



**B.PRO**  
CATERING SOLUTIONS

# B.PRO COOK CLASSIC

**Front cooking for professionals: the best mobile cooking system generation  
by B.PRO Catering Solutions – with ION TEC.**

# APPETISERS

**Competitive edge with front cooking:** B.PRO COOK classic allows you to have personal contact with diners while creating new opportunities for extra turnover.

## Find new customers

Front cooking has great potential. Experience dining can pave the way for new sales opportunities in other sectors, where customers also seek experience and gastronomic pleasure.

## Retaining customers

Quality and transparency impress, building trust and ensuring your customers return much more readily.

## Experience for all the senses

Variety is the spice of life and adds pep to gastronomic pleasure. Front cooking entertains and shortens waiting times. Front cooking can be used virtually anywhere, marketed to make profit thanks to expertise, enticing dishes and professional equipment. Show off your skills and give diners another reason to choose you and return to your establishment.

You will also find info on recipes, target groups, ingenious products, training courses and workshops at: [www.bpro-cook.com](http://www.bpro-cook.com)



# PIPING HOT

**B.PRO COOK classic:** recipe for success for a new culinary experience



When cooking in front of diners, professionals must be able to safely rely on their equipment. The B.PRO COOK cooking system surpasses all requirements and accompanies you wherever cooking is intended as a performance and savouring begins as diners watch.

The centre piece of the mobile cooking system is the B.PRO COOK front cooking station. With its highly efficient extraction and filter technology, it provides an optimum climate on the set, ensuring there is no need to rely on stationary extractor hoods.

The front cooking station is available for between two and four cooking units. Thirteen different table-top cooking units enhance the station even further. They are all fast, powerful and reliable, and thus ideal for professional use in canteens, restaurants and dining halls and on hotel terraces.

# LET'S COOK

**Well-designed in every detail: highlights of the front cooking station.**

## **B.PRO COOK front cooking station**

- Suitable as a serving counter, the extraction bridge also offers ample space for ingredients whilst affording a clear view of the preparation process.
- Functional design with one-piece smooth surfaces.
- Socket outlets behind the cooking units ensure cables are safely positioned.
- Fans and filters can be accessed from the cooking side.
- Usable storage space below the placement niche.



BC-FS 4 front cooking station, on operator side, with optional railing, mobile placement table and comprehensive accessories



### **Freedom for busy hands**

As the extraction bridge is so slender, more room is left for arranging and placing food.



### **B.PRO CONTROL – clear and simple**

The electronic control with clear symbols makes operating the front cooking station simple. The filter change indicator automatically reminds you to change or clean the filter.



### **Filter replacement – quick and easy**

Simply lift the lid of the extraction bridge, remove the grease filter and place it into the dishwasher – no tools required whatsoever.

# CLEAN AIR

## **B.PRO COOK classic front cooking station – with a licence to breathe freely.**

Frying and sizzling, cooking and stir-frying produce cooking fumes which rise up. The extraction bridge on the B.PRO COOK front cooking station gathers these fumes above the cooking units, which makes it significantly more efficient than other systems.

Thanks to the slim design of the bridge, both the chef and diners have an unobstructed view of food preparation.

Large work surfaces and additional storage space provide enough room for participants to create. The B.PRO COOK front cooking station does not require a separate extractor hood, but is not a replacement for an air conditioning system.

### **Tested and proven:**

Powerful Class A grease filters (DIN 18869-5) do not allow any flames to penetrate. This is confirmed by the fire-protection safety report carried out by an independent expert.

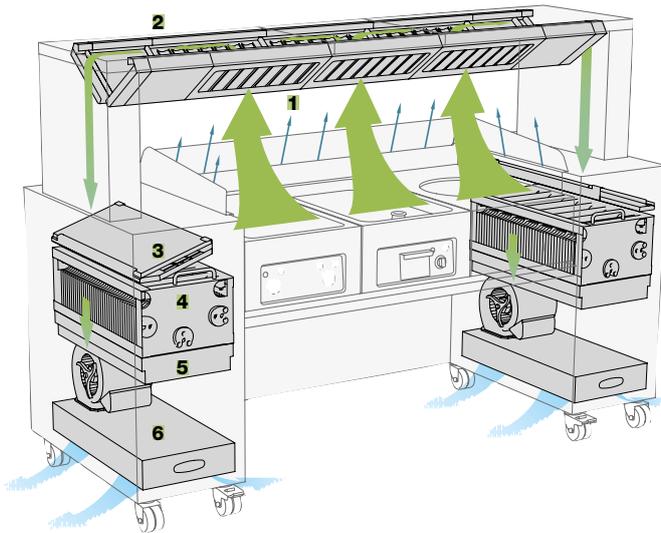
With its optional ION TEC filter technology, B.PRO COOK achieves even better results in the battle against cooking steam while also filtering blue smoke from the fumes.

