms a shroud of air which keeps the food on the conveyor below +10 °C. The temperature regulator of the conveyor is equipped with a warning function. If the setpoint temperature is exceeded, a warning signal is emitted. An optional accessory, the data logger, documents the temperatures while the conveyor is running. You'll always play it safe with BLANCO.



**CONVECTION COOLED
FOOD SERVICE CONVEYOR BELT
RSPV-UK**



All New from BLANCO: The convection cooled conveyor belt
A refrigerated shroud of air ensures that the temperatures required by HACCP for food on the conveyor are maintained.



Can also be used un-refrigerated
Conveyor operation and refrigeration can be switched independently of one another. This also makes un-refrigerated use possible, e.g. for breakfast portioning. This will save you energy.



Digital: Ingeniously simple
Set and read temperatures with single-degree precision from +7 °C to +15 °C thanks to the LED display. The main switch, which can be used to turn off the system in a flash, is also integrated into the operating panel. Safety first!



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

- **Data logger (optional)**
For HACCP-compliant documentation of temperatures during portioning. Saves the tamper-proof data of one month as evidence of compliance with temperatures in accordance with the HACCP. The data can be easily copied to your PC for evaluation.
- **Hygienic, practical, simply good**
Easily-removable side shrouding for optimum cleaning of the conveyor. Easily accessible fan (and expansion valve) for optimum ease of service. Ventilation grates on the sides also protect against contamination.



tea

**Cold for 72 hours, hot in 35 minutes.
Dock up: The convection cooled RECALDO PORTO UK.**

The new RECALDO PORTO UK docking station with integrated convection cooling and induction technology offers you all the options, and the independent tray transport trolley allows maximum mobility.

Food can be prepared with induction technology up to 72 hours before distribution, cooled down and portioned and

then served at the table carefully and evenly heated in little over half an hour if necessary. No-one need do without a warm meal, even if the kitchen stays "cold" on the weekend.

The RECALDO PORTO UK can be moved easily if the conditions in the room are unfavorable or if long transport distances complicate food distribu-

tion. This applies especially to clinics, retirement homes and similar institutions where a number of spatial and legal hurdles are overcome on the way between the kitchen and the station.



Transportation of the fully portioned food in the tray transport trolley TTW

The portioned food is stored temporarily in the tray transport trolley and transported to the docking station located at the site of food distribution. The TTW can be brought to its destination via a truck, manually or with an automatic trolley-transport system.



Two in one: Refrigeration and regeneration in the RECALDO PORTO UK

Once the tray transport trolley has been docked with the RECALDO PORTO UK, the food is refrigerated at the set temperature until the time of regeneration. It is brought back up to the required core temperature via induction briefly before distribution.

The RECALDO PORTO UK docking station. Featuring convection cooling and induction technology.

- Refrigeration and regeneration can be controlled independently of one another.
- Convection cooling:
Regulation from +6°C to +15°C down to the degree.
- Induction: Regeneration in about 35 minutes to the required core temperature.
- The tray carrier plates are made of robust melamine-coated Resopal.
- The docking station is available with two or three heating coils.



The new RECALDO PORTO UK can do everything: keeps food cool, heats it up, keeps it warm.



Easy docking

Nothing can go wrong: The insertion centering facilitates docking of the TTW with the docking station. The control element shows whether or not the TTW is docked correctly.



Full circumferential seal

Sealed up tight! The full circumferential seal fits the TTW exactly. The docking station and TTW form a single unit after coupling.



Even refrigeration

Targeted cold-air guidance ensures that the portioned cold food remains refrigerated evenly while complying with the hygiene guidelines up to the point of regeneration.



Micro-polished surface

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



Convenient control

Control is easy to use and regulates perfectly: Refrigerating, regenerating, manual or fully automatic, day/week program, separate control of soup and main dish, seven power steps and multilingual display.

• Integrated data interface

The optional integrated data interface makes especially easy and secure data transfer and evaluation possible.

The multi-talented RECALDO CLASSICO: Mobile induction trolley with convection cooling.

The RECALDO CLASSICO can be used in a great variety of ways: It is used to keep fresh food warm, refrigerate and regenerate cold food and transport food across short distances and areas with extensive paths.

- RECALDO CLASSICO is available with two or three separate adjustable heating coils, e.g. for soup, main dish and warm apple pie.
- The trolley is equipped with two separate insulated compartments. This allows combined food distribution with a single trolley, e.g. tray system (left) for food distribution in the rooms and the key system (right) for use in a dining hall.
- Convection cooling and regeneration can be controlled independently of one another.

RECALDO CLASSICO is the perfect all-round unit for short distances. If, on the other hand, longer distances are covered or a truck is used, the RECALDO PORTO UK docking system is the right unit for the job. If several sets of trolleys

are necessary, the RECALDO PORTO system is a better choice economically. In this case, for example, a docking station and three or four tray transport trolleys can be combined.



**CONVECTION COOLED
INDUCTION TROLLEY
RECALDO CLASSICO**



Convenient control

For manual or program-controlled regeneration. Can be set individually for perfect adaptation to your needs.



Heavy-duty chassis

The chassis is available in a variety of models and adapts to meet your needs (e.g. fixed rollers, swiveling rollers, all-wheel steering, "train" arrangement, suspension). Roller sets of 160 mm or 200 mm are available.

• Protection from sprayed water

Water stays where it should! The continuous inner housing made of high-quality plastic has an H3 hygienecompliant design. The robust exterior housing made of stainless steel offers protection from sprayed and streaming water (IPX 5).

• Integrated data interface

The optional integrated data interface makes especially easy and secure data transfer and evaluation possible.

• Modular structural principle

Control, induction generators and refrigeration module tray-carrier systems with plug connections for easy removal and installation make cleaning and maintenance a breeze.

The convection cooled system is complete: Food service trolley and basket dispenser.

More than **60 functionally and ergonomically ideal models** of the BLANCO INMOTION series set standards in food distribution. First class processing and the tried and tested five-star quality from BLANCO ensure **great loading capacity** and a **long service life**. A system where everything fits in just right.

BLANCO INMOTION brings motion into the kitchen, e.g. with the **SAW-UK food service trolleys** and the **CE-UK basket dispenser**. Both are **convection cooled** and ensure that the refrigeration chain is not interrupted at any time for cold portioning. The temperature can be set down to the degree from +2°C to +15°C (with a surround-

ing temperature of +32°C) and can be viewed on the LED display.

Technology, convenience and hygiene – always a step ahead.



**CONVECTION COOLED
FOOD SERVICE TROLLEY**
SAW 2-UK



**CONVECTION COOLED
BASKET DISPENSER**
CE-UK 53/53



Digital temperature regulator
User-friendly and easy to use thanks to digital technology and an LED display. Can be set from +2°C to +15°C down to the degree (with a surrounding temperature of +32°C).



Flexible basket dispenser
The spring tension can be set individually. Thus the stacked items remains at the same height. By installing guide rods, the basket dispenser can be converted to a universal dispenser.



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



Practical placement area
The cover of the CE-UK 53/53 offers enough space to set down baskets or porcelain pieces and facilitates your workflow.



Easy to clean
Optimum cleaning and hygiene, easy service: The interior of the CE-UK 53/53 is easily accessible, and the condensation-water tray can be removed easily. With the SAW-UK, the cooling tray can be removed, and the evaporator can be folded up.



Ergonomic and robust
The integrated impact-protection function of the push handles ensures a high level of security, and the continuous handle for flexible handling. Extra-wide impact-protection corner guards made of polyamide protect both the unit and furnishings.

BLANCO INMOTION

Food service conveyor belt, coolable (convection cooling)

Additional information on the convection cooled food service conveyor belt RSPV-UK and the entire current BLANCO product range is available at no cost (see address on back).



Model	Convection cooled food service conveyor belt RSPV-UK
Model	Round-belt feeder conveyor made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene.
Dimensions	Width: 630 mm Height: 900 mm Length can be selected in 1 m increments from 3 to 12 m
Electrical connection	400 V / 50 Hz / 3~ / N / PE
Temperature	Continuously adjustable from +7 °C to +15 °C (with a surrounding temperature of +32 °C)
Refrigerating capacity	0.75 kW (per refrigerated meter) at $t_0=0\text{ °C}$ (evaporation temperature) and $t_i=+10\text{ °C}$ (air shroud)
Refrigeration type	R 134a or R507/R 404A (central refrigeration)
Capacity	Conveyor speed continuously adjustable from 2.5 to 18 m per minute
Special features	Cold-air supply via central refrigeration provided by the customer Digital temperature regulator Refrigeration and conveyor operation can be switched independently of one another Suitable for Euronorm and Gastronorm trays
Protection type	IPX 4 (with central refrigeration)
Order No.	572 432

BLANCO INMOTION is the perfect system for professional food distribution – from **consultation** and **products** to **optimization** of workflow in the kitchen.

The **high quality of production, ergonomic design** and **reliable technology** of the products facilitate everyday work and ensure **security of investment**:

- round-belt conveyors
- conveyor belts
- dish-return conveyors
- food service trolleys
- food transportation trolleys
- platform dispensers
- basket dispensers
- tray dispensers
- universal dispensers
- plate dispensers
- installable dispensers

To request free current information on the **BLANCO INMOTION** product line, please refer to the back of this booklet.

BLANCO INMOTION

Food service trolley, coolable (convection cooling)

Basket dispenser, coolable (convection cooling)



Model	Convection cooled food service trolley SAW 2-UK	Convection cooled food service trolley SAW 3-UK	Convection cooled basket dispenser CE-UK 53/53
Model	Food service trolley made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene.	Food service trolley made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene.	Closed basket dispenser made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene.
Dimensions L x W x H (in mm)	936 x 714 x 933 mm Working height: 900 mm	1276 x 714 x 933 mm Working height: 900 mm	1313 x 790 x 900 mm Clear dimension: 535 x 535 mm
Weight	98 kg	118 kg	117 kg
Electrical connection	220 - 240 V / 50 Hz / 0.4 kW	220 - 240 V / 50 Hz / 0.5 kW	220 - 240 V / 50 Hz / 0.4 kW
Temperature	Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C)	Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C)	Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C)
Refrigerating capacity	0.37 kW at $t_0 = -10^\circ\text{C}$ (evaporation temperature) and $t_u = +32^\circ\text{C}$ (surrounding temperature)	0.45 kW at $t_0 = -10^\circ\text{C}$ (evaporation temperature) and $t_u = +32^\circ\text{C}$ (surrounding temperature)	0.37 kW at $t_0 = -10^\circ\text{C}$ (evaporation temperature) and $t_u = +32^\circ\text{C}$ (surrounding temperature)
Refrigeration type	R 134a	R 134a	R 134a
Capacity	2 x GN 1/1 or their subdivision	3 x GN 1/1 or their subdivision	5 baskets, each 115 mm or 8 baskets, each 75 mm Stack height without hooded cover: 540 mm with hooded cover: 680 mm (hooded cover included in scope of delivery)
Special features	Digital temperature regulator Removable cooling tray Evaporator, can be folded up	Digital temperature regulator Removable cooling tray Evaporator, can be folded up	Digital temperature regulator Spring tension can be adjusted based on the stacked items Removable cleaning board
Accessories and options	Fold-out panel on the front and/or long sides Circumferential impact guard made of plastic Gastronorm lid receptacle for accepting 1/1 Gastronorm lids and their subdivision For additional roller models, see full price list	Fold-out panel on the front and/or long sides Circumferential impact guard made of plastic Gastronorm lid receptacle for accepting 1/1 Gastronorm lids and their subdivision For additional roller models, see full price list	Baskets made of steel wire, coated with plastic, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Baskets made of stainless steel, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm 12 guide rods for use of the unit as a universal dispenser (Order No. 572 454) Circumferential impact guard made of plastic (polyamide) For additional roller models, see full price list
Protection type	IPX 5	IPX 5	IPX 4
Order No.	572 429	572 430	572 431

BLANCO INMOTION

Docking bay, coolable (convection cooling)

Induction trolley with convection cooling



Model	RECALDO PORTO UK
	CE
Model	Docking bay (induction) with convection cooling for keeping pre-portioned food cool
Dimensions L x W x H (in mm)	Model-dependent. With bead spacing of 105 mm and a roller diameter of 160 mm: 2 x 8 EN (for 16 EN): 1150 x 930 x 1610 mm 2 x 10 EN (for 20 EN): 1150 x 930 x 1,820 mm 2 x 12 EN (for 24 EN)*: 1150 x 930 x 2030 mm 3 x 8 EN (for 24 EN): 1580 x 930 x 1610 mm 3 x 10 EN (for 30 EN): 1580 x 930 x 1820 mm
Electrical connection	400 V / 3~ / N / PE
Temperature	Continuously adjustable from +6°C to +15°C (with a surrounding temperature of +32°C)
Refrigeration type	R 134a
Capacity	Model-dependent. RECALDO PORTO UK 2 x 8: for 16 EN RECALDO PORTO UK 2 x 10: for 20 EN RECALDO PORTO UK 2 x 12*: for 24 EN RECALDO PORTO UK 3 x 8: for 24 EN RECALDO PORTO UK 3 x 10: for 30 EN
Special features	Manual or program operation (BLANCO control) Coil carrier made of robust Resopal, two or three heating coils Coil carrier spacing (clear dimension) 97 mm or 107 mm Insertion centering facilitates docking of the TTW
Protection type	Wipe-cleaning
Order No.	On request

Model	RECALDO CLASSICO 16/20	RECALDO CLASSICO 20/24
	CE	CE
Model	Induction trolley with convection cooling for the transportation and temperature maintenance of fresh food or refrigeration and regeneration of cold portioned food	Induction trolley with convection cooling for the transportation and temperature maintenance of fresh food or refrigeration and regeneration of cold portioned food
Dimensions L x W x H (in mm)	1450 x 760 x 1,470 mm	1450 x 760 x 1680 mm
Electrical connection	230 V / 50 Hz / 3.40 kW Connected refrigeration load: 0.75 kW	230 V / 50 Hz / 3.40 kW Connected refrigeration load: 0.75 kW
Temperature	Continuously adjustable from +4°C to +15°C (with a surrounding temperature of +32°C)	Continuously adjustable from +4°C to +15°C (with a surrounding temperature of +32°C)
Refrigeration type	R 134a	R 134a
Capacity	2x8 Euronorm trays (16 EN) or 2x10 Euronorm trays (20 EN)	2x10 Euronorm trays (20 EN) or 2x12 Euronorm trays (24 EN)
Special features	Manual or program operation (BLANCO control) Coil carrier made of robust Resopal, two or three heating coils Coil carrier spacing 100 mm or 85 mm Modular structural principle 40 mm insulation Hygienic model H3 (interior)	Manual or program operation (BLANCO control) Coil carrier made of robust Resopal, two or three heating coils Coil carrier spacing 100 mm or 85 mm Modular structural principle 40 mm insulation Hygienic model H3 (interior)
Protection type	IPX 4 / IPX 5	IPX 4 / IPX 5
Order No.	On request	On request

Additional information on the entire current BLANCO product range is available at no cost (please see address on back).

*special model

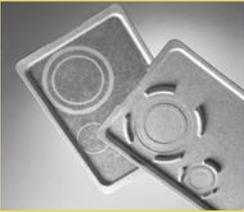
Get your kitchen rolling.

When it comes to professional food distribution, BLANCO INMOTION is known for guaranteeing the highest quality and continuously setting new standards.

**Simply order our current brochures.
For contact information, please refer
to the back of this booklet.**



accessories

Image	Designation	Description	Dimensions (mm)	Order No.
	INDUCTION TRAYS	Euronorm tray, anti-skid, for two heating points	530 x 370 mm	570 520
		Euronorm tray, anti-skid, for three heating points	530 x 370 mm	569 384
		Euronorm tray, anti-skid, with central relief for two heating points	530 x 370 mm	568 229
	INDUCTION CLOCHES	Cloche Induct, QUADRO, plastic double-wall with CNS inlay	ø 227 / 53 high	572 297
		Cloche Induct, standard, plastic double-wall with CNS inlay	ø 260 / 65 high	570 526
No image	DATA CHIP	Data chip for transferring data parameters (data interface)	—	569 739
No image	DATA LOGGER	Data logging in accordance with HACCP	—	on request
FOOD DISTRIBUTION SYSTEMS				
	CALDOSET	Plastic saucers, double-wall insulation	ø 260	570 100
		Plastic cloche, double-wall insulation	ø 260 / 53 high	570 101
		Plastic soup bowls, bottom section	ø 162 / 60 high	570 104
		Plastic soup bowls, top section	ø 168 / 40 high	570 105
	CALDOMET	CNS saucers	ø 260	570 000
		CNS cloche	ø 260 / 43 high	570 001
		CNS soup bowl with porcelain insert	ø 125	570 006
		CNS cover for soup bowl	ø 125	570 008
	CALDOTRAY	Compact tray bottom section	530 x 370 x 40	570 300
		Compact tray top section	370 x 370 x 60	570 301
		CNS soup bowl with porcelain insert	ø 125	570 006
		CNS cover for soup bowl	ø 125	570 008
	COMBINATION of CALDOSET and CALDOMET	CNS saucers	ø 260	570 000
		Porcelain plates in various designs	ø 258	on request
		Plastic cloche, double-wall insulation	ø 260 / 53 high	570 101
CALDOSET, CALDOMET and COMBINATION are also available in the QUADRO product series!				
	BLANCOCASA for care out of house	Compact tray, top and bottom section	395 x 310 x 100	570 400
		Porcelain system parts in various designs	—	on request
		Melamine system parts in various designs	—	on request
		Slosh-proof covers	—	on request
		Lock pusher in various colors	—	on request

Other detailed models can be found in the full BLANCO catalog, which you can request at no cost (please see address on back).

Open wide: Accessories.



Quality à la maison.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry, and medical functional areas.

Quality from tradition, economy through innovation.

For over 75 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take centre stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team is happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 1160
75032 OBERDERDINGEN
GERMANY
Phone +49 7045 44 - 81198
Fax +49 7045 44 - 81481
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO

BLANCO

BLANCO

Gastronorm Containers

Intelligent quality

Gastronorm – it's all in the name

The Gastronorm standard (a combination of the words "gastro" and "norm") describes a precisely defined size that is used for food service equipment all over Europe.

DIN EN 631 exactly identifies the exterior dimensions of the basic

model, the 1/1 Gastronorm container, as 530 x 325 mm. In addition, it defines all sizes into which a 1/1 Gastronorm container can be divided, such as GN 1/2, GN 1/3, etc.

Gastronorm containers are indispensable elements of each professional

kitchen. They rationalise workflow and make handling conspicuously easier. All receptacles, equipment, and containers into which Gastronorm containers may be inserted also comply with this standard.

Unique variety for every demand – the BLANCO Gastronorm containers

BLANCO distinguish themselves with an **incredibly extensive product range** that fulfils any demands imaginable. Our customers can choose between more than **200 different models** in all current sizes, designed to meet their every need.

GN containers are available in various materials:

- stainless steel
- synthetic
 - polycarbonate, especially for use with cold food
 - Ultem, for use with hot and cold food



Brilliant to the smallest detail – the multi-function corner

New
BLANCO
Innovation
2002

The new corner profile of our stainless steel GN containers not only increases their **stability** and makes them **last much longer**, but also considerably improves their looks and **handling**. This results in:

- **all-over stability** due to the unique, drop-shaped design,
- improved **pouring**,
- **exact positioning**, e.g. in Bain-marie wells,
- **extreme shock resistance**, especially of the corners and edges,
- **appealing design**.

All-round stacking shoulder

All GN containers are equipped with an **all-round stacking shoulder**:

- **even stacking** and easy **unstacking** of containers,
- **no jamming**,
- containers can be **easily separated** any time.

Corner and base radii

All of our Gastronorm containers feature **extremely large corner and base radii**.

- The food can be **optimally ladled** or **poured out**.

- The containers can be **ladled out** completely.

Reinforced edge

In addition, the containers' edges have **all-around reinforcing profiles**, which considerably increase their overall **stability** and **rigidity**.

Gastronorm lids

Suitable lids made of **stainless steel**, **polycarbonate**, or **amber-coloured Ultem** are available for all containers.

BLANCO
GMBH
Königsplatz 10
42699 Solingen
Germany
Tel: +49 212 639-1
Fax: +49 212 639-3331
www.blanco.com

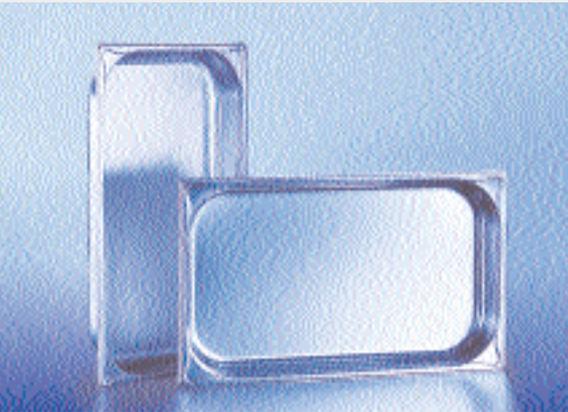
BLANCO

Stainless steel Gastronorm containers

The measure of all things: the Gastronorm container basic model – GN

The basic model GN of 18/10 chrome nickel steel is the basis for all other models and variations:

- with various different handles,
- with or without perforation,
- in various sizes and depths, ranging from 2/1 to 1/9.



Always have a good grasp on things: Gastronorm containers with top handles – GN-O

When the basic model is equipped with two upright fixed top handles, the result is a Gastronorm container, type GN-O. Advantages:

- The containers can be held, lifted, and transported more conveniently.

- The containers can be handled optimally when they are inserted or removed into or from Bain maries.
- There is an extensive product range available in sizes 2/1 to 1/6.



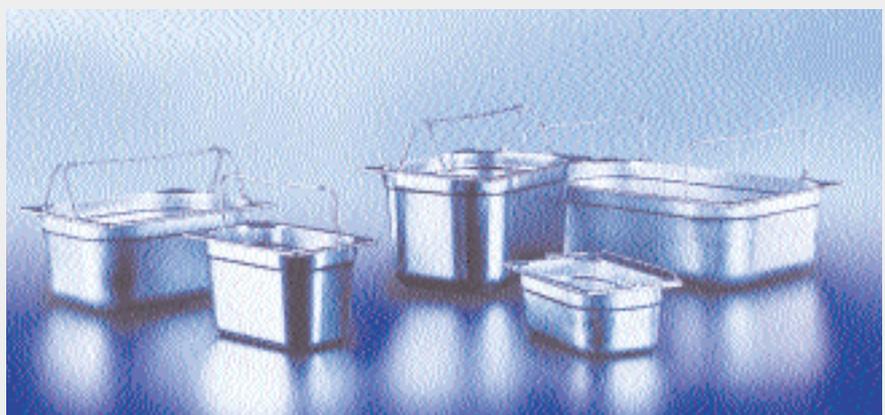


Patently designed: Gastronorm containers with U-handles – GN-B

A most useful invention are the Gastronorm containers with U-handles. These patented handles, which were developed especially by BLANCO, combine a maximum number of advantages in one single container model:

- The filled containers can be inserted without problems.
- Even heavy-weight containers can be easily lifted and carried with just one hand.
- Two containers can be carried at a time.
- There is no danger of tilting when containers are lifted or taken out of the cooking equipment.
- Food can be effortlessly poured out or transferred into another container.
- The containers can be stacked even when full.
- The handles do not absorb heat – hot containers can be taken out safely without the risk of scalding.

Our product range includes various sizes and depths, from 1/1 to 1/6.



For a healthier way of cooking: perforated Gastronorm containers – GN-P

When the basic model is fitted with holes, the result is the perforated Gastronorm container, type **GN-P**. Depending on its depth, it is either perforated in the base only, or in its side walls, too. It is ideal for

- **combination-steamer** cooking,
- **steaming** of vegetables,
- **cooking**, and **draining**.



Just the right thing to top it all off: Gastronorm lids – GD

For every BLANCO Gastronorm container, we offer a **suitable Gastronorm lid**. There are plenty of models available:

- **all sizes** from 1/1 to 1/9,
- **with handle cut-outs** (for containers with top or U-handles),
- all sizes and variations are also available with a **practical ladle cut-out**.

Strong and safe:

- Their **special profile** gives the lids excellent **stability**.
- Due to a recess beneath the handle, the lid can be **lifted easily** without **risk of scalding**.

Tight and spill-proof: the sealed Gastronorm lid-GDD

- GDD, the special **sealed lid with vulcanised silicon gaskets**, provides for **spill-safe transport** of liquid food (food resistant),
- temperature range - 40°C to +100°C,
- also suitable for use in combination steamer.

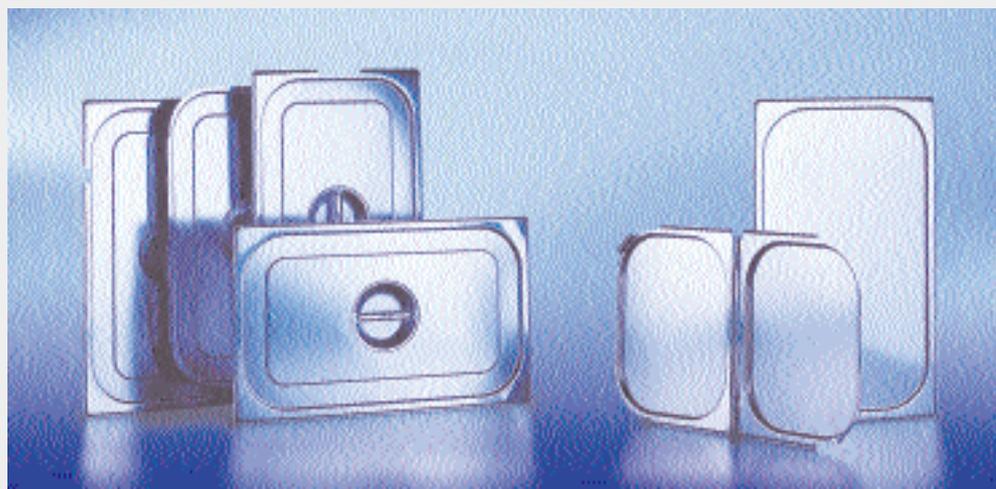
Lets food out – keeps heat in: The universal hinged lid GDS-U

- **optimises food serving processes**
- **helps to avoid heat loss**, since only one half of the hinged lid needs to be opened at a time

The “special-task” lid: GN-F

This **extremely flat lid** is primarily used with Cook & Chill.

- Since it has no handle, it ensures that even flat containers can be **filled completely**.







Synthetic Gastronorm containers

Transparent featherweights that give you deep perspectives: Gastronorm containers of polycarbonate – GN-K

They will definitely help you get a better look at what's cooking – **Gastronorm containers of polycarbonate**. Those containers have mainly been designed for use with cold food: They are

- suitable for temperatures between **-40°C and +100°C**,
- absolutely odourless and tasteless,
- available in all sizes from 1/1 to 1/9 in various depths,
- **transparent** to clearly reveal their contents,
- **lightweight**, but at the same time **extremely stable**,
- **break-proof, robust, inherently stable**, and **long-lasting**,
- Non-tip base for extra stability.



For an unobstructed view – polycarbonate Gastronorm lids – GD-K

The lid to suit our transparent polycarbonate Gastronorm containers guarantees you an unobstructed view also

from the top. Another advantage: the lids **fully compatible** with all chrome nickel steel containers.

Warmly recommended: Ultem Gastronorm containers – GN-U

Our GN-U Gastronorm containers are made of **Ultem**, a high-quality synthetic material with extraordinary qualities.

They can be used in:

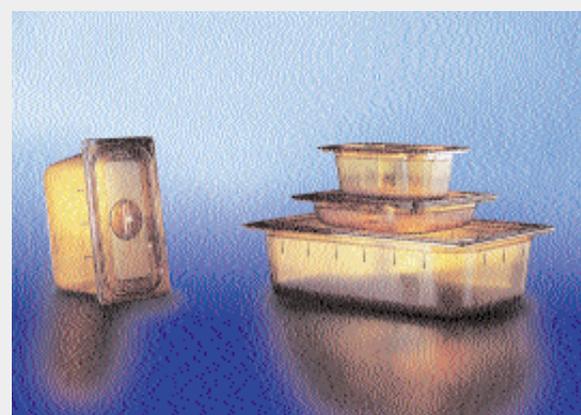
- microwave cooking,
 - combination-steamer cooking,
 - infrared-radiation cooking,
 - food regeneration (Cook & Chill),
 - and with cold food.
- Advantages:**
- temperature-resistant from **-40 to +190°C**,
 - container edge does not get hot (the containers can be removed easily and safely from the cooking equipment without gloves),
 - **time-saving** (only one container required for all steps from preparing to portioning),
 - **resistant against acidic foods** (e.g. tomato juice),
 - absolutely odourless and tasteless,
 - unobstructed view on contents due to **transparent, amber-coloured** material,
 - **lightweight**, but at the same time **extremely stable** as well as **shock and scratch resistant**,
 - Non-tip base for extra stability.

Our product range includes the sizes 1/1 to 1/6.

Obviously flexible: Ultem Gastronorm lids – GD-U

The see-through, amber-coloured lids have been designed to suit not only all Ultem Gastronorm containers, but

also those made of polycarbonate or stainless steel. All lids can be stacked onto each other.



Help yourself to a veritable buffet: Gastronorm trays – BZG

Our **stainless steel Gastronorm trays with smooth edges** are ideal platforms for **aesthetic food presentation**, e.g. on a buffet. They offer

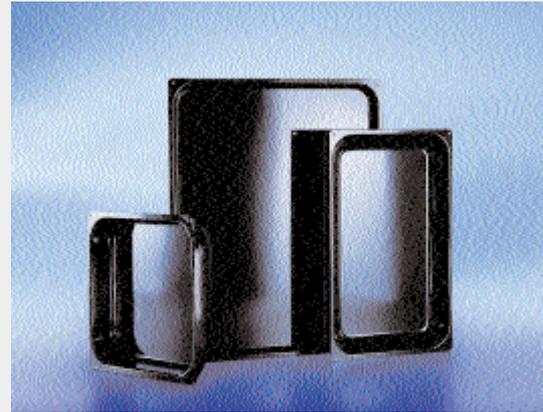
- **optimum stability** as reinforced or specially annealed models.

Ideal for roasting and browning:
the **granite-enamelled Gastronorm trays – GNE**

With our granite-enamelled Gastro-

norm trays you can be sure that your roasted food becomes perfectly crisp and golden-brown. Advantages:

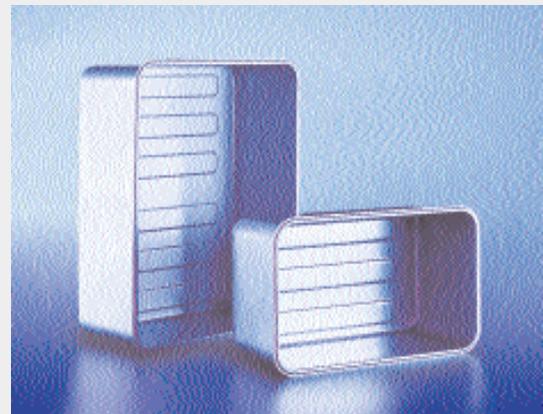
- **browning** from top and bottom due to granite-enamelled, black surface,
- excellent **heat transfer** to the roasted or baked food,
- easy and thorough **cleaning** thanks to smooth, non-porous surface.



To make sure your food won't be left out in the cold: Bain-marie wells – G-BM

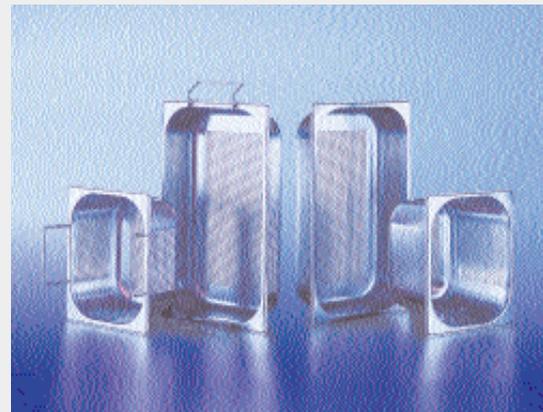
Bain-marie wells are an optimum means of keeping prepared hot food at **servicing temperature over a longer period of time**. This is achieved by filling the Bain-marie wells with hot water and then putting GN food containers inside them.

