

German Technology

**BLANCO**  
PROFESSIONAL



# BLANCOTHERM E

**Extra elegant. Extra large.** Food transport containers made of stainless steel.

**CONTENTS**

The BLANCOTHERM E system family	4
A technological head-start	5
Details: BLANCOTHERM E system family	6
Details: BLANCOTHERM EUK	8
It all fits: Model overview	10

**PRODUCT OVERVIEW**

BLANCOTHERM E, unheated	12
BLANCOTHERM E, heatable	12
BLANCOTHERM EUK, convection-cooled	14
Professional accessories	15



# STAINLESS STEEL

## Food transport with quantity and quality

Large quantities of food represent special challenges in the field of food transport. With the BLANCOTHERM E system family, you'll be ready for anything. It combines a stylish appearance, perfected technology and maximum convenience.

It is available in three sizes, unheated and with convection heating. BLANCOTHERM EUK models with active convection cooling supplement this. All models are compatible with the plastic system family and the 5-star BLANCOTHERM quality is extremely pursua-

sive: technology, design, material, function and accessories — all the very best, all at a fair price.

The highlight of the heatable models 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.**



# GRAND-MASTER

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

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

The tried-and-tested plastic models make your work easier, and the 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.

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

Versatile enough to handle any situation: Available as a front loader, front and top loader, unheated, with convection heating and with convection cooling. An extensive range of accessories rounds out the line.

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.



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

The BLANCOTHERM system family offers compatibility across the board.



#### **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.

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

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

#### **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.**

# THE BEST BRAND

**Stylish appearance, robust technology:**  
**BLANCOTHERM E sets 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.



#### **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.



#### **Watertight inner body**

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





#### Interior temperature display

High operating comfort with heated and unheated models through simple reading of interior temperature: no mains adapter, no need to open the container door, no temperature loss



#### 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.



#### Quick-action bent-clamp closures

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



#### 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.



#### Highly-functional heating module, VDE-inspected, IP X5

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.)



#### 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.



#### 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.



#### 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.



#### Micro-polished surface

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

# COOL MODEL

**BLANCOTHERM EUK food transport container** – with active convection cooling.





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.



#### 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.



#### 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.



#### 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.

# IDEAS WITH A SYSTEM

**Everything** fits in. Just right.

The 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.



## Overview of model: BLANCOTHERM E (stainless steel)

	unheatable	heatable (convection) and adjustable with temperature indicator	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	--

### Model designations

BLT = BLANCOTHERM  
E = stainless steel  
EB = stainless steel, heatable  
EUK = stainless steel, with convection cooling  
TF = top and front loader

## BLT E – unheatable



EM

## Maximum loads

	BLT 820 E / EB / EBTF		BLT 1020 E / EB / EUK		BLT 1220 E / EB / EUK	
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

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

### BLT EUK – convection-cooled



BLT 1020 EUK



BLT 1220 EUK

### BLT EB – heatable



BLT 820 EB



BLT 820 EBTF



BLT 1020 EB



BLT 1220 EB

## BLANCOTHERM E, UNHEATABLE



We will be happy to provide you with additional information on these products, on BLANCOTHERM K (made of synthetic) and the entire BLANCO product range free of charge (see back 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	540 x 815 x 977 mm	540 x 815 x 1150 mm	540 x 815 x 1495 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	56 kg	63 kg	83 kg
Electrical connection	—		
Range of use	-20 °C to +100 °C		
Heating and temperature range	—		
Heat-up time	—		
Lock/Lid	- Front lock: hinged door with bent-clamp closure mechanism - Door can be swiveled 180°; fully removable		
Container inner space	Deep-drawn support ledges for the insertion of GN containers		
Support ledges	11 pair	14 pair	20 pair
Spacing 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)		
Material	CNS 18/10, polyamide	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	<b>572 515</b>	<b>572 518</b>	<b>572 520</b>

## 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, additional distribution option, as it is a top and front loader	heatable, front loader	heatable, front loader
Dimensions L x W x H	540 x 815 x 977 mm	540 x 815 x 1060 mm	540 x 815 x 1150 mm	540 x 815 x 1495 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. 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. 88.0 liters	max. 92.8 liters	max. 132.5 liters
Weight	59 kg	61 kg	66 kg	86 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			
Heating and temperature range	Convection heating, Temperature range: +30 °C to +90 °C, continuously adjustable			
Heat-up time	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	--	--
Container inner space	Deep-drawn support ledges for the insertion of GN containers			
Support ledges	11 pair	11 pair	14 pair	20 pair
Spacing 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)			
Material	CNS 18/10, polyamide	CNS 18/10, polyamide, polypropylene	CNS 18/10, polyamide	CNS 18/10, polyamide
Order No.	<b>572 516</b>	<b>572 517</b>	<b>572 519</b>	<b>572 521</b>

\* The workplace-specific noise level of the unit is less than 70 dB(A).



