

**THE BLANCO PROFESSIONAL GROUP.**

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

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

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**BLANCO**  
PROFESSIONAL

Catering

Medical

Industrial

Railway

German Technology

**BLANCO**  
PROFESSIONAL

# COMMERCIAL CATERING EQUIPMENT

Catering – **BLANCO Professional**





## Equipment for commercial kitchens and the catering industry

- 4 BLANCOTHERM K synthetic food transport containers
- 10 BLANCOTHERM E stainless-steel food transport containers
- 12 Banquet trolleys
- 16 SERVISTAR plate stacking system
- 18 BLANCO COOK cooking system
- 22 MANHATTAN, BASIC LINE food serving systems
- 24 Food serving trolleys
- 26 Plate dispensers
- 28 Basket and tray dispensers
- 30 Plate dispensers for installation
- 32 Food service conveyor belts
- 34 Tray transport trolleys
- 36 Serving trolleys, panelling for serving trolleys
- 40 Shelf trolleys, tray clearing trolleys
- 42 Transport trolleys
- 42 Commercial sinks
- 44 Gastronorm containers
- 48 Buffet Line Gastronorm containers

### The BLANCO Professional Group

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

Today the BLANCO Professional Group operates worldwide and achieves a consolidated annual turnover of 114m Euro (fiscal year 2014) with its 698 employees. The majority share of the BLANCO Professional Group is held by E.G.O. Blanc und Fischer Group and remains family property.

BLANCO Professional offers customers solutions which are perfectly tailored to

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

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

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



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

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

[www.blanco-professional.com](http://www.blanco-professional.com)

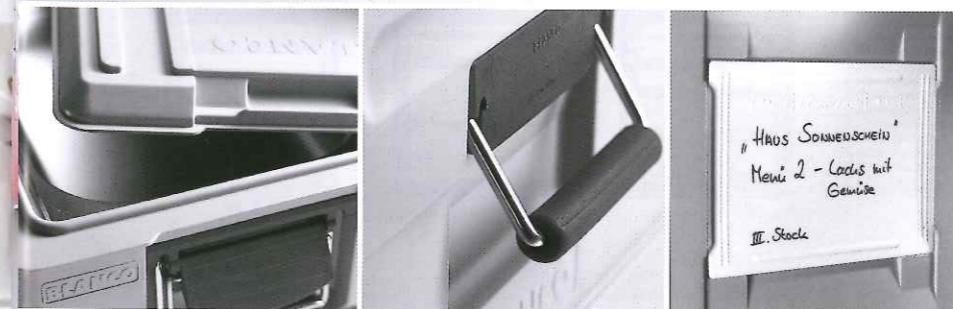


## Appetisingly transported, appetisingly packed – Synthetic BLANCOTHERM K food transport containers.

Hot and cold food is excellently kept hot or cold in convincing 5-star quality in the BLANCOTHERM K. Both outside and inside, the BLANCOTHERM K offers convincing technology, design, function and accessories.



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



**Stainless steel interior**  
BLT 320 KB and 320 KBR with stainless-steel inlet for direct loading.

**Handy ergonomics**  
Stainless-steel carrying handle with non-slip synthetic grip.

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



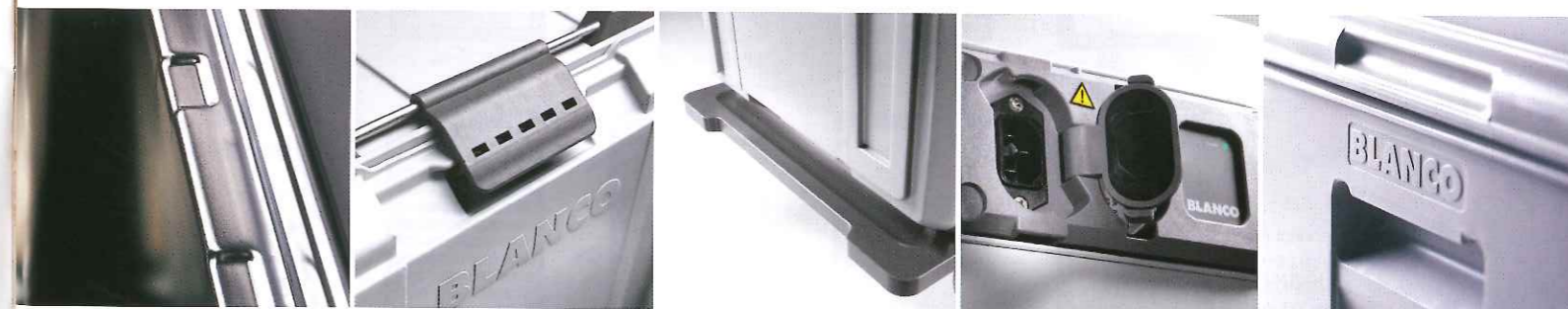
**BLANCOTHERM 620 KUF**  
(shown with accessories) The model with the largest capacity. The hinged door can be swiveled 270° and is removable.



**BLANCOTHERM 420 K**  
Front loader with hinged door, unheated.



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



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

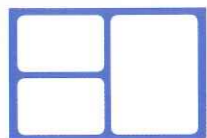
**Perfectly closed**  
Lock at the top for easy opening, even when containers are located directly next to each other.

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

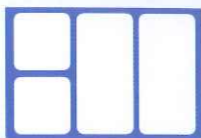
**Absolutely hygienic**  
All BLANCOTHERM K are dishwasher-safe (Heated models BLT 320 with closed power connection socket. Convection-heated models BLT 420 and 620 without door).

