

German Technology

**BLANCO**  
PROFESSIONAL



# BLANCO AIRSERVE TROLLEY

The next generation of regeneration with hot air.

# HOT AND COLD. TWO, WHICH ARE VERY COMPATIBLE.

When hot-air systems from **BLANCO Professional** provide for perfect thermal separation.



The new BLANCO  
AirServe Trolley:  
Compact on the outside.  
Huge on the inside.  
And extremely flexible  
for loading.

The professional hot-air technology from BLANCO Professional brings a fresh breeze to food distribution. With active hot air and active convection cooling, hot food is kept really hot and cold food remains fresh. The reliable technology simplifies compliance with the hygienic guidelines – regardless of whether 50 or 5,000 meals are prepared every day.

#### Quality that sets standards.

BLANCO brand products are developed according to the highest standards with regard to user-friendliness. Ergonomic design and intelligent technology facilitate everyday work and their high-quality finishing makes them a safe investment for years to come.

## The main thing is how it gets there.

The soup is expected to be served hot and the salad fresh and crisp. What sounds simple, is often difficult to realise in practice – and one of the major challenges in the catering industry.

Here it is a matter of economy and compliance with the HACCP specifications. However, the main focus is on the guests, for whom the meals are often the biggest thing to break the day's monotony.

When developing our hot-air systems, we place great importance on economy and the effective thermal separation of hot and cold. So that the soup can be served nice and hot, and the salad really crispy – along with a tidy portion of well being.

### **Aesthetically pleasing. With purpose and function.**

The interior of the new BLANCO AirServe Trolley is full of modern high-tech and clever details. Packaged in a contemporary design that puts everyone who has anything to do with it in a good mood.



#### **Perfect for Cook & Serve**

Cold food continues to be reliably cooled in the convection-cooled compartment. The fresh hot food is kept at the desired temperature in the hot-air compartment.



#### **Perfect for Cook & Chill**

Cold food and the warm components chilled to 4 °C are kept cold until regeneration. At the desired time, the hot food is regenerated in the hot-air compartment. The cold food continues to be cooled in the refrigeration compartment until serving.



#### **Perfect for Cook & Freeze**

The deep-frozen food is portioned on the trays and continues to be cooled if necessary. At the desired time, the hot food is regenerated in the hot-air compartment. The cold food continues to be cooled in the refrigeration compartment until serving.

### **The advantage of the BLANCO hot-air systems are:**

- Existing dishes systems can still be used; special dishes are not required.
- Very uniform temperature distribution with convection air in heating and refrigeration compartment.
- Number of warm components is unlimited.
- Little formation of condensation during keeping-hot phase due to thermal separation.





# UNRIVALLED FLEXIBILITY.

**Unique interior concept plus ingenious tray – a strong team with new possibilities.**

## **Small difference – big effect:**

We have positioned the thermal partition wall of the BLANCO AirServe Trolley offset and simultaneously refined the Gastronorm tray down to the last centimetre – so that it can be positioned differently. The supports grip so far under the tray that it is held securely in any position and is easy to slide in.

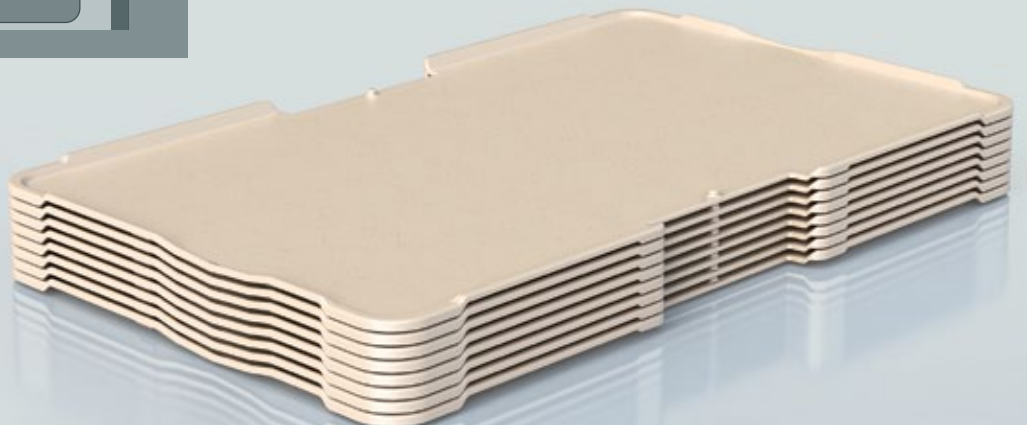
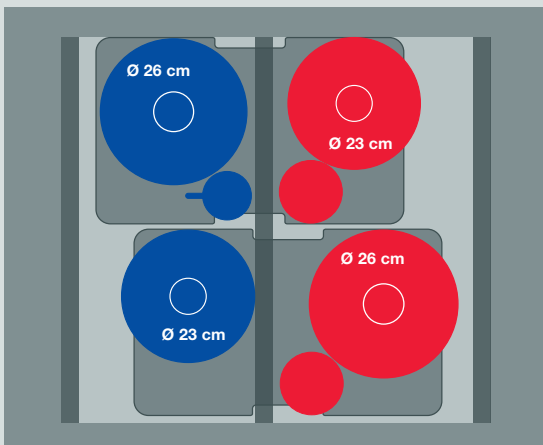
This enables hot and cold portions of a menu to be varied. Completely as desired, according to season or cultural area.