## BLANCOTHERM EUK, CONVECTION-COOLED



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 L x W x H	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	
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)	
Refrigerating capacity	0.37 kW at t <sub>0</sub> = -10 °C (evaporation temperature) and t <sub>u</sub> = +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	
Container inner space	Deep-drawn support ledges for the insertion of GN containers	
Support ledges	14 pairs	20 pairs
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)	
Protection type	IP X4	IP X4
Material	CNS 18/10, synthetic	CNS 18/10, synthetic
Order No.	<b>572 862</b>	<b>572 863</b>

\* The workplace-specific noise level of the unit is less than 70 dB(A).

## ACCESSORIES

Illustration	Model Designation	Dimensions	Weight (kg)	Order No.
	<b>Menu card holder</b> for front side of door (Fig. with BLT E menu card; not included in scope of delivery)	--	--	Please specify when ordering.
	<b>BLT E menu card</b> with hanging slot (only in conjunction with menu card holder)	DIN A6 (148 x 105 mm)	--	<b>572 513</b>
	<b>Special pen</b> for labeling menu cards	--	--	<b>564 361</b>
	<b>Menu card box</b> Card box for BLANCOTHERM menu cards, Capacity: 25 x (Fig. shows accessory menu cards)	--	--	<b>564 355</b>
	<b>Slide-in frames</b> made of stainless steel for Gastronorm containers suitable up to depth of 150 mm	L x W X H (mm): 530 x 325 x 156	--	<b>564 352</b>
	<b>ST 3</b> GN crossbar made of stainless steel, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 325 mm	--	<b>550 650</b>
	<b>ST 5</b> GN crossbar made of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 530 mm	--	<b>550 651</b>
	<b>Eutectic plate (-3°C)</b> made of plastic, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	<b>568 136</b>
	<b>Eutectic plate (-12 °C)</b> made of plastic, Gastronorm-compatible	L x W X H (mm): 530 x 325 x 30	4.20	<b>573 332</b>
no image	<b>Push handle</b> additional push handle on back of unit	32 mm dia.	--	Please specify when ordering.
no image	<b>Antistatic castors, 125 mm dia.</b> 2 fixed castors, 2 steering castors with brakes, corrosion-resistant pursuant to DIN 18867-8, made of plastic (in conjunction with standard bottom plate, 540 x 815 mm)	125 mm dia.	--	Please specify when ordering.
	<b>Stainless-steel castors, 125 mm dia.</b> 2 fixed castors, 2 steering castors with brakes (in conjunction with standard bottom plate, 540 x 815 mm)	125 mm dia.	--	Please specify when ordering.
	<b>Stainless-steel castors, 160 mm dia.</b> 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	--	Please specify when ordering.
	<b>Stainless-steel castors, 160 mm dia., with elastic castors</b> 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	--	Please specify when ordering.
	<b>Galvanized-steel castors, 160 mm dia.</b> 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	--	Please specify when ordering.
	<b>Galvanized-steel castors, 160 mm dia., with elastic castors</b> 2 fixed castors, 2 steering castors with brakes (in conjunction with bottom plate, 640 x 845 mm)	160 mm dia.	--	Please specify when ordering.

## **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. Railway – Equipment for galley kitchens and bistros on high-speed trains. Medical – Functional medical furniture for clinics, medical practices and outpatient departments. And Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

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

BLANCO Professional GmbH + Co KG  
CATERING  
P. O. Box 13 10  
75033 Oberderdingen  
Germany  
Phone +49 7045 44-81900  
Fax +49 7045 44-81481  
[catering.export@blanco.de](mailto:catering.export@blanco.de)  
[www.blanco-professional.com](http://www.blanco-professional.com)

**BLANCO**  
PROFESSIONAL

Catering

Railway

Medical

Industrial