



**B.PRO**  
CATERING SOLUTIONS

# COMMERCIAL CATERING EQUIPMENT

**B.PRO Catering Solutions**

# BY PROS FOR PROS

**Equipment** for commercial kitchens and the catering industry



## B.PRO – Impressive technology and design

The B.PRO group produces high-quality capital goods for commercial kitchens and are a supplier to the industry. Founded as "Blanc & Co." by Heinrich Blanc in Oberderdingen, Germany in 1925, the B.PRO group is active across the world today.

The B.PRO Catering Solutions business unit provides economical, customer-oriented solutions for food logistics, food distribution and food serving – from storage, portioning and transport to food presentation and cooking right in front of guests. Process automation in commercial kitchens and catering companies is another of the group's key areas.

B.PRO stands for top-notch quality, special expertise and reliability – from the initial consultation through to after-sales service. We offer our customers solutions which are perfectly tailored to their needs.

The company group is part of BLANC & FISCHER family holding. B.PRO actively promotes a value-oriented corporate culture.

[www.bpro-solutions.com](http://www.bpro-solutions.com)

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# B.PROTHERM K

**Appetisingly transported, appetisingly packed – Synthetic B.PROTHERM K food transport containers.**

Hot and cold food is excellently kept hot or cold in convincing 5-star quality in the B.PROTHERM K. Both outside and inside, the B.PROTHERM K offers convincing technology, design, function and accessories.



## **B.PROTHERM 620 KUF**

The model with the largest capacity. The hinged door can be swiveled 270° and is removable.



## **B.PROTHERM 420 K**

Front loader with hinged door, unheated.



## **B.PROTHERM 320 KB**

Top loader, heatable, with operating mode indicator and stainless steel inlet.



#### Unmistakeable

B.PROTHERM K with your logo or company name – unique, unmistakable and available for just one single container or more. Durable and dishwasher-safe.



#### Add more colour to your life

B.PROTHERM K with coloured fastening components. Almost all models are available with fastening components in red, blue and grey.



#### Outstanding food quality

Heatable B.PROTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C.



#### Stainless steel interior

BPT 320 KB and 320 KBR with stainless-steel inlet for direct loading.



#### Handy ergonomics

Stainless-steel carrying handle with non-slip synthetic grip.



#### Quick information

Practical menu card holders show what's cooking.



#### Securely fastened

Recesses for support bars so that even small GN containers are positioned securely.



#### Perfectly closed

Lock at the top for easy opening, even when containers are located directly next to each other.



#### Condensation water trough

Four BPT models for additional safety: The trough catches escaping condensation water, minimising the danger of slipping and injuries.



#### Absolutely hygienic

All B.PROTHERM K are dishwasher-safe (Heated models BPT 320 with closed power connection socket. Convection-heated models BPT 420 and 620 without door).



#### Environmentally-conscious

The synthetic used is CFC-free, recyclable and food-resistant.

## Loading examples

### 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 bar ST 3  
(approx. 14 meals)

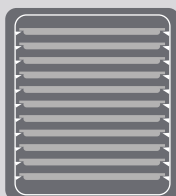
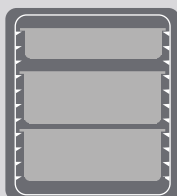


For a 4-component meal:  
2 x GN 1/6, 100 mm deep  
2 x GN 1/3, 100 mm deep  
2 support bars ST 3  
(approx. 10 meals)

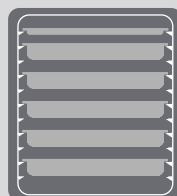
### B.PROTHERM 420 K

For a 3-component meal:

1 x GN 1/1-65,  
2 x GN 1/1-100  
(approx. 40 meals)



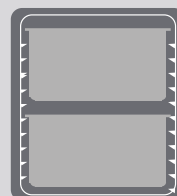
11 x GN 1/1-20



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



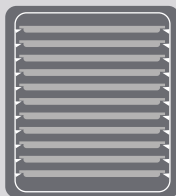
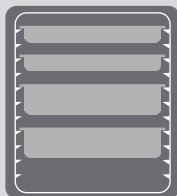
2 x GN 1/1-20,  
3 x GN 1/1-65



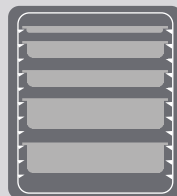
2 x GN 1/1-150

For a 4-component meal:

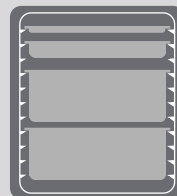
2 x GN 1/1-40,  
2 x GN 1/1-65  
(approx. 30 meals)



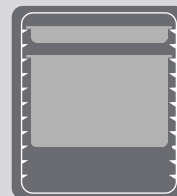
1 eutectic plate,  
10 x GN 1/1-20



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

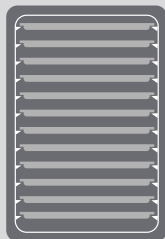
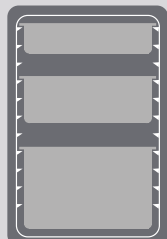


1 x GN 1/1-40,  
1 x GN 1/1-100

### 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)



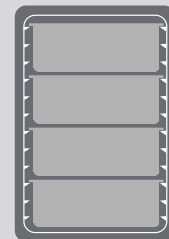
12 x GN 1/1-20



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



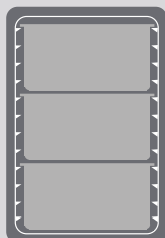
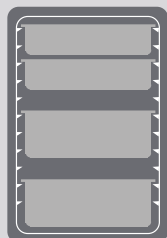
6 x GN 1/1-65



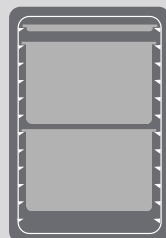
4 x GN 1/1-100

For a 4-component meal:

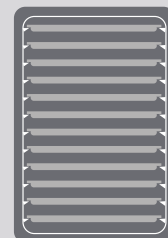
2 x GN 1/1-65,  
2 x GN 1/1-100  
(approx. 40 meals)



