

German Technology

BLANCO
PROFESSIONAL



BLANCO THERM K

Good on the go. Synthetic food transport containers.

APPETIZER

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

If you take pleasure in good food, you enjoy dining at a restaurant with an excellent kitchen. For first-class distribution of great quality food, you would select a **BLANCOTHERM**. You will be delighted with the complete successful product range with all the details that are required to suit the **perfect food transportation**.

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 models are extremely attractive, with their **5-star quality** technology, design, material, function and accessories. BLANCOTHERM offers absolute top quality at a fair price.

As a special “treat”, we’d like to introduce you to the **adjustable BLANCOTHERM. Degree-precise temperature adjustment** and an LED display allow you to adapt the unit to each individual food item.

BLANCOTHERM serves quality you can taste.



BLT 620 KBRUH (with accessories)

Front loader with convection heating adjustable to the degree (max. 85 °C) and overheating protection against undesired subsequent cooking.

CONTENTS

The BLANCOTHERM K system family	4
BLANCO technology: Every feature is a delicacy	5
Temperature adjustment Down to the degree	6
BLANCOTHERM K, heatable	8
BLANCOTHERM K, unheated	10

PRODUCT OVERVIEW

BLANCOTHERM K, unheated	12
BLANCOTHERM K, with silicone heating	16
BLANCOTHERM K, with convection heating	17
Accessories for BLANCOTHERM K	20
Loading examples	23



A SPECIAL TREAT

Everything just falls into place: The BLANCOTHERM K system family.

From exclusive private events to large-scale functions, from top-notch hotels to distribution in canteens and hospitals, kindergartens and dining halls – with BLANCOTHERM K you're always excellently 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.

Well thought-out details simplify food transport and storage:

- The BLANCOTHERM K models are made of deep-drawn synthetic. They are especially easy to carry, extremely rugged and look great too.

- The double-walled synthetic body and the clever insulation of CFC-free PUR foam **reliably maintain the temperature** for many hours (also see page 10).
- Skids fixed to the bottom of the containers ensure a **secure grip** at all times, even with space-saving stacking.

With BLANCOTHERM, you're prepared for just about anything. As an added bonus, the units can always be upgraded.

Have a good time catering!



The perfect addition:

BLANCOTHERM E made of stainless steel.

BLANCOTHERM E offers you new transport containers made of stainless steel – in three different sizes, unheated, with convection heating or with convection cooling. All models are compatible with BLANCOTHERM K made of synthetic. We'll be happy to send you additional information (see back for address).

BLANCO technology: Every feature a delicacy.



Outstanding food quality

Heatable BLANCOTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C. A BLANCO innovation.



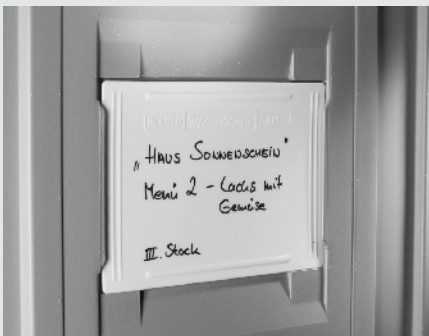
Sturdy and easy to carry

Rugged stainless-steel clamps with non-slip synthetic handles durably stand up to even the toughest strains.



For direct loading

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



See what's in there

Salmon, filet of beef, beans: The practical menu card holders show what's cooking and where it's going.



Off to the dishwasher

For the sake of hygiene: All BLANCOTHERM K are completely dishwasher-safe. Heatable models BLT 320: with sealable power connection socket. Convection heated models BLT 420 and 620: without door.



Environmentally friendly

BLANCOTHERM Ks made of environmentally friendly polypropylene are CFC-free and recyclable, non-hazardous and food-resistant.



Perfect division

The recessed areas for crossbars enable loading with smaller GN containers.



Condensation water trough

Additional safety: The trough catches escaping condensation water, minimising the danger of slipping and injuries.