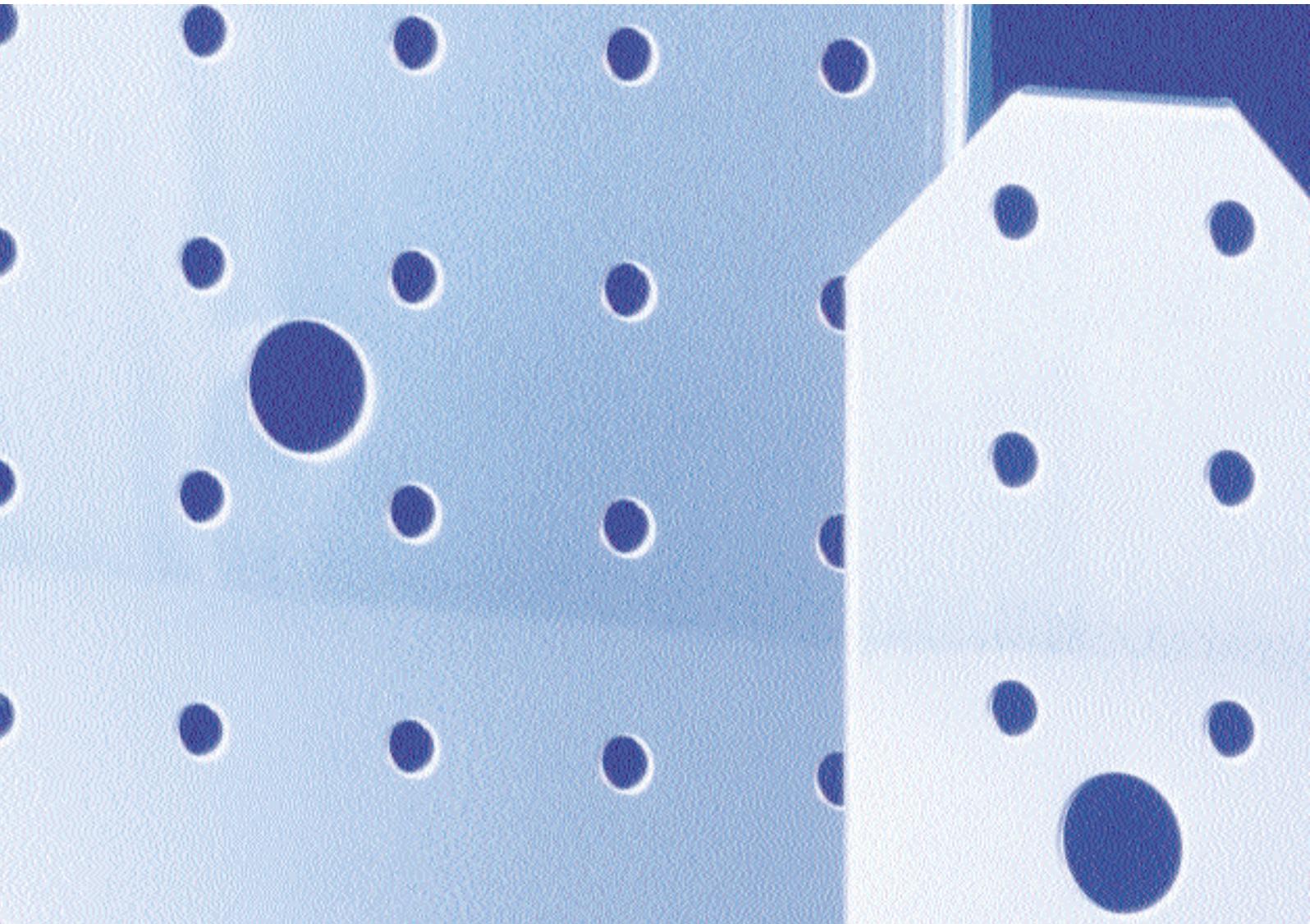
Bain marie wells are available in the current sizes GN 2/1 and GN 1/1 as well as in various, commonly required depths.



Putting things in place: Gastronorm cooking inserts – G-KEN

Our cooking inserts are designed to be **suspended inside Gastronorm containers**. They are ideal for **cooking** or **blanching** vegetables in combination-steamers and for **draining** foods.





Useful assistants – accessories for GN containers

Make more of small containers: bars

Support bars are useful when it comes to combining several small GN containers to size 1/1. They are available in different lengths, to be inserted sideways and lengthwise.

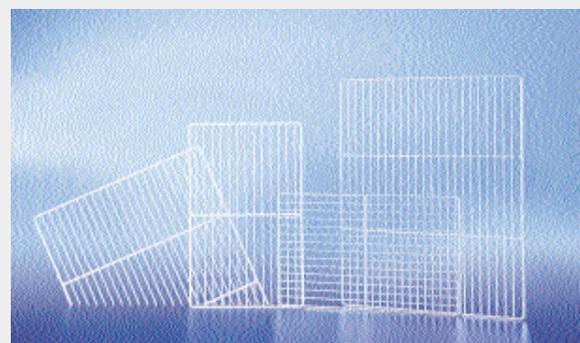
Double-layered bottom inserts that keep your food dry: insert bases

Insert bases for thoroughly draining freshly washed food, like salad, are available in various sizes. They are placed inside Gastronorm containers and create a space between the bottom of the container and the food.

Insert bases are available in chrome nickel steel, polycarbonate, and Ultem.

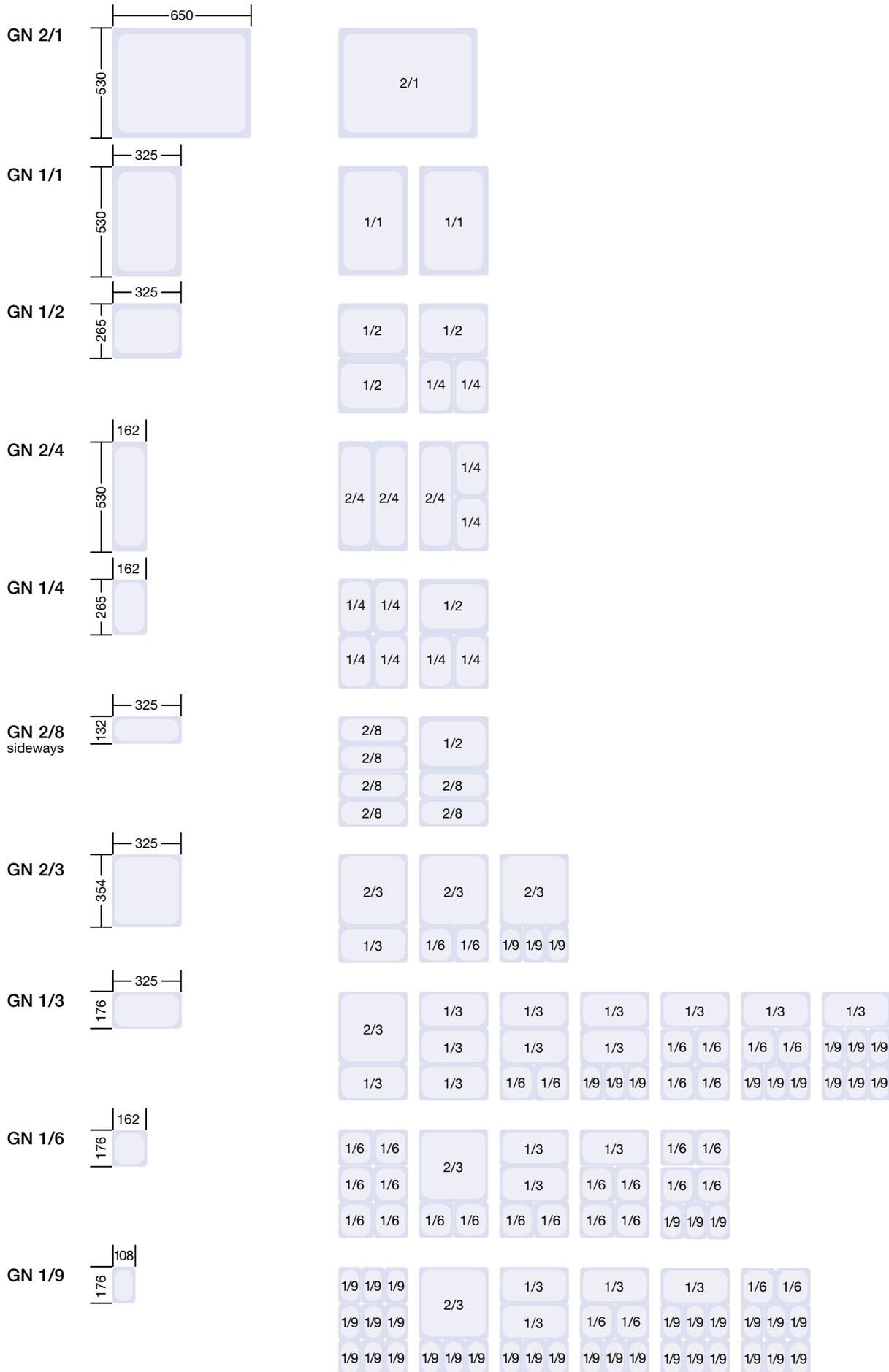
Make it comply with the standard: Gastronorm grids

Gastronorm grids are practical accessories that help you use and transport all kinds of containers whose dimensions do not comply with the GN standard. The grids are simply inserted into rack trolleys, food serving trolleys, or banquet trolleys.



Container sizes and possible combinations

All Gastronorm containers comply with European standard EN 631



Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims mm	Capacity litres	Order No.	
 GN 2/1	GN 2/1-20	20	625 x 505	650 x 530	–	1550 566	
	GN 2/1-40	40	625 x 505	650 x 530	11.0	1550 065	
	GN 2/1-65	65	625 x 505	650 x 530	18.4	1550 593	
	GN 2/1-100	100	625 x 505	650 x 530	28.9	1550 594	
	GN 2/1-150	150	625 x 505	650 x 530	43.4	1550 595	
	GN 2/1-200	200	625 x 505	650 x 530	57.5	1550 596	
 GN-O 2/1 with top handles	GN-O 2/1-65	65	625 x 505	650 x 530	18.4	1564 952	
	GN-O 2/1-100	100	625 x 505	650 x 530	28.9	1564 953	
	GN-O 2/1-150	150	625 x 505	650 x 530	43.4	1564 954	
	GN-O 2/1-200	200	625 x 505	650 x 530	57.7	1564 955	
 GN 1/1	GN 1/1-20	20	505 x 300	530 x 325	–	1550 565	
	GN 1/1-40	40	505 x 300	530 x 325	5.1	1550 064	
	GN 1/1-55	55	505 x 300	530 x 325	7.2	1565 845	
	GN 1/1-65	65	505 x 300	530 x 325	8.5	1550 589	
	GN 1/1-100	100	505 x 300	530 x 325	13.3	1550 590	
	GN 1/1-150	150	505 x 300	530 x 325	20.0	1550 591	
	GN 1/1-200	200	505 x 300	530 x 325	26.5	1550 592	
	GD 1/1	lid with handle					550 658
	GD-L 1/1	lid with ladle cut-out					550 677
	GD-F 1/1	lid without handle					564 956
	GDD 1/1	lid with seal					550 663
	GDS-U 1/1	universal hinged lid					566 910
	GDS-UL 1/1	universal hinged lid with ladle cut-out					566 911
 GN-O 1/1 with top handles	GN-O 1/1-65	65	505 x 300	530 x 325	8.5	1564 947	
	GN-O 1/1-100	100	505 x 300	530 x 325	13.3	1564 948	
	GN-O 1/1-150	150	505 x 300	530 x 325	20.0	1564 949	
	GN-O 1/1-200	200	505 x 300	530 x 325	26.5	1564 950	
	GD-G 1/1	lid with handle cut-out					550 670
	GD-GL 1/1	lid with handle and ladle cut-out					550 683
	GDD-G 1/1	lid with handle cut-out and seal					556 564
	GDS-U 1/1	universal hinged lid					566 910
	GDS-UL 1/1	universal hinged lid with ladle cut-out					566 911
	 GN-B 1/1 with universal U-handles Patented 	GN-B 1/1-65	65	505 x 300	530 x 325	8.5	1555 953
GN-B 1/1-100		100	505 x 300	530 x 325	13.3	1555 952	
GN-B 1/1-150		150	505 x 300	530 x 325	20.0	1555 951	
GN-B 1/1-200		200	505 x 300	530 x 325	26.5	1555 950	
GD-B 1/1		lid					550 086
GD-BL 1/1		lid with ladle cut-out					550 093
GDD-B 1/1		lid with seal					550 075
GDS-U 1/1		universal hinged lid					566 910
GDS-UL 1/1		universal hinged lid with ladle cut-out					566 911

Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
  GN 1/2	GN 1/2-20	20	300 x 240	325 x 265	–	1550 563	
	GN 1/2-40	40	300 x 240	325 x 265	2.3	1550 063	
	GN 1/2-55	55	300 x 240	325 x 265	3.2	1565 844	
	GN 1/2-65	65	300 x 240	325 x 265	3.8	1550 581	
	GN 1/2-100	100	300 x 240	325 x 265	6.0	1550 582	
	GN 1/2-150	150	300 x 240	325 x 265	8.9	1550 583	
	GN 1/2-200	200	300 x 240	325 x 265	11.7	1550 584	
	GD 1/2	lid with handle					550 656
	GD-L 1/2	lid with ladle cut-out					550 675
	GD-F 1/2	lid without handle					564 957
GDD 1/2	lid with seal					550 661	
  GN-O 1/2 with top handles	GN-O 1/2-65	65	300 x 240	325 x 265	3.8	1564 932	
	GN-O 1/2-100	100	300 x 240	325 x 265	6.0	1564 933	
	GN-O 1/2-150	150	300 x 240	325 x 265	8.9	1564 934	
	GN-O 1/2-200	200	300 x 240	325 x 265	11.7	1564 935	
	GD-G 1/2	lid with handle cut-out					550 668
	GD-GL 1/2	lid with handle and ladle cut-out					550 681
	GDD-G 1/2	lid with handle cut-out and seal					556 562
  GN-B 1/2 with universal U-handles	GN-B 1/2-65	65	300 x 240	325 x 265	3.8	1555 943	
	GN-B 1/2-100	100	300 x 240	325 x 265	6.0	1555 942	
	GN-B 1/2-150	150	300 x 240	325 x 265	8.9	1555 941	
	GN-B 1/2-200	200	300 x 240	325 x 265	11.7	1555 940	
	GD-B 1/2	lid					550 084
	GD-BL 1/2	lid with ladle cut-out					550 091
	GDD-B 1/2	lid with seal					550 073
 GN 2/4	GN 2/4-20	20	505 x 137	530 x 162	–	1564 367	
	GN 2/4-40	40	505 x 137	530 x 162	2.3	1555 821	
	GN 2/4-65	65	505 x 137	530 x 162	4.0	1555 822	
	GN 2/4-100	100	505 x 137	530 x 162	6.0	1555 823	
	GN 2/4-150	150	505 x 137	530 x 162	9.0	1555 824	
	GD 2/4	lid					556 538
	GD-L 2/4	lid with ladle cut-out					564 902
 GN-O 2/4 with top handles	GN-O 2/4-150	150	505 x 137	530 x 162	9.0	1564 939	
	GD-G 2/4	lid with handle cut-out					564 901
	GD-GL 2/4	lid with handle and ladle cut-out					564 903
  GN-B 2/4 with universal U-handles	GN-B 2/4-65	65	505 x 137	530 x 162	4.0	1564 908	
	GN-B 2/4-100	100	505 x 137	530 x 162	6.0	1564 909	
	GN-B 2/4-150	150	505 x 137	530 x 162	9.0	1564 910	
	GD-B 2/4	lid					564 904
	GD-BL 2/4	lid with ladle cut-out					564 906

Patented

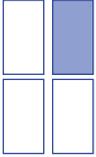
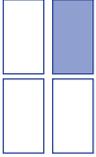
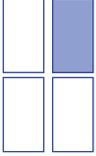
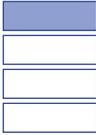
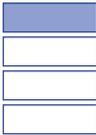


Patented



Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 <p>GN 1/4</p>	GN 1/4-20	20	240 x 137	265 x 162	–	1550 561	
	GN 1/4-65	65	240 x 137	265 x 162	1.7	1550 573	
	GN 1/4-100	100	240 x 137	265 x 162	2.7	1550 574	
	GN 1/4-150	150	240 x 137	265 x 162	4.0	1550 575	
	GN 1/4-200	200	240 x 137	265 x 162	5.2	1550 576	
	GD 1/4	lid				550 654	
	GD-L 1/4	lid with ladle cut-out				550 673	
	GDD 1/4	lid with seal				550 659	
	 <p>GN-O 1/4 with top handles</p>	GN-O 1/4-65	65	240 x 137	265 x 162	1.7	1564 917
		GN-O 1/4-100	100	240 x 137	265 x 162	2.7	1564 918
GN-O 1/4-150		150	240 x 137	265 x 162	4.0	1564 919	
GN-O 1/4-200		200	240 x 137	265 x 162	5.2	1564 920	
GD-G 1/4		lid with handle cut-out				550 666	
GD-GL 1/4		lid with handle and ladle cut-out				550 679	
GDD-G 1/4		lid with handle cut-out and seal				556 560	
 <p>GN-B 1/4 with universal U-handles</p> <p>Patented</p> 		GN-B 1/4-65	65	240 x 137	265 x 162	1.7	1555 934
		GN-B 1/4-100	100	240 x 137	265 x 162	2.7	1555 933
		GN-B 1/4-150	150	240 x 137	265 x 162	4.0	1555 932
	GN-B 1/4-200	200	240 x 137	265 x 162	5.2	1555 931	
	GD-B 1/4	lid				550 082	
	GD-BL 1/4	lid with ladle cut-out				550 089	
	GDD-B 1/4	lid with seal				550 071	
	 <p>GN 2/8</p>	GN 2/8-65	65	300 x 106	325 x 132	1.7	1555 827
		GN 2/8-100	100	300 x 106	325 x 132	2.7	1555 828
		GN 2/8-150	150	300 x 106	325 x 132	3.8	1555 829
GD 2/8		lid				550 076	
GD-L 2/8		lid with ladle cut-out				550 078	
GDD 2/8		lid with seal				565 716	
 <p>GN-O 2/8 with top handles</p>		GN-O 2/8-100	100	300 x 106	325 x 132	2.7	1564 923
	GN-O 2/8-150	150	300 x 106	325 x 132	3.8	1564 924	
	GD-G 2/8	lid with handle cut-out				550 077	
	GD-GL 2/8	lid with handle and ladle cut-out				550 079	
	GDD-G 2/8	lid with handle cut-out and seal				565 717	

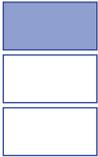
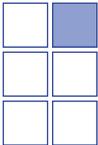
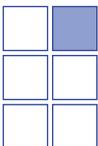
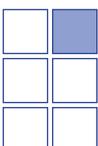
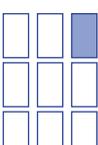
Stainless steel Gastronorm containers

All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
  GN 2/3	GN 2/3-20	20	329 x 300	354 x 325	–	1550 564	
	GN 2/3-40	40	329 x 300	354 x 325	3.3	1550 066	
	GN 2/3-65	65	329 x 300	354 x 325	5.4	1550 585	
	GN 2/3-100	100	329 x 300	354 x 325	8.5	1550 586	
	GN 2/3-150	150	329 x 300	354 x 325	12.7	1550 587	
	GN 2/3-200	200	329 x 300	354 x 325	16.7	1550 588	
	GD 2/3	lid				550 657	
	GD-L 2/3	lid with ladle cut-out				550 676	
	GDD 2/3	lid with seal				550 662	
	  GN-O 2/3 with top handles	GN-O 2/3-100	100	329 x 300	354 x 325	8.5	1564 943
GN-O 2/3-150		150	329 x 300	354 x 325	12.7	1564 944	
GN-O 2/3-200		200	329 x 300	354 x 325	16.7	1564 945	
GD-G 2/3		lid with handle cut-out				550 669	
GD-GL 2/3		lid with handle and ladle cut-out				550 682	
GDD-G 2/3		lid with handle cut-out and seal				556 563	
  GN-B 2/3 with universal U-handles Patented 		GN-B 2/3-65	65	329 x 300	354 x 325	5.4	1555 948
	GN-B 2/3-100	100	329 x 300	354 x 325	8.5	1555 947	
	GN-B 2/3-150	150	329 x 300	354 x 325	12.7	1555 946	
	GN-B 2/3-200	200	329 x 300	354 x 325	16.7	1555 945	
	GD-B 2/3	lid				550 085	
	GD-BL 2/3	lid with ladle cut-out				550 092	
	GDD-B 2/3	lid with seal				550 074	
	   GN 1/3	GN 1/3-20	20	300 x 151	325 x 176	–	1550 562
		GN 1/3-40	40	300 x 151	325 x 176	1.4	1550 067
		GN 1/3-55	55	300 x 151	325 x 176	2.0	1565 846
GN 1/3-65		65	300 x 151	325 x 176	2.4	1550 577	
GN 1/3-100		100	300 x 151	325 x 176	3.8	1550 578	
GN 1/3-150		150	300 x 151	325 x 176	5.5	1550 579	
GN 1/3-200		200	300 x 151	325 x 176	7.5	1550 580	
GD 1/3		lid with handle				550 655	
GD-L 1/3		lid with ladle cut-out				550 674	
GD-F 1/3		lid without handle				564 961	
GDD 1/3		lid with seal				550 660	
   GN-O 1/3 with top handles	GN-O 1/3-65	65	300 x 151	325 x 176	2.4	1564 927	
	GN-O 1/3-100	100	300 x 151	325 x 176	3.8	1564 928	
	GN-O 1/3-150	150	300 x 151	325 x 176	5.5	1564 929	
	GN-O 1/3-200	200	300 x 151	325 x 176	7.5	1564 930	
	GD-G 1/3	lid with handle cut-out				550 667	
	GD-GL 1/3	lid with handle and ladle cut-out				550 680	
	GDD-G 1/3	lid with handle cut-out and seal				556 561	

Stainless steel Gastronorm containers

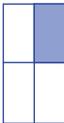
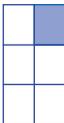
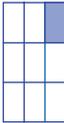
All Gastronorm containers comply with European standard EN 631

Product	Model	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
 <p>GN-B 1/3 with universal U-handles</p> <p>Patented</p> 	GN-B 1/3-65	65	300 x 151	325 x 176	2.4	1555 938	
	GN-B 1/3-100	100	300 x 151	325 x 176	3.8	1555 937	
	GN-B 1/3-150	150	300 x 151	325 x 176	5.5	1555 936	
	GN-B 1/3-200	200	300 x 151	325 x 176	7.5	1555 935	
	GD-B 1/3	lid				550 083	
	GD-BL 1/3	lid with ladle cut-out				550 090	
	GDD-B 1/3	lid with seal				550 072	
	 <p>GN 1/6</p>	GN 1/6-65	65	151 x 137	176 x 162	1.0	1550 569
		GN 1/6-100	100	151 x 137	176 x 162	1.6	1550 570
GN 1/6-150		150	151 x 137	176 x 162	2.2	1550 571	
GN 1/6-200		200	151 x 137	176 x 162	3.0	1550 572	
GD 1/6		lid				550 653	
GD-L 1/6		lid with ladle cut-out				550 672	
GDD 1/6		lid with seal				550 664	
 <p>GN-O 1/6 with top handles</p>		GN-O 1/6-65	65	151 x 137	176 x 162	1.0	1564 912
		GN-O 1/6-100	100	151 x 137	176 x 162	1.6	1564 913
	GN-O 1/6-150	150	151 x 137	176 x 162	2.2	1564 914	
	GN-O 1/6-200	200	151 x 137	176 x 162	3.0	1564 915	
	GD-G 1/6	lid with handle cut-out				550 665	
	GD-GL 1/6	lid with handle and ladle cut-out				550 678	
	GDD-G 1/6	lid with handle cut-out and seal				556 565	
	 <p>GN-B 1/6 with universal U-handles</p> <p>Patented</p> 	GN-B 1/6-65	65	151 x 137	176 x 162	1.0	1555 930
		GN-B 1/6-100	100	151 x 137	176 x 162	1.6	1555 929
GN-B 1/6-150		150	151 x 137	176 x 162	2.2	1555 928	
GN-B 1/6-200		200	151 x 137	176 x 162	2.0	1555 927	
GD-B 1/6		lid				550 081	
GD-BL 1/6		lid with ladle cut-out				550 088	
GDD-B 1/6		lid with seal				550 070	
 <p>GN 1/9</p>		GN 1/9-65	65	151 x 83	176 x 108	0.6	1550 567
		GN 1/9-100	100	151 x 83	176 x 108	0.9	1550 568
	GD 1/9	lid				550 652	
	GD-L 1/9	lid with ladle cut-out				550 671	
	GDD 1/9	lid with seal				565 363	

Stainless steel Gastronorm lids

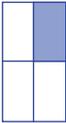
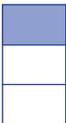
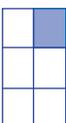
Product	Flat lid			Flat lid with ladle cut-out			Flat lid with vulcanised silicone seal (ins.)		
	Model	Order No.		Model	Order No.		Model	Oder No.	
 <p>Flat lid with recessed handle, for Gastronorm containers without handles</p>	GD 1/1	550 658		GD-L 1/1	550 677		GDD 1/1	550 663	
	GD 1/2	550 656		GD-L 1/2	550 675		GDD 1/2	550 661	
	GD 2/4	556 538		GD-L 2/4	564 902				
	GD 1/4	550 654		GD-L 1/4	550 673		GDD 1/4	550 659	
	GD 2/8	550 076		GD-L 2/8	550 078		GDD 2/8	565 716	
	GD 2/3	550 657		GD-L 2/3	550 676		GDD 2/3	550 662	
	GD 1/3	550 655		GD-L 1/3	550 674		GDD 1/3	550 660	
	GD 1/6	550 653		GD-L 1/6	550 672		GDD 1/6	550 664	
	GD 1/9	550 652		GD-L 1/9	550 671		GDD 1/9	565 363	
 <p>Flat lid with handle cut-out for Gastronorm containers with top handles</p>	GD-G 1/1	550 670		GD-GL 1/1	550 683		GDD-G 1/1	556 564	
	GD-G 1/2	550 668		GD-GL 1/2	550 681		GDD-G 1/2	556 562	
	GD-G 2/4	564 901		GD-GL 2/4	564 903				
	GD-G 1/4	550 666		GD-GL 1/4	550 679		GDD-G 1/4	556 560	
	GD-G 2/8	550 077		GD-GL 2/8	550 079		GDD-G 2/8	565 717	
	GD-G 2/3	550 669		GD-GL 2/3	550 682		GDD-G 2/3	556 563	
	GD-G 1/3	550 667		GD-GL 1/3	550 680		GDD-G 1/3	556 561	
	GD-G 1/6	550 665		GD-GL 1/6	550 678		GDD-G 1/6	556 565	
 <p>Flat lid for Gastronorm containers with universal U-handles</p>	GD-B 1/1	550 086		GD-BL 1/1	550 093		GDD-B 1/1	550 075	
	GD-B 1/2	550 084		GD-BL 1/2	550 091		GDD-B 1/2	550 073	
	GD-B 2/4	564 904		GD-BL 2/4	564 906				
	GD-B 1/4	550 082		GD-BL 1/4	550 089		GDD-B 1/4	550 071	
	GD-B 2/3	550 085		GD-BL 2/3	550 092		GDD-B 2/3	550 074	
	GD-B 1/3	550 083		GD-BL 1/3	550 090		GDD-B 1/3	550 072	
	GD-B 1/6	550 081		GD-BL 1/6	550 088		GDD-B 1/6	550 070	
 <p>GDS-UL 1/1 Universal flat hinged lid with ladle cut-out for all Gastronorm containers, size 1/1</p>	GDS-U 1/1	566 910		GDS-UL 1/1	566 911				
<p>Flat lid without recessed handle, for Gastronorm containers without handles</p>	GD-F 1/1	564 956							
	GD-F 1/2	564 957							
	GD-F 1/3	564 961							

Synthetic Gastronorm containers of polycarbonate – transparent, temperature-resistant from -40° to +100°C. All Gastronorm containers comply with European standard EN 631

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
	GN-K 1/1-65	GN-K 1/1	65	502 x 297	530 x 325	7.1	551 426	
	GN-K 1/1-100		100	502 x 297	530 x 325	11.6	551 427	
	GN-K 1/1-150		150	502 x 297	530 x 325	17.8	551 428	
	GN-K 1/1-200		200	502 x 297	530 x 325	24.2	551 429	
	GN-K 1/2-65	GN-K 1/2	65	297 x 237	325 x 265	3.2	551 430	
	GN-K 1/2-100		100	297 x 237	325 x 265	5.1	551 431	
	GN-K 1/2-150		150	297 x 237	325 x 265	7.8	551 432	
	GN-K 1/2-200		200	297 x 237	325 x 265	10.5	551 433	
	GN-K 2/4-65	GN-K 2/4	65	502 x 134	530 x 162	3.3	568 227	
	GN-K 2/4-100		100	502 x 134	530 x 162	5,2	568 228	
	GN-K 1/4-65	GN-K 1/4	65	237 x 134	265 x 162	1.5	551 438	
	GN-K 1/4-100		100	237 x 134	265 x 162	2.3	551 439	
	GN-K 1/4-150		150	237 x 134	265 x 162	3.4	551 440	
	GN-K 1/3-65	GN-K 1/3	65	297 x 148	325 x 176	2.0	551 434	
	GN-K 1/3-100		100	297 x 148	325 x 176	3.2	551 435	
	GN-K 1/3-150		150	297 x 148	325 x 176	4.7	551 436	
	GN-K 1/3-200		200	297 x 148	325 x 176	6.4	551 437	
	GN-K 1/6-65	GN-K 1/6	65	148 x 134	176 x 162	0.9	551 441	
	GN-K 1/6-100		100	148 x 134	176 x 162	1.3	551 442	
	GN-K 1/6-150		150	148 x 134	176 x 162	1.9	551 443	
	GN-K 1/9-65	GN-K 1/9	65	148 x 80	176 x 108	0.5	551 444	
	GN-K 1/9-100		100	148 x 80	176 x 108	0.8	551 445	
	GD-K 1/1	lid with handle GD-K 100% compatible with Gastronorm containers made of CNS					551 446	
	GD-K 1/2						551 447	
	GD-K 2/4						568 923	
	GD-K 1/3						551 448	
	GD-K 1/4						551 449	
	GD-K 1/6						551 450	
	GD-KL 1/1	lid with handle and ladle cut-out GD-KL					551 452	
	GD-KL 1/2					551 453		
	GD-KL 2/4					568 922		
	GD-KL 1/3					551 454		
	GD-KL 1/4					551 455		
	GD-KL 1/6					551 456		
	G-KELB 1/1	Insert base, perforated G-KELB					551 457	
	G-KELB 1/2					551 458		
	G-KELB 1/3					551 459		
	G-KELB 1/6					551 460		

Synthetic Gastronorm containers of Ultem, transparent, amber-coloured, temperature-resistant from -40° to +190°C, microwave-tolerant

All Gastronorm containers comply with European standard EN 631

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.	
	GN-U 1/1-65	GN-U 1/1	65	502 x 297	530 x 325	7.1	568 141	
	GN-U 1/1-100		100	502 x 297	530 x 325	11.6	568 142	
	GN-U 1/1-150		150	502 x 297	530 x 325	17.8	568 143	
	GN-U 1/1-200		200	502 x 297	530 x 325	24.2	568 144	
	GN-U 1/2-65	GN-U 1/2	65	297 x 237	325 x 265	3.2	568 145	
	GN-U 1/2-100		100	297 x 237	325 x 265	5.1	568 146	
	GN-U 1/2-150		150	297 x 237	325 x 265	7.8	568 147	
	GN-U 1/2-200		200	297 x 237	325 x 265	10.5	568 148	
	GN-U 2/4-65	GN-U 2/4	65	502 x 134	530 x 162	3.3	568 995	
	GN-U 2/4-100		100	502 x 134	530 x 162	5.2	568 996	
	GN-U 1/4-65	GN-U 1/4	65	237 x 134	265 x 162	1.5	568 153	
	GN-U 1/4-100		100	237 x 134	265 x 162	2.3	568 154	
	GN-U 1/4-150		150	237 x 134	265 x 162	3.4	568 155	
	GN-U 1/3-65	GN-U 1/3	65	297 x 148	325 x 176	2.0	568 149	
	GN-U 1/3-100		100	297 x 148	325 x 176	3.2	568 150	
	GN-U 1/3-150		150	297 x 148	325 x 176	4.7	568 151	
	GN-U 1/3-200		200	297 x 148	325 x 176	6.4	568 152	
	GN-U 1/6-65	GN-U 1/6	65	148 x 134	176 x 162	0.9	568 156	
	GN-U 1/6-100		100	148 x 134	176 x 162	1.3	568 157	
	GN-U 1/6-150		150	148 x 134	176 x 162	1.9	568 158	
	GD-U 1/1	lid with handle GD-U 100% compatible with Gastronorm containers made of CNS					568 159	
	GD-U 1/2		568 160					
	GD-U 2/4		568 997					
	GD-U 1/3		568 161					
	GD-U 1/4		568 162					
	GD-U 1/6		568 163					
	GD-UL 1/1	lid with handle and ladle cut-out GD-UL					568 931	
	GD-UL 1/2		568 927					
	GD-UL 2/4		568 998					
	GD-UL 1/3		568 928					
	GD-UL 1/4		568 929					
	GD-UL 1/6		568 930					
	G-UELB 1/1	Insert base, perforated G-UELB					568 164	
	G-UELB 1/2		568 165					
	G-UELB 1/3		568 166					
	G-UELB 1/6		568 167					

Gastronorm trays and Bain-marie wells

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.		
 <p>BZG 1/1-40</p>	BZG 2/1-20	Gastronorm trays with smooth edge, reinforced model	20	630 x 505	650 x 530	5.0	550 625		
	BZG 2/1-40		40	630 x 505	650 x 530	11.0	550 626		
	BZG 2/1-65		65	630 x 505	650 x 530	17.6	550 627		
	BZG 1/1-20		20	511 x 305	530 x 325	2.3	550 628		
	BZG 1/1-40		40	511 x 305	530 x 325	5.0	550 629		
	BZG 1/1-65		65	511 x 305	530 x 325	8.0	550 630		
	BZG 1/2-20		20	305 x 245	325 x 265	1.0	550 631		
	BZG 1/2-40		40	305 x 245	325 x 265	2.3	550 632		
	BZG 1/2-65		65	305 x 245	325 x 265	4.0	550 633		
	BZG 2/3-20	20	334 x 305	354 x 325	1.4	550 634			
	BZG 2/3-40	40	334 x 305	354 x 325	3.3	550 635			
	BZG 2/3-65	65	334 x 305	354 x 325	5.5	550 636			
	BZG-G 2/1-20	Gastronorm trays with smooth edge, reinforced model, specially annealed	20	630 x 505	650 x 530	5.0	550 505		
	BZG-G 2/1-40		40	630 x 505	650 x 530	11.0	550 506		
	BZG-G 2/1-65		65	630 x 505	650 x 530	17.6	556 082		
	BZG-G 1/1-20		20	510 x 305	530 x 325	2.3	550 503		
	BZG-G 1/1-40		40	510 x 305	530 x 325	5.0	550 504		
	BZG-G 1/1-65		65	510 x 305	530 x 325	8.0	556 081		
 <p>GNE 1/1-40</p>	GNE 2/1-20		Gastronorm trays with smooth edge, granite-enamelled	20	630 x 505	650 x 530	5.0	550 022	
	GNE 2/1-40			40	630 x 505	650 x 530	11.0	550 023	
	GNE 2/1-65			65	630 x 505	650 x 530	17.6	550 024	
	GNE 1/1-20	20		511 x 305	530 x 325	2.3	550 025		
	GNE 1/1-40	40		511 x 305	530 x 325	4.0	550 026		
	GNE 1/1-65	65		511 x 305	530 x 325	8.0	550 027		
	GNE 2/3-20	20		334 x 305	354 x 325	1.4	550 046		
	GNE 2/3-40	40		334 x 305	354 x 325	3.3	550 047		
	GNE 2/3-65	65		334 x 305	354 x 325	5.5	550 048		
	 <p>G-BM 1/1-210</p>	G-BM 2/1-220	Bain-marie wells	220	630 x 510	660 x 540		564 450	
		G-BM 2/1-240		240	630 x 510	660 x 540		567 141	
		G-BM 1/1-160		160	510 x 305	540 x 335		550 643	
G-BM 1/1-210		215		510 x 305	540 x 335		550 644		

Perforated stainless steel Gastronorm containers

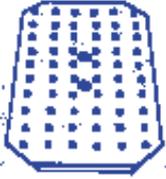
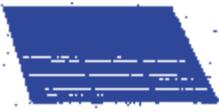
Product	Model	Perforated Gastronorm containers 4 mm holes Ø, without handles	Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.
 GN-P 2/1	GN-P 2/1-20	base perforated only	20	625 x 505	650 x 530	–	1565 993
	GN-P 2/1-40	base perforated only	40	625 x 505	650 x 530	11.8	1565 789
	GN-P 2/1-65	base and sides perforated	65	625 x 505	650 x 530	19.2	1565 790
	GN-P 2/1-100	base and sides perforated	100	625 x 505	650 x 530	29.8	1565 791
	GN-P 2/1-150	base and sides perforated	150	625 x 505	650 x 530	44.0	1565 792
	GN-P 2/1-200	base and sides perforated	200	625 x 505	650 x 530	58.6	1565 793
		Models GN-P 2/1-20, GN-P 2/1-40, and GN-P 2/1-65 are specially annealed					
 GN-P 1/1	GN-P 1/1-20	base perforated only	20	505 x 300	530 x 325	–	1565 994
	GN-P 1/1-40	base perforated only	40	505 x 300	530 x 325	5.5	1565 794
		Model GN-P-1/1 with a depth of 20 mm is specially annealed					
 GN-P 2/3	GN-P 2/3-40	base perforated only	40	329 x 300	354 x 325	3.5	1565 799
	GN-P 2/3-65	base and sides perforated	65	329 x 300	354 x 325	5.6	1565 800
	GN-P 2/3-100	base and sides perforated	100	329 x 300	354 x 325	8.7	1565 801
	GN-P 2/3-150	base and sides perforated	150	329 x 300	354 x 325	12.8	1565 802
	GN-P 2/3-200	base and sides perforated	200	329 x 300	354 x 325	17.0	1565 803
 GN-P 1/3	GN-P 1/3-40	base perforated only	40	300 x 151	325 x 176	1.6	1565 813
	GN-P 1/3-65	base and sides perforated	65	300 x 151	325 x 176	2.5	1565 814
	GN-P 1/3-100	base and sides perforated	100	300 x 151	325 x 176	4.0	1565 815
	GN-P 1/3-150	base and sides perforated	150	300 x 151	325 x 176	5.7	1565 816
	GN-P 1/3-200	base and sides perforated	200	300 x 151	325 x 176	7.6	1565 817

All deliveries are subject to our general conditions of sales, delivery, and payment.