3 x GN 1/1-150



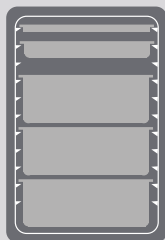
1 x GN 1/1-20,  
2 x GN 1/1-200



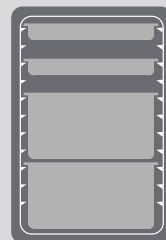
1 eutectic plate,  
11 x GN 1/1-20



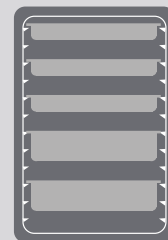
1 x GN 1/1-40,  
5 x GN 1/1-65



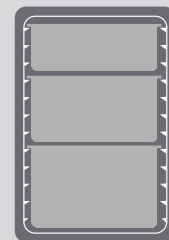
1 x GN 1/1-20,  
1 x GN 1/1-40,  
3 x GN 1/1-100



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 premier class in catering: Heatable and adjustable

### B.PROTHERM KBR for temperatures adjusted down to the degree.



#### Fish likes 65° while broccoli prefers 70°

For perfect food, you need optimum temperature control. This is the only way very sensitive food can be transported, stored and kept hot gently.

With the digitally adjustable interior temperature of the B.PROTHERM KBRUH, you can set the temperature down to the degree. Meat stays tender, vegetables stay firm and sausages don't burst.

Thus B.PROTHERM KBRUH models are perfect for everyone who places particularly demanding requirements on the quality



of their food. They can even be used for low-temperature or Sous-Vide cooking if necessary.

#### Low-temperature cooking

The adjustable convection heating ensures tender meat in the temperature range from +60 °C to +80 °C – even over night to save energy (models BPT 420 KBRUH and 620 KBRUH).

#### Sous-Vide cooking

Simply cook the vacuum-packed product in a water bath between +55 °C and +85 °C – especially gentle on aroma, vitamins and nutrients (model BPT 320 KBR).



#### B.PROTHERM 620 KBRUH

Heatable and adjustable front loader with convection heating and temperature display

- Capacity max. 2x GN 1/1-200 or 3x GN 1/1-150
- Can be regulated down to the degree from +40 °C to +85 °C
- Also suitable for low-temperature cooking
- 220-240 V AC/50-60 Hz/200 W
- Dimensions (LxWxH): 692 x 440 x 660 mm

#### B.PROTHERM 320 KBR

Heatable and adjustable top loader with silicone heating and temperature display

- Capacity 1x GN 1/1-200 or its subdivision
- Can be regulated down to the degree from +40 °C to +95 °C
- Can be heated wet or dry
- Also suitable for Sous-Vide cooking
- 220-240 V AC/50-60 Hz/400 W
- Dimensions (LxWxH): 643 x 430 x 375 mm

## SYNTHETIC B.PROTHERM K

- Made of food-resistant polypropylene
- Dishwasher-safe (convection-heated BPT without door only)

Model	Description	Heating	Dimensions (mm) L x W x H	Weight in kg	Colour for fastening components	Order No.
<b>BPT 160 K</b>	<b>Top loader</b> Capacity: 1 x GN 1/1-100 or its subdivision	unheated	634 x 430 x 230 mm	7 kg	grey blue red green yellow	<b>566 240</b> <b>574 526</b> <b>574 527</b> <b>574 528</b> <b>574 529</b>
<b>BPT 320 K</b>	<b>Top loader</b> Capacity: 1 x GN 1/1-200 or its subdivision	unheated	643 x 430 x 340 mm	8 kg	grey blue red green yellow	<b>566 241</b> <b>574 530</b> <b>574 531</b> <b>574 532</b> <b>574 533</b>
<b>BPT 320 KB*</b>	<b>Top loader, silicone heating</b> Capacity: 1 x GN 1/1-200 or its subdivision	heatable	643 x 430 x 375 mm	13.5 kg	grey blue red green yellow	<b>566 242</b> <b>574 563</b> <b>574 564</b> <b>574 565</b> <b>574 566</b>
<b>BPT 420 K</b>	<b>Front loader</b> with hinged door Capacity: 2 x GN 1/1-150 or their subdivision	unheated	663 x 445 x 470 mm	11.5 kg	grey blue red green yellow	<b>573 514</b> <b>574 534</b> <b>574 535</b> <b>574 536</b> <b>574 537</b>
<b>BPT 420 KBUH*</b>	<b>Front loader, convection heating</b> with hinged door Capacity: 2 x GN 1/1-150 or their subdivision	heatable	692 x 445 x 470 mm	16 kg	grey blue red green yellow	<b>573 515</b> <b>574 571</b> <b>574 572</b> <b>574 573</b> <b>574 574</b>
<b>BPT 420 KBRUH*</b>	<b>Front loader, convection heating</b> with digital temperature control to adjust the temperature in the interior down to the degree from +40 °C to +85 °C, with hinged door Capacity: 2 x GN 1/1-150 or their subdivision	heatable	692 x 445 x 470 mm	16 kg	grey blue red green yellow	<b>573 516</b> <b>574 575</b> <b>574 576</b> <b>574 577</b> <b>574 578</b>
<b>BPT 620 KUF</b>	<b>Front loader</b> with hinged door Capacity: 3 x GN 1/1-150 or their subdivision	unheated	660 x 440 x 660 mm	15 kg	grey blue red green yellow	<b>564 365</b> <b>574 542</b> <b>574 543</b> <b>574 544</b> <b>574 545</b>
<b>BPT 620 KBUH*</b>	<b>Front loader, convection heating</b> with hinged door Capacity: 3 x GN 1/1-150 or their subdivision	heatable	692 x 440 x 660 mm	19.5 kg	grey blue red green yellow	<b>572 536</b> <b>574 579</b> <b>574 580</b> <b>574 581</b> <b>574 582</b>
<b>BPT 620 KBRUH*</b>	<b>Front loader, convection heating</b> with digital temperature control to adjust the temperature in the interior down to the degree from +40 °C to +85 °C, with hinged door Capacity: 3 x GN 1/1-150 or their subdivision	heatable	692 x 440 x 660 mm	19.5 kg	grey blue red green yellow	<b>572 537</b> <b>574 591</b> <b>574 592</b> <b>574 593</b> <b>574 594</b>

\* Ask your specialist retailer about country-specific mains plugs.