SPOT-ON TEMPERATURES

My food is ideal down to the exact degree: BLANCOTHERM K with individually adjustable interior temperature.



With the adjustable models from BLANCOTHERM K, you specify the temperature:

Now even the most sensitive foods can be kept warm gently thanks to the interior temperature adjustable to the degree – preventing excessive subsequent cooking and drying out.

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

BLANCOTHERM K models with adjustable interior temperature:

Top loader with silicone heating, can also be used as a bain-marie

- BLANCOTHERM 320 KBR

Front loaders with convection heating

- BLANCOTHERM 420 KBRUH
- BLANCOTHERM 620 KBRUH
- BLANCOTHERM 620 KBRUH-F (with and without condensation water trough)



BLANCOTHERM 320 KBR (with accessories)

Top loader with silicone heating adjustable to the degree (max. 95 °C) and stainless-steel inlay for direct loading or as a bain-marie.

A hot innovation from BLANCO Professional – the adjustable interior temperature for outstanding food quality:

- Free choice of temperatures**
 Setting and adjustment of the temperature to the degree from +40 °C to +85 °C/+95 °C.
- Full monitoring**
 The LED display indicates the temperature inside the container.
- Overheating protection**
 All heatable BLANCOTHERMs are equipped with an electronic temperature limitation against undesired subsequent cooking.
- Serving exactly to the degree**
 Food at precisely the right temperature thanks to exact adjustment of the temperature from +40 °C to +85 °C/+95 °C.
- Low-temperature cooking exactly to the degree**
 The adjustable heater ensures tender meat enjoyment in the temperature range from +60 °C to +80 °C – over night as well to save energy (BLANCOTHERM 420 KBRUH and 620 KBRUH).
- Sous-Vide cooking exactly to the degree**
 Simply cook the vacuum-packed fresh food in a water bath between +55 °C and +85 °C. This especially preserves vitamins and nutrients and ensures genuine, natural flavours (BLANCOTHERM 320 KBR).



All BLANCOTHERM K models at a glance.

overview of BLANCOTHERM K (synthetic)	unheated	heatable	heat- and adjustable with temperature display
Front loader = loaded from the front	BLT 420 K BLT 620 KUF BLT 620 KUF-F BLT 620 KUS BLT 620 KF BLT 620 KV	Convection heating: BLT 420 KBUH BLT 620 KBUH BLT 620 KBUH-F	Convection heating: BLT 420 KBRUH BLT 620 KBRUH BLT 620 KBRUH-F
Top loader = loaded from above	BLT 160 K BLT 320 K BLT 320 ECO BLT 320 ECO-C	Silicone heating: BLT 320 KB	Silicone heating: 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
KUF	= synthetic, unheated, hinged door
KUS	= synthetic, unheated, snap-on lid
KV	= synthetic, lock at top
-F	= mobile
-C	= catering

MASTERCLASS

Warmly recommended: BLANCOTHERM K front loaders with convection heating.

The **convection-heated** light-weight boxes made of synthetic are available in two sizes, each **with or without temperature control**. All eight models are front loaders; the heating module is integrated in the hinged door.

BLANCOTHERM K with convection heating offers you advantages that you would not find elsewhere:

- **Outstanding food quality**

An electronic controller prevents the temperature in the interior from climbing above +90 °C – even on models without temperature control. This prevents undesired subsequent cooking or even drying out of the food thus preserving vitamins and nutrients.

- **Uniform temperature distribution**

The integrated convection heating ensures a uniform temperature distribution in the interior.

BLANCOTHERM K models with convection heating (front loaders):

Heatable with convection heating

- BLANCOTHERM 420 KBUH
- BLANCOTHERM 620 KBUH
- BLANCOTHERM 620 KBUH-F (with and without condensation water trough)

Heatable and adjustable with convection heating

- BLANCOTHERM 420 KBRUH
- BLANCOTHERM 620 KBRUH
- BLANCOTHERM 620 KBRUH-F (with and without condensation water trough)



BLT 420 KBUH (with accessories). All BLANCOTHERM Ks with convection heating are equipped with electronic overheating protection against undesired subsequent cooking.



