

**B.PRO**  
CATERING SOLUTIONS



# B.PRO THERM K

Good on the go. Synthetic food transport containers.

# APPETIZER

**Food on the go: Quality equipment for the most demanding requirements.**

If you take pleasure in good food, you enjoy dining at a restaurant with an excellent kitchen. For first-class distribution of great quality food, you would select a **B.PROTHERM**. You will be delighted with the complete successful product range with all the details that are required to suit the **perfect food transportation**.

The **B.PROTHERM K system family** is available in five different sizes, with a variety of extras and transport aids, unheated, heatable and **with convection heating**. All models are extremely attractive, with their **5-star quality** technology, design, material, function and accessories. B.PROTHERM offers absolute top quality at a fair price.

As a special "treat", we'd like to introduce you to

the **adjustable B.PROTHERM. Degree-precise temperature adjustment** and an LED display allow you to adapt the unit to each individual food item.

**B.PROTHERM serves quality you can taste.**



**BPT 620 KBRUH (with accessories)**

Front loader with convection heating adjustable to the degree (max. 85 °C) and overheating protection against undesired subsequent cooking.

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# A SPECIAL TREAT

**Everything just falls into place: The B.PROTHERM K system family.**

From exclusive private events to large-scale functions, from top-notch hotels to distribution in canteens and hospitals, kindergartens and dining halls – with B.PROTHERM K you're always excellently equipped:

- Top loader, front loader, unheated, heatable, adjustable, and all this in five sizes.
- All products work hand in hand, are compatible and have a wide range of uses.

#### **Well thought-out details simplify food transport and storage:**

- The B.PROTHERM K models are made of deep-drawn synthetic. They are especially easy to carry, extremely rugged and look great too.

- The double-walled synthetic body and the clever insulation of CFC-free PUR foam **reliably maintain the temperature** for many hours (also see page 10).
- Skids fixed to the bottom of the containers ensure a **secure grip** at all times, even with space-saving stacking.

With B.PROTHERM, you're prepared for just about anything. As an added bonus, the units can always be upgraded.

#### **Have a good time catering!**



#### **Unmistakeable: B.PROTHERM K with your logo or company name**

- For B.PROTHERM K models
- Available for just 1 unit or more
- Customised text, such as company name or logo, to your specifications
- Perfectly legible, high-quality laser marking
- Permanent and dishwasher-safe

## Every feature a delicacy.



### Outstanding food quality

Heatable B.ROTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C. A B.PRO innovation.



### Sturdy and easy to carry

Rugged stainless-steel clamps with non-slip synthetic handles durably stand up to even the toughest strains.



### For direct loading

Hygienic, practical, simply good: B.ROTHERM 320 KB and KBR can even be loaded without GN containers thanks to the stainless-steel inlet.



### Perfect division

The recessed areas for crossbars enable loading with smaller GN containers.



### Off to the dishwasher

For the sake of hygiene: All B.ROTHERM K are completely dishwasher-safe. Heatable models BPT 320: with sealable power connection socket. Convection heated models BPT 420 and 620: without door.



### Environmentally friendly

B.ROTHERM Ks made of environmentally friendly polypropylene are CFC-free and recyclable, non-hazardous and food-resistant.



### Add more colour to your life:

#### B.ROTHERM K with coloured fastening components.

In addition to the familiar dark grey, all B.ROTHERM synthetic models are now also available with blue and red fastening components. Naturally, your logo or customised text can also be applied on all new colours.



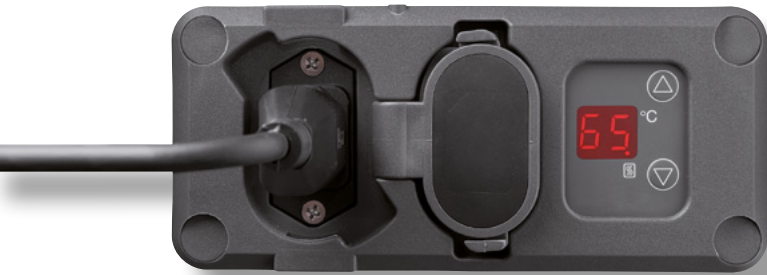
### The perfect addition:

#### B.ROTHERM E made of stainless steel.

B.ROTHERM E offers 23 transport containers made of stainless steel in a range of designs: neutral, with convection heating or convection cooling or as a duo, combi or undercounter model. We'll be happy to send you additional information (see back for address).