## SYNTHETIC B.PROTHERM K ACCESSORIES

Model	Description	For models	Dimensions (mm) L x W x H	Weight in kg	Order No.
<b>ROLA 13</b>	<b>Serving dolly</b> with lid receptacle, of corrosion-resistant stainless steel, 4 steering castors, 2 of which have brakes, galvanised steel, 125 mm dia.	BPT 160 K or BPT 320 K	592 x 425 x 535 mm	10 kg	<b>572 342</b>
<b>ROLLI-125</b>	<b>Transport dolly</b> made of polypropylene, synthetic castors, 4 steering castors, 2 of which have brakes, castor diameter 125 mm	4 x BPT 160 K or 3 x BPT 320 K or 2 x BPT 420 K or 2 x BPT 620 K	643 x 446 x 187 mm	4.5 kg	<b>568 237</b>
<b>Eutectic plate (-3 °C)</b>	<b>Eutectic plate</b> of synthetic, Gastronorm-compatible	BPT 420 K / BPT 620 K	530 x 325 x 30 mm	4.2 kg	<b>575 306</b>
<b>Eutectic plate (-12 °C)</b>	<b>Eutectic plate</b> of synthetic, Gastronorm-compatible	BPT 420 K / BPT 620 K	530 x 325 x 30 mm	4.2 kg	<b>575 307</b>

Dishwasher-safe  
up to max. +90 °C,  
not for granulate  
dishwashers



**ROLA 13**



**ROLLI-125**



**Eutectic plate**

# B.PROTHERM E

**Heated, cooled, neutral, combined – from small to large: the B.PROTHERM stainless steel food transport containers are guaranteed to take your food logistics to a whole new level.**

**One compartment, one temperature – for transport, stocking, serving and as an undercounter model**

- Twelve different models with convection heating, convection cooling or as a neutral variant
- As GN 1/1 models or GN 2/1 banquet models
- Undercounter models (convection-heated or neutral) for pushing under tables and counters



**Two compartments, two temperature zones – for even more flexibility during transport and temporary storage**

- Two separately adjustable compartments with convection heating or as a convection heating/convection cooling or convection heating/neutral combination
- Space-saving combi models with two stacked compartments
- Duo models for large quantities with two side-by-side compartments
- As GN 1/1 models or GN 2/1 banquet models



**Customisation:** powder coating of body and doors in 12 different colours.



**Door concept:** 270° door opening with bottom plate lock protects against damage. The 2-point locking ensures secure closure.



**Push handles:** 4 ergonomic and sturdy push handles made of stainless steel in vertical arrangement ensure optimal handling from all sides.



**Viewing panel:** optional viewing panel insert for GN 2/1 banquet models. Optimal visibility and control removes the need for frequent opening and closing.



**Convenient door opening:** clever! The convenient foot-operated door opening makes it easy to open the door even with full hands.



**3- or 4-sided railing:** Additional usable area on top surface enables the secure transport of BPT K 160/320 or Euro containers.



**Additional bumper rail on top surface:** the sturdy solution for out-of-house transport protects against damage.



**Moisture concept** for banquet models with fillable water tank on the rear panel. The interior moisture level can be adjusted in three stages as required.



**Unit connection:** on rear panel for optimal handling and short distances. Another ingenious feature is the optional additional socket for coupling further units.



### Connectivity for your workflow

- Optionally integrated IoT sensors enable constant and comprehensive data recording, including temperatures. The sensor technology can either be equipped via WLAN or using location-dependent LTE technology.
- Digital HACCP documentation: intelligent solution for the quality and hygiene assurance of your food logistics. For the centralised, digital execution, monitoring, optimisation, analysis and archiving of operational processes and critical control points.
- Can also be conveniently controlled via smartphone or tablet using an app.



# B.PROTHERM E

## NEUTRAL



BPT E 12 N



BPT E 18 N



BPT E 24 N



BPT E 30 N

## CONVECTION-HEATED



BPT E 12 H



BPT E 18 H



BPT E 24 H



BPT E 30 H



BPT E 36 H  
banquet

## CONVECTION-COOLED



BPT E 30 (24) C



BPT E 36 (30) C



BPT E 36 (30) C  
banquet

## B.PROTHERM E

### NEUTRAL

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 12 N</b>	castors, 75 mm dia., 4 twin steering castors, 2 of which have brakes, galvanised steel	12 x 1/1 GN	38,3 mm	<b>575 195</b>
<b>BPT E 18 N</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	18 x 1/1 GN		<b>575 196</b>
<b>BPT E 24 N</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	24 x 1/1 GN		<b>575 197</b>
<b>BPT E 30 N</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	30 x 1/1 GN		<b>575 198</b>

### CONVECTION-HEATED (TEMPERATURE RANGE: +30 °C TO +95 °C)

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail
- Helix cord with mains plug and cable holder on rear panel

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 12 H</b>	castors, 75 mm dia., 4 twin steering castors, 2 of which have brakes, galvanised steel	12 x 1/1 GN	38,3 mm	<b>575 199</b>
<b>BPT E 18 H</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	18 x 1/1 GN		<b>575 200</b>
<b>BPT E 24 H</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	24 x 1/1 GN		<b>575 201</b>
<b>BPT E 30 H</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	30 x 1/1 GN		<b>575 202</b>
<b>BPT E 36 H banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	36 x 2/1 GN		<b>575 212</b>

### CONVECTION-COOLED (TEMPERATURE RANGE: +2 °C TO +10 °C)

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail
- Convection cooling module integrated in the rear panel, refrigerant: propane R290
- Helix cord with mains plug and cable holder on rear panel

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 30 (24) C</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	24 x 1/1 GN + 6 x 1/2 GN	38,3 mm	<b>575 203</b>
<b>BPT E 36 (30) C</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	30 x 1/1 GN + 6 x 1/2 GN		<b>575 204</b>
<b>BPT E 36 (30) C banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	30 x 2/1 GN + 6 x 1/1 GN		<b>575 216</b>

## B.PROTHERM E, COMBI AND DUO MODELS, CONVECTION-HEATED/CONVECTION-HEATED



## CONVECTION-HEATED/NEUTRAL



## CONVECTION-HEATED/CONVECTION-COOLED



## B. PROTHERM E, COMBI AND DUO MODELS,

### CONVECTION-HEATED/CONVECTION-HEATED (TEMPERATURE RANGE: +30 °C TO +95 °C)

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail
- Helix cord with mains plug and cable holder on rear panel