Hygienic, practical, simply good

The air at the top is drawn in directly through a labyrinth. The entry of dirt and trickling of sauces into the fan is prevented due to this being shielded by a cover.



Hot air for hot food

The specialised air-discharge opening ensures especially even air distribution inside the container. This keeps even larger quantities of food almost completely evenly heated.



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.

Much more than just transporting: BLANCOTHERM K top loaders with silicone heating.

With the two 320 KB models, BLANCOTHERM presents innovative top loaders with silicone heating.

Thanks to the integrated stainless-steel inlet, the BLANCOTHERM 320 KB **can be loaded directly** or used as a **bain-marie**.

A great idea from BLANCO that's also appetising for gourmets. Even very sensitive food can be kept hot gently.

- **Food at the perfect temperature**

The high-quality stainless-steel inlet ensures optimum heat transmission from the reliable silicone heater.

- **Off to the dishwasher**

The BLANCOTHERM 320 KB models are also dishwasher-safe even without removing the heating system (with sealable power connection socket). It doesn't get any better than this.

BLANCOTHERM K models with silicone heating (top loaders):

Heatable with silicone heating

- BLANCOTHERM 320 KB

Heatable and adjustable with silicone heating

- BLANCOTHERM 320 KBR



BLT 320 KB (with accessories). Thanks to their integrated stainless-steel inlet, BLANCOTHERM Ks with silicone heating can be directly loaded with food – without extra Gastronorm containers.



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.



Also available with temperature control exactly to the degree!

GOURMET

Whether cold or hot – stays tasty for hours:

Unheated BLANCOTHERM K for any application.

On all BLANCOTHERM you can depend on the first-class insulating properties. Even the unheated models shine with excellent values.

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

With warm food, the temperature drops no more than 1.5 °C an hour (in accordance with DIN EN 12571, exception: BLT 160 K, 320 ECO, 320 ECO-C).

With cold food, the temperature rises no more than 0.5 °C an hour (in accordance with DIN EN 12571, exception: BLT 160 K, 320 ECO, 320 ECO-C).

For longer-lasting transport or storage periods, the eutectic plate (accessory, page 21) also ensures optimum cooling.



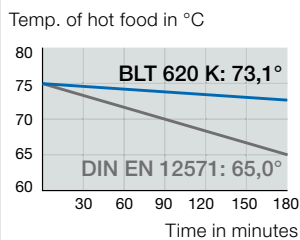
BLANCOTHERM 620 KUF (with accessories)
unheated, with eutectic plate at top for extra-long cooling, hinged door can be swivelled by 270° and removed.



BLANCOTHERM 620 KV (with accessories)
unheated, with removable door

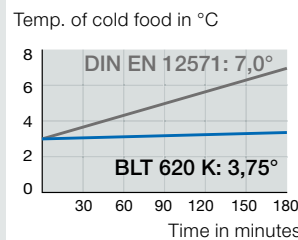
Better than the standard requires: the insulation of the BLANCOTHERM K

(Example BLT 620, all tested models are shown on pages 12 to 15)



Cool-down curve (with hot foods):

According to DIN EN 12571 (grey line), the temperature of food filled while hot (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 (checking under normal conditions; the values may differ in practice depending on the working and ambient conditions).



Warm-up curve (with cold foods):

To fulfil the DIN EN 12571 standard (grey 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 (checking under normal conditions; the values may differ in practice depending on the working and ambient conditions).



BLANCOTHERM 320 ECO

The basic model: unheated with a lid that sits securely (not clamped), easy to open



Cleverly insulated

The double-walled body and the insulation of CFC-free PUR foam ensure even-temperature food transport.