# SPOT-ON TEMPERATURES

**My food is ideal** down to the exact degree: **B.PROTHERM K** with individually adjustable interior temperature.



**With the adjustable models from B.PROTHERM K, you specify the temperature:**

Now even the most sensitive foods can be kept warm gently thanks to the interior temperature adjustable to the degree – preventing excessive subsequent cooking and drying out.

**Fish stays tender, broccoli stays firm and sausages don't burst.**

**B.PROTHERM K models with adjustable interior temperature:**

Top loader with silicone heating, can also be used as a bain-marie

- B.PROTHERM 320 KBR

Front loaders with convection heating

- B.PROTHERM 420 KBRUH
- B.PROTHERM 620 KBRUH
- B.PROTHERM 620 KBRUH-F (with and without condensation water trough)



**B.PROTHERM 320 KBR (with accessories)**

Top loader with silicone heating adjustable to the degree (max. 95 °C) and stainless-steel inlay for direct loading or as a bain-marie.

## A hot innovation from B.PRO Catering Solutions – the adjustable interior temperature for outstanding food quality:

- Free choice of temperatures**  
 Setting and adjustment of the temperature to the degree from +40 °C to +85 °C/+95 °C.
- Full monitoring**  
 The LED display indicates the temperature inside the container.
- Overheating protection**  
 All heatable B.PROTHERMs are equipped with an electronic temperature limitation against undesired subsequent cooking.
- Serving exactly to the degree**  
 Food at precisely the right temperature thanks to exact adjustment of the temperature from +40 °C to +85 °C/+95 °C.
- Low-temperature cooking exactly to the degree**  
 The adjustable heater ensures tender meat enjoyment in the temperature range from +60 °C to +80 °C – over night as well to save energy (B.PROTHERM 420 KBRUH and 620 KBRUH).
- Sous-Vide cooking exactly to the degree**  
 Simply cook the vacuum-packed fresh food in a water bath between +55 °C and +85 °C. This especially preserves vitamins and nutrients and ensures genuine, natural flavours (B.PROTHERM 320 KBR).



### All B.PROTHERM K models at a glance.

Overview of B.PROTHERM K (synthetic)	unheated	heatable	heat- and adjustable with temperature display
Front loader = loaded from the front	BPT 420 K BPT 620 KUF BPT 620 KUF-F BPT 620 KUS BPT 620 KV	Convection heating: BPT 420 KBUH BPT 620 KBUH BPT 620 KBUH-F	Convection heating: BPT 420 KBRUH BPT 620 KBRUH BPT 620 KBRUH-F
Top loader = loaded from above	BPT 160 K BPT 320 K	Silicone heating: BPT 320 KB	Silicone heating: BPT 320 KBR

#### Model designations

BPT	= B.PROTHERM
K	= synthetic
KB	= synthetic, heatable
KBR	= synthetic, heatable, adjustable
KBUH	= synthetic, heatable, convection heating
KBRUH	= synthetic, heatable, adjustable, convection heating
KUF	= synthetic, unheated, hinged door
KUS	= synthetic, unheated, snap-on lid
KV	= synthetic, lock at top
-F	= mobile

# MASTERCLASS

## Warmly recommended: B.PROTHERM K front loaders with convection heating.

The **convection-heated** light-weight boxes made of synthetic are available in two sizes, each **with or without temperature control**. All eight models are front loaders; the heating module is integrated in the hinged door.

B.PROTHERM K with convection heating offers you advantages that you would not find elsewhere:

- **Outstanding food quality**

An electronic controller prevents the temperature in the interior from climbing above +90 °C – even on models without temperature control. This prevents undesired subsequent cooking or even drying out of the food thus preserving vitamins and nutrients.

- **Uniform temperature distribution**

The integrated convection heating ensures a uniform temperature distribution in the interior.

### B.PROTHERM K models with convection heating (front loaders):

Heatable with convection heating

- B.PROTHERM 420 KBUH
- B.PROTHERM 620 KBUH
- B.PROTHERM 620 KBUH-F (with and without condensation water trough)

Heatable and adjustable with convection heating

- B.PROTHERM 420 KBRUH
- B.PROTHERM 620 KBRUH
- B.PROTHERM 620 KBRUH-F (with and without condensation water trough)



**BPT 420 KBUH (with accessories).** All B.PROTHERM Ks with convection heating are equipped with electronic overheating protection against undesired subsequent cooking.



#### Hygienic, practical, simply good

The air at the top is drawn in directly through a labyrinth. The entry of dirt and trickling of sauces into the fan is prevented due to this being shielded by a cover.



