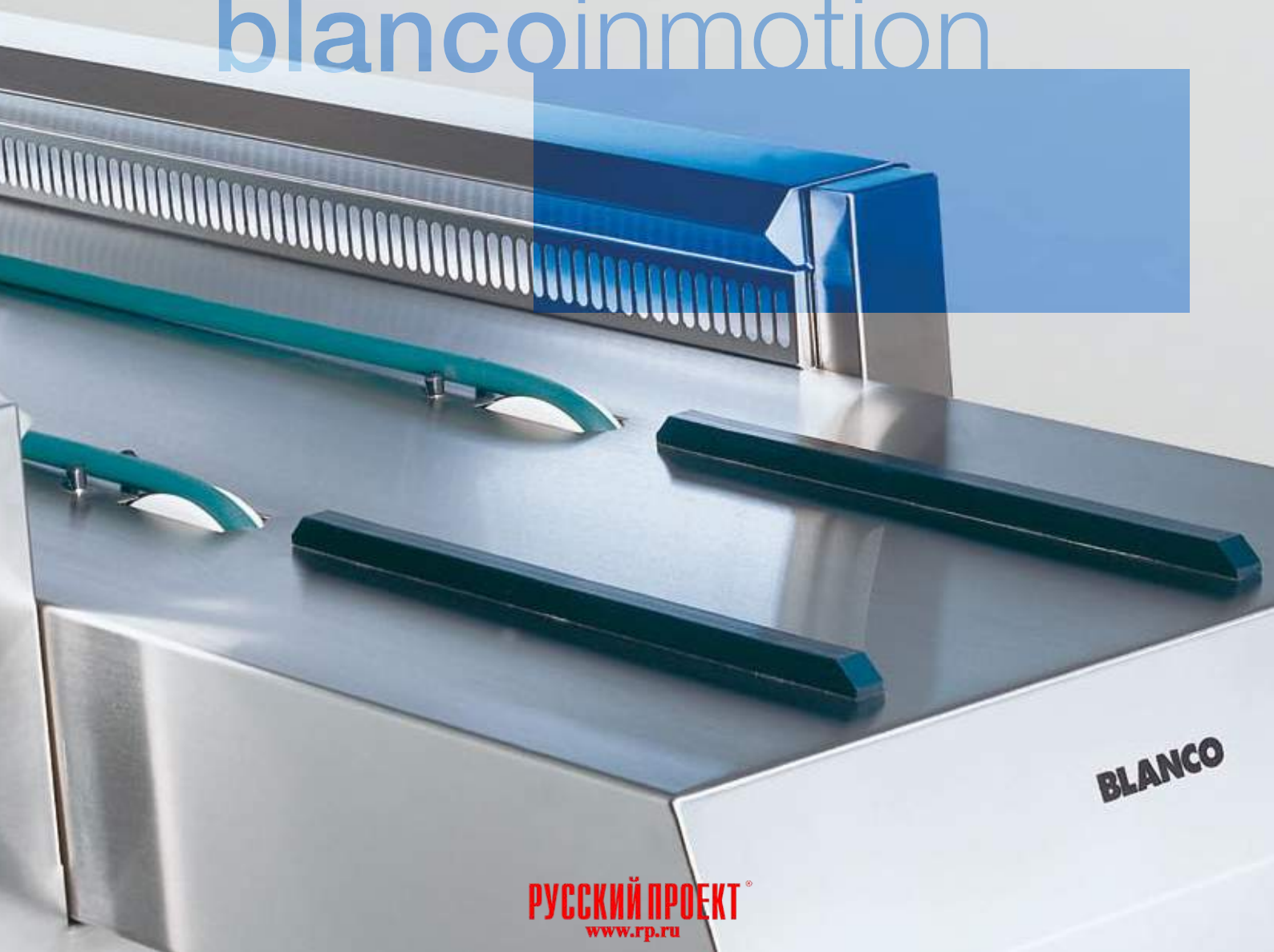


A complete cooling chain as per HACCP:
The continuous convection-cooled system for
food distribution.

blancoinmotion



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PRODUCT OVERVIEW

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in

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

BLANCO has been developing intelligent „Cook & Chill“ and „Cook & Serve“ system solutions for many years. A special innovation revolutionizes food distribution: **Cold-food portioning without a refrigerated room.**

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

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

Innovation from BLANCO INMOTION:
System solutions on the move.

novation





refrigeration

HACCP-compliant cold portioning with BLANCO: The complete convection cooled food distribution system.

