

**BLANCO**  
GERMANY

The main thing is how it gets there.

BLANCO INMOTION, complete systems  
for perfect food distribution.

Cook & Serve

Cook & Chill

Cook & Freeze

**blanco**inmotion

A person, who has eaten well, simply feels satisfied. For hospitals, retirement and nursing homes, schools and kindergartens, the requirements for healthy, nutritious, appetizing food are becoming more stringent. Well-cooked food is also to be tasty when it reaches guests.

## When all goes smoothly, food tastes like good home cooking.

BLANCO INMOTION closes the gap between the kitchen and your guests. With complete food distribution systems that help you offer your guests the best possible food quality – in a cost effective, quality conscious and efficient manner.

Whether it's **Cook & Serve**, **Cook & Chill** or **Cook & Freeze**, whether it's a tray or container system, BLANCO INMOTION offers you all the options for your customized food distribution concept. In the process, country-specific standards, temperature requirements and regulations (e.g. LMHV) are taken

into account, as is the option of complete, HACCP-compliant documentation.

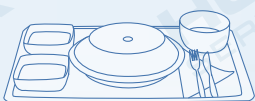
With BLANCO INMOTION you decide on perfectly matched products for the optimization of your processes. The basic analysis of your requirements and careful consulting can be included in the package of services on request.

The ergonomic design, the first-class finishing and the high-quality, hygienic materials make daily work easier for the personnel. Even more: In the long term they help you with healthy management. And make BLANCO INMOTION an investment in the future that's worth every cent.

BLANCO INMOTION offers you an all-round sound package including support. For only those who have an overview can improve processes and increase efficiency.

**We hope your guests enjoy  
their meal.**

With Cook & Serve, Cook & Chill and Cook & Freeze, a distinction is made in each case between a tray and a container system.



