

B.PRO
CATERING SOLUTIONS



B.PRO THERM E

Next-level food transport – made of top-quality stainless steel, with future-ready digital connectivity and an interior concept that puts freedom at the forefront.

TAKING FOOD TRANSPORT TO THE NEXT LEVEL! MADE OF TOP- QUALITY STAINLESS STEEL, WITH FUTURE PROOF DIGITAL CONNECTIVITY AND AN INTERIOR CONCEPT THAT PUTS FREEDOM AT THE FOREFRONT.

B.PROTHERM E

MORE SUSTAINABILITY FOR EVERYONE

MORE CHOICE FOR YOU

B.PROTHERM E



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MORE VARIETY FOR ALL Whether you need to transport small delicacies or hearty quantities to fill many mouths, with 23 different models, the new B.PROTHERM E product family has the perfect solution for all requirements – neutral, with convection heating, convection cooling, as an under-counter model or with two compartments with separate temperature control, for GN 1/1 or GN 2/1.

MORE ADVANTAGES FOR YOU Up to 50% more capacity* per trolley saves valuable space.

The new air guidance system ensures fast and even heat and cooling distribution in the interior.

Deep-drawn stainless-steel ledge walls enable easy cleaning and maximum hygiene. Future-ready connectivity options for digitised processes boost safety and save time.

*depending on model, compared to previous model

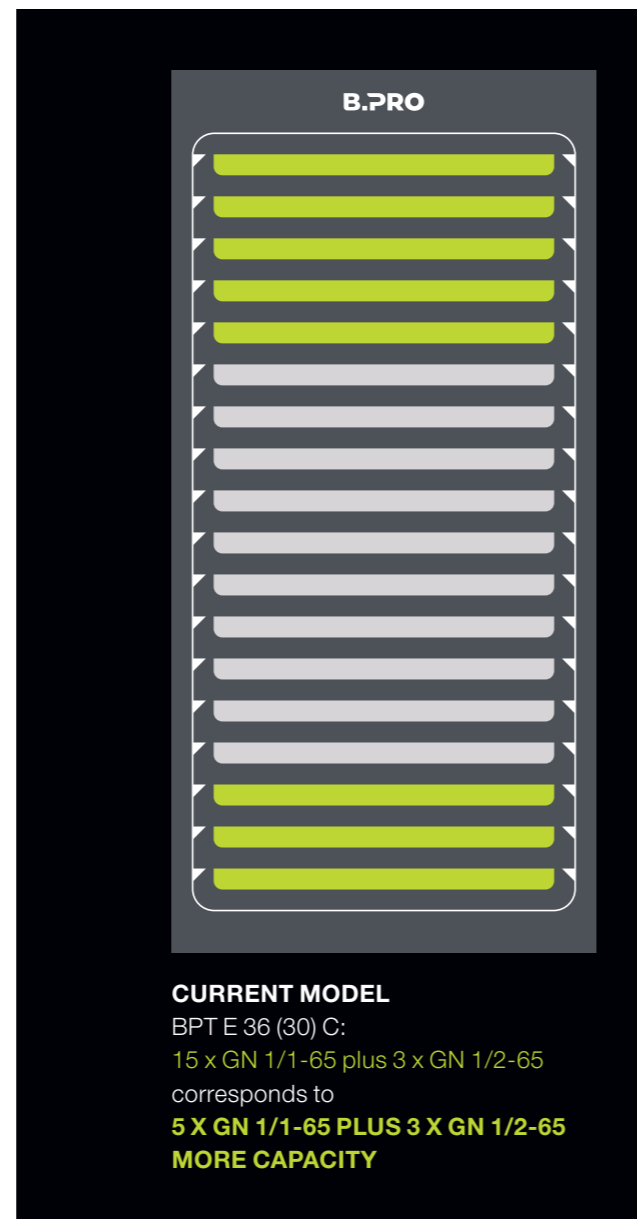
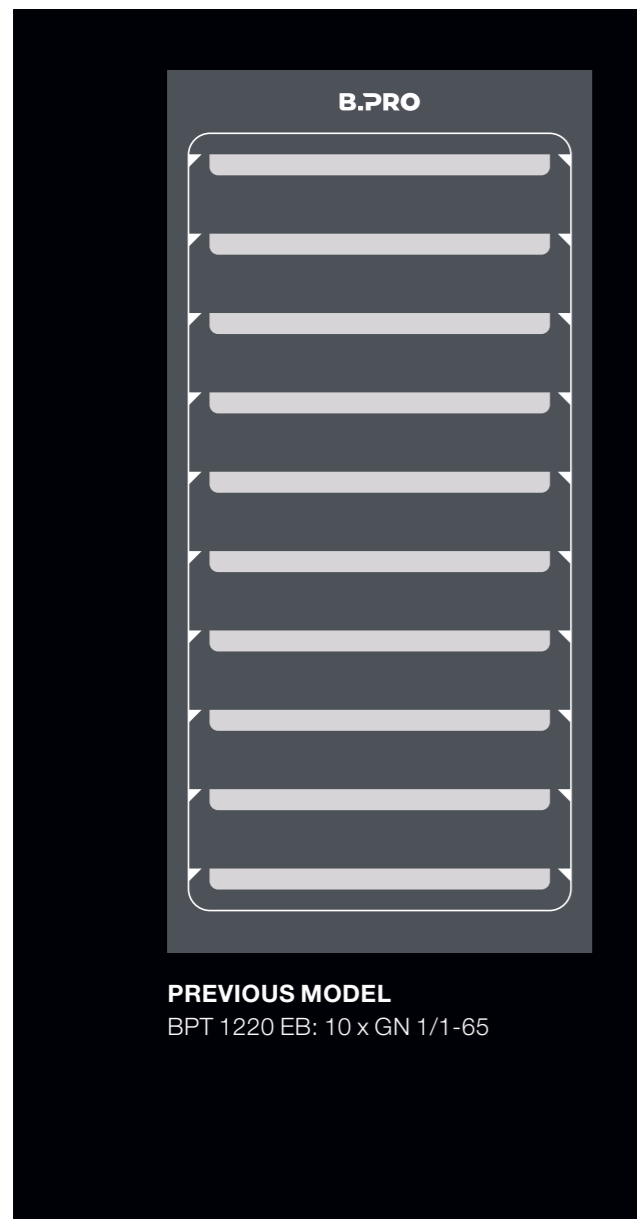
THE NEW B. PROTHERM E