Easy to remove

The trick with the click on the BLANCOTHERM 620 KV: the food can easily be removed with the lock at the top – even if the containers are stacked tightly next to one another.

The BLANCOTHERM ECO-C for smooth transport logistics when catering: High capacity with maximum flexibility



Safe access. The cut-outs in the BLANCOTHERM 320 ECO-C simplify stacking and removing of GN containers and provide fingers with space for grasping safely.



Can be loaded in stacks. For maximum capacity, the GN containers can be stacked next to and on top of each other in various heights and sizes in the BLANCOTHERM 320 ECO-C.



BLANCOTHERM 320 ECO-C

For maximum flexibility when providing decentralised supply with various menu components.

BLANCOTHERM K, UNHEATED

The table with loading examples is located on page 23.

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



Model	BLT 320 ECO	BLT 320 ECO-C	BLT 160 K Shown with accessory	BLT 320 K
Designation	BLANCOTHERM 320 ECO	BLANCOTHERM 320 ECO-C	BLANCOTHERM 160 K	BLANCOTHERM 320 K
Model	Unheated, top loader			
Dimensions L x W x H	630 x 415 x 345 mm	630 x 415 x 345 mm	630 x 425 x 230 mm	630 x 425 x 340 mm
Capacity	GN 1/1-200 or its subdivisions	4x GN 1/1-55* 3x GN 1/1-65* 2x GN 1/1-100* 1x GN 1/1-200* *or its subdivisions	GN 1/1-100 or its subdivisions	GN 1/1-200 or its subdivisions
Weight	7.0 kg	7.0 kg	7.0 kg	8.0 kg
Lock/lid	Lid sits securely (not clamped), easy to open and close		Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	
Container inner space	Depressions near the edge for secure acceptance of intermediate crossbars	With handle openings in the edge area for simple removal of the GN containers	Depressions near the edge for secure acceptance of intermediate crossbars	
Special features	Moulded skids		Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to short sides	
		Especially large interior for stacking GN containers of different sizes and depths next to and on top of each other		
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 10)				
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 10)				
Material	Polypropylene, polyamide	Polypropylene, polyamide	Polypropylene, polyamide, stainless steel	
Order No.	564 650	573 956	566 240	566 241



BLT 420 K	BLT 620 KUS Shown with accessory GN containers	BLT 620 KV Shown with accessory GN containers
BLANCOTHERM 420 K	BLANCOTHERM 620 KUS	BLANCOTHERM 620 KV
Unheated, front loader with hinged door	Unheated, front loader with removable door	Unheated, front loader with removable door, lock at top
670 x 445 x 475 mm	630 x 425 x 660 mm	630 x 425 x 660 mm
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
12.0 kg	15.0 kg	14.0 kg
Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		Lock at top
Hinged door can be swivelled by 270° and removed	Removable door	
11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	
Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides		
Gripping depression at upper left in the door for easy handling	--	Lock at top, removable door – allows stacked or neighbouring containers to be emptied easily even if space is tight
<p>Temp. of hot food in °C</p> <p>BLT 420 K: 70,5° DIN EN 12571: 65,0°</p>	<p>Temp. of hot food in °C</p> <p>BLT 620 K: 73,1° DIN EN 12571: 65,0°</p>	<p>Temp. of hot food in °C</p> <p>BLT 620 K: 73,1° DIN EN 12571: 65,0°</p>
<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° BLT 420 K: 4,85°</p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° BLT 620 K: 3,75°</p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° BLT 620 K: 3,75°</p>
Polypropylene, polyamide, stainless steel		
573 514	566 243	564 358