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

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



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



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

**Loading examples  
BLANCOTHERM 420 K**

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



11 x GN 1/1-20



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



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



2 x GN 1/1-150

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



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



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



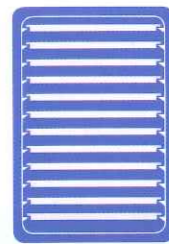
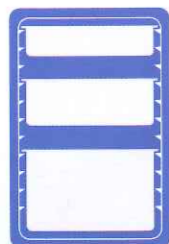
1 x GN 1/1-20,  
1 x GN 1/1-40,  
2 x GN 1/1-100



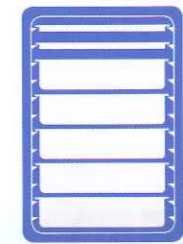
1 x GN 1/1-40,  
1 x GN 1/1-200

**Loading examples  
BLANCOTHERM 620 K**

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



12 x GN 1/1-20



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

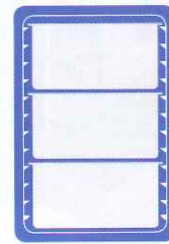
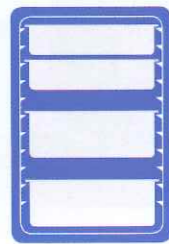


6 x GN 1/1-65

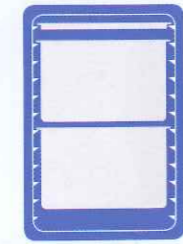


4 x GN 1/1-100

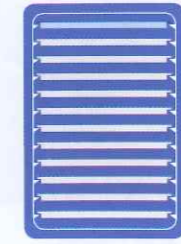
For a 4-component meal:  
2 x GN 1/1-65,  
2 x GN 1/1-100  
(approx. 40 meals)



3 x GN 1/1-150



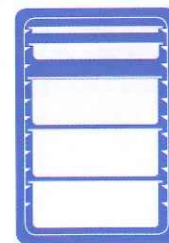
1 x GN 1/1-20,  
2 x GN 1/1-200



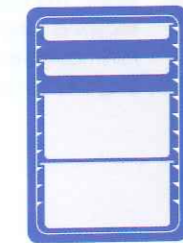
1 eutectic plate,  
11 x GN 1/1-20



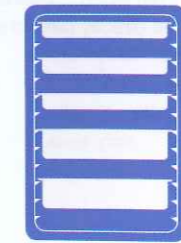
1 x GN 1/1-40,  
5 x GN 1/1-65



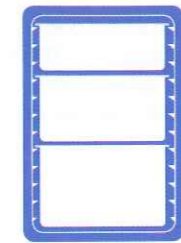
1 x GN 1/1-20,  
1 x GN 1/1-40,  
3 x GN 1/1-100



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



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



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

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



**Fish likes 65° while broccoli  
prefers 70°**

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

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

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

**Low-temperature cooking**

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

**Sous-Vide cooking**

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



**BLANCOTHERM 320 ECO-C**

Top loader for smooth transport logistics when catering

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

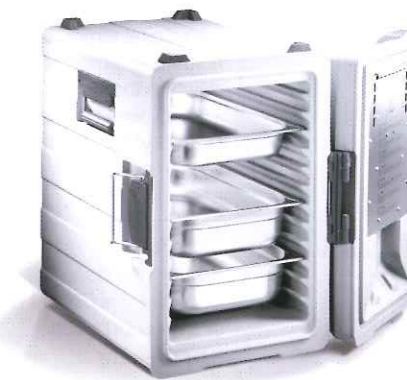


**BLANCOTHERM 320 KBR**

(with accessories)

Heatable and adjustable top loader with silicone heating and temperature display

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



**BLANCOTHERM 620 KBRUH**

(with accessories)

Heatable and adjustable front loader with convection heating and temperature display

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

## Synthetic BLANCOTHERM K

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

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).

## Synthetic BLANCOTHERM K accessories

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).



Rola 13



Rolli-125



Eutectic plate



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



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



**BLT 820 E**  
Front loader, unheated

**BLT 1020 E**  
Front loader, unheated

**BLT 1220 E**  
Front loader, unheated

**BLT 1020 EUK**  
Front loader,  
convection-cooled

**BLT 1220 EUK**  
Front loader,  
convection-cooled

**BLT 820 EB**  
Front loader, heatable

**BLT 820 EBTF**  
Top and front loader, heatable

**BLT 1020 EB**  
Front loader, heatable

**BLT 1220 EB**  
Front loader, heatable

**The stainless-steel BLANCOTHERM E**

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

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

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



reddot design award  
winner 2011

Maximum flexibility with the half-height dividing wall.

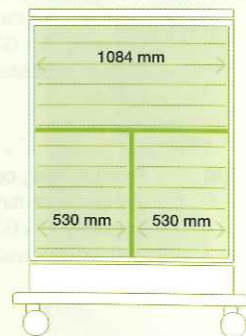
A BLANCO innovation: The half-height dividing wall for the simultaneous use of one-piece grates (1084 x 650 mm) and GN containers or smaller GN grates.



BW 18



BW 36



## BLANCO banquet trolley, heated



reddot design award  
winner 2011

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

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

## BLANCO banquet trolley, cooled

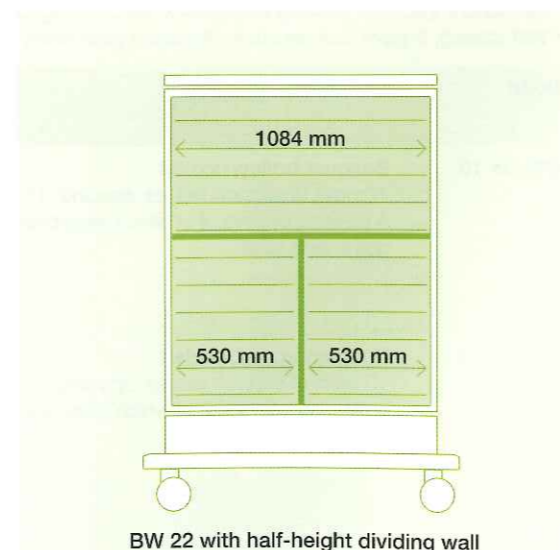
- Body made of CNS, closed on all sides, exterior and interior body with thermal separation
- Refrigeration unit integrated in unit body
- All-round impact bar protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

