BLANCO BANQUET TROLLEYS AND SERVISTAR

BLANCO banquet trolleys, SERVISTAR plate stacking system

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For the sake of good taste: BLANCO banquet trolleys

Well-cooled
Banquet trolleys with convection cooling feature temperature control that's exact down to the degree. It enables optimum adaptation to the cooling requirements of cold food. The small, high-efficiency refrigeration unit is securely integrated in the trolley interior. Thus you have maximum ground clearance when transporting the unit, while the technology is safely protected.

Protected on all sides
Rugged corner guards protect people, the unit and the furniture.

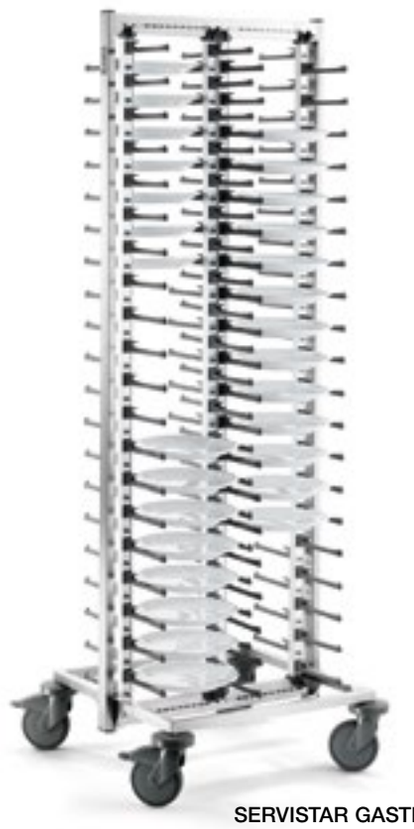
Economical
The refrigerated BLANCO banquet trolleys require up to 42 % less electricity than their predecessors. In this way, you get the most out of every kilowatt hour.

Finely heated
Banquet trolleys with convection heating can be heated either dry or with moist air. That keeps sensitive food from drying out. The half-height dividing wall enables the simultaneous use of one-piece grates (1084 x 650 mm) and GN containers or smaller Gastronorm grates.

Stored well with certainty
The practical cable guide ensures that the cable is not clamped when the door is opened, even when the cable is plugged in.

Practically designed
With its ergonomic handle, the heating module and water tank can be removed quickly for cleaning.

Creates space in the kitchen:
The BLANCO SERVISTAR plate stacking system.



SERVISTAR GASTRO 80

SERVISTAR GASTRO 120

The innovative BLANCO SERVISTAR plate stacking system provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest. With its clever plate holders, SERVISTAR has a gentle and secure grip on your porcelain under any conditions. The SERVISTAR can be loaded easily and the plates can be removed quickly. With their elegant design, all of the models even look good in the front area.

More flexibility when serving
The plate holder rows can be continuously adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular.

More space for creative ideas
With its 80 mm plate spacing, SERVISTAR leaves you enough space for all your ideas while arranging food in an appetizing way.

More stability in everyday life
Thanks to its high-quality finish, SERVISTAR impresses with maximum stability, even when fully loaded and on uneven floors. So that you can manoeuvre safely in any situation.

BLANCO SERVISTAR GASTRO
The SERVISTAR is perfect for handling prepared food in extremely tight spaces. An example is the BLANCO SERVISTAR GASTRO 80, which only requires 0.5 m^2 for 80 plates.

The compact Flat Packs from BLANCO Professional: Easily save transport and storage costs.
With the compact Flat Packs, you get sizeable quality in a small package – perfectly placed on a pallet. This makes handling simple, and you save a lot of transport and storage costs.

The unique, innovative plate holders
The design is based on the example of the human hand – strong yet gentle at the same time. The small extra thumb gives the plates additional stability and provides ideal balance in any position. The plates rest on the plate holders in a soft and non-slip position due to the fine elastic soft-grip surface – no clattering, no clinking, no trouble.