EXTREMELY EFFICIENT INTERIOR USAGE

UP TO 50% MORE CAPACITY* The continuous space between ledges of just 38.3 mm enables optimal use of the interior space for all standard GN container depths. The new B.PROTHERM E models therefore offer up to 50% more capacity* in one trolley – fewer trolleys and storage surfaces are needed for the same amount of food, whether GN 1/1/ or GN 2/1. This not only saves space, but also money. All convection-cooled models even enable the use of the lower ledges in front of the refrigeration department. Clever!

*depending on model, compared to previous model



B.PROTHERM E NEUTRAL

Perfect for all food that does not require active cooling or heating – but also ideal for passive cooling with eutectic plate. Thanks to double-walled insulation, the doors and body protect the food from temperature fluctuations during transport and provision.

A new addition: the BPT E 12 N undercounter model – perfect for sliding under tables and counters.



INFO	BPT E 12 N	BPT E 18 N	BPT E 24 N	BPT E 30 N
	Order no. 575 195	Order no. 575 196	Order no. 575 197	Order no. 575 198
CAPACITY	12 pairs of support ledges, 12 x GN 1/1 or their subdivisions	18 pairs of support ledges, 18 x GN 1/1 or their subdivisions	24 pairs of support ledges, 24 x GN 1/1 or their subdivisions	30 pairs of support ledges, 30 x GN 1/1 or their subdivisions
DIMENSIONS	L x W x H (mm): 521 x 821 x 782 mm	L x W x H (mm): 521 x 821 x 1072 mm	L x W x H (mm): 590 x 821 x 1302 mm	L x W x H (mm): 590 x 821 x 1532 mm
MORE	More info 	More info 	More info 	More info