#### Hot air for hot food

The specialised air-discharge opening ensures especially even air distribution inside the container. This keeps even larger quantities of food almost completely evenly heated.



#### Safety first

Safety for the unit and the user: The safety door can only be removed in a predefined position, i.e. unintentional removal is prevented.



## Much more than just transporting: B.PROTHERM K top loaders with silicone heating.

With the two 320 KB models, B.PROTHERM presents innovative top loaders with silicone heating.

Thanks to the integrated stainless-steel inlet, the B.PROTHERM 320 KB **can be loaded directly** or used as a **bain-marie**.

A great idea from B.PRO Catering Solutions that's also appetising for gourmets. Even very sensitive food can be kept hot gently.

- **Food at the perfect temperature**

The high-quality stainless-steel inlet ensures optimum heat transmission from the reliable silicone heater.

- **Off to the dishwasher**

The B.PROTHERM 320 KB models are also dishwasher-safe even without removing the heating system (with sealable power connection socket). It doesn't get any better than this.



### B.PROTHERM K models with silicone heating (top loaders):

Heatable with silicone heating

- B.PROTHERM 320 KB

Heatable and adjustable with silicone heating

- B.PROTHERM 320 KBR

**BPT 320 KB (with accessories).** Thanks to their integrated stainless-steel inlet, B.PROTHERM Ks with silicone heating can be directly loaded with food – without extra Gastronorm containers.



#### Easy to use

Even models without temperature control indicate in a flash whether the B.PROTHERM is connected to the power supply thanks to the operating mode indicator.



Also available with temperature control exactly to the degree!

# GOURMET

**Whether cold or hot – stays tasty for hours:**

**Unheated B.PROTHERM K for any application.**

On all B.PROTHERM you can depend on the first-class insulating properties. Even the unheated models shine with excellent values.

**This will keep the food appetisingly fresh, even after hours of containment.**

With warm food, the temperature drops no more than 1.5 °C an hour (in accordance with DIN EN 12571, exception: BPT 160 K).

With cold food, the temperature rises no more than 0.5 °C an hour (in accordance with DIN EN 12571, exception: BPT 160 K).

For longer-lasting transport or storage periods, the eutectic plate (accessory, page 21) also ensures optimum cooling.



**B.PROTHERM 620 KUF** (with accessories)  
unheated, with eutectic plate at top for extra-long cooling, hinged door can be swivelled by 270° and removed.



**B.PROTHERM 620 KV** (with accessories)  
unheated, with removable door



#### Cleverly insulated

The double-walled body and the insulation of CFC-free PUR foam ensure even-temperature food transport.

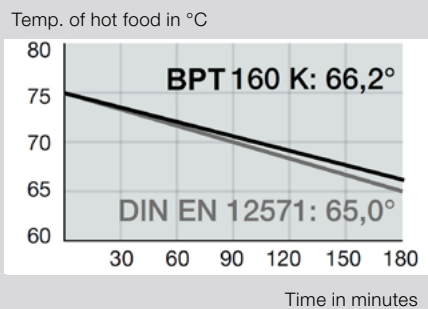


#### Easy to remove

The trick with the click on the B.ROTHERM 620 KV: the food can easily be removed with the lock at the top – even if the containers are stacked tightly next to one another.

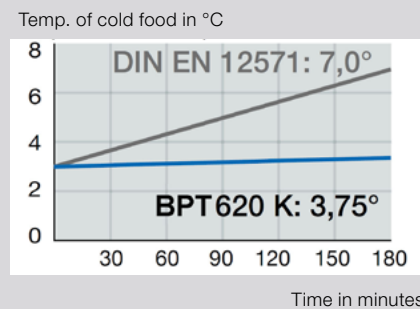
## Better than the standard requires: the insulation of the B.ROTHERM K

(Example BPT 620, all tested models are shown on pages 12 to 15)



#### Cool-down curve (with hot foods):

According to DIN EN 12571 (grey line), the temperature of food filled while hot (75 °C) may not drop below 65 °C within three hours. With the BPT 620 (blue line), the food is still a tasty 73.1 °C hot after three hours (checking under normal conditions; the values may differ in practice depending on the working and ambient conditions).



#### Warm-up curve (with cold foods):

To fulfil the DIN EN 12571 standard (grey line), the temperature of cold filled food (3 °C) may rise to a maximum of 7 °C within three hours. With the BPT 620 (blue line), the food is still 3.75 °C cold after three hours (checking under normal conditions; the values may differ in practice depending on the working and ambient conditions).