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 2 x 18 duo H/H</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	2 x 18 x 1/1 GN	38,3 mm	<b>575 206</b>
<b>BPT E 2 x 30 duo H/H</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	2 x 30 x 1/1 GN		<b>575 207</b>
<b>BPT E 2 x 12 combi H/H</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	2 x 12 x 1/1 GN		<b>575 208</b>
<b>BPT E 2 x 36 duo H/H banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	2 x 36 x 2/1 GN		<b>575 214</b>
<b>BPT E 2 x 16 combi H/H banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	2 x 16 x 2/1 GN		<b>575 213</b>

### CONVECTION-HEATED/NEUTRAL (TEMPERATURE RANGE CONVECTION-HEATED: +30 °C TO +95 °C)

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail
- Helix cord with mains plug and cable holder on rear panel

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 2 x 18 duo H/N</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	2 x 18 x 1/1 GN	38,3 mm	<b>575 209</b>
<b>BPT E 2 x 12 combi H/N</b>	synthetic castors, corrosion-resistant in compliance with DIN 18867-8, castors 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes	2 x 12 x 1/1 GN		<b>575 210</b>
<b>BPT E 2 x 16 combi H/N banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	2 x 16 x 2/1 GN		<b>575 215</b>

### CONVECTION-HEATED/CONVECTION-COOLED (TEMPERATURE RANGE: CONVECTION-HEATED: +30 °C TO +95 °C, CONVECTION-COOLED: +2 °C TO +10 °C)

- Unit body and door with double-walled insulation, interior with hygienic, deep-drawn ledge walls, HS hygienic type
- With hinged door with 270° door opening
- Sturdy synthetic bottom plate as transport frame and bumper rail
- Convection cooling module integrated in the rear panel, refrigerant: propane R290
- Helix cord with mains plug and cable holder on rear panel

Model	Castor model	Number of ledges	Space between ledges	Order no.
<b>BPT E 2 x 30 (24) duo H/C</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	left compartment (convection-heated): 30 x 1/1 GN right compartment (convection-cooled): 24 x 1/1 GN + 6 x 1/2 GN	38,3 mm	<b>575 211</b>
<b>BPT E 2 x 36 (30) duo H/C banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	left compartment (convection-heated): 36 x 2/1 GN right compartment (convection-cooled): 30 x 2/1 GN + 6 x 1/1 GN		<b>575 218</b>
<b>BPT E 2 x 16 (10) combi H/C banquet</b>	4 steering castors, 2 of which have brakes, castors 160 mm dia., galvanised steel	top compartment (convection-heated): 16 x 2/1 GN bottom compartment (convection-cooled): 10 x 2/1 GN + 6 x 1/1 GN		<b>575 217</b>

# SERVISTAR

**Creates space in the kitchen:** The B.PRO SERVISTAR plate stacking system.

The innovative B.PRO SERVISTAR plate stacking system provides space for gastronomic creativity, effective working and a relaxed path from the chef to the guest.

With its plate holders, B.PRO SERVISTAR has a gentle and secure grip on your porcelain under any conditions. The B.PRO SERVISTAR can be loaded easily and the plates can be removed quickly.

With their elegant design, all of the models even look good in the front area.

The B.PRO SERVISTAR is perfect for handling prepared food in extremely tight spaces. An example is the B.PRO SERVISTAR GASTRO 80 – it only requires 0.5 m<sup>2</sup> for 80 plates.



#### **More stability in everyday life**

Thanks to its high-quality finish, B.PRO SERVISTAR impresses with maximum stability, even when fully loaded and on uneven floors. So that you can manoeuvre safely in any situation.



#### **More space for creative ideas**

With its 80 mm plate spacing, B.PRO SERVISTAR leaves you enough room for all your ideas while arranging food in an appetizing way.



#### **More flexibility when serving**

The plate holder rows can be steplessly adjusted to all plate sizes up to 30 cm, regardless of whether they are round or rectangular.





#### The innovative plate holder

The design is based on the example of the human hand – strong and gentle at the same time. The small extra thumb gives the plates additional stability and provides ideal balance in any position. The plates rest on the plate holders in a soft and non-slip position due to the fine elastic soft-grip surface – no clattering, no clinking, no problem.

## B.PRO SERVISTAR

- Plate spacing 80 mm, for plate diameters up to 30 cm

Model	Description	Dimensions (mm) L x W x H	Capacity	Delivery	Order No.
<b>B.PRO SERVISTAR Gastro 80</b>	<b>Plate stacking system</b> mobile, synthetic castors, 4 steering castors, 2 with brakes, 125 mm in diameter, corrosion-resistant in compliance with DIN 18867, Section 8	653 x 663 x 1856 mm	80 plates	delivered assembled	<b>573 695</b>
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 683 x 247 mm	<b>573 697</b>
<b>B.PRO SERVISTAR Gastro 120</b>	<b>Plate stacking system</b> mobile, synthetic castors, 4 steering castors, 2 with brakes, 125 mm in diameter, corrosion-resistant in compliance with DIN 18867, Section 8	653 x 933 x 1856 mm	120 plates	delivered assembled	<b>573 699</b>
				delivered in Flat Pack for self-assembly Packing dimensions: 1753 x 943 x 233 mm	<b>573 701</b>

**FLAT PACK!**



B.PRO SERVISTAR GASTRO 80

B.PRO SERVISTAR GASTRO 120



B.PRO SERVISTAR GASTRO 80 (Flat Pack)

# B.PRO COOK

**Discover flexilience** with the intelligent cooking system that meets daily requirements with maximum flexibility.

## Flexilient thinking

The precise solution for your business idea: B.PRO COOK offers customised configurations in terms of size, performance categories and equipment.

## Flexilient space

Anywhere goes: B.PRO COOK unites cooking technology and extractor hood in one system.

## Flexilient timing

Varying dishes from early to late and always up to date: with B.PRO COOK, you can change equipment and accessories quickly and easily as required.

## Flexilient design

For a harmonious atmosphere: B.PRO COOK offers you customised colour and material options to match the style of your interior.

## Flexilient organisation

Makes work easier: with clever ergonomics, a sensible surface layout and practical accessories, B.PRO COOK brings efficiency and structure to workflows.

