

Reliable, rugged, beautiful:

BLANCO CS quality is unmistakable.

The banquet trolley family from BLANCO fulfils the highest demands of design, functionality and ergonomics.

Even its appearance is appetizing: With their timeless design and superior appearance, BLANCO banquet trolleys look good in any setting. BLANCO banquet trolleys are not just aesthetically pleasing. Thanks to their temperature adjustment – right down to the nearest degree – and excellent insulating properties, they ensure the best possible food quality – even in case of longer waiting times.

Thus you and your food can put on an appetizing performance at all times, regardless of whether served ceremoniously on plates at banquets or in GN containers in food halls or for buffets.



Practice-oriented technology:

Matched to your needs in every way.

The ergonomic details of BLANCO banquet trolleys make work easier every day.

- » The extra long push handles enable ideal manoeuvrability for persons of all sizes. Their large-dimensioned handle diameters make them fit particularly well in the hand.
- » The user-friendly design of the digital regulator makes it simple to set and monitor the temperature.
- » The wide impact bars on the short sides of the banquet trolley protect hands when rolling through doors and narrow corridors.
- With BLANCO banquet trolleys you make a clear decision for quality. Your guests will also appreciate this.
- » The powerful convection cooling or convection heating, which can be regulated to the degree, gives you reliable control of the temperature, ensuring the quality of the food is maintained.
- » Spacers on the rear wall ensure that the convection air in the interior of the banquet trolley can circulate all around, achieving temperature distribution which is as even as possible.
- » The convection-heated BLANCO banquet trolleys can be used dry or with moist air, depending on what is best for your food.





reddot design award winner 2011

Convincing form and function: BLANCO banquet trolleys have been presented with the coveted "red dot design award"



Easy-to-operate display

Cold food stays fresh:

BLANCO banquet trolleys with convection cooling.

Whether salad or pudding, sorbet or parfait, thanks to the large cooling temperature range – which can

BLANCO

 you can respond perfectly to any cooling requirement. The uniform, powerful convection cooling ensures reliable compliance with the temperatures The consumption is also first-class: the new convection-cooled banquet trolleys from BLANCO use approximately 30 % less electricity than the comparable previous models.



and uneven floors.

Hot food stays delicious:

BLANCO banquet trolleys with convection heating.

Soups, pasta, fish, vegetables – each warm dish requires a different tempera-

ture in order to remain appetizing and fresh. The closed convection heating system in the BLANCO banquet trolleys can be regulated to the degree for different foods from +30 °C to +90 °C.

The moist-air heating creates a thermostatically controlled interior climate and optimizes heat transfer to the food. Drying out can be prevented - the water tank capacity is sufficient for approx. 5 to 6 hours and the tank can be refilled quickly and easily.

You can use the convection-heated models BW 22 and BW 36 with or without a dividing wall – exactly how you need it at any time.



Hot or cold:

Loading is always versatile.

Whether you use your banquet trolley with grates for loading plates bowls, or temporarily storing food in GN containers:

All BLANCO banquet trolleys are available with either 75 mm or 115 mm space between ledges, which make different capacities available for the same unit size.

Overview of maximum loading:

On page 15, there is a practical overview of the possible maximum loading with plates or GN containers for all BLANCO banquet trolley models.



Example of maximum loading of plates including cloches in heated banquet trolley BW 18.



Using energy efficiently:

The new BLANCO banquet trolleys use less electricity.

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

The body has a double-walled design and is insulated throughout. The connection with the sealing frame in the door ensures that no warm or cold air can escape. There is no temperature loss as a result and no energy is consumed unnecessarily.

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

In the convection-cooled models, a door contact switch additionally guarantees that cooling is automatically switched off if the door is left open for a longer time. This saves electricity and prevents ice build up.



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

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



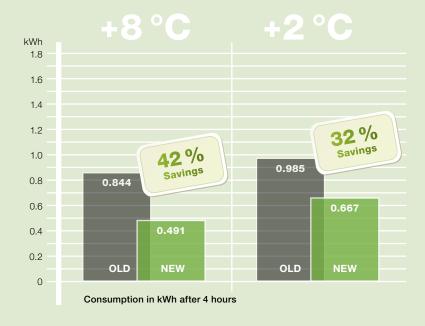
Convection-cooled banquet trolley BW-UK15

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



Convection-heated banquet trolley BW 18

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





Convincing down to the smallest detail:

Quality from the BLANCO brand.