## B.PROTHERM K, UNHEATED

The table with loading examples is located on page 23.

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



Model	BPT 160 K Shown with accessory	BPT 320 K
Designation	B.PROTHERM 160 K	B.PROTHERM 320 K
Model	Unheated, top loader	
Dimensions L x W x H	634 x 430 x 230 mm	643 x 430 x 340 mm
Capacity	GN 1/1-100 or its subdivisions	GN 1/1-200 or its subdivisions
Weight	7.0 kg	8.0 kg
Lock/lid	Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	
Container inner space	Depressions near the edge for secure acceptance of intermediate crossbars	
Special features	Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to short sides	
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 10)	<p>Temp. of hot food in °C</p> <p><b>BPT 160 K: 66,2°</b> DIN EN 12571: 65,0°</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p><b>BPT320 K: 68,5°</b> DIN EN 12571: 65,0°</p> <p>Time in minutes</p>
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 10)	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° <b>BPT160 K: 6,2°</b></p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° <b>BPT 320 K: 5,3°</b></p> <p>Time in minutes</p>
Material	Polypropylene, polyamide, stainless steel	
Order No. *grey blue red	<b>566 240</b> <b>574 526</b> <b>574 527</b>	<b>566 241</b> <b>574 530</b> <b>574 531</b>

\* Colour of fastening components



<b>BPT 420 K</b>	<b>BPT 620 KUS</b> Shown with accessory GN containers	<b>BPT 620 KV</b> Shown with accessory GN containers
B.PROTHERM 420 K	B.PROTHERM 620 KUS	B.PROTHERM 620 KV
Unheated, front loader with hinged door	Unheated, front loader with removable door	Unheated, front loader with removable door, lock at top
663 x 445 x 470 mm	630 x 430 x 660 mm	630 x 430 x 660 mm
2x GN 1/1-150 or their subdivisions	2x GN 1/1-200 or 3x GN 1/1-150 or their subdivisions	2x GN 1/1-200 or 3x GN 1/1-150 or their subdivisions
12.0 kg	15.0 kg	14.0 kg
Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		Lock at top
Hinged door can be swivelled by 270° and removed	Removable door	
11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers	12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	
Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides		
Gripping depression at upper left in the door for easy handling	--	Lock at top, removable door – allows stacked or neighbouring containers to be emptied easily even if space is tight
<p>Temp. of hot food in °C</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p>Time in minutes</p>
<p>Temp. of cold food in °C</p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>Time in minutes</p>
Polypropylene, polyamide, stainless steel		
<b>573 514</b> <b>574 534</b> <b>574 535</b>	<b>566 243</b> <b>574 538</b> <b>574 539</b>	<b>564 358</b>

## B.PROTHERM K, UNHEATED



Model	BPT 620 KUF Shown with accessory GN containers	BPT 620 KUF-F
Designation	B.PROTHERM 620 KUF	B.PROTHERM 620 KUF-F
Model	Unheated, front loader with hinged door	Unheated, front loader with hinged door, mobile
Dimensions L x W x H	660 x 440 x 660 mm	710 x 440 x 831 mm
Capacity	2x GN 1/1-200 or 3x GN 1/1-150 or their subdivisions	
Weight	15.5 kg	25.0 kg
Lock/lid	- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door - Hinged door can be swivelled by 270° and removed	
Container inner space	- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers	
Special features	- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Gripping depression on the short side in the door for easy handling	
	--	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)
Cool-down curve according to DIN EN 12571 (Temperature of hot food after three hours, for explanations, see page 10)	<p>Temp. of hot food in °C</p> <p><b>BPT620 K: 73,1°</b> DIN EN 12571: 65,0°</p>	<p>Temp. of hot food in °C</p> <p><b>BPT620 K: 73,1°</b> DIN EN 12571: 65,0°</p>
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 10)	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° <b>BPT620 K: 3,75°</b></p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0° <b>BPT620 K: 3,75°</b></p>
Material	Polypropylene, polyamide, stainless steel	
Order No. *grey blue red	<b>564 365</b> <b>574 542</b> <b>574 543</b>	<b>569 262</b> <b>574 546</b> <b>574 547</b>