The grease and odour filter system has also been optimised further. Two slim charcoal filter pads replace the previous 16 heavy cartridges in the active charcoal filter system. This makes replacing the filter much easier, while reducing operating costs per hour and making the cooking station lighter.



# ALL CLEAR

**Our multi-stage model** for a comfortable atmosphere – with ION TEC on request.



## How it works:

- 1** A vacuum creates suction, drawing the fumes into the extraction bridge. The three-sided air stream also routes the fumes directly into the extraction bridge, increasing extraction efficiency even further.
- 2** Grease is removed and collected in catch trays in the extraction bridge.
- 3** Fleece filters absorb moisture and aerosols.
- 4** Odour particles and blue smoke can be reduced with the optional ION TEC filter system.
- 5** Activated charcoal reliably binds the odour molecules.
- 6** The cleaned air exits downward.

## Clever options and accessories: for individual workplace design.



### Perfect protection

The one-piece sneeze guard ensures optimum hygiene. It can be easily folded down for cleaning.



### Spot on

Integrated, flush LED spotlights illuminate the entire work surface to an optimum extent, putting food in the right light.



### Please stand

Protected with a railing, the top of the extraction bridge can be used for presentation, decoration and provision.

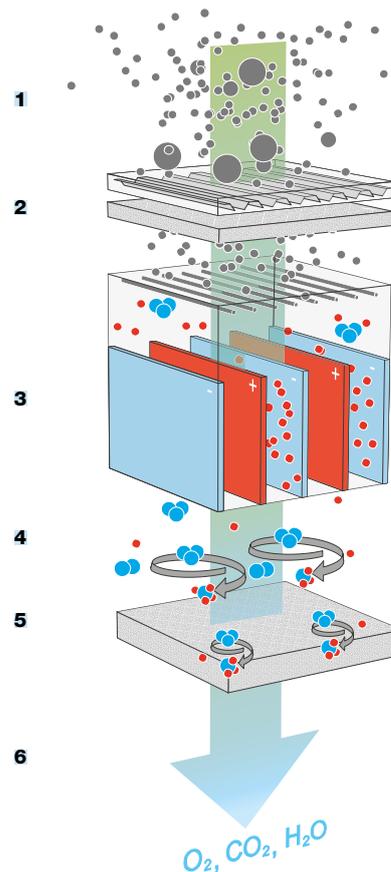
More details in the explanatory video:  
[https://youtu.be/Fg\\_10FC19Po](https://youtu.be/Fg_10FC19Po)

## The ION TEC filter system filters blue smoke and increases the service life of activated charcoal.



### How it works:

- 1 Large particles such as grease are removed in the pre-filtering stages.
- 2 The particles which flow through the ioniser are charged positively by an electrostatic field. Highly reactive ozone is also generated from oxygen.
- 3 In the collector stage, the positively charged particles, especially aerosols, are attracted to the negatively charged plates and thus separated out.
- 4 In the oxidation process, ozone eliminates odours and blue smoke.
- 5 Particles attached to the activated charcoal which still need to be removed react with the residual ozone. This cleans the activated charcoal and significantly increases its service life.
- 6 Oxygen, carbon dioxide and water are released into the environment as end products.



#### Creates space: multi-frame

The multi-frame offers space for secondary activities such as setting down and storing items. Simply insert a GN container or lay in a glass shelf to create an additional work surface.



#### Rails for any situation

Please insert anything which should be stored directly under the cooking units here. Food and cooking utensils can disappear into GN 1/1 containers of any depth.



#### Instant conversion

The cooking unit placement shelf can be easily removed, e.g. to store a fixed-position floor unit.

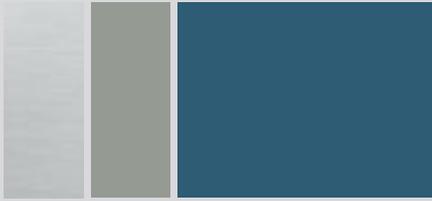
# BRIGHTER. BETTER.

**B.PRO COOK classic upgrade:** offer your guests a warm atmosphere – thanks to extensive scope for design with colours and materials.

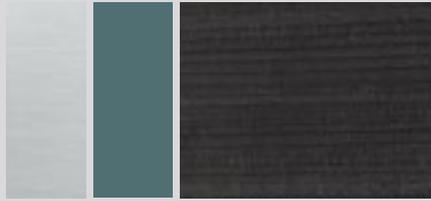
Exhaust ducts in the extraction bridge can now also feature powder-coated panelling with a total of 12 colours to choose from. The panelling is easy to mount and retrofit. This way it's not just front and side panelling that can spring to life in colour – the top of the front cooking station can, too. Stylish from top to toe, it blends in perfectly with its surroundings, or adds an intentional contrast.