Banquet trolleys, heated

- Double-walled and insulated
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Heating element with air convection heating system, can be heated dry or wet, removable for cleaning
- Electronic temperature control, with digital setpoint/actual display, temperature range adjustable from +30 °C to +90 °C
- Connected load 220–240 V/50–60 Hz/2.2 kW
- Helix cable with block length of 0.625 m, extendable up to 2.1 m
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

reddot design award
winner 2011

Illustration	Designation	Capacity	Dimensions L x W x H (mm)	Weight (kg)	Castors 160 mm dia.	Order no. *(basic model)*	Price in € w/o VAT
BW 11	**BW 11** **Banquet trolley,** convection-heated	**11 pairs of support ledges** Spacing: 115 mm, max. 11 GN containers 2/1-100	840 x 945 x 1920 mm	146 kg	4 steering castors, 2 of which have brakes, galvanised steel	**573 574** *(373 202)*	
BW 18	**BW 18** **Banquet trolley,** convection-heated	**18 pairs of support ledges** Spacing: 75 mm, max. 18 GN containers 2/1-65	840 x 945 x 1920 mm	146 kg	4 steering castors, 2 of which have brakes, galvanised steel	**573 575** *(373 202)*	
BW 22	**BW 22** **Banquet trolley,** convection-heated, **without** dividing wall	**11 pairs of support ledges** Spacing: 115 mm, max. 11 grates 1084 x 650 mm without dividing wall or max. 22 GN containers 2/1-100 with high dividing wall (together with high dividing wall accessory only)	1390 x 945 x 1920 mm	225 kg	2 fixed and 2 steering castors with brakes, galvanised steel	**573 576** *(373 203)*	
BW 36	**BW 36** **Banquet trolley,** convection-heated, **without** dividing wall	**18 pairs of support ledges** Spacing: 75 mm, max. 17 grates 1084 x 650 mm without dividing wall or max. 36 GN containers 2/1-65 with dividing wall (together with high dividing wall accessory only)	1390 x 945 x 1920 mm	225 kg	2 fixed and 2 steering castors with brakes, galvanised steel	**573 577** *(373 203)*	

Banquet trolleys, convection-cooled

- Double-walled and insulated, with active convection cooling
- Body made of stainless steel, closed on all sides, exterior and interior body with thermal separation
- Compartment in hygienic type HS, grates and GN containers held by deep-drawn ledge walls
- Refrigeration unit integrated in unit body
- Electronic temperature control, with digital set/actual display, temperature range adjustable from +8 °C to –10 °C
- Connected load: 220–240 V AC/50 Hz or 60 Hz/0.5 kW
- Helix cable with block length of 0.625 m, extendable up to 2.1 m
- All-round bumper rail protects trolley from being damaged
- Self-closing, 2-point lock secure for transport (with safety position), lockable

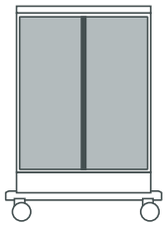
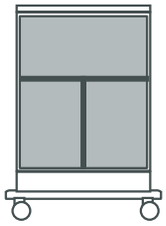
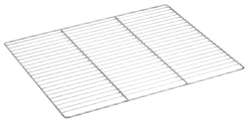
reddot design award
winner 2011

Illustration	Designation	Capacity	Dimensions L x W x H (mm)	Weight (kg)	Castors 160 mm dia.	Order no. *(basic model)*	Price in € w/o VAT
BW-UK 10	**BW-UK 10 Banquet trolley,** convection-cooled	**10 pairs of support ledges** Spacing: 115 mm, max. 10 GN containers 2/1-100	840 x 945 x 1920 mm	180 kg	4 steering castors, 2 of which have brakes, galvanised steel	**573 578** *(373 204)*	
BW-UK 15	**BW-UK 15 Banquet trolley,** convection-cooled	**15 pairs of support ledges** Spacing: 75 mm, max. 15 GN containers 2/1-65	840 x 945 x 1920 mm	180 kg	4 steering castors, 2 of which have brakes, galvanised steel	**573 579** *(373 204)*	