### BPT 620 KUF-F with condensation water trough

B.PROTHERM 620 KUF-F with  
condensation water trough

Unheated,  
front loader with hinged door,  
mobile

747 x 440 x 831 mm

2x GN 1/1-200 or  
3x GN 1/1-150 or their subdivisions

25.7 kg

- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door

- Hinged door can be swivelled by 270° and removed

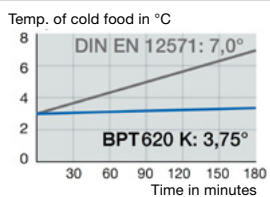
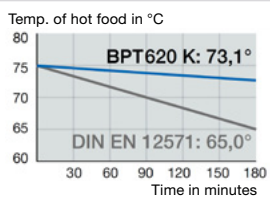
- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers

- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides

- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)

- With collecting channel for  
condensation water

- Gripping depression on the short side in the door for easy handling



Polypropylene, polyamide,  
stainless steel

573 317  
574 550  
574 551

## B.PROTHERM K, HEATABLE/HEATABLE AND ADJUSTABLE (TOP LOADER WITH SILICONE HEATING)

The table with loading examples is located on page 23.

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



Model	BPT 320 KB Shown with accessory GN containers	BPT 320 KBR Shown with accessory GN containers
Designation	B.PROTHERM 320 KB	B.PROTHERM 320 KBR
Model	Heatable, top loader	Heatable, adjustable, with temperature indicator, top loader
Dimensions L x W x H	643 x 430 x 375 mm	
Capacity	GN 1/1-200 or its subdivisions	
Weight	13.5 kg	
Connected load	220–240 V (AC)/50–60 Hz/400 W	
Heating/ Temperature range	<ul style="list-style-type: none"> <li>- Energy-saving silicone heating</li> <li>- Electrical connection via power plug coupling (found on short side) which can be closed water-tight via the special rotary lock</li> <li>- Operation indication via LED</li> </ul>	<ul style="list-style-type: none"> <li>- Temperature inside the container is adjustable down to the degree from +40 °C to +95 °C</li> </ul>
Lock/lid	- Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid	
Container inner space	- Depressions near the edge for secure acceptance of intermediate crossbars	
Special features	<ul style="list-style-type: none"> <li>- Cleanable in a dishwasher at up to +90 °C thanks to the sealable power conn. socket</li> <li>- Stainless-steel interior container enables direct loading</li> <li>- Heatable wet or dry (heat loss occurs with dry heating)</li> <li>- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides</li> </ul>	<ul style="list-style-type: none"> <li>- Temperature adjustment down to the degree from +40 °C to +95 °C via digital regulator</li> <li>- Temperature indication via LED display</li> </ul>
Material	Polypropylene, polyamide, stainless steel	
Protection type	IP X6	
Order No. *grey blue red	<b>566 242</b> <b>574 563</b> <b>574 564</b>	<b>572 228</b> <b>574 567</b> <b>574 568</b>



## B.PROTHERM K, **HEATABLE/HEATABLE AND ADJUSTABLE** (FRONT LOADER WITH CONVECTION HEATING)



Model	BPT 420 KBUH	BPT 420 KBRUH
Designation	B.PROTHERM 420 KBUH	B.PROTHERM 420 KBRUH
Model	Heatable, front loader	Heatable, adjustable, with temperature indicator, front loader
Dimensions L x W x H	692 x 445 x 470 mm	
Capacity	2x GN 1/1-150	
Weight	16.0 kg	
Connected load **	220–240 V AC/50–60 Hz/200 W	
Heating/ temperature range	<ul style="list-style-type: none"> <li>- Convection heating module</li> <li>- Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock</li> </ul>	
	<ul style="list-style-type: none"> <li>- “Power” operating mode indicator</li> <li>- Electronic temperature limitation of max. +90 °C</li> </ul>	<ul style="list-style-type: none"> <li>- Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C</li> </ul>
Lock/lid	<ul style="list-style-type: none"> <li>- Locked via stainless-steel bent-clamp closure on the long side of the container, which securely fastens the door</li> <li>- Hinged door can be swivelled by 270° and removed</li> </ul>	
Container inner space	<ul style="list-style-type: none"> <li>- 11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers</li> </ul>	
Special features	<ul style="list-style-type: none"> <li>- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides</li> <li>- Gripping depression situated to the upper left of the door for easier movement and improved handling of the container</li> <li>- Without door, dishwasher-safe up to a maximum of +90 °C</li> <li>- Gripping depression at upper left in the door for easy handling</li> </ul>	
	--	<ul style="list-style-type: none"> <li>- Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator</li> <li>- Temperature indication via LED display</li> </ul>
Material	Polypropylene, polyamide, stainless steel	
Protection type	IP X4	
Order No. *grey blue red	<b>573 515</b> <b>574 571</b> <b>574 572</b>	<b>573 516</b> <b>574 575</b> <b>574 576</b>

\*\* The workplace-specific noise level of the unit is less than 70 dB(A).