## Flexilient cleaning

Effortless cleaning: B.PRO COOK has impressively hygienic surfaces and easily accessible, dishwasher-safe parts that can be removed without tools.

## Flexilient mobility

Here today, there tomorrow: just as well B.PRO COOK can follow you anywhere.



B.PRO COOK I-flex

B.PRO COOK classic

**B.PRO COOK classic****B.PRO COOK I-flex****Application recommendation**

Output	Medium to high, can be used throughout the entire day, even at peak times	Low to medium, can be used throughout the entire day
Range of dishes	Same range of dishes all day or alternating throughout the week	Same or alternating range of dishes throughout the day
Mobility and use	Mobile cooking station, freely positionable, predominantly for use at a fixed location	Mobile cooking station, lightweight with compact dimensions, also suitable for catering and out-of-house assignments

**Cooking technology**

Cooking area	Interchangeable high-performance table-top cooking units	Integrated induction hob
Number of hobs	For 2, 3 or 4 table-top cooking units BC classic 2.1, 3.1, 4.1	With 1, 2 or 3 induction hobs BC I-flex 1 (230 V), 2, 3
Cooking accessories	Wide selection: 13 different table-top cooking units of varying output and size for inserting and connecting to the unit socket outlets	Simple positioning of induction-compatible cooking inserts on the induction hob

**Design**

Mains connection	400 V / 16 A to 63 A	230 V / 16 A and 400 V / 16 A
Weight	approx. 195–225 kg (without table-top cooking units)	approx. 130–150 kg
Installation options	<ul style="list-style-type: none"> <li>• mobile</li> <li>• stationary on adjustable feet</li> </ul>	<ul style="list-style-type: none"> <li>• mobile</li> <li>• mobile (out-of-house) as to-go version</li> <li>• stationary on adjustable feet</li> <li>• for fitting as built-in version</li> </ul>
Work surface	<p><u>Extraction bridge</u>: ample space for arranging and serving food</p> <p><u>Cooking area</u>: plenty of space to work to the left and right of the cooking zones</p>	<p><u>Extraction bridge</u>: ample space for arranging and serving food</p>
Underframe	<ul style="list-style-type: none"> <li>• as storage space with a base bottom</li> <li>• for mobile underframe cooling table</li> <li>• for heated storage with B.PROTHERM</li> </ul>	<ul style="list-style-type: none"> <li>• for storing and stocking cooking inserts</li> <li>• and/or with drawer unit</li> </ul>
Material	Extraction bridge, work surfaces and underframe made entirely of stainless steel	Extraction bridge and work surfaces made of stainless steel, underframe made of galvanised, powder-coated thin sheet

**B.PRO COOK classic****B.PRO COOK I-flex**

## B.PRO COOK I-FLEX DETAILS



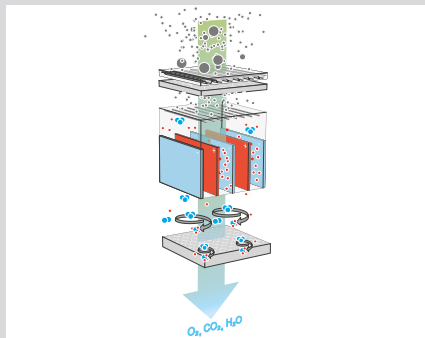
With its efficient, fully integrated induction technology with up to three hobs, B.PRO COOK I-flex guarantees maximum flexibility. A wide range of cooking inserts can be easily positioned on hobs and quickly exchanged.

Thanks to its compact dimensions and integrated extractor hood, this cooking station can also be used in areas with space restrictions. In the mobile to-go version, B.PRO COOK I-flex is also ideal for catering and out-of-house assignments.



### Familiar operation

Every induction hob consists of two cooking zones which can be controlled separately with rotary knobs. If required, both cooking zones can be switched on at the same time. The display shows the corresponding power step.



### With ION TEC filter system as an option

ION TEC filters the finest aerosols, odour particles and even blue smoke. This extends the service life of the charcoal filters.



### Practical sneeze guard

The standard sneeze guard made of toughened safety glass is easy to fold down for cleaning.



### Storage space as standard

The underframe is divided into compartments and equipped with support brackets and a bottom base. It is perfect for storing cooking equipment for quick access.



### Drawers for extra supplies

The optional drawer unit with two pull-outs provides space for GN containers with prepared ingredients. Additional eutectic plates can also be inserted to keep food cool if required.



### Easy filter cleaning

The filter cassettes, comprising a grease filter and wire mesh filter, can be removed without tools and can be cleaned in the dishwasher. Grease can be removed through a drain plug.

## B.PRO COOK I-FLEX

- Mobile cooking station with integrated induction hob and powerful, multi-stage filter system
- Extensive range of accessories
- With ION TEC filter system as an option

Model	Description	Capacity	Exterior dimensions W x D x H (mm)	Order no.
<b>BC I-flex 1</b>	1 integrated induction hob, mobile, castors with 75 mm dia.	2 cooking zones	925 x 678 x 1306 mm	<b>575 025</b>
<b>BC I-flex 1 to go</b>	1 integrated induction hob, mobile, castors with 125 mm dia.	2 cooking zones	1020 x 746 x 1366 mm	<b>575 064</b>
<b>BC I-flex 1 built-in</b>	1 integrated induction hob with adjustable feet and skirting panel	2 cooking zones	925 x 678 x 1306 mm	<b>575 026</b>
<b>BC I-flex 2</b>	2 integrated induction hobs, mobile, castors with 75 mm dia.	4 cooking zones	925 x 678 x 1306 mm	<b>575 013</b>
<b>BC I-flex 2 to go</b>	2 integrated induction hobs, mobile, castors with 125 mm dia.	4 cooking zones	1020 x 746 x 1366 mm	<b>575 015</b>
<b>BC I-flex 2 built-in</b>	2 integrated induction hobs with adjustable feet and skirting panel	4 cooking zones	925 x 678 x 1306 mm	<b>575 021</b>
<b>BC I-flex 3</b>	3 integrated induction hobs, mobile, castors with 75 mm dia.	6 cooking zones	1255 x 678 x 1306 mm	<b>575 017</b>
<b>BC I-flex 3 to go</b>	3 integrated induction hobs, mobile, castors with 125 mm dia.	6 cooking zones	1350 x 746 x 1366 mm	<b>575 019</b>
<b>BC I-flex 3 built-in</b>	3 integrated induction hobs with adjustable feet and skirting panel	6 cooking zones	1255 x 678 x 1306 mm	<b>575 023</b>