Gastronorm cooking inserts

Product	Model		Depth mm	Internal dims. mm	Ext. dims. mm	Capacity litres	Order No.		
 <p>G-KEN 1/1-200</p>	G-KEN 1/1-50	Gastronorm cooking inserts, base, sides, and corner radii perforated, 4 mm holes Ø, without handles	* 55	500 x 295	530 x 325	7.0	565 940		
	G-KEN 1/1-60		* 60	500 x 295	530 x 325	8.0	550 487		
	G-KEN 1/1-100		95	500 x 295	530 x 325	12.5	550 407		
	G-KEN 1/1-150		145	500 x 295	530 x 325	19.0	550 486		
	G-KEN 1/1-200		195	500 x 295	530 x 325	25.0	550 490		
	G-KEN 1/2-60		* 60	295 x 235	325 x 265	3.5	550 488		
	G-KEN 1/2-100		95	295 x 235	325 x 265	5.5	550 502		
	G-KEN 1/2-150		145	295 x 235	325 x 265	8.3	550 557		
	G-KEN 1/2-200		195	295 x 235	325 x 265	11.0	550 558		
	 <p>G-KENG 1/1-200</p>		G-KEN G 1/1-60	Gastronorm cooking inserts, base, sides, and corner radii perforated, 4 mm holes Ø, with handles	* 60	500 x 295	530 x 325	8.0	550 970
G-KEN G 1/1-100		95	500 x 295		530 x 325	12.5	550 971		
G-KEN G 1/1-150		145	500 x 295		530 x 325	19.0	550 972		
G-KEN G 1/1-200		195	500 x 295		530 x 325	25.0	550 973		
G-KEN G 1/2-60		* 60	295 x 235		325 x 265	3.5	550 966		
G-KEN G 1/2-100		95	295 x 235		325 x 265	5.5	550 967		
G-KEN G 1/2-150		145	295 x 235		325 x 265	8.3	550 968		
G-KEN G 1/2-200		195	295 x 235		325 x 265	11.0	550 969		
			* corners not perforated						

Accessoires

Product		Model	Order No.	
	Bars for combining small-size containers			
	325 mm long 530 mm long with spring lock	ST 3 ST 5	550 650 550 651	
	Insert base, perforated, 10 mm Ø holes	G-ELB 1/1	550 645	
		G-ELB 1/2	550 647	
		G-ELB 1/4	550 649	
		G-ELB 2/3	550 646	
		G-ELB 1/3	550 648	
	Gastronorm grids of 18/10 chrome nickel steel			
		Size: 650 x 530 mm	GR 2/1	550 266
		Size: 530 x 325 mm	GR 1/1	550 267
	Size: 354 x 325 mm	GR 2/3	550 049	
	Gastronorm grids, Rilsan-coated			
		Size: 650 x 530 mm	GRR 2/1	550 268
	Size: 530 x 325 mm	GRR 1/1	550 269	

Unlimited variety

Since we want to be highly flexible and react as quickly as possible, we always have all Gastronorm products available for delivery ex stock.

Please direct your order to our E-mail address, gv@blanco.de, or give us a ring at ++49 (0)7045 44 - 198.

Your BLANCO team is looking forward to your call!

BLANCO GmbH + Co KG
Food Service Equipment Division
P.O. Box 1160
75032 OBERDERDINGEN
GERMANY
Phone +49 70 45 44 -198
Fax +49 70 45 44 -481
catering.export@blanco.de
<http://foodservice.blanco.de>

BLANCO

BLANCO
GERMANY

BLANCO LAS VEGAS

The food serving system:

Top design with maximum variation

blanco las vegas



Design “à la maison”: A suitable system for any style.

In the catering business an attractive environment is just as important as the culinary concept. Everyone has a different room layout and their own individual style. The **LAS VEGAS Food Serving System** offers all the options of flexible designs to complement an individual's local surroundings and their company's corporate design.

BASIC, COMFORT or LUXURY.
Three design packages,
all the variability you'll ever need.

With **BASIC, COMFORT** and **LUXURY**, three design packages are available that offer an intelligent solution for any requirement. You always enjoy a broad range of possible variations – whether for design as an **in-line** or a **free-flow serving system**.

The countertop, side panel and top can be freely combined in material, shape and colour. In the **LUXURY** version you can give free rein to your imagination and allow your own ideas to become part of the design. **You can't get more individuality than that.**

Anything's possible. From the serving area to the cash register.

There are modules for the **cold, hot and neutral area, servery counters** in various lengths, four modules for **front cooking** and a **cash register booth** matched to the design of the respective food serving system.

Das LAS VEGAS Food Serving System: Professional technology and individual design.

Modular designs

- In-line
- Free-flow

Module variants

- Heated servery counters
- Cooled servery counter
- Plain servery counter
- Servery counter with docking bay
- Front cooking
- Cash register booth
- Transparent top cupboard

Side panels

- Resopal
- Wood veneers
- side panel designs
- Customer request

Modular principle: Creating your desired design is child's play.

The LAS VEGAS food serving system is a credit to its name. It's a shining example of fascinating architecture, great design and variations of every kind and for every budget.



LAS VEGAS BASIC: The design package with Resopal side panel.

In the basic version LAS VEGAS already offers everything a functional food serving system needs.

LAS VEGAS BASIC has a durable **granite countertop**, the **side panel** is of **Resopal**, the steel top is curved, provided with a hole pattern and is available in all RAL colours. A CNS steel skirt closes off the basic unit body down to the floor on all sides.

The perforated top with **integrated lighting** casts a beautiful light on the food and provides for an appetizing presentation. In combination with the Resopal side panel, the LAS VEGAS BASIC exudes a pleasant atmosphere in any room.

Those who decide on the BASIC version can already make use of the entire range of **modules** – for in-line and free-flow systems alike. They are state-of-the-art technically and convince with **5-star quality from BLANCO**.

LAS VEGAS LFW 4x1/1
Free-flow heated serving counters,
BASIC model with Resopal side panel





Build on quality.

If Resopal fits your style, you're right on the money with LAS VEGAS BASIC. It offers all the options of flexible design.

LAS VEGAS BASIC: Fully equipped on request.

While those who bank on **LAS VEGAS BASIC** do have a smaller choice of decor than with COMFORT and LUXURY, they have plenty to choose from with regard to the **modules**.

Cold, hot and plain servery counters are available as free-flow and in-line modules in various sizes. With the in-line modules you have the option of applying side panels to the underframe on both sides, or equipping it with various cabinet variants as an alternative, e.g. with convection heating or cooling.

Heated servery counters

- Heat retaining well for 3 or 4 x GN 1/1 or their subdivision
- Thermostat with rotary switch
- Can be heated dry or wet

Cooled servery counter with contact cooling

- Cooling trough for 3 or 4 x GN 1/1 or their subdivision
- Digital temperature display

Cooled servery counter with convection cooling with free-flow

- Cooling trough for 3 or 4 x GN 1/1 or their subdivision
- Digital temperature display and automatic defroster

Plain servery counter

- Granite placement area

Servery counter

- Compatible to many BLANCO food serving carts: heated or with convection cooling

Front cooking

- With roll-up or placement niche for mobile work tables with compartments
- With varithek® multiple system supports for interchangeable varithek® devices

Cash register stand

- Available in right and left-hand version
- Foot area closed on two sides
- Two grounding electrical outlets for power supply

Transparent top cupboard

- Integrated convection cooling
- Transparent on four sides, with nine serving doors

LAS VEGAS LFKU 4x1/1

Free-flow cooled servery counter with convection cooling, BASIC model with Resopal side panel

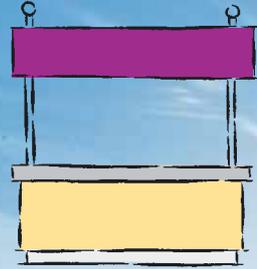
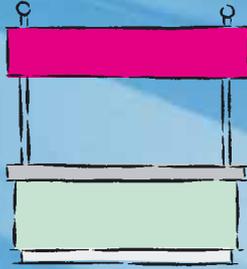
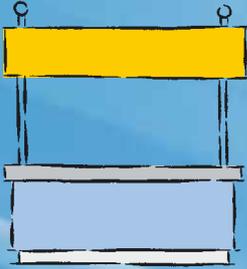


LAS VEGAS LFW 4x1/1

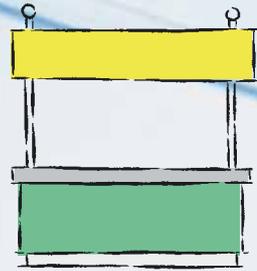
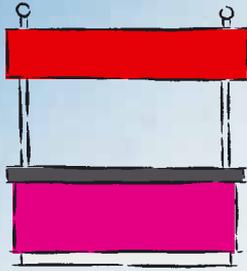
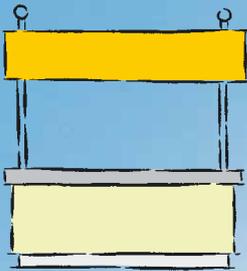
Free-flow heated servery counters, BASIC model with Resopal side panel



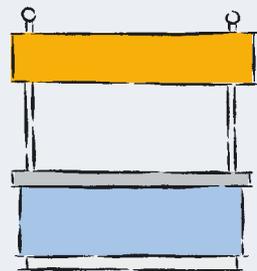
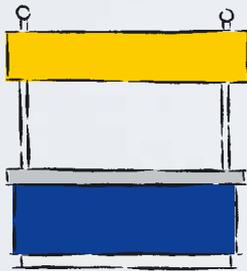
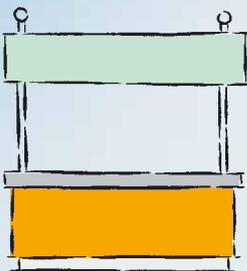
LAS VEGAS BASIC:
Colour combination examples.



Side panel **Resopal**



Side panel **Resopal**



Side panel **Resopal**

LAS VEGAS COMFORT: High-quality production, modular design.

LAS VEGAS COMFORT offers a high level of convenience and creativity. The product line comprises **five different designs** for the side panels alone. With “garden”, “icebird”, “sunrise”, “atlantis” and “mediterania” you create the ideal atmosphere for any occasion.

In addition, you also have **three materials** to choose from:

- Resopal
- Wood veneer
- Side panel design



LAS VEGAS LFKU 4x1/1
Free-flow cooled servery counter
with convection cooling
Comfort version with wood
veneer side panel



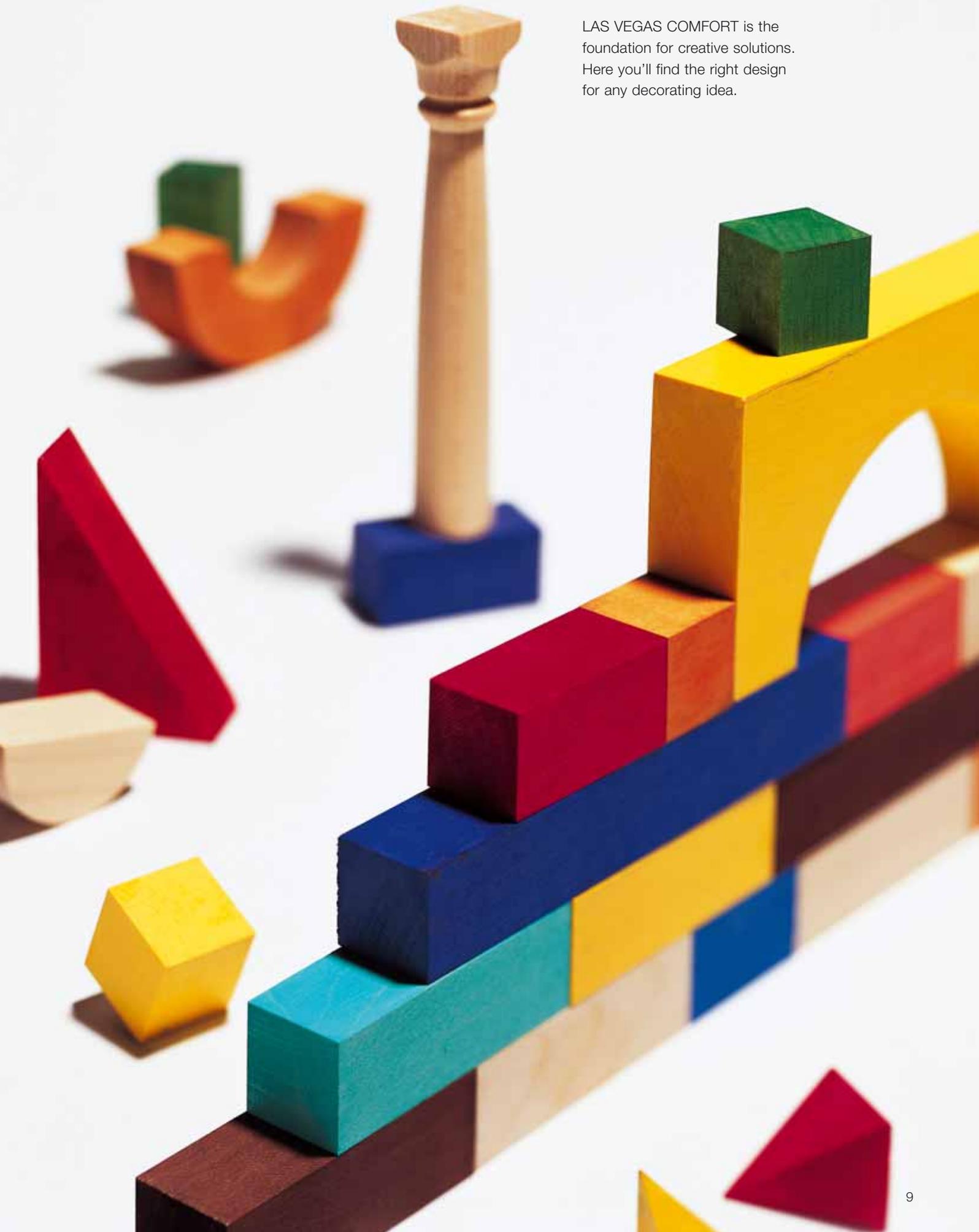
And there was light.

The integrated front lighting really makes the different designs stand out (available as an option).

LAS VEGAS LFKU 4x1/1
Free-flow cooled servery counter
with convection cooling,
COMFORT model with “garden”
side panel design

Attractive perspectives.

LAS VEGAS COMFORT is the foundation for creative solutions. Here you'll find the right design for any decorating idea.



Free-flow with LAS VEGAS COMFORT: Anywhere in the room, in any design desired.

Good looks alone are not enough, especially not at work. Stability, quality and flexibility are also in demand. **LAS VEGAS COMFORT** combines all advantages in one system.

The fusion of form and function

Components and modules have a high-quality finish and impress with their sturdy design. The modules are placed on a rugged CNS frame and welded on; the glass shelves of curved float glass are equipped with a transparent sneeze guard.

The top structure can be removed easily and quickly for transport.

Maximum mobility

Die **Free-flow modules** are equipped with height-adjustable feet as standard equipment, and can also be “mobilized” with a transport frame on steering castors. Feet and steering castors disappear invisibly behind a CNS skirting panel. Sturdy yet easy to handle – that’s how convenient the LAS VEGAS COMFORT is.

New occasion, new side panel

The side panel modules are secured with a simple but absolutely reliable mounting system on the frame structure and can easily be exchanged. Summer celebration, Asian week or company anniversary – with LAS VEGAS COMFORT you quickly create the right setting.

The LAS VEGAS COMFORT free-flow modules:

- **Heated servery counters**, can be heated dry or wet
- **Cooled servery counter** with motionless contact cooling and convection cooling
- **Plain servery counter**

LAS VEGAS LFKU 4x1/1

Free-flow cooled servery counter with convection cooling, COMFORT model with “icebird” side panel design

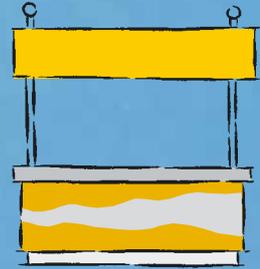
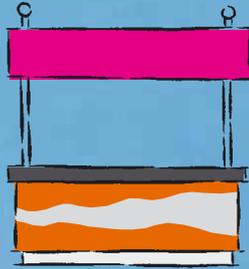
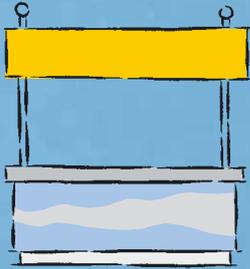


LAS VEGAS LFW 4x1/1

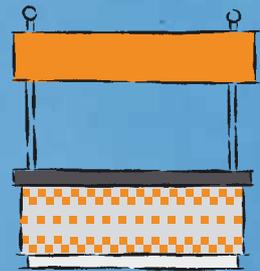
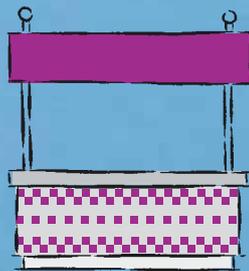
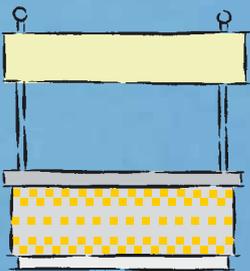
Free-flow heated servery counters, COMFORT model with “sunrise” side panel design



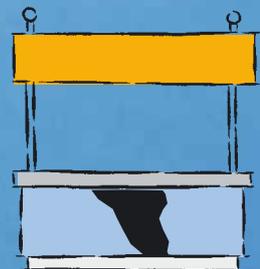
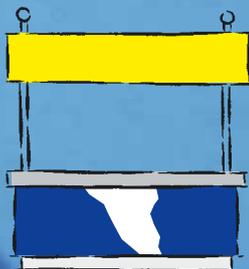
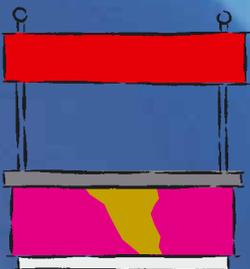
LAS VEGAS COMFORT:
Colour combination examples.



Side panel design **sunrise**



Side panel design **icebird**



Side panel design **garden**



LAS VEGAS LEKI 2x2x1/1, cooled servery counter,
 LAS VEGAS LEWA 2x2x1/1, heated servery counters,
 COMFORT model with "mediterania" side panel design

Modern room planning

Unlimited decorating freedom – that's the challenge of room planners for a modern food serving system. Whether straight, semi-circular, S-shaped (small photo) or combined formations (large photo) – the LAS VEGAS COMFORT opens up all options.

LAS VEGAS COMFORT in line: The best looking curves in catering.

Who says a line always has to be straight? **LAS VEGAS COMFORT** provides for movement from start to finish. In addition to attractive curves

and clear lines, there are countless possible combinations that bring more swing into the design: S-shaped, straight, semi-circular or combinations thereof – anything is possible.

Ergonomics that toe the line

The individual modules are interconnected with **module connectors**. The harmonious transitions and an ergonomic line ensure not only a uniform appearance, but also a smooth flow when serving food.

Freedom of choice

With the LAS VEGAS COMFORT you can choose freely and put together your own very personal food serving system – both in the type of line routing and in the design of the modules:

- **Countertop:**
in various granite types and colours
- **Side panel:**
in five different designs and three materials
- **Steel top:**
in all RAL colours



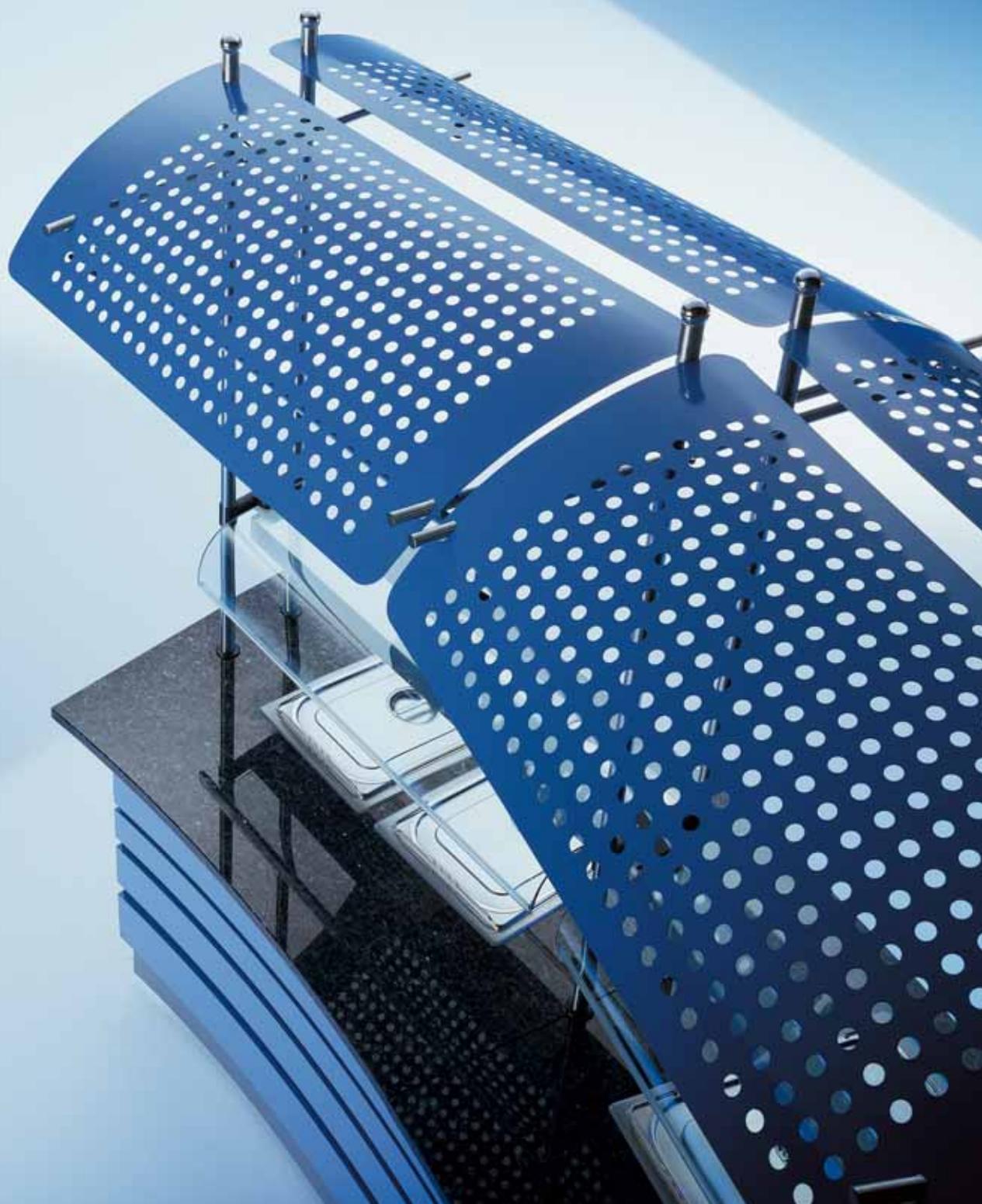
LAS VEGAS LEKI 2x2x1/1, cooled servery counter,
LAS VEGAS LEWA 2x2x1/1, heated servery counters,
LAS VEGAS Lfv3, front cooking varithek®.
COMFORT model with "atlantis" side panel design

LAS VEGAS COMFORT in line: In all shapes and sizes.

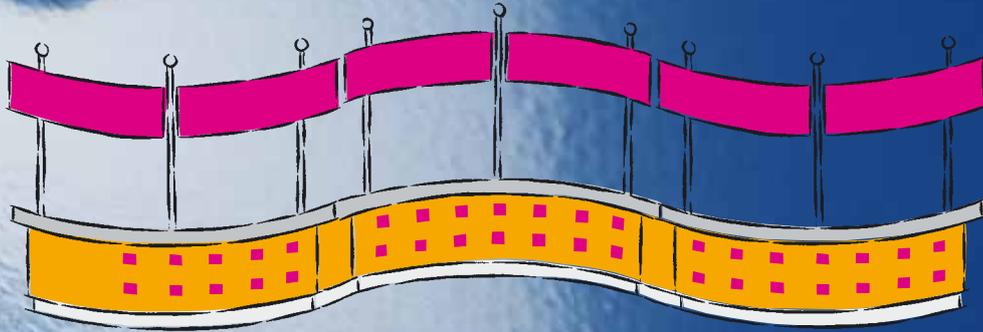
Cold and hot servery counters and docking-bay elements are available in convex and concave shapes. Plain servery counter, transparent top cupboard, cash register booth and front cooking modules are straight. In addition, there are also various sizes, enabling you to design your own individual line and adapt it to virtually all room situations.

All modules are autonomous and have an installed electrical connection. If an electrical problem should result for some reason, it would only affect one module, and not the entire line.

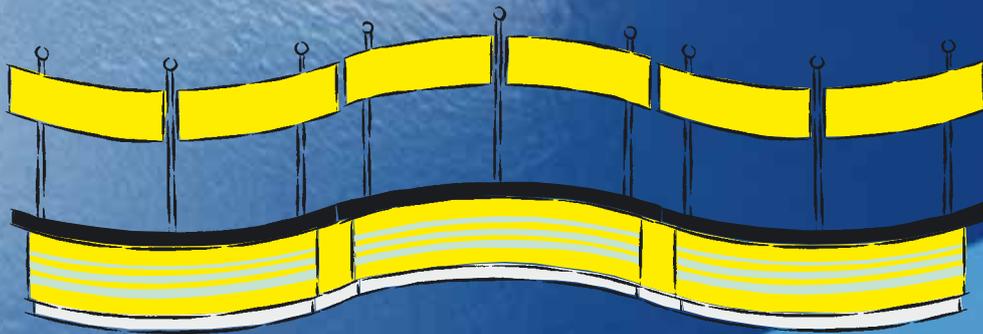
- **Cold and hot servery counters**
in two different sizes
- **Plain servery counters**
in three different sizes
- **Servery counter with docking bays**
in two sizes
- **Front cooking modules**
in two sizes
- **Cash register booth**
for right and left-hand installation
- **Transparent top cupboard**



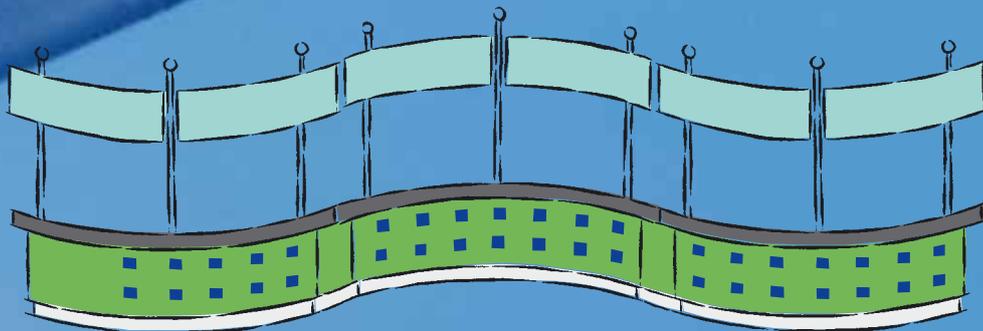
LAS VEGAS COMFORT:
Colour combination examples.



Side panel design **mediterania**



Side panel design **atlantis**



Side panel design **mediterania**

LAS VEGAS LUXURY: Design your own collection.

In addition to the two **exclusive side panel designs** “eden” and “island”, the **LAS VEGAS LUXURY** enables you to introduce your **special ideas** to the food serving system.

Planning without compromises.

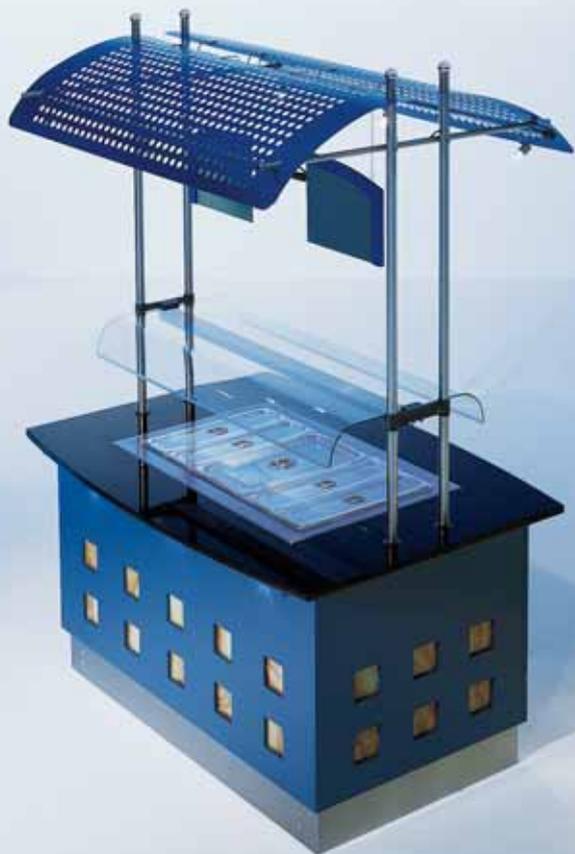
You have the complete range of materials, colours and designs at your disposal and can freely combine these with each other. But you can also actively introduce your own ideas.

You want a different top, a special type of granite for the countertop or a new side panel in your company colours? LAS VEGAS LUXURY makes it possible.

Use the opportunity to create something of your own and give your food serving system your own personal touch. Just ask us! Together with your planners and architects we'll develop a LUXURY design especially in accordance with your requirements.

LAS VEGAS LFKS 3x1/1

Free-flow cooled servery counter with silent cooling, Luxury model with “island” side panel design



LAS VEGAS LFW 4x1/1

Free-flow heated servery counters, LUXURY model with “eden” side panel design





Uncompromising individuality

With the LAS VEGAS LUXURY you enjoy the luxury of realizing your own ideas. Try a new tack and design your system according to your own personal taste.

LAS VEGAS accessories: Practical solutions for all design packages.

Expand your system with valuable accessories. The LAS VEGAS offers you tried and true solutions for a wide range

of requirements. Pay particular attention to the light design. It is an important element for optimum food presentation.

More radiant

The reflector lamps are mounted under the granite countertop. They brighten up the design of the side panel and create a friendly atmosphere.



More flexibility

A sophisticated furniture mounting system enables fast exchange of the side panel modules.



More clarity

What tasty dishes are on the menu today? We recommend the menu sign in the LAS VEGAS design.

More effects

All LAS VEGAS modules are equipped with a contact rail and halogen lamps under the top. These lamps can be steplessly repositioned and swiveled in all directions.





More storage space

The compartments hold up to four GN containers. It is available in different models: open, closed, convection-heated or convection-cooled. They are excellently insulated and easy to clean. Extremely practical: the pull-out bottle rack for providing and refrigerating beverages.



