

With new models!

BLANCOTHERM K
Synthetic food transport
containers

blancotherm



appetizer



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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.**



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 11).
- 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!



special treat



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 Ks are completely dishwasher-safe (convection heated models 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

Four new BLT models for additional safety: The trough catches escaping condensation water, minimising the danger of slipping and injuries.

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).





spot-on tempera

**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.



BLT 620 KBRUH (with accessories)
Front loader with convection heating adjustable
to the degree (max. 85 °C) and overheating
protection against undesired subsequent cooking.

tures



A hot innovation from BLANCO –
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 overheating protection 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 +40 °C to +85 °C/+95 °C – over night as well to save energy.
- Sous-Vide cooking exactly to the degree**
Simply cook the vacuum-packed product in a water bath between +50 °C and +85 °C – especially gentle on vitamins and nutrients (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 BLT 720 K	<u>Convection heating:</u> BLT 420 KBUH BLT 620 KBUH BLT 620 KBUH-F	<u>Convection heating:</u> BLT 420 KBRUH BLT 620 KBRUH BLT 620 KBRUH-F
Top loader = loaded from above	BLT 160 K BLT 320 K BLT 320 ECO	<u>Silicone heating:</u> BLT 320 KB	<u>Silicone heating:</u> 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

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)



Also available with temperature control exactly to the degree!

BLT 420 KBUH (with accessories)

All BLANCOTHERM Ks with convection heating are equipped with electronic overheating protection against undesired subsequent cooking.

The new technological standard.



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.



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.



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. (Illustration: BLT 620 KBUH)



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.

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. 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



Also available with temperature control exactly to the degree!

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.

masterclass





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 (exception: BLT 160 K).
- With cold food, the temperature rises no more than 0.5 °C an hour (exception: BLT 160 K).
- For longer-lasting transport or storage periods, the eutectic plate (accessory, page 21) also ensures optimum cooling.

Unheated BLANCOTHERM K for hot and cold food:

- BLANCOTHERM 160 K
- BLANCOTHERM 320 ECO
- BLANCOTHERM 320 K
- BLANCOTHERM 420 K
- BLANCOTHERM 620 KUS
- BLANCOTHERM 620 KV
- BLANCOTHERM 620 KUF
- BLANCOTHERM 620 KUF-F (with and without condensation water trough)
- BLANCOTHERM 620 KF (with and without condensation water trough)
- BLANCOTHERM 720 K



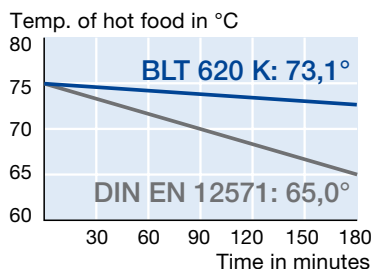
BLANCOTHERM 620 KUF (with accessories)
unheated, with eutectic plate at top for extra-long cooling, hinged door can be swivelled by 270° and removed.



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

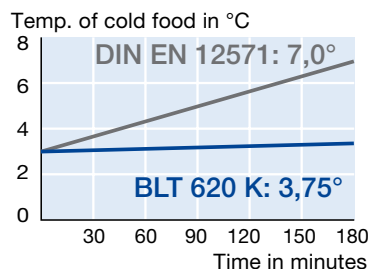
gourmet

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.



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.



BLANCOTHERM 320 ECO

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

Always surpassing the standard.



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.

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 160 K Shown with accessory GN containers	BLT 320 ECO	BLT 320 K
Designation	BLANCOTHERM 160 K	BLANCOTHERM 320 ECO	BLANCOTHERM 320 K
Model	Unheated, top loader	Unheated, top loader	Unheated, top loader
Dimensions L x W x H	630 x 425 x 230 mm	620 x 415 x 345 mm	630 x 425 x 340 mm
Capacity	GN 1/1-100 or its subdivisions	GN 1/1-200 or its subdivisions	GN 1/1-200 or its subdivisions
Weight	7.0 kg	7.0 kg	8.0 kg
Lock/lid	Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the 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	Depressions near the edge for secure acceptance of intermediate crossbars	Depressions near the edge for secure acceptance of intermediate crossbars
Special features	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to short sides	Moulded skids and handles	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to short sides
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 11)			
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 11)			
Material	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide	Polypropylene, polyamide, stainless steel
Order No.	566 240	564 650	566 241