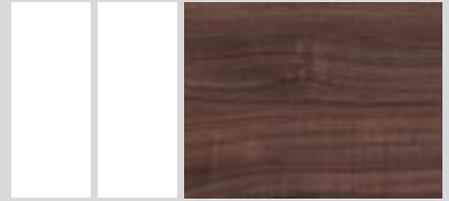
## Our inspirations for your combinations.



**Extraction bridge columns:**  
non-panelled in stainless steel  
**3-sided panelling:**  
Body in stone grey, powder-coated  
Front in sea blue, powder-coated



**Extraction bridge columns:**  
non-panelled in stainless steel  
**3-sided panelling:**  
Body in petrol green, powder-coated  
Front faced with Resopal laminated sheet,  
Black Tulip  
(Resopal "Colours" and "Woods" decor available)



**Extraction bridge columns:**  
column panelling, pearl white, powder-coated,  
with simple fastening on exhaust ducts;  
can be removed for cleaning  
**3-sided panelling:**  
Body in signal white, powder-coated;  
front panelling faced with Resopal laminated sheet,  
Noco Savinoli  
(Resopal "Colours" and "Woods" decor are  
available)



Powder-coated panelling for exhaust ducts, an addition to the wide variety of existing panelling options.

- Simple fastening
- Removable for cleaning
- Retrofit possible at any time

Interchangeable front and side panelling for your B.PRO COOK front cooking station in 12 appealing colours. You can also fit the front with Resopal laminated sheet material in a "Colours" and "Woods" finish.

More details in the explanatory video:  
[https://youtu.be/Fg\\_10FC19Po](https://youtu.be/Fg_10FC19Po)



# PERFECTLY EQUIPPED

**Flexible and reliable assistants on set: B.PRO COOK table-top cooking units for for cooking, grilling, stir-frying, deep-frying and keeping dishes hot.**

Filling rush orders: grilling, stir-frying, cooking – these compact, robust little helpers delight chefs. The table-top cooking units in the B.PRO COOK system offer you sophisticated technology and reliable performance for professionals.

The coordinated team of table-top units is 100 % German-made and comes in a high-grade B.PRO design, synonymous with top performance in handling and hygiene.

The induction technology by E.G.O. delivers fast speed, extremely high reliability and a long service life.

You can use the rotary knob control to adapt your energy consumption to the capacity level.

Thanks to their compact design and a depth of just 62 cm, all table-top cooking units fit on all standard worktops and can be flexibly combined.

**B.PRO COOK – let the show begin!**



**The front cooking trio for top cooking shows:**  
induction wok, ribbed griddle and pasta cooker

You will find everything about  
front cooking at:  
[www.frontcooking.com](http://www.frontcooking.com)



## Details that make everyone's mouth water.



### Just 62 cm deep:

The modules fit on any standard worktop.



### Familiar operation:

The rotary knobs with continuous temperature or power adjustment ensure familiar, safe operation. The indicator lights display the operating mode.



### Always at the right height:

The standard height-adjustable feet are easy to regulate. This ensures you can set up B.PRO COOK in a single line.



### Easy to clean:

Micro-polished stainless-steel surfaces, large radii and seamlessly welded cooking and roasting zones make cleaning easy – for meticulous hygiene and optimal, clean work practices.



### Safe handling:

Practical drain plug, easily accessible catch tray for grease and cooking residues and large-dimensioned safety drains for liquids ensure safe working conditions without risk of injury.

# MODULAR

**Powerful table-top cooking units** for cooking, grilling, stir-frying, deep-frying and keeping dishes hot in front cooking and catering.



### Induction hob

This hob detects the pot and generates an electromagnetic field, delivering heat directly to the pot base. Due to its sensational efficiency of more than 90 percent, it only takes 6.5 minutes for 5 litres of water to reach boiling point with the BC IH 5000. A welcome side effect is that the workstation does not get hot thanks to the low heat emission.



### 2-zone induction hob

Frying and keeping hot? The 2-zone induction hob can do everything at once. Higher efficiency through automatic pot detection.



### Surface induction hob

With its optimum surface efficiency, the rectangular hob provides concentrated energy for pans and casseroles.



### Induction wok

Energy is transferred to the wok uniformly, because the induction coil is adapted to the curve of the Ceran® cuvette. No need to be afraid of getting burnt since the hob because the hob and induction cuvette do not heat up.



### Ceran® hob

The robust Ceran® hob has two cooking zones, which can be set individually. Just 6 mm thick, the Ceran® glass is unbreakable and very easy to clean.



### Deep griddle

The versatile deep griddle delivers perfect grilling performance thanks to a recessed, seamlessly welded griddle surface made of 15 mm-thick chrome steel. The large-dimensional safety drain ensures the griddle is quickly emptied.