## **Can be reduced to a handy size. Has space like a large unit.**

Without a bothersome middle piece and designed with a special geometry, as many dish components can be positioned on this tray as on the considerably larger Extended or Euronorm size.

Everything can be flexibly arranged and conveniently shifted – and patients in a hospital bed especially like that.

With its dimensions, it securely fits on any patient's table and in any commercial dishwasher. Even when stacked, it takes up very little space. And yet enough space remains for fast drying and cooling down.



# UNBELIEVABLY GOOD.

The **BLANCO AirServe Trolley**. It offers true advantages!



## Strong insulation and easy maintenance:

- The partition segments made of glass-fibre reinforced synthetic (GFRS) are temperature resistant, easy to care for and rugged. They are completely closed and filled with highly insulating polyurethane foam.
- Sealing profiles on left and right and above and below the partition segments additionally prevent heat transfer between the heating and the refrigeration compartment.
- Each sealing profile can be removed, replaced or cleaned individually extremely easily and without tools.



- One sealing profile is fitted on the door joint on the inside of each of the doors, which additionally prevents the exchange of air between the heating and the refrigeration compartment.



- Perfect thermal decoupling of the heating and the refrigeration compartment in the interior.
- The temperature exchange is minimised.
- Formation of condensation water is avoided.
- High level of safety for HACCP-compliant food distribution.

**Offers more area. Does not require more space.**

- Even the top is used practically: Thanks to an integrated railing, the top surface is a full fledged, additional transport and placement surface.



**Twice as reliable: 4 doors instead of 2.**

- That reduces the swivelling radius and space requirement.
- Refrigeration and heating compartment can be opened separately and without a major energy loss. If a cup of yoghurt is missing, it can be added quickly.



**Puts up with anything. Always stands up well.**

- For rough kitchen operation, the BLANCO AirServe Trolley was designed to be extra stable and indestructible.
- Lightweight materials insensitive to impacts and an especially rugged bumper rail makes it extremely wear-resistant and keeps it looking good for a long time.
- And because it's compact, it takes up just as little space in the kitchen and the ward as it does when transported on a truck.



**Always slightly better.**



**Excellent hygiene:**

- The partition wall is installed and removed in just seconds for cleaning: Simply secure in the guide rail at the top and bottom.
- The tray supports and sealing profiles can be removed easily, quickly and without tools.
- The bottom, top and side walls are seamlessly welded in the interior to be leak-free.
- The top is very easy to wipe off due to its slight inclination.



**Appealing and secure.**

- Double-jointed hinges integrated in the door: Nothing sticks out. Attractive appearance.





# PUTS COLOUR IN EVERYDAY LIFE.

The BLANCO AirServe Trolley is available from clean and cool to colourful as a crayon.

**Colour puts people in a good mood** and creates atmosphere. If the meal is conjured up from behind a colourful door, everyday routine suddenly looks quite different – for patients and for employees.

That's why we offer the BLANCO AirServe Trolley **on request with door and side panels in many bright colours** – exactly as it best matches the station and the existing furnishings, the architecture or the corporate design and its specifications. And when it's not in use, then the BLANCO AirServe Trolley also looks good in the hallway.

# SELF-EXPLANATORY.

The **BLANCO AirServe controller**. Everyone understands it. At a glance.



**Clearly laid out.****Immediately ascertainable – immediately ready to go.**

This controller needs no specialists. The clearly structured colour display shows all information important for daily work in plain text – supported by clearly understandable symbols and eye-catching colour fields.



