

All new
features:
Page 9

B.PROTHERM 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.

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

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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!



The perfect addition:

B.PROTHERM E made of stainless steel.

B.PROTHERM 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).

Every feature a delicacy.



Outstanding food quality

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



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



Add more colour to your life: B.PROTHERM K with coloured fastening components.

In addition to the familiar dark grey, all B.PROTHERM 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.

SPOT-ON TEMPERATURES

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



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



- **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 – overnight 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).

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)

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



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.



BPT 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.

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

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.

Easy cleaning: B.PROTHERM K front loader with convection heater that can be removed without tools.

New
also as a retrofit set
for existing
models

All **front loaders with convection heating** are also available with a removable heating module with LOXX quick-release fastener:

- The heating module can be removed and installed without the need for tools.
- With the heating module removed, the front loaders with door are dishwasher-safe.

Simplifies and speeds up the cleaning process.



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.



Retrofit set for all existing B.PROTHERM 420 K and 620 K models:

Simply loosen six screws on the old heating module and screw on the new installation frame.

The set includes:

- Heating module with quick-release fastener (LOXX).
- Installation frame for the door.

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.



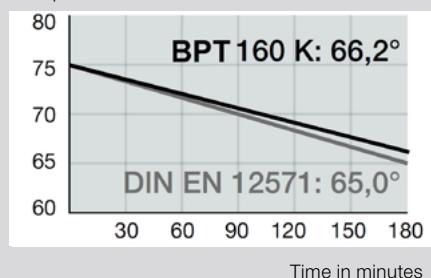
Easy to remove

The trick with the click on the B.PROTHERM 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.

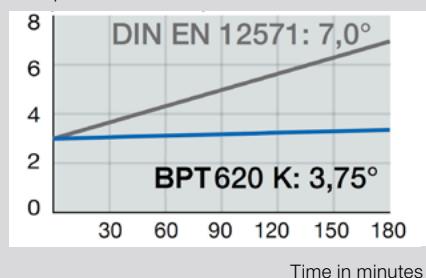
Better than the standard requires: the insulation of the B.PROTHERM K

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

Temp. of hot food in °C



Temp. of cold food in °C



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.

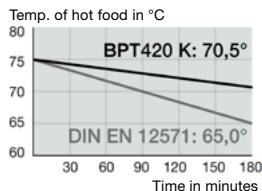
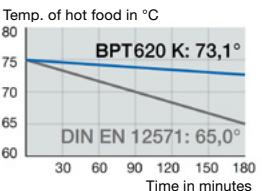
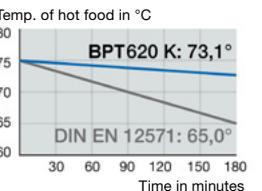
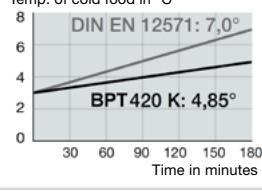
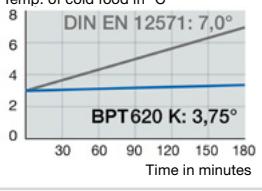
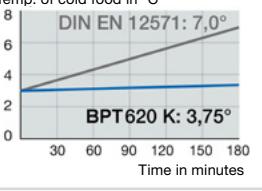
We will be happy to provide you with additional information on these products and on the entire B.PRO product line on request (see back for address).



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)	Temp. of hot food in °C BPT 160 K: 66,2° DIN EN 12571: 65,0° Time in minutes	Temp. of hot food in °C BPT320 K: 68,5° DIN EN 12571: 65,0° Time in minutes
Warm-up curve according to DIN EN 12571 (Temperature of cold food after three hours, for explanations, see page 10)	Temp. of cold food in °C DIN EN 12571: 7,0° BPT160 K: 6,2° Time in minutes	Temp. of cold food in °C DIN EN 12571: 7,0° BPT 320 K: 5,3° Time in minutes
Material	Polypropylene, polyamide, stainless steel	
Order No. *grey blue red	566 240 574 526 574 527	566 241 574 530 574 531

* Colour of fastening components



BPT 420 K	BPT 620 KUS Shown with accessory GN containers	BPT 620 KV 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
Temp. of hot food in °C  BPT420 K: 70,5° DIN EN 12571: 65,0° Time in minutes	Temp. of hot food in °C  BPT620 K: 73,1° DIN EN 12571: 65,0° Time in minutes	Temp. of hot food in °C  BPT620 K: 73,1° DIN EN 12571: 65,0° Time in minutes
Temp. of cold food in °C  DIN EN 12571: 7,0° BPT420 K: 4,85° Time in minutes	Temp. of cold food in °C  DIN EN 12571: 7,0° BPT620 K: 3,75° Time in minutes	Temp. of cold food in °C  DIN EN 12571: 7,0° BPT620 K: 3,75° Time in minutes
Polypropylene, polyamide, stainless steel		
573 514 574 534 574 535	566 243 574 538 574 539	564 358