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

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

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

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

with all the others: From conveyors and dispensers to food distribution and transport trolleys to innovative induction technology from BLANCO.

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

BLANCO INMOTION – Trendsetter in the modern kitchen.

BLANCO INMOTION allows more movement in the kitchen. Setup, portioning, distributing, storing, transporting, refrigerating, regenerating, temperature maintenance, handing out, cleaning up – **from the right tray and dish system to the innovative docking station**, we've thought of everything.

With the convection cooled food service conveyor belt, BLANCO is the first manufacturer in the world to offer a complete convection cooled system. **Ingenious in function and design, ideal for „Cook & Chill“ and „Cook & Serve“.**

The revolution for „Cook & Chill“:

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

The evolution of „Cook & Serve“:

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

**The continuous refrigeration chain –
made by BLANCO.**

chain

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

1. Cooking, quick refrigeration and storage

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

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

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

2. Cold portioning and transportation

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

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

3. Temporary storage and regeneration

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

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

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



2. Cold portioning at a comfortable room temperature:

With the convection cooled food service conveyor belt RSPV-UK.



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

3.1. RECALDO PORTO UK

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

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

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

3.2. RECALDO CLASSICO

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

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

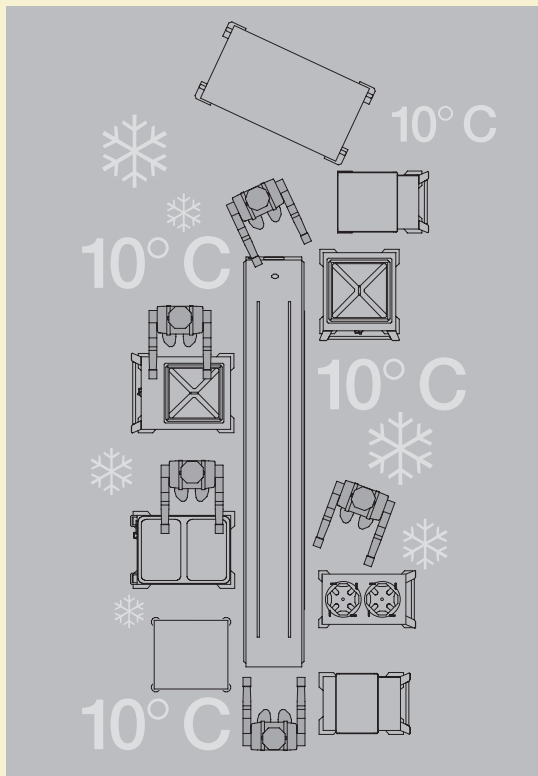
3.1. For long trips or multiple sets of trolleys: Transportation with tray transport trolleys, temporary storage and regeneration with the convection cooled RECALDO PORTO UK docking station.



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



Enjoy your meal!