For the catering industry and gourmet kitchens as well as buffets and party services: BLANCO banquet trolleys are convincing with their sophisticated technology and attention to detail. They make perfect service possible for any event - fit, flexible, superior.



High-quality materials

BLANCO banquet trolleys are made of high-quality stainless steel. The extremely smooth, micro polished surface is particularly hygienic. The synthetic parts are made of durable polyethylene and polyamide.



Deep-drawn support ledges

Manufacturing expertise from BLANCO for perfect interior equipment – without dirty joints, without sharp corners and edges, making cleaning easier and providing additional safety for employees.



Rugged bumper rail

Withstands more and stands up longer. The all-round closed and extra-wide bumper rail protects trolleys, walls and furniture.



All-round sealing frames

The all-round sealing frames ensure that the heated or cooled air stays where it belongs – inside the trolley. They can be removed easily without tools, which is service-friendly and hygienic.



Stored safely with confidence

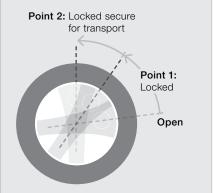
The practical cable guide ensures that the cable is not in the way, even when it is plugged in. The cable is securely guided beneath the hinge and is thus protected from being clamped when the door is opened.



More freedom of movement

It's always ready to manoeuvre. The doors are mounted so that the push handles are easily accessible, even if the door is open. The rugged hinges make it possible to open the doors up to 268°, and the doors can be locked quickly and easily using magnets.





Secure doors

All BLANCO banquet trolleys have doors with a 2-point lock. When locked twice, the doors are locked absolutely secure for transport. When locked once, the doors can be easily opened again from the inside in case of emergency, fulfilling all safety requirements in accordance with DIN EN 60335-2-89.

Intelligent solutions for ideal handling: The heatable BLANCO banquet trolley.



Removable heating module

With its ergonomic handle, the convection-heated module can be removed particularly easily. The water tank for the moist-air heating can also be removed conveniently. These are the best conditions for fast cleaning and ideal cleanliness and hygiene (protection type IP X4).



Nothing in the way and yet leak-free

With their cleverly mounted seals, the two doors seal one another - even without a dividing wall which would be in the way when handling large grates or plates. It is particularly practical that the doors can be opened independently of one another. This makes working easier, protects against unnecessary temperature loss and helps save energy.



With or without dividing wall

You can use the convection-heated models BW 22 and BW 36 with or without a dividing wall - depending on whether you are working with GN containers or with grates. An innovation from BLANCO is the half-height dividing wall for the combined use of grates and GN containers in one trolley.

BLANCO Banquet trolleys, convection-cooled





Model	BW-UK 10 Banquet trolley, convection-cooled	BW-UK 15 Banquet trolley, convection-cooled					
Body design	» Double-walled and insulated» Exterior and interior body with therma	al separation					
Cooling	 Active convection cooling Can be regulated down to the degree Indication with LED display Spacers on the rear wall for optimum Revision panel on the back of the unit 	cold air distribution					
Pre-cooling time	» (+25 °C to +2 °C) approx. 15 minutes						
Refrigerant	» R 404A						
Elec. connection	» 220–240 V AC/50 Hz or 60 Hz/0.5 kW	V					
Special features	» Push handles also accessible when the doors are open						
	» Door double-walled, insulated and the able sealing profile	Door double-walled, insulated and thermally separated with all-round removable sealing profile					
	» Self-closing, 2-point lock secure for transport (with safety position), lockable						
	» Completely open doors can be locked						
	» Interior: HS hygienic type	70 71					
	» Protection type: IP X4	» Protection type: IP X4					
Castor model	» 4 steering castors, 2 with brakes, galv	vanised steel, diameter 160 mm					

