

**B.PRO**  
CATERING SOLUTIONS

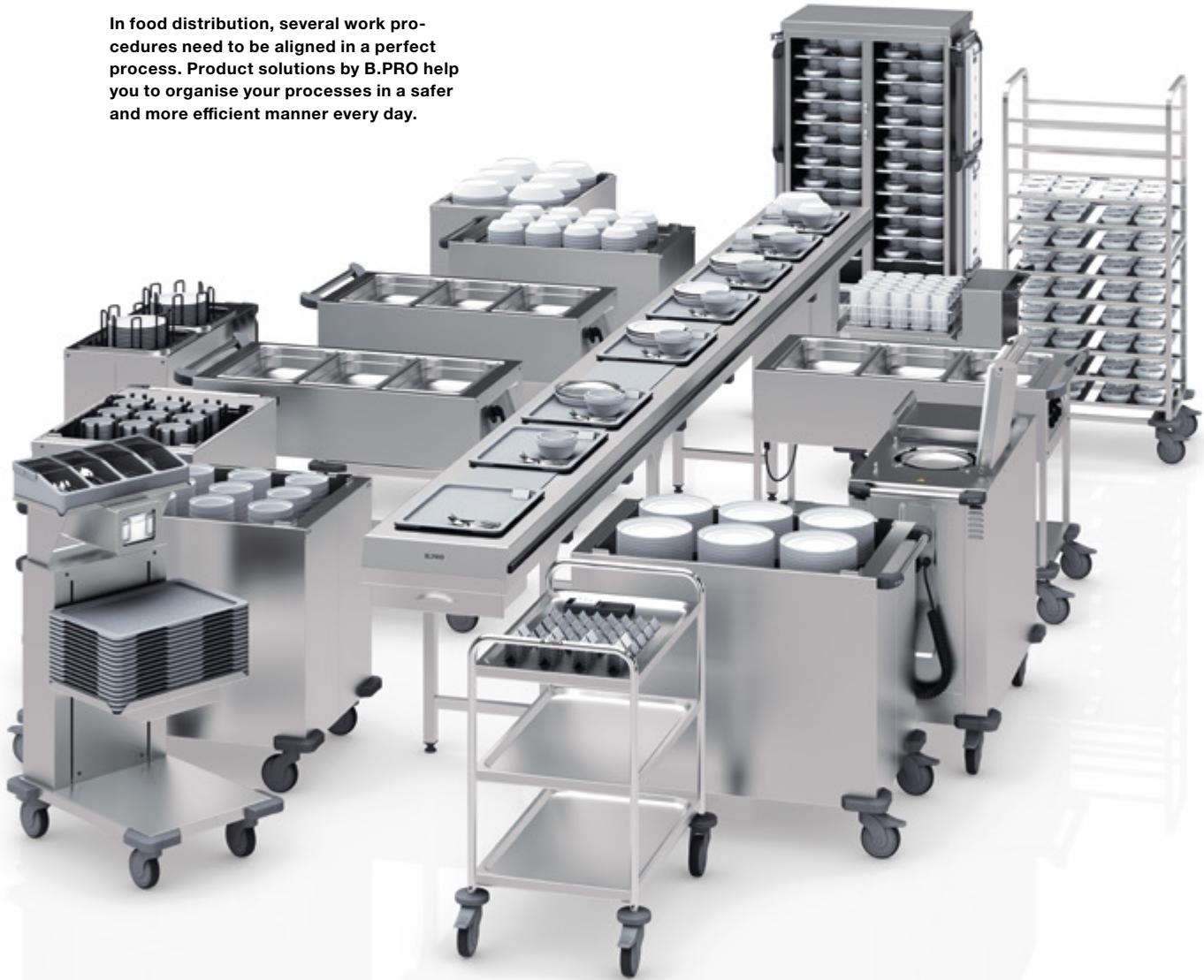
# CONVENIENCE ON A CONVEYOR

**Practical solutions for your food distribution during temporary storage, portioning, transport and serving with Cook & Chill and Cook & Serve.**

# BON APPETIT

**First-class solutions for Cook & Chill and Cook & Serve:** skilfully cooked food should still taste great when it reaches your guests. The high quality assistants for storage, portioning, transport and serving by B.PRO are always on hand to help.

In food distribution, several work procedures need to be aligned in a perfect process. Product solutions by B.PRO help you to organise your processes in a safer and more efficient manner every day.



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## The main question is how it gets there.

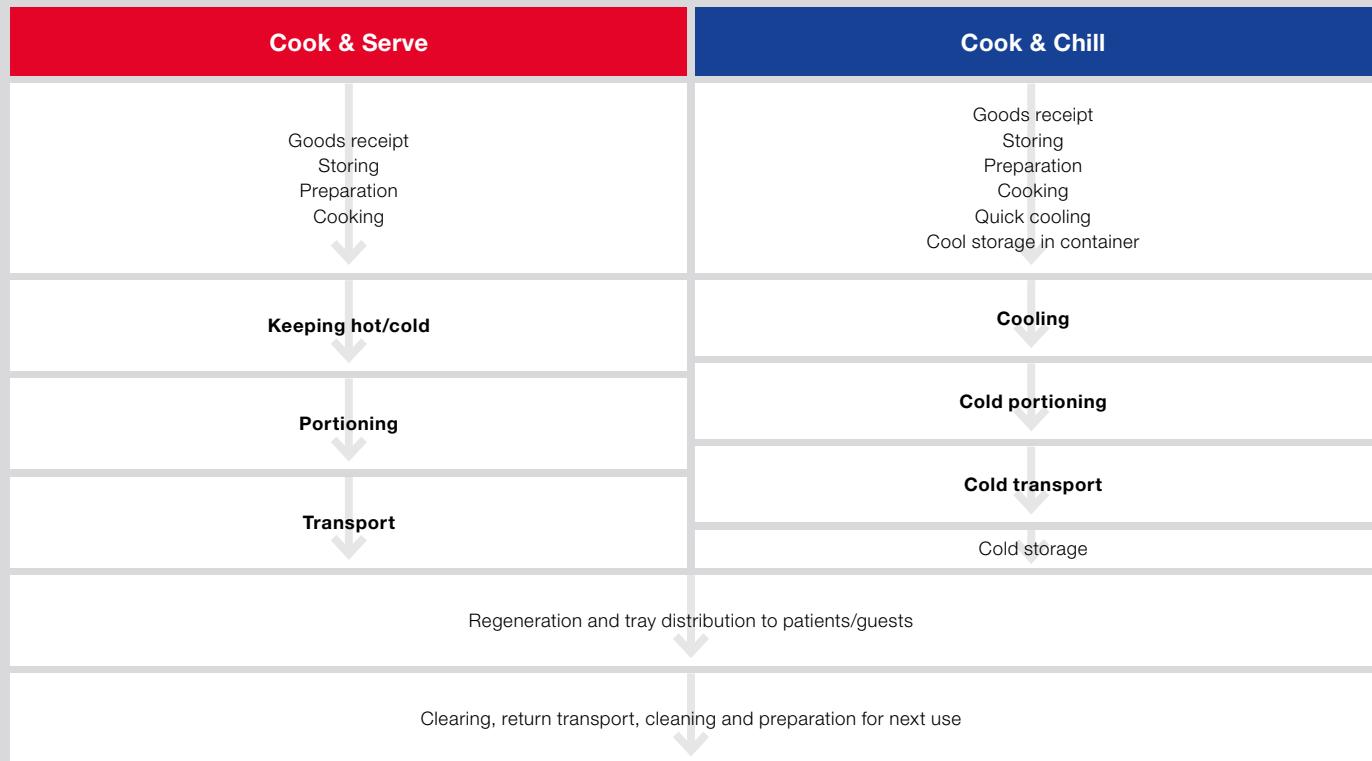
For hospitals, elderly and care homes, schools and nurseries, the demand for healthy, nutritious and appetising food is growing.