## B.PROTHERM K, **HEATABLE** (FRONT LOADER WITH CONVECTION HEATING)



Model	BPT 620 KBUH Shown with accessory GN containers	BPT 620 KBUH-F	BPT 620 KBUH-F with condensation water trough
Designation	B.PROTHERM 620 KBUH	B.PROTHERM 620 KBUH-F	B.PROTHERM 620 KBUH-F with condensation water trough
Model	Heatable, front loader	Heatable, front loader, mobile	
Dimensions L x W x H	692 x 440 x 660 mm	742 x 440 x 831 mm	747 x 440 x 831 mm
Capacity	2x GN 1/1-200 or 3x GN 1/1-150 or their subdivisions		
Weight	19.5 kg	27.0 kg	28.0 kg
Connected load **	220-240 V AC/50-60 Hz/200 W		
Heating/ temperature range	<ul style="list-style-type: none"> <li>- Convection heating module</li> <li>- electrical connection via power plug coupling which can be closed water-tight via the special rotary lock</li> <li>- "Power" operating mode indicator</li> <li>- Electronic temperature limitation of max. +90 °C</li> </ul>		
Lock/lid	- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		
Container inner space	- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers		
Special features	<ul style="list-style-type: none"> <li>- Without door, dishwasher-safe up to a maximum of +90 °C</li> <li>- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides</li> <li>- Gripping depression at upper left in the door for easy handling</li> </ul>		
	--	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8)	- Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8) - With collecting channel for condensation water
Material	Polypropylene, polyamide, stainless steel		
Protection type	IP X4		
Order No. *grey blue red	<b>572 536</b> <b>574 579</b> <b>574 580</b>	<b>573 314</b> <b>574 583</b> <b>574 584</b>	<b>573 318</b> <b>574 587</b> <b>574 588</b>



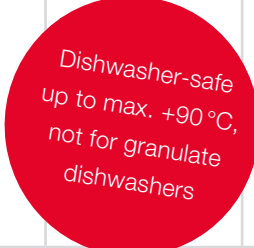



## B.PROTHERM K, HEATABLE AND ADJUSTABLE (FRONT LOADER WITH CONVECTION HEATING)




BPT 620 KBRUH	BPT 620 KBRUH-F	BPT 620 KBRUH-F with condensation water trough
B.PROTHERM 620 KBRUH	B.PROTHERM 620 KBRUH-F	B.PROTHERM 620 KBRUH-F with condensation water trough
Heatable, adjustable, with temperature indicator, front loader	Heatable, adjustable, with temperature indicator, front loader, mobile	
692 x 440 x 660 mm	742 x 440 x 831 mm	747 x 440 x 831 mm
2x GN 1/1-200 or 3x GN 1/1-150 or their subdivisions		
19.5 kg	27.0 kg	28.0 kg
220-240 V AC/50-60 Hz/200 W		
<ul style="list-style-type: none"> <li>- Convection heating module</li> <li>- Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C</li> <li>- Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock</li> </ul>		
- Locked via stainless-steel bent-clamp closure in the long side of the container, which engages in the door		
- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers		
<ul style="list-style-type: none"> <li>- Without door, dishwasher-safe up to a maximum of +90 °C</li> <li>- Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides</li> <li>- Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator</li> <li>- Temperature indication via LED display</li> <li>- Gripping depression at upper left in the door for easy handling</li> </ul>		
--	- Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8)	- Mobile (4 steering castors, 2 of which have brakes, corrosion- resistant according to DIN 18867-8) - With collecting channel for condensation water
Polypropylene, polyamide, stainless steel		
IP X4		
<b>572 537</b> <b>574 591</b> <b>574 592</b>	<b>573 315</b> <b>574 595</b> <b>574 596</b>	<b>573 319</b> <b>574 599</b> <b>574 600</b>