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	<ul style="list-style-type: none"> - 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	<ul style="list-style-type: none"> - 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 <p>--</p>	<ul style="list-style-type: none"> - 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>BPT620 K: 73,1°</p> <p>DIN EN 12571: 65,0°</p> <p>Time in minutes</p>	<p>Temp. of hot food in °C</p> <p>BPT620 K: 73,1°</p> <p>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°</p> <p>BPT620 K: 3,75°</p> <p>Time in minutes</p>	<p>Temp. of cold food in °C</p> <p>DIN EN 12571: 7,0°</p> <p>BPT620 K: 3,75°</p> <p>Time in minutes</p>
Material	Polypropylene, polyamide, stainless steel	
Order No. *grey blue red	564 365 574 542 574 543	569 262 574 546 574 547



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

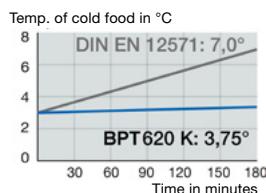
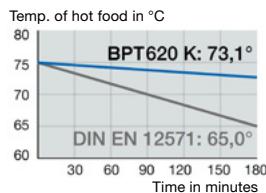
- 12 pairs of moulded support ledges with a distance of 39 mm between ledges for the insertion of GN containers

- 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"> - Energy-saving silicone heating - Electrical connection via power plug coupling (found on short side) which can be closed water-tight via the special rotary lock - Operation indication via LED 	<ul style="list-style-type: none"> - Temperature inside the container is adjustable down to the degree from +40 °C to +95 °C
Lock/lid	<ul style="list-style-type: none"> - Locked via stainless-steel bent-clamp closures in the short sides of the container which engage in the lid 	
Container inner space	<ul style="list-style-type: none"> - Depressions near the edge for secure acceptance of intermediate crossbars 	
Special features	<ul style="list-style-type: none"> - Cleanable in a dishwasher at up to +90 °C thanks to the sealable power conn. socket - Stainless-steel interior container enables direct loading - Heatable wet or dry (heat loss occurs with dry heating) - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides 	
	--	<ul style="list-style-type: none"> - Temperature adjustment down to the degree from +40 °C to +95 °C via digital regulator - Temperature indication via LED display
Material	Polypropylene, polyamide, stainless steel	
Protection type	IP X6	
Order No. *grey blue red	566 242 574 563 574 564	572 228 574 567 574 568

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"> - Convection heating module - Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock - "Power" operating mode indicator - Electronic temperature limitation of max. +90 °C 	<ul style="list-style-type: none"> - Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C
Lock/lid	<ul style="list-style-type: none"> - Locked via stainless-steel bent-clamp closure on the long side of the container, which securely fastens the door - Hinged door can be swivelled by 270° and removed 	
Container inner space	<ul style="list-style-type: none"> - 11 pairs of moulded support ledges with a distance of 31 mm between ledges for the insertion of GN containers 	
Special features	<ul style="list-style-type: none"> - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Gripping depression situated to the upper left of the door for easier movement and improved handling of the container - Without door, dishwasher-safe up to a maximum of +90 °C - Gripping depression at upper left in the door for easy handling 	<ul style="list-style-type: none"> -- - Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator - Temperature indication via LED display
Material	Polypropylene, polyamide, stainless steel	
Protection type	IP X4	
Order No. *grey blue red	573 515 574 571 574 572	573 516 574 575 574 576
Order No. *grey blue red	with heater that can be removed without tools 575 597 575 598 575 599	with heater that can be removed without tools 575 600 575 601 575 602



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"> - Convection heating module - electrical connection via power plug coupling which can be closed water-tight via the special rotary lock - "Power" operating mode indicator - Electronic temperature limitation of max. +90 °C 		
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"> - Without door, dishwasher-safe up to a maximum of +90 °C - 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 		<ul style="list-style-type: none"> - 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	572 536 574 579 574 580	573 314 574 583 574 584	573 318 574 587 574 588
Order No. *grey blue red	with heater that can be removed without tools 575 603 575 604 575 605	with heater that can be removed without tools 575 609 575 610 575 611	with heater that can be removed without tools 575 612 575 613 575 614