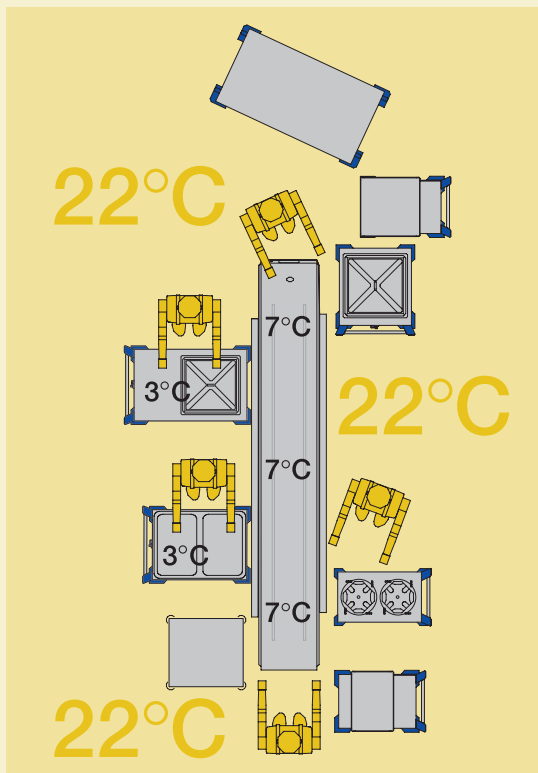
Standard cold portioning in a refrigerated room (refrigeration cell)

Cold feet?

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

Disadvantages of cold portioning in a refrigerated room:

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



Cold portioning with the convection cooled system from BLANCO

Not anymore!

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

Advantages of cold portioning without a refrigerated room:

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

change in climate



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

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

Economical and ergonomic

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

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

Variable and flexible

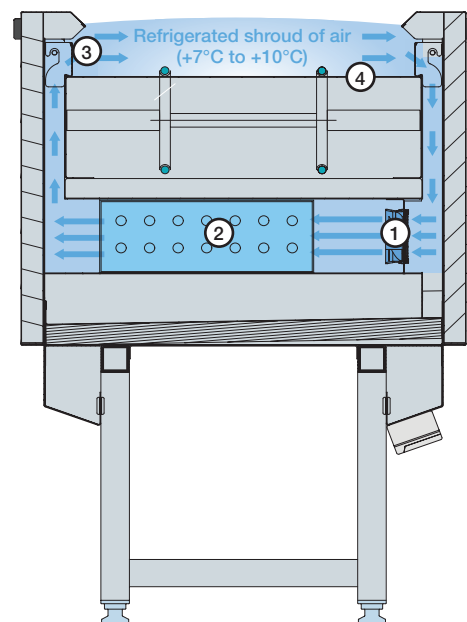
The temperature can be regulated down to the degree from +7°C to +15°C, and the conveyor speed can be set continuously from 2.5 m to 18 m per minute. The conveyor length can be selected in 1 m increments from 3 to 12 m. This gives you just what you need for your specific arrangement. Small kitchen, large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

Practical and hygienic

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

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

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



cold air

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

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



CONVECTION COOLED FOOD SERVICE CONVEYOR BELT RSPV-UK



The convection cooled conveyor belt

A refrigerated shroud of air ensures that the temperatures required by HACCP for food on the conveyor are maintained.



Can also be used un-refrigerated

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



Digital: Ingeniously simple

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



Micro-polished surface

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

• Data logger (optional)

For HACCP-compliant documentation of temperatures during portioning. Saves the tamper-proof data of one month as evidence of compliance with temperatures in accordance with the HACCP. The data can be easily copied to your PC for evaluation.

• Hygienic, practical, simply good

Easily-removable side shrouding for optimum cleaning of the conveyor. Easily accessible fan (and expansion valve) for optimum ease of service. Ventilation grates on the sides also protect against contamination.



Cold for 72 hours, hot in 35 minutes.

Dock up: The convection cooled RECALDO PORTO UK.

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

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

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

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

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



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

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



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

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

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

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



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



Easy docking

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



Full circumferential seal

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



Even refrigeration

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



Micro-polished surface

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



Convenient control

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

• Integrated data interface

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

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

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

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

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

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



CONVECTION COOLED
INDUCTION TROLLEY
RECALDO CLASSICO



Convenient control

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



Heavy-duty chassis

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

• Protection from sprayed water

Water stays where it should! The continuous inner housing made of high-quality plastic has an H3 hygienecompliant design. The robust exterior housing made of stainless steel offers protection from sprayed and streaming water (IP X5).