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

Model	BW-UK 10	BW-UK 15		
Designation	Banquet trolley BW-UK 10, convection-cooled	Banquet trolley BW-UK 15, convection-cooled		
Door	1 hinged door	1 hinged door		
Cabinet interior	10 pairs of deep-drawn support ledges115 mm between ledges1 compartment	15 pairs of deep-drawn support ledges75 mm between ledges1 compartment		
Max. number of GN containers*	10 GN 2/1-100	15 GN 2/1-65		
Max. number of grates* » Plates 24-26 cm diameter » Plates 28-32 cm diameter (unstacked)	9 GR 2/1 » 36 plates » 18 plates	14 GR 2/1 » 56 plates » 28 plates		
Dimensions (L x W x H)	840 x 945 x 1920 mm	840 x 945 x 1920 mm		
Weight	180 kg	180 kg		
Maximum load capacity	200 kg	200 kg		
Order No.	573 578	573 579		

» CNS 18/10, polyethylene, polyamide

Material

^{*} Maximum loading: See last page

BLANCO Banquet trolleys, heated









Model	BW 11 Banquet trolley, heated	BW 18 Banquet trolley, heated	BW 22 Banquet trolley, heated	BW 36 Banquet trolley, heated				
Body design	» Double-walled and insula » Exterior and interior bod							
Heater	Indication with LED dispCan be heated with or wSpacers on the rear wall	 Convection-heated Can be regulated down to the degree from +30 °C to +90 °C Indication with LED display Can be heated with or without moist air Spacers on the rear wall for optimum hot air distribution Removable slide-in heating unit 						
Heat-up time	» approx. 15 minutes	» approx. 15 minutes						
Elec. connection	» 220–240 V AC/50–60 Hz	» 220–240 V AC/50–60 Hz/2.2 kW						
Special features	 Door double-walled, insu Self-closing, 2-point lock Completely open doors 	 Push handles also accessible when the doors are open Door double-walled, insulated and thermally separated with all-round removable sealing profile Self-closing, 2-point lock secure for transport (with safety position), lockable Completely open doors can be locked Interior: HS hygienic type Protection type: IP X4 						
Material	» CNS 18/10, polyethylene	» CNS 18/10, polyethylene, polyamide						

Model	BW 11	BW 18	BW 22	BW 36	
Designation	Banquet trolley BW 11 heated	Banquet trolley BW 18 heated	Banquet trolley BW 22 heated	Banquet trolley BW 36 heated	
Door	1 hinged door	1 hinged door	2 hinged doors	2 hinged doors	
Cabinet interior	11 pairs of deep-drawn support ledges	18 pairs of deep-drawn support ledges	11 pairs of deep-drawn support ledges without dividing wall	18 pairs of deep-drawn support ledges without dividing wall	
	115 mm between ledges	75 mm between ledges	115 mm between ledges	75 mm between ledges	
	1 compartment	1 compartment	1–2 compartments, depending on the dividing wall	1-2 compartments, depending on the dividing wall	
Max. number of GN containers*	11 GN 2/1-100	18 GN 2/1-65	Without dividing wall, no GN	Without dividing wall, no GN	
Max. number of grates*	11 grates, GR 2/1	17 grates, GR 2/1	Without dividing wall 11 grates (1084 x 650)	Without dividing wall 17 grates (1084 x 650)	
Plates 24-26 cm diameterPlates 28-32 cm diameter (unstacked)	44 plates22 plates	» 68 plates » 34 plates	» 88 plates» 66 plates	» 136 plates » 102 plates	
Castor model	4 steering castors, 2 with brakes, galvanised steel, diameter 160 mm	4 steering castors, 2 with brakes, galvanised steel, diameter 160 mm	2 fixed and 2 steering castors with brakes, galvanised steel, diameter 160 mm	2 fixed and 2 steering castors with brakes, galvanised steel, diameter 160 mm	
Dimensions (L x W x H)	840 x 945 x 1920 mm	840 x 945 x 1920 mm	1390 x 945 x 1920 mm	1390 x 945 x 1920 mm	
Weight	146 kg	146 kg	225 kg	225 kg	
Maximum load capacity	200 kg	200 kg	200 kg	200 kg	
Order No.	573 574	573 575	573 576	573 577	