BLANCOTHERM K, UNHEATED



Model	BLT 620 KUF Shown with accessory GN containers	BLT 620 KUF-F
Designation	BLANCOTHERM 620 KUF	BLANCOTHERM 620 KUF-F
Model	Unheated, front loader with hinged door	Unheated, front loader with hinged door, mobile
Dimensions L x W x H	670 x 445 x 830 mm	670 x 445 x 830 mm
Capacity	2x GN 1/1-200 or 3x GN 1/1-150	
Weight	15.5 kg	25.0 kg
Lock/lid	<ul style="list-style-type: none"> - Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door - Hinged door can be swivelled by 270° and removed 	
Container inner space	- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	
Special features	<ul style="list-style-type: none"> - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Gripping depression on the short side in the door for easy handling 	
	--	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 10)	<p>Temp. of hot food in °C</p> <p>BLT 620 K: 73,1°</p> <p>DIN EN 12571: 65,0°</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p>BLT 620 K: 73,1°</p> <p>DIN EN 12571: 65,0°</p> <p>Time in minutes</p>
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 10)	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0°</p> <p>BLT 620 K: 3,75°</p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0°</p> <p>BLT 620 K: 3,75°</p> <p>Time in minutes</p>
Material	Polypropylene, polyamide, stainless steel	
Order No.	564 365	569 262



BLT 620 KUF-F with condensation water trough	BLT 620 KF	BLT 620 KF with condensation water trough
BLANCOTHERM 620 KUF-F with condensation water trough	BLANCOTHERM 620 KF	BLANCOTHERM 620 KF with condensation water trough
Unheated, front loader with hinged door, mobile	Unheated, front loader with removable door, mobile	Unheated, front loader with removable door, mobile
670 x 445 x 830 mm	630 x 425 x 830 mm	630 x 425 x 830 mm
2x GN 1/1-200 or 3x GN 1/1-150		
25.7 kg	27.0 kg	24.7 kg
- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		
- Hinged door can be swivelled by 270° and removed	- Removable door	
- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers		
- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides		
- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)		
- With collecting channel for condensation water - Gripping depression on the short side in the door for easy handling	--	- With collecting channel for condensation water
Temp. of hot food in °C 	Temp. of hot food in °C 	Temp. of hot food in °C
Temp. of cold food in °C 	Temp. of cold food in °C 	Temp. of cold food in °C
Polypropylene, polyamide, stainless steel		
573 317	564 350	573 316

BLANCOTHERM K, HEATABLE/HEATABLE AND ADJUSTABLE (TOP LOADER WITH SILICONE HEATING)

The table with loading examples is located on page 23.

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



Model	BLT 320 KB Shown with accessory GN containers	BLT 320 KBR Shown with accessory GN containers
Designation	BLANCOTHERM 320 KB	BLANCOTHERM 320 KBR
Model	Heatable, top loader	Heatable, adjustable, with temperature indicator, top loader
Dimensions L x W x H	630 x 425 x 375 mm	
Capacity	GN 1/1-200 or its subdivisions	
Weight	13.5 kg	
Connected load	220–240 V (AC)/50–60 Hz/400 W	
Heating/ Temperature range	<ul style="list-style-type: none"> - Energy-saving silicone heating - Electrical connection via power plug coupling (found on short side) which can be closed water-tight via the special rotary lock - Operation indication via LED 	<ul style="list-style-type: none"> - Temperature inside the container is adjustable down to the degree from +40 °C to +95 °C
Lock/lid	- Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	
Container inner space	- Depressions near the edge for secure acceptance of intermediate crossbars	
Special features	<ul style="list-style-type: none"> - Cleanable in a dishwasher at up to +96 °C thanks to the sealable power conn. socket - Stainless-steel interior container enables direct loading - Heatable wet or dry (heat loss occurs with dry heating) - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides 	<ul style="list-style-type: none"> - Temperature adjustment down to the degree from +40 °C to +95 °C via digital regulator - Temperature indication via LED display
Material	Polypropylene, polyamide, stainless steel	
Protection type	IP X6	
Order No.	566 242	572 228

BLANCOTHERM K, **HEATABLE/HEATABLE AND ADJUSTABLE** (FRONT LOADER WITH CONVECTION HEATING)