Options for BW-UK

Illustration	Designation	Price reduction in € w/o VAT
not shown	**Optional temperature range from +8 °C to +2 °C**	

Accessories and options for banquet trolleys

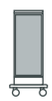
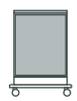
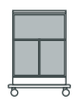
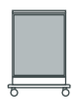
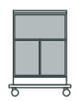
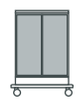
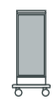
Illustration	Designation	For model	Dimensions L x W x H (mm)	Order no.	Price in € w/o VAT
High dividing wall 	**High dividing wall** removable, with shelf racks	BW 22		**573 580**	
		BW 36		**573 581**	
Half-height dividing wall 	**Half-height dividing wall** removable, with shelf racks	BW 22		**573 582**	
		BW 36		**573 583**	
Gastronorm grate, GR 2/1 	**Gastronorm grate, GR 2/1** made of stainless steel	BW 11, BW 18, BW-UK 10, BW-UK 15, BW 22*, BW 36* * only in conjunction with a dividing wall	650 x 530 mm	**550 266**	
	Grate made of stainless steel	BW 22, BW 36 (only without high dividing wall)	1084 x 650 mm	**146 646**	
not shown	**Extended connection cable** Block length of 1.15 m, extendable up to 3.7 m	All BW			

Castors

Illustration	Model Designation	Castor diameter	for models	Price in € w/o VAT
Castor arrangement A	**Galvanised steel castors** either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes	160 mm dia.	all BW	**no added price**
		200 mm dia.	all BW	
Castor arrangement A	**Stainless-steel castors with elastic castors** either 2 fixed and 2 steering castors or 4 steering castors, 2 of which have brakes	160 mm dia.	all BW	
		200 mm dia.	all BW	
Castor arrangement D	Castors in arrangements D for BW 22 and BW 36 **available upon request**			

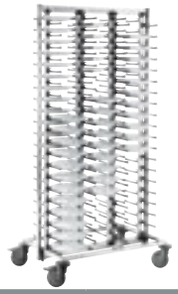
Maximum loading

a: without dividing wall, **b:** with half-height dividing wall, **c:** with high dividing wall

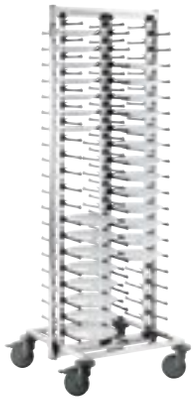
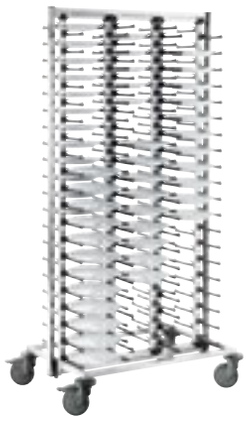
Model		BW 11	BW 18	BW 22			BW 36			BW-UK 10	BW-UK 15
Positioning of the compartments				 a	 b	c	 a	 b	 c		
Distance between ledges in mm		**115**	**75**	**115**			**75**			**115**	**75**
With GN containers											
	GN 2/1-100	11	9	-	12	22	-	8	18	10	7
	GN 2/1-65	11	18	-	12	22	-	18	36	10	15
	GN 1/1-100	22	18	-	24	44	-	16	36	20	14
	GN 1/1-65	22	36	-	24	44	-	36	72	20	30
With GN grates GR 2/1 (650 x 530 mm) and unstacked plates											
GN grates, GR 2/1		11	17	-	12	22	-	16	34	9	14
	Plates, 24 cm dia.	44	68	-	48	88	-	64	136	36	56
	Plates, 26 cm dia.	44	68	-	48	88	-	64	136	36	56
	Plates, 28 cm dia.	22	34	-	24	44	-	32	68	18	28
	Plates, 30 cm dia.	22	34	-	24	44	-	32	68	18	28
	Plates, 31 cm dia.	22	34	-	24	44	-	32	68	18	28
With grates (1084 x 650 mm) and unstacked plates											
Grates 1084 x 650 mm		-	-	11	5	-	17	8	-	-	-
	Plates, 24 cm dia.	-	-	88	40	-	136	64	-	-	-
	Plates, 26 cm dia.	-	-	88	40	-	136	64	-	-	-
	Plates, 28 cm dia.	-	-	66	30	-	102	48	-	-	-
	Plates, 30 cm dia.	-	-	66	30	-	102	48	-	-	-
	Plates, 31 cm dia.	-	-	66	30	-	102	48	-	-	-
With grates and stacked plates covered with cloches **Max. 3 plates with cloches one above the other (height per plate with cloche: approx. 65 mm)**											
GN grates, GR 2/1		6	6	-	6	12	-	4	12	5	5
Grates 1084 x 650 mm		-	-	6	3	-	6	3	-	-	-
Plates, 26 cm dia.		64	68	128	128	128	136	112	136	56	60