BLT 420 K Shown with accessory GN containers	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
630 x 430 x 490 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
10.0 kg	13.5 kg	13.5 kg
Locked via synthetic bent-clamp closure in the long side of the door, which engages in the body on the side Hinged door can be swivelled by 180° and removed	Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door Removable door	Lock at top 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	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	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides 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°</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>	<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 cold food in °C</p> <p>DIN EN 12571: 7,0°</p> <p>BLT 420 K: 4,85°</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>	<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>
Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
564 652	566 243	564 358

BLANCOTHERM K

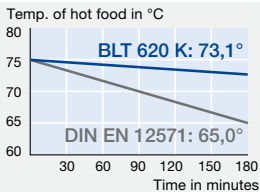
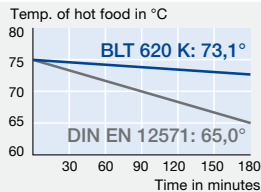
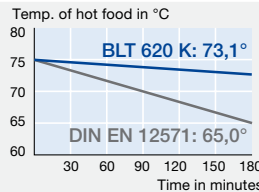
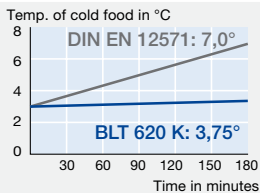
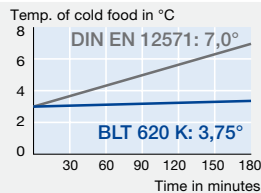
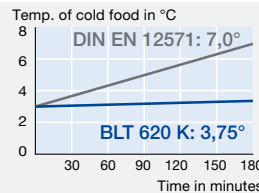
unheated



NEW!



NEW!

Model	BLT 620 KUF Shown with accessory GN containers	BLT 620 KUF-F	BLT 620 KUF-F with condensation water trough
Designation	BLANCOTHERM 620 KUF	BLANCOTHERM 620 KUF-F	BLANCOTHERM 620 KUF-F with condensation water trough
Model	Unheated, front loader with hinged door	Unheated, front loader with hinged door, mobile	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	670 x 445 x 830 mm
Capacity	2x GN 1/1-200 or 3x 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
Weight	13.5 kg	23.5 kg	24.0 kg
Lock/lid	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	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	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	12 pairs of moulded support ledges with a distance of 39 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
Special features	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides	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)	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
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 11)			
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 11)			
Material	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
Order No.	564 365	569 262	573 317



NEW!



BLT 620 KF Shown with accessory GN containers	BLT 620 KF with condensation water trough	BLT 720 K Shown with acc. eutect. plate, tray, basket
BLANCOTHERM 620 KF	BLANCOTHERM 620 KF with condensation water trough	BLANCOTHERM 720 K
Unheated, front loader with removable door, mobile	Unheated, front loader with removable door, mobile	Unheated, front loader especially for baked goods
630 x 425 x 830 mm	630 x 425 x 830 mm	725 x 565 x 730 mm
2x GN 1/1-200 or 3x GN 1/1-150	2x GN 1/1-200 or 3x GN 1/1-150	Baking trays/grates/baskets of dimensions 600 x 400 mm
23.5 kg	24.0 kg	23.5 kg
Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door	Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door	Rotary lock at top
Removable door	Removable door	Removable door
12 pairs of moulded support ledges with a distance of 39 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	Smooth interior body: selectable insertion of support ledges made of synthetic (11 pairs, spacing: 55 mm) or wire supports (11 pairs, spacing: 55 mm)
Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides	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)	Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8) With collecting channel for condensation water	Especially for baking trays and grates of dimensions 600 x 400 mm Wire supports enable simultaneous insertion of baking trays and baskets
<p>Temp. of hot food in °C</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p>Time in minutes</p>	--
<p>Temp. of cold food in °C</p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>Time in minutes</p>	--
Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
564 350	573 316	568 752