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

## Maximum loading

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

Model	BW 11	BW 18	BW 22			BW 36			BW-UK 10	BW-UK 15
Positioning of the compartments										
Distance between ledges in mm	115	75	a	b	c	a	b	c	115	75
<b>With GN containers</b>										
GN 2/1 -100	11	9	-	12	22	-	8	18	10	7
GN 2/1 -65	11	18	-	12	22	-	18	36	10	15
GN 1/1 -100	22	18	-	24	44	-	16	36	20	14
GN 1/1 -65	22	36	-	24	44	-	36	72	20	30
<b>With GN grates GR 2/1 (650 x 530 mm) and unstacked plates</b>										
GN grates, GR 2/1	11	17	-	12	22	-	16	34	9	14
Plates, 24 cm dia.	44	68	-	48	88	-	64	136	36	56
Plates, 26 cm dia.	44	68	-	48	88	-	64	136	36	56
Plates, 28 cm dia.	22	34	-	24	44	-	32	68	18	28
Plates, 30 cm dia.	22	34	-	24	44	-	32	68	18	28
Plates, 31 cm dia.	22	34	-	24	44	-	32	68	18	28
<b>With grates (1084 x 650 mm) and unstacked plates</b>										
Grates 1084 x 650 mm	-	-	11	5	-	17	8	-	-	-
Plates, 24 cm dia.	-	-	88	40	-	136	64	-	-	-
Plates, 26 cm dia.	-	-	88	40	-	136	64	-	-	-
Plates, 28 cm dia.	-	-	66	30	-	102	48	-	-	-
Plates, 30 cm dia.	-	-	66	30	-	102	48	-	-	-
Plates, 31 cm dia.	-	-	66	30	-	102	48	-	-	-
<b>With grates and stacked plates covered with cloches</b>										
Max. 3 plates with cloches one above the other (height per plate with cloche: approx. 65 mm)										
GN grates, GR 2/1	6	6	-	6	12	-	4	12	5	5
Grates 1084 x 650 mm	-	-	6	3	-	6	3	-	-	-
Plates, 26 cm dia.	64	68	128	128	128	136	112	136	56	60



BW 22 with half-height dividing wall

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

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

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

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

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

This saves electricity and prevents ice build-up.

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



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

### Convection-cooled banquet trolley BW-UK15

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



Consumption in kWh after 4 hours

### Convection-heated banquet trolley BW 18

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



Consumption in kWh after 4 hours



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



The innovative BLANCO SERVISTAR plate stacking system provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest.

With its plate holders, SERVISTAR has a gentle and secure grip on your porcelain under any conditions. The SERVISTAR can be loaded easily and the plates can be removed quickly.

With their elegant design, all of the models even look good in the front area.

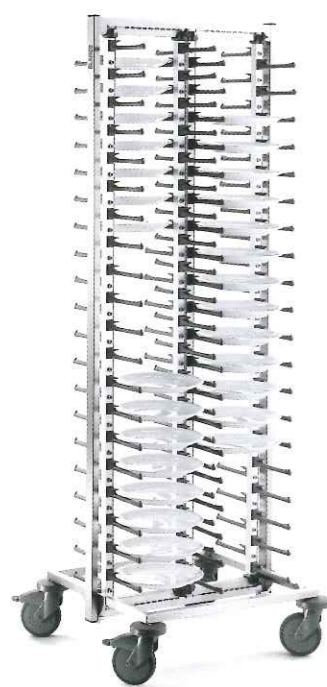
**FLAT PACK!**



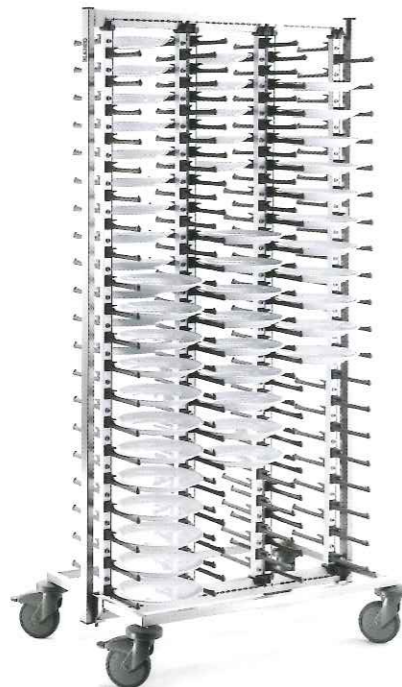
SERVISTAR GASTRO 80

**BLANCO SERVISTAR GASTRO**

The SERVISTAR is perfect for handling prepared food in extremely tight spaces. An example is the BLANCO SERVISTAR GASTRO 80 – it only requires 0.5 m<sup>2</sup> for 80 plates.



SERVISTAR GASTRO 80



SERVISTAR GASTRO 120

**BLANCO SERVISTAR**

**FLAT PACK!**

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

Model	Description	Dimensions (mm) L x W x H	Capacity	Delivery	Order No.
SERVISTAR GASTRO 80	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 663 x 1856 mm	80 plates	delivered assembled	573 694
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 683 x 247 mm	573 696
SERVISTAR GASTRO 120	Plate stacking system mobile, 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel	653 x 933 x 1856 mm	120 plates	delivered assembled	573 698
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 943 x 233 mm	573 700



**The innovative plate holder**

The design is based on the example of the human hand – strong and gentle at the same time. The small extra thumb gives the plates additional stability and provides ideal balance in any position. The plates rest on the plate holders in a soft and non-slip position due to the fine elastic soft-grip surface – no clattering, no clinking, no problem.



**More stability in everyday life**

Due to its high quality finishing "made in Germany" SERVISTAR has maximum stability which is convincing – even when completely loaded and on uneven floors. So that you can manoeuvre safely in any situation.



**More space for creative ideas**

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



**More flexibility when serving**

The plate holder rows can be steplessly adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular.

## BLANCO COOK front cooking station

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

Model	Description	Capacity	Exterior dimensions W x D x H (mm)	Order No.
BC FS 2	Front cooking station with removable CNS placement shelf	max. of 2 BLANCO COOK table-top units	1538 x 750 x 1361 mm	573 973
BC FS 3	Front cooking station with removable CNS placement shelf	max. of 3 BLANCO COOK table-top units	1943 x 750 x 1361 mm	573 974
BC FS 3 BHG	Front cooking station with lighting, railing and removable CNS placement shelf	max. of 3 BLANCO COOK table-top units	1943 x 750 x 1361 mm	573 975
BC FS 4	Front cooking station with removable CNS placement shelf	max. of 4 BLANCO COOK table-top units	2348 x 750 x 1361 mm	573 976

### BLANCO COOK BC FS 4

#### Front cooking station

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



#### For easy cleaning and optimum hygiene

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



Underframe cooling table KTE 2-462

## BLANCO COOK

### The next generation of the mobile cooking system

The mobile extraction module effectively removes grease, moisture and annoying odours from the cooking fumes on request with the ION TEC filter technology for even better results. The light, compact table-top cooking units offer you a wide range of possibilities in a small space. With BLANCO COOK you can fry, cook, grill, deep-fry, keep hot and present – in an energy-saving, efficient and tempting way.