Whether Cook & Serve or Cook & Chill, tray or ladling system, with the customised products and systems by B.PRO, you can offer your guests top food quality.

## Improving processes and increasing efficiency.

If desired, an analysis of your requirements and careful consulting can be included in the service package. The ergonomic design and first-class processing of our products from high-quality, hygienic materials facilitate the everyday work of staff. And that's not all: in the long run, they promote healthy business development.

With B.PRO, you opt for perfectly aligned products to optimise your processes. They make it much easier to serve tempting, tasty food to your guests – efficiently in a cost- and quality-conscious manner.



**The fine art of quality-conscious food distribution:** providing good food to large numbers of people at the same time is always a challenge. The product portfolio by B.PRO Catering Solutions helps you to create an effective and efficient work process whilst complying with HACCP temperature regulations. With Cook & Serve and Cook & Chill. From basic solution to high-end scenario.

# COOK & SERVE

**When it comes to fresh food, it's all about speed: the perfectly coordinated team by B.PRO ensures smooth work processes and top food quality.**

Keeping hot, cooling, portioning and transporting – in order to guarantee the quality and freshness of food with Cook & Serve, the required temperature must be maintained at every step of the distribution process. Speed is the decisive factor for food quality – in other words, a seamless transport and portioning process. Sensibly coordinated products and cutting-edge technology by B.PRO enable an optimal workflow.

Especially during food transport and food serving, the best insulating properties and excellent handling are required. With the B.PRO tray transport trolleys, portioned food can be brought safely and quickly to your guests. If you serve in a ladling system, the versatile food serving trolleys are on hand to offer reliable assistance during transport and serving.



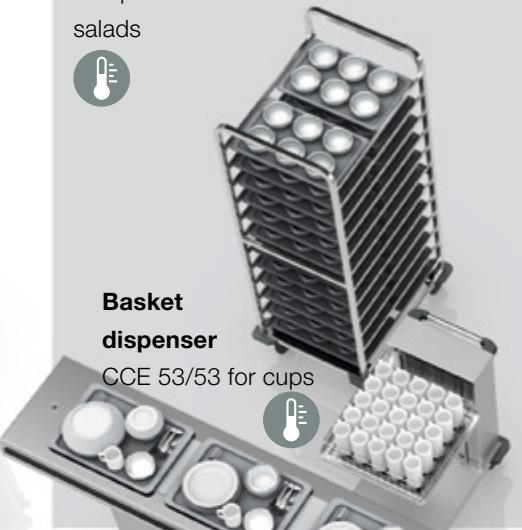
#### Tray transport trolley

TTW-PK 20-115 DZE, loaded with eutectic plates



#### Shelf trolley

RWR 161 for pre-portioned cold components like desserts or salads



#### Platform dispenser

CE 88/61 for insulated tops and bases for plates and soup bowls



#### Platform dispenser

CE 88/61



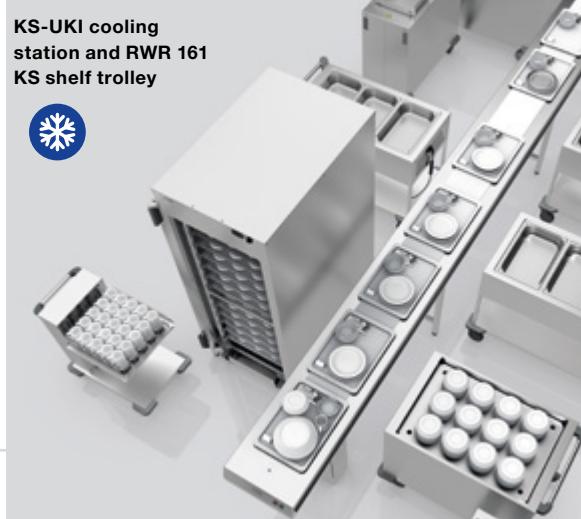
#### SAW 3



#### Plate dispenser

TS-UH2 18-33 for keeping hot and destacking main course plates





### For an extra helping of temperature safety.

The powerful alternative to the HACCP-compliant cooling of pre-portioned cold food, like desserts and salads, at room temperature. The KS-UKI RWR 161 cooling station with integrated, active convection cooling, combined with the RWR 161 KS shelf trolley.

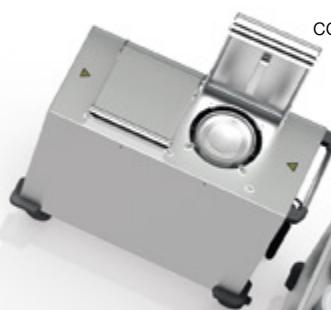
### SAW 3 food serving trolley

with three wet and dry heatable individual basins for food in Gastronorm containers



### Special dispenser for heat-retaining lower bases

2 SHVS 26 for heat-retaining lower bases for main course plates



### Platform dispenser

CE 88/61



### Serving trolley

SW 8x5-3, mobile shelf, e.g. for patient cards



### GSPV food distribution conveyor



### Tray dispenser

CCE 54/38 for trays, incl. optional cutlery top unit with napkin dispenser



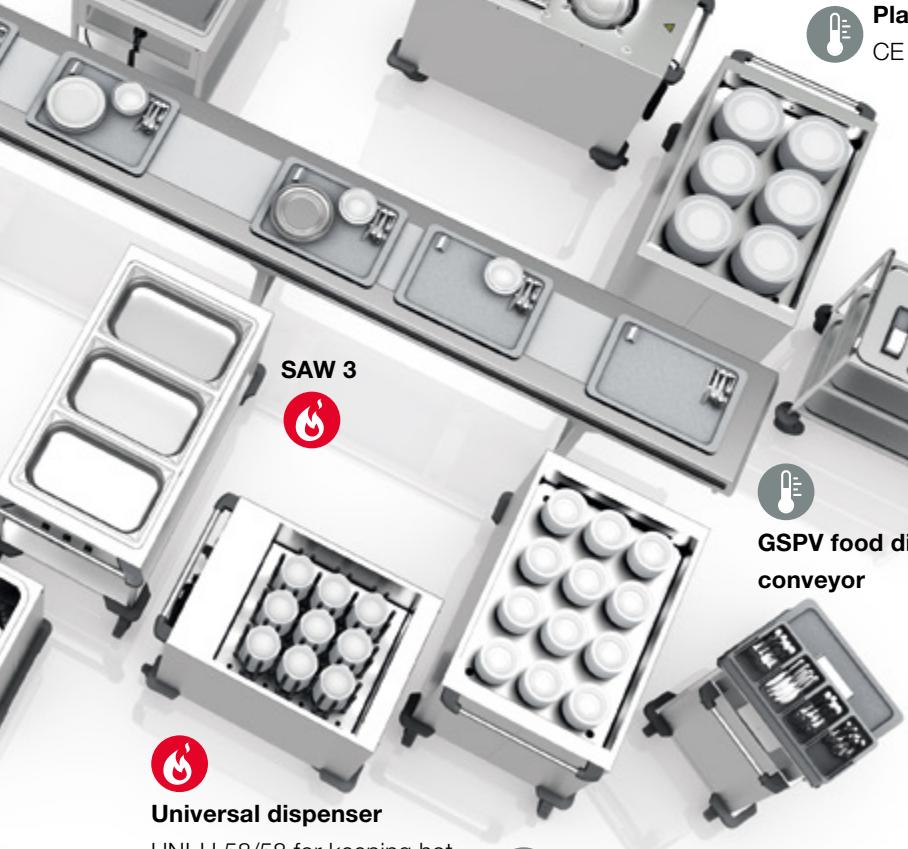
### Universal dispenser

UNI-H 58/58 for keeping hot and destacking soup cups



### Platform dispenser

CE 88/61 for insulated tops and bases for plates and soup bowls



# COOK & CHILL

## Portioning in cooled rooms: rugged equipment by B.PRO for classic cold portioning.

When portioning in cooled rooms, dispensers and conveyors without additional cooling technology are enough to ensure an HACCP-compliant work process.