Model	BLT 420 KBUH	BLT 420 KBRUH
Designation	BLANCOTHERM 420 KBUH	BLANCOTHERM 420 KBRUH
Model	Heatable, front loader	Heatable, adjustable, with temperature indicator, front loader
Dimensions L x W x H	700 x 445 x 475 mm	
Capacity	2x GN 1/1-150	
Weight	16.0 kg	
Connected load *	220–240 V AC/50–60 Hz/200 W	
Heating/ temperature range	<ul style="list-style-type: none"> - Convection heating module - Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock 	
	<ul style="list-style-type: none"> - “Power” operating mode indicator - Electronic temperature limitation of max. +90 °C 	<ul style="list-style-type: none"> - Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C
Lock/lid	<ul style="list-style-type: none"> - Locked via stainless-steel bent-clamp closure on the long side of the container, which securely fastens the door - Hinged door can be swivelled by 270° and removed 	
Container inner space	- 11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers	
Special features	<ul style="list-style-type: none"> - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Gripping depression situated to the upper left of the door for easier movement and improved handling of the container - Without door, dishwasher-safe up to a maximum of +96 °C - Gripping depression at upper left in the door for easy handling 	
	--	<ul style="list-style-type: none"> - Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator - Temperature indication via LED display
Material	Polypropylene, polyamide, stainless steel	
Protection type	- IP X4	
Order No.	573 515	573 516

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

BLANCOTHERM K, **HEATABLE** (FRONT LOADER WITH CONVECTION HEATING)



Model	BLT 620 KBUH Shown with accessory GN containers	BLT 620 KBUH-F	BLT 620 KBUH-F with condensation water trough
Designation	BLANCOTHERM 620 KBUH	BLANCOTHERM 620 KBUH-F	BLANCOTHERM 620 KBUH-F with condensation water trough
Model	Heatable, front loader	Heatable, front loader, mobile	
Dimensions L x W x H	700 x 445 x 660 mm	700 x 445 x 830 mm	
Capacity	2x GN 1/1-200 or 3x GN 1/1-150		
Weight	19.5 kg	27.0 kg	28.0 kg
Connected load *	220-240 V AC/50-60 Hz/200 W		
Heating/ temperature range	<ul style="list-style-type: none"> - 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 		
Lock/lid	- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		
Container inner space	- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers		
Special features	<ul style="list-style-type: none"> - Without door, dishwasher-safe up to a maximum of 96 °C - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Gripping depression at upper left in the door for easy handling 		
	--	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8) - With collecting channel for condensation water
Material	Polypropylene, polyamide, stainless steel		
Protection type	IP X4		
Order No.	572 536	573 314	573 318

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







BLANCOTHERM K, HEATABLE AND ADJUSTABLE (FRONT LOADER WITH CONVECTION HEATING)






BLT 620 KBRUH	BLT 620 KBRUH-F	BLT 620 KBRUH-F with condensation water trough
BLANCOTHERM 620 KBRUH	BLANCOTHERM 620 KBRUH-F	BLANCOTHERM 620 KBRUH-F with condensation water trough
Heatable, adjustable, with temperature indicator, front loader	Heatable, adjustable, with temperature indicator, front loader, mobile	
700 x 445 x 660 mm	700 x 445 x 830 mm	
2x GN 1/1-200 or 3x GN 1/1-150		
19.5 kg	27.0 kg	28.0 kg
220-240 V AC/50-60 Hz/200 W		
<ul style="list-style-type: none"> - 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 		
<ul style="list-style-type: none"> - Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door - 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers 		
<ul style="list-style-type: none"> - Without door, dishwasher-safe up to a maximum of +96 °C - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator - Temperature indication via LED display - Gripping depression at upper left in the door for easy handling 		
--	- Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8)	- Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8) - With collecting channel for condensation water
Polypropylene, polyamide, stainless steel		
IP X4		
572 537	573 315	573 319