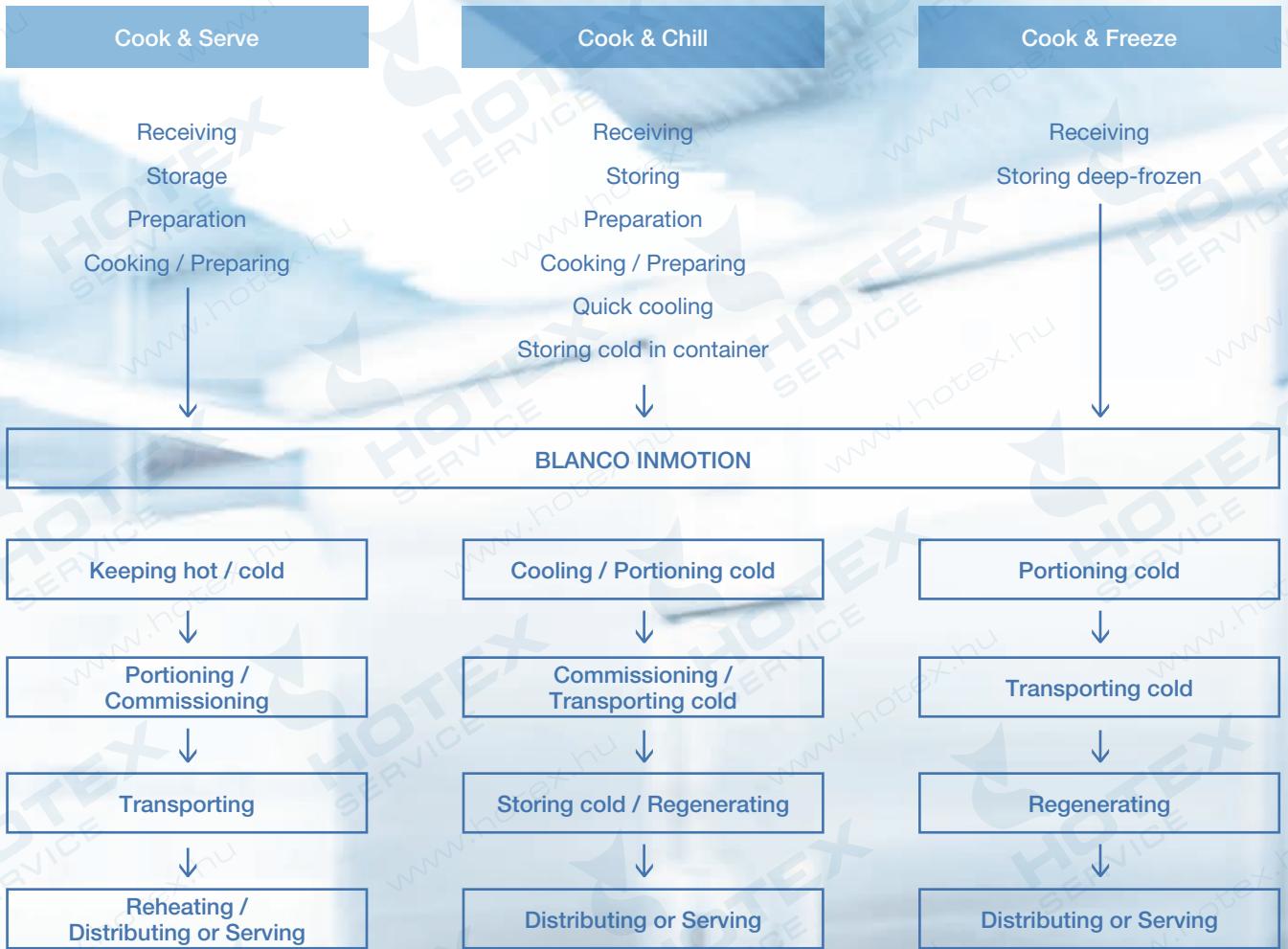
**Tray system**

Directly after cooking or storage, the food is pre-portioned on trays on the distribution conveyor. When fully prepared, they are transported, regenerated or reheated if necessary and served on the trays.



**Container system**

After cooking or storage, the food remains in the Gastronorm containers for transport and for regeneration or reheating. Then the food is distributed individually to the guests directly at serving counters or trolleys (= lading system). As an alternative, pre-portioning on trays can be carried out prior to serving.



The BLANCO INMOTION system offers solutions for food distribution. They're part of the entire BLANCO product line for the catering industry. On pages 22 and 23 you'll find an overview of other, supplemental BLANCO products for a smooth, economical production process.

# blancoinmotion

Cook & Serve — 4-9

Cook & Chill — 10-15

Cook & Freeze — 16-21

If you spoil your guests with fresh food, then ready-cooked meals have to reach guests quickly following preparation. To preserve the freshness, it's important that the food retains its required temperature during every step of the distribution process.

## When the food has to be on the table fast.

With **Cook & Serve**, BLANCO INMOTION enables this with state-of-the-art technology, and also ensures a smooth workflow – so that everything goes a little faster. Whether you work

with a tray or a container system makes no difference with BLANCO INMOTION. A perfectly coordinated team of convection-heatable or cool units maintains the food quality while keeping hot, cooling, transporting and portioning.

Especially during food transport, a high level of safety, good handling and excellent insulating properties are required. With the tray transport trolleys from BLANCO INMOTION, portioned food is safely transported to the right location in heat-retaining systems. The combination units from the BLANCO RECALDO line show you new ways for keeping food hot with hot air or induction.