For temporary storage, transport, preparation and portioning in cooled rooms, B.PRO offers a practical range of food distribution conveyors, rugged dispensers and mobile assistants like serving and shelf trolleys.

Ergonomic details support your employees during an efficient work process. First-class processing and high-quality stainless steel ensure a long operating life and optimal hygiene.

In platform, basket and plate dispensers with cooling slits, the cooled dishes are ready for use. Pre-portioned food components like desserts or salads can be temporarily stored in the agile shelf trolley and wheeled directly from the refrigerated room to the conveyor.

Whether flat-belt or round-belt conveyor: you can select the desired conveyor speed from 2.5 to 12 metres per minute. And therefore precisely optimise it for your portioning process.

**With Cook & Chill, maintaining the required cooling temperatures presents the biggest challenge. Thanks to products by B.PRO Catering Solutions, you can choose between numerous portioning models – to match your spatial conditions, budget and food quantity.**

**For example:**

1. Portioning in cooled rooms
2. Portioning at room temperature
3. Portioning at room temperature as a high-end solution



**Cooled room in accordance with HACCP regulations**

**Basket dispenser**

CE 53/53 for lids, cloches for soup and stew bowls



**Platform dispenser**

CE 88/61 for cloches on main course plates



**Shelf trolley**

RWR 161 for pre-portioned cold components like desserts or salads



**Platform dispenser**

CEK 58/58 for soup and stew bowls, with cooling slits for previous dish cooling in refrigerated rooms



**Plate dispenser**

TS-K2 18-33 for main course dishes, with cooling slits for previous cooling of dishes in refrigerated rooms

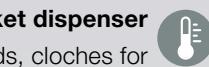


**Tray dispenser**

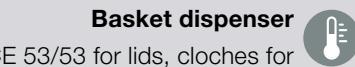
CCE 54/38 for trays, incl. optional cutlery top unit with napkin dispenser



**RSPV food distribution conveyor**



CE 53/53 for lids, cloches for soup and stew bowls



**Shelf trolley**

RWR 161 for pre-portioned cold components like desserts or salads



**Basket dispenser**  
CCE 53/53 for cups



**Shelf trolley**

RWR 3-A with mount, for hanging GN containers



**Serving trolley**

SW 8x5-3, mobile shelf, e.g. for patient cards



not heated or cooled



heatable



coolable

# COOK & CHILL

## Portioning at a pleasant room temperature: the solution for cold loading on the

### conveyor.

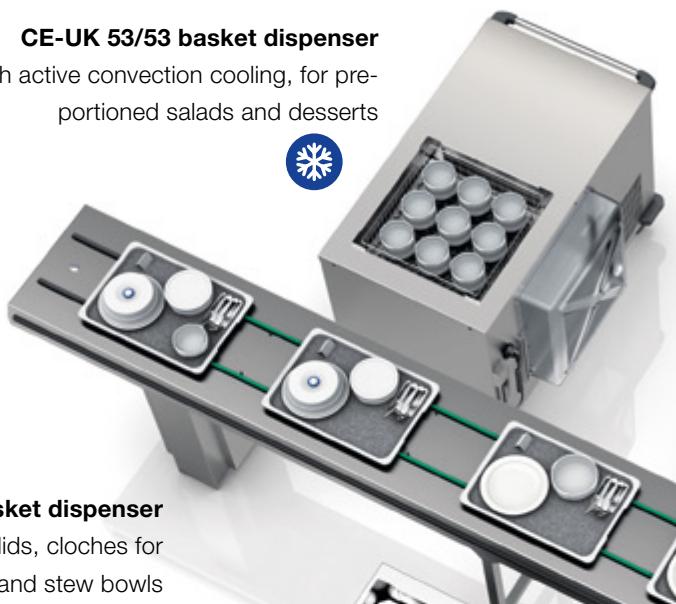
If no cooled portioning room is available or if portioning is to be carried out at a pleasant room temperature for the sake of your employees, the convection-cooled dispensers and serving trolleys by B.PRO are just the ticket. Whether pre-portioned or in containers: with the convection cooling that can be regulated down to the degree, food stays in the HACCP-compliant range until it is distributed on the conveyor.

Dishes like plates or soup or stew bowls can be stored in the functional dispensers with cooling slits until shortly before they are needed in the refrigerated room – the pre-cooled dishes also help you to maintain the required food temperatures during portioning.

The speed of the flat-belt or round-belt conveyors by B.PRO can be precisely adjusted to your workflow (2.5–12 m/min). High-quality stainless steel and quality-conscious processing also ensure simple cleaning and first-class hygiene standards.

#### CE-UK 53/53 basket dispenser

with active convection cooling, for pre-portioned salads and desserts



#### Basket dispenser

CE 53/53 for lids, cloches for soup and stew bowls



#### Platform dispenser

CE 88/61 for cloches on main course plates



#### SAW 3-UK food serving trolley

with active convection cooling, cooling tray for cooled food in containers



not heated or cooled



heatable



coolable



### SAW 3-UK food serving trolley

with active convection cooling, cooling tray  
for cooled food in containers



### SAW 3-UK food serving trolley

with active convection cooling, cooling tray  
for cooled food in containers



### Serving trolley

SW 8x5-3, mobile shelf,  
e.g. for patient cards



### RSPV food distribution conveyor



### Tray dispenser

CCE 54/38 for trays, incl. optional  
cutlery top unit with napkin dispenser



### Platform dispenser

CEK 58/58 for soup and  
stew bowls, with cooling slits  
for previous dish cooling in  
refrigerated rooms



### Plate dispenser

TS-K2 18-33 for main course dishes,  
with cooling slits for previous cooling of  
dishes in refrigerated rooms

# COOK & CHILL

## **High-end for HACCP: portioning at a pleasant room temperature with the RSPV-UK convection-cooled food distribution conveyor.**

Portioning at room temperature allows you complete freedom in the choice of portioning room. For maximum temperature safety and a continuous cooling chain, the convection-cooled food distribution conveyor by B.PRO is on hand to help – the premier class of portioning at normal room temperature. The cooled air curtain keeps the food on the

conveyor at an ideal temperature even during portioning, thus guaranteeing continuous compliance with HACCP regulations.

The cooling stations for shelf trolleys or universal dispensers provide a powerful addition, even for large amounts of food or dishes.

At B.PRO, you'll always find sophisticated solutions for a continuous cooling chain and maximum hygiene for Cook & Chill.



**Cooling station** KS-UK RWR 3-A  
with **shelf trolley** RWR 3-A KS  
for cooling food in containers

**Serving trolley**  
SW 8x5-3, mobile shelf,  
e.g. for patient cards

**Tray dispenser**  
CCE 54/38 for trays,  
incl. optional cutlery top unit  
with napkin dispenser

**Plate dispenser**  
TS-K2 18-33 for main  
course dishes, with  
cooling slits for previous  
cooling of dishes in  
refrigerated rooms

**Cooling station**  
KS-UK RWR 161  
with **shelf trolley**  
RWR 161 KS for  
cooling pre-portioned  
salads or desserts

**Platform dispenser**  
CEK 58/58 for soup  
and stew bowls, with  
cooling slits for previous  
dish cooling in  
refrigerated rooms

**Basket dispenser**  
CCE 53/53 for cups

**Cooling station** KS-UK RWR 3-A  
with **shelf trolley** RWR 3-A KS

**Platform dispenser**  
CE 88/61 for cloches on  
main course plates

**RSPV-UK**  
convection-cooled food  
distribution conveyor

**Basket dispenser**  
CE 53/53 for lids, cloches for  
soup and stew bowls

**Room temperature**  
approx. 22 °C

 not heated or cooled

 heatable

 coolable

# COOLING STATIONS

**The easy way to keep cool with the powerful cooling stations for cooling dishes and refrigerating food – both before and during portioning.**

The perfect partners for portioning: the B.PRO cooling stations with the precisely aligned shelf trolleys ensure the HACCP-compliant temperatures of food and dishes, even outside of cooled rooms.