• Integrated data interface

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

• Modular structural principle

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

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

More than **100 functionally and ergonomically ideal models** of the BLANCO INMOTION series set standards in food distribution. First class processing and the tried and tested five-star quality from BLANCO ensure **great loading capacity** and a **long service life**. A system where everything fits in just right.

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

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

Technology, convenience and hygiene – always a step ahead.



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



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



Digital temperature regulator

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



Flexible basket dispenser

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



Micro-polished surface

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



Practical placement area

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



Easy to clean

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



Ergonomic and robust

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

BLANCO INMOTION

Food service conveyor belt, coolable (convection cooling)

Additional information and the current product overview for BLANCO INMOTION (food distribution system) can be requested free of charge (please reverse side for address).



| | |
|-------------------------------|--|
| Model | Convection cooled food service conveyor belt RSPV-UK |
| Model | Round-belt feeder conveyor made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene. |
| Dimensions | Width: 630 mm Height: 900 mm Length can be selected in 1 m increments from 3 to 12 m |
| Electrical connection | 400 V / 50 Hz / 3~ / N / PE |
| Temperature | Continuously adjustable from +7 °C to +15 °C (with a surrounding temperature of +32 °C) |
| Refrigerating capacity | 0.75 kW (per refrigerated meter) at $t_e=0^{\circ}\text{C}$ (evaporation temperature) and $t_i=+10^{\circ}\text{C}$ (air shroud) |
| Refrigeration type | R 134a or R507/R 404A (central refrigeration) |
| Capacity | Conveyor speed continuously adjustable from 2.5 to 18 m per minute |
| Special features | Cold-air supply via central refrigeration provided by the customer Digital temperature regulator Refrigeration and conveyor operation can be switched independently of one another Suitable for Euronorm and Gastronorm trays |
| Protection type | IP X4 (with central refrigeration) |
| Order No. | 572 432 |

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

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

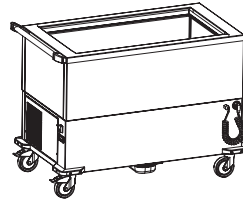
- round-belt conveyors
- conveyor belts
- dish-return conveyors
- food service trolleys
- food transportation trolleys
- banquet trolleys
- platform dispensers
- basket dispensers
- tray dispensers
- universal dispensers
- plate dispensers
- installable dispensers

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

BLANCO INMOTION

Food service trolley, coolable (convection cooling)

Basket dispenser, coolable (convection cooling)