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	645 x 425 x 375 mm	645 x 425 x 375 mm
Capacity	GN 1/1-200 or its subdivisions	GN 1/1-200 or its subdivisions
Weight	13.5 kg	13.5 kg
Connected load	220-240 V (AC)/50-60 Hz/400 W	220-240 V (AC)/50-60 Hz/400 W
Heating/ Temperature range	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 2 LEDs	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 Temperature inside the container is adjustable down to the degree from +40 °C to +95 °C
Heat-up time	When filled with 4 litres of water, a temperature of approx. +75 °C is reached in 30 minutes	When filled with 4 litres of water, a temperature of approx. +75 °C is reached in 30 minutes
Lock/lid	Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the 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	Depressions near the edge for secure acceptance of intermediate crossbars
Special features	Can be cleaned in a dishwasher at up to +96 °C thanks to the sealable power connection socket Stainless-steel interior container enables direct loading Can be heated wet or dry (heat loss occurs with dry heating) Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides	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 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	Polypropylene, polyamide, stainless steel
Protection type	IP X6	IP X6
Order No.	566 242	572 228

BLANCOTHERM K

heatable/heatable and adjustable (front loader with convection heating)



Model	BLT 420 KBUH Shown with accessory GN containers	BLT 420 KBRUH Shown with accessory GN containers
Designation	BLANCOTHERM 420 KBUH	BLANCOTHERM 420 KBRUH
Model	Heatable, front loader	Heatable, adjustable, with temperature indicator, front loader
Dimensions L x W x H	690 x 437 x 490 mm	690 x 437 x 490 mm
Capacity	2x GN 1/1-150	2x GN 1/1-150
Weight	16.0 kg	16.0 kg
Connected load	220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W
Heating/ temperature range	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	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
Heat-up time	A temperature of approx. +75 °C is reached in 45 minutes	A temperature of approx. +75 °C is reached in 45 minutes in Full-Power mode
Lock/lid	Locked via synth. bent-clamp closure in the long side of the door, which engages in the body on side Hinged door can be swivelled by 180° and removed	Locked via synth. bent-clamp closure in the long side of the door, which engages in the body on side Hinged door can be swivelled by 180° 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	11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers
Special features	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	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
Material	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
Protection type	IP X4	IP X4
Order No.	572 534	572 535

BLANCOTHERM K

heatable (front loader with convection heating)



NEW!



NEW!

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	Heatable, front loader, mobile
Dimensions L x W x H	700 x 445 x 660 mm	700 x 445 x 830 mm	700 x 445 x 830 mm
Capacity	2x GN 1/1-200 or 3x 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
Weight	19.5 kg	27.0 kg	28.0 kg
Connected load	220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W
Heating/ temperature range	Convection heating module	Convection heating module	Convection heating module
	electrical connection via power plug coupling which can be closed water-tight via the special rotary lock	Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock	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	"Power" operating mode indicator Electronic temperature limitation of max. +90 °C	"Power" operating mode indicator Electronic temperature limitation of max. +90 °C
Heat-up time	A temperature of approx. +75 °C is reached in 45 minutes	A temperature of approx. +75 °C is reached in 45 minutes	A temperature of approx. +75 °C is reached in 45 minutes
Lock/lid	Locked via stainless-steel bent- clamp closure in the long side of the container, which engages in the door	Locked via stainless-steel bent- clamp closure in the long side of the container, which engages in the door	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	12 pairs of moulded support ledges with a distance of 39 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
Special features	Without door, dishwasher-safe up to a maximum of 96 °C	Without door, dishwasher-safe up to a maximum of +96 °C	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	Ergonomically shaped stainless- steel carrying hoops with synthetic carrying handles, attached to long sides	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)	Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8) With collecting channel for conden- sation water
Material	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
Protection type	IP X4	IP X4	IP X4
Order No.	572 536	573 314	573 318

BLANCOTHERM K

heatable and adjustable (front loader with convection heating)



BLT 620 KBRUH



BLT 620 KBRUH-F

NEW!