## **KS-UK cooling station for RWR 3 KS and RWR 3-/4-A KS shelf trolleys**

For maintaining the cold temperature of food in containers which is prepared for portioning on the conveyor.

- Active convection cooling
- All GN containers, including those hung on the shelf trolley, are gently and effectively cooled through a cold-air curtain
- With 2 insulated doors to prevent cold loss
- Cooling temperature adjustable down to the degree
- Simple and safe rolling in and out of shelf trolley thanks to roll-in aids

## **KS-UK cooling station for RWR 161 KS shelf trolley**

For maintaining the cold temperature of food to be portioned on the conveyor and pre-portioned food (e.g. salads, desserts in bowls or dishes).

- Active convection cooling
- With cooled air curtain on the front to prevent the exchange of air between the cold air in the cooling station and the warm air in the room
- Cooling temperature adjustable down to the degree
- Safe rolling in and out of shelf trolley thanks to roll-in aids



## **KS-UK RWR 3-A cooling station with RWR 3-A KS roll-in shelf trolley**

The dynamic duo for maintaining the cold temperature of food in containers prepared on the conveyor.

We will be happy to provide you with free, additional information on these products and on the entire B.PRO product line on request (see back for address).



#### Upon request: Optimal space utilisation

The 3-A and 4-A cooling stations can be optionally fitted with retractable doors.



#### Condensation water evaporator

The electrically heated condensation water evaporator eliminates the need to remove condensation water.



#### Fast connection

Quick-release couplings allow the refrigerant lines to be connected to the on-site refrigeration circuit quickly and easily. Only in conjunction with refrigerants (glycol, cooling brine) – not available in conjunction with classic refrigerants.



#### Castors for mobility

The cooling station can be moved for cleaning purposes, for example. Only in conjunction with quick-release couplings – not available with classic refrigerants.



#### Firm stand and adjustable floor level

Height-adjustable levelling feet enable firm positioning and optimal adjustment to the floor level.



KS-UK RWR 3-A cooling station	RWR 3 KS shelf trolley	RWR 3-A KS shelf trolley
<ul style="list-style-type: none"> <li>- For RWR 3 KS and RWR 3-A KS shelf trolleys</li> <li>- For maintaining the cold temperature of food which is prepared for portioning on the conveyor</li> <li>- The cooling station is connected to a customer-supplied refrigeration system</li> <li>- Refrigerant either R134a or R404A</li> <li>- On the operator side, there are 2 double-walled, insulated doors split at a ratio of 2/1</li> <li>- Active convection cooling</li> <li>- Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature)</li> <li>- Connected load: 220–240 V AC/50 Hz/0.2 kW</li> <li>- Refrigerating capacity to be installed: 2.4 kW (at <math>t_0 = -10 °C</math>)</li> <li>- Dimensions: approx. 1290 x 1110 x 1375 mm</li> <li>- Weight: approx. 210 kg</li> </ul>	<ul style="list-style-type: none"> <li>- For provision of food for portioning on a conveyor</li> <li>- The shelf trolley is rolled into the cooling station</li> <li>- Indirect food cooling through the cooling station</li> <li>- To prevent cold loss, the shelf trolley has a one-piece stainless-steel bottom plate</li> <li>- Space between support rails: 82 mm</li> </ul>	<ul style="list-style-type: none"> <li>- Number of support pairs: 3 x 7 pcs in underframe + 3 hanging spaces at top</li> <li>- Capacity: 24 x GN 1/1 or 48 x GN 1/2</li> <li>- Dimensions: approx. 1171 x 614 x 909 mm</li> <li>- Weight: approx. 30 kg</li> </ul>
<b>Order No. 389 048</b>	<b>Order No. 573 384</b> (synthetic castors)	<b>Order No. 573 386</b> (synthetic castors)



KS-UK RWR 161 cooling station	RWR 161 KS shelf trolley
<ul style="list-style-type: none"> <li>- For RWR 161 KS shelf trolley</li> <li>- For maintaining the cold temperature of food supplied in the shelf trolley and pre-portioned on the conveyor</li> <li>- Active convection cooling</li> <li>- Temperature can be regulated down to the degree from +4 °C to +12 °C (at +32 °C surrounding temperature)</li> <li>- Optional: double-walled, insulated door for using the cooling station, similar to a roll-in refrigerator</li> <li>- The cooling station is connected to a customer-supplied refrigeration system</li> <li>- Refrigerant either R134a or R404A</li> <li>- Connected load: 220–240 V AC/50 Hz/0.2 kW</li> <li>- Refrigerating capacity to be installed: 2.8 kW (at <math>t_0 = -10 °C</math>)</li> <li>- Dimensions: approx. 780 x 1185 x 1940 mm</li> <li>- Weight: approx. 255 kg</li> </ul>	<ul style="list-style-type: none"> <li>- To supply pre-portioned food on trays on the conveyor</li> <li>- The shelf trolley is rolled into the cooling station</li> <li>- Indirect food cooling through the cooling station</li> <li>- To prevent cold loss, the shelf trolley has a one-piece stainless-steel bottom plate</li> <li>- Number of support pairs: 18</li> <li>- Space between support rails: 73 mm</li> <li>- Capacity: 18 x GN 2/1 or 36 x GN 1/1</li> <li>- Dimensions: approx. 663 x 734 x 1647 mm</li> <li>- Synthetic castors corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes</li> </ul>
<b>Order No. 389 047</b>	<b>Order No. 575 379</b>



KS-UK RWR 4-A cooling station	RWR 4 KS shelf trolley	RWR 4-A KS shelf trolley
<ul style="list-style-type: none"> <li>- For RWR 4 KS and RWR 4-A KS shelf trolleys</li> <li>- For maintaining the cold temperature of food supplied in the shelf trolley for portioning on the conveyor</li> <li>- The cooling station is connected to a customer-supplied refrigeration system</li> <li>- Refrigerant either R134a, R404A, R449A, R513A or cooling brine (water glycol)</li> <li>- On the operator side, there are 2 double-walled, insulated doors split at a ratio of 2/1</li> <li>- Active convection cooling</li> <li>- Temperature can be regulated down to the degree from +4°C to +12°C (when the ambient temperature is +32°C)</li> <li>- Connected load: 220–240 V / 50–60 Hz / 1N PE</li> <li>- Refrigerating capacity to be installed: 3.2 kW (at <math>t_0 = -10^\circ\text{C}</math>)</li> <li>- Dimensions: approx. 1647 x 1110 x 1375 mm</li> <li>- Weight: approx. 225 kg</li> </ul>	<ul style="list-style-type: none"> <li>- For provision of food for portioning on a conveyor</li> <li>- The shelf trolley is rolled into the cooling station</li> <li>- Indirect food cooling through the cooling station</li> <li>- To prevent cold loss, the shelf trolley has a one-piece stainless-steel bottom plate</li> <li>- Space between support rails: 82 mm</li> </ul>	<ul style="list-style-type: none"> <li>- Number of support pairs: 4 x 7 pcs in underframe + 4 hanging spaces at top</li> <li>- Capacity: 32 x GN 1/1 or 64 x GN 1/2</li> <li>- Load-bearing capacity: 200 kg</li> <li>- Dimensions: approx. 1527 x 614 x 909 mm</li> <li>- Weight: approx. 30 kg</li> <li>- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes</li> </ul>
<b>Order no. 389 049</b>	<b>Order no. 575 377</b>	<b>Order no. 575 378</b>



