



BLANCO
PROFESSIONAL

New
options

SERVING TROLLEYS WITH EXTRA FUNCTIONS

They can do even more: mobile serving trolleys as cutlery dispensers, clearing stations or worktops

AGILE ALL-ROUNDERS

Quite simple: BLANCO serving trolleys as mobile and flexible solutions for cutlery dispensing and clearing.

Destination: buffet!

The new cutlery dispenser

With the addition of a cutlery attachment, every existing SW 10 x 6 becomes a mobile serving unit for trays, cutlery and napkins. Together with coloured panelling sets, the cutlery dispensing trolley fits into every environment and is the perfect match for the BASIC LINE food serving system.

Quickly sorted and ready to go!

The new clearing station

Based on the serving trolleys the new clearing station is perfect for collecting, sorting and returning trays, dishes and cutlery for up to 45 guests. Clever details and a privacy shield with labelling options boost efficiency further.



Serving trolley with cutlery attachment

Combined with SW 10 x 6, the new cutlery attachment offers ample space for cutlery, trays, dishes, napkins and condiments. It can be fitted at any time and easily removed afterwards. Firm screw connections guarantee maximum stability.

CAT 5 cutlery attachment

- Incl. 5 GN 1/4-150 stainless-steel cutlery holders with transparent, half-flap Plexiglas sneeze guard
- Suitable for all 10 x 6 serving trolleys
- Dimensions (W x L x H): 1031 x 318 x 361 mm
- Order No. **574 772**



CAT 5 cutlery attachment
on SW 10 x 6-3 BASIC serving trolley with 3-sided panelling

Mobile clearing station

Perfect for self-service. Helping to clear away after meals is an important aspect of learning how to deal with resources in schools and nurseries. The clearing station offers a simple and organised solution for sorting trays, plates, cutlery and glass, as well as residual waste and paper. Easily manoeuvrable castors guarantee a smooth journey back to the dishwashing area.

The mobile clearing station is also very useful for serving at a wide range of venues, also in beer gardens or at various events where it helps to combine work processes and saves time when things get hectic.

SW MCS 10 x 6-3 mobile clearing station

with 3 shelves (1000 x 600 mm) and cut-out for waste containers (2x GN 1/3-200) on the top shelf

- Made of corrosion-resistant stainless steel
- Welded shelves
- Incl. 4 gusset plates on each of the 2 upper shelves
- 4 steering castors, 2 of which have brakes, synthetic, corrosion-resistant in compliance with DIN 18867-8
- Incl. 2x GN-B 1/3-200
- Max. capacity 45 people
- Dimensions (W x L x H): 1100 x 700 x 950 mm
- Order No. **382 663**

Privacy shield

The privacy shield can also be used for customised labelling of the areas for residual waste, paper, glass and cutlery.

- Thin sheet, electrolytically galvanised on both sides, powder-coated (for colours see page 4)
- Dimensions (W x L x H): 1031 x 205 x 430 mm
- Order No. **382 662**



SW MCS 10 x 6-3 mobile clearing station
with shelf at children's height, hanging frame for three GN 1/6-200, drip tray for glass rack and 3-sided panelling



MCS 10 x 6-3 mobile clearing station
with 3-sided panelling and privacy shield. The privacy shield can also be used for labelling the different areas for sorting dishes, cutlery and waste.

Sensible options for the mobile clearing station

Shelf for trays

The storage shelf for trays is easy and quick to attach. It can be mounted at standard height (appr. 850 mm) or at children's height (appr. 700 mm) by simply turning it it.

- Made of corrosion-resistant stainless steel
- Dimensions (W x L x H): 544 x 262 x 150 mm
- Order No. **574 780**



Drip tray for glasses and cups

The stainless-steel drip tray fits perfectly onto the top shelf and features two integrated support bars on the base. Simply place the glass rack on top, and liquids drip onto the drip tray below.

- Made of corrosion-resistant stainless steel
- Dimensions (W x L x H): 578 x 578 x 57 mm
- Order No. **574 779**



Hanging frame for GN containers

Frame for hanging GN containers for cutlery or as collection containers on the side.