### Cook & Serve production process



#### Tray system



Page 6-7

Keeping hot / cold

Keeping hot / cold  
Commissioning

Page 8-9



#### Container system

# cook & serve



Portioning

Transporting

Reheating  
and Distributing



2



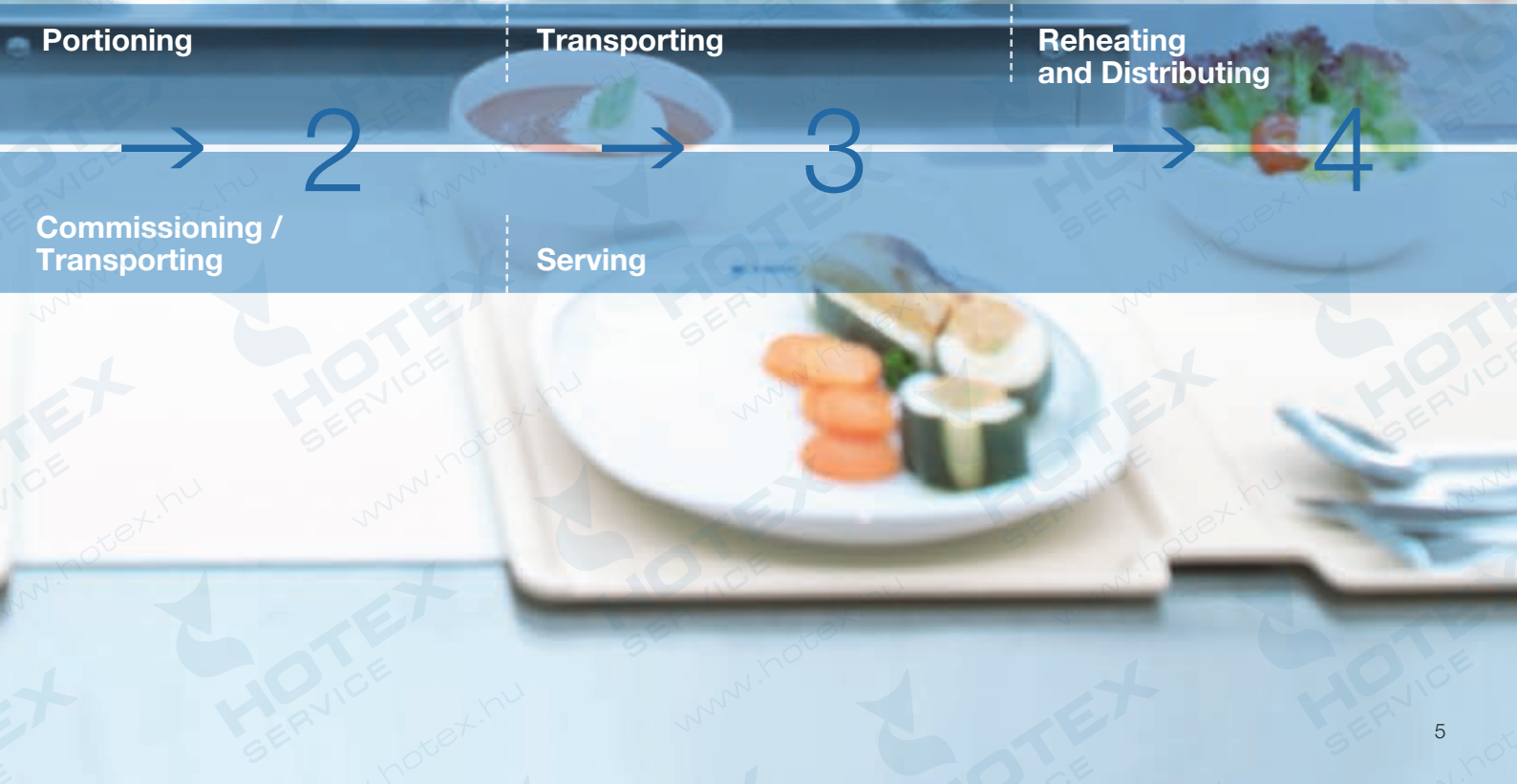
3



4

Commissioning /  
Transporting

Serving



# COOK & serve



Cook & Serve  
Tray system



1

Keeping hot /cold



2

Directly following cooking and preparing, the food is filled into GN containers while hot and made ready. Cold food like salads and desserts are added.

The process steps that follow:

#### 1. Keeping hot or cold

A large number of heatable and coolable units from the BLANCO INMOTION system are available for hot and cold food.

#### 2. Portioning

Hot and cold food are portioned on trays at food distribution conveyors. If necessary, insulating cloches protect the food on the plate against temperature loss.

#### 3. Transporting

BLANCO INMOTION offers you the following trolley models for properly keeping the portioned food hot or cold during transport:

- Regeneration trolleys with a combination of induction with convection cooling
- Regeneration trolleys with a combination of hot air with convection cooling
- Tray transport trolleys, either with convection cooling or plain (for use with a cloche system)

#### 4. Reheating / distributing

Reheating can be carried out with induction or hot air. As an alternative, cloche systems for keeping the food hot or cold can be used in the tray transport trolley. The trays are simply distributed directly from the mobile trolley.



#### Food serving and food transport trolleys SAW / SAG / STW

The heatable or coolable trolleys keep the food at their ideal temperature following preparation. The large number of model versions also offers a suitable solution for your requirements.

- Capacities up to 4 x GN 1/1 Bain-marie wells
- All bain-marie wells and compartments are separately adjustable
- Available with convection heating or convection cooling
- Splashed-water and jet-water protection IP X5
- Ergonomic push handles with bumper-rail function

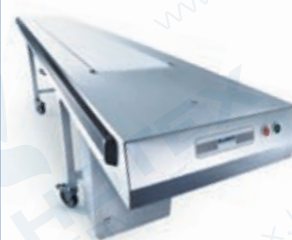
#### Basket dispensers, convection-cooled CE-UK 53/53

- Powerful convection cooling
- Digital temperature control
- Optionally available with synthetic guides rods for use as universal dispensers

#### Banquet trolleys BW / BW-UK

Banquet trolleys are a perfect intermediate buffer prior to portioning on trays.

- With convection heating (BW) or convection cooling (BW-UK)
- Excellent insulating properties
- Degree-precise temperature adjustment
- Easy to clean thanks to ledge wall and removable heating module



Additional products  
from the entire BLANCO product line

Gastronorm containers  
Food transport containers  
BLANCOTHERM

## Portioning

→ 3

## Transporting

→ 4

## Reheating and Distributing

### Food distribution conveyors RSPV / GSPV

Band or round-belt conveyors with a large selection of accessories and options for your individual solution.

- Speed continuously adjustable to the portioning process from 0-18 m/min.
- Flexible system for optimum matching to the respective space situation

### Tray, plate, basket, platform and universal dispensers

- Unheated or heatable
- With cooling slits or convection cooling
- Easy removal of parts, as spring tension can be adjusted to weight of dishes
- Dirt-resistant, micro-polished surface for optimum hygiene
- Rugged corner guards standard

### Special plate dispensers

Special plate dispensers for heat-retaining lower sections with wax core.

- Max. temperature 140 °C thanks to powerful convection heating
- For up to 98 wax-core plates

### Cloche systems and compact tray systems

For hot and cold food; prevent rapid loss of heat or cold.

- Cloche systems of synthetic, stainless steel or a combination of the two
- Compact tray systems of synthetic

### Shelf trolleys

Cutlery and tray trolleys  
BT 400

INDUCTION or INDUCTION with DOCKING BAY



### Induction trolleys RECALDO CLASSICO

Induction trolleys for transporting fresh food and keeping it hot.

- H3 hygienic design
- HACCP-compliant control
- "Train" operation possible as an option



### Tray transport trolleys TTW

For the safe transport of food to the RECALDO PORTO docking bay.

Especially economical when several sets of trolleys are used.