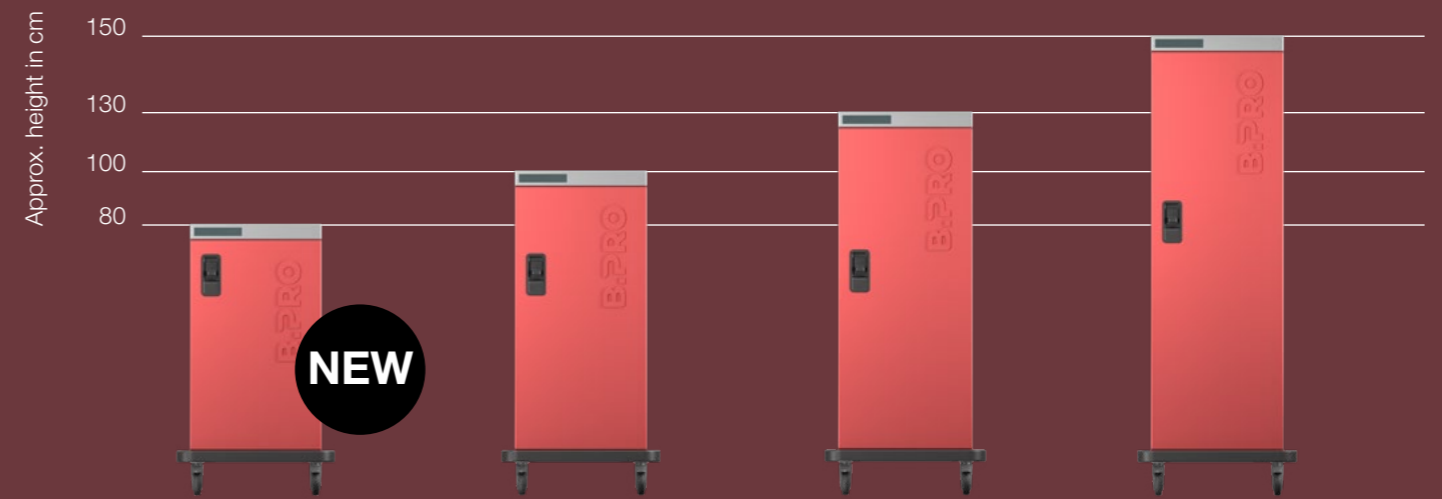




B.PROTHERM E HEATED (CONVECTION)

The convection-heated B.PROTHERM E guarantees that freshly cooked food arrives at its destination in perfect condition. New to the team: the BPT E 12 H undercounter model for sliding under tables and counters. The innovative air guidance concept ensures rapid and even heat distribution in the interior. The double-walled insulation on the unit body and doors caters for additional temperature safety.

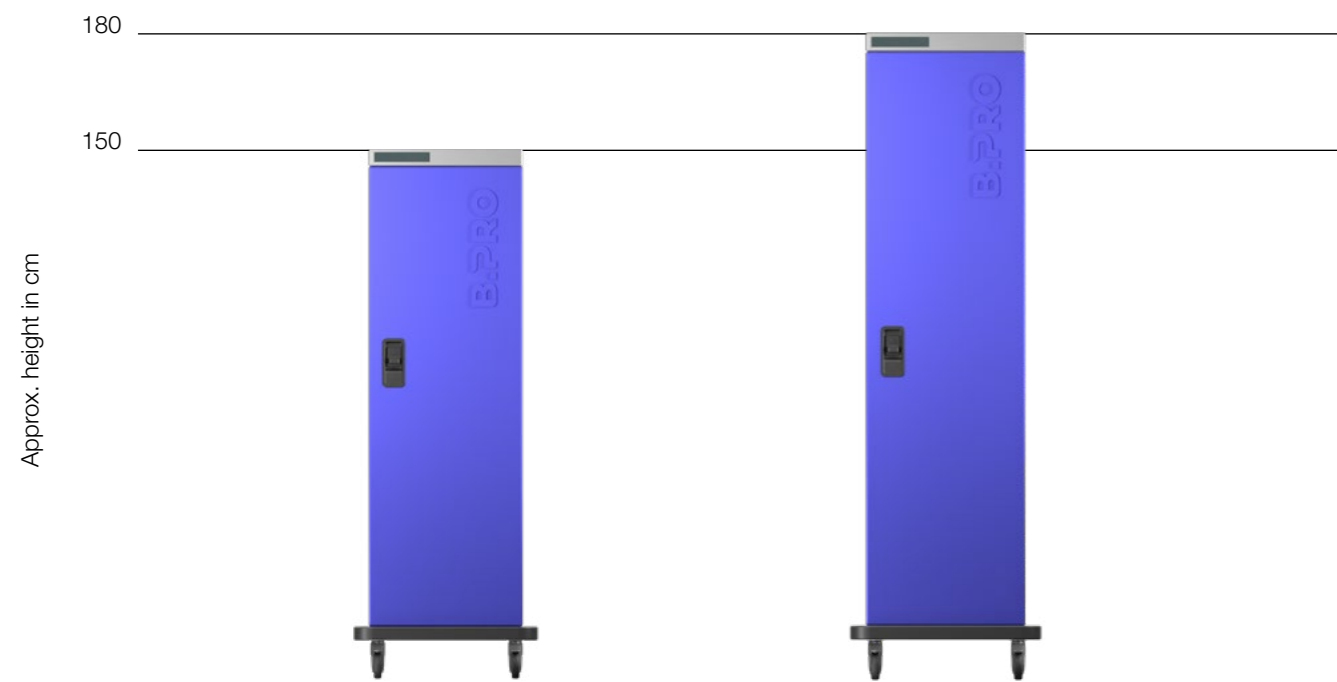
A clever extra: with eutectic plate and activated ventilation (without heating), all models can also be used to transport cooled food.