**BASIC has it all** – everything a perfect controller must have:

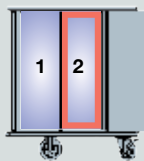
- Clearly laid out colour display
- Icon-supported plain text display
- Operating mode indicator in expressive colour
- Authorisation-controlled user levels
- Programming settings directly on unit
- Transfer and backup of settings/programs, reading out error messages and firmware updating with USB stick

**MASTER has clever additional functions:**

- Simple integration in existing networks (LAN/WLAN)
- Integrated web server
- Programming of all settings via PC and mobile terminal devices; web-browser based
- Integrated temperature data logger
- Reading out and saving of temperature curves, operating modes or error messages

## FOR COOK & CHILL/COOK & FREEZE

### BLANCO AIRSERVE TROLLEY BAS-T CC/CF



**Compartment 1** = refrigeration  
**Compartment 2** = refrigeration  
 or hot air

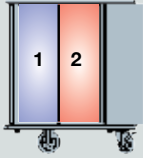


Model	BAS-T 20/24 CC/CF	BAS-T 26/30 CC/CF
<b>Model</b>	Hot-air trolley with a regeneration compartment with active convection cooling and hot air for keeping cold and subsequent regeneration of cold-portioned hot food or frozen food, as well as a refrigeration compartment with active convection cooling for keeping cold food cold.	
<b>Dimensions (L x W x H)</b>	1190 x 790 x 1489 mm	1190 x 790 x 1744 mm
<b>Capacity</b>	2 x 10 trays or 2 x 12 trays in Gastronorm format (530 x 325 mm)	2 x 13 trays or 2 x 15 trays in Gastronorm format (530 x 325 mm)
<b>Support rail spacing</b>	79 or 92 mm	79 or 92 mm
<b>Connected load*</b>	400 V / 16 A / 10.3 kW / 50–60 Hz	
<b>Temperature range for cooling and hot air</b>	<ul style="list-style-type: none"> <li>- Refrigeration compartment (active convection cooling): can be regulated down to the degree from +3 °C to +15 °C (up to an ambient temperature of +43 °C)</li> <li>- Heating compartment: can be regulated down to the degree from +30 °C to +130 °C</li> </ul>	
<b>Refrigerant</b>	R 134a	
<b>Doors</b>	<ul style="list-style-type: none"> <li>- 4 hinged doors, double-walled, with all-round door seal</li> <li>- 2-point locking, self-closing</li> <li>- 270° (refrigeration compartment) or 180° (heating compartment) opening angle with lock</li> </ul>	
<b>Interior</b>	2 compartments with 10 or 12 pairs of support rails with 91 or 79 mm spacing for inserting GN trays	2 compartments with 13 or 15 pairs of support rails with 91 or 79 mm spacing for inserting GN trays
<b>Special features</b>	<ul style="list-style-type: none"> <li>- Thermal partition wall positioned offset.</li> <li>- Flexible hot and cold portions due to the option of sliding the BAS-GN tray horizontally in different positions (offset range 65 mm).</li> <li>- Can be loaded from both sides (crosswise insertion).</li> <li>- Interior body similar to hygienic type H1.</li> <li>- Partition wall removable for cleaning.</li> <li>- Ergonomic push handles.</li> <li>- Controller with colour display and icon-supported plain text display for manual or program mode.</li> <li>- With all-round bumper rail.</li> <li>- Mobile (front: 2 steering castors, 160 mm, with brake, at rear: 2 fixed castors, 200 mm, galvanised steel castors).</li> </ul>	
<b>Protection type</b>	IP X5	
<b>Material</b>	CNS 18/10, aluminium, synthetic	

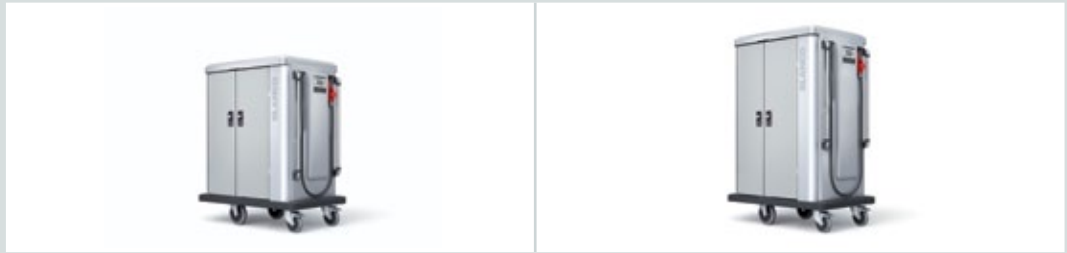
\* The workplace-specific noise level of the unit is less than 70 dB(A).