## ACCESSORIES





Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	<b>ROLA 13</b> Serving dolly with lid receptacle, made of stainless steel	1 x BPT 160 K or 1 x BPT 320 K/KB/KBR	592 x 425 x 535	10.0  Load-bearing cap. 50 kg	4 steering castors, 2 of which have brakes	
					Synthetic, corrosion-resist. acc. to DIN 18867-8	<b>572 341</b>
					Galvanised steel	<b>572 342</b>
	<b>ROLLI-100</b> Transport dolly, polypropylene	4 x BPT 160 K or 3 x BPT 320 K/KB/KBR or 2 x BPT 420 K/KBUH/KBRUH or 2 x BPT 620 K/KBUH/KBRUH	643 x 446 x 159	4.5  Load-bearing cap. 130 kg	4 steering castors, 2 of which have brakes, 100 mm dia.	
					Galvanised steel	<b>568 236</b>
	<b>ROLLI-125</b> Transport dolly, polypropylene	4 x BPT 160 K or 3 x 320 K/KB/KBR or 2 x BPT 420 K/KBUH/KBRUH or 2 x BPT 620 K/KBUH/KBRUH	643 x 446 x 187	4.5  Load-bearing cap. 180 kg	4 steering castors, 2 of which have brakes, 125 mm dia.	
					Synthetic, corrosion-resist. acc. to DIN 18867-8	<b>568 237</b>
	<b>Push bar</b> for better manoeuvring	ROLLI-100 or ROLLI-125	800 Ø 20	--	--	<b>568 926</b>

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	<b>BT A</b> Transport and serving trolley, made of stainless steel	2 x BPT 160 K or 2 x BPT 320 K/KB/KBR or 2 x BPT 420 K/KBUH/KBRUH or 2 x BPT 620 K/KBUH/KBRUH	1110 x 770 x 840  Shelf dimensions: 1040 x 700  Clear height between shelves: 300	29.0 Load-bearing cap. 150 kg  Max. load per shelf 100 kg	4 steering castors, 2 of which have brakes	
					Synthetic, corrosion-resist. acc. to DIN 18867-8	<b>574 987</b>
					Galvanised steel	<b>574 988</b>
	<b>Eutectic plate</b> (-3 °C), sythentic, Gastronorm-compatible	BPT 420 K or BPT 620 K	530 x 325 x 30	4.2		<b>575 306</b>
						<b>Eutectic plate</b> (-12 °C), sythentic, Gastronorm-compatible
	<b>Slide-in frame</b> made of stainless steel for Gastronorm containers, suitable up to 150 mm depth	BPT 420 K/KBUH/KBRUH or BPT 620 K/KBUH/KBRUH	530 x 325 x 156	0.50	--	<b>564 352</b>
	<b>ST 3</b> GN support bar made of stainless steel for container combination, required with GN 1/4, 1/6 and 1/9	BPT 160 K or BPT 320 K/KB/KBR or slide-in frame	Length: 325 mm	--	--	<b>550 650</b>
	<b>ST 5</b> GN support bar made of stainless steel, with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	BPT 160 K or BPT 320 K/KB/KBR or slide-in frame	Length: 530 mm	--	--	<b>550 651</b>

## ACCESSORIES

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	<b>Special pen</b> Special washable pen for writing on the menu cards	all BPT K	--	--	--	<b>564 361</b>
	<b>B.PROTHERM menu card</b> blank	all BPT K	DIN A6 (148 x 105 mm)	--	--	<b>564 353</b>
	<b>Menu card box</b> Card box for B.PROTHERM menu cards (Capacity: 25 cards)	all BPT K	--	--	--	<b>564 355</b>

## OPTIONS

Illustration	Model Designation	For models	Colour
	<b>Coloured fastening components</b>	All BPT Ks (except BPT 620 KV)	<b>grey</b>
			<b>blue</b>
			<b>red</b>
	<b>Customer logo</b> Laser-engraved Engraved on the handle carrier flaps on both sides; can be imprinted on all fastening component colours	All BPT Ks	

# LOADING EXAMPLES

## Loading examples for B.PROTHERM 160 K, B.PROTHERM 320 K



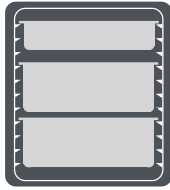
For a 3-component meal:  
 2 x GN 1/4 100 mm deep  
 1 x GN 1/2 100 mm deep  
 1 support ST 3  
 (approx. 14 meals)



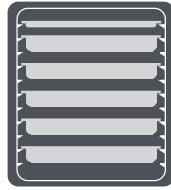
For a 4-component meal:  
 2 x GN 1/6 100 mm deep  
 2 x GN 1/3 100 mm deep  
 2 supports ST 3  
 (approx. 10 meals)

## Loading examples for B.PROTHERM 420 K

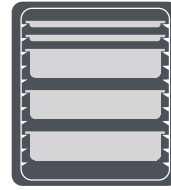
For a 3-component meal:  
 1 x GN 1/1-65,  
 2 x GN 1/1-100  
 (approx. 40 meals)