INFO	BPT E 12 H	BPT E 18 H	BPT E 24 H	BPT E 30 H
	Order no. 575 199 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 200 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 201 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 202 Temperature range: +30 °C to +95 °C Convection-heated
CAPACITY	12 pairs of support ledges, 12 x GN 1/1 or their subdivisions	18 pairs of support ledges, 18 x GN 1/1 or their subdivisions	24 pairs of support ledges, 24 x GN 1/1 or their subdivisions	30 pairs of support ledges, 30 x GN 1/1 or their subdivisions
DIMENSIONS	L x W x H (mm): 521 x 821 x 782 mm	L x W x H (mm): 521 x 821 x 1072 mm	L x W x H (mm): 590 x 821 x 1302 mm	L x W x H (mm): 590 x 821 x 1532 mm
POWER	220–240 V, 50/60 Hz / 0,8 kW	220–240 V, 50/60 Hz / 0,8 kW	220–240 V, 50/60 Hz / 0,99 kW	220–240 V, 50/60 Hz / 0,99 kW
MORE	More info 	More info 	More info 	More info

B.PROTHERM E COOLED (CONVECTION)

Whether cooled food, salads or desserts in GN containers, the B.PROTHERM E models with convection cooling reliably keep everything cold. The digitally adjustable temperature range from +2 °C to +10 °C enables precise setting down to the degree. The new air guidance enables rapid and even cooling distribution throughout the entire trolley. The double-walled insulation prevents unnecessary cool air loss. All B.PROTHERM E models with convection cooling use the environmentally friendly refrigerant propane R290 – good for the environment, good for us all. More capacity: thanks to the intelligent positioning of the refrigeration compartment, even the lower ledges in front of it can be used.



	BPT E 30 (24) C	BPT E 36 (30) C
INFO	BPT E 30 (24) C Order no. 575 203 Temperature range: +2 °C to +10 °C Convection-cooled	BPT E 36 (30) C Order no. 575 204 Temperature range: +2 °C to +10 °C Convection-cooled
CAPACITY	30 pairs of support ledges, 24 x GN 1/1 + 6 x GN 1/2 or their subdivisions	36 pairs of support ledges, 30 x GN 1/1 + 6 x GN 1/2 or their subdivisions
DIMENSIONS	L x W x H (mm): 590 x 821 x 1532 mm	L x W x H (mm): 590 x 821 x 1762 mm
POWER	220–240 V, 50/60 Hz / 0,27 kW	220–240 V, 50/60 Hz / 0,27 kW
MORE	More info 	More info



B.PROTHERM E COMBI | DUO

Two in one – with two different temperatures in one single trolley. The new B.PROTHERM E combi and duo models offer two thermally separated compartments for more flexibility during transport and temporary storage.

Choose which model best suits your requirements from six combinations of convection heating, convection cooling and neutral compartments.

B.PROTHERM combi offers a particularly space-saving design with two compartments positioned one above the other.

B.PROTHERM duo has two compartments side by side and is therefore ideal for large quantities.