^{*} Maximum loading: See last page

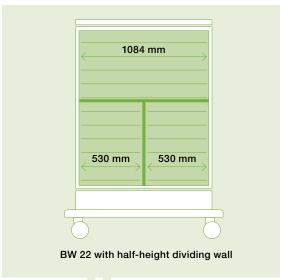
Accessories

Half-height dividing wall removable, with shelf racks BW 36 Half-height dividing wall removable, with shelf racks BW 22 BW 36 From Section 1	Illustration	Model Designation	for models	Dimensions Capacity	Order No	
Half-height dividing wall removable, with shelf racks BW 36 Gastronorm grates, GR 2/1 BW 11, BW 18, BW-UK 15, BW-UK 15, BW-UK 15, BW-UK 19, BW-UK 10, BW-UK 15, BW-UK 10, BW-		removable,	BW 22		573 580	
Gastronorm grates, GR 2/1 Gastronorm grates, GR 2/1 Gastronorm grates, GR 2/1 Grate made of CNS Grate made of CNS Plate carriers of CNS for transporting a maximum of 8 plates up to 31 cm in cliameter. The plate carriers can be inserted without grates directly into the support ladges of the cabinet compartment. Plate carriers of CNS for transporting a maximum of 8 plates up to 31 cm in cliameter. The plate carriers can be inserted without grates directly into the support ladges of the cabinet compartment. BW 11, BW 18, max. 3 pieces BW 11, BW 18, max. 2 pieces BW 11, BW 18, max. 3 pieces BW 11, BW 18, max	0 0		BW 36		573 581	
Gastronorm grates, GR 2/1 BW 11, BW 18, BW-UK 16, BW-UK 15, BW 22, BW 36 only in conjunction with a dividing wall Grate made of CNS Plate carriers of CNS for transporting a maximum of 8 plates up to 31 cm in diameter. The plate carriers can be inserted without grates directly into the support ledges of the cabinet compartment. BW 22, BW 36 (only without high dividing wall) BW 11, BW 18, BW-UK 15, BW-UK 15, BW-UK 15, BW-UK 10, BW-UK 10, BW-UK 15, BW-UK 10,		removable,	BW 22		573 582	
BW-Uk 10, BW-Uk 15, BW 22°, BW 36° only in conjunction with a dividing wall Plate carriers of CNS	0 0		BW 36		573 583	
Plate carriers of CNS for transporting a maximum of 8 plates up to 31 cm in diameter. The plate carriers can be inserted without grates directly into the support ledges of the cabinet com- partment. BW 11, BW 18,		Gastronorm grates, GR 2/1	BW-UK 10, BW-UK 15, BW 22*, BW 36* * only in conjunction with	650 x 530 mm	550 266	
for transporting a maximum of 8 plates up to 31 cm in diameter. The plate carriers can be inserted without grates directly into the support ledges of the cabinet compartment. BW 11, BW 18,		Grate made of CNS	(only without high	1084 x 650 mm	146 646	
to 31 cm in diameter. The plate carriers can be inserted without grates directly into the support ledges of the cabinet compartment. BW UK 10, BW-UK 15, BW-UK 10, BW-UK 15, BW 22*, BW 36* * only in conjunction with a dividing wall Cloche of CNS with grip hole, single-walled Cloche of CNS with grip hole, single-walled Castor diameter 260 mm 49 mm high Castor diameter Designation Castor diameter Designation Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes Aurrangement A Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors or 6 steering castors or 6 steering castors or 6 steering castors or 7 steeling castors or 8 steering castors or 8 steering castors or 9 steeling castors or 9 steering castors or 9 steeling castors or 9 steel				650 x 530 x 310 mm	566 653	
the support ledges of the cabinet compartment. BW-UK 10, BW-UK 15, max. 2 pieces		to 31 cm in diameter. The plate carriers	BW 11, BW 18,	max. 3 pieces		
Cloche of CNS with grip hole, single-walled Cloche of CNS with grip hole, single-walled Castor arrangement Model Designation Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes Castor diameter Castor diameter Castor diameter Castor diameter diameter 160 mm diameter 200 mm Castors or 4 steering castors, 2 of which have brakes All models diameter 160 mm diameter 160 mm			BW-UK 10, BW-UK 15,	max. 2 pieces		
with grip hole, single-walled Wodel Designation Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes all models diameter 160 mm diameter 200 mm Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes all models diameter 160 mm		partment.	* only in conjunction with	max. 6 pieces		
Designation Galvanised steel castors either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes all models diameter 160 mm diameter 200 mm Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors or either 2 fixed and 2 steering castors or 4 steering castors or 6 there 2 fixed and 2 steering castors or 6 steering castors or 7 steering cas			all BW		572 979	
either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes all models diameter 200 mm Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors 2 of which have brakes	Castor arrangement		for models	Castor diameter		
Arrangement A Stainless-steel castors with elastic castors either 2 fixed and 2 steering castors or 4 steering castors 2 of which have brokes	• •	either 2 fixed and 2 steering castors or	all models	diameter 160 mm		
castors either 2 fixed and 2 steering castors or 4 steering castors 2 of which have brakes			all models	diameter 200 mm		
1 stooring castors 2 of which have brakes	• •	castors either 2 fixed and 2 steering castors or	all models	diameter 160 mm		
	- "	4 steering castors, 2 of which have brakes	all models	diameter 200 mm		