## FOR COOK & SERVE

### BLANCO AIRSERVE TROLLEY BAS-T CS



Compartment 1 = refrigeration  
Compartment 2 = hot air



Model	BAS-T 20/24 CS	BAS-T 26/30 CS
<b>Model</b>	Hot-air trolley with a hot-air compartment for keeping food hot and regenerating fresh food, and a refrigeration compartment with active convection cooling for keeping cold food cold.	
<b>Dimensions (L x W x H)</b>	1190 x 790 x 1489 mm	1190 x 790 x 1744 mm
<b>Capacity</b>	2 x 10 trays or 2 x 12 trays in Gastronorm format (530 x 325 mm)	2 x 13 trays or 2 x 15 trays in Gastronorm format (530 x 325 mm)
<b>Support rail spacing</b>	79 or 92 mm	79 or 92 mm
<b>Connected load*</b>	400 V / 16 A / 6.9 kW / 50–60 Hz	
<b>Temperature range for cooling and hot air</b>	<ul style="list-style-type: none"> <li>- Refrigeration compartment (active convection cooling): can be regulated down to the degree from +3 °C to +15 °C (up to an ambient temperature of +43 °C)</li> <li>- Heating compartment: can be regulated down to the degree from +30 °C to +130 °C</li> </ul>	
<b>Refrigerant</b>	R 134a	
<b>Doors</b>	<ul style="list-style-type: none"> <li>- 4 hinged doors, double-walled, with all-round door seal</li> <li>- 2-point locking, self-closing</li> <li>- 270° (refrigeration compartment) or 180° (heating compartment) opening angle with lock</li> </ul>	
<b>Interior</b>	2 compartments with 10 or 12 pairs of support rails with 91 or 79 mm spacing for inserting GN trays	2 compartments with 13 or 15 pairs of support rails with 91 or 79 mm spacing for inserting GN trays
<b>Special features</b>	<ul style="list-style-type: none"> <li>- Thermal partition wall positioned offset.</li> <li>- Flexible hot and cold portions due to the option of sliding the BAS-GN tray horizontally in different positions (offset range 65 mm).</li> <li>- Can be loaded from both sides (crosswise insertion).</li> <li>- Interior body similar to hygienic type H1.</li> <li>- Partition wall removable for cleaning.</li> <li>- Ergonomic push handles.</li> <li>- Controller with colour display and icon-supported plain text display for manual or program mode.</li> <li>- With all-round bumper rail.</li> <li>- Mobile (front: 2 steering castors, 160 mm, with brake, at rear: 2 fixed castors, 200 mm, galvanised steel castors).</li> </ul>	
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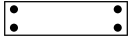




## ACCESSORIES AND OPTIONS FOR BLANCO AIRSERVE TROLLEY

Illustration	Designation	Dimensions/Capacity	Order No.
	Colour options for door and side panels		-
	Lockable doors		-
	Fold-down shelf on short side - Max. surface load 20 kg	459 x 345 mm	<b>574 112</b>
	Fold-down shelf with integrated waste sack holder		<b>574 113</b>
	Draw bar and coupling		-
	Unit plug on trolley side		-
	Gastronorm tray for hot air, beige	530 x 325 mm	<b>574 084</b>
	Gastronorm tray for hot air, lime green	530 x 325 mm	<b>574 096</b>
-	Adapter cable for single-phase heating and refrigeration mode with 230 V instead of 400 V - Schuko plug, angled down		<b>573 122</b>
-	Adapter cable for single-phase heating and refrigeration mode with 230 V instead of 400 V - CEE plug, blue, angled down		<b>573 123</b>
-	Tray support frame with vertical separation		-

## ACCESSORIES AND OPTIONS FOR BLANCO AIRSERVE TROLLEY

Options controller	
Illustration	Designation
-	"Master" controller with integrated web server - Programming of all settings, reading out and saving of temperature curves in heating and refrigeration compartment and of operating modes and error messages via LAN or WLAN via PC and mobile terminal devices via web browser
-	Battery with integrated charger - Operating mode and actual temperatures in heating and refrigeration compartment can be displayed at the press of a button without the unit being connected to the power supply
-	Door contact switch for optical and acoustic door monitoring
-	Core temperature sensor - 1 sensor integrated in each heating and refrigeration compartment
-	Connection for performance optimisation system

Castor options	
Illustration	Designation
Arrangement A 	Galvanised steel castors - 2 fixed castors, 200 mm dia. - 2 steering castors with central locking brake, 160 mm dia.
Arrangement A 	Stainless-steel castors - 2 fixed castors, 200 mm dia. - Steering castors with brake, 160 mm dia.
Arrangement A 	Stainless-steel castors - 2 fixed castors, 200 mm dia. - Steering castors with central locking brake, 160 mm dia.
Arrangement D 	Galvanised steel castors - 2 fixed castors, 200 mm dia. - 4 steering castors, 160 mm dia., 2 of which have brakes
Arrangement D 	Stainless-steel castors - 2 fixed castors, 200 mm dia. - 4 steering castors, 160 mm dia., 2 of which have brakes

## **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. Foodservice – Equipment for system catering as well as 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**  
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