# AUTOMATION

**Optimised processes on the food distribution conveyor: Smart solutions ensure consistent quality, reduce workload and increase efficiency.**

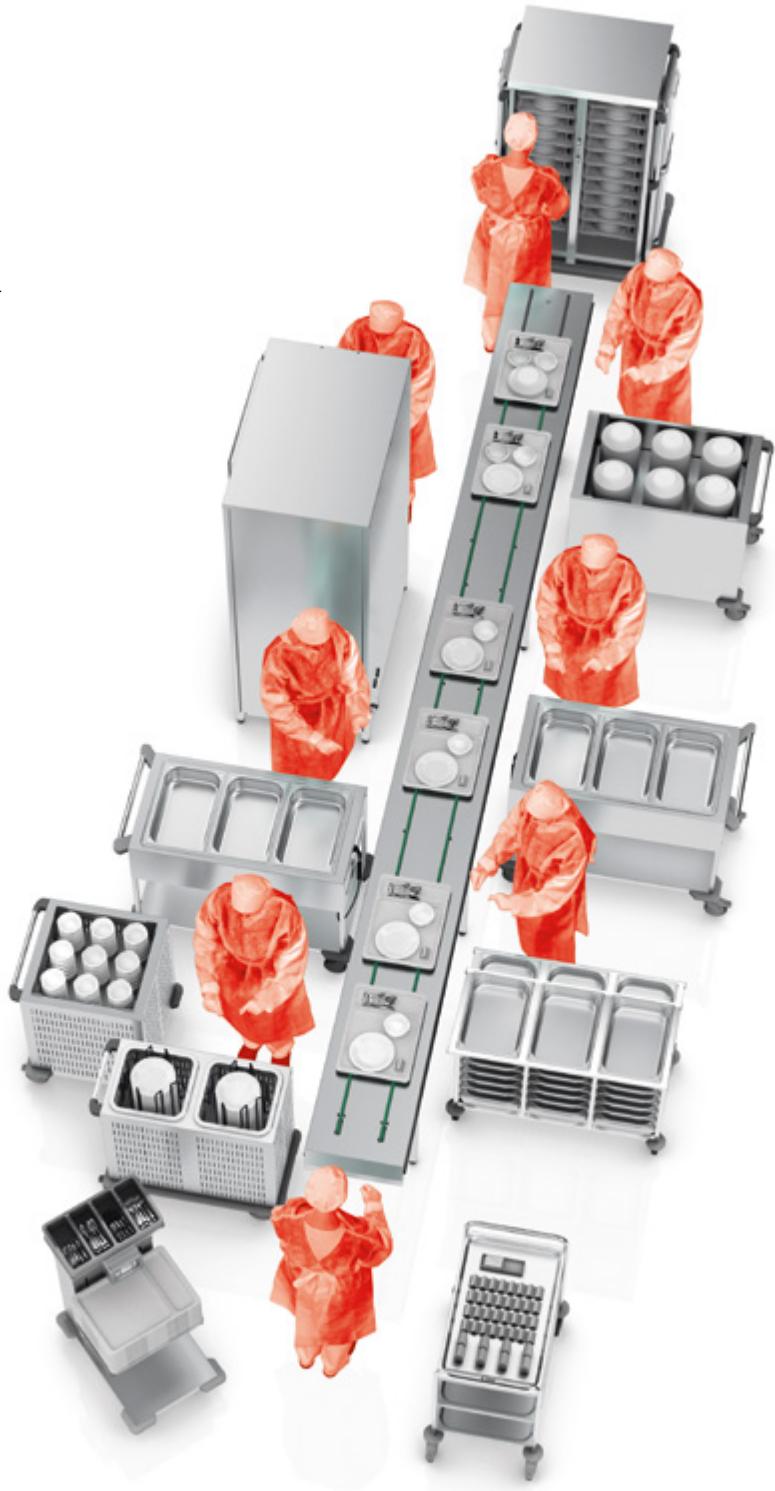
The food distribution conveyor is the centrepiece of your portioning logistics – and a place for complex processes that must function perfectly at all times.

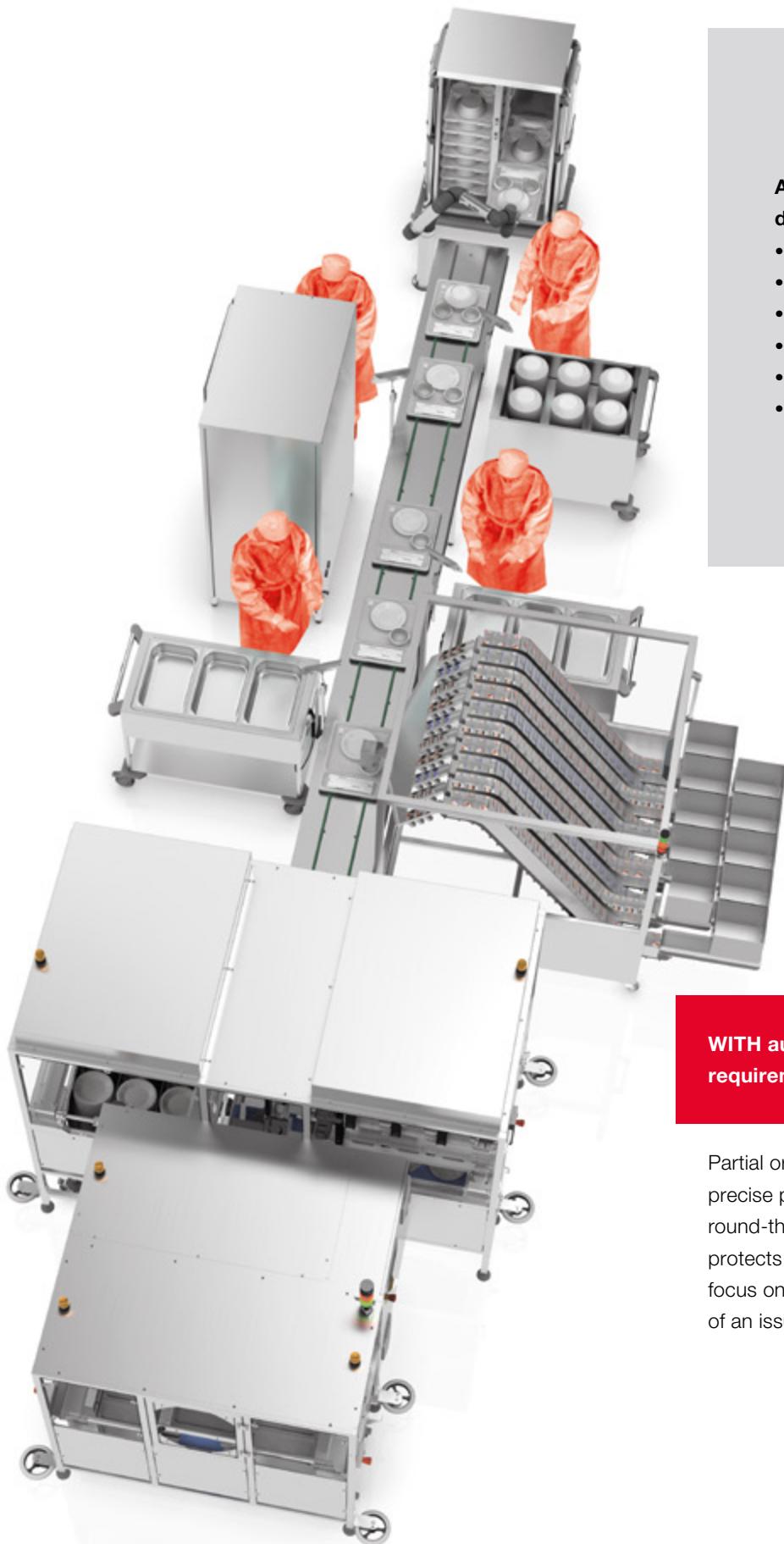
The modular process solutions from B.PRO support you in reliably mastering this challenge. They automate individual labour-intensive, physically demanding and error-prone work steps, individually tailored to your requirements and local conditions.