230 V

**B.PRO COOK I-flex 1**



**B.PRO COOK I-flex 2**



**B.PRO COOK I-flex 3 built-in**



**B.PRO COOK I-flex 2 to go**

## B.PRO COOK CLASSIC

- Mobile cooking station with placement niche and powerful, multi-stage filter system
- With ION TEC filter system as an option

Model	Description	Capacity	Exterior dimensions W x D x H (mm)	Order No.
<b>BC classic 2.1</b>	<b>B.PRO COOK classic</b> with stainless-steel placement shelf	max. 2 B.PRO COOK table-top units	1544 x 756 x 1362 mm	<b>574 400</b>
<b>BC classic 3.1</b>	<b>B.PRO COOK classic</b> with stainless-steel placement shelf	max. 3 B.PRO COOK table-top units	1949 x 756 x 1362 mm	<b>574 401</b>
<b>BC classic 3.1 BHG</b>	<b>B.PRO COOK classic</b> with lighting, railing, sneeze guard and stainless-steel placement shelf	max. 3 B.PRO COOK table-top units	1949 x 756 x 1407 mm	<b>574 405</b>
<b>BC classic 3.1 BHG-I</b>	<b>B.PRO COOK classic</b> with lighting, railing, sneeze guard, ION TEC and stainless-steel placement shelf	max. 3 B.PRO COOK table-top units	1949 x 756 x 1407 mm	<b>574 406</b>
<b>BC classic 4.1</b>	<b>B.PRO COOK classic</b> with stainless-steel placement shelf and closed sneeze guard	max. 4 B.PRO COOK table-top units	2354 x 756 x 1362 mm	<b>574 402</b>

### B.PRO COOK BC classic 4.1

with optional accessories and up to four B.PRO COOK table-top units. In the usable space beneath the placement niche: B.PROTHERM food transport container BPT 420 KBUH on transport dolly. Alternatively, the underframe cooling table can also be rolled in.



Underframe cooling table BC UCT



### Saves time and energy: the mobile placement table for B.PRO COOK classic.

Roll instead of carry – with the new, mobile placement table, transport and changing your table-top cooking units become a piece of cake. The retrofittable, mobile placement table is simply rolled into the B.PRO COOK classic with the table-top cooking units and the cooking show is ready to commence.

The shelf shown is available to order as an option and is easy to insert, without the need for any screws. Available for 2, 3 or 4 table-top units and suitable for all B.PRO COOK classic.

## B.PRO COOK CLASSIC TABLE-TOP UNITS

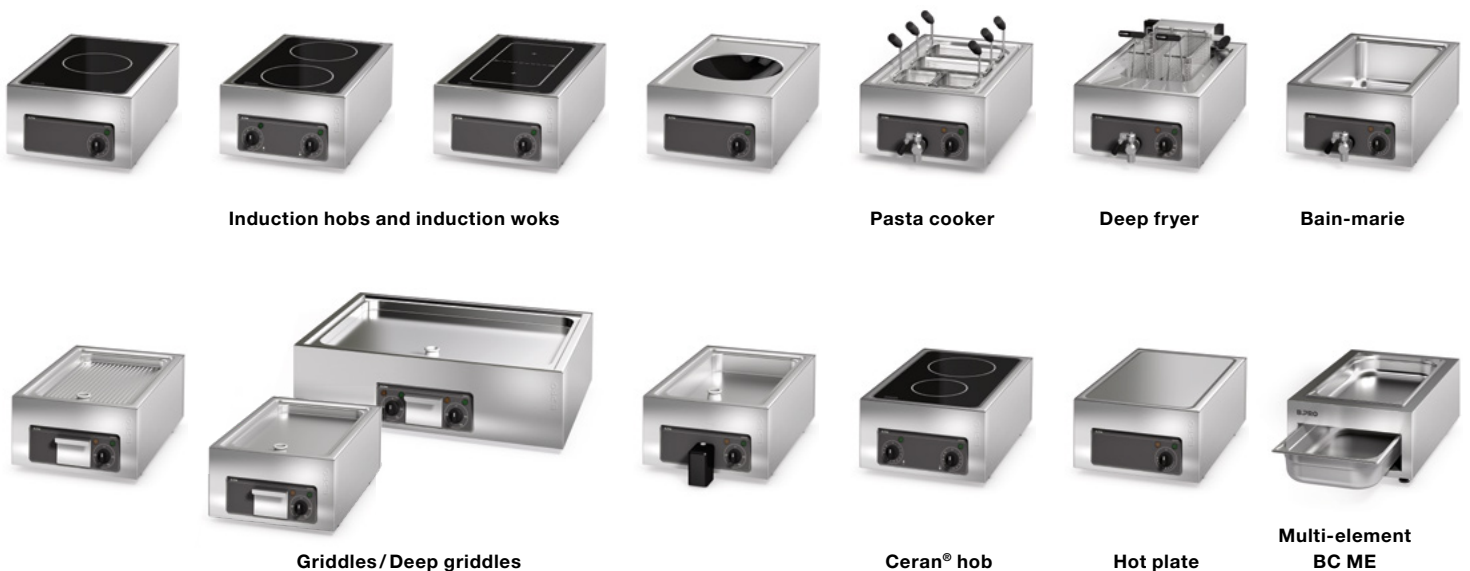
- Exterior dimensions (L x W x H) 620 x 400 x 240 mm,
- Extensive range of accessories