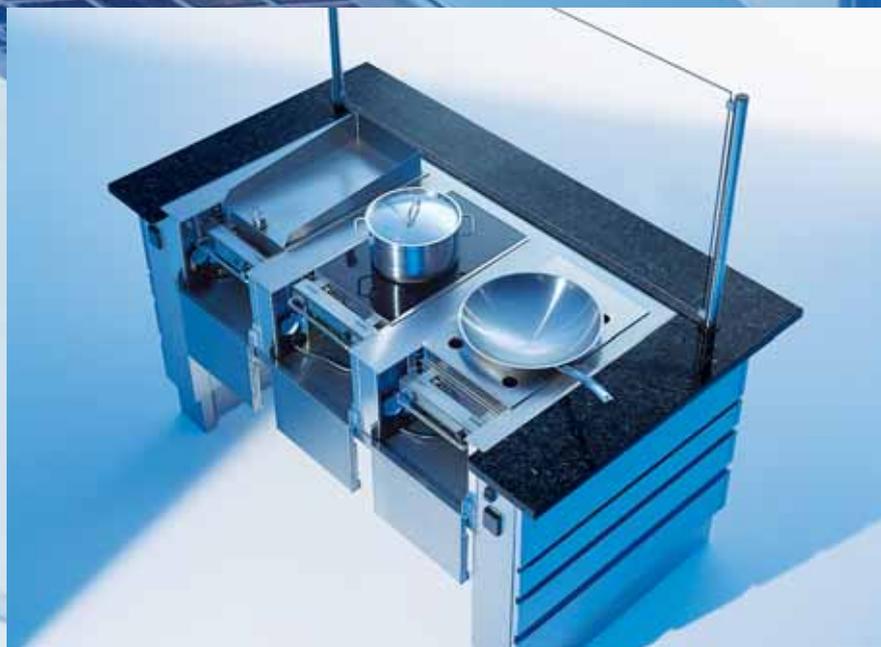
More class

The granite countertop on the customer side assumes the job of a tray slide. It's attractive and practical in the LAS VEGAS design. Now that's class!



More functionality

In the multi-functional heating and lighting board, lights and infrared surface radiators are integrated in an attractively shaped CNS housing.



LAS VEGAS front cooking: A highlight in adventure dining.

See, smell and hear the sizzling! Front cooking addresses all the senses and is the all the rage in adventure dining. The food preparation before the eyes of the guests is not only growing in popularity, it is making an increasingly important contribution to turnover.

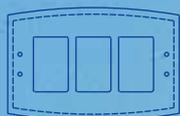
The product range of the LAS VEGAS food serving system consists of two module variants, each of which is available in two sizes. The **servery counter with docking bay** is designed for roll-up work tables with compartments or the varithek® Air Cleaning System

ACS 900 or ACS 1000 easy-clean. Variant two is equipped with a **varithek® multiple system support** and is used for cooking, grilling, stir-frying and keeping food warm. The varithek® devices can be used flexibly and exchanges at any time.

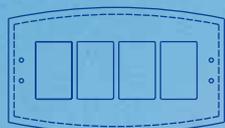
**It's a terrific scoop:
All modules of the LAS VEGAS Food Serving System.**

Free-flow modules

Heated servery counters



LFW 3x 1/1



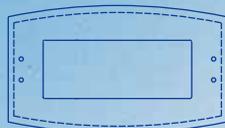
LFKU 4x 1/1

- with side panel
- mobile

Cooled servery counters



LFKU 3x 1/1
LFKS 3x 1/1



LFKU 4x 1/1
LFKS 4x 1/1

- with side panel
- mobile

Plain servery counters



LFN 3

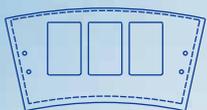


LFN 4

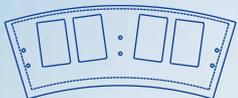
- with side panel
- mobile

In-line modules

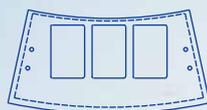
heated servery counters



LEWA 3x 1/1



LEWA 2x2x 1/1



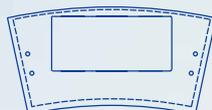
LEWI 3x 1/1



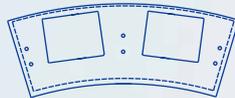
LEWI 2x2x 1/1

- with side panel
- open
- with doors/heated
- mobile

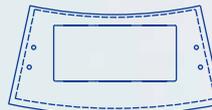
Cooled servery counters



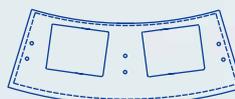
LEKA 3x 1/1



LEKA 2x2x 1/1



LEKI 3x 1/1



LEKI 2x2x 1/1

- with side panel
- open
- with doors/cooled
- mobile

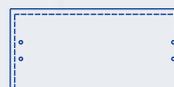
Plain servery counters



neutral
LN 2



LN 3

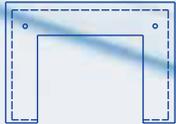


LN 4

- with side panel
- open
- with doors
- mobile

Front cooking modules

Front cooking modules with docking bay



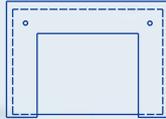
LFA 2 + LFL 2



LFA 3

· with side panel

Front cooking module varithek®



LFV 2

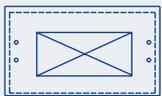


LFV 3

· with side panel

Functional modules

Transparent top cupboard



LVU

- with side panel
- open
- with doors
- mobile

Cash register booth



LKL

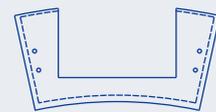


LKR

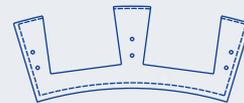
· with side panel

Docking-bay element

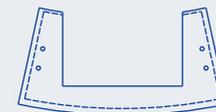
Servery counters with docking bays



LAA 3x 1/1



LAA 2x2x 1/1



LAI 3x 1/1



LAI 2x2x 1/1

· with side panel

Quality à la maison.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry, and medical functional areas.

Quality from tradition, economy through innovation.

For over 75 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take centre stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Still hungry for LAS VEGAS?

You can request technical information on the BLANCO LAS VEGAS free of charge from Tel. +49-(0)7045-44-0, Fax +49-(0)7045 44-81245 or sending an email to cs@blanco.de.

LAS VEGAS complies with the KEMA safety standard. All modules are CE-conformant.

Do you have a question, or maybe a suggestion or an idea?

Give us a call us at: +49-(0)7045-44 -0 or send us an email at: cs@blanco.de



varithek® – is a registered trademark of Eisfink, Ludwigsburg, Germany





Our team is happy to advise you:

BLANCO GmbH + Co KG

Catering Systems

P.O. Box 11 60

75032 OBERDERDINGEN

GERMANY

Phone + 49 7045 44-81198

Fax + 49 7045 44-81212

Internet www.blanco.de

E-Mail catering.export@blanco.de

BLANCO

BLANCO
GERMANY

BLANCO LAS VEGAS
Technical Information

blanco las vegas



Contents

LAS VEGAS – Modules and accessories

Free-Flow-modules

	Page
Free-Flow heated servery counter LAS VEGAS - LFW 4x1/1	4
Free-Flow heated servery counter LAS VEGAS - LFW 3x1/1	6
Free-Flow cooled servery counter with contact cooling LAS VEGAS - LFKS 4x1/1	8
Free-Flow cooled servery counter with contact cooling LAS VEGAS - LFKS 3x1/1	10
Free-Flow cooled servery counter with convection cooling LAS VEGAS - LFKU 4x1/1	12
Free-Flow cooled servery counter with convection cooling LAS VEGAS - LFKU 3x1/1	14
Free-Flow plain servery counter LAS VEGAS - LFN 4	16
Free-Flow plain servery counter LAS VEGAS - LFN 3	18

Line modules

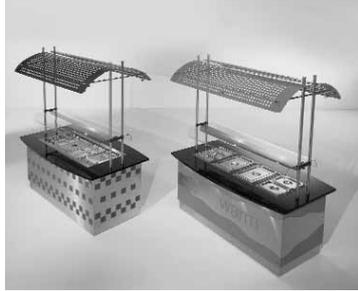
Operator-convex heated servery counter LAS VEGAS - LEWI 2x2x1/1	22
Operator-convex heated servery counter LAS VEGAS - LEWI 3x1/1	24
Operator-concave heated servery counter LAS VEGAS - LEWA 2x2x1/1	26
Operator-concave heated servery counter LAS VEGAS - LEWA 3x1/1	28
Operator-convex cooled servery counter with contact cooling LAS VEGAS - LEKI 2x2x1/1	30
Operator-convex cooled servery counter with contact cooling LAS VEGAS - LEKI 3x1/1	32
Operator-concave cooled servery counter with contact cooling LAS VEGAS - LEKA 2x2x1/1	34
Operator-concave cooled servery counter with contact cooling LAS VEGAS - LEKA 3x1/1	36
Plain servery counter LAS VEGAS - LN4	38
Plain servery counter LAS VEGAS - LN3	40
Plain servery counter LAS VEGAS - LN2	42
Operator-convex servery counter with docking bays LAS VEGAS - LAI 2x2x1/1	44
Operator-convex servery counter with docking bay LAS VEGAS - LAI 3x1/1	46
Operator-concave servery counter with docking bays LAS VEGAS - LAA 2x2x1/1	48
Operator-concave servery counter with docking bay LAS VEGAS - LAA 3x1/1	50
Transparent top cupboard with convection cooling LAS VEGAS - LVU	52
Cash register booth LAS VEGAS - LKL / LKR	54

Front cooking modules

Front cooking module with docking bay LAS VEGAS - LFA 3	58
Front cooking module with docking bay LAS VEGAS - LFA 2	60
Front cooking module varithek® LAS VEGAS - Lfv 3	62
Front cooking module varithek® LAS VEGAS - Lfv 2	64

Additional information

LAS VEGAS accessories	66
LAS VEGAS - A world of options	68



Uncompromising individuality:

The LAS VEGAS Food Serving System:

In the catering business an attractive environment is just as important as the culinary concept. The LAS VEGAS Food Serving System offers all the options of flexible designs to complement an individual's local surroundings and their company's corporate design. Three design packages are available to choose from: "BASIC", "COMFORT" and "LUXURY". In addition, the system has a modular design. This means the cover, the side panels and the steel top can be easily combined with each other in regards to material, shape and colour. You can't get more individuality than that.

The entire range: from the serving area to the cash register.

There are modules for cold, hot and neutral serving, servery counters in various lengths, four modules for front cooking and a cash register booth matched to the design of the respective food serving system. All modules built on a self-supporting nickel chromium steel frame structure (Material No. 1.4301).

Module design

Free-flow, in-line, front cooking and special variants. All modules are available in various sizes.

Heated servery counters

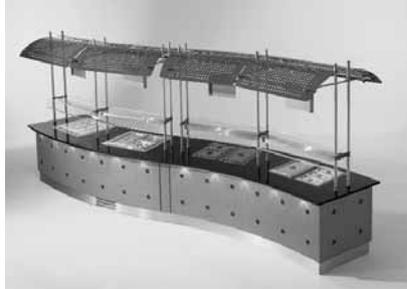
The heat retaining wells can be heated dry or wet. They are suitable for GN 1/1 or their subdivisions, with a maximum depth of 200 mm. The underframe contains an installation compartment with an electrical connection and drainage cocks for the heat retaining wells. The underframe has side panels on the operator side on the in-line modules or can be equipped with cabinet variants as an alternative, e.g. convection-heated or with extra storage space. A curved glass shelf is mounted on the pipes for the top attachment. A switch cover with an On/Off switch, an indicator lamp and a rotary thermostat switch is mounted in the side panels. The heated servery counters are available as free-flow or in-line modules in two different sizes each.

Cooled servery counters with contact cooling

The cooling tray is suitable for GN 1/1 or their subdivisions, with a maximum depth of 150 mm. The refrigerant is CFC-free. A switch cover with an On/Off switch, a digital temperature display and an automatic defroster is mounted in the side panels. A curved glass shelf is mounted on the pipes for the top attachment. The subframe on the in-line modules: provided with side panels on the operator side or equipped with cabinet variants, e.g. convection-cooled. The cooled servery counters are available as a free-flow or in-line module in two different sizes each.

Cooled servery counters with convection cooling

Free-flow modules are also available with convection cooling. This is indispensable for food that may not exceed a maximum temperature of 7°C for hygienic reasons. The cooling tray is suitable for



GN 1/1 or their subdivisions, with a maximum depth of 200 mm. See above for additional features.

Plain servery counters

A switch cover with an On/Off switch is integrated in the side panels. The subframe on in-line modules is provided with side panels on the operator side or can be equipped with various cabinet variants on request, e.g. convection-cooled or convection-heated. The plain servery counter is available as an in-line module in three lengths, and as a free-flow module in two lengths.

Servery counter

The servery counter is designed so that different food serving carts from BLANCO can be conveniently docked with it: heated or with convection cooling. Flexibility is guaranteed due to the easy exchange of the food serving carts, thus the servery counter can quickly be converted, e.g. from a cold to a hot serving unit. 230 V Schuko socket outlets are provided on the operator side. Here as well, a curved glass shelf is mounted on the pipes for the top attachment. The servery counter is available as an in-line module in two different sizes.

Transparent top cupboard with convection cooling

The top cupboard is transparent all around and has nine serving doors. It is refrigerated (CFC-free) and has an integrated bottom evaporator. The CNS light bar throws an appetizing, fresh light on salads, fruit and deserts. There are Plexiglas sliding doors and a middle shelf of safety glass on the operator side. A switch cover with an On/Off switch, a digital temperature display and an automatic defroster is integrated in the subframe. The subframe is provided with side panels on the operator side or can be equipped with various cabinet variants on request.

Front cooking

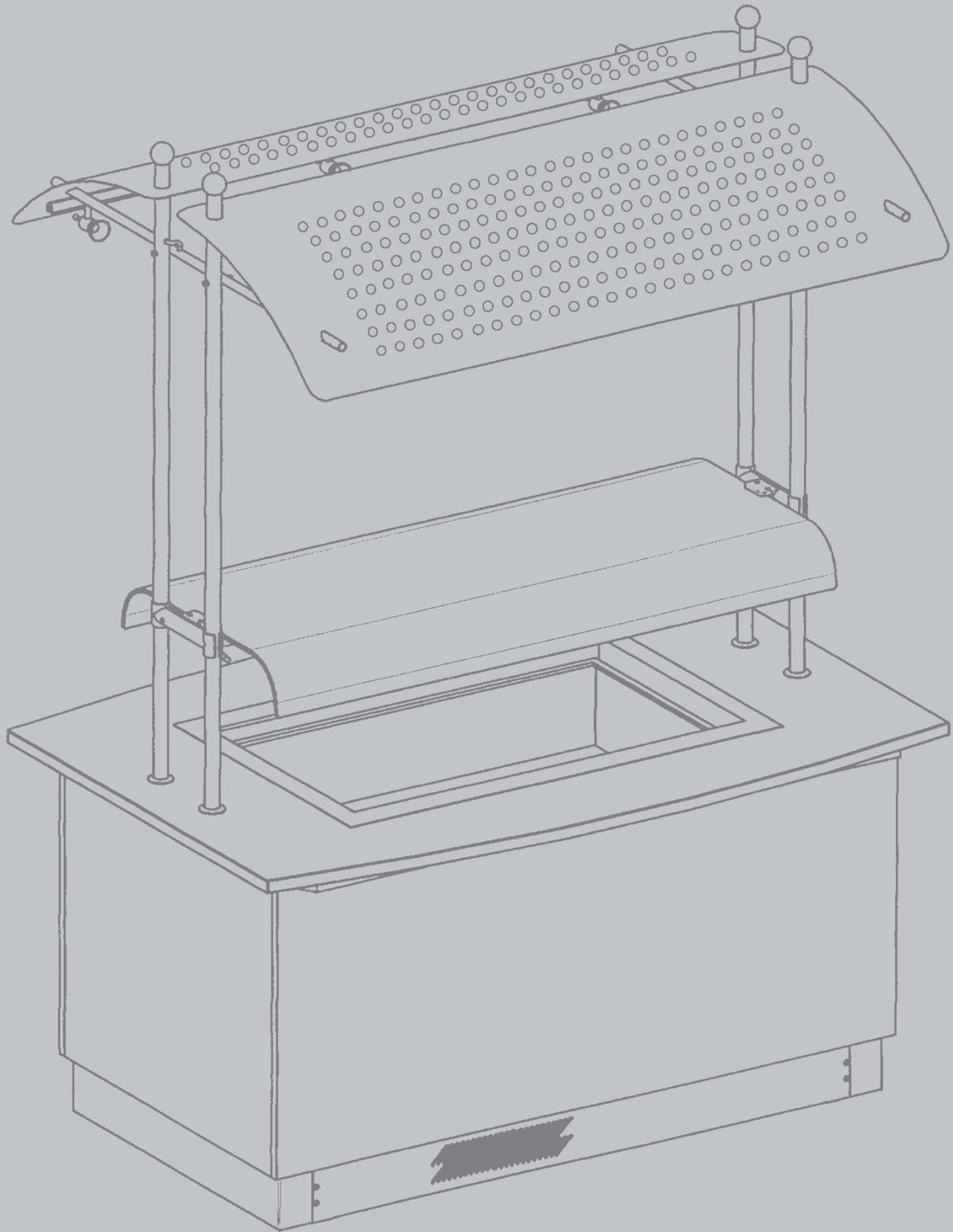
The LAS VEGAS front cooking food servery counter consists of two module variants. The servery counter has a roll-in section which is designed for roll-up work tables with compartments. Variant 2 is equipped with a varithek® multiple system support and is used for cooking, grilling, stir-frying and keeping food warm. The varithek® devices can be used flexibly and exchanged at any time. The front cooking modules are available in two different sizes each.

Cash register booth

Available in a right and left-hand version. The foot area is closed on two sides and equipped with two 230 V Schuko socket outlets for the cash-register power supply. All cash register booths are equipped with an ergonomic, angled footrest.

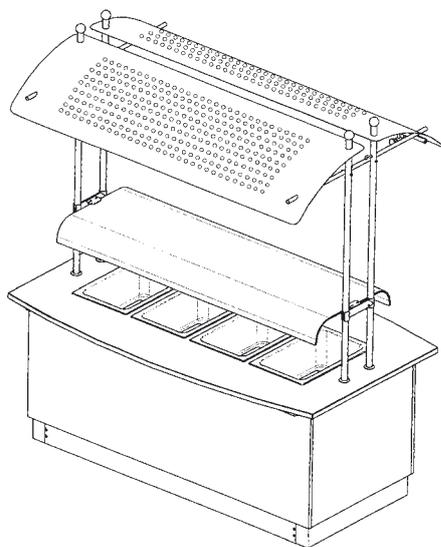
It's easy being green

The LAS VEGAS product line is KEMA-tested, CFC-free, CE-conformant and designed according to all requirements of the German standard DIN 18865.



Free-Flow modules

Free-Flow heated servery counter LAS VEGAS LFW 4x GN 1/1



Dimensions:

Length:	2070 mm
Width:	1217 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1910 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop has 4 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe:

A clad, non-projecting hinged door is integrated into one of the long-sided panels. It provides access to the drain taps of the 4 heat retaining basins as well as to the electrical connection box. Above this door, there is a control panel with on-off switches, pilot lamps and rotary switches that allow temperature control from +30° C to +95° C. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. The sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	4.2 kW 400 V

Make:

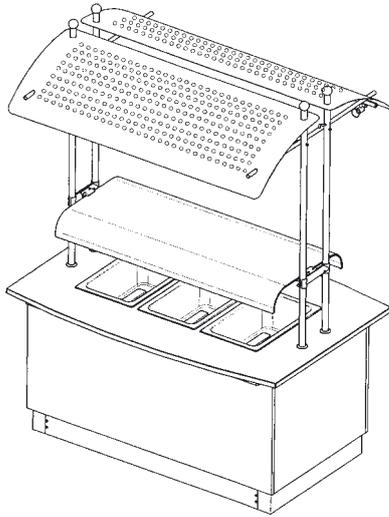
Manufacturer:	BLANCO GmbH + Co KG
Type:	LFW 4x GN 1/1

Order No.: 568049
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 7 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 4 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 5 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow heated servery counter LAS VEGAS LFW 3x GN 1/1



Dimensions:

Length:	1730 mm
Width:	1150 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1570 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop has 3 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe:

A clad, non-projecting hinged door is integrated into one of the long-sided panels. It provides access to the drain taps of the 3 heat retaining basins as well as to the electrical connection box. A control panel above this door features on-off switches, pilot lamps and a rotary switch that allows temperature control from +30° C to +95° C. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	3.2 kW 400 V

Make:

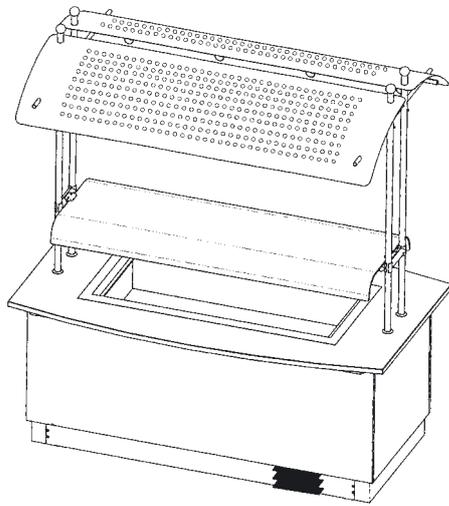
Manufacturer:	BLANCO GmbH + Co KG
Type:	LFW 3x GN 1/1

Order No.: 568053
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 6 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow cooled servery counter with contact cooling LAS VEGAS LFKS 4x GN 1/1



Dimensions::

Length:	2070 mm
Width:	1217 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1910 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop features an integrated cooling trough with cooling coils on its underside. The trough and coils are insulated with PUR foam. The trough has a 1/2" drain with drain tap. The cooling trough is suitable for cooling beverages and some foods. It is designed for supporting 4 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 150 mm.

Underframe:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. A non-projecting, slotted CNS hinged door is integrated into one of the long-sided panels. Above this door, there is a control panel with an on-off switch and an electrical control with digital temperature display and automatic defrosting. The underframe base is hidden by an all-round CNS base valance. The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	0.9 kW 230V/400V

Make:

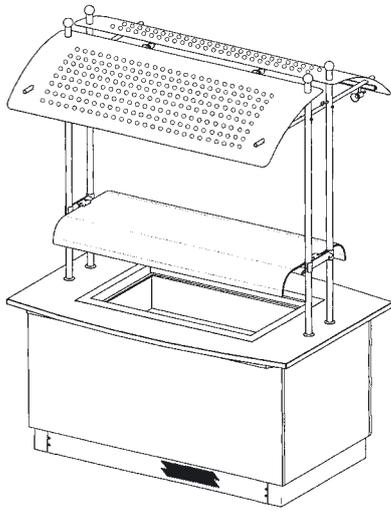
Manufacturer:	BLANCO GmbH + Co KG
Type:	LFKS 4x GN 1/1

Order No.: 568057
Underframe with panelling on four sides

Accessories:

- Slatted shelf for beverages
- Front lighting with a total of 7 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), with a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow cooled servery counter with contact cooling LAS VEGAS LFKS 3x GN 1/1



Dimensions:

Length:	1730 mm
Width:	1150 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1570 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop features an integrated cooling trough with cooling coils on its underside. The trough and coils are insulated with PUR foam. The trough has a 1/2" drain with drain tap. The cooling trough is suitable for cooling beverages and some foods. It is designed for supporting 3 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 150 mm.

Underframe:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. A non-projecting, slotted CNS hinged door is integrated into one of the long-sided panels. A control panel above this door includes an on-off switch, an electrical control with digital temperature display and automatic defrosting. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of lat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	230 V shock-proof plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	0.8 kW 230V/400V

Make:

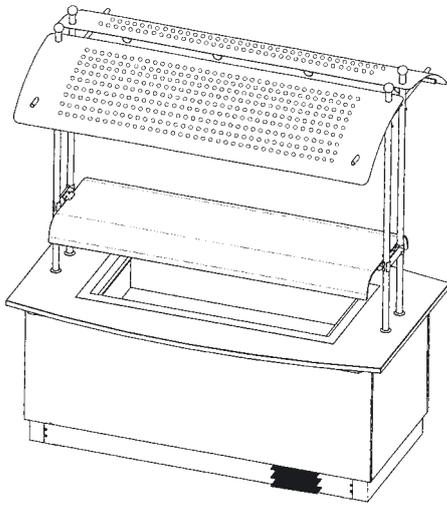
Manufacturer:	BLANCO GmbH + Co KG
Type:	LFKS 3x GN 1/1

Order No.: 568095
Underframe with panelling on four sides

Accessories:

- Slatted shelf for beverages
- Front lighting with a total of 6 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow cooled servery counter with convection cooling LAS VEGAS LFKU 4x GN 1/1



Dimensions:

Length:	2070 mm
Width:	1217 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1910 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop features an integrated convection cooling trough that is insulated with PUR foam and includes a 1/2" drain with drain tap. It is designed for supporting 4 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The CNS trough can be taken out. The evaporator beneath the trough can be tilted forward for cleaning. The convection-cooled trough is suitable for foods that need to be kept at temperatures no higher than 7°C C for hygienic reasons.

Underframe:

The underframe features a refrigerating unit, the supply air ducting, the electrical unit for water evaporation and the electrical connection box. The refrigerant used, R134a, is CFC-free. A non-projecting, slotted CNS hinged door is integrated into one of the long-sided panels. A control panel above this door includes an on-off switch, an electrical control with digital temperature display and automatic defrosting. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	0.9 kW 230V/400V

Make:

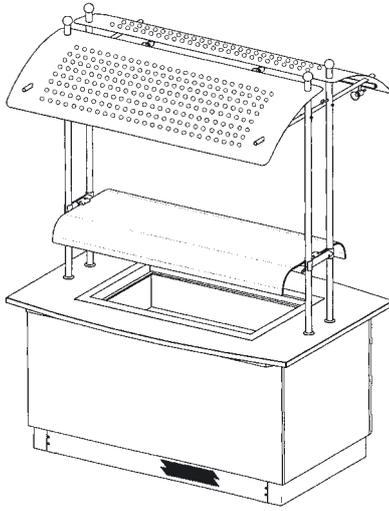
Manufacturer:	BLANCO GmbH + Co KG
Type:	LFKU 4x GN 1/1

Order No.: 568061
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 7 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow cooled servery counter with convection cooling LAS VEGAS LFKU 3x GN 1/1



Dimensions:

Length:	1730 mm
Width:	1150 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1570 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled. The countertop features an integrated convection cooling trough that is insulated with PUR foam and that includes a 1/2" drain with drain tap. It is designed for supporting 3 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The CNS trough can be taken out. The evaporator beneath the trough can be tilted forward for cleaning. The convection-cooled trough is suitable for foods that need to be kept at temperatures no higher than 7°C C for hygienic reasons.

Underframe:

The underframe features a refrigerating unit, the supply air ducting, the electrical unit for water evaporation and the electrical connection box. The refrigerant used, R134a, is CFC-free. A non-projecting, slotted CNS hinged door is integrated into one of the long-sided panels. A control panel above this door includes an on-off switch, an electrical control with digital temperature display and automatic defrosting. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	0.8 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LFKU 3x GN 1/1

Order No.: 568062
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 6 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow plain servery counter LAS VEGAS LFN 4

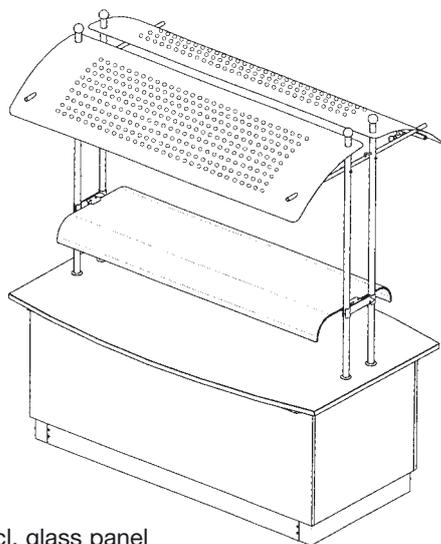


Fig. incl. glass panel

Dimensions:

Length:	2070 mm
Width:	1217 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1910 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled.

Underframe:

A control panel with an on-off switch is integrated into one of the long-side panels. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	1.2 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LFN 4

Order No.: 568068
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 7 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Glass panel, serving height 275 mm
- Lighting shelf with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 4 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 5 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes

Free-Flow plain servery counter LAS VEGAS LFN 3

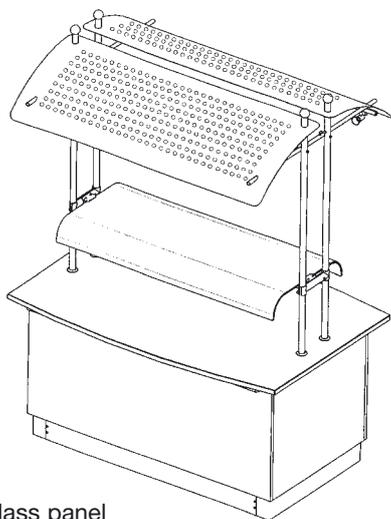


Fig. incl. glass panel

Dimensions:

Length:	1730 mm
Width:	1150 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1570 mm x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Countertop:

The countertop with integrated tray support is curved at the long sides with a radius of 5000 mm and is made of 30 mm-thick granite (price category 1). It projects over the underframe. The countertop edges are bevelled.

Underframe:

A control panel with an on-off switch is integrated into one of the long-side panels. The underframe base is hidden by an all-round CNS base valance.

The panellings of the long and short sides consist of flat removable plates (MDF plates) that are coated with the melamine coating of the customer's choice (price category 1).

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	1.1 kW 230V/400V

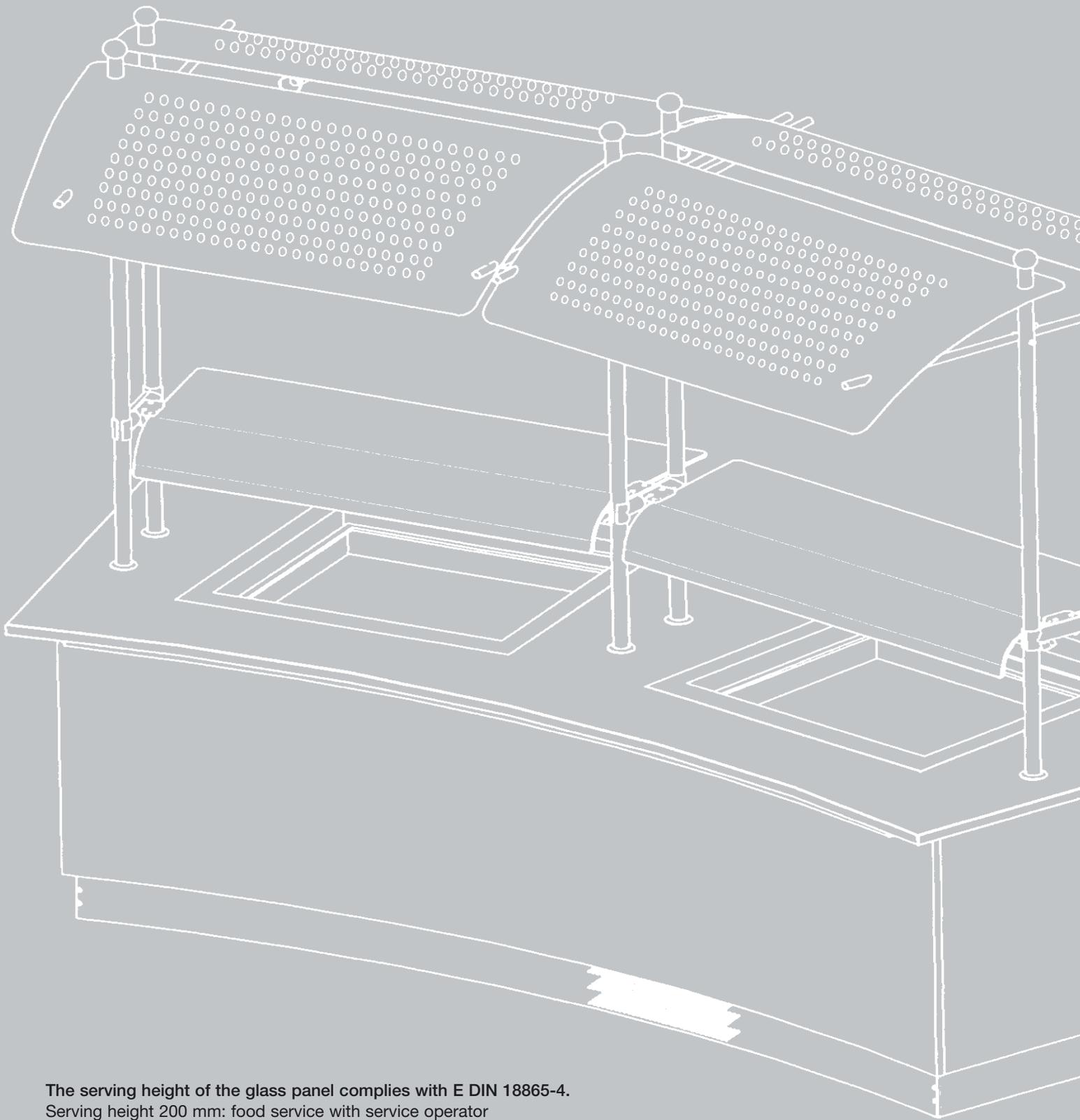
Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LFN 3

Order No.: 568063
Underframe with panelling on four sides

Accessories:

- Front lighting with a total of 6 low-voltage halogen lamps at the long sides beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Glass panel, serving height 275 mm
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes



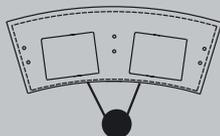
The serving height of the glass panel complies with E DIN 18865-4.
 Serving height 200 mm: food service with service operator
 Serving height 275 mm: self-service

Terminology:

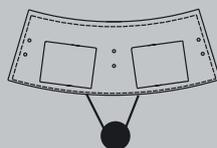
Operator-convex: operator-convex means that the operator stands within the curve of the unit.
 Operator-concave: operator-concave means that the operator stands outside the curve of the unit.