### Induction trolleys RECALDO CLASSICO

First-class BLANCO induction technology for energy-saving, on-the-dot reheating of hot food. Cold food on the same tray stays cold.



### Docking bays RECALDO PORTO

Stationary induction station: The TTW is simply pushed in and adjusted; the hot food is perfectly reheated and can then be distributed with the TTW.

HOT AIR



### Hot-air trolleys RECALDO AVENTO T

Active hot air and active convection cooling ensure specified temperatures. Cold and hot zones are separated by a special partition wall ("thermal partition wall").



### Transfer trolleys for RECALDO AVENTO T

For holding the tray rack, which is rolled in using the transfer trolley.



### Hot-air trolleys RECALDO AVENTO T

Thanks to the thermal partition wall, what's cold stays cold and what's hot stays hot.

The hot and cold are actively fed in with the convection principle which brings the food up to or maintains it at the required temperatures.

CONVECTION or PLAIN



### Tray transport trolleys TTW / TTW-FK

Excellent handling and outstanding insulating properties. Portioned food arrives safely.

- Single or double-walled, unheated or convection-cooled
- For Gastronorm, Euronorm or compact trays
- Ledge spacing either 105 mm or 115 mm



### Tray transport trolleys TTW / TTW-FK

For serving food on Euronorm, Gastronorm or compact trays.

# COOK & SERVE



## Cook & Serve Container system



1

## Keeping hot / cold Commissioning



2

Directly following cooking and preparing, the food is filled into GN containers and made ready while hot. Cold food like salads and desserts are prepared.

The process steps that follow:

### 1. Keeping hot or cold and commissioning

The food must be kept hot or cold reliably following preparation. A large number of heatable and coolable units from the BLANCO INMOTION system are available for hot and cold food.

The containers are put together for the various hospital wards or buildings as required (= commissioning).

### 2. Transporting

Maintaining the temperature during transport – and therefore also the food quality – has top priority.

### 3. Serving

A large number of BLANCO INMOTION models are available for serving with the ladling system. These range from the food serving trolley to docking on a food serving system to the multi-function trolley with heat-retaining surfaces.

FROM THE KITCHEN TO THE GUEST



### Multi-function trolleys RECALDO FAMOSO

Unique: With hot air, active convection cooling and a contact heating unit in the top surface. Compartments are available in various combinations (hot/cold/plain).



### Food serving trolleys SAW / SAW-UK / SAG / SAG-2 THK

The containers are kept optimally hot or cold until commissioning.

- Heatable or coolable, also with convection (SAW-UK)



The multi-talent SAG 2-THK: With 2 bain-maries, heatable plate dispensers, heatable and convection-cooled compartment, hooded cover bracket, GN lid support and ladle rest.



### Food transport trolleys STW

For transporting food to the serving station.

- 1 to 3 heatable compartments
- Adjustable up to +80 °C



### Hot-air trolleys RECALDO AVENTO G

The GN containers are kept hot with active hot air in the hot zone. At the same time, the specific active convection cooling makes sure the cold food stays fresh.



### Banquet trolleys BW / BW-UK

Thanks to large capacities, perfect as an intermediate buffer.

- Convection heating or cooling
- Degree-precise, digital temperature adjustment
- Optimum temperature distribution



KEEPING HOT / COLD and TRANSPORTING

Additional products from the entire BLANCO product line

Gastronorm containers  
Food transport containers  
BLANCOTHERM



## Transporting

→ 3

## Serving

### Multi-function trolleys RECALDO FAMOSO

The side shelves remain folded down for transport; the sneeze guard is made from safety glass. The GN containers are optimally housed in the insulated hot and cold compartments.



### Multi-function trolleys RECALDO FAMOSO

An integrated heating shelf and heated serving surfaces ensure that food is kept hot during serving. Dishes and trays can be placed on the fold-out shelf.

### Food serving trolleys SAG / SAG-2 THK / SAW L

Make transport an easy exercise.

- Ergonomic push handles
- Corner guards are standard
- With deep-drawn profile edge

For the sometimes difficult route from the kitchen to the hospital ward: Due to the large selection of castor arrangements and sizes, the SAG 2-THK is always easy to move.



### Food serving trolleys SAG / SAG-2 THK / SAW L

The SAGs are equipped for easy, smooth serving of food from the bain-maries:

- Ergonomic serving height of 900 mm
- Heating compartment in under-frame with food refilling function



When combined with sneeze guard and heat bridge, the SAG 2-THK becomes a mobile serving station with everything required.

### Food transport trolleys STW

- Double-walled
- Available with various castor options



The SAW L models are especially designed for serving at a servery counter.

- Push handle and operating panels on the long side
- VDE and GS-certified

### Hot-air trolleys RECALDO AVENTO G

The chassis with 2 fixed castors (200 mm dia.) and 2 steering castors (160 mm dia.) provides for especially good manoeuvrability, even on the spot.

### Banquet trolleys BW / BW-UK

Excellent insulating properties  
For optimum food temperature during transport.