This means you not only fulfil hygiene and quality standards more effectively, but can also operate more economically thanks to new freedom when it comes to calculating and deploying human resources.

## WITHOUT automation – high personnel requirements

Portioning requires personnel for each of the numerous process steps, which in turn is reflected in the operating costs. Staff absences from the food distribution conveyor at short notice often make it very difficult to maintain operational stability.





**Advantages of automation on the food distribution conveyor:**

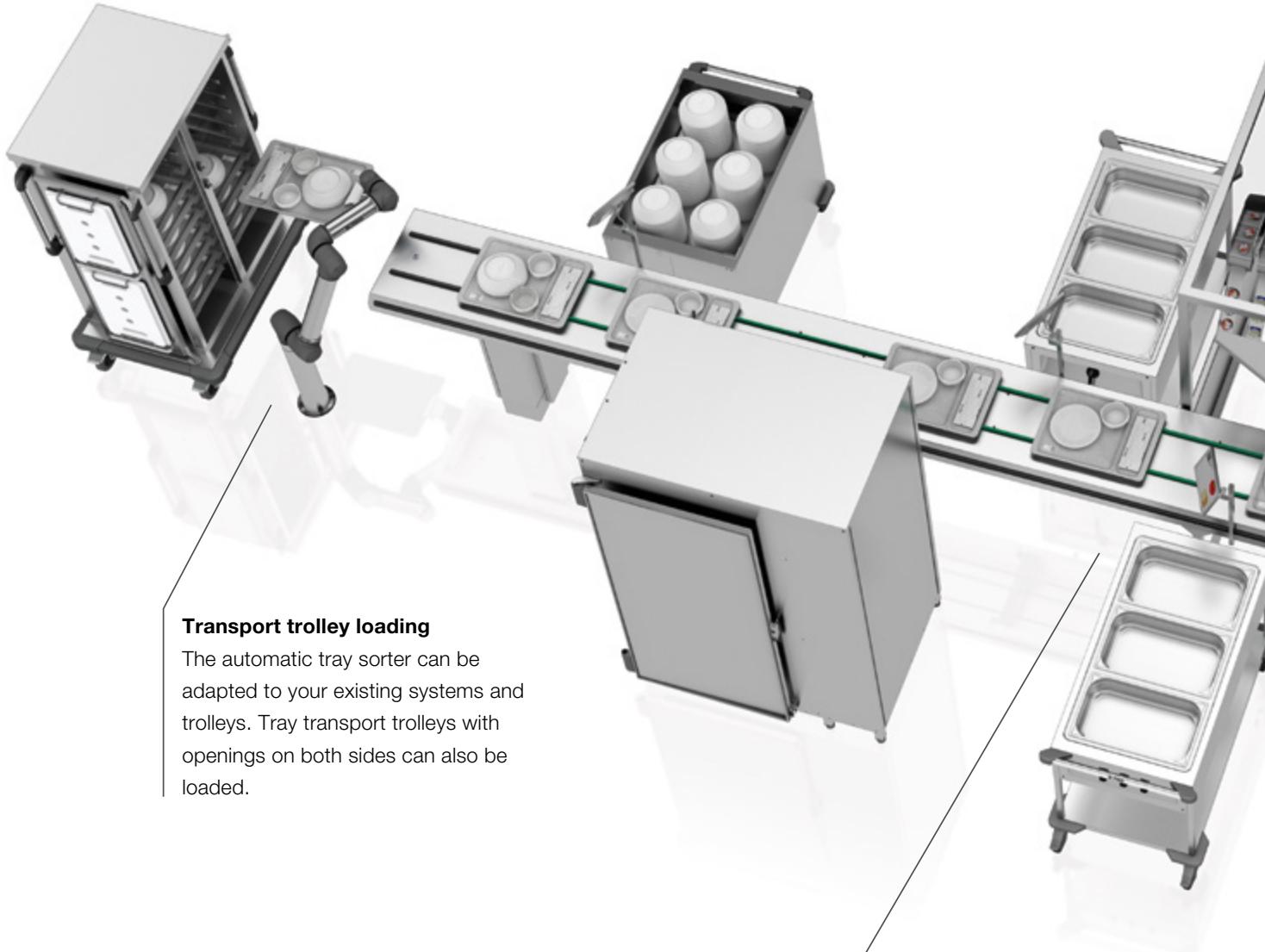
- Reduces staff workload
- Simplifies processes
- Increases efficiency
- Increases cost-effectiveness
- Avoids staff shortages
- Improves fulfilment of hygiene standards

**WITH automation – lower personnel requirements**

Partial or full automation guarantees reliable, precise processes with consistent timing and round-the-clock availability. Optimised staffing protects your budget and means your team can focus on core tasks; staff shortages become less of an issue.

# AUTOMATION

**Example of automation for Cook & Chill on the food distribution conveyor.**

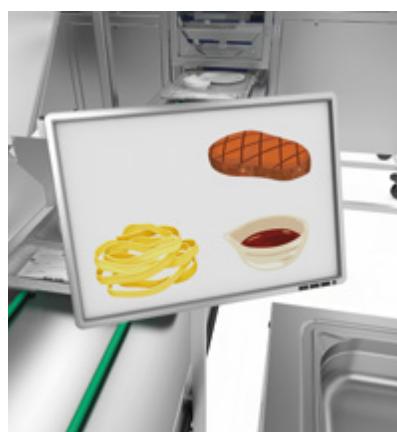


## Transport trolley loading

The automatic tray sorter can be adapted to your existing systems and trolleys. Tray transport trolleys with openings on both sides can also be loaded.

## Screen support

Screens at the individual conveyor stations enable the visual display of the food components selected by the diner. This means that staff no longer have to read the information from a moving patient card. This helps to overcome language barriers and reduce the error rate.

