



The same power with lower consumption.



Higher capacity due to intelligent construction.



More flexibility for any shape.



The new plate dispensers from BLANCO.



reddot design award winner 2012

The new dispenser generation from BLANCO: High level of flexibility, improved energy efficiency, safe handling.

Whether used for portioning on a conveyor or distributing food in self-service, the new dispenser generation from BLANCO is full of innovate details for safe and efficient workflows – for almost any kind of dishes, trays and system parts.

The completely redesigned plate dispensers are kicking off the new plate dispenser generation.

The new BLANCO plate dispensers can be adjusted to a wide variety of shapes, sizes and weights of the dishes quickly and without tools.

New options such as the unique refilling signal, fold-down shelf and GN hanging frame noticeably ease your daily work.

Adaptable, easy to care for and versatile – the new dispensers from BLANCO are your reliable assistants every day.

The new plate dispenser generation from BLANCO:

Confident appearance in an award-winning design.



The same power with lower consumption.



Using energy more selectively

Starting immediately, ECO and boost modes are available in all heatable dispensers. In boost mode, the dishes can be heated up to high temperatures quickly if necessary. ECO mode offers ideal energy efficiency when the objective is maintaining mid-range temperatures over a longer period of time.



Using energy more efficiently

When energy that has been generated is used as efficiently as possible, less power is required overall. That is why we have developed an EPP hooded cover which is particularly well insulated for the new BLANCO dispensers.

Using this cover, the heat which is created remains in the dispenser for a longer period instead of being unnecessarily blown into the air. This results in consuming up to 20 percent less energy with the new hooded cover.*

Higher capacity due to intelligent construction.



BLANCO makes it easy to aim high

There is never enough room in kitchens and refrigerated rooms, which is why we considered possibilities to store more dishes in fewer dispensers. The result is the unique, particularly flat and jam-proof stacking platform which takes up less room in the dispenser and therefore leaves more room for your dishes.

The new high guide rods and higher hooded covers also provide more safety when forming high stacks. In the new BLANCO plate dispensers, you can easily stack <u>up to 20 percent more</u> standard plates, which saves space and lowers costs.

More flexibility for any shape.

One for all

Round or rectangular, large or small – the new square plate tube can take on anything. Because of their practical hole pattern, the dispensers can be adjusted to almost any shape dishes quickly and easily. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.



Quality from the BLANCO brand: Small details with a major impact.



BLANCO makes reaching goal weights easy.

Regardless whether dealing with lightweights or heavyweights, with the unique Easy-Set System (ESS) all dispensers can be adjusted to the weight of the dishes quickly and conveniently – without tools or awkwardly threading the springs through small holes.



More user-friendly than ever

The new plate tubes can be completely removed from the body, making them easy-to-clean, service-friendly and extremely practical if you need access to the springs to set the weight.



Knowing when supplies are coming to an end

The new optional refilling signal lets you know when the plates in the dispenser are running low. This means you can resupply the dispenser in time, and your supply chain can continue without interruption.



Well protected

At BLANCO there is a lid to suit every purpose:

Starting immediately all convectionheated dispensers will be equipped with the innovative, energy-saving hooded cover made of EPP (expanded polypropylene), which is ideal for maintaining high plate temperatures in food distribution.

The new EPP hooded covers are convincing because they are well-insulated, particularly light, extremely rugged, dishwasher-safe and do not become brittle.



For dish presentation in food serving, the statically heatable models are available with the proven transparent hooded cover made of polycarbonate.

The new, energy-saving hooded cover made of EPP can be ordered as an accessory for all dispenser models if required.



In good hands

"What to do with the cover?" – With the new retaining clip, this question is no longer pertinent. The practical clip is simply clicked into the push handle, and the hooded covers are stored securely while dispensing plates.

^{*}Compared to hooded covers made of polycarbonate.



A clean solution

All mobile dispensers are optionally available with a cleaning drawer – perfect for thoroughly cleaning the dispenser while still saving time.

Overview of the new BLANCO plate dispensers

Model	Design
TS-1 18-33	mobile, unheated, with 1 plate tube
TS-H1 18-33	mobile, heated, with 1 plate tube
TS-2 18-33	mobile, unheated, with 2 plate tubes
TS-K2 18-33	mobile, with cooling slits, with 2 plate tubes
TS-H2 18-33	mobile, heated, with 2 plate tubes
TS-UH2 18-33	mobile, w. convection heating, w. 2 plate tubes
TSE-1 18-33	for installation, unheated, with 1 plate tube
TSE-H1 18-33	for installation, heated, with 1 plate tube



Small Extras which make life easier:

More convenience for catering and during portioning.

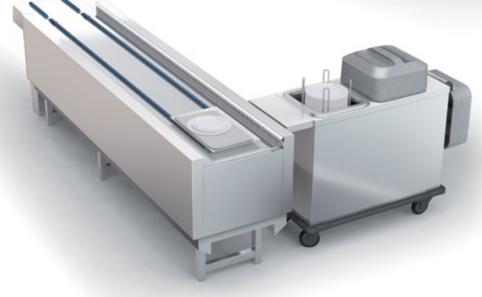
The small extras often spark the most enthusiasm. These extras include the new hanging frame for Gastronorm containers and the practical fold-down shelf.

These small yet significant additions to the new dispenser

generation from BLANCO ensure more convenience for swift processes every day. The hanging frame and the fold-down shelf are available as an optional addition for all models of the new BLANCO dispenser generation.

The hanging frame for Gastronorm containers is useful both for the serving and portioning of food. It's perfect for the space-saving provision of cutlery or napkins, for example.





The practical fold-down shelf can act as a tray or plate slide while serving food or catering, or it can be used as additional storage surface while portioning on a conveyor.



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