#### The second generation at a glance:

- For 2, 3 or 4 BLANCO COOK table-top units
- Reduced extraction bridge for ideal visibility
- Extremely effective filter system
- Electronic control with filter change indicator
- Large storage surface on the odour filter boxes
- Free usable space below the device placement shelf

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

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



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



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



**Pasta cooker**  
(shown with accessories)  
for energy-saving cooking and steaming.

**Deep fryer**  
(shown with accessories)

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



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



**Hot plate**  
with large heat retaining wells.



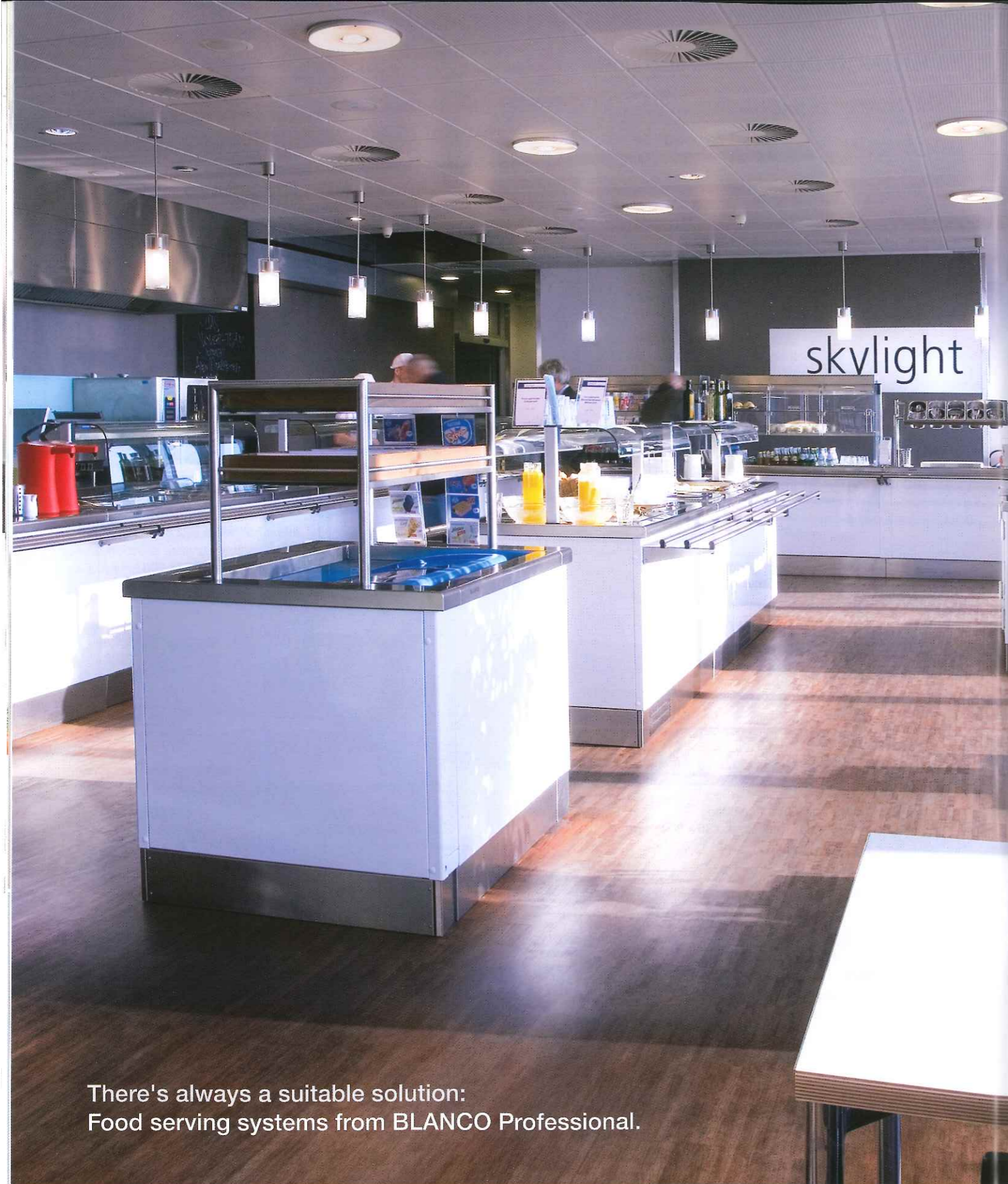
**Multi-element BC ME**  
(shown with accessories) offers storage space for  
cooking utensils and ingredients, an additional  
work surface and help when arranging the food.

## BLANCO COOK table-top units

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

Model	Description	Power/ connected load	Order No.
BC IH 5000 *	<b>Induction hob</b> usable area: 564 x 339 mm 1 cooking zone: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 198
BC IH 2Z 5000	<b>Induction hob</b> usable area: 564 x 339 mm 2 cooking zone: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 199
BC SIH 5000	<b>Surface Induction hob</b> usable area: 564 x 339 mm 1 cooking zone: 447 x 220 mm.	400 V / 16 A 50-60 Hz / 5.0 kW	574 200
BC IW 5000 *	<b>Induction wok</b> cuvette: 300 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 201
BC DG 4200 *	<b>Deep griddle</b> capacity: 7 litres	400 V / 16 A 50-60 Hz / 4.2 kW	574 208
BC GF 4200 *	<b>Griddle, smooth</b> heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	574 204
BC GF 8400 *	<b>Griddle, smooth</b> heated area: 435 x 704 mm exterior dimensions (L x W x H) 620 x 800 x 240 mm,	400 V / 16 A 50-60 Hz / 8.4 kW	574 205
BC GR 4200 *	<b>Griddle, ribbed</b> heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	574 207
BC CH 4200	<b>Ceran® hob</b> cooking zone: 170 mm dia. and 230 mm dia.	400 V / 16 A 50-60 Hz / 4.3 kW	574 209
BC PC 4800	<b>Pasta cooker</b> capacity: 20 litres	400 V / 16 A 50-60 Hz / 4.8 kW	574 210
BC DF 5000	<b>Deep fryer</b> capacity: 6.5 litres	400 V / 16 A 50-60 Hz / 5.0 kW	574 211
BC BM 700	<b>Bain-marie</b> suitable for stainless-steel GN containers and GN lid	220-240 V / 16 A 50-60 Hz / 0.7 kW	574 212
BC HP 700	<b>Hot plate</b> usable area: 565 x 340 mm	220-240 V / 16 A 50-60 Hz / 0.7 kW	574 213

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



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

**BLANCO MANHATTAN**

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



**BLANCO BASIC LINE**

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

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



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



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



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

## Movement in the kitchen with BLANCO Professional.

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

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



SAG 3



SAG 2



SAG 2-THK



STW 2



SAW 3



SAG 2-THK

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

## BLANCO food distribution trolleys

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

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).