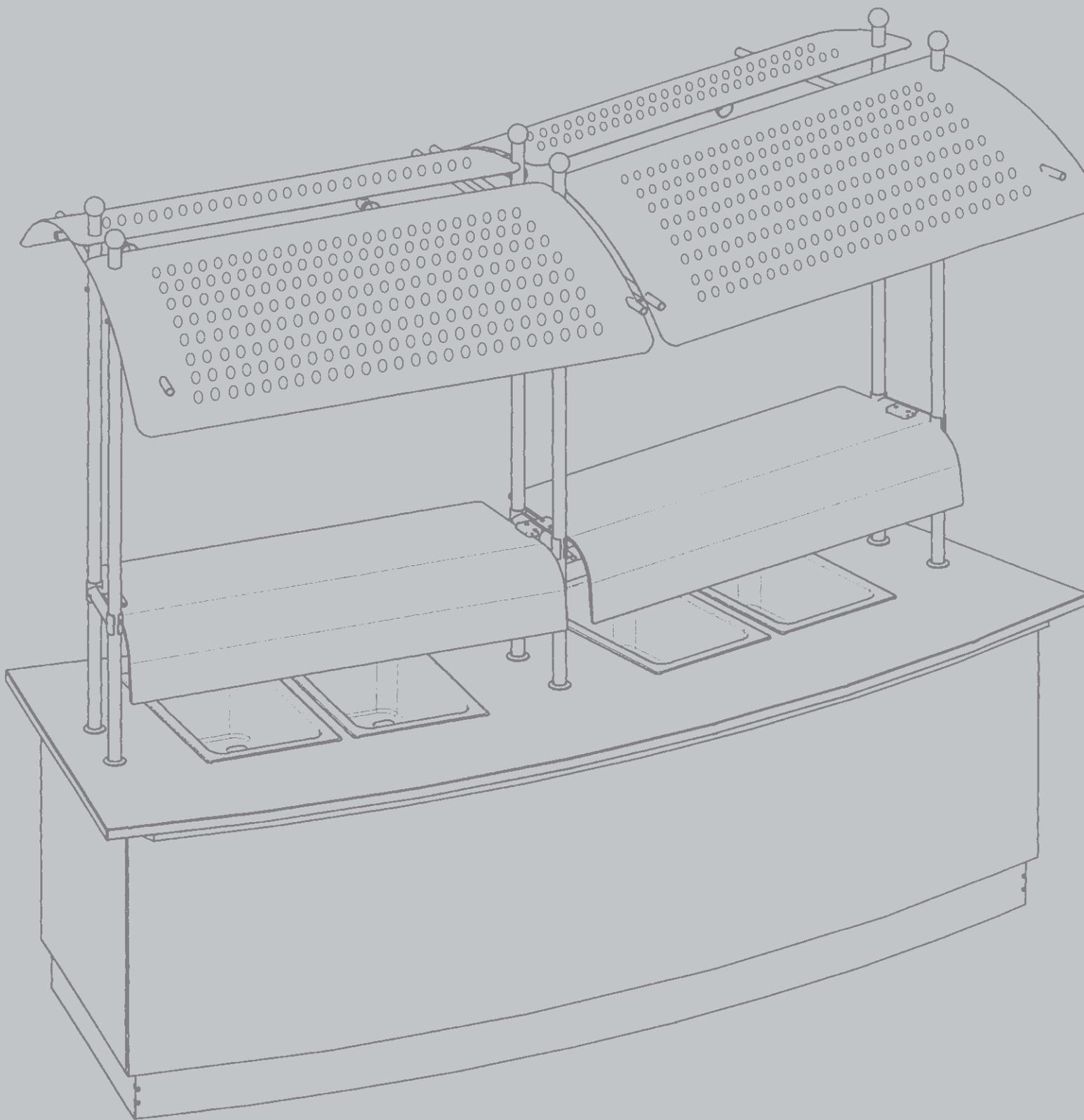
Graphical presentation:

Operator-convex: e.g. LEK1 2x2x1/1



Operator-concave: e.g. LEKA 2x2x1/1





Line modules

Operator-convex heated servery counter LAS VEGAS LEWI 2x2 GN 1/1

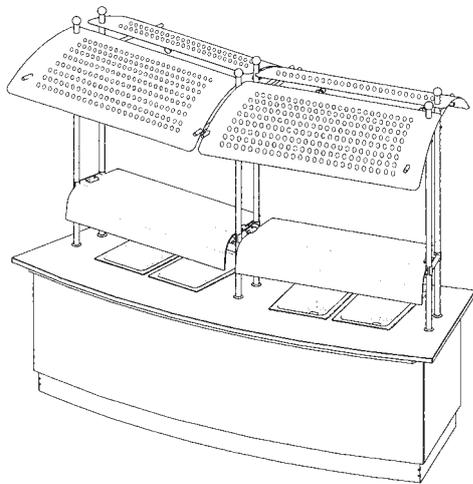


Fig. serving height of glass panels 200 mm

Dimensions:

Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has 2x2 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe on operator side from left to right:

In the left hand underframe, there is a plumbing and wiring cabinet that provides access to the drain taps of the 4 heat retaining basins, as well as to the electrical connection box. A control panel above this cabinet includes on-off switches, pilot lamps and rotary switches that allow temperature control from +30°C to +95°C (heat retaining basins) and +30° to +80°C (heated cabinets), respectively. A removable control panel with an on-off switch is mounted in the centre underframe. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of

the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support two glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material: Chrome nickel steel 18/10, unless otherwise stated

Elec. connection: 400 V CEE plug, Cord length 2.5 m

Lighting: 0.16 kW
Input power: 5.2 kW 400V
excl. sockets:

Make:
Manufacturer: BLANCO GmbH + Co KG
Type: LEWI 2x2 GN 1/1

Order No.: 568016
Underframe with panelling on customer side and valance on operator side

Order No.: 568017

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 1 open cabinet with 4 pairs of deep-drawn side support ledges

Order No.: 568018

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 hinged-door cabinets with 4 pairs of side support angles for inserting 4x GN 1/1

Order No.: 568019

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 convection-heated, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Further module versions

Underframe, left operator side:

The left operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for 4x GN 1/1, or their subdivisions
- Closed cabinet for 4x GN 1/1, or their subdivisions, with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged door with curved handle and roller catch

Underframe, right operator side:

The right operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of support angles; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and feature roller catches and curved handles

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Front lighting with 6 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf, 2 sections, with 4 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 6 low-voltage halogen lamps
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 6 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-convex heated servery counter LAS VEGAS LEWI 3x GN 1/1

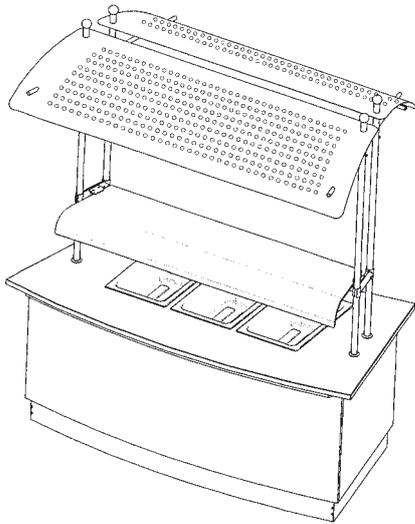


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has 3 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe on operator side from left to right:

In the left hand underframe, there is a plumbing and wiring cabinet that provides access to the drain taps of the 3 heat retaining basins, as well as to the electrical connection box. A control panel above this cabinet includes on-off switches, pilot lamps and rotary switches that allow temperature control from +30°C to +95°C (heat retaining basins) and +30° to +80°C (heated cabinets), respectively. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance.

The front panelling consists of a removable, curved plate (MDF plate) that is coated with the melamine coating of

the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug, Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	4.1 kW 400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LEWI 3x GN 1/1

Order No.: 568020
Underframe with panelling on customer side and valance on operator side

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of support angles; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and are equipped with roller catches and curved handles

Order No.: 568021
Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf

Order No.: 568022
Underframe on operator side with 2 hinged-door cabinets each featuring 4 pairs of side support angles for inserting 4x GN 1/1

Order No.: 568023

Underframe on operator side with 2 convection-heated, insulated cabinets, each with 4 pairs of side support angles for inserting GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Front lighting with 4 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-concave heated servery counter LAS VEGAS LEWA 2x2 GN 1/1

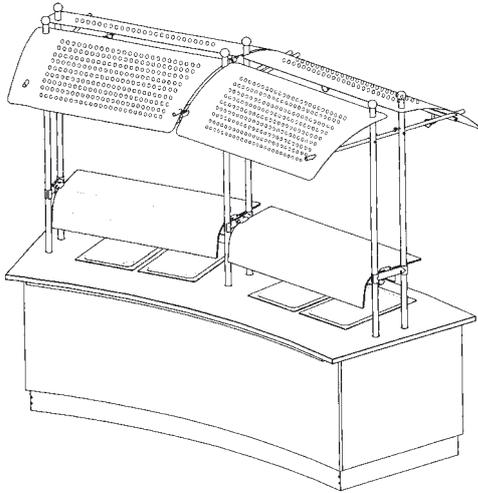


Fig. serving height of glass panels 200 mm

Dimensions:

Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has 2x2 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe on operator side from left to right:

In the left hand underframe, there is a plumbing and wiring cabinet that provides access to the drain taps of the 4 heat retaining basins, as well as to the electrical connection box. A control panel above this cabinet includes on-off switches, pilot lamps and rotary switches that allow temperature control from +30°C to +95°C (heat retaining basins) and +30° to +80°C (heated cabinets), respectively. A removable control panel with an on-off switch is mounted in the centre underframe. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of

the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support two glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material: Chrome nickel steel 18/10, unless otherwise stated

Elec. connection: 400 V CEE plug, Cord length 2.5 m

Lighting: 0.16 kW

Input power 5.2 kW 400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LEWA 2x2 GN 1/1

Order No.: 568008

Underframe with panelling on customer side and valance on operator side

Order No.: 568009

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 1 open cabinet with 4 pairs of deep-drawn side support ledges

Order No.: 568010

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 hinged-door cabinets, each with 4 pairs of side support angles for inserting 4x GN 1/1

Order No.: 568011

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 convection-heated, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Further module versions

Underframe, left operator side:

The left operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting 4x GN 1/1, or their subdivisions
- Closed cabinet for 4x GN 1/1, or their subdivisions, with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged door with curved handle and roller catch

Underframe, right operator side:

The right operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of support angles; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated and non-projecting and feature roller catches and curved handles

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Front lighting with 5 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf, 2 sections, with 4 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 6 low-voltage halogen lamps
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 6 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-concave heated servery counter LAS VEGAS LEWA 3x GN 1/1

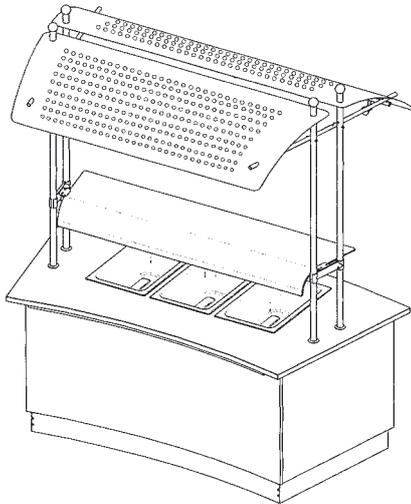


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has 3 integrated heat retaining basins for GN 1/1 containers, or their subdivisions, up to a max. depth of 200 mm. The heat retaining basins are heated individually with either wet or dry heating, 0.7 kW per basin with a 1/2" drain.

Underframe on operator side from left to right:

In the left hand underframe, there is a plumbing and wiring cabinet that provides access to the drain taps of the 3 heat retaining basins, as well as to the electrical connection box. A control panel above this cabinet includes on-off switches, pilot lamps and rotary switches that allow temperature control from +30°C to +95°C (heat retaining basins) and +30° to +80°C (heated cabinets), respectively. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of

the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material: Chrome nickel steel 18/10, unless otherwise stated

Elec. connection: 400 V CEE plug, Cord length 2.5 m

Lighting: 0.12 kW

Input power: 4.1 kW 400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LEWA 3x GN 1/1

Order No.: 568012

Underframe with panelling on customer side and valance on operator side

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of support angles; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and feature roller catches and curved handles

Order No.: 568013

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf

Order No.: 568014

Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of side support angles for inserting 4x GN 1/1

Order No.: 568015

Underframe on operator side with 2 convection-heated, insulated cabinets, each with 4 pairs of side support angles for inserting GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Front lighting with 3 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-convex cooled servery counter with contact cooling LAS VEGAS LEKI 2x2 GN 1/1

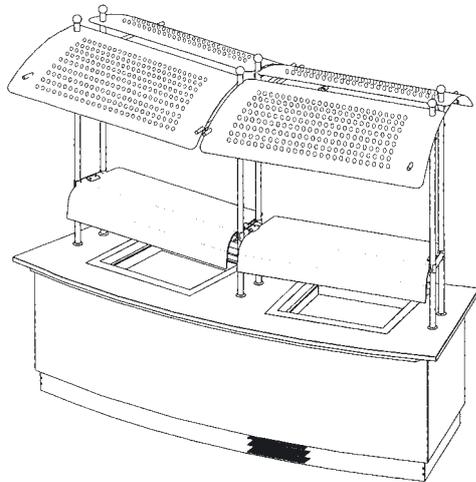


Fig. serving height of glass panels 200 mm

Dimensions:

Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop features 2 integrated cooling troughs with cooling coils on the underside. The troughs and coils are insulated with PUR foam. The troughs have 1/2" drains with drain taps. The cooling troughs are suitable for cooling beverages and some foods. They are designed for supporting 2 hanging GN 1/1 containers, each, or their subdivisions, up to a max. depth of 150 mm. The cooling troughs and cooling cabinet have separate temperature controls.

Underframe on operator side from left to right:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. The plumbing and wiring cabinet is closed by a slotted, non-projecting CNS hinged door. A control panel above this door includes on-off switches, electrical controls with digital temperature displays and automatic defrosting. A removable control panel with an on-off switch is mounted in the centre underframe. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support two glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.16 kW
Input power excl. sockets:	1.2 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LEKI 2x2 GN 1/1

Order No.: 568032
Underframe with panelling on customer side and valance on operator side

Further module versions

Underframe, left operator side:

The left operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting 4x GN 1/1, or their subdivisions
- Closed cabinet for 4x GN 1/1, or their subdivisions, with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged door with curved handle and roller catch

Underframe, right operator side:

The right operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have allround seals and roller catches, as well as curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of -10°C

Order No.: 568033

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568034

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568035

Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Bottle drawer for 15 pcs 1 l bottles
- Slatted shelf for beverages
- Elec. unit for water evaporation (only for models with cooled underframe)
- Front lighting with 6 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Electrical connection 400 V instead of 230 V
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 6 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-convex cooled servery counter with contact cooling LAS VEGAS LEKI 3x GN 1/1

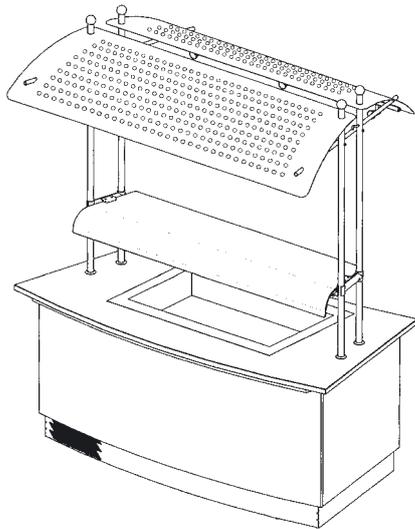


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop features 1 integrated cooling trough with cooling coils on its underside. The trough and coils are insulated with PUR foam. The trough has a 1/2" drain with drain tap. The cooling trough is suitable for cooling beverages and some foods. It is designed for supporting 3 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 150 mm. The cooling trough and cooling cabinet have separate temperature controls.

Underframe on operator side from left to right:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. The plumbing and wiring cabinet is closed by a slotted, non-projecting CNS hinged door. A control panel above this door includes an on-off switch, an electrical control with digital temperature display and automatic defrosting. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	1.2 kW 400V

Order No.: 568038
Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568039
Underframe on operator side with 2 convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LEKI 3X GN 1/1

Order No.: 568036
Underframe with panelling on customer side and valance on operator side

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Bottle drawer for 15 pcs 1 l bottles
- Slatted shelf for beverages
- Elec. unit for water evaporation (only for models with cooled underframe)
- Front lighting with 4 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Electrical connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have all-round seals and roller catches, as well as curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of -10°C

Order No.: 568037
Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf

Operator-concave cooled servery counter with contact cooling LAS VEGAS LEKA 2x2 GN 1/1

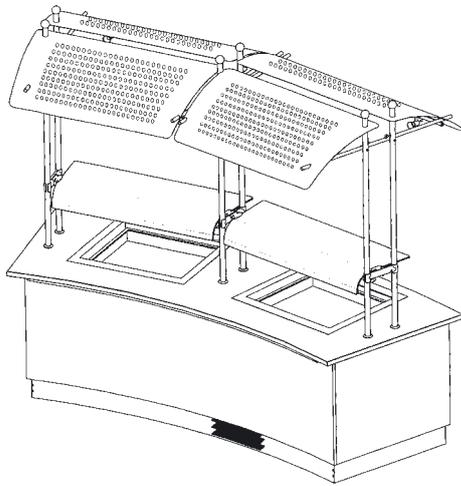


Fig. serving height of glass panels 275 mm

Dimensions:

Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop features 2 integrated cooling troughs with cooling coils on the underside. The troughs and coils are insulated with PUR foam. The troughs have 1/2" drains with drain taps. The cooling troughs are suitable for cooling beverages and some foods. They are designed for supporting 2 hanging GN 1/1 containers, each, or their subdivisions, up to a max. depth of 150 mm. The cooling troughs and cooling cabinet have separate temperature controls.

Underframe on operator side from left to right:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. The plumbing and wiring cabinet is closed by a slotted, non-projecting CNS hinged door. A control panel above this door includes on-off switches, electrical controls with digital temperature displays and automatic defrosting. A removable control panel with an on-off switch is mounted in the centre underframe. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support two glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.16 kW
Input power	1.2 kW 230V/400V
excl. sockets:	

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LEKA 2x2 GN 1/1

Order No.: 568024
Underframe with panelling on customer side and valance on operator side

Order No.: 568025
Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568026
Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for GN 1/1, 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568027
Underframe on operator side with 1 hinged-door cabinet with 4 pairs of deep-drawn side support ledges for 4x GN 1/1, 2 convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Further module versions

Underframe, left operator side:

The left operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting 4x GN 1/1, or their subdivisions
- Closed cabinet for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged door with curved handle and roller catch

Underframe, right operator side:

The right operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, and each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have all-round seals and roller catches, as well as curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of -10°C

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Bottle drawer for 15 pcs 1 l bottles
- Slatted shelf for beverages
- Elec. unit for water evaporation (only for models with cooled underframe)
- Front lighting with 5 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Electrical connection 400 V instead of 230 V
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 6 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 6 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Operator-concave cooled servery counter with contact cooling LAS VEGAS LEKA 3x GN 1/1

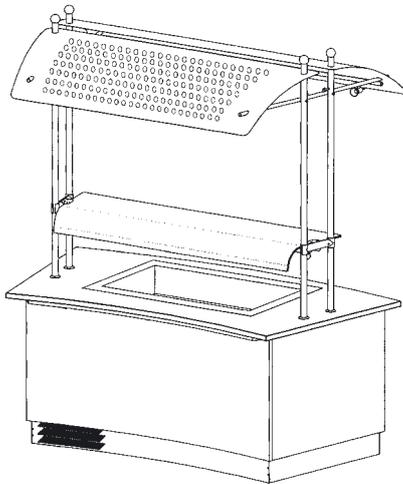


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop features 1 integrated cooling trough with cooling coils on its underside. The trough and coils are insulated with PUR foam. The trough has a 1/2" drain with drain tap. The cooling trough is suitable for cooling beverages and some foods. It is designed for supporting 3 hanging GN 1/1 containers, or their subdivisions, up to a max. depth of 150 mm. The cooling trough and cooling cabinet have separate temperature controls.

Underframe on operator side from left to right:

The underframe features a refrigerating unit, the supply air ducting and the electrical connection box. The refrigerant used, R134a, is CFC-free. The plumbing and wiring cabinet is closed by a slotted, non-projecting CNS hinged door. A control panel above this door includes an on-off switch, an electrical control with digital temperature display and automatic defrosting. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data - Further Versions – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	1.2 kW 400V

Order No.: 568030
Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568031
Underframe on operator side with 2 convection-cooled, insulated cabinets, each with 4 pairs of support angles for inserting GN 1/1

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LEKA 3X GN 1/1

Order No.: 568028
Underframe with panelling on customer side and valance on operator side

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cupboard
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Bottle drawer for 15 pcs 1 l bottles
- Slatted shelf for beverages
- Elec. unit for water evaporation (only for models with cooled underframe)
- Front lighting with 3 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Electrical connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated and non-projecting and have all-round seals, roller catches, as well as curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of -10°C

Order No.: 568029
Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf

Plain servery counter LAS VEGAS LN 4

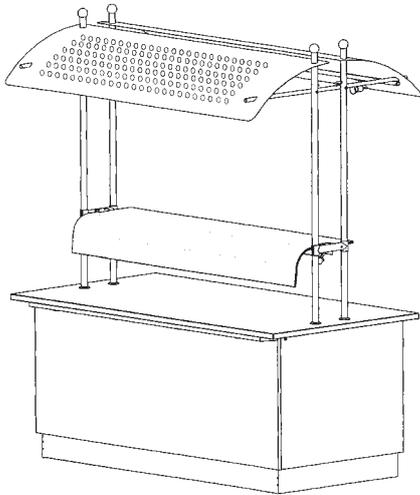


Fig. incl. glass panel, serving height 200 mm

Dimensions:

Length:	2070 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1910 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled.

Underframe on operator side from left to right:

A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously

movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	2.4 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LN 4

Order No.: 568075

Underframe with panelling on customer side and valance on operator side

Technical Data – Further Versions – Accessories

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions, one closed cabinet for inserting 4x GN 1/1 or their subdivisions with 4 pairs of deep-drawn support ledges; each cabinet with double-walled hinged door with curved handle and roller catch
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated and non-projecting and feature roller catches and curved handles. To the right of these cabinets, a closed cabinet with a hinged door is integrated in the underframe for inserting 4x GN 1/1, or their subdivisions, with 4 pairs of deep-drawn support ledges. The cabinet door is double-walled and non-projecting with a roller catch and a curved handle. Next to this cabinet, there is a wiring cabinet for electrical installation. Above, a removable control panel with on-off switches, pilot lamps and rotary switches that allow temperature control from +30° to +80°C (heated cabinets) is mounted.
- Two convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have all-round seals, roller catches and curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of -10°C. To the right of these cabinets, there is a plumbing and wiring cabinet with a refrigerating unit, supply air ducting and electrical connection box. The refrigerant used, R134a, is CFC-free. In the valance on the operator side, a slotted, non-projecting CNS hinged door is integrated. Above there is a cutout for the control panel with on-off switches and electrical controls with digital temperature displays and automatic defrosting (cooled cabinets).

Order No.: 568076

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568077

Underframe with 3 closed hinged-door cabinets on operator side: 2 cabinets, each with 4 pairs of support angles for inserting GN 1/1 and 1 cabinet with 4 pairs of deep-drawn support ledges for inserting 4x GN 1/1

Order No.: 568078

Underframe on operator side with 2 convection-heated, insulated cabinets with 4 pairs of support angles for inserting GN 1/1 and 1 closed cabinet with 4 pairs of deep-drawn support ledges for inserting 4x GN 1/1

Order No.: 568079

Underframe on operator side with 2 convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cabinet
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Electrical unit for water evaporation for cooled cabinet
- Bottle drawer (only for cooled cabinet)
- Front lighting with 4 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side (for heated-cabinet models, only in combination with 400 V supply)
- Elec. connection 400 V instead of 230 V
- Menu sign
- Glass panel, serving height 275 mm, or 200 mm
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Plain servery counter LAS VEGAS LN 3

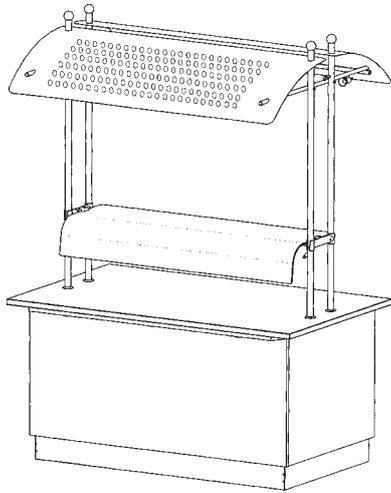


Fig. incl. glass panel, serving height 200 mm

Dimensions:

Length	1730 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1570 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled.

Underframe on operator side from left to right:

A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continu-

ously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.12 kW
Input power excl. sockets:	2.0 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LN 3

Order No.: 568080

Underframe with panelling on customer side and valance on operator side

Technical Data – Further Versions – Accessories

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-heated, insulated cabinets, each with 4 pairs of support angles for GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated and non-projecting and feature roller catches and curved handles. To the right of these cabinets, there is a wiring cabinet for electrical installation. Above, a removable control panel with on-off switches, pilot lamps and rotary switches that allow temperature control from +30° to +80°C (heated cabinets) is mounted.
- Two convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have all-round seals, roller catches and curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of - 10°C. To the right of these cabinets, there is a plumbing and wiring cabinet with a refrigerating unit, supply air ducting and electrical connection box. The refrigerant used, R134a, is CFC-free. In the valance on the operator side, a slotted, non-projecting CNS hinged door is integrated. Above this door, there is a cutout for the control panel with on-off switches and electrical controls with digital temperature displays and automatic defrosting (cooled cabinets).

Order No.: 568081

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568082

Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568083

Underframe on operator side with 2 convection-heated, insulated cabinets with 4 pairs of support angles for inserting GN 1/1

Order No.: 568084

Underframe on operator side with 2 convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cabinet
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Electrical unit for water evaporation for cooled cabinet
- Bottle drawer (only for cooled cabinet)
- Front lighting with 3 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side (for heated-cabinet models, only in combination with 400 V supply)
- Elec. connection 400 V instead of 230 V
- Menu sign
- Glass panel, serving height 275 mm, or 200 mm
- Lighting shelf with 3 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 4 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Plain servery counter LAS VEGAS LN 2

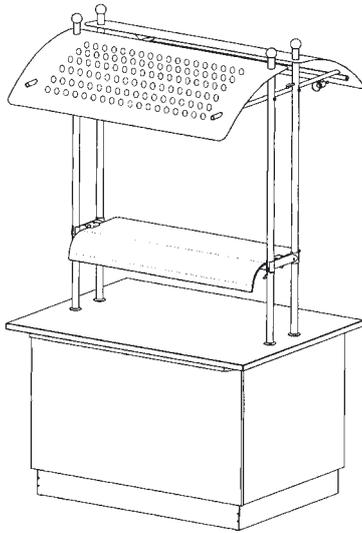


Fig. incl. glass panel, serving height 275 mm

Dimensions:	
Length:	1390 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Basic structure:

The basic module size is 1230 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled.

Underframe on operator side from left to right:

A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL

colour paint, as well as the wiring panels for 4 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	Shock-proof 230 V plug (standard), or 400 V CEE plug Cord length 2.5 m
Lighting:	0.08 kW
Input power excl. sockets:	0.7 kW 230V/400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LN 2

Order No.: 568085

Underframe with panelling on customer side and valance on operator side

Technical Data – Further Versions – Accessories

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches

Order No.: 568086

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568087

Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Accessories:

- Additional shelf of CNS 18/10, can be inserted into open cabinet
- Doors, lockable, with identical or different locks
- Front lighting with 3 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Glass panel, serving height 275 mm, or 200 mm
- Lighting shelf with 2 low-voltage halogen lamps that are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 2 infrared lamps (each 250 watts) that are integrated within a U-shaped CNS lamp housing, and 3 low-voltage halogen lamps
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Zubehör:

- Zwischenbord, aus CNS 18/10 zum Einschub in offenen Schrank
- Türen, abschließbar, gleich- oder verschieden-schließend
- Frontbeleuchtung mit 3 Niedervolt-Halogenstrahlern unterhalb der Abdeckung
- Steckdose 230V in bedienseitiger Schalterblende
- Elektr. Anschluß 400V, statt 230V
- Menüschild
- Glasbord, Durchreichhöhe 275 mm oder 200 mm
- Beleuchtungsbord, mit 2, im u- förmigen CNS-Strahlergehäuse, integrierten Niedervolt-Halogenleuchten
- Wärme- und Beleuchtungsbord, mit 2, im u-förmigen CNS-Strahlergehäuse integrierten Infrarotflächenstrahler, mit 250 Watt Leistung und 3 Niedervolt-Halogenleuchten
- Fahrgestell mit 4 Lenkrollen, Stahl verzinkt, 125 mm Durchmesser mit langem bodenabschließendem Sockel
- Fahrgestell mit 4 Lenkrollen, Stahl verzinkt, 125 mm Durchmesser, mit kurzem Sockel mit 20 mm Bodenfreiheit und 2 separaten Feststellern
- Fahrgestell mit 4 Lenkrollen, CNS, 125 mm Durchmesser mit langem bodenabschließendem Sockel
- Fahrgestell mit 4 Lenkrollen, CNS, 125 mm Durchmesser, mit kurzem Sockel mit 20 mm Bodenfreiheit und 2 separaten Feststellern
- Modulzwischenblende, kundenseitig zur Front passend, bedienseitig Edelstahl

Operator-convex servery counter with docking bays LAS VEGAS LAI 2x2 GN 1/1

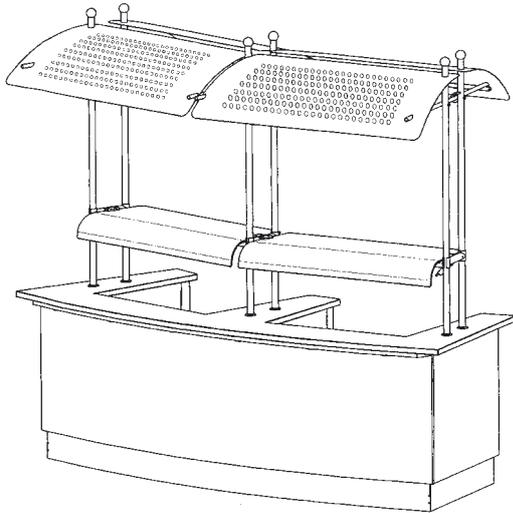


Fig. serving height of glass panels 275 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has 2 cutouts, 864 mm x 728 mm, for docking food serving trolleys. The countertop edges are bevelled.

Underframe on operator side from left to right:

A 230 V socket is mounted left of each docking bay. A removable control panel with an on-off switch is mounted in the centre underframe. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Dimensions:

Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Docking bay (2x):

Length:	904 mm
Width:	710 mm

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm with integrated brackets to support 2 glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug Cord length 2.5 m
Lighting:	0.16 kW
Input power excl. sockets:	8.4 kW 400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LAI 2x2 GN 1/1

Order No.: 568006

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 6 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage
halogen lamps that are integrated within a U-shaped
CNS lamp housing
- Heating and lighting shelf, 2 sections, with 4 infrared
lamps (each 250 watts) that are integrated within
a U-shaped CNS lamp housing, and 6 low-voltage
halogen lamps
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Operator-convex servery counter with docking bay LAS VEGAS LAI 3x GN 1/1

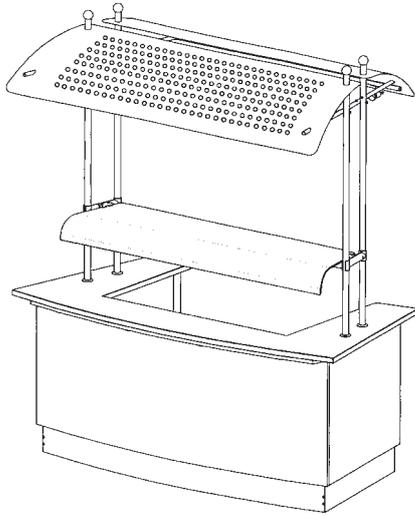


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	4000 mm
Radius on customer side:	5000 mm

Docking bay:

Length:	1248 mm
Width:	710 mm

Basic structure:

Seen from the operator side, this module is constructed as a convex ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has a cutout, 1207 mm x 750 mm, for docking a food serving trolley. The countertop edges are bevelled.

Underframe on operator side from left to right:

A 230 V socket is mounted left of the docking bay. A removable control panel with an on-off switch is mounted on the right hand underframe valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: 400 V CEE plug
Cord length 2.5 m

Lighting: 0.12 kW

Input power 4.6 kW 400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LAI 3x GN 1/1

Order No.: 568007

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 4 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that
are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each
250 watts) that are integrated within a U-shaped
CNS lamp housing, and 4 low-voltage halogen lamps
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Operator-concave servery counter with docking bays LAS VEGAS LAA 2x2 GN 1/1

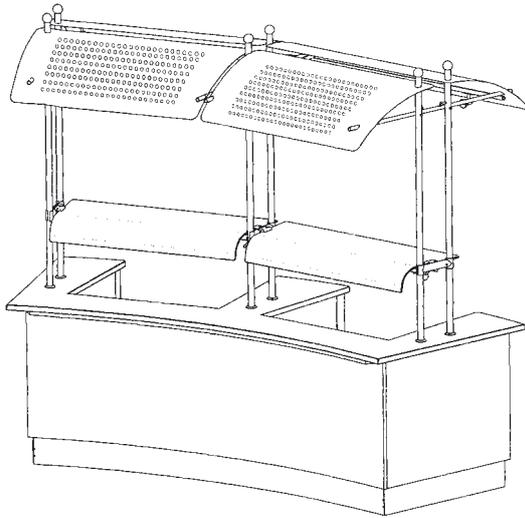


Fig. serving height of glass panels 275 mm

Dimensions:	
Length:	2870 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Docking bay (2x):	
Length:	904 mm
Width:	710 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 8 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside and centre frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has 2 cutouts, 864 mm x 728 mm, for docking food serving trolleys. The countertop edges are bevelled.