| Model | Convection cooled food service trolley SAW 2-UK | Convection cooled food service trolley SAW 3-UK | Convection cooled basket dispenser CE-UK 53/53 |
|------------------------------|---|---|--|
| Model | Food service trolley made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene. | Food service trolley made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene. | Closed basket dispenser made of CNS 18/10 with micro-polished surface for easy cleaning and optimum hygiene. |
| Dimensions L x W x H (in mm) | 936 x 714 x 933 mm Working height: 900 mm | 1276 x 714 x 933 mm Working height: 900 mm | 1313 x 790 x 900 mm Clear dimension: 535 x 535 mm |
| Weight | 98 kg | 118 kg | 117 kg |
| Electrical connection | 220 - 240 V / 50 Hz / 0.4 kW | 220 - 240 V / 50 Hz / 0.5 kW | 220 - 240 V / 50 Hz / 0.4 kW |
| Temperature | Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C) | Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C) | Continuously adjustable from +2°C to +15°C (with a surrounding temperature of +32°C) |
| Refrigerating capacity | 0.37 kW at $t_e = -10^\circ\text{C}$ (evaporation temperature) and $t_o = +32^\circ\text{C}$ (surrounding temperature) | 0.45 kW at $t_e = -10^\circ\text{C}$ (evaporation temperature) and $t_o = +32^\circ\text{C}$ (surrounding temperature) | 0.37 kW at $t_e = -10^\circ\text{C}$ (evaporation temperature) and $t_o = +32^\circ\text{C}$ (surrounding temperature) |
| Refrigeration type | R 134a | R 134a | R 134a |
| Capacity | 2 x GN 1/1 or their subdivision | 3 x GN 1/1 or their subdivision | 5 baskets, each 115 mm or 8 baskets, each 75 mm Stack height without hooded cover: 540 mm with hooded cover: 680 mm (hooded cover included in scope of delivery) |
| Special features | Digital temperature regulator Removable cooling tray Evaporator, can be folded up | Digital temperature regulator Removable cooling tray Evaporator, can be folded up | Digital temperature regulator Spring tension can be adjusted based on the stacked items Removable cleaning board |
| Accessories and options | Fold-out panel on the front and/or long sides Circumferential impact guard made of plastic Gastronorm lid receptacle for accepting 1/1 Gastronorm lids and their subdivision For additional roller models, see full price list | Fold-out panel on the front and/or long sides Circumferential impact guard made of plastic Gastronorm lid receptacle for accepting 1/1 Gastronorm lids and their subdivision For additional roller models, see full price list | Baskets made of steel wire, coated with plastic, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm Baskets made of stainless steel, CNS 18/10, 500 x 500 x 75 mm, 500 x 500 x 115 mm, 525 x 525 x 75 mm, 525 x 525 x 115 mm 12 guide rods for use of the unit as a universal dispenser (Order No. 572 454) Circumferential impact guard made of plastic (polyamide) For additional roller models, see full price list |
| Protection type | IP X5 | IP X5 | IP X4 |
| Order No. | 572 429 | 572 430 | 572 431 |

BLANCO INMOTION

Docking bay, coolable (convection cooling)

Induction trolley with convection cooling



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

| Model | RECALDO CLASSICO 16/20 | RECALDO CLASSICO 20/24 |
|-------------------------------------|---|---|
| Model | Induction trolley with convection cooling for the transportation and temperature maintenance of fresh food or refrigeration and regeneration of cold portioned food | Induction trolley with convection cooling for the transportation and temperature maintenance of fresh food or refrigeration and regeneration of cold portioned food |
| Dimensions L x W x H (in mm) | 1450 x 760 x 1,470 mm | 1450 x 760 x 1680 mm |
| Electrical connection | 230 V / 50 Hz / 3.40 kW Connected refrigeration load: 0.75 kW | 230 V / 50 Hz / 3.40 kW Connected refrigeration load: 0.75 kW |
| Temperature | Continuously adjustable from +4°C to +15°C (with a surrounding temperature of +32°C) | Continuously adjustable from +4°C to +15°C (with a surrounding temperature of +32°C) |
| Refrigeration type | R 134a | R 134a |
| Capacity | 2x8 Euronorm trays (16 EN) or 2x10 Euronorm trays (20 EN) | 2x10 Euronorm trays (20 EN) or 2x12 Euronorm trays (24 EN) |
| Special features | Manual or program operation (BLANCO control) Coil carrier made of robust Resopal, two or three heating coils Coil carrier spacing 100 mm or 85 mm Modular structural principle 40 mm insulation Hygienic model H3 (interior) | Manual or program operation (BLANCO control) Coil carrier made of robust Resopal, two or three heating coils Coil carrier spacing 100 mm or 85 mm Modular structural principle 40 mm insulation Hygienic model H3 (interior) |
| Protection type | IP X4 / IP X5 | IP X4 / IP X5 |
| Order No. | On request | On request |

Additional information and the current product overview for BLANCO INMOTION (food distribution system) can be requested free of charge (please reverse side for address).

* special model

Get your kitchen rolling.

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

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



accessories

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

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

Open wide: Accessories.



business units Ca-
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PROFESSIONAL

125424, г. Москва, Волоколамское шоссе, д. 88, стр. 8
Тел./факс: +74955404600

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www.rp.ru