

Product advantages
BASIC LINE



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Product advantages

Wide range of modules

- Thirteen different modules guarantee that nothing is left to be desired
- From heated servery counters through plain servery counters all the way to soup stations, cash register stations and showcase modules
- Cooled servery counters are even available in two designs
 - with active contact cooling and
 - convection cooling for even more effective cooling

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Hot buffet



Cold buffet with active contact cooling



Cold buffet with active convection cooling



Plain buffet



Soup station



Cash register booth



Roll-in counter



Servery counter



Interior corner



Outside corner



Attached refrigeration showcase



Refrigerated stand showcase

Product advantages

4 equipment variants

- BLANCO BASIC LINE follows a simple principle: perfect food presentation for every taste and budget.
- The **Smart, Emotion, Design and Kids** equipment variants have different features for different requirements.
 - for every purpose
 - for every ambience
 - for every budget



Smart



Emotion



Design

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Kids equipment variant

- Lower modules with a serving height of 750 mm instead of 900 mm
 - For children from nursery to primary school age
- BASIC LINE Kids modules are available as
 - Hot buffets
 - Cold buffets
 - Plain buffets
- Safety first
 - Child safety locks – securely locks the fold-down tray slides
 - Switch panel cover – prevents children from fiddling with switches



Child safety lock



Switch panel cover

Product advantages

Flexible installation options

- Thanks to its modular design, BASIC LINE enables flexible installation in three different scenarios
 - as a free-flow module
 - linear installation
 - wall-standing
- Installation on:
 - castors
 - stationary with adjustable feet
 - stationary with adjustable feet and skirting panels



Installation on adjustable feet



Installation on adjustable feet with skirting panels



Installation on castors



Linear installation incl. free-flow module

Product advantages

Variable plain modules and corners

- Plain buffets and roll-in and servery counters can be configured in variable lengths.
- Corner module angles can be freely selected from 45° to 90°.
 - Flexible scope for planning layouts using more than just right angles
 - Customised solutions for your requirements or spatial conditions



Product advantages

Bain-marie

- Available in two different designs, with 3x 1/1 bain-marie and 4x 1/1 bain-marie.
 - Individually controllable and adjustable wells
 - On/off switch and rotary knob per well
 - Bain-marie wells can be filled individually – no large tray
 - Various temperature settings possible per well
 - Save energy – targeted heating and temperature maintenance only where required



Product advantages

Highline bridge attachment

- Two different attachments – either Standard or Highline
 - Highline attachment with usable, loadable storage surface (up to max. 10 kg)
 - Large pass-through capacity
 - Easier handling when replacing the GN containers
 - Extremely attractive, sophisticated design with easy cleaning



Product advantages

LED lighting

- Innovative lighting with LED spots
 - Low energy consumption
 - Very long service life
 - No risk of burns
 - Optimised spot arrangement for perfect food illumination
 - Separate on/off switch for LED lighting



Product advantages

Radiant heater

- Separately controllable radiant heater
 - One radiant heater per well
 - With separate on/off switch. Switches on only where needed
- Energy-efficient radiant heater
 - Special insulation ensures targeted heat emission downwards
 - Low surface temperature on the bridge → Reduces risk of burns
- Additional protective screen on the lower surface
 - Reduces direct contact with the radiant heater



Product advantages

Switch panel cover

- Optional operating panel to cover the on/off switch and control elements
 - Prevents unwanted access to the control elements when used as a free-flow solution or installed along a wall
 - Additional protection for children's catering
 - Visually appealing operator side



Product advantages

Hinged doors

- Panelling on the operator side is fitted as hinged doors as standard
 - The hinged doors are smooth and designed without grip holes and can be opened and closed with the push-to-open system → no grip holes!
 - Free space in the underframe can be actively used, for example as a storage surface or for provisions
 - Can be ordered with or without base bottom
 - Even easier cleaning thanks to smooth surfaces



Product advantages

Tray and plate slides, shelves

- In three different designs
 - Stainless-steel round tube, smooth stainless steel and Resopal laminated sheet material
 - Easy, space-saving fold-up and fold-down mechanism
 - Multiplex wood faced with Resopal laminated sheet material. Integrated metal rails for trays prevent wear. The corners are rounded on the customer side for optimised safety.
- Height-adjustable
 - Pre-drilled holes all the way round the module enable the tray and plate slides to be fastened at three different heights.
 - This ensures maximum flexibility for layouts and easy retrofitting at any time.



Stainless-steel round tube tray slide



Resopal tray slide



Stainless-steel, smooth plate slide



Resopal plate slide and shelf on the short side

Product advantages

Module connection

- Module attachment system in a high-quality aesthetic design
 - Set comprises module connector and profile panel (for covering the gap between two modules)
 - The modules are interlinked by the existing screws or screw holes on the side faces on the short sides
 - With or without skirting panel, mobile or on adjustable feet
 - End-to-end homogeneous and attractive module connection without gaps
 - Easy to assemble and disassemble
 - Can be fastened to the modules at any time, also as a retrofit

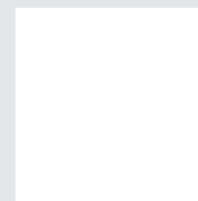


Product advantages

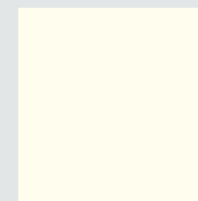
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Large selection of colours and surfaces