NEW



B. PROTHERM E COMBI | DUO

With two thermally separated compartments for GN 1/1



INFO	BPT E 2 x 12 combi H/H	BPT E 2 x 12 combi H/N	BPT E 2 x 18 duo H/H	BPT E 2 x 18 duo H/N	BPT E 2 x 30 duo H/H	BPT E 2 x 30 (24) duo H/C
INFO	Order no. 575 208 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 210 Temperature range: +30 °C to +95 °C Neutral / Convection-heated	Order no. 575 206 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 209 Temperature range: +30 °C to +95 °C Neutral / Convection-heated	Order no. 575 207 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 211 Temperature range: +30 °C to +95 °C / +2 °C to +10 °C Convection-heated / convection-cooled
CAPACITY	2 x 12 pairs of support ledges, 12 x GN 1/1 or their subdivisions	2 x 12 pairs of support ledges, 12 x GN 1/1 or their subdivision	2 x 18 pairs of support ledges, 18 x GN 1/1 or their subdivision	2 x 18 pairs of support ledges, 18 x GN 1/1 or their subdivisions	2 x 30 pairs of support ledges, 30 x GN 1/1 or their subdivisions	2 x 30 (24) pairs of support ledges, 30 x GN 1/1 + 24 x GN 1/1 and 6 x GN 1/2 or their subdivisions
DIMENSIONS	L x W x H (mm): 590 x 821 x 1532 mm	L x W x H (mm): 590 x 821 x 1532 mm	L x W x H (mm): 1026 x 821 x 1072 mm	L x W x H (mm): 1026 x 821 x 1072 mm	L x W x H (mm): 1026 x 821 x 1565 mm	L x W x H (mm): 1026 x 821 x 1565 mm
POWER	220–240 V, 50/60 Hz / 1,59 kW	220–240 V, 50/60 Hz / 0,8 kW	220–240 V, 50/60 Hz / 1,59 kW	220–240 V, 50/60 Hz / 0,8 kW	220–240 V, 50/60 Hz / 1,97 kW	220–240 V, 50/60 Hz / 1,26 kW
MORE	More info 	More info 	More info 	More info 	More info 	More info

B.PROTHERM E BANQUET

Optimally equipped for every banquet: the new B.PROTHERM E banquet models for GN 2/1 guarantee the safe and sophisticated serving of pre-portioned food. The trolleys are also available with two separate compartments for two different temperatures in one unit – neutral, with convection heating and convection cooling.

Food quality under control: all models with convection heating are optionally available with three-stage humidity regulation, guaranteeing the ideal interior climate for your food at any time. The doors with optional viewing panel mean you can always keep an eye on the trolley's fill level. This prevents unnecessary opening and subsequent reheating – good for keeping energy costs down.



B. PROTHERM E BANQUET

Banquet trolley and two in one for GN 2/1



INFO	BPT E 36 (30) C banquet	BPT E 36 H banquet	BPT E 2 x 16 combi H/N banquet	BPT E 2 x 16 combi H/H banquet	BPT E 2 x 16 (10) combi H/C banquet	BPT E 2 x 36 duo H/H banquet	BPT E 2 x 36 (30) duo H/C banquet
	Order no. 575 216 Temperature range: +2 °C to +10 °C Convention-cooled	Order no. 575 212 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 215 Temperature range: +30 °C to +95 °C Convection-heated / neutral	Order no. 575 213 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 217 Temperature range: +30 °C to +95 °C / +2 °C to +10 °C Convection-heated / convection-cooled	Order no. 575 214 Temperature range: +30 °C to +95 °C Convection-heated	Order no. 575 218 Temperature range: +30 °C to +95 °C / +2 °C to +10 °C Convection-heated / convection-cooled
CAPACITY	36 pairs of support ledges, 30 x GN 2/1 + 6 x GN 1/1 or their subdivisions	36 pairs of support ledges, 36 x GN 2/1 or their subdivisions	2 x 16 pairs of support ledges, 16 x GN 2/1 or their subdivisions	2 x 16 pairs of support ledges, 16 x GN 2/1 or their subdivisions	2 x 16 pairs of support ledges, 16 x GN 2/1 + 10 x GN 2/1 and 6 x GN 1/1 or their subdivisions	2 x 36 pairs of support ledges, 36 x GN 2/1 or their subdivisions	2 x 36 pairs of support ledges, 36 x GN 2/1 + 30 x GN 2/1 and 6 x GN 1/1 or their subdivisions
DIMENSIONS	L x W x H (mm): 820 x 941 x 1795 mm	L x W x H (mm): 820 x 941 x 1795 mm	L x W x H (mm): 820 x 941 x 1795 mm	L x W x H (mm): 820 x 941 x 1795 mm	L x W x H (mm): 820 x 941 x 1795 mm	L x W x H (mm): 1436 x 941 x 1795 mm	L x W x H (mm): 1436 x 941 x 1795 mm
POWER	220–240 V, 50/60 Hz / 0,35 kW	220–240 V, 50/60 Hz / 1,68 kW	220–240 V, 50/60 Hz / 1,18 kW	220–240 V, 50/60 Hz / 2,32 kW	220–240 V, 50/60 Hz / 1,53 kW	240 V, 50/60 Hz / 3,35 kW	220–240 V, 50/60 Hz / 2,03 kW
MORE	More info 	More info 	More info 	More info 	More info 	More info 	More info