New

New

New

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"> - Convection heating module - Temperature inside the container is adjustable down to the degree from +40 °C to +85 °C - Electrical connection via power plug coupling which can be closed water-tight via the special rotary lock 		
<ul style="list-style-type: none"> - 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"> - Without door, dishwasher-safe up to a maximum of +90 °C - Ergonomically shaped stainless-steel carrying hoops with synthetic carrying handles, attached to long sides - Temperature adjustment down to the degree from +40 °C to +85 °C via digital regulator - Temperature indication via LED display - Gripping depression at upper left in the door for easy handling 		
--	<ul style="list-style-type: none"> - Mobile (4 steering castors, 2 of which have brakes, corrosion-resistant according to DIN 18867-8) 	<ul style="list-style-type: none"> - 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		
572 537 574 591 574 592	573 315 574 595 574 596	573 319 574 599 574 600
with heater that can be removed without tools 575 606 575 607 575 608	with heater that can be removed without tools 575 615 575 616 575 617	with heater that can be removed without tools 575 618 575 619 575 620

New

New

New

ACCESSORIES

Illustration	Model Designation	for models	Colour	Order no.
	Retrofit set BPT 420/620 KBUH heating module Set consisting of: - Heating module with quick-release fastener (LOXX) - Installation frame for the door	BPT 420/620 KBUH (heatable)	grey	134 285
			blue	134 286
			red	134 287
		BPT 420/620 KBRUH (can be heated and regulated down to the degree)	grey	134 288
			blue	134 289
			red	134 290

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	ROLA 13 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 Load-bearing cap. 50 kg	10.0	4 steering castors, 2 of which have brakes	
					Synthetic, corrosion-resist. acc. to DIN 18867-8	572 341
					Galvanised steel	572 342
	ROLLI-100 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 Load-bearing cap. 130 kg	4.5	4 steering castors, 2 of which have brakes, 100 mm dia.	
					Galvanised steel	568 236
	ROLLI-125 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 Load-bearing cap. 180 kg	4.5	4 steering castors, 2 of which have brakes, 125 mm dia.	
					Synthetic, corrosion-resist. acc. to DIN 18867-8	568 237

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	Push bar for better manoeuvring	ROLLI-100 or ROLLI-125	800 Ø 20	--	--	568 926
	BTA 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	574 987
					Galvanised steel	574 988
	Eutectic plate (-3 °C), sythentic, Gastronorm-compatible	BPT 420 K or BPT 620 K	530 x 325 x 30	4.2	--	575 306
	Eutectic plate (-12 °C), synthetic, Gastronorm-compatible	BPT 420 K or BPT 620 K	530 x 325 x 30	4.2	Dishwasher-safe up to max. +90 °C, not for granulate dishwashers	
	Slide-in frame 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	--	564 352

ACCESSORIES

Illustration	Model Designation	for models	Dimensions L x W x H (in mm)	Weight (kg)	Castors 125 mm dia.	Order No.
	ST 3 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	--	--	550 650
	ST 5 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	--	--	550 651
	Special pen Special washable pen for writing on the menu cards	all BPT K	--	--	--	564 361
	B.PROTHERM menu card blank	all BPT K	DIN A6 (148 x 105 mm)	--	--	564 353
	Menu card box Card box for B.PROTHERM menu cards (Capacity: 25 cards)	all BPT K	--	--	--	564 355

OPTIONS

Illustration	Model Designation	For models	Colour
	Customer logo 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

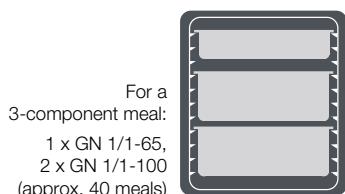


For a
3-component meal:
2 x GN 1/4 100 mm deep
1 x GN 1/2 100 mm deep
1 support ST 3
(approx. 14 meals)



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)

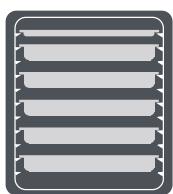
Loading examples for B.PROTHERM 420 K



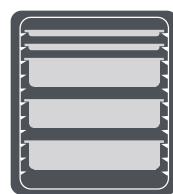
For a
3-component meal:
1 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