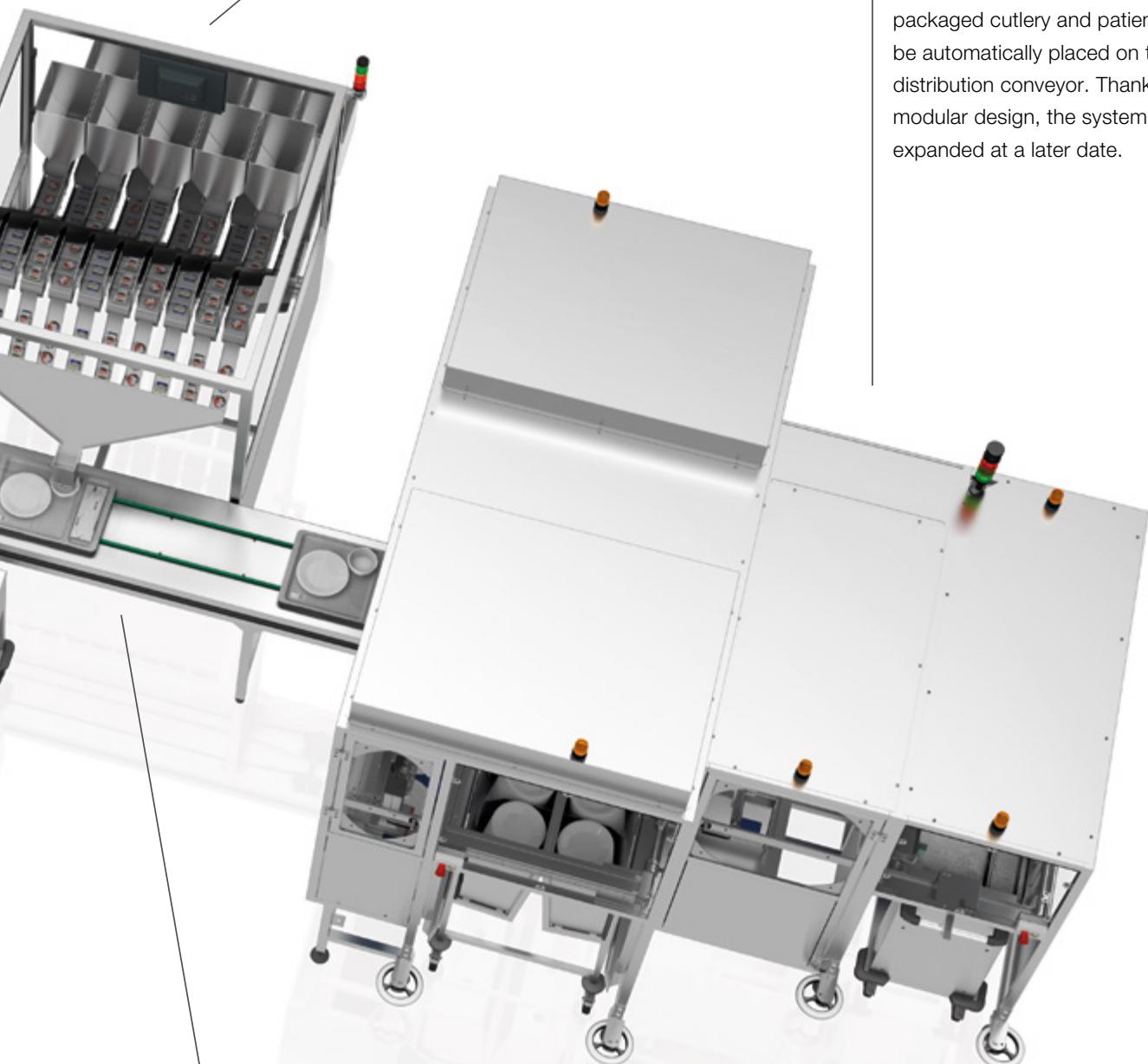


### Supply station

The supply station can place up to ten different packaged foods such as butter or jam on trays, and up to six of them can be added simultaneously.

If the dispenser is not required, its castors mean it can be moved to create space for manual conveyor stations.

We would be happy to provide you with more information about these products and the entire B.PRO range free of charge (see back for address).



### Patient cards

The patient card is printed directly on the conveyor belt on special redispersible label paper. This paper is coated with a completely water-soluble, pressure-sensitive adhesive that allows the labels to be peeled off trays during the washing-up process without leaving any residue. Both the size of the labels and the print template can be customised.



### Placement modules

With the help of the placement modules, trays, china components, packaged cutlery and patient cards can be automatically placed on the food distribution conveyor. Thanks to the modular design, the system can also be expanded at a later date.

# CONVEYORS FOR PORTIONING

**And action! Our food distribution conveyors are the icing on the cake for your workflow.**

The distribution conveyor is the heart of your portioning work process. When it runs smoothly, you can enjoy significant savings in both time and costs.

Whether as a flat-belt or round-belt conveyor, three or thirteen metres long or with active convection cooling: meticulously made of rugged stainless steel, all B.PRO conveyors offer you the best conditions for easy cleaning and optimal hygiene.

No more irksome stops: the speed of the B.PRO conveyors can be easily adapted to your staff and portioning process. This means that you can optimise your portioning process whilst minimising annoying downtimes and stoppages.

Practical accessories such as additional socket outlets, foot switches or tables that can be folded or swivelled help you to adapt the conveyor to the requirements of your company.



**Portioning at a pleasant room temperature**

The RSPV-UK food distribution conveyor with active convection cooling. For optimal temperature safety when portioning without cooled rooms.



## The choice is yours

Whether you prefer a flat-belt or a round-belt conveyor: the sensor limit switch at the end of the conveyor and the emergency-stop buttons at the beginning and end of the conveyor ensure safety during operation. Additional switches can be added as an option.



## Practice-oriented accessories

The swing-out table for patient cards or the practical folding table can be added to the beginning or end of the conveyor as an option.



**A constant conveyor of benefits:  
The RSPV-UK food distribution  
conveyor with convection cooling.**

The RSPV-UK food distribution conveyor with convection cooling enables continuous maintenance of the cooling chain during cold portioning at a pleasant room temperature. The cooled air curtain keeps the food on the conveyor

at an ideal temperature and guarantees simple cold portioning whilst ensuring compliance with HACCP regulations. Cleaning is equally practical: the side panelling and ventilation grate are easy to remove without tools.



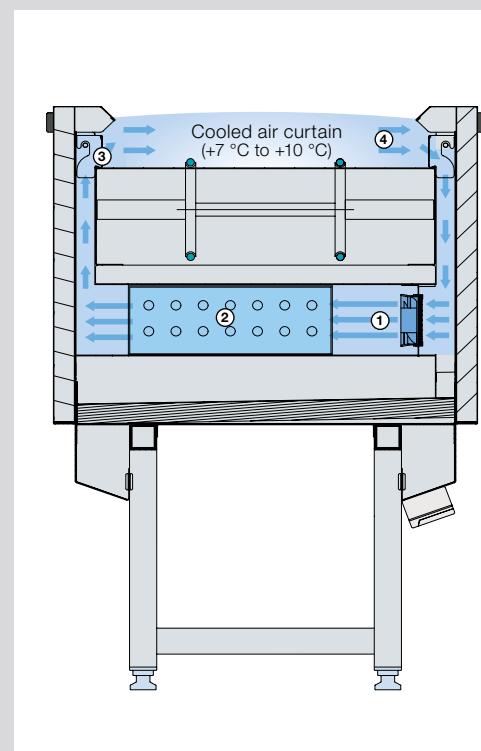
**Always ready, even without cooling**

With the convection-cooled RSPV-UK distribution conveyor, conveyor operation and cooling can be activated independently of each other. This also enables energy-saving operation without cooling, for breakfast portioning, for instance.



**Convection cooling for maximum safety**

On the RSPV-UK convection-cooled conveyor belt, a cooled air curtain ensures reliable compliance with the HACCP temperature regulations for food on conveyors.



**Functional principle**

The fan (1) draws air in and guides it through the cooler (2), which cools the air to the desired temperature. The cooled air is then guided upwards on the other side through the ventilation grate (3). This creates a permanently cooled air curtain, which is capable of keeping food on the round-belt conveyor (4) at HACCP-compliant temperatures.

## B.PRO CONVEYORS FOR FOOD DISTRIBUTION



GSPV flat-belt conveyor	RSPV round-belt conveyor	RSPV-UK
<ul style="list-style-type: none"> <li>- Flat-belt conveyor, stationary</li> <li>- Material: stainless steel</li> <li>- ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning and end</li> <li>- Main switch on switch cabinet</li> <li>- Speed adjustable from 2.5–12 m/min</li> <li>- Maintenance-free drum motor</li> <li>- Width: 500 mm</li> <li>- Height: 900 mm</li> <li>- Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives</li> <li>- One piece up to max. 3.5 m length, up to 6 m upon request</li> <li>- Dirt stripper with collection container that can be emptied</li> </ul>	<ul style="list-style-type: none"> <li>- Round-belt conveyor, stationary</li> <li>- Material: stainless steel</li> <li>- ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning and end</li> <li>- Main switch on switch cabinet</li> <li>- Speed adjustable from 2.5–12 m/min</li> <li>- Maintenance-free drum motor</li> <li>- Width: 500 mm</li> <li>- Height: 900 mm</li> <li>- Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives</li> <li>- One piece up to max. 3.5 m length, up to 6 m upon request</li> </ul>	<ul style="list-style-type: none"> <li>- Convection-cooled food distribution conveyor, stationary</li> <li>- Temperature range from +7 °C to +15 °C</li> <li>- Connection to customer-supplied central refrigeration</li> <li>- Connected load: 400 V, 3 N PE</li> <li>- Material: stainless steel</li> <li>- ON/Off switch, sensor limit switch at conveyor end, emergency-stop button at conveyor beginning</li> <li>- Main switch on switch cabinet</li> <li>- Speed adjustable from 2.5–12 m/min</li> <li>- Maintenance-free drum motor</li> <li>- Width: 630 mm</li> <li>- Height: 900 mm</li> <li>- Lengths from 3 to 9 m with one drive, from 9.5 m with 2 drives</li> </ul>