ACCESSORIES

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	ROLA 13 Serving dolly with lid receptacle	1 x BLT 160 K or 1 x BLT 320 ECO/K/KB/KBR	592 x 425 x 535	10.0 Load-bearing cap. 25 kg	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867- 8 Galvanised steel	572 341 572 342
	ROLLI-100 Transport dolly	4 x BLT 160 K or 3 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K/KBUH/KBRUH or 2 x BLT 620 K/KBUH/KBRUH	650 x 450 x 165	4.5 Load-bearing cap. 130 kg	4 steering castors, 2 of which have brakes, 100 mm dia. Galvanised steel	568 236
	ROLLI-125 Transport dolly	4 x BLT 160 K or 3 x 320 ECO/K/KB/KBR or 2 x BLT 420 K/KBUH/KBRUH or 2 x BLT 620 K/KBUH/KBRUH	650 x 450 x 190	4.5 Load-bearing cap. 180 kg	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867- 8	568 237
not shown	Push bar for better manoeuvring	ROLLI-100 or ROLLI-125	--	--	--	568 926

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	BTA 3 Transport and serving trolley	2 x BLT 160 K or 2 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K/KBUH/KBRUH or 2 x BLT 620 K/KBUH/KBRUH	1070 x 780 x 840/230/300	31.0 Load-bearing cap. 150 kg Max. load per shelf 100 kg	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867-8 Galvanised steel	572 325 572 326
	Eutectic plate (-3 °C), sythentic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	4.2	--	568 136
		BLT 160 K or BLT 320 ECO/K	483 x 283 x 36	4.2	--	569 315
	Eutectic plate (-12 °C), sythentic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	4.2	--	573 332
	Slide-in frame made of stainless steel for Gastronorm containers, suitable up to 150 mm depth	BLT 420 K/KBUH/KBRUH or BLT 620 K/KBUH/KBRUH	530 x 325 x 156	0.50	--	564 352
	ST 3 GN support bar made of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9	BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame	Length: 325 mm	--	--	550 650
	ST 5 GN support bar made of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame	Length: 530 mm	--	--	550 651

ACCESSORIES

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	Special pen Special washable pen for writing on the menu cards	all BLT K	--	--	--	564 361
	BLANCOTHERM menu card blank Set of menu cards, 20 x	all BLT K	DIN A6 (148 x 105 mm)	--	--	564 353 564 359
	Menu card box Card box for BLANCOTHERM menu cards (Capacity: 25 cards)	all BLT K	--	--	--	564 355

LOADING EXAMPLES

Loading examples for BLANCOTHERM 160 K, BLANCOTHERM 320 K



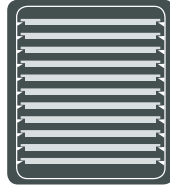
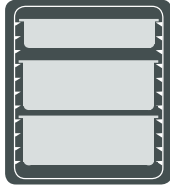
For a 3-component meal:
 2 x GN 1/4 100 mm deep
 1 x GN 1/2 100 mm deep
 1 support ST 3
 (approx. 14 meals)



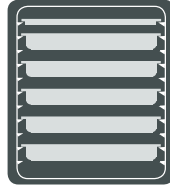
For a 4-component meal:
 2 x GN 1/6 100 mm deep
 2 x GN 1/3 100 mm deep
 2 supports ST 3
 (approx. 10 meals)

Loading examples for BLANCOTHERM 420 K

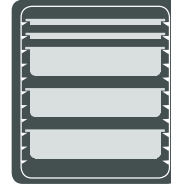
For a 3-component meal:
 1 x GN 1/1-65,
 2 x GN 1/1-100
 (approx. 40 meals)



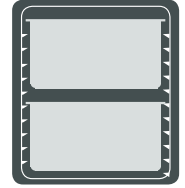
11 x GN 1/1-20



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

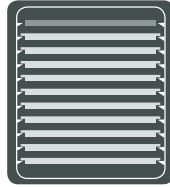
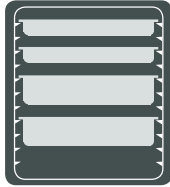