Underframe on operator side from left to right:

A 230 V socket is mounted left of each docking bay. A removable control panel with an on-off switch is mounted on the centre underframe valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 3 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support two glass panels at a distance of 400 mm from the countertop. These sneeze guard glass panels are curved and are equipped with transparent rails to protect their edges. The serving height between the countertop and glass panels is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 4 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 8 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug Cord length 2.5 m
Lighting:	0.16 kW
Input power excl. sockets:	8.4 kW 400V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LAA 2x2 GN 1/1

Order No.: 568004

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 5 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on operator side
- Menu sign
- Lighting shelf, 2 sections, with 4 low-voltage halogen
lamps that are integrated within a U-shaped CNS
lamp housing
- Heating and lighting shelf, 2 sections, with 4 infrared
lamps (each 250 watts) that are integrated within
a U-shaped CNS lamp housing, and 6 low-voltage
halogen lamps
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Operator-concave servery counter with docking bay LAS VEGAS LAA 3x GN 1/1

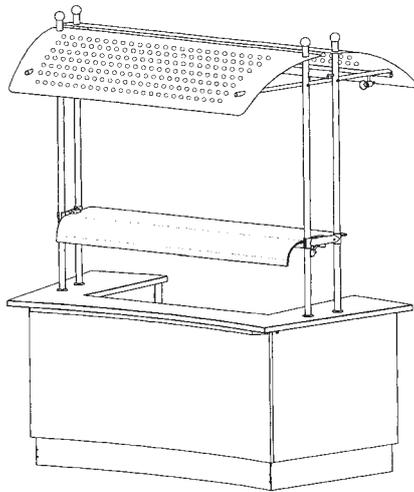


Fig. serving height of glass panel 275 mm

Dimensions:

Length:	2105 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm
Radius on operator side:	5000 mm
Radius on customer side:	4000 mm

Docking bay:

Length:	1248 mm
Width:	710 mm

Basic structure:

Seen from the operator side, this module is constructed as a concave ring segment with a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has a cutout, 1207 mm x 750 mm, for docking a food serving trolley. The countertop edges are bevelled.

Underframe on operator side from left to right:

A 230 V socket is mounted left of the docking bay. A removable control panel with an on-off switch is mounted on the right hand underframe valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a curved, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. A bracket is mounted on each pair of stands to support a curved glass panel at a distance of 400 mm from the countertop. This sneeze guard glass panel is curved and is equipped with transparent rails to protect its edges. The serving height between the countertop and glass panel is 275 mm. The module is also available with a serving height of 200 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: 400 V CEE plug
Cord length 2.5 m

Lighting: 0.12 kW

Input power 4.6 kW 400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LAA 3x GN 1/1

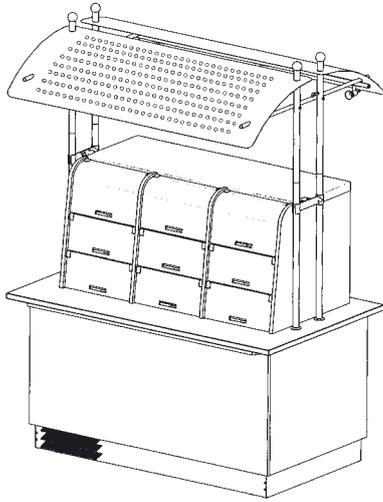
Order No.: 568005

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Lighting shelf with 3 low-voltage halogen lamps that
are integrated within a U-shaped CNS lamp housing
- Heating and lighting shelf with 3 infrared lamps (each
250 watts) that are integrated within a U-shaped
CNS lamp housing, and 4 low-voltage halogen lamps
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Transparent top cupboard with convection cooling LAS VEGAS LVU



Dimensions:

Length:	1730 mm
Width:	1000 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Transparent top cupboard:

Length:	1405 mm
Width:	761 mm
Height:	680 mm

Basic structure:

The basic module size is 1570 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has a covered cutout to provide access to the evaporator in the convection-cooled trough below. The countertop edges are bevelled.

Underframe on operator side from left to right:

The underframe features a refrigerating unit, the supply air ducting, the electrical unit for water evaporation and the electrical connection box. The refrigerant used, R134a, is CFC-free. The plumbing and wiring cabinet is closed by a slotted, non-projecting CNS hinged door. A control panel above this door includes an on-off switch and an electrical control with digital temperature display and automatic defrosting. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Transparent top cupboard:

The top cupboard is transparent on 4 sides. It is mounted between the pairs of stands. It can be equipped with 3 GN 1/1 containers per shelf. It has two 8 mm-thick safety-glass shelves. The distance between the upper and the lower shelf is approx. 190 mm. The cupboard cover is made of CNS and has an integrated lighting shelf. On the operator side, the cupboard is closed by 2 Plexiglas sliding doors. On the customer side, there are 9 flaps for removal of goods (3 on each level) with plexiglass ledge handles. The air is let through slots in the countertop passing the evaporator trough beneath the countertop.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical Data – Further Versions – Accessories

Technical data:

Material: Chrome nickel steel 18/10, unless otherwise stated

Elec. connection: 230 V shock-proof plug (standard), or 400 V CEE plug
Cord length 2.5 m

Lighting: 0.12 kW

Input power: 0.8 kW 230V/400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LVU

Order No.: 568088
Underframe with panelling on customer side and valance on operator side

Further module versions

Underframe on operator side from left to right:

The operator-side underframe is available in the following versions:

- Open cabinet with 4 pairs of deep-drawn side support ledges, distance between ledges 75 mm, for inserting an additional shelf
- Two closed cabinets, each for 4x GN 1/1, or their subdivisions, each with 4 pairs of deep-drawn support ledges; non-projecting, double-walled hinged doors with curved handles and roller catches
- Two convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN containers, size GN 1/1, or their subdivisions. The doors are double-walled, insulated, non-projecting and have allround seals, roller catches and curved handles. The cooling temperature is adjustable from +2°C to +10°C, with an ambient temperature of +32°C and an evaporating temperature of - 10°C.

Order No.: 568089

Underframe on operator side with 1 open cabinet with 4 pairs of deep-drawn side support ledges for inserting an additional shelf

Order No.: 568090

Underframe on operator side with 2 hinged-door cabinets, each with 4 pairs of deep-drawn side support ledges for inserting 4x GN 1/1

Order No.: 568091

Underframe on operator side with 2 convection-cooled, insulated cabinets with 4 pairs of support angles for inserting GN 1/1

Accessories:

- Additional shelf, stainless steel, for open cabinet model
- Doors, lockable, with identical or different locks
- Lockable doors for cooled cabinet
- Bottle drawer for 15 pcs 1 l bottles
- Front lighting with 4 low-voltage halogen lamps beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Menu sign
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 galvanised-steel steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Transport frame with 4 CNS steering castors (diameter: 125 mm) and a long base valance that reaches down to the floor
- Transport frame with 4 CNS steering castors (diameter: 125 mm), a long base valance that ends 20 mm above the floor and 2 separate brakes
- Inter-modular valance, matches front panelling on customer side, stainless steel on operator side

Cash register booth LAS VEGAS LKL / LKR

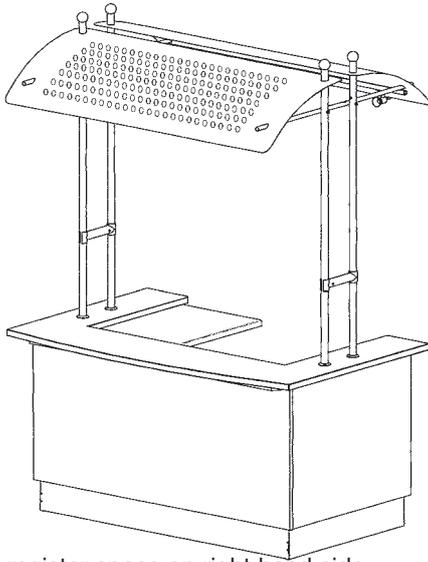


Fig.: cash register space on right hand side

Dimensions:

Length:	1730 mm
Width:	1075 mm
Height:	900 mm
Height incl. roof-top unit:	2400 mm

Cutout:

Length:	1248 mm
Width:	710 mm

Basic structure:

The basic module size is 1570 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the roof.

Countertop:

The countertop with integrated tray support is shaped like a ring segment and is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop has a cutout, 1207 mm x 750 mm. The radius of the countertop on the operator side is 5000 mm. The countertop edges are bevelled.

Underframe on operator side from left to right:

A removable control panel with an on-off switch is mounted on the right hand module valance. On the left or right hand operator side, there is a recessed CNS shelf to support a cash register. Beneath this shelf, two sockets are mounted for cash register installation. The foot space is closed on 2 sides and has a tilted foot rest. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit and roof:

The roof-top unit includes 2 pairs of round CNS tube stands of a diameter of 32 mm. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. Close to the upper ends of the stands, cross tubes are mounted to support 2 perforated roof panels that are powder-coated with RAL colour paint, as well as the wiring panels for 6 continuously movable, swivel-mounted halogen lamps. The upper ends of the stands are closed off with ball caps. All electrical cords run inside the tubes, hidden from sight. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: Shock-proof 230 V plug
(standard), or 400 V CEE plug
Cord length 2.5 m

Lighting: 0.12 kW

Input power: 3.2 kW 230V/400V

excl. sockets:

Make:

Manufacturer: BLANCO GmbH + Co KG

Type: LKL

Order No.: 568074

Cash register space on left hand side, panelling on
customer side and valance on operator side

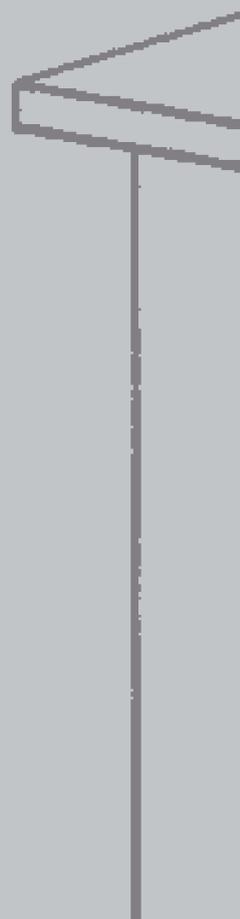
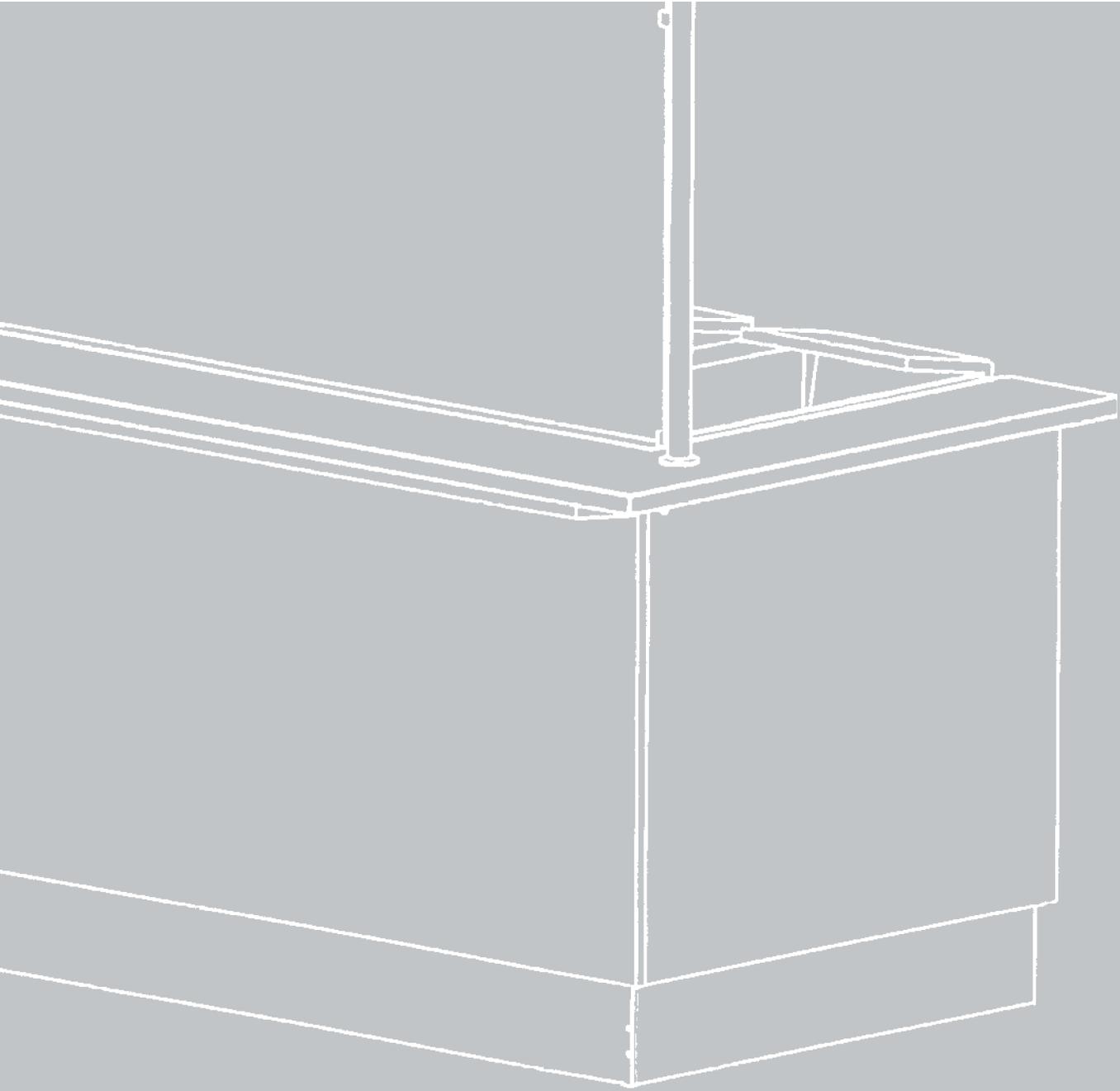
Type: LKR

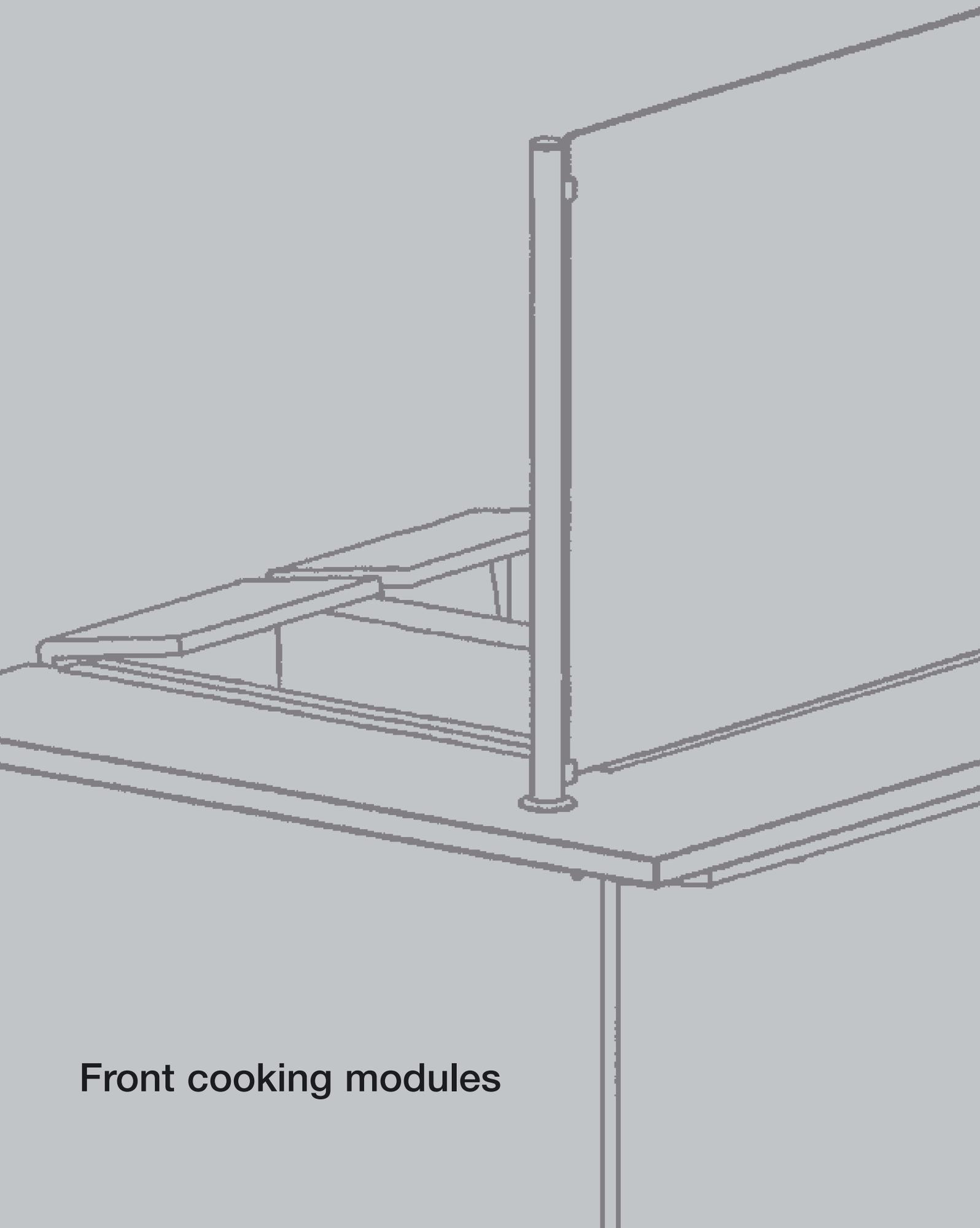
Order No.: 568073

Cash register space on right hand side, panelling on
customer side and valance on operator side

Accessories:

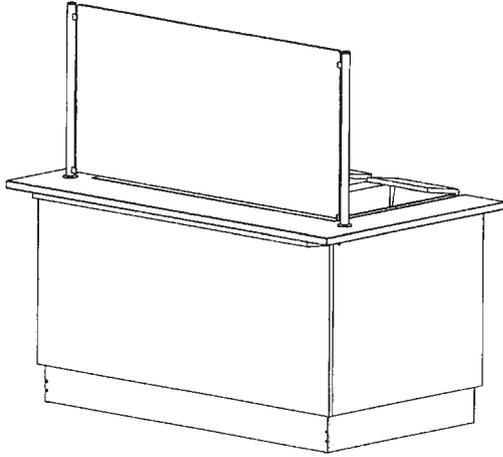
- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on operator side
- Elec. connection 400 V instead of 230 V
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side





Front cooking modules

Front cooking module with docking bay LAS VEGAS LFA 3



Dimensions:

Length:	1730 mm
Width:	1000 mm
Height:	900 mm
Height including sneeze guard:	1600 mm

Docking bay:

Length:	1248 mm
Width:	710 mm

Basic structure:

The basic module size is 1570 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the outside frame construction to support the sneeze guard assembly.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has a cutout, 1207 mm x 725 mm, for docking a mobile work table.

Underframe on operator side from left to right:

A shock-proof socket is mounted in the right hand underframe. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit:

A vertical sneeze guard is mounted to 2 stands of round CNS tube. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: 400 V CEE plug
Cord length 2.5 m

Input power
excl. sockets: 3.5 kW 230V

Make:

Manufacturer: BLANCO GmbH + Co KG
Type: LFA 3

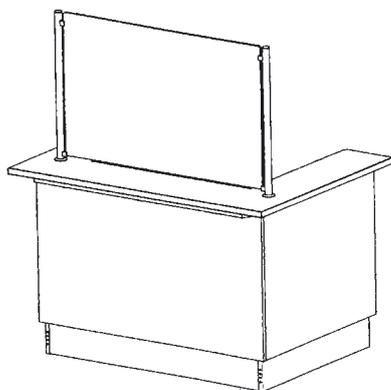
Order No.: 568041

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on left hand operator
side (elec. connection max. 11 kW 400 V)
- Socket, 400 V, in control panel on left hand operator
side (elec. connection 1x max. 3.5 kW 230 V and
elec. connection 1x max. 11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side (elec. connection max. 11
kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side and 400 V on left hand
operator side (elec. connection 2x max. 11 kW 400 V)
- Roof-top unit with stands and lighting
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Front cooking module with docking bay LAS VEGAS LFA 2



Dimensions:

Length:	1390 mm
Width:	1000 mm
Height:	900 mm
Height including sneeze guard:	1600 mm

Docking bay:

Length:	904 mm
Width:	710 mm

Basic structure:

The basic module size is 1230 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the side frame construction to support the sneeze guard assembly.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. The countertop has a cutout, 864 mm x 725 mm, for docking a mobile work table.

Underframe on operator side from left to right:

A shock-proof socket is mounted in the right hand underframe. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit:

A vertical sneeze guard is mounted to 2 stands of round CNS tube. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: 400 V CEE plug
Cord length 2.5 m

Input power
excl. sockets: 3.5 kW 230V

Make:

Manufacturer: BLANCO GmbH + Co KG
Type: LFA 2

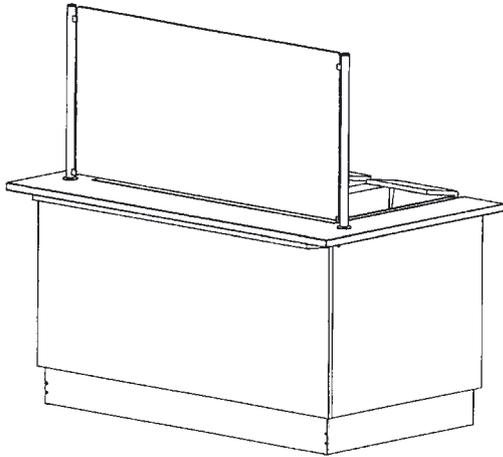
Order No.: 568040

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on left hand operator
side (elec. connection max. 11 kW 400 V)
- Socket, 400 V, in control panel on left hand operator
side (elec. connection 1x max. 3.5 kW 230 V and
elec. connection 1x max. 11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel
on right hand operator side (elec. connection
max. 11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side and 400 V on left hand
operator side (elec. connection 2x max. 11 kW 400 V)
- Roof-top unit with stands and lighting
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Front cooking module varithek® LAS VEGAS LFV 3



Dimensions:

Length:	1730 mm
Width:	1000 mm
Height:	900 mm
Height including sneeze guard:	1600 mm

Cutout:

Length:	1248 mm
Width:	710 mm

Basic structure:

The basic module size is 1570 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the side frame construction to support the sneeze guard assembly.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. A varithek® multiple system support of chrome nickel steel (material no. 1.4301) for 3 varithek® function elements is integrated into the countertop. In each system support, a 230 V socket is mounted for connecting varithek® appliances. Each varithek® system support is closed on 3 sides and has deep-drawn support ledges for inserting the various varithek® appliances and GN containers, size 1/1, or their subdivisions. On the operator side, there are 3 front flaps for directly inserting varithek® appliances or GN containers.

Underframe on operator side from left to right:

A shock-proof socket is mounted on the right hand front underframe. 3 shock-proof sockets for the varithek® multiple system support are mounted in the rear left underframe. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit:

A vertical sneeze guard is mounted to 2 stands of round CNS tube. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material:	Chrome nickel steel 18/10, unless otherwise stated
Elec. connection:	400 V CEE plug Cord length 2.5 m
Input power excl. sockets:	10.5 kW 400 V and 3.5 kW 230V

Make:

Manufacturer:	BLANCO GmbH + Co KG
Type:	LFV 3

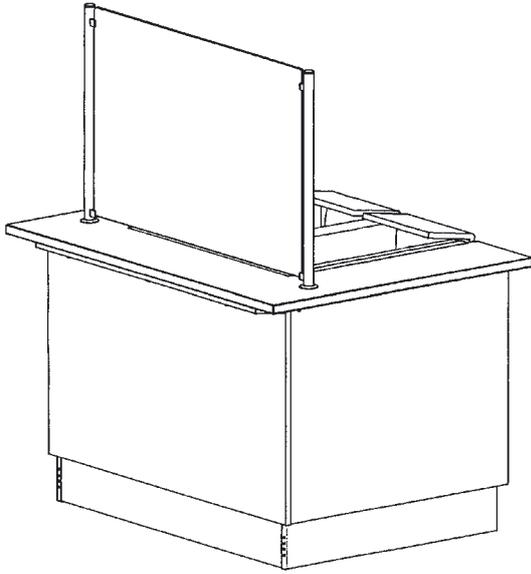
Order No.: 568500

Underframe with panelling on customer side and
valance on operator side

Accessories:

- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on left hand operator
side (elec. connection 2x max. 11 kW 400 V)
- Socket, 400 V, in control panel on left hand operator
side (elec. connection 1x max. 3.5 kW 230 V and
elec. connection 2x max. 11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side (elec. connection 2x max.
11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side and 400 V on left hand
operator side (elec. connection 3x max. 11 kW 400 V)
- Roof-top unit with stands and lighting
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

Front cooking module varithek® LAS VEGAS LFV 2



Dimensions:

Length:	1390 mm
Width:	1000 mm
Height:	900 mm
Height including sneeze guard:	1600 mm

Cutout:

Length:	904 mm
Width:	710 mm

Basic structure:

The basic module size is 1230 x 835 mm. The module is built around a self-supporting chrome nickel steel frame construction (material no. 1.4301) with 4 height-adjustable feet. The feet are hidden from sight by an all-round CNS base valance. CNS sections are mounted on the side frame construction to support the sneeze guard assembly.

Countertop:

The countertop with integrated tray support is made of 30 mm-thick granite (price category 1). It projects over the underframe by 100 mm on the customer side. The countertop edges are bevelled. A varithek® multiple system support of chrome nickel steel (material no. 1.4301) for 2 varithek® function elements is integrated into the underframe. In each system support, a 230 V socket is mounted for connecting varithek® appliances. Each varithek® system support is closed on 3 sides and has deep-drawn support ledges for inserting the various varithek® appliances and GN containers, size 1/1, or their subdivisions. On the operator side, there are 2 front flaps for directly inserting varithek® appliances or GN containers.

Underframe on operator side from left to right:

A shock-proof socket is mounted on the right hand front underframe. 2 shock-proof sockets for the varithek® multiple system support are mounted in the rear left underframe. A removable control panel with an on-off switch is mounted on the right hand module valance. The underframe has a CNS valance and the base is hidden by an all-round CNS base valance.

The front panelling consists of a flat, removable plate (MDF plate) that is coated with the melamine coating of the customer's choice (price category 1). For stand-alone modules, the short sides can be equipped with flat, removable panels.

Top unit:

A vertical sneeze guard is mounted to 2 stands of round CNS tube. At the junctions between stands and countertop, there are round waterproof seals to protect the underframe. The module is ready to plug in.

The module is KEMA-tested and CE-compliant.

Technical data – Accessories

Technical data:

Material: Chrome nickel steel 18/10,
unless otherwise stated

Elec. connection: 400 V CEE plug
Cord length 2.5 m

Input power
excl. sockets: 10.5 kW 400V

Make:

Manufacturer: BLANCO GmbH + Co KG
Type: LFV 2

Order No.: 568499

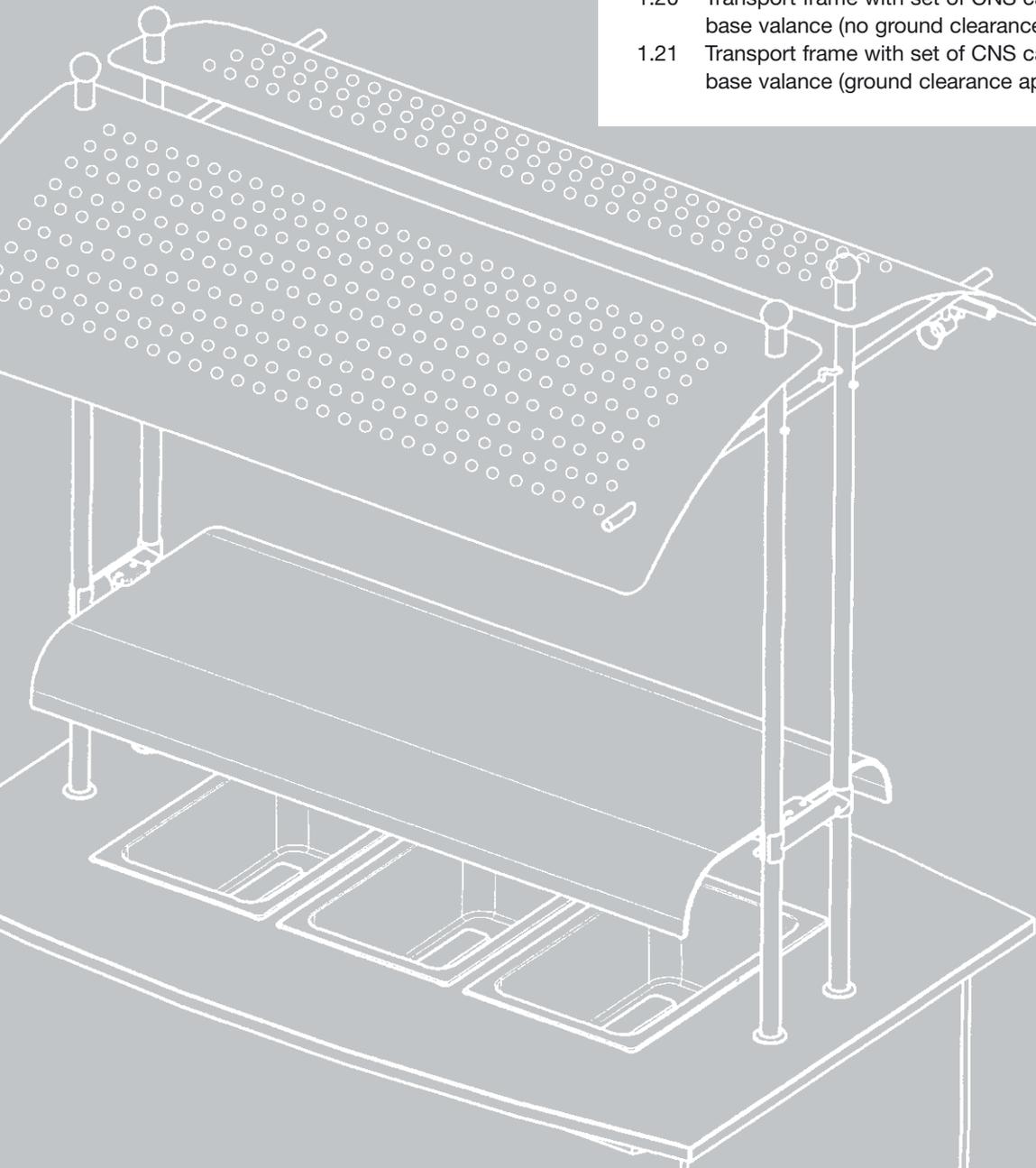
Underframe with panelling on customer side and
valance on operator side

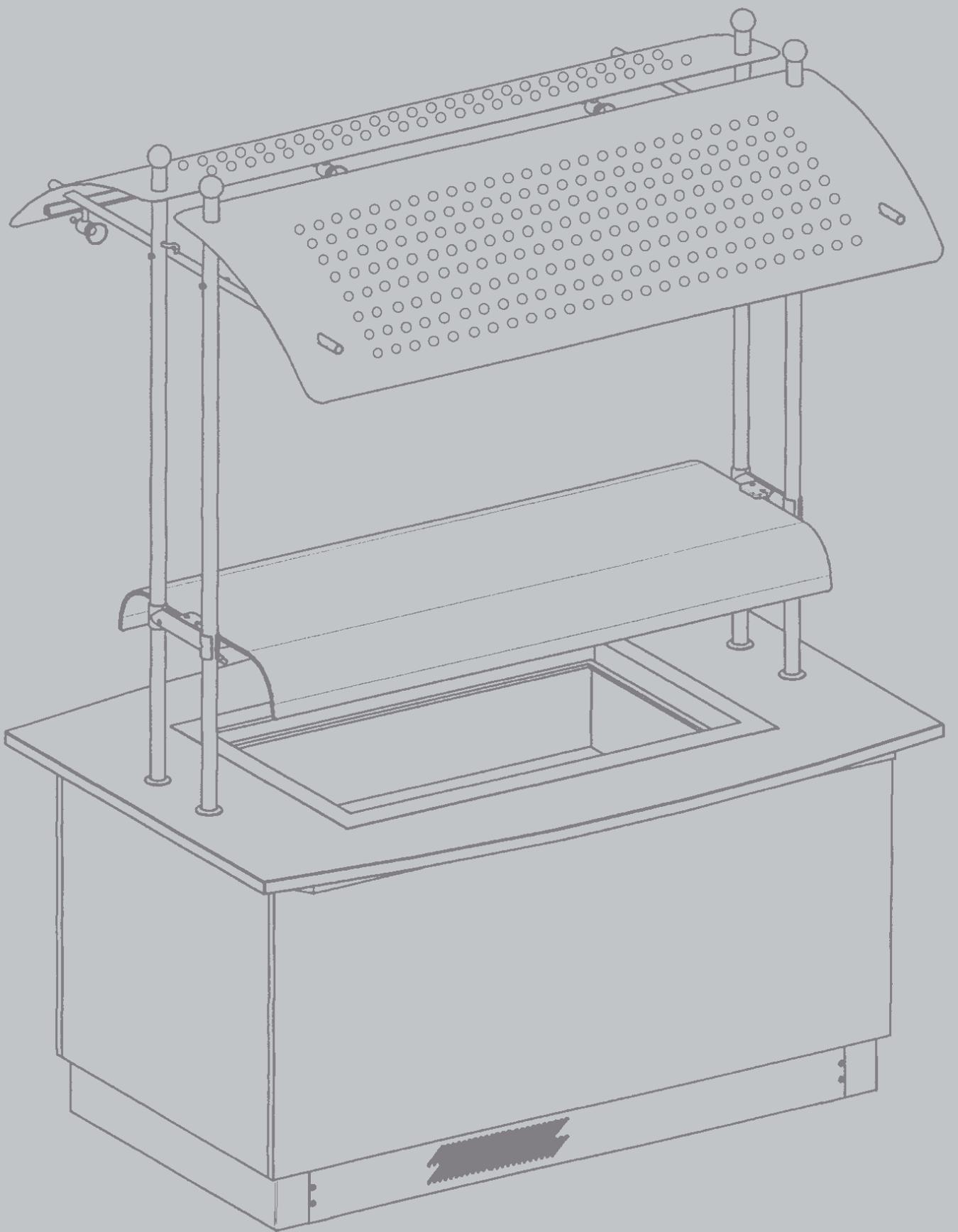
Accessories:

- Front lighting with 3 low-voltage halogen lamps
beneath the countertop
- Socket, 230 V, in control panel on left hand operator
side (elec. connection 2x max. 11 kW 400 V)
- Socket, 400 V, in control panel on left hand operator
side (elec. connection 1x max. 3.5 kW 230 V and
elec. connection 2x max. 11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side (elec. connection 2x max.
11 kW 400 V)
- Socket, 400 V instead of 230 V, in control panel on
right hand operator side and 400 V on left hand
operator side (elec. connection 3x max. 11 kW 400 V)
- Roof-top unit with stands and lighting
- Inter-modular valance, matches front panelling on
customer side, stainless steel on operator side

LAS VEGAS accessories

- 1.1 Front lighting
- 1.2 Socket, 230 V, shock-proof, in valance
- 1.3 400 V instead of 230 V
- 1.4 Right hand socket: 400 V instead of 230 V
- 1.5 Socket, 230 V, shock-proof, in valance
- 1.6 CEE 400 V socket in valance (only for 400 V)
- 1.7 Menu sign
- 1.8 Glass panel
- 1.9 Lighting shelf
- 1.10 Heating shelf with lighting
- 1.11 Bottle drawer
- 1.12 Slatted CNS shelf for beverages
- 1.13 Lockable door
- 1.14 Lockable door for cooled cabinet
- 1.15 Inter-modular valances
- 1.16 Additional shelf, stainless steel, for open cabinet model
- 1.17 Electrical unit for water evaporation for cooled cabinets
- 1.18 Transport frame with set of galvanised steel castors with long base valance (no ground clearance)
- 1.19 Transport frame with set of galvanised steel castors with long base valance (ground clearance approx. 20 mm)
- 1.20 Transport frame with set of CNS castors with long base valance (no ground clearance)
- 1.21 Transport frame with set of CNS castors with long base valance (ground clearance approx. 20 mm)

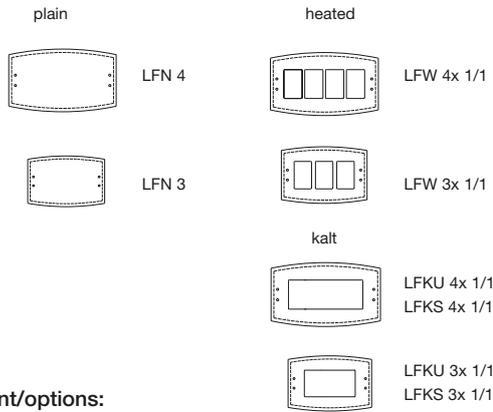




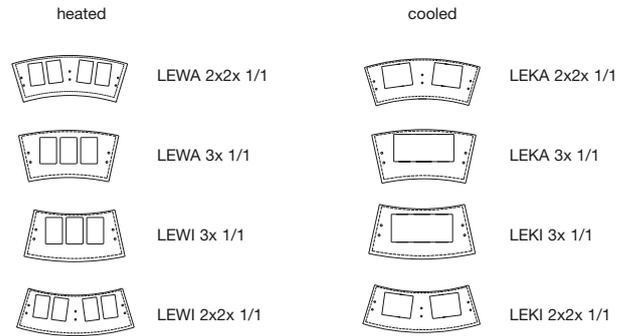
Additional information

LAS VEGAS – A world of options

Free-Flow elements



built-in elements



Special equipment/options:

heating shelf
shelf lighting
front lighting
sockets

· with valance
· mobile

· with valance
· mobile

· with valance
· open
· with doors/heated
· mobile

· with valance
· open
· with doors/cooled
· mobile

Name Model code Length Underframe Countertop

Name	Model code	Length mm	open cabinet	closed cabinet	heated cabinet	cooled cabinet	docking bay	with valance	granite
Free-Flow elements									
Free-Flow heated module	LFW 4x1/1	2070						o	o
Free-Flow heated module	LFW 3x1/1	1730						o	o
Free-Flow cooled module, contact cooling	LFKS 4x1/1	2070						o	o
Free-Flow cooled module, contact cooling	LFKS 3x1/1	1730						o	o
Free-Flow cooled module, convection cooling	LFKU 4x1/1	2070						o	o
Free-Flow cooled module, convection cooling	LFKU 3x1/1	1730						o	o
Free-Flow plain module	LFN 4	2070						o	o
Free-Flow plain module	LFN 3	1730						o	o
Heated and cooled built-in elements									
Heated built-in servery counter	LEWA 2x2x1/1 and LEWI 2x2x1/1	2870	o	o	o			o	o
Heated built-in servery counter	LEWA 3x1/1 and LEWI 3x1/1	2105	o	o	o			o	o
Cooled built-in servery counter	LEKI 2x2x1/1 and LEKA 2x2x1/1	2870	o	o		o		o	o
Cooled built-in servery counter	LEKA 3x1/1 and LEKI 3x1/1	2105	o	o		o		o	o
Docking-bay elements									
Servery counter with docking bay	LAI 2x2x 1/1 and LAA 2x21/1	2870					o	o	o
Servery counter with docking bay	LAI 3x1/1 and LAA 3x1/1	2105					o	o	o
Other elements									
Cash register booth, right hand model	LKR	1730						o	o
Cash register booth, left hand model	LKL	1730						o	o
Plain servery counter	LN 4	2070	o	o	o	o		o	o
Plain servery counter	LN 3	1730	o	o	o	o		o	o
Plain servery counter	LN 2	1390	o	o				o	o
Transparent top cupboard, convection-cooled	LVU	1730	o	o		o		o	o
Front cooking elements									
Front cooking module with docking bay	LFA 3	1730					o	o	o
Front cooking module with docking bay	LFA 2	1390					o	o	o
Front cooking module varithek®	LFV 3	1730						o	o
Front cooking module varithek®	LFV 2	1390						o	o

x = optional, o = standard For all elements, the total height is 2400 mm, the working height is 900 mm, and the countertop width is 1000 mm

Docking-bay elements

heated and cooled



LAA 2x2x 1/1



LAA 3x 1/1



LAI 3x 1/1



LAI 2x2x 1/1

· with valance

Other elements

cash register



LKL



LKR

· with valance
· mobile



neutral
LN 4



LN 3



LN 2



Vitrine
LVU

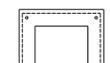
· with valance
· open
· with doors
· mobile

Front cooking elements

with docking bay



LFA 3

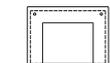


LFA 2

front cooking varithek®



LFV 3



LFV 2

· with valance

Panellings

Feet and castors

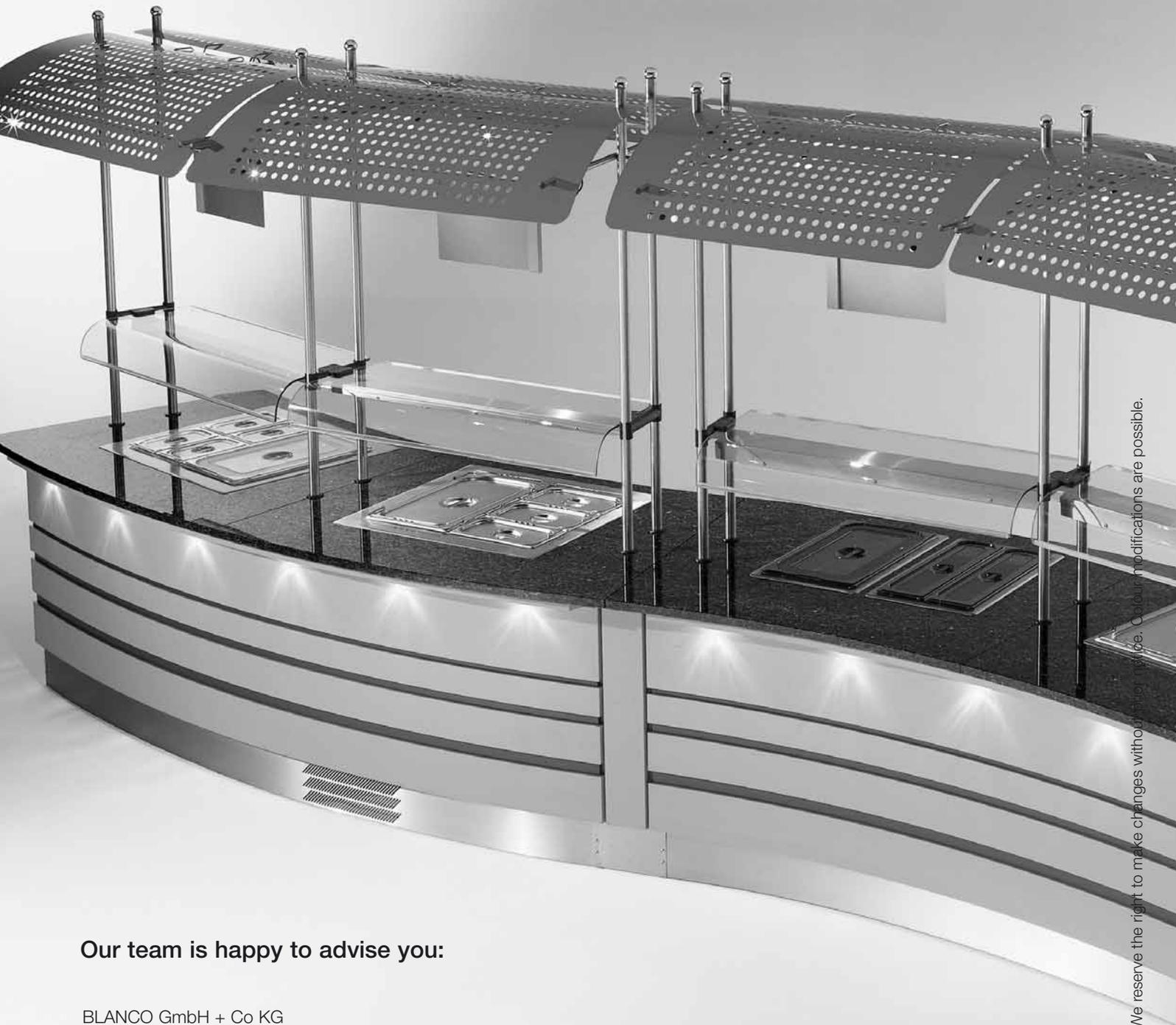
Sockets

Elec. connections

Accessories

Panels and guards

Panellings		Feet and castors			Sockets		Elec. connections		Accessories							Panels and guards				
melamine	wood	feet	galvanised castors	stainless steel castors	230 V in valance	400 V in valance	230 V	400 V	additional shelf (only for open cabinet)	lockable door	bottle drawer (only for cooled underframe)	shelf lighting	front lighting	heat radiators with lighting	menu signs	module connectors	tray support	sneeze guard with serving height 200 mm	sneeze guard with serving height 275 mm	sneeze guard for front cooking
o	x	o	x	x	x	x		o				x	x	x	x		o			o
o	x	o	x	x	x	x		o				x	x	x	x		o			o
o	x	o	x	x	x	x	o	x				x	x		x		o			o
o	x	o	x	x	x	x	o	x				x	x		x		o			o
o	x	o	x	x	x	x	o	x				x	x		x		o			o
o	x	o	x	x	x	x	o	x				x	x	x	x		o			x
o	x	o	x	x	x	x	o	x				x	x	x	x		o			x
o	x	o	x	x	x	x		o	x	x	x	x	x	x	x	x	o	x	o	
o	x	o	x	x	x	x		o		x	x	x	x	x	x	x	o	x	o	
o	x	o	x	x	x	x	o	x				x	x		x		o			o
o	x	o			x	x		o							x	x	o			o
o	x	o			x	x		o							x	x	o			o
o	x	o	x	x	x	x	o	x	x	x	x	x	x	x	x	x	o	x	x	
o	x	o	x	x	x	x	o	x	x	x	x	x	x	x	x	x	o	x	x	
o	x	o	x	x	x	x	o	x	x	x					x	x	o			o
o	x	o			o	x		o							x	x	o			o
o	x	o			o	x		o							x	x	o			o
o	x	o			o	x		x	o						x	x	o			o
o	x	o			o	x		x	o						x	x	o			o



Our team is happy to advise you:

BLANCO GmbH + Co KG

Catering Systems

P.O. Box 11 60

75032 OBERDERDINGEN

GERMANY

Phone +49 7045 44-81198

Fax +49 7045 44-81481

Internet www.blanco.de

E-Mail catering.export@blanco.de

BLANCO

BLANCO
GERMANY

Compact and flexible:
MANHATTAN food servery system.

blanco manhattan



**IF IN THE MORNING IN MANHATTAN, THE COFFEE GIVES OFF ITS AROMA,
WHERE WE ARE SOMETHING GOOD REALLY IS HAPPENING* AT THE COUNTER**

Manhattan is still asleep, just a few early risers are at breakfast, eating pancakes with maple syrup. Over here though, all hell is let loose. It's lunch time. Rush-hour in the works canteen. Everybody is enjoying their meal. Our food serving system. MANHATTAN has room for every course. Whether hot or cold, MANHATTAN has the ideal solution for all requirements. The system is open and user-friendly, even when things are not flowing freely. The design does not obstruct eye contact. The Fraunhofer Institute International Labour Office, Stuttgart worked with us on this project.

● **Complete on the building blocks principle,** MANHATTAN is a simple but ingenious food serving system. You only buy what you really need, and make up your food server on an individual basis. MANHATTAN has the right module for every operational area, and the right fittings.

● **Enormously adaptable design.** The module coverings and lids can be shaped individually and therefore adapted to the individual environment. You can choose from 1001 options.

● **Always the right size.** With various standard module lengths of 1200, 1550 or 1900 mm and a general purpose module which can be

individually dimensioned, every possible capacity is provided for.

● **Optimum use of spaces,** as with 3 standard module lengths, corner modules and one individually adaptable general purpose module, even the most difficult spatial proportions are no problem. And even if the location for food serving needs to be changed, all modules can quite easily be moved to their new location on the standard production castors which can be fitted.

● **Encouraging communications** – Transparency is our motto. You only buy attachment shelves for the modules where they are needed.

All supplementary shelves are made of transparent float glass – enabling communication without any obstacles.

● **The space is wherever you need it.** Superbly space-saving module connections, particularly low module depths (only 700 mm!), and upright supports positioned well forward. That allows plenty of space for working in the background, creating ample free working space for the staff.

● **Rapid delivery times at reasonable prices.** The new MANHATTAN food dispensers will be with you in the shortest possible time. And they will stand up to any comparison of price and quality.



8 POINTS ABOUT UNDERSTANDING AND PRACTICABILITY

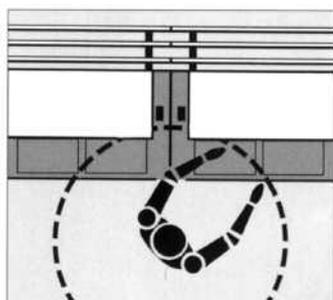


FOR THE FRONTAGES, YOU HAVE THE CHOICE

..... from 1001 options, to make up the frontages as you wish. Resopal in all colours, wood veneer, natural stone, or stainless steel. We will do whatever you wish as fitting is extremely easy. All modules are ready for coating on the customer side.

STABLE CONSTRUCTION

Four aluminium corner profiles and an all-round stabiliser are there to ensure optimum stability for every module.

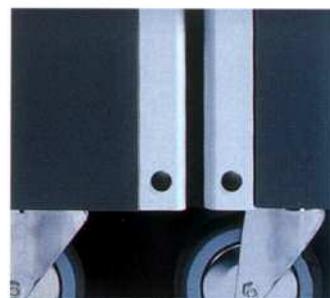
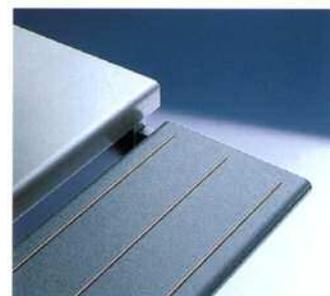


All MANHATTAN modules are produced to conform to CE standard.



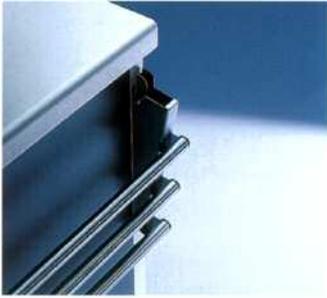
2 OPTIONS FOR TRAY PLACEMENT

You can choose the tray slider absolutely according to your preference – 3 chrome-nickel steel round tubes, or plastic-coated laminated wooden panels are possible. The tray rests can be folded down for transport, or to make cleaning of the modules easier.



MODULE CONNECTOR UNITS TO SAVE SPACE

Modules are attached to each other using 4 stable connector elements, with no space between them. A row of them gives a closed up appearance, and there is no cleaning problem with narrow gaps between them. There is more freedom to move for customers and staff alike.



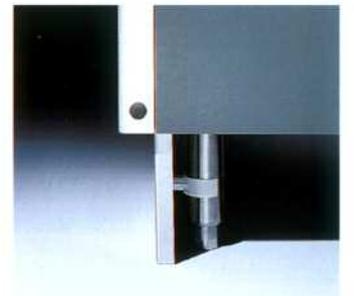
**YOU CAN CHOOSE
YOUR OWN
COVERINGS**

All worktops are mass-produced from hygienic chromium nickel steel (CNS) 18/10. Natural granite of different types is possible as well, though – the choice is yours!



**ADDITIONAL
SHELVES WHEREVER
NECESSARY**

Most modules (hot, cold and general purpose modules in standard lengths) can be supplied with or without load-bearing shelves. The shelf units have one or two levels and are of transparent float glass, made in attractive shapes.



**THEY STAY IN
PLACE ON CASTORS
OR ON FEET**

All modules (except corner modules MI and MA) are made as standard with 4 castors of 125 mm diameter, 2 of which have brake mechanisms. However, positioning feet and base surrounds can also be supplied.

MANHATTAN HOT DISPENSER

FLEXIBLE, CLEARLY ARRANGED, FOOD IS VISUALLY APPEALING



This hot food dispenser from BLANCO will serve you well. You have the choice of three lengths and several choices of fittings. The MANHATTAN food dispenser has as standard either an open cupboard, or a closed one with sidehinged doors, which can be delivered either in heated or unheated versions. Less often means more – and on this underlying principle in the MANHATTAN programme, you are provided with float glass display shelves with halogen radiators and infrared heating radiators as accessories.



Clear layout: Hot food dispenser in MANHATTAN food serving system.



On-off switch for MANHATTAN food dispenser.



Hygienic. The MANHATTAN food cabinet compartments are hygienic and easy to clean. Each one will take up to 4 GASTRONORM container trays 1/1 – 65 mm – either for preparing food or keeping it hot.





3 MODELS

- **MWA 3** = 3 x GN 1/1

L x W x H:
1200 x 700 x 900 mm

- **MWA 4** = 4 x GN 1/1

L x W x H:
1550 x 700 x 900 mm

- **MWA 5** = 5 x GN 1/1

L x W x H:
1900 x 700 x 900 mm

ELECTRICAL SUPPLY:

By CEE plug connection
400 V.



Shelves with one or two levels are available as accessories.



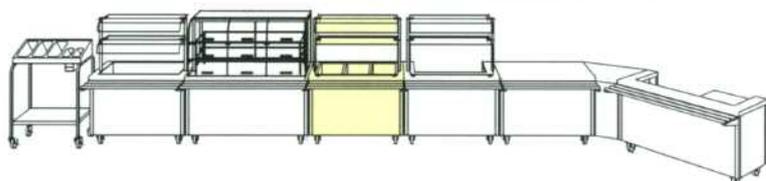
Attractive: The accessories are protector screens made of float glass, halogen spots and ceramic heat radiators in the lighting strip.

STANDARD MODEL

- Cabinet either open or closed with side-hinged doors on the servery side.
- Heated cabinet compartments, heated with ambient air and with double-wall insulation.
- 4 pairs of angle brackets in each corner for GN-containers 1/1 or their sub-divisions.
- Model MWA 3: without ambient air heated cabinet compartments
- Model MWA 4: with 2 ambient air heated cabinet compartments
- Model MWA 5: with 2 ambient air heated cabinet compartments
- Installation box with electricity supply and a drainage cock for all heating basins.
- Operating console with On-Off switch, temperature control and control lights.
- Heating basins for GN containers 1/1 or their sub-divisions. Depth up to maximum 200 mm. They can be heated either dry or wet. Advantage with moist heating: Water vapour for heat transfer prevents "baking on" on the base of the GN container.

ACCESSORIES

- Worktop in granite instead of stainless steel.
- Shelf with one or two levels in float glass.
- 3, 4 or 5 halogen spots in a lighting strip made of CNS on the support shelf for colour-intensive and appetising illumination of choices on offer.
- Lighting strip with a ceramic heat radiator for each heating basin.
- Covering on both end faces and customer side.
- Tray slide can be folded down. Made either of three CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Plug socket 230/400 V. Resting shelf at end, stainless steel.
- Space-saving module connection unit.
- See price list for further accessories.



MANHATTAN COLD FOOD AND DRINKS DISPENSER

SALADS CRACKLE, AND COKE HISSES!



MANHATTAN equipment has four sides to it, and can be used anywhere.

Anybody setting up a cafeteria or company restaurant now is to be envied, because with these universal modules he can have exactly what he needs: a cold servery as a salad bar, a breakfast bar, or cold buffet. Or how about a smart drinks dispenser? The MANHATTAN hold and cold drinks dispenser is an all-round module in your on-line system. But free-flow also gives this practical problem-solver a good image. See for yourself!



Enticing. MANHATTAN cold servery used as salad bar, breakfast bar, cold buffet, etc.



Refreshing. MANHATTAN drinks dispenser, insert CNS grill, and place the drinks on it.



Free-standing. Whether on-line or free-flow – the MANHATTAN cold servery gives you an appetite in all situations.





3 MODELS

● **MKA 3** = 3 x G/N 1/1

L x W x H:

1200 x 700 x 900 mm .

● **MKA 4** = 4 x G/N 1/1

L x W x H:

1550 x 700 x 900 mm

ELECTRICAL SUPPLY

via 230 V shockproof plug
or 400 V CEE plug



Cool. Closed cabinet – chilled or unchilled – with bottle crate for storing in readiness and keeping drinks cool.



Clean. The cooling basin has a water drainage for cleaning of draining off condensation water after 'crashed ice' has been used.

'This is the English term used in the original; should it be "crushed ice"?'



STANDARD MODEL

● Cabinet either open or with side-hinged doors both sides. Chilled or unchilled cabinet compartments.

● Cooled cabinet compartment with double wall insulation. With 4 pairs of supporting brackets for GN container 1/1 or its sub-divisions.

● Machine compartment with cooling machinery, condensation water vaporisation and electrical power box.

● Temperature control with digital display and automatic decondensation.

Cooling agent R 134 a, CFC-free.

● The integrated cooling trough holds 3 or 4 GN containers 1/1 or their sub-divisions up to a maximum depth of 150 mm. Or up to 8 salad bowls for each 260 mm diameter.

● Model MKA 3:
1 cooled cabinet compartment.

● Model MKA 4:
2 cooled cabinet compartments.

ACCESSORIES

● Worktop in granite instead of stainless steel.

● Display shelves with one or two levels, made of float glass.

● 3 or 4 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.

● Covering at ends and on customer side.

● Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.

● Closable doors. Bottle crate in left or right hand cabinet compartment.

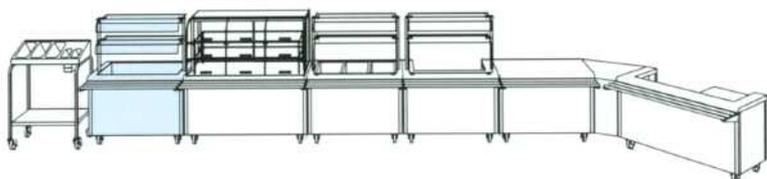
● CNS insert grills for drinks dispenser. The bottles do not become too cold – nor freeze solid.

● Plug socket 230/400 V.

● Resting shelf at front end, stainless steel.

● Space-saving module connection unit.

● See price list for other accessories.



BLANCO

MANHATTAN GENERAL PURPOSE DISPENSER AND PRE/POST-MIX DISPENSER

CAN BE USED FOR EVERYTHING



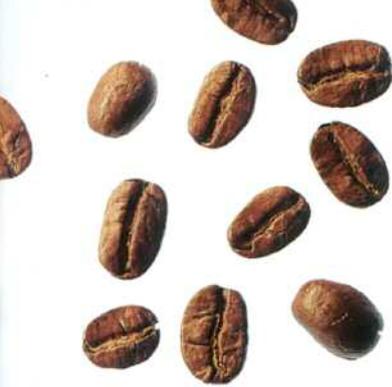
Fresh coffee, hot water for tea, ice cold Coca Cola and Fanta – directly from the machine. Refreshment either between meals or with the menu. It lifts your spirits and creates an appetite. The MANHATTAN general purpose dispenser is the ideal presentation platform and pre- or post-mixing system. The general purpose dispenser is obtainable as standard in three lengths. Display shelves are also obtainable for these standard lengths. One practical advantage: you can also decide on lengths for yourself between 800 mm and 1900 mm. The general purpose server is also useful for installation and building up of drinks dispensers, a draught beer system, or storage point for magazines. As a multi-purpose module, it will not let you down for serving food.



Coffee or coke?
The MANHATTAN general purpose module is the ideal place for the coffee machine or pre- and post-mixing systems.



Open or closed?
Here you see the open version. You can have closing doors on it if you wish.



**4 MODELS
GENERAL PURPOSE
DISPENSER**

- **MNE 3** = L x W x H:
1200 x 700 x 900 mm
- **MNE 4** = L x W x H:
1550 x 700 x 900 mm
- **MNE 5** = L x W x H:
1900 x 700 x 900 mm
- **MNE V** = L x W x H:
800 to 1900 x 700
x 900 mm

**3 MODELS
PRE/POST-MIX
DISPENSER**

- **MPP 3** = L x W x H:
1200 x 700 x 900 mm
- **MPP 4** = L x W x H:
1550 x 700 x 900 mm
- **MPP 5** = L x W x H:
1900 x 700 x 900 mm

Short or long? MANHATTAN general purpose module. Besides standard lengths, made to measure lengths from 800 mm up to 1900 mm are also possible. (Coffee machine from WMF, Geislingen)

**STANDARD MODEL
GENERAL PURPOSE
DISPENSER**

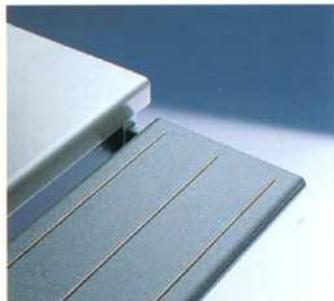
● Open, or with cabinet with swing doors on servery side, with 4 pairs of support ledgers for GASTRONORM trays. An intermediate shelf can be inserted into the open version.

**STANDARD MODEL
PRE/POST-MIX
DISPENSER**

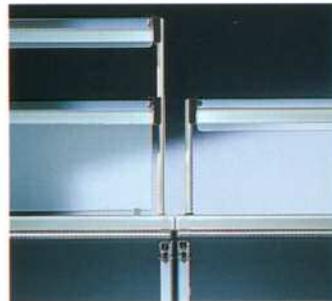
Docking bay for beverage container with hinged doors, closed on servery side.

ACCESSORIES

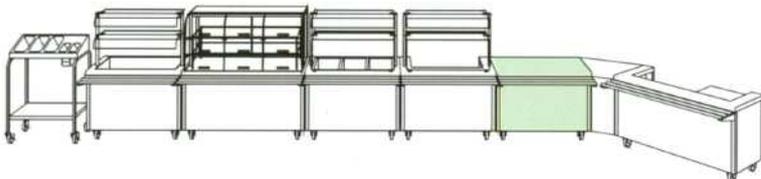
- Worktop in granite instead of stainless steel.
- Display shelves with one or two levels, made of float glass.
- 3 or 4 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.
- Covering at ends and on customer side.
- Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Plug socket 230/400 V.
- Resting shelf at front end, stainless steel.
- Space-saving module connection unit.
- See price list for other accessories.



The tray slide is also available alternatively in the plastic coated laminated wood panel version.



With or without? MANHATTAN comes as standard without display shelves. Try out for yourself what your needs are!



BLANCO

MANHATTAN MOBILE WALL UNIT AND DOCKING WALL ELEMENT

JUST PUSH IT ALONG - CLICK! - AND SERVE



The MANHATTAN mobile wall unit is a real quick-change artist.

It fits on to all BLANCO food serving trolleys heated, with natural cooling or with convection cooling, and to the BLANCOTHERM food transport system. This system, can be put on distribution castors and be pushed immediately behind the MANHATTAN mobile wall unit. Just put the plug into the socket – one click – and the installation is all ready, and food serving can start.



The right framework for BLANCO food serving trolleys or the BLANCO food transport system: the MANHATTAN mobile wall unit.





3 MODELS

MOBILE WALL UNIT

- **MAN 3** = L x W x H:
1200 x 700 x 900 mm
- **MAN 4** = L x W x H:
1550 x 700 x 900 mm
- **MAN 5** = L x W x H:
1900 x 700 x 900 mm

1 MODEL DOCKING WALL ELEMENT

- **MEN V** = L x W x H:
500-1500 x 700 x 900 mm

STANDARD MODEL DOCKING WALL ELEMENT

Docking bay available in various lengths between 500 and 1500 mm. Suitable for docking dispensing and stacking equipment. The docking wall element can only be installed between two other modules.

ELECTRICAL SUPPLY

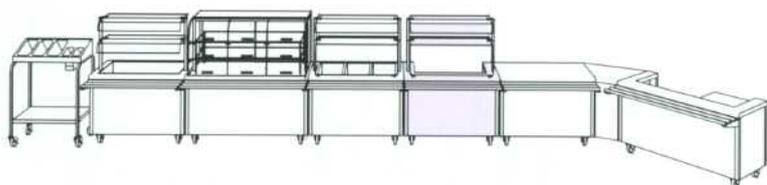
Via CEE 400 V plug.

STANDARD MODEL MOBILE WALL UNIT

- Module length 1200 mm: insertion niche 950 x 500 mm with recessed CNS screen at a height of 850 mm with three 230 V shockproof plugs. For a SAW L-2 food serving trolley, for example, or two BLANCOTHERM containers.
- Module length 1550 mm: insertion niche 1300 x 500 mm with recessed CNS screen at a height of 850 mm with four 230 V shockproof plugs. For a SAW L-3 food serving trolley, for example, or three BLANCOTHERM containers.
- Module length 1900 mm: insertion niche 1650 x 500 mm with recessed CNS screen at a height of 850 mm with four 230 V shockproof plugs. For a SAW L-4 food serving trolley, for example, or three BLANCOTHERM containers.

ACCESSORIES

- Worktop in granite instead of stainless steel.
- Display shelves with one or two levels, made of float glass.
- 3, 4 or 5 halogen spots in a lighting strip made of CNS for colour-intensive and appetising illumination of food.
- Lighting strip with ceramic heat radiator.
- Covering at ends and on customer side.
- Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.
- Plug socket 230/400 V.
- Resting shelf at front end, stainless steel.
- Space-saving module connection unit.
- See price list for other accessories.



BLANCO

MANHATTAN GLASS DISPLAY CABINETS AND DISPLAY MODULE WITH COOLING TROUGH

ALWAYS CLEAR GLASS TRANSPARENCY



Nothing could be simpler than self-service from the MANHATTAN glass display cabinet. Just lift the flap and close it again, and you have the most beautiful delicacies to eat. How could food be more impressively presented? MANHATTAN display cabinets whet your appetite from three shelves for salads, sandwiches, and fresh fruit, puddings and more delicate dessert dishes as well. Absolutely delicious! Chilled or unchilled. MANHATTAN display cabinets are closed on all sides. With nine flaps on the front, and they are fitted with two sliding doors at the back. They have clear glass, so that the view can always be enjoyed from both sides.



Chilled. MANHATTAN chilled display – Display cabinet for chilled foods and snacks.



Enticing transparency. MANHATTAN unchilled display cabinet.





**2 MODELS
DISPLAY CABINETS**

- **MVK 4** chilled
- **MVU 4** unchilled

Display cabinet: L x W x H:
1550 x 700 x 680 mm

Underframe: L x W x H:
1550 x 700 x 900 mm

**1 MODEL
DISPLAY MODULE
WITH COOLING
TROUGH**

- **MVS 4** chilled

Display module with cooling trough: L x W x H:
1550 x 700 x 400 mm

Underframe: L x W x H:
1550 x 700 x 900 mm



Convenient. Digital adjustment and monitoring of the chilling temperature.



Sophisticated cooling technology in elegant design.

ELECTRICAL SUPPLY

Via shockproof 230 V plug or CEE 400 V plug.

STANDARD MODEL

● The glass display cabinets are mounted on a CNS base. The right and left hand ends are each with 20 mm strong plastic glass.

● In the chilled cabinet there is an integrated cool light strip made of CNS. Fruit and salads are colourintensively illuminated.

● Open or with swing doors, giving closed cabinet on the serving side. With chilled or unchilled cabinet compartments.

● Chilled cabinet compartment double wall insulated. With 4 pairs of supporting brackets for GN container 1/1 or their sub-divisions.

● In the base for the chilled display cabinet is the machine section. This accommodates cooling machinery, decondenser, condensation water atomisation, and electrical power box.

● There are two temperature controls in the operating console, with integrated digital display.

The coolant is R 134 a, which is CFC free.

● On the customer side there are nine Plexiglass flaps for taking the food out – each level has 3 – with shaped handle strips. On the service side 2 sliding glass doors close all levels off.

ACCESSORIES

● Display base in granite instead of stainless steel (only possible for unchilled display cabinets).

● Covering at ends and on customer side.