- Ergonomic push handles (32 mm dia.) for easy, pleasant pushing

Gastronorm containers  
Food transport containers  
BLANCOTHERM

Food serving systems  
MIKADO, MANHATTAN,  
LAS VEGAS

Gastronorm containers  
Food transport containers  
BLANCOTHERM

As an alternative to the lading system, the food can be portioned on trays prior to serving (for additional products, see page 6-7).

With **Cook & Chill**, BLANCO INMOTION ensures satisfied guests and improves your time management when handling refrigerated food.

The principle of gentle quick cooling following cooling or preparing, preserves the good taste and the fresh appearance of your food – and enables temporary storage for up to 72 hours.

## For additional time and satisfied smiles.

The time-delayed food regeneration shortly before the food is served provides you with valuable added time. Whether you bank on a tray or a con-

tainer system for Cook & Chill, with BLANCO INMOTION all options are open to you – from cooling to regeneration to food serving.

Hot air or induction? BLANCO INMOTION offers versatile units for every regeneration technology. BLANCO INMOTION offers not only combination units with active hot air and convection cooling, but also actively cooled induction trolleys for direct loading with food trays.

This means the food is as tasty and nutritious when it arrives as if it was just freshly cooked.

### Cook & Chill production process



### Tray system



Page 12-13

Cooling and portioning cold



Commissioning / Transporting

Page 14-15



### Container system

# COOK & chill



Transporting

Storing / Regenerating

Distributing



2



3



4

Storing / Regenerating

Serving

# COOK & chill



## Cook & Chill Tray system



1

## Cooling and portioning cold



2

The food is quick-cooled in GN containers directly after cooking. This enables the food to be stored temporarily for up to 72 hours before it is commissioned in the tray system.

The entire BLANCO product line offers you suitable GN containers, shelf trolleys and shelving systems for cold storage in GN containers.

The process steps that follow:

### 1. Cooling and portioning cold

The trays are loaded cold at the food distribution conveyors. The various dispensers, serving trolleys and storage trolleys ensure the refilling and provision of the cooled food.

### 2. Transporting

Portioning is followed by the cooled further transport or temporary storage of the completely loaded trays.

### 2. Storing / regenerating

The following system technologies are available for regeneration: Hot air, induction or induction with docking bay. Hot food is heated, cold food stays fresh.

### 4. Distributing

The distribution and serving of the trays follows.



### Food distribution conveyors RSPV / GSPV / RSPV-UK

In addition to the round-belt conveyor and the band conveyor, BLANCO also offers you the unique RSPV-UK convection-cooled food distribution conveyor:

- Continuous cooling chain, without cooled portioning room
- Enables portioning at normal room temperature
- Ergonomic
- HACCP-compliant



### Tray, plate, universal, platform and basket dispensers

For the convenient provision of trays and porcelain, salads and desserts directly at the conveyor.

- Also available with cooling slits or active convection cooling



### Food serving trolleys SAW-UK (convection-cooled)

The SAW-UK models with convection cooling ensure maintenance of the cooling chain - even without a refrigerated room.



### Trays, cloches and porcelain

BLANCO offers tray systems including cloches and dishes suitable for a broad range of different regeneration technologies.



### Banquet trolleys BW-UK (convection-cooled)

A perfect intermediate buffer during cold portioning for reliable maintenance of the cooling chain.

- Excellent insulating properties
- Temperature control down to the degree

HOT AIR



INDUCTION



INDUCTION with DOCKING BAY



Additional products from the entire BLANCO product line

Gastronorm containers

Shelf trolleys

Food transport containers

BLANCOTHERM

## Transporting



# 3

## Storing / Regenerating



# 4

## Distributing

### Hot-air trolley RECALDO AVENTO T

(shown with transfer trolley)

During transport the double-wall insulated trolley ensures that the portioned refrigerated food remains reliably cold.

### Transfer trolley for RECALDO AVENTO T

For transporting the tray rack.

- Can be used with protective synthetic sleeve as a buffer and transport trolley

### Transfer trolley for RECALDO AVENTO T

Rugged, insulated trolley for holding the tray rack.



### Hot-air trolley RECALDO AVENTO T

The specific cold-air guidance ensures that the portioned refrigerated food continues to be uniformly cooled until regeneration.

- Regeneration of the hot food on the trays with active hot air in the hot zone
- Specific convection cooling for keeping cold food fresh
- Thermal partition wall prevents unwanted exchange of air between heating and cooling compartment
- Strict compliance with hygienic guidelines



### Hot-air trolley RECALDO AVENTO T

The trays are distributed by means of direct individual removal.

Thanks to the castors and the excellent insulation, the food remains mobile even after regeneration if necessary.

- RECALDO AVENTO is available
- For direct loading with trays or
  - For indirect loading with a tray rack
  - With capacity for 16, 20, 24 or 30 Euronorm trays

### Induction trolley RECALDO CLASSICO

Mobile induction trolley with integrated convection cooling.

- For intermediate storage, transport and regeneration
- For various capacities
- Large number of castor models
- Many individually adaptable options and features



### Induction trolley RECALDO CLASSICO

Hot food is specifically regenerated via induction, while the cold food remains cold on one tray.

- With 2 or 3 adjustable heating coils, e.g. for soup, main dish and hot dessert



### Induction trolley RECALDO CLASSICO

The trays can be distributed directly from the CLASSICO.