The next dispenser generation from BLANCO Professional:  
High level of flexibility, improved energy efficiency, safe handling.



reddot design award  
winner 2012

## BLANCO plate dispensers

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

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).

### One for all shapes

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



See further details  
on page 30



### Using energy more selectively

Boost mode heats dishes up to high temperatures quickly while ECO mode offers ideal energy efficiency for mid-range temperatures over a longer period of time.

### Well protected

You can reach up to 20% energy savings with the hooded covers made of EPP\*. In addition, they are especially light, extremely rugged and dishwasher-safe.

### In good hands

"What to do with the cover?" The optional retaining clip is simply clicked into the push handle. The hooded covers can already be stored securely.

\* Compared to hooded covers made of polycarbonate. The hooded cover made of EPP is included in the scope of delivery for convection-heated models and available as an option for all other models.



TS-1 18-33  
Unheated plate dispenser



TS-2 18-33  
Unheated plate dispenser



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



TS-H1 18-33  
Plate dispenser heatable



TS-H2 18-33  
Plate dispenser heatable



TS-UH2 18-33  
Plate dispenser heatable with convection

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

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

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

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

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

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

Many other models  
on request.



CCE 53/53



CE 53/53



CCE 54/38  
(shown with accessories)



CCE-A

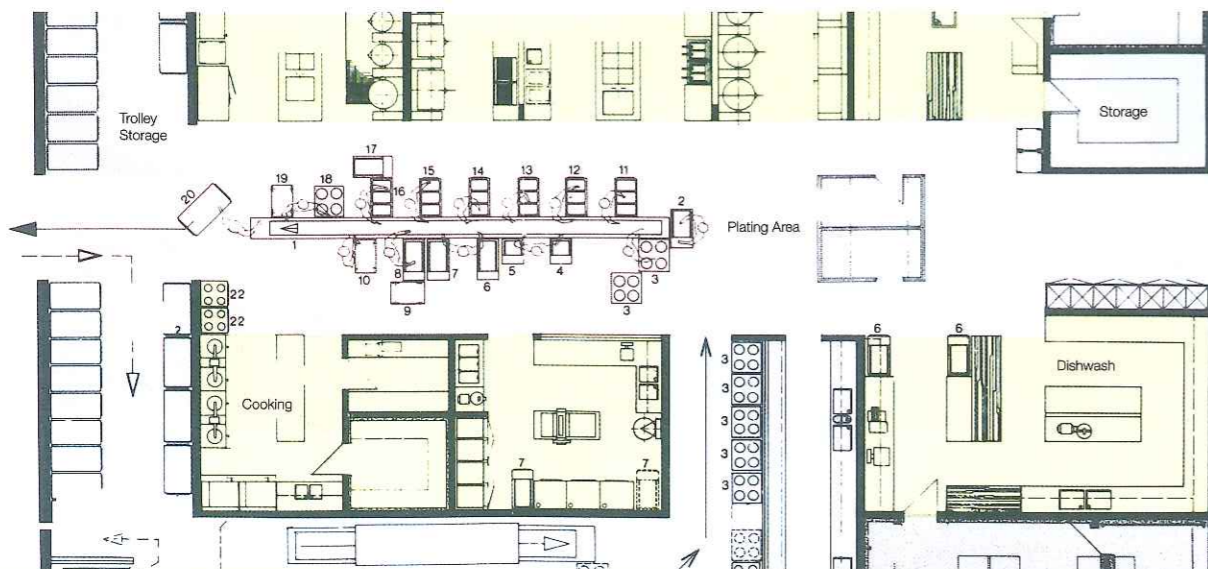


CEB 50/50



CEB 47/36

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



## BLANCO basket dispensers and tray dispensers

• Made of corrosion-resistant stainless steel

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

## Maximum flexibility with the BLANCO dispensers.

### Higher capacity due to intelligent construction.

With our unique, particularly flat stacking platform, you can store up to 20 percent more standard plates in each dispenser. The high guide rods and higher hooded covers provide additional safety when forming high stacks.



### Knowing when supplies are coming to an end

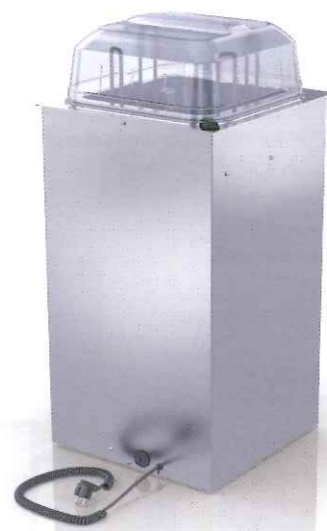
The optional refilling signal lets you know when the plates in the dispenser are running low. This means you can resupply the dispenser in time, and your supply chain can continue without interruption.

### BLANCO makes reaching goal weights easy

With the unique Easy-Set System (ESS) all dispensers can be adjusted to the weight of the dishes quickly and conveniently – without tools or awkwardly threading the springs through small holes.



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



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

## BLANCO plate dispensers for installation

• Made of corrosion-resistant stainless steel

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).



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



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



## BLANCO round-belt conveyor RSPV

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

Description	Model	Dimensions L x W x H (mm)
<b>Round-belt conveyor</b> stationary, one-piece up to max. 3,500 mm, upon request up to 6,000 mm	RSPV 3.0	3000 x 500 x 900 mm
	RSPV 3.5	3500 x 500 x 900 mm
	RSPV 4.0	4000 x 500 x 900 mm
	RSPV 4.5	4500 x 500 x 900 mm
	RSPV 5.0	5000 x 500 x 900 mm
	RSPV 5.5	5500 x 500 x 900 mm
	RSPV 6.0	6000 x 500 x 900 mm
	RSPV 6.5	6500 x 500 x 900 mm
	RSPV 7.0	7000 x 500 x 900 mm
	RSPV 7.5	7500 x 500 x 900 mm
	RSPV 8.0	8000 x 500 x 900 mm
	RSPV 8.5	8500 x 500 x 900 mm
	RSPV 9.0	9000 x 500 x 900 mm
	RSPV 9.5*	9500 x 500 x 900 mm
		Other lengths on request

\* Only possible with additional drive (included in price)