- Fourteen different powder coatings
- Alternatively, panelling and tray/plate slides with Resopal coating in the finishes "Colors" or "Woods" (approx. 185 different decor options!)
 - Maximum customisation options
 - Optimal harmonisation with interior design concept
 - Modern, contemporary materials



Signal white
RAL 9003



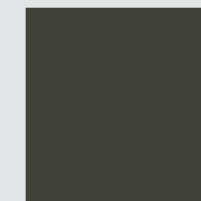
Pearl white
RAL 1013



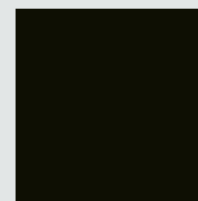
Pale brown
RAL 8025



Stone grey
RAL 7030



Umбра grey
RAL 7022



Graphite black
RAL 9011



Broom yellow
RAL 1032



Carmine red
RAL 3002



Sapphire blue
RAL 5003



Traffic grey B
RAL 7043



Raspberry
Pantone 228 C



Lime
Pantone 382 C



Espresso
Pantone 4695 C



Apple green
Pantone 370 C

Product advantages

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Overview of additional product advantages

- Various sneeze guard designs for self-service or serving (closed)
- Base bottom for more storage and usable space
- Additional socket outlets for the connection of external devices such as a plate dispenser
- 125 mm stainless-steel castors for mobile use – here today, there tomorrow
- Mains frequency of 60Hz for all cooled servery counters including showcase modules



Base bottom



Skirting panels



Additional socket outlets

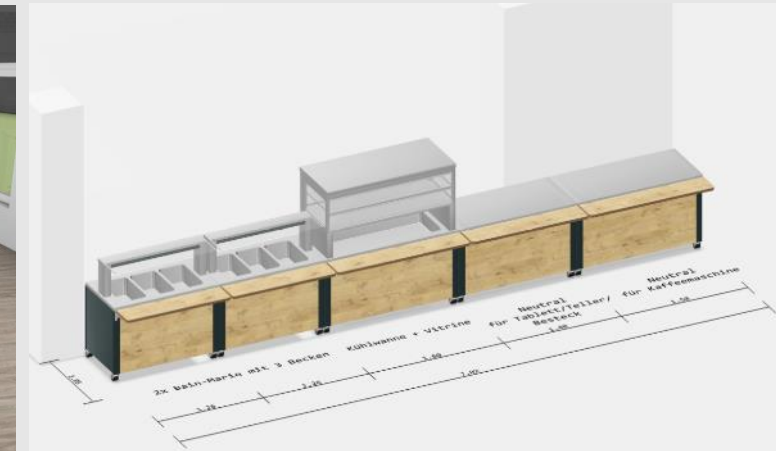
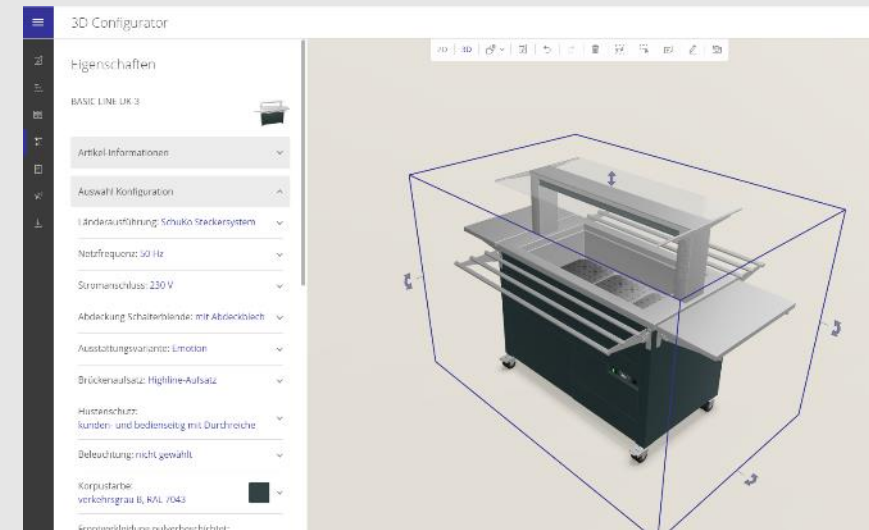


125 mm stainless-steel
castors

Product advantages

Online 3D configurator

- Simple BASIC LINE configuration and planning (also for other products) in accordance with customer requests and requirements
 - Effective and targeted customer assistance
 - Emotional and comprehensible presentation
 - Time and cost savings
 - Increases customer loyalty
 - Intuitive, simple structure
 - etc.
- <https://configurator.blanco-professional.com/>



Product advantages

BASIC LINE – the versatile food serving and food presentation system

- BASIC LINE offers the perfect solution for all tastes and budgets
- Maximum flexibility: Thirteen different modules – also variable or at children's height – and more varied options and accessory options leave nothing to be desired when it comes to customisation
- Maximum functionality: Added value for customers and users through clever, useful features
- Clear, sophisticated design
- BASIC LINE stands for economy, flexibility, modularity, functionality, mobility, individuality, versatility, simple handling and design

BASIC LINE. Versatile and modular. The perfect combination of form and function.

Here's to successful business with BASIC LINE!

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