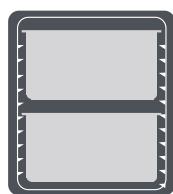
11 x GN 1/1-20



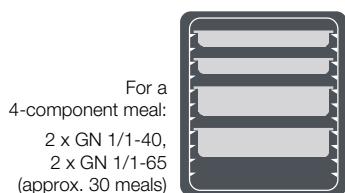
1 x GN 1/1-20,
5 x GN 1/1-40



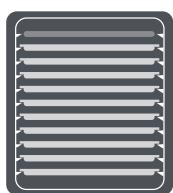
2 x GN 1/1-20,
3 x GN 1/1-65



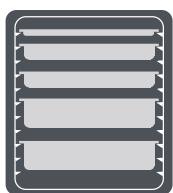
2 x GN 1/1-150



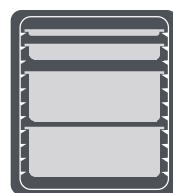
For a
4-component meal:
2 x GN 1/1-40,
2 x GN 1/1-65
(approx. 30 meals)



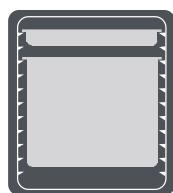
1 cooling element,
10 x GN 1/1-20



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

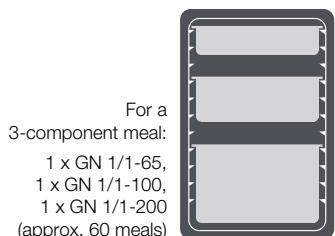


1 x GN 1/1-20,
1 x GN 1/1-40,
2 x GN 1/1-100

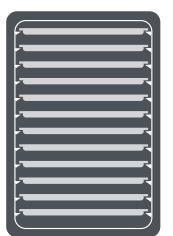


1 x GN 1/1-40,
1 x GN 1/1-200

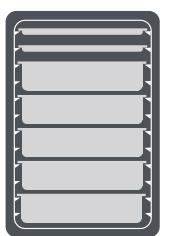
Loading examples for B.PROTHERM 620 K



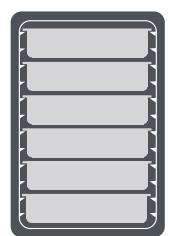
For a
3-component meal:
1 x GN 1/1-65,
1 x GN 1/1-100,
1 x GN 1/1-200
(approx. 60 meals)



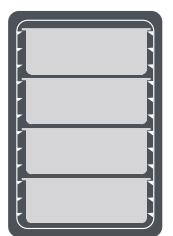
12 x GN 1/1-20



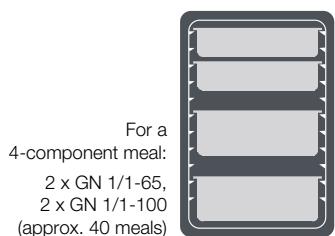
2 x GN 1/1-20,
5 x GN 1/1-65



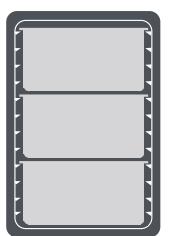
6 x GN 1/1-65



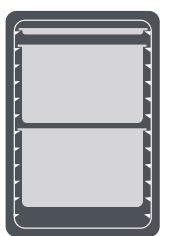
4 x GN 1/1-100



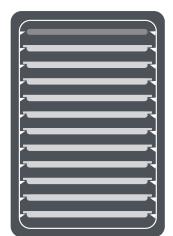
For a
4-component meal:
2 x GN 1/1-65,
2 x GN 1/1-100
(approx. 40 meals)



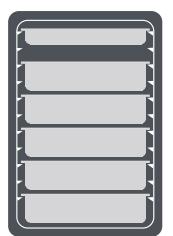
3 x GN 1/1-150



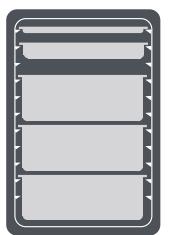
1 x GN 1/1-20,
2 x GN 1/1-200



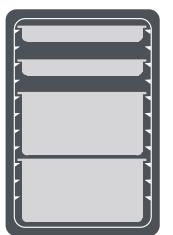
1 cooling element,
11 x GN 1/1-20



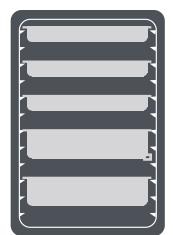
1 x GN 1/1-40,
5 x GN 1/1-65



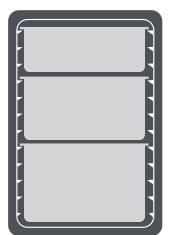
1 x GN 1/1-20,
1 x GN 1/1-40,
3 x GN 1/1-100



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 ISO 9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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