B. PROTHERM E



HIGHLIGHTS

Always a little bit better with an array of clever details



SIMPLE CONTROL

A clear structure and intuitive operation. In order to ensure you always have temperature and functions under control



EUTECTIC PLATE OPERATION

Simply insert the eutectic plate, ventilation on, heating off – and all heated models can also be used to transport cooled food



SLOSH GUARD

Less danger of slipping, more safety – the optimised slosh guard prevents condensation water from leaking out



AIR GUIDANCE

The new air guidance system and spacer on the rear panel ensure rapid and even temperature distribution



PANIC OPENING

The illuminated button in the interior can be pressed on the inside in case of emergency



DOOR OPENING

Easy door opening by pushing the knob upwards



PASSIVE COOLING

For the brief transport of cooled food in all neutral B.PROTHERM E models

OPTIONS

Always a little bit better – with numerous options for your individual workflow



CUSTOMISATION

Attractive powder coating in twelve designer colours – for harmonious coordination with your ambience or optimal logistical coding



ADDITIONAL BUMPER RAIL ON TOP

Sturdy protection against damage during out-of-house transport. Also creates an additional usable area top



ADDITIONAL SOCKET ON THE REAR PANEL

Enables the coupling of further units in a chain



3- OR 4-SIDED RAILING

For an additional usable area and the safe transport of Euro containers or B.PROTHERM K 160/320 on the top



CONVENIENT DOOR OPENING

Easy opening with foot operation – facilitates handling and accelerates the workflow even with full hands

OPTIONS

Always one step ahead – high-quality, fit for everyday use and future-ready



MOISTURE SYSTEM

For convection-heatable B.PROTHERM banquet models: choose the best climate for your hot food – three adjustable humidity levels to meet all requirements



DOORS WITH VIEWING PANEL

Keep an eye on fill levels with one glance – prevents frequent door opening and saves energy (only for B.PROTHERM banquet)



CONNECTIVITY

The optional IoT sensor technology permanently records all relevant data, such as temperature or storage times. The sensor technology can either be equipped via WLAN or using location-dependent LTE technology.

- Digital HACCP documentation: intelligent solution for the quality and hygiene assurance of your food logistics
- For the centralised, digital execution, monitoring, optimisation, analysis and archiving of operational processes and critical control points
- Can also be conveniently controlled via smartphone or tablet using the corresponding app

ADDITIONAL OPTIONS:

- **Menu card holder**
for affixing to the front of the door, made of stainless steel for A5/A6 menu cards
- **Thermal separation element**
for BPT E neutral models. For sub-dividing the interior for the use of different temperature zones.
- **Door, lockable**
- **Draw bar and coupling**
- **Various castor models**
- **GN slide-in frame**
- **Eutectic plates**
- **Hygienic type H1**

LOADING EXAMPLES

The new B.PROTHERM E offer up to 50 % more capacity* per trolley. The consistent space between ledges of just 38.3 mm enables maximum freedom for optimal loading – for the efficient and space-saving usage of the interior with all GN container depths.