Maximum loading

 ${f a}:$ without dividing wall, ${f b}:$ with half-height dividing wall, ${f c}:$ with high dividing wall

					a. WILLIOU	at dividing		nan-neign	it dividing t	wall, c: with hig	_
Model		BW 11	BW 18	BW 22			BW 36			BW-UK 10	BW-UK 15
Positioninç	g of the compartments			a	b	C	a	b	c		
Distance b	petween ledges in mm	115	75		115			75		115	75
With GN o	containers										
	GN 2/1 -100	11	9	-	12	22	-	8	18	10	7
	GN 2/1 -65	11	18	-	12	22	-	18	36	10	15
	GN 1/1 -100	22	18	-	24	44	-	16	36	20	14
	GN 1/1 -65	22	36	-	24	44	-	36	72	20	30
With GN o	grates GR 2/1 (650 x 5	30 mm) ar	nd unstac	ked plates							
GN grates,	, GR 2/1	11	17	-	12	22	-	16	34	9	14
	Plates, 24 cm dia.	44	68	_	48	88	_	64	136	36	56
50	Plates, 26 cm dia.	44	68	-	48	88	-	64	136	36	56
	Plates, 28 cm dia.	22	34	-	24	44	_	32	68	18	28
	Plates, 30 cm dia.	22	34	-	24	44	-	32	68	18	28
	Plates, 31 cm dia.	22	34	-	24	44	-	32	68	18	28
_	es (1084 x 650 mm) an	d unstack	ed plates								
Grates 108	34 x 650 mm		_	11	5	-	17	8			_
000	Plates, 24 cm dia.	-	-	88	40	-	136	64	-	-	-
<u> </u>	Plates, 26 cm dia.	-	-	88	40	-	136	64	-	-	-
	Plates, 28 cm dia.	_		66	30	-	102	48		-	_
XX	Plates, 30 cm dia.	-	-	66	30	-	102	48	-	-	-
	Plates, 31 cm dia.	-	-	66	30	-	102	48	-	-	-
	es and stacked plates ates with cloches one				late with	cloche: ap	prox. 65 mi	m)			
GN grates		6	6	-	6	12	-	4	12	5	5
Grates 108	34 x 650 mm	-	-	6	3	-	6	3	-	-	-
Plates, 26	cm dia.	64	68	128	128	128	136	112	136	56	60



The BLANCO Professional Group:

Fourfold market-orientated, simply sound.

BLANCO Professional concentrates on the needs of professional target groups with its four business units Catering, Medical, Industrial and Railway.

Whether it's for commercial kitchens and the catering industry, for clinics and medical practices or for customers from industry – BLANCO Professional develops and produces high quality products which are market leaders in many areas.

At BLANCO Professional, people take centre stage.

BLANCO Professional is committed to ecological and social objectives. We document this dedication in our sustainability report and our corporate and environmental guidelines. As a member of the Caux Round Table, we are committed to observing ethical business principles.

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

For many years, CATERING has set standards in the catering industry with innovative developments, proven product quality and excellent service.

The results are sensible solutions that enable efficient, quality-conscious kitchen and catering management.



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

www.blanco-professional.com