- With capacity for 16, 20 or 24 Euronorm trays

### Tray transport trolley TTW

Excellently suited for induction with docking bay:

- Lower investment required for several trolley sets
- Simple handling



### Docking bay RECALDO PORTO UK

The docking bay is located at the site of food service. Following docking of the TTW, the food is cooled until regeneration. At the desired time the hot food is brought up to the required temperature via induction.



### Tray transport trolley TTW

Following regeneration, the TTW is simply disconnected from the docking bay and the trays are distributed directly from the TTW.

# COOK & chill



## Cook & Chill Container system



1

## Commissioning / Transporting



2

The food is quickly cooled in GN containers directly after cooking and can be temporarily stored for up to 72 hours.

The entire BLANCO product line offers a large selection of suitable GN containers, shelf trolleys and shelving systems for cooling in containers.

### 1. Commissioning / transporting

With BLANCO INMOTION you can choose from hot-air trolleys, hot-air multi-function trolleys or convection-cooled banquet trolleys for commissioning and transporting the containers.

The food cooled in GN containers is stored cooled in the corresponding trolley for transport following commissioning.

### 2. Storing / regenerating

The containers can be stored temporarily in the hot-air trolley and multi-function trolley and regenerated at the desired time.

The temporarily stored containers from the convection-cooled banquet trolley are loaded into the regeneration trolley as required.

### 3. Serving

With BLANCO INMOTION, a broad range of variations are available for serving: From food serving trolleys to docking on a food serving system to the multi-function trolley for serving directly in the hospital ward.

HOT AIR



### Hot-air trolleys

#### RECALDO AVENTO G

The perfect hot-air trolley for container regeneration.

- Indirect loading by means of tray rack
- 1 cooling compartment and 1 heating compartment for every 22 x GN 1/2-55



### Transfer trolleys

#### for RECALDO AVENTO G

For transporting the tray rack; can also serve as a buffer or transport medium when used with a protective synthetic sleeve.

### Transfer trolleys

#### for RECALDO AVENTO G

Can be used for commissioning and transporting the loaded tray rack.

HOT AIR / MULTI-FUNCTION



### Multi-function trolleys

#### RECALDO FAMOSO

Direct commissioning and subsequent transport – no problem with RECALDO FAMOSO.

- Large selection of castor arrangements and sizes for optimum manoeuvrability
- Ergonomic push handle (32 mm dia.)



COOLING



### Banquet trolleys

#### BW-UK (convection-cooled)

- For easy loading: doors can be swiveled by 270° and latched
- For easy cleaning and optimum hygiene: deep-drawn ledge walls without corners and edges



Additional products from the entire BLANCO product line

Gastronorm containers

Shelf trolleys

Food transport containers

BLANCOTHERM

## Storing / Regenerating

→ 3

## Serving

### Hot-air trolleys

#### RECALDO AVENTO G

- Temporary storage of food with active convection cooling
- Regeneration of hot food by means of active hot air directly in the GN containers

The tray rack is pushed into the AVENTO following transport (with transfer trolley) for cooled storage and later regeneration. The thermal partition wall is integrated in the tray rack.

### Multi-function trolleys

#### RECALDO FAMOSO

- Convection-cooled temporary storage
- Regeneration of refrigerated food in the hot-air compartment
- Regeneration of liquid food in the unique soup regenerating unit

### Banquet trolleys

#### BW-UK (convection-cooled)

Perfect for temporary storage of the containers.

- Temperature range from -10 °C to +8 °C
- Digital temperature control with temperature selection exactly to the degree

### Shelf trolleys

Food transport containers  
BLANCOTHERM

### Food serving trolleys

#### SAG / SAG-2 THK

Whether it is the classic serving or the versatile multi-function trolley, BLANCO INMOTION offers you many versions for serving with the lading system:

- Individual, separately adjustable bain-marie wells and heating compartments
- The heating compartments can be converted into cooling compartments for salads and desserts with eutectic plates
- Many details and options available, e.g. sliding covers, sneeze guards, hinged lids, fold-out shelves

### Multi-function trolleys

#### RECALDO FAMOSO

An integrated heating shelf and heated serving surfaces ensure that food is kept hot during serving.

- Heating and/or cooling compartments and heat-retaining surfaces can be adjusted and controlled separately from each other (manually or with program operation)

As an alternative to the lading system, the food can be portioned on trays prior to serving (for additional products, see page 12-13).

SERVING

### Food serving systems

MIKADO, MANHATTAN,  
LAS VEGAS

Food transport containers  
BLANCOTHERM

With **Cook & Freeze**, the system for "cooking and freezing", BLANCO INMOTION ensures that food still arrives fresh and tasty to your guests even after weeks or months of temporary storage. For this to succeed, the food is deep-frozen and stored in the frozen state after complete cooking.

## When it takes a little longer between the kitchen and the guest.

You can use menu components in containers that are portioned in individual quantities and combinations following regeneration. Or you can have complete menus delivered for need-oriented food preparation, these are stored in your refrigerated room and are directly to serve after regeneration.