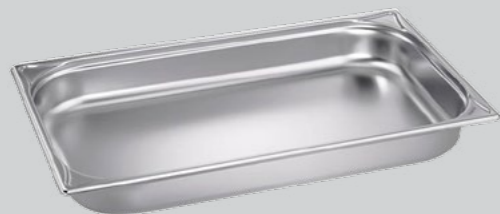
*depending on model, compared to previous model

90 LITRES

1 x BPT E 30 H
225 PORTIONS
of 400 g lasagne per person



15 x GN 1/1-65



4 x GN 1/1-65
4 x GN 1/1-100
2 x GN 1/1-150

Further loading options



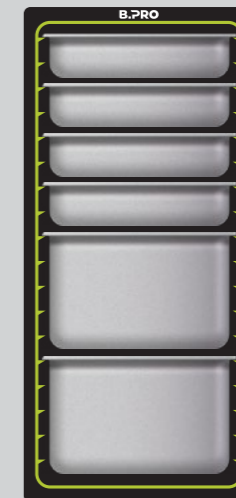
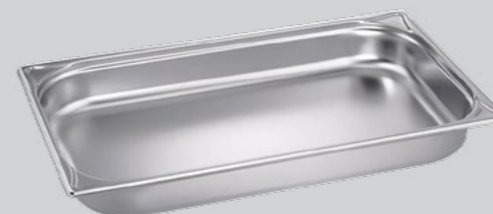
3 x GN 1/1-65
4 x GN 1/1-100
2 x GN 1/1-200

54 LITRES

1 x BPT E 18 H
135 PORTIONS
of 400 g lasagne per person



9 x GN 1/1-65



4 x GN 1/1-65
2 x GN 1/1-150

Further loading options



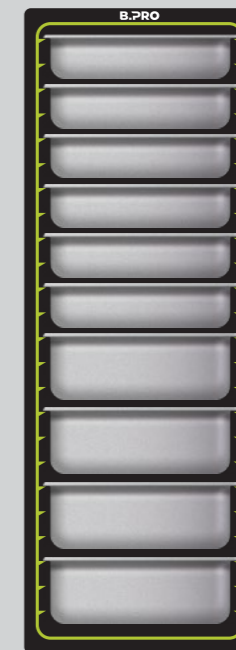
3 x GN 1/1-65
2 x GN 1/1-100
1 x GN 1/1-200

72 LITRES

1 x BPT E 24 H
180 PORTIONS
of 400 g lasagne per person



12 x GN 1/1-65



6 x GN 1/1-65
4 x GN 1/1-100

Further loading options



4 x GN 1/1-65
2 x GN 1/1-150
1 x GN 1/1-200

A GREAT TEAM

Synthetic B.PROTHERM K in combination with the stainless-steel models



Easy to carry, sturdy and versatile: the B.PROTHERM K food transport containers made of deep-drawn synthetic material are the perfect companion for stainless-steel B.PROTHERM E.

With their lightweight design, the compact synthetic containers provide extra flexibility and can be freely combined to match your requirements – simply configure the ideal set for your area of use.



The synthetic **B.PROTHERM K** models are available in five sizes, with numerous extras and transport aids, unheated, heatable, with convection heating and even with precise temperature regulation down to the degree. Skids on the underside of the synthetic containers guarantee a secure hold, even when stacked on top of each other to save space.



COMPATIBLE WITH THE ENTIRE RANGE

Always the perfect solution: the B.PROTHERM system family for high-quality food transport in company catering, social facilities, canteens, dining halls or large-scale event catering.

You can find more information on the synthetic B.PROTHERM K [here](#).





PERFECT LOADING

Gastronorm containers by B.PRO – your added value for professional kitchens and food transport

IMMEDIATELY
AVAILABLE FROM
STOCK MOQ
ONE PIECE



MORE BENEFITS Choice, quality, price and performance – with B.PRO Gastronorm containers, everything fits. And from goods receipt to food serving, they guarantee that everything runs like clockwork.

MORE CHOICE The entire Gastronorm system from B.PRO offers more than 200 containers, lids, trays and cooking inserts. In stainless steel or polycarbonate. In all common sizes and depths. And for all applications in commercial catering.

MORE EXPERIENCE As the first German manufacturer – with approximately 60 years of experience – B.PRO produces first-class Gastronorm containers. Always on state-of-the-art systems. Always with quality made in Germany.

MORE QUALITY B.PRO quality lasts for a lifetime in the kitchen. And more than pays for itself.



You can find more information on the B.PRO Gastronorm containers [here](#).



B.PRO
CATERING SOLUTIONS

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