2 x GN 1/1-20,
 3 x GN 1/1-65,

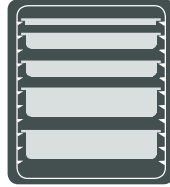


2 x GN 1/1-150

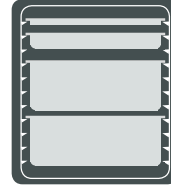
For a 4-component meal:
 2 x GN 1/1-40,
 2 x GN 1/1-65
 (approx. 30 meals)



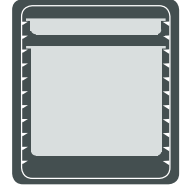
1 cooling element,
 10 x GN 1/1-20



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



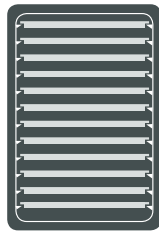
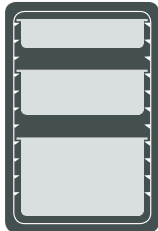
1 x GN 1/1-20,
 1 x GN 1/1-40,
 2 x GN 1/1-100



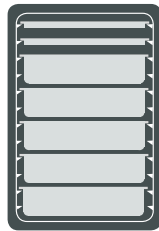
1 x GN 1/1-40,
 1 x GN 1/1-200

Loading examples for BLANCOTHERM 620 K

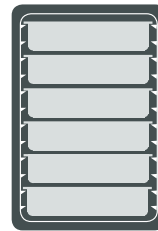
For a 3-component meal:
 1 x GN 1/1-65,
 1 x GN 1/1-100,
 1 x GN 1/1-200
 (approx. 60 meals)



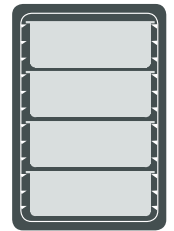
12 x GN 1/1-20



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

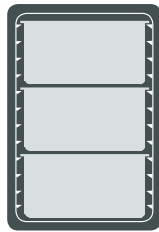
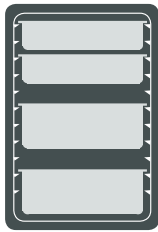


6 x GN 1/1-65

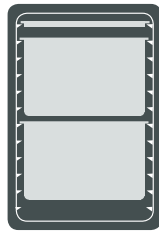


4 x GN 1/1-100

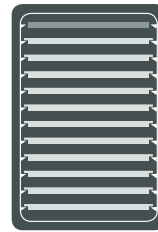
For a 4-component meal:
 2 x GN 1/1-65,
 2 x GN 1/1-100
 (approx. 40 meals)



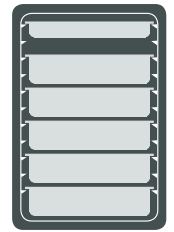
3 x GN 1/1-150
 2 x GN 1/1-200



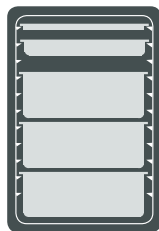
1 x GN 1/1-20,
 11 x GN 1/1-20



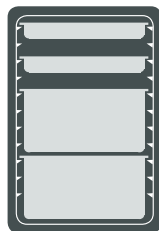
1 cooling element,
 5 x GN 1/1-65



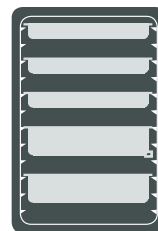
1 x GN 1/1-40,



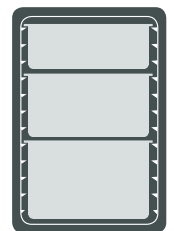
1 x GN 1/1-20,
 1 x GN 1/1-40,
 3 x GN 1/1-100,



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 1/1-200



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

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 high-precision pieces using stainless steel, aluminium or synthetics for industry. And Railway – Equipment for galley kitchens and bistros on high-speed trains.

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

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