The important thing is: Regardless of whether you distribute on trays or in containers, and whether you use hot-air or induction technology for regeneration, BLANCO INMOTION provides you with the right unit.

For example, the RECALDO FAMOSO. This multi-function trolley, is an all-in-one wonder: It's equipped for regeneration, re-regeneration, keeping hot and subsequent serving of the food locally with the ladling system.

The RECALDO FAMOSO is the easiest way to transport, regenerate, re-regenerate and keep food hot, and then to distribute it with only one unit.

### Cook & Freeze production process



#### Tray system



Page 18-19

Portioning cold

Regenerating

Page 20-21



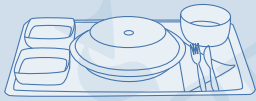
Container system

# cook & freeze





# Cook & freeze



## Cook & Freeze Tray system



# 1

## Portioning cold



# 2

The food is deep-frozen or delivered deep-frozen immediately after preparation.

The entire BLANCO product line offers a large selection of suitable GN containers, shelf trolleys and shelving systems for deep-frozen storage.

### 1. Portioning cold

The deep-frozen food is portioned on trays at food distribution conveyors.

### 2. Transporting

The pre-portioned deep-frozen food can be transported in the corresponding BLANCO INMOTION trolley even over longer distances, e.g. by truck.

### 3. Regenerating

BLANCO INMOTION offers you a broad range of solutions for the regeneration of deep-frozen food. Regardless of whether you want to regenerate with hot air or induction.

### 4. Distributing

Following regeneration the trays are distributed to the guests.



### Food distribution conveyors RSPV / GSPV / RSPV-UK

Band or round-belt conveyors with a large selection of accessories and options for your individual solution.

- Speed continuously adjustable to the portioning process from 0-18 m/min.
- Also available in convection-cooled model (temperature adjustable exactly to the degree  $< 10^{\circ}\text{C}$ )



### Tray, plate, universal, platform and basket dispensers

- Spring tension can be adapted to the weight of the porcelain and/or system parts
- Made of CNS18/10 with micro-polished surface for easy cleaning and optimum hygiene



### Food serving trolleys SAW-UK

For keeping food cold on the conveyor.

- With powerful convection cooling
- Temperature adjustable exactly to the degree from  $+2^{\circ}\text{C}$  to  $+15^{\circ}\text{C}$



### Trays, cloches and porcelain

BLANCO offers tray systems including cloches and dishes suitable for a broad range of different regeneration technologies.



HOT AIR



INDUCTION



INDUCTION with DOCKING BAY

Additional products from the entire BLANCO product line

Shelf trolleys

## Transporting

→ 3

## Regenerating

→ 4

## Distributing

### Hot-air trolley

#### RECALDO AVENTO T

(shown with transfer trolley)  
Transport can be carried out directly in the AVENTO (= direct loading). With indirect loading, a loaded tray rack is transported to the hot-air trolley with a transfer trolley (with hygiene shrouding).

### Transfer trolley

#### for RECALDO AVENTO T

For rolling the tray rack into the AVENTO.

- Also suitable for longer distances with hygiene shrouding

### Transfer trolley

#### for RECALDO AVENTO T

Rugged, insulated trolley for holding the tray rack.



### Hot-air trolley

#### RECALDO AVENTO T

- Active hot air for the regeneration of hot food
- Specific convection cooling for keeping cold food fresh
- Thermal partition wall in the AVENTO or in the tray rack prevents unwanted air circulation between heating and cooling compartment
- Strict compliance with hygienic guidelines



### Hot-air trolley

#### RECALDO AVENTO T

The food is distributed simply and quickly directly from the trolley – without a major temperature loss.

### Induction trolley

#### RECALDO CLASSICO

Complies with all requirements for good handling during transport thanks to various castor diameters, models and arrangements

- Available with a draw bar for "train" operation



### Induction trolley

#### RECALDO CLASSICO

- Perfectly designed coil carrier frame for exact insertion of the trays
- Perfect regeneration of the hot food by means of 2 or 3 adjustable heating coils



### Induction trolley

#### RECALDO CLASSICO

Following regeneration, a time-delayed distribution of the food is possible, as the heat-retaining mode keeps the food at the required serving temperature.

### Tray transport trolley

#### TTW

For transporting to the docking bay.

- Double-walled
- Various capacities offer the right transport solution for any kitchen



### Docking bay

#### RECALDO PORTO UK

Cooling and regeneration function can be controlled independently of each other for optimum regeneration results.

- Insertion centering simplifies docking of the TTW on the RECALDO PORTO UK



### Tray transport trolley

#### TTW

After regeneration is completed, the food is distributed by means of the tray transport trolley.

- Double-walled
- Safe and rugged

# COOK & freeze

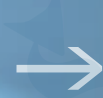


Cook & Freeze  
Container system



1

Regenerating



2

The food is deep-frozen or delivered deep-frozen immediately after preparation.

The entire BLANCO product line offers a large selection of suitable GN containers, shelf trolleys and shelving systems for deep-frozen storage.

### 1. Regenerating

The food in containers can, for example, be regenerated in combination steamers, hot-air ovens or microwave ovens.