**BLT 620 KBRUH-F
with condensation water trough**

NEW!



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	Heatable, adjustable, with temperature indicator, front loader, mobile
700 x 445 x 660 mm	700 x 445 x 830 mm	700 x 445 x 830 mm
2x GN 1/1-200 or 3x 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
19.5 kg	27.0 kg	28.0 kg
220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W	220-240 V AC/50-60 Hz/200 W
Convection heating module	Convection heating module	Convection heating module
Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C	Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C	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 spe- cial rotary lock	Electrical connection via power plug coupling which can be closed water-tight via the spe- cial rotary lock	Electrical connection via power plug coupling which can be closed water-tight via the spe- cial rotary lock
A temperature of approx. 75 °C is reached after 45 minutes in Full-Power mode	A temperature of approx. 75 °C is reached after 45 minutes in Full-Power mode	A temperature of approx. 75 °C is reached after 45 minutes in Full-Power mode
Locked via stainless-steel bent-clamp closure in the long side of the container, which enga- ges in the door	Locked via stainless-steel bent-clamp closure in the long side of the container, which enga- ges in the door	Locked via stainless-steel bent-clamp closure in the long side of the container, which enga- ges in the door
12 pairs of moulded support ledges with a distance of 39 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	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers
Without door, dishwasher-safe up to a maximum of +96 °C	Without door, dishwasher-safe up to a maximum of +96 °C	Without door, dishwasher-safe up to a maximum of +96 °C
Ergonomically shaped stainless-steel car- rying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless-steel car- rying hoops with synthetic carrying handles, attached to long sides	Ergonomically shaped stainless-steel car- rying 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 adjustment down to the degree from +40 °C to +85 °C via digital regulator	Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator
Temperature indication via LED display	Temperature indication via LED display	Temperature indication via LED display
	Mobile (4 steering castors, 2 of which have brakes, corrosion-resist. acc. to DIN 18867-8)	Mobile (4 steering castors, 2 of which have brakes, corrosion-resist. acc. to DIN 18867-8)
		With collecting channel for condens. water
Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel	Polypropylene, polyamide, stainless steel
IP X4	IP X4	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	4 steering castors, 2 of which have brakes Synthetic , corrosion-resist. acc. to DIN 18867-8 Galvanised steel	572 341 572 342
	ROLA 23 Serving dolly with lid receptacle	2 x BLT 160 K or 2 x BLT 320 ECO/K/KB/KBR	945 x 592 x 535	19.0	4 steering castors, 2 of which have brakes Synthetic , corrosion-resist. acc. to DIN 18867-8 Galvanised steel	572 343 572 344
	ROL 6x4 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	542 x 432 x 212	8.0	4 steering castors, 2 of which have brakes Synthetic , corrosion-resist. acc. to DIN 18867-8 Galvanised steel	572 339 572 340
	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	Plug-in tray holders for holding EN and GN tray sets	ROLLI-100 or ROLLI-125	--	--	--	568 925
not shown	Push bar for better manoeuvring	ROLLI-100 or ROLLI-125	--	--	--	568 926
	BTT 8x6 Platform trolley Platform size 500 x 700 mm	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	605 x 780 x 840/230	11.0 Load- bearing cap. 100 kg	2 fixed castors, 2 steering castors with brakes Synthetic , corrosion-resist. acc. to DIN 18867-8 Galvanised steel	572 329 572 330

The underlined articles are in stock.