RSPV 4,0  
shown with accessories

## BLANCO flat-belt conveyor GSPV

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

Description	Model	Dimensions L x W x H (mm)
<b>Flat-belt conveyor</b> stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm	GSPV 3.0	3000 x 500 x 900 mm
	GSPV 3.5	3500 x 500 x 900 mm
	GSPV 4.0	4000 x 500 x 900 mm
	GSPV 4.5	4500 x 500 x 900 mm
	GSPV 5.0	5000 x 500 x 900 mm
	GSPV 5.5	5500 x 500 x 900 mm
	GSPV 6.0	6000 x 500 x 900 mm
	GSPV 6.5	6500 x 500 x 900 mm
	GSPV 7.0	7000 x 500 x 900 mm
	GSPV 7.5	7500 x 500 x 900 mm
	GSPV 8.0	8000 x 500 x 900 mm
	GSPV 8.5	8500 x 500 x 900 mm
	GSPV 9.0	9000 x 500 x 900 mm
	GSPV 9.5	9500 x 500 x 900 mm
GSPV 10.0	10000 x 500 x 900 mm	
		Other lengths on request

GSPV 4,0  
shown with accessories



Convection-cooled  
food service conveyor  
belt RSPV-UK

## BLANCO convection-cooled food service conveyor belt RSPV-UK

- Temperature range from +7 °C to +15 °C
- Connection to central cooling system provided by customer, including liquid ice, or with integrated cooling as an option (up to conveyor lengths of 5 m)
- Connected load: 400 V, 3N PE

Model	Dimensions L x W x H (mm)	Order No.
RSPV-UK 3.0	3000 x 630 x 900 mm	572 432
RSPV-UK 4.0	4000 x 630 x 900 mm	
RSPV-UK 5.0	5000 x 630 x 900 mm	
RSPV-UK 6.0	6000 x 630 x 900 mm	
RSPV-UK 7.0	7000 x 630 x 900 mm	
RSPV-UK 8.0	8000 x 630 x 900 mm	
RSPV-UK 9.0	9000 x 630 x 900 mm	
RSPV-UK 10	10000 x 630 x 900 mm	
RSPV-UK 11	11000 x 630 x 900 mm	
RSPV-UK 12	12000 x 630 x 900 mm	
	Other lengths on request	

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

The tray transport trolleys (TTW) from BLANCO Professional lend a supportive hand. The seamlessly deep-drawn support ledges help you load and unload trays swiftly. The four extra-long push handles offer an ergonomic handle height for everyone in the team – for

easier pushing, pulling, manoeuvring for persons of all sizes, even when the doors are open. The high-quality design ensures ideal hygiene with effortless cleaning, which saves valuable time.

**Quality that draws attention: BLANCO tray transport trolleys – for safe and hygienic food distribution in the tray system.**

### The BLANCO tray transport trolleys:

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

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

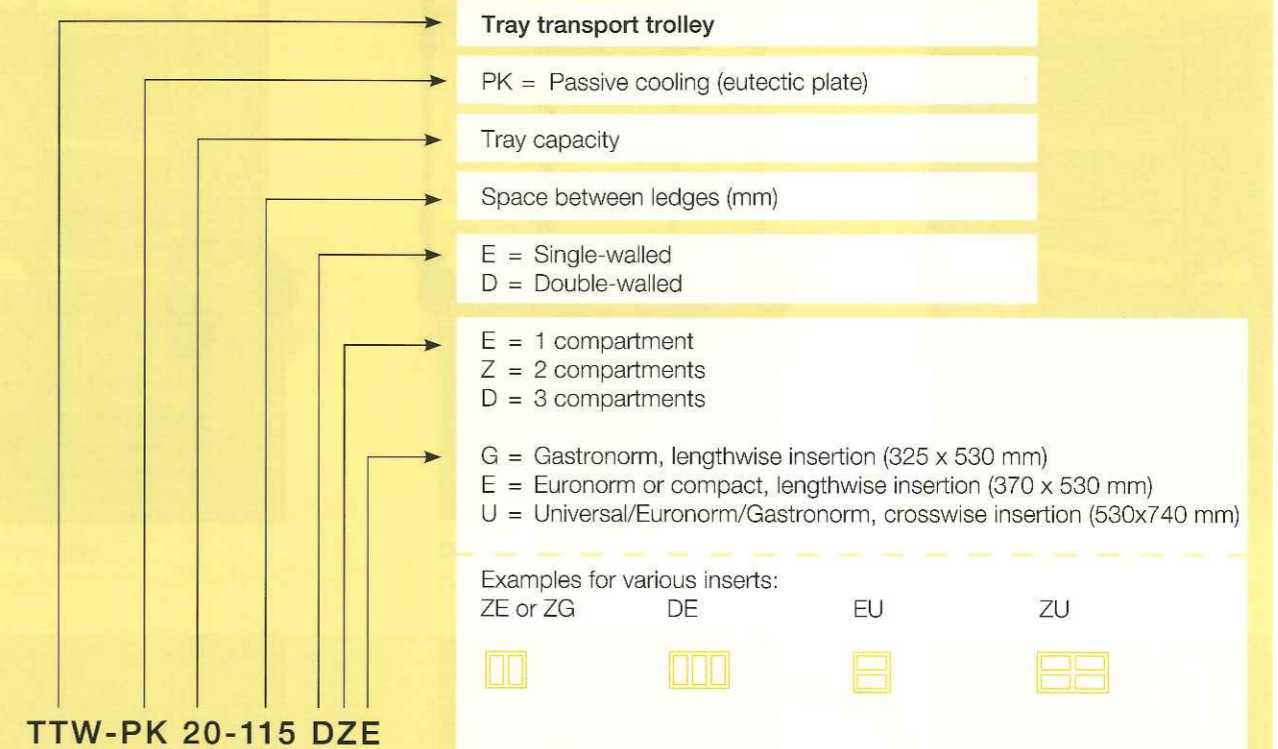
« Four ergonomic push handles with their large handle diameter make transport easier – regardless of which direction they're headed.

« The extra-wide all-round bumper rail protects the trolley and furniture, as well as hands when pushing the unit through narrow corridors and doors.



## BLANCO tray transport trolleys

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



BLANCO serving trolleys with panelling:  
One system, lots of colours, a thousand possibilities.



SW 8 x 5-3  
with three-sided panelling



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



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



### Ingeniously simple

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

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

In addition to stainless steel, thirteen panelling colours are available to provide a matching shade for any setting and make your serving trolley an attractive sight.