### 2. Transporting

In the BLANCO INMOTION system you'll find suitable solutions for transporting the regenerated food in a broad range of capacities.

### 3. Serving

For example, serving with the ladling system is carried out from mobile food serving trolleys. We'll be happy to recommend a solution matched to your needs.

### Regeneration in combination steamer

For fast and gentle regeneration of deep-frozen container dishes with meat, fish, poultry and vegetables, snacks and baked goods, combination steamers are usually used. The food remains in the GN containers.

Other regeneration methods that are also used in practice include hot air or microwave ovens.

TRANSPORT and SERVING



TRANSPORT



Additional products from the entire BLANCO product line

Gastronorm containers

## Transporting

→ 3

## Serving

### Multi-function trolleys RECALDO FAMOSO

The insulated compartments are available in various combinations (hot/cold/plain). The regenerated hot food and the cold side dishes are distributed in the corresponding compartments. This enables them to reach their destination safely at the required temperatures.

- Available with 4 or 6 castors and in castor size 160 mm dia. or 200 mm dia.

### Food serving trolleys SAW / SAG / SAG-2 THK

- Available in heatable and coolable models, and with convection cooling
- Excellent traction on all types of floors and coverings thanks to a wide range of castor options
- Deep-drawn switch panel for optimum protection of the On/Off switch and controls

### Food transport trolleys STW

With 1, 2 or 3 heating compartments, the STW offers the right solution for many requirements.

- Synthetic castors with ball bearings ensure excellent rolling properties

### Hot-air trolleys RECALDO AVENTO G

The chassis with 2 fixed castors (200 mm dia.) and 2 steering castors (160 mm dia.) provides for especially good manoeuvrability, even on the spot.



### Multi-function trolleys RECALDO FAMOSO

Perfect for food service in hospital wards.

- Unique regeneration unit integrated in the top surface for up to 40 servings of soup
- Heated serving surfaces
- Support surfaces (fold-down) offer space for plates and cutlery



### Food serving trolleys SAG / SAG-2 THK / SAW L

The SAG with its heating compartments in the underframe keeps the food refills at the desired temperature.

- Optional support surfaces offer more space for trays, plates and cutlery
- Sneeze guard attachments in various models round off the little food serving station perfectly



When combined with sneeze guard and heat bridge, the SAG 2-THK becomes a mobile serving station with everything required.



The SAW L models are especially designed for serving at a serving counter on the BLANCO MIKADO, MANHATTAN or LAS VEGAS serving lines.

- Push handle and operating panels on the long side
- VDE and GS-certified

As an alternative to the lading system, the food can be portioned on trays prior to serving (for additional products, see page 18-19).

Gastronorm containers  
Food transport containers  
BLANCOTHERM

Food serving systems  
MIKADO, MANHATTAN,  
LAS VEGAS

Gastronorm containers  
Food transport containers  
BLANCOTHERM

BLANCO CATERING SYSTEMS offer you the right technical solution for your food distribution problems with the products from the BLANCO INMOTION product line.

## Our dessert for you.

The entire BLANCO product line also includes a large number of additional products. They simplify the perfect workflow from receiving to storage and prep-

paration to food servery for you. We also support you with consulting from A to Z and guarantee that things run smoothly.

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



Additional products from the entire BLANCO product line

Platform trolleys

Shelf trolleys

### Receiving

# teamplayer

Whether food arrives well is already partially decided during the first step in the distribution process, i.e. receiving. At BLANCO you'll find long-life units so that goods are routed to the storage room or directly into the kitchen quickly and safely.

Commercial sinks

Hand-washing basin and utility sink combinations

Serving trolleys

Shelf trolleys

Vegetable washing trolleys

Potato washing trolleys

Ladle trolleys

Spice trolleys

Gastronorm containers

Shelving systems

Gastronorm containers

Platform trolleys

Shelf trolleys

MIKADO

MANHATTAN

LAS VEGAS

**Storage**

**Preparation**

**Cook & Serve**  
**Cook & Chill**  
**Cook & Freeze**

**Food servery**

Regardless of how much you want to store where and for how long, BLANCO offers ideal products for any requirements. Shelving systems, Gastronorm containers and versatile trolleys are available for small, medium and large capacities.

In commercial kitchens there's often a lot of running back and forth. To keep things from getting mixed up, our serving, ladle and vegetable washing trolleys are, for example, rugged helpers. With high-quality finishing, they don't just optimize workflows during peak periods.

Food serving systems from BLANCO help you offer your food attractively. All models are characterized by convenient food servery and can be ideally adapted to various room situations.

**Top quality  
à la maison.**

BLANCO is one of the world's leading suppliers of system solutions for domestic kitchens, the catering industry and medical functional areas.

**Quality from tradition,  
economy through innovation.**

For over 80 years, our company has been proving its great skill – especially in working with stainless steel and high-grade synthetics.

Each year, BLANCO CATERING SYSTEMS sets new standards for the catering industry with its well thought-out product developments.

The result: sensible solutions for efficient and quality-conscious kitchen and catering management.

**At BLANCO you  
take center stage.**

All of BLANCO'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:**

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