accessories

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	BTT 10x8 Platform trolley Platform size 940 x 700 mm	8 x BLT 160 K or 4 x BLT 320 ECO/K/KB/KBR or 2 x BLT 420 K/KBUH/KBRUH or 2 x BLT 620K/KBUH/KBRUH	1045 x 780 x 840/230	20.0 Load-bearing cap. 250 kg	2 fixed castors 2 steering castors with brakes Synthetic, corrosion-resist. acc. to DIN 18867-8	572 327
					Galvanised steel	572 328
not shown	Tightening straps	BTT 10 x 8	--	--	--	572 374
	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	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867-8	572 325
					Galvanised steel	572 326
not shown	Wire supports made of stainless steel , for sliding baking trays and baskets into BLT 720K, can be removed for cleaning	BLT 720 K	11 pair Support ledges Spacing 55 mm	4.5	--	573 013
not shown	Support ledges, synthetic , for sliding baking trays (max. 20 mm height) into BLT 720K, can be removed for cleaning	BLT 720 K	11 pair Support ledges Spacing 55 mm	3.5	--	569 011
not shown	Rolli 720 CNS Platform trolley with push handle	1x BLT 720 K	686 x 615 x 977	6.0	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867-8	569 291
not shown	Rolli 720-2 Platform trolley with round-tube construction	2x BLT 720 K	686 x 615 x 1276	6.0	4 steering castors, 2 of which have brakes Synthetic, corrosion-resist. acc. to DIN 18867-8	569 317
not shown	Eutectic plate (-3 °C), synthetic. For sliding into synthetic or wire rails of BLT 720 K	BLT 720 K	600 x 400 x 20	5.6	--	572 588
	Eutectic plate (-12 °C) made of stainless steel, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	5.6	--	564 756
	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), synthetic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30	4.2	--	573 332

accessories

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Order No.
	<u>Slide-in frame</u> 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
	<u>ST 3</u> GN support bar made of stain- less steel for container combina- tion, 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
	<u>ST 5</u> GN support bar made of stain- less 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
	<u>Special pen</u> Special washable pen for writing on the menu cards	all BLT K	--	--	564 361
	BLANCOTHERM menu card blank	all BLT K	DIN A6 (148 x 105 mm)	--	564 353
	<u>Set of menu cards, 20 x</u>				564 359
	<u>Set of menu cards, 50 x</u>				564 360
	Menu card box Card box for BLANCOTHERM menu cards (Capacity: 25 cards)	all BLT K	--	--	564 355
	Condensation water trough for BLT 620 KF	BLT 620 KF	430 x 89 x 30	0.75	573 322
	Condensation water trough for BLT 620 KUF-F	BLT 620 KUF-F	430 x 104 x 30	0.75	573 320
	Condensation water trough for BLT 620 KBUH-F or BLT 620 KBRUH-F	BLT 620 KBUH-F BLT 620 KBRUH-F	430 x 137 x 30	1.00	573 321

The underlined articles are in stock.

**Loading examples for
BLANCOTHERM 160 K
BLANCOTHERM 320 K**



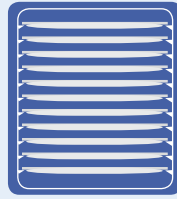
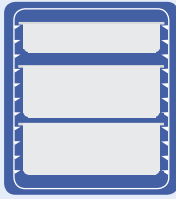
For a
3-component meal:
2 x GN 1/4 100 mm deep
1 x GN 1/2 100 mm deep
1 support ST 3
(approx. 14 meals)



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)



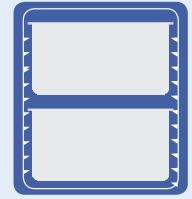
11 x GN 1/1-20



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

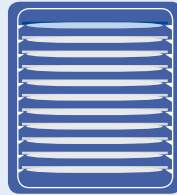
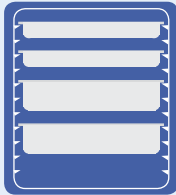


2 x GN 1/1-20,
3 x GN 1/1-65,



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



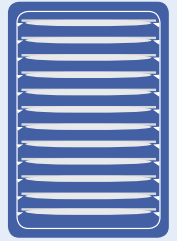
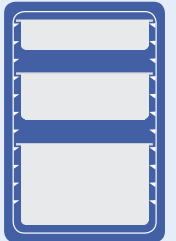
1 x GN 1/1-20,
1 x GN 1/1-40,
2 x GN 1/1-100