## OPTIONS

Designation	Dimensions	For models
Conveyor belt, mobile (conveyor length up to max. 6 m)	–	GSPV, RSPV
Schuko socket outlet 230 V (quantity and positioning variable)	–	all
CEE socket outlets 230 V/400 V, (quantity and positioning variable)	–	all
Foot switch for conveyor operation (at end of conveyor)	–	all
Bumper rail profile on both sides	–	all
Cable duct, on both sides, synthetic	–	all
Additional On/Off button (at beginning of conveyor)	–	GSPV, RSPV, RSPV-UK
Swing-out table for patient cards (right or left at beginning or end of conveyor)	350 x 325 mm	all
Folding table (right or left at beginning or end of conveyor)	600 x 400 mm	all

We will be happy to provide you with free, additional information on these products and on the entire B.PRO product line on request (see back for address).

# SAW, SAG, STW

## Heatable or cooled: B.PRO food serving trolleys and food transport trolleys that get you moving.

### A well-rehearsed team makes your work easier.

All food serving and transport trolleys are part of the B.PRO system for quality-conscious, efficient food distribution. For more information, please visit [www.bpro-solutions.com](http://www.bpro-solutions.com) or consult your specialist trade partner.

MODEL	MODEL
SAW	Food serving trolley, open
SAW-L	Food serving trolley, open, operating elements on long side
SAW-UK	Food serving trolley, coolable (convection)
SAG	Food serving trolley, closed
STW	Food transport trolley



**SAW 3 food serving trolley**  
with GN container accessories



**SAW 2-UK convection-cooled food serving trolley**

### SAW food serving trolley with open underframe

Available with one to four heat-retaining wells (bain-maries). The welded-in and deep-drawn basins each offer space for GN 1/1-200 or their subdivisions. All basins are equipped with temperature control down to the degree from +30 °C to +95 °C and can be heated and adjusted.

### SAW-UK food serving trolley with convection cooling

The serving trolleys with convection cooling (SAW-UK) are equipped with a convection-cooling well integrated in the top surface. They offer space for GN 1/1-200 or their subdivision. The tray can be removed and the evaporator can be folded up for easy cleaning. The convection-cooling well has temperature control down to the degree.

# DISPENSERS

**The rugged dispensers** by B.PRO offer the perfect support for your process chain.



**TS-K2 18-33 plate dispenser  
with cooling slits**



**CCE 54/38 tray dispenser  
open (with tray accessories)**



**CHV 58/58 platform dispenser  
with convection heating**

## B.PRO Plate dispensers

With multiple of sophisticated details, the plate dispensers are both economical in use and shine with a high plate capacity. The plate dispensers are available with 1 or 2 plate tubes, unheated, heatable (also with convection heating) or with cooling slits.

## B.PRO Tray dispensers

The tray dispensers are capable of holding up to 100 trays with 530 x 370 mm format. The practical cutlery top unit (with or without napkin dispenser) is available for food distribution and serving. You can also take advantage of special tray dispensers for automatic de-stacking for semi- or fully automatic dishwashers.

## B.PRO Platform dispensers

The versatile platform dispensers are available unheated, with convection heating or with cooling slits. The standard equipment for the convection-heated version includes the polycarbonate hooded cover.



### The plate dispenser for everything

Round or rectangular, large or small – the new square plate tubes can take on anything. Because of the practical hole pattern, they can be adjusted to fit almost any dish shape quickly and easily. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.

MODEL	DISPENSER VARIANTS	MODEL	DISPENSER VARIANTS
CCE	Tray dispensers and basket dispensers, open	SHVS	Dispensers for heat-retaining lower bases
CE	Tray dispensers, basket dispensers and platform dispensers, closed	TS	Plate dispensers
CEH	Platform dispensers, convection-heatable	TS-H	Plate dispensers, mobile, heatable
CEB	Basket dispensers, tray dispensers for installation	TS-K	Plate dispensers, mobile, with cooling slits
CEBH	Basket dispensers for installation, heatable	TS-UH2	Plate dispensers, mobile, with convection heating
CEK	Basket dispensers and platform dispensers, with cooling slits	UNI	Universal dispensers
CE-UK	Basket dispensers, coolable (convection)	UNI-H	Universal dispensers, heatable (convection)
CHV	Platform and basket dispensers, convection-heatable	UNI-K	Universal dispensers, with cooling slits



**CE-UK 53/53 basket dispenser with convection cooling**



**UNI-H 58/58 universal dispenser with convection heating**



**Platform dispensers CEK 65/45, CE 65/45 and CEH 65/45**

### Basket dispensers

Perfect for use in food distribution: the B.PRO basket dispenser with high-performance convection heating or convection cooling. Of course, the high-quality basket dispensers are also available unheated or with cooling slits. Like on all B.PRO dispensers, the spring tension can also be adjusted to the weight of the dish and/or system parts.

### Universal dispensers

The variable dispensers are available either unheated, or with convection heating or cooling slits. The universal dispensers are equipped with synthetic guide rods for careful stacking of a wide range of dishes – this effectively prevents the porcelain from being worn.

### Universal platform dispensers

Special dispensers for the space-saving stacking of various type of dishes. They are the ideal solution when a variety of system dish components needs to be used in food distribution at the same time. Perfectly matched and compatible with (practically)\* all stackable standard porcelain and synthetic items.

\* For over 50 different standard items from various manufacturers

### A well-rehearsed team makes your work easier.

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# STRONG SUPPORT

**The tray transport trolleys by B.PRO – for safe and hygienic food distribution in the tray system.**

The B.PRO new tray transport trolleys (TTW) lend a supportive hand. Seamlessly deep-drawn support ledges help you to stock and empty trays quickly. Four extra-long push handles offer an ergonomic handle height for every member of the team, thus ensuring easier pushing, pulling, manoeuvring – regardless of body height and even with open doors. The high-quality design ensures ideal hygiene with effortless cleaning. This saves valuable time.



#### **Four ergonomic push handles**

The large handle diameter make transport easier – regardless of which direction they're headed.

#### **Extra-wide, all-round bumper rail**

Protection for trolleys, furniture and hands when pushing through narrow halls and doors.

## B.PRO serving trolleys: unsurpassed quality and stability.

First-class processing for a long operating life. B.PRO serving trolleys are processed to a high standard and guarantee maximum stability, load-bearing capacity and manoeuvrability even during peak service.

The serving and clearing trolleys are available in all sizes and with 2 or 3 shelves for large load capacities. Whether transport, temporary or longer storage, B.PRO offers the ideal model for every requirement.



### Firmly connected.

Perfectly welded, continuous seams connect and stabilise tube frames and shelves. This ensures a good hold.



### Sturdy and safe.

Curled edges and a large, deep-drawn profile edge not only make the shelves super sturdy and resilient. They also prevent injuries at work.



**SW 6 x 4-2 serving trolley**



**SW 8 x 5-3 serving trolley**



**SW 10 x 6-3 BASIC serving trolley**

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## THE B.PRO 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 two highly specialised business units: B.PRO Catering Solutions – Products and systems for professional commercial kitchens. ENOXX Engineering – Custom-made high-precision pieces using stainless steel, aluminium or synthetics for industry.

All business units of B.PRO hold DIN EN ISO 9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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**B.PRO**  
CATERING SOLUTIONS