### Griddle

Flat or ribbed, the seamlessly welded-in griddle surface maintains a consistent temperature as required. This is virtually a guarantee that diners will enjoy perfectly cooked meat, fish and vegetables. Excessive grease is collected in the large catch tray.



### Large 800-mm griddle, flat

A small fish or a large turkey breast – this griddle does it all. Separately adjustable heating zones make efficiency possible at the touch of a button.



### Pasta cooker

I'd love pasta – right now!  
The pasta cooker offers space for up to 6 pasta baskets. The seamlessly deep-drawn water well is heating using special heating and is equipped with an opening that can be closed.



### Deep fryer

The deep fryer has a swivelling heating element and an unheated cold zone on the basin's lower surface. The temperature is controlled down to the degree via a rotary knob.



### Bain-marie

Food can be kept hot or presented in GN containers in a seamlessly deep-drawn well, which is thermally separated from the body. The drain valve is located on the outside. There is no danger of scalding.



### Hot plate

This large heat-retaining area is also thermally separated from the body. The temperature can be precisely regulated using a rotary knob.



### Multi-element

Whoever sees this product ends up wanting it, because essential items such as cooking utensils and ingredients are always within easy reach. The practical compliance with GN dimensions allows quick loading. The multi-element matches the B.PRO COOK table-top cooking units exactly.

## FRONT COOKING STATION B.PRO COOK CLASSIC

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	Front cooking station BC classic 2.1	Front cooking station BC classic 3.1		Front cooking station BC classic 4.1	
Model	Mobile front cooking station with placement shelf for table-top cooking units				
Basic equipment	<ul style="list-style-type: none"> <li>- Extraction bridge with flame arrestor grease filters (correspond to Class A, DIN 18869-5)</li> <li>- Electronic control with filter change indicator</li> <li>- 3 power steps for need-oriented extraction</li> <li>- Air nozzles for fume-guiding air stream along the unit placement niche (on three sides)</li> <li>- Mains connection cable (approx. 4 m)</li> <li>- Removable placement shelf with max. load of approx. 150 kg</li> <li>- Free usable space below the device placement shelf</li> </ul>				
Height of underframe	900 mm				
Protection type	IP X4 with fan removed				
Castor model	Solid synthetic castors, 75 mm in diameter, 8 steering castors, 2 of which have brakes				
Material	Stainless steel (AISI 304)				
Model	BC classic 2.1	BC classic 3.1	BC classic 3.1 BHG	BC classic 3.1 BHG-I	BC classic 4.1
Equipment	See basic equipment	See basic equipment	See basic equipment, lighting, closed sneeze guard and railing	See basic equipment, lighting, closed sneeze guard and railing, with ION TEC	See basic equipment, closed sneeze guard
Number of cooking units with max. dimensions (W x D x H)	for 2 table-top cooking units 400 x 650 x 300 mm	for 3 table-top cooking units 400 x 650 x 300 mm			for 4 table-top cooking units 400 x 650 x 300 mm
Unit placement niche (W x D x H)	806 x 648 x 300 mm	1211 x 648 x 300 mm			1616 x 648 x 300 mm
Usable space below the device placement shelf (W x D x H)	830 x 648 x 575 mm	1235 x 648 x 575 mm			1640 x 648 x 575 mm
Socket outlets (max. power consumption)	2 x 230 V Schuko socket outlets, 2 x 400 V CEE socket outlets (max. 10 kW)	3 x 230 V Schuko socket outlets, 3 x 400 V CEE socket outlets (max. 20 kW)			4 x 230 V Schuko socket outlets, 4 x 400 V CEE socket outlets (max. 20 kW)
Plugs	16 A CEE plug	32 A CEE plug			32 A CEE plug
Connected load	400 V, 50–60 Hz, 3N PE	400 V, 50–60 Hz, 3N PE			400 V, 50–60 Hz, 3N PE
Output	10.8 kW	20.8 kW			20.8 kW
Exterior dimensions (W x D x H)	1544 x 756 x 1362 mm	1949 x 756 x 1362 mm			2354 x 756 x 1362 mm
Order no.	<b>574 400</b>	<b>574 401</b>	<b>574 405</b>	<b>574 406</b>	<b>574 402</b>

## OPTIONS/ACCESSORIES FOR FRONT COOKING STATION B.PRO COOK CLASSIC

Option	Designation	For models
<b>Connected load</b>	16 A CEE plug, 400 V, 50–60 Hz, 3N PE, 10.8 kW	BC classic 3.1
	32 A CEE plug, 400 V, 50–60 Hz, 3N PE, 20.8 kW	BC classic 2.1
	63 A CEE plug, 400 V, 50–60 Hz, 3N PE, 40.8 kW	BC classic 4.1
<b>Additional socket outlets</b>	2 x 230 V Schuko socket outlets, in the usable space below the placement shelf, located both on the right and the left	All BC classic
<b>ION TEC electrostatic filtering</b>	for improved filtering and reduction of odour particles and blue smoke, increases the service life of the activated charcoal filters	All BC classic
<b>Lighting</b>	placed above the cooking units with 5 LED spots, 20 W	BC classic 2.1
	with 7 LED spots, 28 W	BC classic 3.1
	with 9 LED spots, 36 W	BC classic 4.1
<b>Sneeze guard</b>	made of toughened safety glass, closed to customer side, can be folded up for cleaning	All BC classic
<b>Railing</b>	made of stainless-steel round tube, on the customer and short sides	All BC classic
<b>Tray slide</b>	Stainless-steel round tube, fold-down, on the customer side	Hight 885 mm with castor diameter of 75 mm, matches the normal height for the BASIC LINE tray slide or
	Resopal, fold-down, customer side Multiplex panel faced with Resopal "Colours" or "Woods" laminated sheet	Hight 850 mm with castor diameter of 75 mm, matches the height of the MANHATTAN tray slide
<b>Base bottom</b>	made of stainless steel, removable, maximum load: 80 kg	All BC classic
<b>Stainless-steel castors</b>	8 steering castors, 2 of which have brakes, 125 mm in diameter, total height is increased by 60 mm, height of the underframe is then 960 mm	All BC classic
<b>Feet</b>	made of stainless steel	All BC classic
<b>Skirting panels</b>	made of stainless steel, customer side	All BC classic

You will find everything about  
front cooking at:  
[www.frontcooking.com](http://www.frontcooking.com)



## OPTIONS/ACCESSORIES FOR FRONT COOKING STATION BC CLASSIC

Option	Designation	Model	For models
 <p>3-sided panelling: Short sides in signal white and customer side in broom yellow, powder-coated</p>	3-sided panelling, customer side panelling	Powder-coated on customer and short sides, the customer and short sides can each feature different colours.	BC classic 2.1 BC classic 3.1 BC classic 4.1
 <p>3-sided panelling: Short sides in traffic grey, powder-coated; customer side in Rustic Oak Resopal decor</p>		Customer side faced with Resopal laminated sheet material (Colours, Woods), short sides powder-coated	
 <p>Customer side, full panelling in Delicious Oak; short sides and extraction bridge columns non-panelled in stainless steel</p>	Front panelling	Customer side full panelling made of HPL (High Pressure Laminate), material thickness: 4 mm, faced with Resopal laminated sheet material (Colours, Woods)	
 <p>Extraction bridge columns in merlot red</p>	Column panelling	Powder-coated, set consisting of left- and right-hand sides, including mounting material to attach panelling to the exhaust ducts	

You will find more info on  
Resopal colours and decors at:  
[www.bpro-solutions.com/resopal](http://www.bpro-solutions.com/resopal)



# CREATIVITY AND VARIETY

**Colour is the root of life:** with the 12 carefully selected colours by B.PRO, you can bring a breath of fresh air to everyday life and make special things even more appealing.

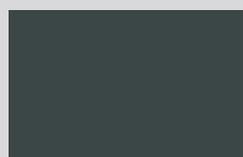
Whether a multicoloured mix or elegantly plain – with the targeted use of colour, you create the perfect feel-good atmosphere. B.PRO Catering Solutions offers you a matching colour scheme for your culinary concept: from the new,

changeable panelling for the B.PRO COOK front cooking stations and the tray clearing trolleys, through the plate dispensers and the B.PRO BASIC LINE food serving system, all the way to the tried-and-tested serving trolleys.

## NEUTRAL COLOURS



Graphite black



Traffic grey B



Stone grey



Signal white

## LIVING COLOURS



Broom yellow



Merlot red

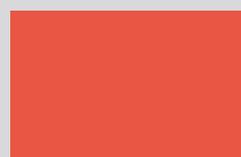


Petrol green



Sea blue

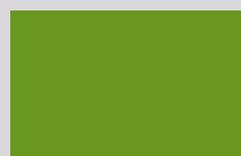
## FRESH COLOURS



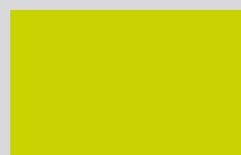
Candy red



Neomint



Apple green



Lime

## OPTIONS/ACCESSORIES FOR FRONT COOKING STATION B.PRO COOK CLASSIC

Illustration	Model	Designation	Dimensions W x D x H (mm)	Output/ Connected load	Order no.
	<b>BC UCT 2D Underframe cooling table</b>	2 double-walled hinged doors, thermally insulated with foam, can be swivelled with magnetic sealing frames, two pairs height-adjustable support rails per compartment for inserting Gastronorm container GN 1/1	1192 x 650 x 567 mm	220–240 V 1N PE 50–60 Hz 0,32 kW	<b>575 219</b>
	<b>BC UCT 4E Underframe cooling table</b>	2 full extension drawers per side, thermally insulated with foam, magnetic sealing frames, for GN 1/1 Gastronorm containers or their subdivision with the help of cross- and lengthwise bars, maximum depth of GN is 100 mm	1192 x 650 x 567 mm	220–240 V 1N PE 50–60 Hz 0,32 kW	<b>575 220</b>
		<b>GN grate GR 1/1</b> , made of stainless steel			<b>550 267</b>
Illustration	Model	Designation	For models	Order no.	
	<b>Mobile placement table</b>	for rolling in and out of the table-top cooking units in the B.PRO COOK front cooking station (can also be incorporated directly into the BC classic instead of the unit placement shelf)	BC classic 2.1 BC classic 3.1 BC classic 4.1	<b>574 309</b> <b>574 310</b> <b>574 311</b>	
	<b>Shelf</b>	Shelf to insert into the placement table as additional storage surface	BC classic 2.1 BC classic 3.1 BC classic 4.1	<b>574 379</b> <b>574 380</b> <b>574 381</b>	
	<b>Transport dolly BC ROL 6x4</b>	for rolling a B.PROTHERM 420 into the free usable space, synthetic castors, 4 steering castors, 2 of which have brakes, 50 mm in diameter	All BC classic	<b>573 570</b>	
	<b>Multi-frame with bars</b>	Made of stainless steel to mount to the odour filter boxes on operator side: to hold a GN 1/3 or its subdivision, including bracket for holding a roll of paper towels	All BC classic	<b>573 977</b>	
		<b>Shelf made of glass</b> to insert into the multi-frame as additional storage surface	multi-frame	<b>573 978</b>	
	<b>Drawer rail set</b>	Consisting of two rails to hold a GN 1/1, to be mounted on the lower surface of the unit placement shelf	All BC classic	<b>573 979</b>	
	<b>B.PRO COOK system instruction</b>	Technical instruction (cleaning, filter change) for the B.PRO COOK front cooking station installed ready for operation, handling the B.PRO COOK table-top units. Date upon request.	All BC classic	<b>999 125</b>	

## B.PRO COOK INDUCTION HOBS AND INDUCTION WOKS



Model	Induction hob	Induction wok
Basic unit equipment	<ul style="list-style-type: none"> <li>- Smooth Ceran® surface</li> <li>- Microprocessor-controlled high-performance induction generator made by E.G.O.</li> <li>- Continuous power adjustment with rotary knob</li> <li>- Indicator light to display operating mode and error code in the event of faults</li> <li>- High efficiency</li> <li>- Air filter on unit base</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>	
Exterior dimensions (W x D x H):	400 x 620 x 240 mm	
Protection type	IP X4	
Accessories	See Page 19	
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Ceran® (6 mm thick)</li> </ul>	

Model	BC IH 3500	BC IH 5000	BC IH 2Z 5000 2-zone induction hob	BC SIH 5000 Surface induction hob	BC IW 3500	BC IW 5000	
Model	Induction hob with a round cooking zone Automatic pot detection from 120 mm in diameter		Induction hob with two round cooking zones Automatic pot detection from 120 mm in diameter 2 separately adjustable heating zones (2 coils, each with 220 mm in diameter)	Induction hob with a rectangular cooking zone Automatic pot detection from 120 mm in diameter 1 heating zone (2 coils, each measuring 220 x 220 mm)	Induction wok with a cuvette made of Ceran®		
Usable area (W x D)	339 x 564 mm Cooking zone 220 mm in diameter		339 x 564 mm (2 cooking zones, each 220 mm in diameter)	339 x 564 mm mm (cooking zone 220 x 447 mm)	Cuvette 300 mm in diameter		
Plugs	Schuko plug	16 A CEE plug	16 A CEE plug		Schuko plug	16 A CEE plug	
Connected load	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A		220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	
Heat emission	Sensitive Normal operation Latent	245	350	350	350	140	200
		90	140	140	140	56	80
Output	3.5 kW	5.0 kW	2 x 2.5 kW (5 kW)		5.0 kW (2 x 2.5 kW)	3.5 kW	5.0 kW
Weight	19 kg	19 kg	27 kg	27 kg	18 kg	18 kg	
Order no.	<b>574 197</b>	<b>574 198</b>	<b>574 199</b>	<b>574 200</b>	<b>574 201</b>	<b>574 202</b>	

## B.PRO COOK GRIDDLES



Model	Griddle, flat	Griddle, ribbed				
Basic unit equipment	<ul style="list-style-type: none"> <li>- All-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene</li> <li>- Trough depth 30 mm</li> <li>- 15 mm-thick griddle for optimal temperature storage</li> <li>- Extremely powerful up to +250 °C</li> <li>- Even, full-surface heat distribution through tubular heating elements</li> <li>- Unheated resting zone (70 mm) on operator side</li> <li>- Drain opening, including Teflon grease drain plug</li> <li>- Large, removable grease catch tray, capacity 1.6 litres</li> <li>- Continuous temperature adjustment with rotary knobs</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>					
Temp. range	+80 °C to +250 °C					
Protection type	IP X4					
Accessories	See Page 19					
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Grilling surface made of tempered, corrosion-resistant chrome steel (material 1.2316)</li> </ul>					
Model	BC GF 3500	BC GF 4200	BC GF 8400	BC GR 3500	BC GR 4200	
Model	Griddle with straight, flat surface/grilling surface			Griddle with straight, ribbed surface/grilling surface		
			2 separately adjustable heating zones			
Exterior dimensions (W x D x H):	400 x 620 x 240 mm		800 x 620 x 240 mm	400 x 620 x 240 mm		
Usable area (W x D)	304 x 506 mm (of which 304 x 435 mm heated)		704 x 506 mm (of which 704 x 435 mm is heated)	304 x 506 mm (of which 304 x 435 mm heated)		
Plugs	Schuko plug	16 A CEE plug	16 A CEE plug	Schuko plug	16 A CEE plug	
Connected load	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	
Heat emission	Sensitive	1155	1386	2772	1155	1386
	Normal operation	1400	1680	3360	1400	1680
Output	3.5 kW	4.2 kW	8.4 kW (2 x 4.2 kW per heating zone)	3.5 kW	4.2 kW	
Weight	34 kg		69 kg	31 kg		
Order no.	<b>574 203</b>	<b>574 204</b>	<b>574 205</b>	<b>574 206</b>	<b>574 207</b>	

## B.PRO COOK DEEP GRIDDLE, PASTA COOKER, DEEP FRYER



Shown with accessories

Model	Deep griddle BC DG 4200	Pasta cooker BC PC 4800	Deep fryer BC DF 5000
Model	<ul style="list-style-type: none"> <li>- All-round seamlessly welded griddle surface with rounded corners for optimal cleaning and hygiene</li> <li>- Trough depth 65 mm</li> <li>- 15 mm-thick griddle for optimal temperature storage</li> <li>- Extremely powerful up to +250 °C</li> <li>- Even, full-surface heat distribution through tubular heating elements</li> <li>- Unheated resting zone (70 mm) on operator side</li> <li>- Drain opening, including Teflon grease drain plug</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii</li> <li>- Deep basin for holding Gastronorm containers or pasta baskets up to 150 mm deep</li> <li>- Short heat-up time through external special heating element</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii</li> <li>- Cold zone at the bottom of the basin</li> <li>- Swivelling, interior heating element</li> <li>- Hanger for deep-frying baskets</li> <li>- Including lid to cover frying basin</li> </ul>
	<ul style="list-style-type: none"> <li>- Continuous temperature adjustment with rotary knobs</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Height-adjustable rotating feet</li> <li>- Mains connection cable (1.5 m)</li> </ul>		
Exterior dimensions (W x D x H):	400 x 620 x 240 mm		
Protection type	IP X4		
Accessories	See Page 19		
Material	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Grilling surface made of tempered, corrosion-resistant chrome steel (material 1.2316)</li> </ul>	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> <li>- Basin made of corrosion-resistant V4A steel (Material No. 1.4404)</li> </ul>	<ul style="list-style-type: none"> <li>- Stainless steel (AISI 304) with micro-polished surface</li> </ul>
Capacity	7 litres	20 litres	min. 5 litres, max. 6.5 litres
Drain	Safety drain with clamp screw, drain plug made of Teflon for basin	Safety drain valve	Safety drain valve
Usable area (W x D)	304 x 506 mm	304 x 509 mm	238 x 346 mm
Temp. range	+80 °C to +250 °C	+45 °C to +100 °C	+100 °C to +180 °C
Plugs	16 A CEE plug	16 A CEE plug	16 A CEE plug
Connected load	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A	400 V, 50–60 Hz 3N PE, 16 A
Heat emission	1386	600	450
Sensitive Normal operation	1680	960	3500
Latent			
Output	4.2 kW	4.8 kW	5.0 kW
Weight	33 kg	14 kg	16 kg
Order no.	<b>574 208</b>	<b>574 210</b>	<b>574 211</b>