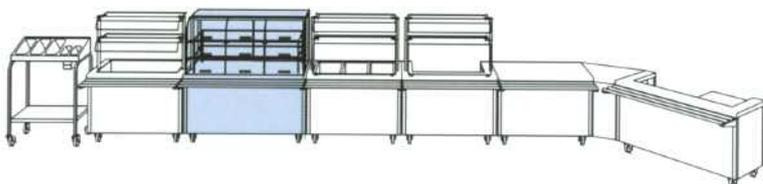
● Tray slide folds down. Either made of 3 CNS tubes or plastic-coated laminated wood panels with slider profiles.

● Space-saving module connection unit.

● Plug socket 230/400 V.

● Resting shelf at front end, stainless steel.

● See price list for other accessories.



MANHATTAN CASH DESK STAND

THIS IS HOW YOU SAVE CASH



MANHATTAN is an attractively priced complete programme, which stands out

for its quality and compatibility. This is also true of the cash desk stand at the end of the serving line.

You can order it either as "cash desk on right" or "cash desk on left". As a space-saving solution a cash register shelf is ideal, which can be secured to any module

(except the corner modules).



MANHATTAN cash desk stand – left surround or right surround. The till fits in!



The space-saving small solution: fitting a shelf to any module – small but fine!

2 MODELS

● **MKS 4** = L x W x H:

1550 x 700 x 900 mm
closed on 3 sides

● **MKSS 4** = L x W x H:

1550 x 700 x 900 mm
closed on 2 sides

ELECTRICAL POWER SUPPLY:

Via shockproof plug 230 V or CEE plug 400 V.

STANDARD MODEL

- 500 x 500 mm wide flat panel for the cash register.
- with 200 mm wide cover, possibly for a change machine.
- Area for legs closed on 3 or 2 sides, with two shockproof plug sockets and one diagonally mounted foot rest.

ACCESSORIES

- Working top in granite instead of stainless steel.
- Coating on customer side and ends.
- Tray slide folds down. Available in 3 CNS tubes or plastic coated laminated wood panels with slide profiles.
- Space-saving module connection unit.
- Plug socket 230/400 V.
- See price list for further accessories.

MANHATTAN CUTLERY AND TRAY DISPENSER

"ENJOY YOUR MEAL"



Really, the MANHATTAN cutlery and tray dispenser belongs at the beginning. This is where the customers find everything they need for their meal. Very practical, with a serviette dispenser.

MODEL

MBT = L x W x H:

900 x 600 x 1270 mm

MOBILE FRAME

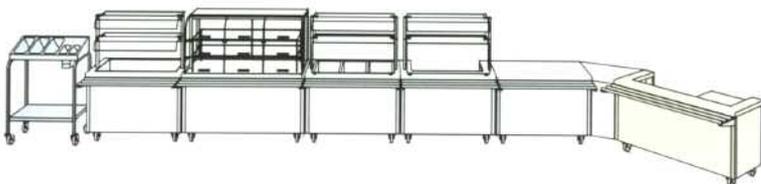
● Mobile frame made of 25 x 25 mm square tubing with welded in shelf which is safe against being pushed right through (800 x 500 mm), and which accommodates approximately 120 EUROPE or GASTRONORM trays.



MANHATTAN cutlery and tray dispenser – everything at one glance, everything within reach.

STANDARD MODEL

- Desk-shaped cutlery unit with 5 cutlery compartments (Size GN 1/4-150) made of CNS. The compartment floor is at an angle, making it easy to take the cutlery items out. Transparent covering of the GN container, half-side foldable.
- A serviette dispenser for 300 folded serviettes is mounted underneath the cutlery holder.



BLANCO

MANHATTAN INNER AND OUTER CORNERS

AND THE FOOD SERVERY STEPS OUT OF LINE



You bring style and shape into your food serving with corner modules.

Why always long faces in a straight line? With MANHATTAN inner and outer corners you can double back gracefully and liven up the atmosphere a good deal. Apart from the smart design, the practical usefulness of the module should not be underrated. See how prominence is given to bread and rolls, and how fruit can be enticingly presented. With MANHATTAN, seeing and helping yourself are the same thing.



Reaching out invitingly:
MANHATTAN 90° outer corner.
A place found at last for all
the oddments.



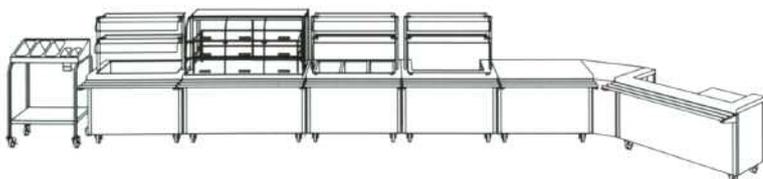
Front view: MANHATTAN 90°
inner corner. Space creation
with a touch of style!



Flexible: MANHATTAN 45° outer corner. Large placement area, with little space requirement.



Small: MANHATTAN 45° inner corner. Fits into the smallest free corner. It makes arranging fun!



4 MODELS

- 45° inner corner module

MI 45: L x W x H:

600 x 700 x 900 mm

- 90° inner corner module

MI 90: L x W x H:

750 x 750 x 900 mm

- 45° outer corner module

MA 45: L x W x H:

740 x 740 x 900 mm

- 90° outer corner module

MA 90: L x W x H:

1020 x 1020 x 900 mm

4 MODELS

The corner modules can only be used in combination with module connectors.

- 45° inner corner module

MIF 45: L x W x H:

810 x 700 x 900 mm

- 90° inner corner module

MIF 90: L x W x H:

1450 x 700 x 900 mm

- 45° outer corner module

MAF 45: L x W x H:

810 x 700 x 900 mm

- 90° outer corner module

MAF 90: L x W x H:

1450 x 700 x 900 mm

MODULE CONNECTION

Corner modules need two modules, one at each end for fixing to. They are made without castors and without stand feet.

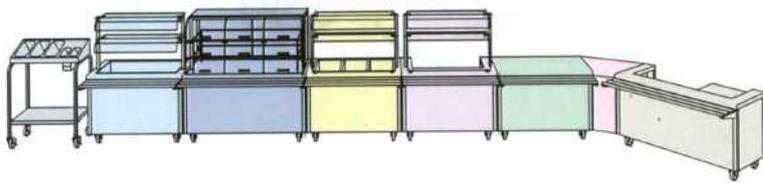
ACCESSORIES

- Worktop in granite instead of stainless steel
- Coating on customer side
- Tray slide folds down. Made of 3 CNS tubes or plastic-coated laminated wood panels with slide profiles (for inner corner module).
- See price list for further accessories.



BLANCO

SUMMARY OF ALL MODELS

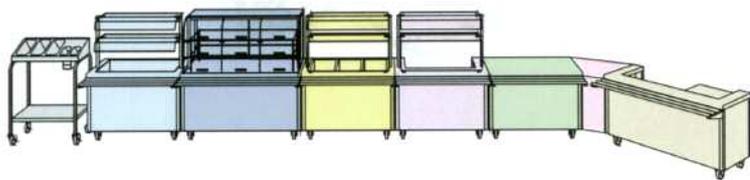


Model	Capacities	Dimensions L x W x H in mm	Cabinet compartments				Surface covers		Coatings		Foot variations			
			open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel	Castors – galvanised	Castors – stainless steel	Static feed	Mounting screens
Hot servery														
MWA 3	3 x GN	1200 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MWA 4	4 x GN	1550 x 700 x 900	■	■	■		■	○	○	○	■	○	○	○
MWA 5	5 x GN	1900 x 700 x 900	■	■	■		■	○	○	○	■	○	○	○
Cold servery														
MKA 3	3 x GN	1200 x 700 x 900	■	■		■	■	○	○	○	■	○	○	○
MKA 4	4 x GN	1550 x 700 x 900	■	■		■	■	○	○	○	■	○	○	○
General purpose servery														
MNE 3		1200 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE 4		1550 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE 5		1900 x 700 x 900	■	■			■	○	○	○	■	○	○	○
MNE V		800-1900x700x900	■				■	○	○	○	■	○	○	○
Pre/post-mix dispenser														
MPP 3		1200 x 700 x 900					■	○	○	○	■	○	○	○
MPP 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
MPP 5		1900 x 700 x 900					■	○	○	○	■	○	○	○
Docking wall element														
MEN V		500-1500x700x900					■	○	○	○				○
Mobile wall unit														
MAN 3	2 x GN	1200 x 700 x 900					■	○	○	○	■	○	○	○
MAN 4	3 x GN	1550 x 700 x 900					■	○	○	○	■	○	○	○
MAN 5	4 x GN	1900 x 700 x 900					■	○	○	○	■	○	○	○
Display cabinet, unchilled														
MVU 4	4 x GN	1550 x 700 x 900	■	■			■	○	○	○	■	○	○	○
Display cabinet, chilled														
MVK 4	4 x GN	1550 x 700 x 900	■	■		■	■		○	○	■	○	○	○

■ = standard production

○ = option

SUMMARY OF ALL MODELS



Model	Capacities	Dimensions L x W x H in mm	Cabinet compartments				Surface covers		Coatings		Foot variations			
			open cabinet compartment	closed cabinet compartment	heated cabinet compartment	chilled cabinet compartment	Stainless steel	Granite	Resopal	Stainless steel	Castors – galvanised	Castors – stainless steel	Static feed	Mounting screens
Display module with cooling trough														
MVS 4		1550 x 700 x 900	■	○		○	■	○	○	○	■	○	○	○
Cash desk stand														
MKS 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
Cash desk stand														
MKSS 4		1550 x 700 x 900					■	○	○	○	■	○	○	○
Cutlery and tray dispenser														
MBT		900 x 600 x 1270									■	○		
Inner corner 45°														
MI 45		600 x 700 x 900					■	○	○	○				○
Inner corner 90°														
MI 90		750 x 750 x 900					■	○	○	○				○
Outer corner 45°														
MA 45		800 x 700 x 900					■	○	○	○				○
Outer corner 90°														
MA 90		1020 x 1020 x 900					■	○	○	○				○
Inner corner 45°														
MIF 45		810 x 700 x 900					■	○	○	○	■	○	○	○
Inner corner 90°														
MIF 90		1450 x 700 x 900					■	○	○	○	■	○	○	○
Outer corner 45°														
MAF 45		810 x 700 x 900					■	○	○	○	■	○	○	○
Outer corner 90°														
MAF 90		1450 x 700 x 900					■	○	○	○	■	○	○	○

■ = standard production

○ = option

MANHATTAN

EXAMPLES OF CONFIGURATION



MANHATTAN modules positively invite planning. They come in three lengths as follows:

- Module with 3 x GN 1/1
1200 x 700 x 900 mm
- Module with 4 x GN 1/1
1550 x 700 x 900 mm
- Module with 5 x GN 1/1
1900 x 700 x 900 mm

In the case of the general purpose module individual lengths are feasible – from 800 to 1900 mm.

All modules can be combined with each other; they can be connected up with no distance between them using stable module connector units.

MANHATTAN design can be varied enormously. From traditional conservative style to futuristic avant-garde – everything is possible with – MAHATTAN. The modules are prepared so that fitting of coverings is simple. There are several options: Resopal coated in several colours, wood veneer or stainless steel covering the choice is yours. Order your chosen covering at the same time.

Good luck with your MANHATTAN equipment!



Top quality à la maison.

BLANCO GmbH + Co KG is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

Quality from tradition, economy through innovation.

For over 80 years, our company has been proving its great skill — especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take center stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 1160
75032 OBERDERDINGEN
GERMANY

Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-mail catering.export@blanco.de

BLANCO

New! BLANCO MIKADO Servery Counter.
For maximum flexibility in serving food.

blancoinnovation

Mobile, sturdy and stylish.

The new servery counter convinces from start to finish.

The BLANCO MIKADO-AM servery counter is the current highlight of the BLANCO MIKADO food serving system. Its design and function enable its seamless integration in the system and open up all options of the **flexible serving of food**.

- Suitable for rolling up BLANCOTHERM food transport containers
- Suitable for rolling up BLANCO food serving trolleys
- Solid design in high-quality stainless steel

Ideal for in-line use and unbelievably versatile.

The new BLANCO MIKADO servery counter is ideal for the **in-line serving of food**. It can be used universally and expands the options in the professional catering industry. Whether you **roll up refrigerated or heated modules** – simply insert the plug in the electrical outlet and installation is complete. Without transferring food, without losing time.

With the BLANCO MIKADO and the new servery counter, you can quickly vary combinations and create the perfect setting for any occasion.

The full range of accessories. Top performance.

The BLANCO MIKADO-AM-4 can be equipped with a broad range of acces-

sories, and therefore offers a perfect solution for every task: an awning, shrouding in various designs, a halogen lighting shelf, tray and plate slides, stainless-steel castors and module connectors are available that ensure a successful transition to the neighboring modules.



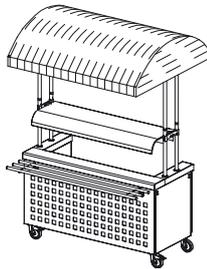
BLANCO MIKADO-AM-4
with solid base and sneeze guard
pulled down to the countertop on
the customer side

BLANCO MIKADO Servery Counter:
A master of diversity.

BLANCO MIKADO

Servery Counter

We will be happy to provide you with additional information on the BLANCO MIKADO and on the entire BLANCO product line free of charge (see address).



Model	MIKADO-SKS-4 Illustr. w/accessories
Design	Servery counter
Equipment of basic module	Including sneeze guard with pass-through (275 mm) on customer side Neon-tube lighting shelf 4 plastic castors, two of which have brakes
Accessories and options	Also see overview in MIKADO brochure, Accessories, Page 12-13
Dimensions L x W x H (in mm)	1542 x 675 x 1475 mm With optional awning: 1542 x 675 x 2300 mm
Roll-in niche L x W (in mm)	1300 x 500 mm
Working height	900 mm
Countertop	CNS 18/10 stainless steel
Special features	For rolling in food transport containers, e.g. BLANCOTHERM K or SAW/SAG Lower-lying CNS panel with 3 230 V Schuko socket outlets (height 760 mm) 400 V CEE plug
Order No.	572 803

MIKADO ACCESSORIES

for MIKADO-AM-4 Servery Counter

Decorative Colour Panel

Stainless steel with a background of coated sheet metal in: red (RAL 3020), blue (RAL 5003), green (RAL 6024), yellow (RAL 1021)

Awning

Fabric awning on stainless-steel supporting frame, removable, colours: red/white, blue/white, green/white, or yellow/white

Halogen lighting shelf

stainless steel, with 4 low-voltage halogen lamps with 20 W each

Lighting/heating shelf

Stainless steel, with 4 low-voltage halogen lamps with 20 W each and 3 150 or 250 W ceramic radiators each

Sneeze guard (float glass)

Pulled down to countertop on customer side

Tray slide

Fold-down, stainless-steel round tube, on customer side

Tray slide

Fold-down, Resopal-coated Multiplex board, stone-gray or polaris decor, with CNS insert, for mounting on customer side

Plate slide

Fold-down, Resopal-coated Multiplex board, stone-gray or polaris decor, for mounting on customer side

Stainless-steel castors

Stainless steel castor set, castor diameter 125 mm (4 castors, 2 of which have brakes)

Module connectors (Order No. 572 773)

Our team is happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY

Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO

A stainless steel food serving system with a blue and white striped awning. The system features a clear acrylic sneeze guard, a stainless steel counter with a blue top, and a perforated stainless steel front panel. The background is a plain, light-colored wall.

BLANCO
GERMANY

BLANCO MIKADO

The food serving system: Perfect for in-line use,
perfect for free-flow applications

blancomikado

From breaktime sandwich to midnight snack: Serving food with BLANCO MIKADO



Eating is an experience - now more than ever before. Great attention is paid to an attractive presentation. The more appetizing, the greater the desire for more.

The **BLANCO MIKADO food serving system** convinces with attractive food presentation and convenient serving of food. Its perfected technology and **fresh design** make every meal a visual and culinary treat.

The system with **cold, hot and ambient serving options** offers the ideal solution for all requirements.

The mobile modules are **maneuverable, flexibly combinable** and do their job perfectly wherever they are used – in both small and large rooms, **for in-line use and for free-flow applications**.

The **new module connectors** also open up additional options for realizing many creative in-line combinations. Economical. Practical. Good.

The background image shows a stainless steel buffet line. On the left, there is a blue plastic cover for a buffet station. In the center, a metal tray is filled with food, including what appears to be roasted meat and lemon wedges. In the foreground, a stainless steel buffet counter is visible, with a black-handled metal strainer resting on it. The overall scene is brightly lit, suggesting a clean and professional kitchen environment.

all-inclusive

CONTENTS

Serving food with BLANCO MIKADO . . .	2
Cold buffets	4
Hot buffets	5
Ambient buffets	6
Perfect for in-line use, perfect for free-flow applications	7
The big advantage of BLANCO	8

PRODUCT OVERVIEW

BLANCO MIKADO, cold buffet	9
BLANCO MIKADO, hot buffet	10
BLANCO MIKADO, ambient buffet	11
Accessories for BLANCO MIKADO	12-13

Cold buffets with top technology: Take a beating. Gentle to food.

With the BLANCO MIKADO cold buffet, refrigerated food retains its freshness and appetizing appearance thanks to the perfected technology employed. Sturdy stainless steel and the attractive design looks good in any setting.

MIKADO-SK models are equipped with contact cooling. they gently refrigerate food, and are therefore ideally suited for sensitive products.

MIKADO-UK models with forced convection cooling are the top performers. An especially powerful refrigerating method ensures optimum refrigerating results.

Areas of use

- Breakfast buffet
- Dessert buffet
- Baked-goods buffet
- Dinner buffet
- Late-night buffet
- Salad bar
- Drinks bar

BLANCO MIKADO-SK

Cold buffet with contact cooling

for especially gentle refrigeration in a refrigeration range from +8°C to +15°C.

Advantages: outstanding hygienic conditions, fast and easy cleaning, cooling tray with incline – for optimum water drain-off during defrosting.

Module size: 3 or 4 x GN 1/1.



MIKADO-SKS-4

with thin base and sneeze guard.

Additional equipment: awning, glass shelf with railing, stainless-steel tray slide
(View from operation side)

BLANCO MIKADO-UK

Cold buffet with forced convection cooling

for maximum performance in the refrigeration range from +2°C to +15°C.

Advantages: even temperature distribution with convection cooling that lays itself over the food like a veil, optimum cleaning and hygiene thanks to removable cooling tray.

Module size: 4 x GN 1/1.



MIKADO-UKM-4

with solid base and sneeze guard.

Additional equipment: awning, stainless-steel tray slide
(View from operation side)

ice-cold



Hot buffets: separately controllable, because meat should be hotter than fish.

The BLANCO MIKADO hot buffets are equipped with bain-marie technology and **separately controllable wells**. They enable fresh food to be kept hot under ideal conditions.

Advantages: the wells can be heated wet and dry. The short heat-up times and the low energy consumption are remarkable. Protected ceramic radiators offer optimum safety.

Module size: 3 or 4 x GN 1/1

Areas of use:

- Breakfast buffet
- Baked-goods buffet
- Dinner buffet
- Late-night buffet



BLANCO MIKADO-WS-4
with thin base and sneeze guard.
Additional equipment: awning, glass shelf with railing, stainless-steel tray slide
(View from operation side)



BLANCO MIKADO-WM-4
with solid base and sneeze guard.
Additional equipment: awning, stainless-steel tray slide and side shelf
(View from customer side)



BLANCO



piping hot



all-rounder

Attractive ambient buffets:
For serving coffee, muesli, bread etc.

The BLANCO MIKADO ambient buffet is an ingenious addition to the cold and hot buffets. It provided space for everything that doesn't need to be cooled or kept warm. The ambient buffets are modular, flexible and versatile.

Advantages: optimum hygiene, easy-to-clean surfaces and high-quality appearance.

Module size: 3 or 4 x GN 1/1.

Areas of use:

- Drinks bar
- Coffee and tea bar
- Bread and baked goods
- Muesli or fruit bar
- Placement area for dishes, glasses and silverware



BLANCO MIKADO-NS-4

with thin base.

Additional equipment: awning, stainless-steel tray slide and side shelf
(View from customer side)



BLANCO MIKADO-NM-4

with solid base.

Additional equipment: awning, stainless-steel tray slide and side shelf, sneeze guard, glass shelf with railing
(View from customer side)

Many faces: A broad range of individual designs

BLANCO MIKADO modules are available with either **a thin or a solid** base.

The following **decors** are available for the base **panelling**:

- Basic version in stainless steel
- Stainless steel with squares in the colors red, blue, green and yellow

The optional **fabric awning** on stainless-steel supports can be easily removed with a Velcro fastener and is available in four different colour combinations:

- red-and-white striped
- blue-and-white striped
- green-and-white striped
- yellow-and-white striped

A close-up photograph of a BLANCO MIKADO food serving system. The system is made of stainless steel and features a sliding tray mechanism. The tray is currently open and contains a serving of food, including what appears to be duck legs, white rice, and lemon wedges. A serving tool with a black handle and a metal head is positioned over the tray. The background shows a window with a blue and white striped awning and a stainless steel structure with a grid of blue square cutouts.

**Serving food as desired:
Perfect for in-line use,
perfect for free-flow applications.**

Each module of the BLANCO MIKADO food serving system is equipped with **castors** and convinces with optimum handling. The sun comes out and you want to move out onto the terrace quickly? With BLANCO modules it's easy, and if it's necessary to go through narrow doorways, simply fold down the tray slides.

The **modular system** offers a wide range of design options. Individual and in island groups, free-standing in the room (free-flow) and in-line. For serving food in-line, there are **module connectors for variable use** which enable individual buffets to be combined with each other as desired. That quickly turns several individual experts into a grand master.



major advantages

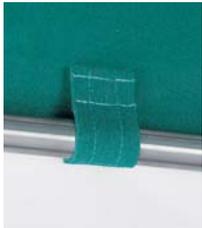
**The big advantage of BLANCO:
Quality in a big way and in small details.**



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



Stainless-steel lighting and heating shelf, top accessories for hot buffets. Ceramic radiators help keep food warm and improve the food quality.



Awning with Velcro fasteners
With the practical Velcro fastener you can quickly and easily mount awnings or change to a new colour.



Bevelled countertop
Ergonomic, hygienic, practical: Countertop with 15 mm radius edge.



Tray slides below the cover countertop
The safe design guarantees excellent handling and optimum hygiene.



Free-flow with safety glass
For optimum safety and for avoiding injuries, the sneeze guard and glass shelf of the free-flow elements are made of tempered safety glass.



Fold-down slides and shelves
For easy maneuverability and maximum flexibility, plate and tray slides, as well as side shelves can simply be folded down.



Perfect protection for in-line use
For in-line use, there is not only a sneeze guard with a pass-through, but also a pulled-down version that ends flush with the countertop on the customer side (float glass).

BLANCO MIKADO

Cold buffets

We will be happy to provide you with additional information on the BLANCO MIKADO and on the entire BLANCO product line free of charge (see back for address).



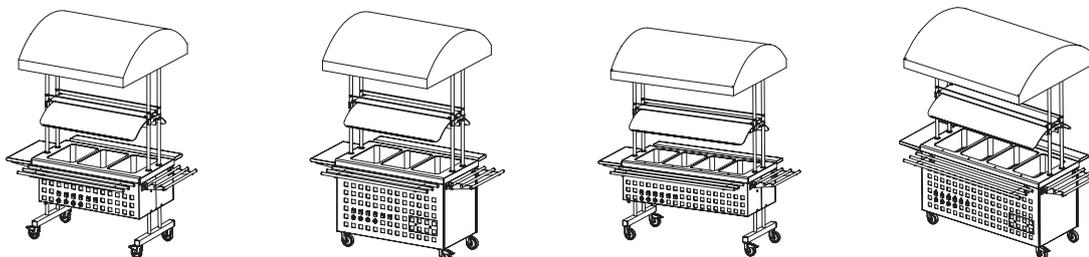
Model	MIKADO-SKS-3 Illustr. w/accessories	MIKADO-SKM-3 Illustr. w/accessories	MIKADO-SKS-4 Illustr. w/accessories	MIKADO-SKM-4 Illustr. w/accessories	MIKADO-UKM-4 Illustr. w/accessories
Design	Cold buffet with contact cooling	Cold buffet with forced convection cooling			
Base	Thin base	Solid base	Thin base	Solid base	Solid base
Capacity	3 x GN 1/1-150	3 x GN 1/1-150	4 x GN 1/1-150	4 x GN 1/1-150	4 x GN 1/1-200
Equipment of basic module	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass One-piece cooling tray 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes	Including sneeze guard made of safety glass Convection-cooling tray with CFC-free insulation 4 plastic castors, two of which have brakes Lighting unit with fluorescent tubes
Accessories and options	See overview on Page 12-13				
Dimensions L x W x H (in mm)	1217 x 675 x 1475 With optional awning: 1217 x 675 x 2300	1217 x 675 x 1475 With optional awning: 1217 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300	1542 x 675 x 1475 With optional awning: 1542 x 675 x 2300
Working height	900 mm				
Countertop	CNS 18/10 stainless steel				
Refrigeration type	Contact cooling	Contact cooling	Contact cooling	Contact cooling	Forced convection cooling
Cooling range	+8°C to +15°C*	+8°C to +15°C*	+8°C to +15°C*	+8°C to +15°C*	+2°C to +15°C*
Special features	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Deep-drawn cooling tray for fast and easy cleaning	Forced convection cooling; removable cooling tray. The evaporator beneath the tray can be tilted upward for easier cleaning.
Order No.	572 124	572 127	569 939	572 126	569 940

* The temperature is measured at the geometric center of the cooling tray.

BLANCO MIKADO

Hot buffets

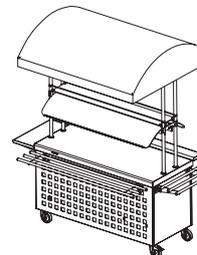
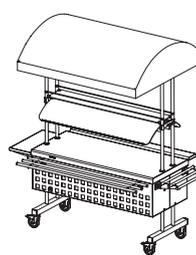
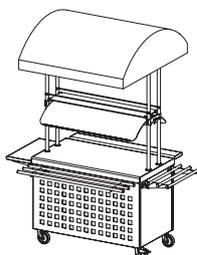
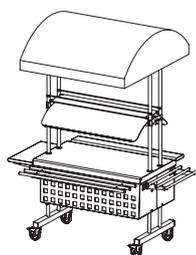
We will be happy to provide you with additional information on the BLANCO MIKADO and on the entire BLANCO product line free of charge (see back for address).



Model	MIKADO-WS-3 Illustr. w/accessories	MIKADO-WM-3 Illustr. w/accessories	MIKADO-WS-4 Illustr. w/accessories	MIKADO-WM-4 Illustr. w/accessories
Design	Hot buffet	Hot buffet	Hot buffet	Hot buffet
Base	Thin base	Solid base	Thin base	Solid base
Capacity	3 x GN 1/1-200	3 x GN 1/1-200	4 x GN 1/1-200	4 x GN 1/1-200
Equipment of basic module	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)	Including sneeze guard made of safety glass Continuously welded-in bain-marie wells 4 plastic castors, two of which have brakes Lighting/heating shelf (halogen lighting shelf/ ceramic radiators, 150 W)
Accessories and options	See overview on Page 12-13			
Dimensions L x W x H (in mm)	1217 x 675 x 1475 mm With optional awning: 1217 x 675 x 2300 mm	1217 x 675 x 1475 mm With optional awning: 1217 x 675 x 2300 mm	1542 x 675 x 1475 mm With optional awning: 1542 x 675 x 2300 mm	1542 x 675 x 1475 mm With optional awning: 1542 x 675 x 2300 mm
Working height	900 mm	900 mm	900 mm	900 mm
Countertop	CNS 18/10 stainless steel			
Wells	3 bain-marie wells	3 bain-marie wells	4 bain-marie wells	4 bain-marie wells
Temp. range	+30°C to +95°C	+30°C to +95°C	+30°C to +95°C	+30°C to +95°C
Special features	2 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	2 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	3 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry	3 ceramic radiators with 150 W each, wells can be heated and controlled wet or dry
Order No.	572 130	572 133	572 129	572 132

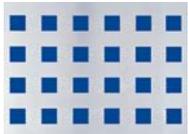
BLANCO MIKADO

Ambient buffets



Model	MIKADO-NS-3 Illustr. w/accessories	MIKADO-NM-3 Illustr. w/accessories	MIKADO-NS-4 Illustr. w/accessories	MIKADO-NM-4 Illustr. w/accessories
Design	Ambient buffet	Ambient buffet	Ambient buffet	Ambient buffet
Base	Thin base	Solid base	Thin base	Solid base
Capacity	Same as 3 x GN 1/1	Same as 3 x GN 1/1	Same as 4 x GN 1/1	Same as 4 x GN 1/1
Equipment of basic module	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf	Without sneeze guard Smooth, continuous countertop at top 4 plastic castors, two of which have brakes Without lighting shelf
Accessories and options	See overview on Page 12-13			
Dimensions L x W x H (in mm)	1217 x 675 x 1018 mm With optional awning: 1217 x 675 x 2300 mm	1217 x 675 x 1018 mm With optional awning: 1217 x 675 x 2300 mm	1542 x 675 x 1018 mm With optional awning: 1542 x 675 x 2300 mm	1542 x 675 x 1018 mm With optional awning: 1542 x 675 x 2300 mm
Working height	900 mm	900 mm	900 mm	900 mm
Countertop	CNS 18/10 stainless steel			
Placement area	Continuous flat surface without edge			
Special features	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.	For multifunctional use as a bar, placement and presentation area, for dishes glasses etc.
Order No.	572 136	572 139	572 135	572 138

accessories

Illustration	Model Designation	for MIKADO models	for modules	Dimensions L x W x H (in mm)
	DECORATIVE COLOUR PANEL stainless steel with a background of coated sheet metal in: red (RAL 3020), blue (RAL 5003), green (RAL 6024) or yellow (RAL 1021)	all models	3 x GN 1/1 4 x GN 1/1	—
	AWNING fabric awning on stainless-steel supporting frame, removable, colors: red and white, blue and white, green and white, or yellow and white	all models	3 x GN 1/1 4 x GN 1/1	1155 x 1,220 mm 1480 x 1,250 mm
	GLASS SHELF without railing, of tempered safety glass	all models	3 x GN 1/1 4 x GN 1/1	1085 x 270 x 8 mm 1410 x 270 x 8 mm
	RAILING FOR GLASS SHELF of stainless-steel round tube	all models	3 x GN 1/1 4 x GN 1/1	—
	HALOGEN LIGHTING SHELF of stainless steel, with 3 or 4 low-voltage halogen lamps with 20 W each	MIKADO-SK, MIKADO-UK	3 x GN 1/1 4 x GN 1/1	1115 x 80 x 40 mm 1440 x 80 x 40 mm
	SNEEZE GUARD with neon-tube lighting shelf sneeze guard of tempered safety glass, stainless-steel lighting shelf, 2x18 W fluorescent tubes	MIKADO-N	3 x GN 1/1 4 x GN 1/1	—
	SNEEZE GUARD with halogen lighting shelf sneeze guard of tempered safety glass, stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each	MIKADO-N	3 x GN 1/1 4 x GN 1/1	—
	LIGHTING/HEATING SHELF of stainless steel, with 3 or 4 low-voltage halogen lamps with 20 W each and 2 or 3 250 W ceramic radiators each	MIKADO-W	3 x GN 1/1 4 x GN 1/1	1115 x 114 x 40 mm 1440 x 114 x 40 mm
	SNEEZE GUARD on customer side with neon-tube lighting shelf and pass-through (275 mm) stainless-steel lighting shelf, 2x18 W fluorescent tubes, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	SNEEZE GUARD on customer side with halogen lighting shelf and pass-through (275 mm) stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	SNEEZE GUARD pulled down to countertop on customer side with neon-tube lighting shelf stainless-steel lighting shelf, 2x18 W fluorescent tubes, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—
	SNEEZE GUARD pulled down to countertop on customer side with halogen lighting shelf stainless-steel lighting shelf, with 3 or 4 low-voltage halogen lamps with 20 W each, cannot be combined with glass shelf and railing, float glass	MIKADO-SKM MIKADO-UKM MIKADO-WM MIKADO-NM	3 x GN 1/1 4 x GN 1/1	—

accessories

Illustration	Model Designation	for MIKADO models	for modules	Dimensions L x W x H (in mm)
	TRAY SLIDE fold-down, stainless steel round tube, can be mounted on operator and/or customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	TRAY SLIDE fold-down, Resopal-coated Multiplex board, colour: stone-gray, with CNS-insert, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	TRAY SLIDE fold-down, Resopal-coated Multiplex board, colour: polaris, with CNS-insert, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	PLATE SLIDE fold-down, Resopal-coated Multiplex board, colour: stone-gray, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	PLATE SLIDE fold-down, Resopal-coated Multiplex board, colour: polaris, can be mounted on both sides and/or on customer side	all models	3 x GN 1/1 4 x GN 1/1	1228 x 235 x 25 mm 1553 x 235 x 25 mm
	SIDE SHELF fold-down, stainless-steel round tubing, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	SIDE SHELF fold-down, Resopal-coated Multiplex board, colour: stone-gray, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	SIDE SHELF fold-down, Resopal-coated Multiplex board, colour: polaris, can be mounted on right and/or left-hand short side	all models	3 x GN 1/1 4 x GN 1/1	623 x 280 x 25 mm 623 x 280 x 25 mm
	STAINLESS-STEEL CASTORS stainless steel castor set, castor diameter 125 mm (4 castors, 2 of which have brakes)	all models	—	—
Not shown	MODULE CONNECTORS (Order No. 572 773)	all models	—	100 x 675 x 128 mm
Not shown	ELECTR. CONDENSATION-WATER EVAPORATOR	MIKADO UK	—	—

Quality à la maison.

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry, and medical functional areas.

Quality from tradition, economy through innovation.

For over 80 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

At BLANCO, you take centre stage.

All of BLANCO's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team is happy to advise you:

BLANCO GmbH + Co KG
Catering Systems
P.O. Box 11 60
75032 OBERDERDINGEN
GERMANY

Phone + 49 7045 44-81198
Fax + 49 7045 44-81212
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO