

B.PRO
CATERING SOLUTIONS



New
models

ALL IN ONE

The new platform dispensers by B.PRO: special universal dispensers for the space-saving stacking of various type of dishes.

THE PERFECT MATCH

Platform dispensers are the ideal solution when a variety of system dish components needs to be used in food distribution at the same time.

Perfectly matched and compatible with (practically)* all stackable standard porcelain and synthetic items.

THE PLATFORM OFFERS SPACE FOR
EURO CONTAINERS (600 X 400 MM)

HUGE CAPACITY
(E.G. FOR 600 SOUP BOWLS),
REDUCING THE NUMBER OF DISH
DISPENSERS BY 30%

STACKING WITHOUT
DISH BASKET POSSIBLE

COMPACT DIMENSIONS ENABLE
IMPROVED HANDLING IN WASHING
KITCHENS AND ON PORTIONING
CONVEYORS

CLEVER STACKING PLATFORM
ENSURES SECURITY AGAINST
TOPPLING EVEN WITH HEAVY LOADS

SAFE, EASY MANOEUVRING
THANKS TO TRIED-AND-
TESTED STEERING CASTORS
AND PUSH HANDLE



*For over 50 different standard items from various manufacturers

VARIANTS/DISPENSER FAMILY



CEH 65/45 WITH CONVECTION HEATING

For keeping dishes hot, but also ideal for hot holding system bases with wax or heating and wax core. Innovative air guidance ensures even and effective heat distribution. The double-walled body with interior shaft panelling provides excellent insulation. Equipped with convection fan heating with ultra-high heating capacity.

- Hooded cover made of stainless steel cover to prevent heat loss during heated operation
- Unit interior temperature adjustable up to +135°C
- Operating panel with On/Off switch, control lamp
- Temperature controller, helix cord connector with dummy plug socket on the short side below the push handle
- ECO control range for energy-efficient dish temperatures



CE 65/45 UNHEATED

For loading and removing dishes and components of various shapes and sizes.

- Continuous, powder-coated inner panelling to stop dishes from sliding, thus preventing damage to the body interior



CEK 65/45 WITH COOLING SLITS

The body and interior shaft panelling are equipped with perforations for faster cooling after washing and for pre-cooling in the cold storage house.

- Body with cooling slits to cool dishes in refrigerated rooms
- Continuous, powder-coated inner panelling to stop dishes from sliding, thus preventing damage to the body interior

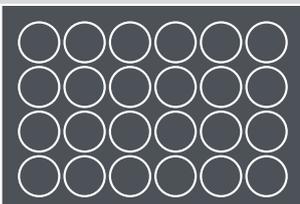
B.PRO PLATFORM DISPENSERS

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



Model	CEH 65/45 heatable (convection)*	CE 65/45 unheated	CEK 65/45 with cooling slits
Basic equipment	<ul style="list-style-type: none"> - Platform for holding various types of dishes (platform dimensions: 650 x 450 mm) - Spring tension can be adjusted to the weight of the corresponding china and/or system parts - Stainless-steel safety push handle with side corner guard elements, also serves to protect switch elements - Solid synthetic (polyamide) corner guards protect against damage - Synthetic castors, 4 steering castors, 2 of which have brakes, 125 mm in diameter, corrosion-resistant in compliance with DIN 18867, Section 8 		
Dimensions L x W x H (mm) Height with hooded cover (mm)	1184 x 619 x 915 mm 1020 mm	893 x 579 x 912 mm	893 x 579 x 912 mm
Inside dimensions (in mm)	Approx. 656 x 456 mm		
Working height (mm)	900 mm		
Capacity	Depends on china/system parts used		
Max. load (in kg)	220 kg	240 kg	240 kg
Stacking height without/ with hooded cover	Approx. 570 mm Approx. 610 mm	Approx. 600 mm	Approx. 600 mm
Weight (in kg)	Approx. 110 kg	Approx. 60 kg	Approx. 58 kg
Connected load*	220–240 V, 50 Hz, 3.0 kW	—	—
Protection type	IP X5	—	—
Material	Stainless steel with micro-polished surface		
Accessories/options	See following page		
Order no. (basic model)	575 291 (388 123)	575 289 (388 121)	575 290 (388 122)

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



LOADING EXAMPLES

e.g. 600 soup bowls of 0.35l:

24 bowls in stacks of 25, one on top of the other

OPTIONS AND ACCESSORIES

Illustration	Designation	For models
	Temperature in unit interior (approx. 135 °C) non-adjustable	CEH 65/45
	Push handles as tube clamp made completely of stainless steel	CEH 65/45, CE 65/45, CEK 65/45
	All-round impact bars made of PE	CEH 65/45, CE 65/45, CEK 65/45
	All-round impact bars, reinforced (milled)	CEH 65/45, CE 65/45, CEK 65/45

CASTOR MODELS

Designation	Castor diameter	Model	For models
Stainless-steel castors	125 mm dia.	4 steering castors, 2 of which have brakes	CEH 65/45, CE 65/45, CEK 65/45
Castors with galvanised steel housing	125 mm dia.	4 steering castors, 2 of which have brakes	CEH 65/45, CE 65/45, CEK 65/45