SERVISTAR

- Of high-quality, corrosion-resistant stainless steel
- Maximum load-bearing capacity per pair of plate holders: 1 kg
- Plate spacing 80 mm
- Infinitely variable for plate sizes up to 30 cm
- Castor model: 125 mm dia., 4 steering castors, 2 of which have brakes



SERVISTAR GASTRO, plate stacking system, mobile, with castors

Illustration	Designation Capacity	Dimensions L x W x H (mm) Weight (kg)	Delivery variants	Castors 125 mm dia.	Order no. *(basic model)*	Price in € w/o VAT
SERVISTAR GASTRO 80 (shown with accessories: plates) 	**SERVISTAR GASTRO 80** Plate stacking system, mobile, for max. **80** plates	653 x 663 x 1856 mm approx. 23 kg	**delivered assembled**	**synthetic,** corrosion-resistant in acc. with DIN 18867-8	**573 695** *(373 734)*	
				galvanised steel	**573 694** *(373 734)*	
			delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 683 x 247 mm Weight incl. Flat Pack: approx. 29 kg	**synthetic,** corrosion-resistant in acc. with DIN 18867-8	**573 697** *(373 734)*	
				galvanised steel	**573 696** *(373 734)*	
SERVISTAR GASTRO 120 (shown with accessories: plates) 	**SERVISTAR GASTRO 120** Plate stacking system, mobile, for max. **120** plates	653 x 933 x 1856 mm approx. 29 kg	**delivered assembled**	**synthetic,** corrosion-resistant in acc. with DIN 18867-8	**573 699** *(373 735)*	
				galvanised steel	**573 698** *(373 735)*	
			delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 943 x 233 mm Weight incl. Flat Pack: approx. 38.5 kg	**synthetic,** corrosion-resistant in acc. with DIN 18867-8	**573 701** *(373 735)*	
				galvanised steel	**573 700** *(373 735)*	

The underlined order numbers are available for delivery within 72 hours in commercially available volumes and standard packaging (subject to prior sale).

Accessories for SERVISTAR

Accessories

Illustration	Designation	For model	Order no.	Price in € w/o VAT
Height-adjustable push handle	**Height-adjustable push handle** made of rugged stainless steel	All SERVISTAR GASTRO	**573 717**	
Hygiene shrouding	**Hygiene shrouding** incl. stainless steel frame construction for holding the hygiene shrouding, to protect food from heat loss and environmental influences, material: PE 280µ	SERVISTAR GASTRO 80	**573 715**	
		SERVISTAR GASTRO 120	**573 716**	
Table platform	**Table platform** provides additional placement surface (cannot be combined with plate block or hygiene shrouding). NOTE: Not possible when delivered in a Flat Pack.	SERVISTAR GASTRO 80		
Plate block	**Plate block** can even prevent the plates from sliding in extreme transport situations (only for new orders, retrofitting not possible). NOTE: Not possible when delivered in a Flat Pack.	SERVISTAR GASTRO 80		
		SERVISTAR GASTRO 120		
not shown	**Stainless-steel castors** 125 mm dia., 4 steering castors, 2 of which have brakes	All SERVISTAR GASTRO	Added price for model with galvanised steel castors	