### Panelling colours



01 | signal white  
RAL 9003



00 | stone grey  
RAL 7030



06 | broom yellow  
RAL 1032



raspberry  
Pantone 228 C

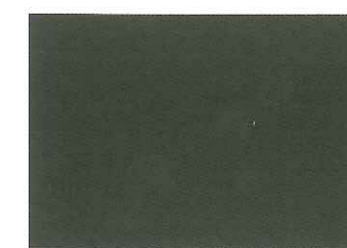


espresso  
Pantone 4695 C

Colours may vary.



02 | pearl white  
RAL 1013



04 | umbra grey  
RAL 7022



07 | carmine red  
RAL 3002



lime  
Pantone 382 C



apple green  
Pantone 370 C



03 | blassbraun  
RAL 8025



05 | graphitschwarz  
RAL 9011



08 | saphirblau  
RAL 5003

BLANCO Professional follows a simple principle. Perfect food presentation for every taste and budget: Colours for BLANCO serving trolleys, BLANCO tray clearing trolleys and for the food serving system BASIC LINE.

## Rugged assistants every day: BLANCO serving trolleys.



### Standard bumper rail

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

### Shelves with profile edge

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

### Integrated noise dampers

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



### More stability

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

### Curled edges

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



SW 10 x 6-5



SW 6 x 4-3



SW 6 x 4-2

## BLANCO serving trolleys

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

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

## Panelling sets for BLANCO serving trolleys

• For colours, see page 37

Model	Designation	For model	Order No.
Stainless steel panelling	3-sided, for hooking on serving trolleys, can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 449
		SW 10x6-2, SW 10x6-3	375 451
Stainless steel panelling, with hinged doors	3-sided, with hinged doors on the front, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 450
		SW 10x6-2, SW 10x6-3	375 452
Coloured panelling	3-sided, powder-coated, for hooking on serving trolleys, can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 453
		SW 10x6-2, SW 10x6-3	375 455
Coloured panelling, with hinged doors	3-sided, with hinged doors on the front, powder-coated, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 454
		SW 10x6-2, SW 10x6-3	375 456

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

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



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

**RWR 160**  
Shelf trolley

**RWRA 851**  
Shelf trolley



### BLANCO shelf trolleys

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

### BLANCO tray clearing trolleys:

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



### Ingeniously simple: BLANCO tray clearing trolleys with panelling

- Panelling can be mounted on existing BLANCO tray clearing trolleys in no time.
- Simply clamp it behind the edge of the upper frame and fix it securely to the lower frame.
- Available in stainless steel and 13 colours (see page 37).



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

## BLANCO shelf trolleys

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

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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).

## BLANCO tray clearing trolleys

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

Model	Dimensions L x W x H	Capacity	Order No.
<b>TAW 10 GN</b>	468 x 673 x 1550 mm	10 Gastronorm trays (530 x 325 mm)	574 240
<b>TAW 10 EN</b>	513 x 673 x 1550 mm	10 Euronorm trays (530 x 370 mm)	574 241
<b>TAW 10 KN</b>	487 x 607 x 1550 mm	10 canteen trays (460 x 344 mm)	574 242
<b>TAW 2 x 10 GN</b>	850 x 673 x 1550 mm	20 Gastronorm trays (530 x 325 mm)	574 243
<b>TAW 2 x 10 EN</b>	940 x 673 x 1550 mm	20 Euronorm trays (530 x 370 mm)	574 244
<b>TAW 2 x 10 KN</b>	888 x 607 x 1550 mm	20 canteen trays (460 x 344 mm)	574 245

## Panelling sets for BLANCO tray clearing trolleys

Model	Description	For models	Order No.
<b>Side wall panelling*</b>	2-sided, thin sheet, galvanised, powder-coated in various colours (see page 37), completely removable for cleaning	TAW GN	378 441
		TAW EN	378 442
		TAW KN	378 443
<b>Side wall panelling*</b>	3-sided, thin sheet, galvanised, powder-coated in various colours (see page 37), completely removable for cleaning	TAW 10 GN	378 444
		TAW 10 EN	378 445
		TAW 10 KN	378 446
		TAW 2 x 10 GN	378 447
		TAW 2 x 10 EN	378 448
		TAW 2 x 10 KN	378 449

\* Panelling also available in stainless steel.

## Storage and hygiene with BLANCO.

### Anywhere you need them.

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



**VBR 400 K**  
Storage and waste container with lid

**TWH 1**  
Plate trolley

**VB 75**  
Storage trolley

### A clean solution.

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



Hand-washing basin and utility sink combination



Towel dispenser



Soap/disinfectant dispenser



Wastepaper basket



Hand-washing basin

## BLANCO transport trolleys

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

## BLANCO commercial sinks and accessories

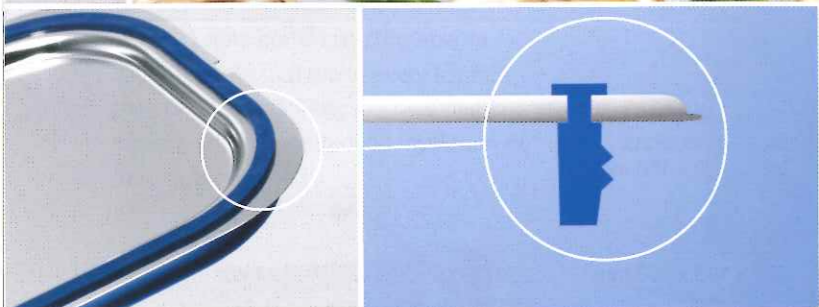
Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
<b>HAU-P 5 x 6</b>	<b>Hand-washing and utility sink combination</b> on feet, complete with 1 mixer tap (1/2"), fixed support rack made of synthetic and drain set	500 x 600 x 850 mm		<b>566 645</b>
<b>HW-K 5.5 x 4.5 x 1.5</b>	<b>Hand-washing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

The underlined articles are ready for delivery, in commercially available quantities and standard packaging, within 72 hours (subject to prior sale).



## Quality and functionality make a better impression – BLANCO Gastronorm containers

With its extensive line of Gastronorm containers, BLANCO has a solution for every imaginable task in the daily operation of large kitchens. With over 200 different models, you're certain to find the right version for your needs.