Model	Description	Power/ connected load	Order No.
BC IH 5000 <sup>1), 2)</sup>	<b>Induction hob</b> usable area: 564 x 339 mm, 1 cooking zone: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 198
BC IH 2Z 5000	<b>Induction hob</b> usable area: 564 x 339 mm, 2 cooking zones: 220 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 199
BC SIH 5000	<b>Surface Induction hob</b> usable area: 564 x 339 mm, 1 cooking zone: 447 x 220 mm.	400 V / 16 A 50-60 Hz / 5.0 kW	574 200
BC IW 5000 <sup>1), 2)</sup>	<b>Induction wok</b> cuvette: 300 mm dia.	400 V / 16 A 50-60 Hz / 5.0 kW	574 201
BC DG 4200	<b>Deep griddle</b> capacity: 7 litres	400 V / 16 A 50-60 Hz / 4.2 kW	574 208
BC GF 4200 <sup>1), 2)</sup>	<b>Griddle, smooth</b> heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	574 204
BC GF 8400	<b>Griddle, smooth</b> heated area: 435 x 704 mm, exterior dimensions (L x W x H) 620 x 800 x 240 mm	400 V / 16 A 50-60 Hz / 8.4 kW	574 205
BC GR 4200 <sup>1), 2)</sup>	<b>Griddle, ribbed</b> heated area: 435 x 304 mm	400 V / 16 A 50-60 Hz / 4.2 kW	574 207
BC CH 4200	<b>Ceran® hob</b> cooking zone: 170 mm and 230 mm dia.	400 V / 16 A 50-60 Hz / 4.3 kW	574 209
BC PC 4800	<b>Pasta cooker</b> capacity: 20 litres	400 V / 16 A 50-60 Hz / 4.8 kW	574 210
BC DF 5000	<b>Deep fryer</b> capacity: 6,5 litres	400 V / 16 A 50-60 Hz / 5.0 kW	574 211
BC BM 700 <sup>3)</sup>	<b>Bain-marie</b> suitable for stainless-steel GN containers and GN lid	220-240 V / 16 A 50-60 Hz / 0.7 kW	574 212
BC HP 700 <sup>3)</sup>	<b>Hot plate</b> usable area: 565 x 340 mm	220-240 V / 16 A 50-60 Hz / 0.7 kW	574 213
BC ME	<b>Multi-element</b> capacity: top: max. GN 1/1-150 (depending on depth of container located below), below: max. GN 1/1-100 (in that case, top max. GN 1/1-65)	-	573 458

<sup>1)</sup> Model also available with 220-240 V / 16 A / 50-60 Hz / 3.5 kW

<sup>2)</sup> Model also available with 220-240 V / 13 A / 50-60 Hz / 3.0 kW and UK plug

<sup>3)</sup> Model also available with 220-240 V / 13 A / 50-60 Hz / 0.7 kW and UK plug



Induction hobs and induction woks

Pasta cooker

Deep fryer

Bain-marie

Griddles/Deep griddles

Ceran® hob

Hot plate

Multi-element  
BC ME

**Perfect food presentation** for every taste and budget.



# BASIC LINE

Even more flexible and modular: with the new Smart, Emotion, Design and Kids equipment variants, their defined presence and excellent functionality, B.PRO BASIC LINE offers unlimited scope for all purposes, all ambiances and all investment budgets. There are modules for every task: hot buffets, cold buffets, plain buffets, roll-in and servery counters, corner modules, a cash register booth, soup stations and different showcases.

**B.PRO BASIC LINE food serving system.**

**The perfect combination of form and function.**



**B.PRO BASIC LINE Smart equipment variant:**

This variant focuses on cost efficiency while prioritising function.

Standard configuration:

- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- Bridge attachment in stainless steel for hot and cold buffets
- Customer-side sneeze guard made of toughened safety glass for hot and cold buffets
- 4 twin steering castors, 2 of which have brakes



**B.PRO BASIC LINE Smart**



**B.PRO BASIC LINE Emotion**

**B.PRO BASIC LINE Emotion equipment variant –**

because brighter is better. Bring a breath of fresh air to everyday life with coloured panelling sections.

Standard configuration:

- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- Bridge attachment in stainless steel for hot and cold buffets
- Customer-side sneeze guard made of toughened safety glass for hot and cold buffets
- 4 twin steering castors, 2 of which have brakes
- + Front panelling in one of 12 different B.PRO colours (for colours, see page 31)
- + Customer-side tray slide in stainless steel, round tube

**B.PRO BASIC LINE Design equipment variant:**

The ultimate. Enjoy maximum versatility and supreme food presentation.

Standard configuration:

- Mobile buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface
- 230 V power connection if required
- 4 twin steering castors, 2 of which have brakes
- + Resopal front panelling on customer side – selection of more than 180 decors
- + Customer-side Resopal tray slide for hot and cold buffets
- + Highline bridge attachment in stainless steel with customer-side sneeze guard made of toughened safety glass for hot and cold buffets



**B.PRO BASIC LINE Design**



# BASIC LINE KIDS

**Child-friendly:** B.PRO BASIC LINE Kids and also all other B.PRO BASIC LINE equipment variants with a lowered tray slide are available to cater for children and young people.

Whether you use it for school catering or in family restaurants, food serving for children works best if food presentation is set at the same height as children.

That's why the new BASIC LINE Kids features lower modules with a serving height of 750 mm, designed for children from nursery school to primary school age.

BASIC LINE Kids modules are available as

- Hot buffet
- Cold buffet with active contact cooling
- Cold buffet with active convection cooling
- Plain buffet

## OVERVIEW OF B.PRO BASIC LINE MODULES



Hot buffet



Cold buffet with  
active contact cooling



Cold buffet with  
active convection cooling



Plain buffet



Soup station



Cash register booth



Roll-in counter



Servery counter



Interior corner



Outside corner



Built-in showcase,  
refrigerated



# PLATE DISPENSERS

**The next dispenser generation from B.PRO Catering Solutions: High level of flexibility, improved energy efficiency, safe handling.**



## One for all shapes

Round or rectangular, large or small – the square plate tube can take on anything. Because of their practical hole pattern, the dispensers can be adjusted to almost any shape dishes quickly and easily. Using additional plate guides, you can even store up to four stacks of small bowls, large bowls or plates in a single tube.



**TS-1 18-33**  
Unheated plate dispenser.



**TS-2 18-33**  
Unheated plate dispenser.



**TS-K2 18-33**  
Plate dispenser with cooling slits for cooling dishes in refrigerated rooms.



#### Using energy more selectively

Boost mode heats dishes up to high temperatures quickly while ECO mode offers ideal energy efficiency for mid-range temperatures over a longer period of time.



#### Well protected

You can reach up to 20% energy savings with the hooded covers made of EPP\*. In addition, they are especially light, extremely rugged and dishwasher-safe.



#### In good hands

"What to do with the cover?" The optional retaining clip is simply clicked into the push handle. The hooded covers can already be stored securely.