- Made of corrosion-resistant stainless steel
- For max. 3x GN 1/6
- Dimensions (W x L x H): 212 x 477 x 126 mm
- Order No. **574 781**



The perfect complement for a harmonious ambience

14 colours available

The panelling colours can be chosen to match the BASIC LINE food serving system and the BLANCO COOK front cooking station.



Signal white
RAL 9003



Pearl white
RAL 1013



Pale brown
RAL 8025



Stone grey
RAL 7030



Umbral 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



THE SPACE BOOSTER

With the new worktop for serving trolleys you can create a highly practical, mobile chopping area in next to no time. The perfection addition to the BLANCO COOK front cooking station.



Mobile work surface for preparing and serving

Worktop for mounting on the serving trolley

The star of the show is the new stainless-steel worktop. It fits perfectly on almost every existing BLANCO 8 x 5 serving trolley. No special fixtures are necessary and the worktop can be removed again at any time.

It features two cut-outs for inserting two GN 1/3-65 for transporting chopped ingredients or for use as catch trays.

WB 8 x 5 worktop

for mounting on the 8 x 5 serving trolley (without railing)
incl. cut-out for two 1/3-65 GN containers

- Made of corrosion-resistant steel
- Incl. 2x GN 1/3-65
- Dimensions (W x L x H): 773 x 500 x 61 mm
- Order No. **574 773**

Synthetic or wood cutting board

The high-quality synthetic or wood cutting boards guarantee a firm grip and are perfectly designed for combination with the worktop and integrated GN containers. Practical: both have a juice groove that drains into the GN containers on the worktop.

- Dimensions: GN 1/1, 530 x 325 x 20 mm
- 1/1 wood cutting board made of solid beech
Order No. **574 775**
- 1/1 synthetic cutting board*
Order No. **574 776**



WB 8 x 5 worktop

on SW 8 x 5-3 with panelling and doors in apple green, synthetic cutting board, hanging frame with three GN 1/6-200 and knife holder



1/1 synthetic cutting board

A juice groove and wide drain ensure effective draining of liquid into the integrated GN container on the WB 8 x 5 worktop.

Options for the mobile worktop

Hanging frame for GN containers

incl. bracket for paper towel roll

The hanging frame creates even more storage space. It is quick and easy to hook on and off and provides sufficient space for 3 GN 1/6. Everything at hand: the frame also features a bracket for a paper towel roll.

- Made of corrosion-resistant stainless steel
- Dimensions (W x L x H): 231 x 477 x 200 mm
- Order No. **574 783**



Knife holder for mounting on GN 1/6

With the dishwasher-safe knife holder, knives can be stored in every deep GN 1/6. Since the knife holder does not cover the entire container, there's still enough space for tongs, spoons or other cooking utensils.

- Synthetic
- Dimensions (W x L x H): 114 x 162 x 20 mm
- Order No. **574 774**



SW SG sneeze guard for serving trolley

With the optional sneeze guard, your 8 x 5 serving trolley is also suitable for flexible, mobile serving. The sneeze guard is extra light and can be retrofitted to almost all SW 8 x 5 trolleys.

- Acrylic glass (PMMA)
- Dimensions (W x L x H): 828 x 253 x 317 mm
- Order No. **574 782**



Order quickly and easily as a set:

Wood worktop set

Worktop incl. 2x GN 1/3-65,
1/1 wood cutting board

Hanging frame incl. bracket for paper towel roll,
1x GN 1/6-200, 1x GN 1/3-200, knife holder

- Order No. **574 777**

Synthetic worktop set*

Worktop incl. 2x GN 1/3-65,
1/1 synthetic cutting board*

Hanging frame incl. bracket for paper towel roll,
1x GN 1/6-200, 1x GN 1/3-200, knife holder

- Order No. **574 778**

For information on the BASIC LINE
food serving system, please visit
www.blanco-basicline.com



For all you need to know about front cooking
visit www.frontcooking.com



THE BLANCO PROFESSIONAL GROUP.

Our customers are as diverse and varied as our portfolio. To ensure we do our very best for every client, we concentrate our skills, abilities and capacities in three highly specialised business units: Catering – Products and systems for professional commercial kitchens. Industrial – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry. Railway – Equipment for galley kitchens and bistros on high-speed trains.

All of BLANCO Professional's business units hold DIN EN ISO 9001:2008 certification, guaranteeing a high standard of reliability and customer orientation.

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