## B.PRO COOK CERAN® HOB, BAIN-MARIE, HOT PLATE, MULTI-ELEMENT



Model	Ceran® hob BC CH 4300	Bain-marie BC BM 700	Hot plate BC HP 700	BC ME multi-element		
Model	<ul style="list-style-type: none"> <li>- Ceran® hob (6 mm thick) with radiant heaters and 2 round cooking zones</li> <li>- 2 radiant heaters (1.8 kW and 2.5 kW)</li> <li>- Indicator lights to display operating mode</li> <li>- Continuous temperature adjustment per cooking zone via rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Seamlessly deep-drawn basin with large corner radii and external heating</li> <li>- Deep basin for holding Gastronorm containers up to 150 mm deep</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Continuous temperature adjustment with rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Hot plate with thermally separated heat-retaining area</li> <li>- Silicone-sealed, 3 mm-thick heat-retaining surface made of stainless steel</li> <li>- 2 indicator lights to display operating mode and heating phase</li> <li>- Continuous temperature adjustment with rotary knob</li> </ul>	<ul style="list-style-type: none"> <li>- Open element at top and front for hooking or sliding in GN containers and GN trays</li> <li>- Easy cleaning thanks to one-piece flat surfaces</li> <li>- Dishwasher-safe (without feet)</li> </ul>		
	Mains connection cable (1,5 m)					
	Height-adjustable rotating feet			Height-adjustable rotating feet		
Exterior dimensions (W x D x H):	400 x 620 x 240 mm					
Protection type	IP X4			--		
Accessories	See Page 19			See Page 19		
Material	- Stainless steel (AISI 304) with micro-polished surface	- Stainless steel (AISI 304) with micro-polished surface - Basin made of corrosion-resistant V4A steel (Material No. 1.4404)	- Stainless steel (AISI 304) with micro-polished surface	- Stainless steel (AISI 304) with micro-polished surface		
Capacity:	--	max. 1x GN 1/1-150	--	Top: max. of GN 1/1-150 (depending on depth of container located below) Bottom: max. of GN 1/1-100		
Usable area (W x D)	339 x 564 mm Cooking zone: 170 mm and 220 mm in diameter	304 x 509 mm	340 x 565 mm	--		
Temp. range	--	+45 °C to +95 °C	+55 °C to +120 °C	--		
Plugs	16 A CEE plug	Schuko plug    UK plug	Schuko plug    UK plug	--		
Connected load	400 V, 50–60 Hz 3N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	250 V, 50–60 Hz 1N PE, 16 A	220–240 V, 50–60 Hz 1N PE, 16 A	250 V, 50–60 Hz 1N PE, 16 A	--
Heat emission	Sensitive Normal operation	Latent	860	88	101	--
		Latent	344	140	140	--
Output	4.3 kW	0.7 kW	0.7 kW	--	--	
Weight	12 kg	15.5 kg	18 kg	7 kg	--	
Order no.	<b>574 209</b>	<b>574 212</b>	<b>574 368</b>	<b>574 213</b>	<b>574 369</b>	<b>573 458</b>

## ACCESSORIES FOR TABLE-TOP COOKING UNITS

Illustration	Designation	For model	Order no.
	<b>Ceran® cleaning scraper</b>	For BC IH induction hob, BC CH Ceran® hob	<b>568 489</b>
	<b>Round-bottom wok</b> made of stainless steel, 360 mm in diameter, max. capacity 5.5 litres, Weight 1.2 kg	For BC IW induction wok	<b>573 513</b>
	<b>Pasta basket set</b> , consisting of 6 baskets: approx. GN 1/6-100, each with insulated han- dles and insertion frames	For BC PC pasta cooker	<b>574 254</b>
	<b>Pasta basket set</b> of 2 baskets: approx. GN 1/3-100 and 2 baskets: approx. GN 1/6-100, each with insulated handles and insertion frames	For BC PC pasta cooker	<b>574 255</b>
	<b>Gastronorm G-KEN G 1/1-95 cooking insert</b> perforated, with folding handles	For BC PC pasta cooker	<b>550 971</b>
	<b>GD 1/1 lid with handle</b> for covering	For BC PC pasta cooker	<b>550 658</b>
	<b>Grill cleaning scraper, flat</b>	For BC DG deep griddle, for BC GF griddle, flat	<b>573 252</b>
not shown	<b>Grill cleaning scraper, ribbed</b>	For BC GR griddle, ribbed	<b>574 306</b>
	<b>Splash guard</b>	For BC GF griddles and BC GR griddles (except BC GF 8400)	<b>574 256</b>
	<b>Splash guard</b>	For BC GF 8400 griddle	<b>574 257</b>
not shown	<b>B.PRO COOK non-stick care</b> 500 ml, maintains and protects the griddle surface and provides improved non-stick performance	For griddles and deep griddles	<b>574 302</b>
	<b>Deep-frying basket set</b> (2 units), with insulated handles 95 x 260 x 110 mm each (W x D x H)	For BC DF deep fryer	<b>574 258</b>
	<b>Deep-frying basket</b> with insulated handle 220 x 260 x 110 mm (W x D x H)	For BC DF deep fryer	<b>574 259</b>
	<b>Clamping bar</b> made of stainless steel for covering the gap between two B.PRO COOK table-top cooking units	For all models	<b>574 298</b>

You will find everything about front cooking at:  
[www.frontcooking.com](http://www.frontcooking.com)



## 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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