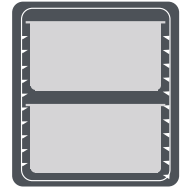
11 x GN 1/1-20



1 x GN 1/1-20,  
 5 x GN 1/1-40

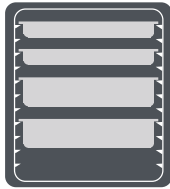


2 x GN 1/1-20,  
 3 x GN 1/1-65

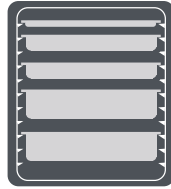


2 x GN 1/1-150

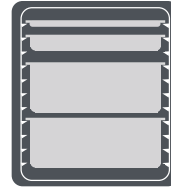
For a 4-component meal:  
 2 x GN 1/1-40,  
 2 x GN 1/1-65  
 (approx. 30 meals)



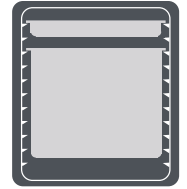
1 cooling element,  
 10 x GN 1/1-20



1 x GN 1/1-20,  
 2 x GN 1/1-40,  
 2 x GN 1/1-65



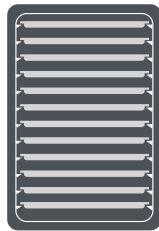
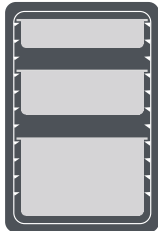
1 x GN 1/1-20,  
 1 x GN 1/1-40,  
 2 x GN 1/1-100



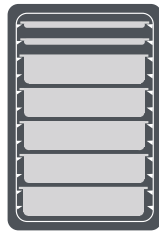
1 x GN 1/1-40,  
 1 x GN 1/1-200

## Loading examples for B.PROTHERM 620 K

For a 3-component meal:  
 1 x GN 1/1-65,  
 1 x GN 1/1-100,  
 1 x GN 1/1-200  
 (approx. 60 meals)



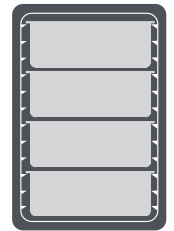
12 x GN 1/1-20



2 x GN 1/1-20,  
 5 x GN 1/1-65

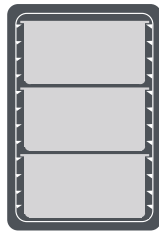
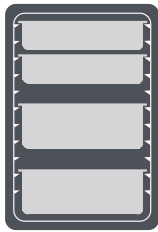


6 x GN 1/1-65

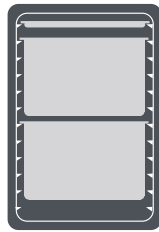


4 x GN 1/1-100

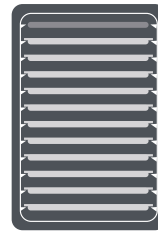
For a 4-component meal:  
 2 x GN 1/1-65,  
 2 x GN 1/1-100  
 (approx. 40 meals)



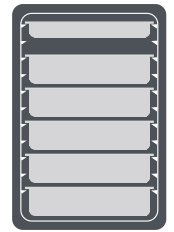
3 x GN 1/1-150



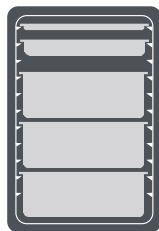
1 x GN 1/1-20,  
 2 x GN 1/1-200



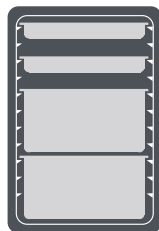
1 cooling element,  
 11 x GN 1/1-20



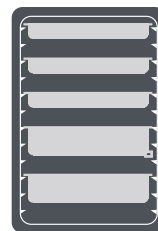
1 x GN 1/1-40,  
 5 x GN 1/1-65



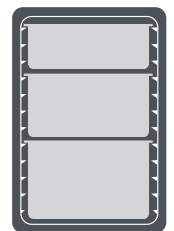
1 x GN 1/1-20,  
 1 x GN 1/1-40,  
 3 x GN 1/1-100



2 x GN 1/1-40,  
 2 x GN 1/1-150



3 x GN 1/1-40,  
 2 x GN 1/1-65



1 x GN 1/1-100,  
 1 x GN 1/1-150,  
 1 x GN 1/1-200

## 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 ISO9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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CATERING SOLUTIONS