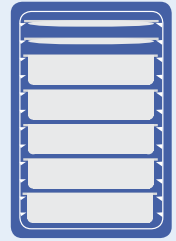
1 x GN 1/1-40,
1 x GN 1/1-100

**Loading examples for
BLANCOTHERM 620 K**

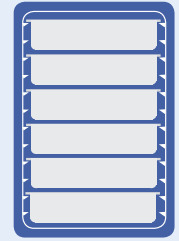
For a
3-component meal:
1 x GN 1/1-65,
1 x GN 1/1-100,
1 x GN 1/1-200
(approx. 60 meals)



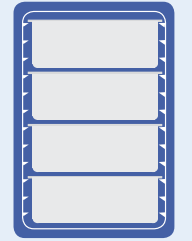
12 x GN 1/1-20



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

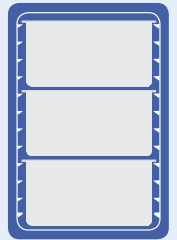
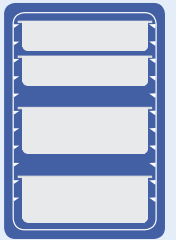


6 x GN 1/1-65

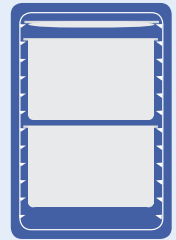


4 x GN 1/1-100

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



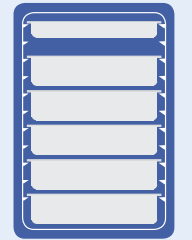
3 x GN 1/1-150
2 x GN 1/1-200



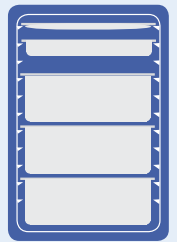
1 x GN 1/1-20,
11 x GN 1/1-20



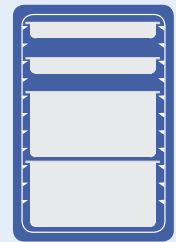
1 cooling element,
5 x GN 1/1-65



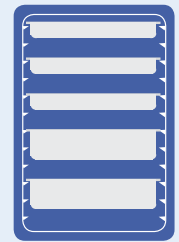
1 x GN 1/1-40,



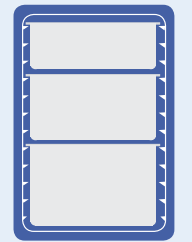
1 x GN 1/1-20,
1 x GN 1/1-40,
3 x GN 1/1-100,



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

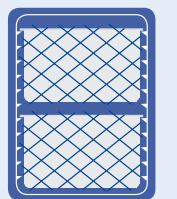


1 x GN 1/1-100,
1 x GN 1/1-150,

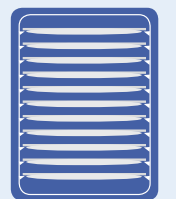
**Loading examples for
BLANCOTHERM 720 K**



11 baking trays,
600 x 400 x 20 mm



2 baskets,
600 x 400 x 240 mm



11 grates,
600 x 400 x 20 mm



1 eutectic plate,
10 baking trays,
600 x 400 x 20 mm



2 eutectic plates,
9 baking trays,
600 x 400 x 20 mm,

Threefold market-orientated, simply sound.

BLANCO CS GmbH + Co KG concentrates on the needs of professional target groups with its three business units Catering Systems, Medical Care Systems and Industrial Components.

Whether its for large kitchens and the catering industry, for hospitals and clinics and medical practices or for customers from industry – BLANCO CS develops, produces and markets high-quality products.

Quality à la maison.

For many years, the Catering Systems area 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.

At BLANCO CS, you take centre stage.

All of BLANCO CS's divisions have DIN EN ISO 9001:2000 certification, guaranteeing a high standard of reliability and customer orientation.

Our team will be happy to advise you:

BLANCO CS GmbH + Co KG
Catering Systems
P.O. Box 13 10
75033 OBERDERDINGEN
GERMANY

Phone +49 7045 44-81900
Fax +49 7045 44-81481
Internet www.blanco.de
E-Mail catering.export@blanco.de

BLANCO