### The revolutionary idea

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

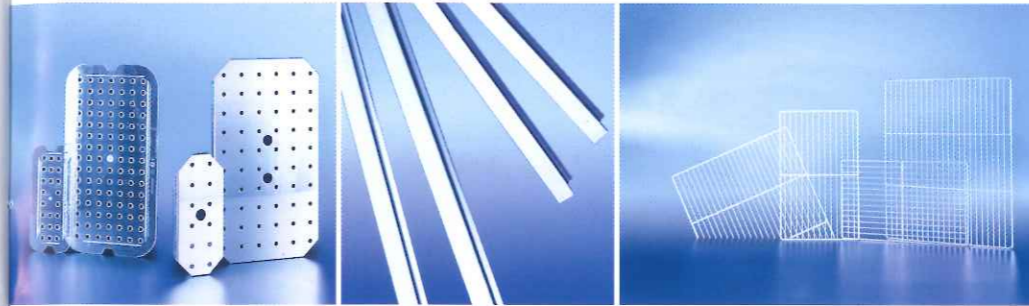


### "Made in Germany" quality

For an extra-long service life in extra-tough everyday kitchen use: Over 50 years of experience in the manufacturing of GN containers vouch for BLANCO's excellent quality.

### A clever combination: The ready-to-use Gastronorm sets for your combination steamer.

The 3 Gastronorm sets for your combination steamers with containers, trays and grates in the Gastronorm format offer you the perfect basic GN equipment for nearly all combination steamer sizes – at an especially advantageous set price.



### High and dry

Insert bases for draining of washed food.

### Come out big

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

### Easily inserted

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

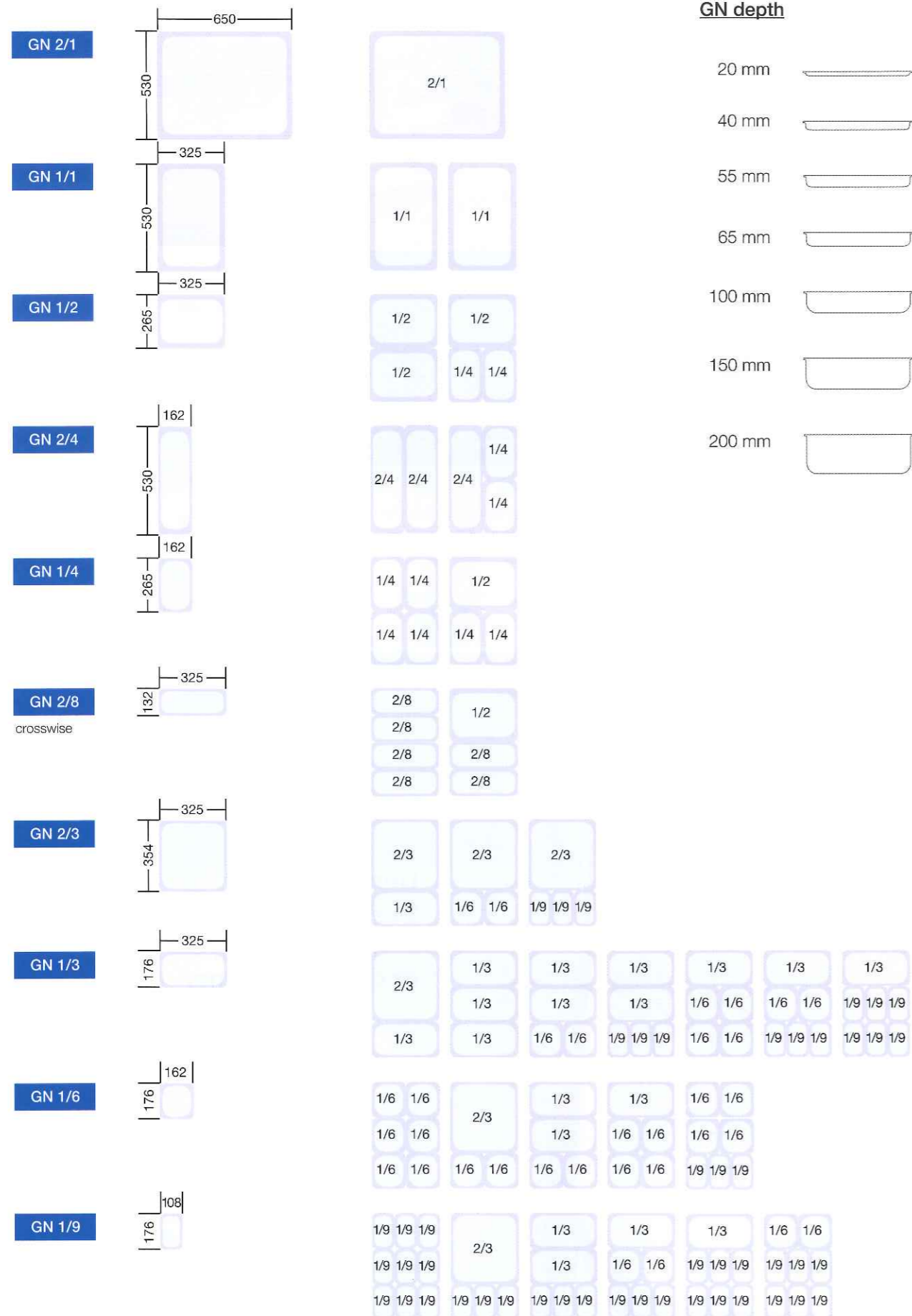


## Unmistakeable: BLANCO Gastronorm containers with your logo or company name.

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

# Container sizes and possible combinations

All Gastronorm containers comply with the European standard EN 631



# BLANCO Gastronorm containers, stainless steel



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

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



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



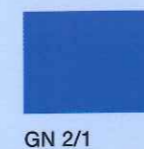
**GN-B 1/1-100**  
Gastronorm container with U-handle, stainless steel, 100 mm deep



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



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



GN 2/1



GN 1/1



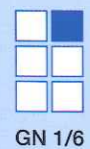
GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/3



GN 2/4



GN 2/8



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



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

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

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

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

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



**Buffet Line Gastronorm containers**

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

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

**1/2 Buffet Line Gastronorm containers**

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

**2/4 Buffet Line Gastronorm containers**

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

**1/3 Buffet Line Gastronorm containers**

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

Additional colours are available on request.



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



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

**These containers were mainly developed for use in cold areas.**

They are:

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

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



GN 1/1



GN 1/2



GN 1/3



GN 1/4



GN 1/6



GN 1/9



GN 2/4