#### Knowing when supplies are coming to an end

The optional refilling signal lets you know when the plates in the dispenser are running low. This means you can resupply the dispenser in time, and your supply chain can continue without interruption.



#### B.PRO makes reaching goal weights easy

With the unique Easy-Set System (ESS) all dispensers can be adjusted to the weight of the dishes quickly and conveniently – without tools or awkwardly threading the springs through small holes.



#### Higher capacity due to intelligent construction.

With our unique, particularly flat stacking platform, you can store up to 20 percent more standard plates in each dispenser. The high guide rods and higher hooded covers provide additional safety when forming high stacks.

\* Compared to hooded covers made of polycarbonate. The hooded cover made of EPP is included in the scope of delivery for convection-heated models and available as an option for all other models.



#### TS-H1 18-33

Plate dispenser heatable.



#### TS-H2 18-33

Heatable plate dispenser with coloured body (for colours, see page 31) – coordinated with B.PRO COOK and the B.PRO BASIC LINE food serving system.



#### TS-UH2 18-33

Plate dispenser heatable with convection.

## B.PRO KIDS PLATE DISPENSERS

**Extra small:** a child-friendly food serving system such as B.PRO BASIC LINE Kids is adapted to children's height with lower serving system modules. There are two unheated B.PRO plate dispensers in a time-tested design, ideal for a serving height of 750 mm:

- TS-1 18-33 Kids
- TS-2 18-33 Kids



Shown with accessories



Optimum serving height (750 mm) for children of up to around 10 years of age

Model	TS-1 18-33 Kids unheated	TS-2 18-33 Kids unheated
Basic equipment	<ul style="list-style-type: none"> <li>- Easy Setting System (ESS) for simple spring setting, adjusts the dispenser to the weight of plates and dishes</li> <li>- Square plate tubes, completely removable</li> <li>- Stainless-steel safety push handle with side guard elements</li> <li>- Solid synthetic (polyamide) corner guards protect against damage</li> <li>- Synthetic castors, 4 steering castors, 2 with brakes, 125 mm in diameter, corrosion-resistant in compliance with DIN 18867, Section 8</li> </ul>	
Dimensions L x W x H (mm)	554 x 520 x 880 mm	990 x 520 x 880 mm
Capacity	approx. 60 plates, round: 18-33 cm in diameter, rectangular: max. 28 x 28 cm	approx. 120 plates, round: 18-33 cm in diameter, rectangular: max. 28 x 28 cm
Stacking height	With hooded cover: 650 mm, w/o hooded cover: 635 mm	
Hooded cover	Optional, made of polycarbonate (420 x 420 mm)	
Weight (in kg)	34 kg	52 kg
Material	Stainless steel with micro-polished surface	
Order no.	<b>574 766</b>	<b>574 765</b>

## B.PRO PLATE DISPENSERS WITH PANELLING

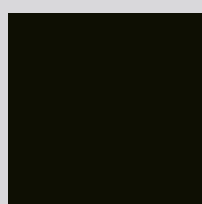
**The perfect finishing touch for a harmonious atmosphere: the coloured plate dispensers by B.PRO.**

All heatable and neutral B.PRO plate dispenser models are available in a choice of 12 fantastic colours. The plate dispensers present the perfect finishing touch for the harmonious colour scheme of your guest area. Appealing colours for happy guests.

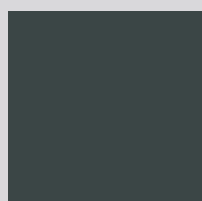


# B.PRO COLOURS

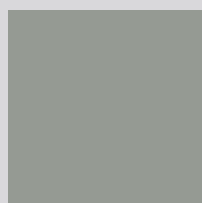
## NEUTRAL COLOURS



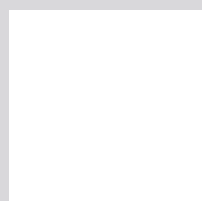
**Graphite black**



**Traffic grey B**



**Stone grey**

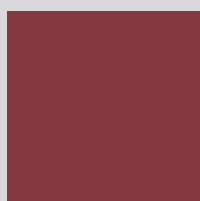


**Signal white**

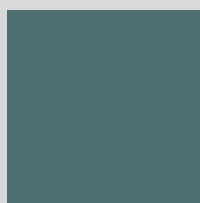
## LIVING COLOURS



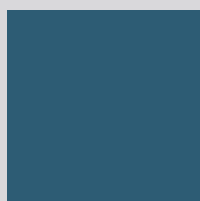
**Broom yellow**



**Merlot red**

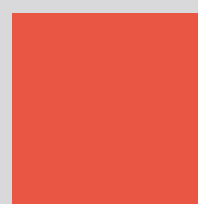


**Petrol green**



**Sea blue**

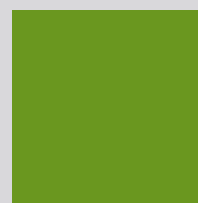
## FRESH COLOURS



**Candy red**



**Neomint**



**Apple green**



**Lime**

B.PRO follows a simple principle. Perfect food presentation for every taste and budget: Colour panelling sections for B.PRO serving trolleys, B.PRO COOK, B.PRO tray clearing trolleys, plate dispensers and the B.PRO BASIC LINE food serving system.

## B.PRO PLATE DISPENSERS

- Made of corrosion-resistant stainless steel

- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
TS-1 18-33	<b>Plate dispenser, unheated, with 1 plate tube</b> capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	554 x 520 x 1030 mm		573 774
TS-2 18-33	<b>Plate dispenser, unheated, with 2 plate tubes</b> capacity: approx. 160 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	990 x 520 x 1030 mm		573 776
TS-H1 18-33	<b>Plate dispenser, statically heatable, with 1 plate tube</b> including polycarbonate hooded cover and retaining clip, capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	680 x 520 x 1030 mm	0.9 kW	573 775
TS-H2 18-33	<b>Plate dispenser, statically heatable, with 2 plate tubes</b> including polycarbonate hooded cover and retaining clip, capacity: approx. 160 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	1076 x 520 x 1030 mm	1.2 kW	573 778
TS-UH2 18-33	<b>Plate dispenser, heatable (convection), with 2 plate tubes</b> incl. energy-saving hooded cover made of EPP (expanded polypropylene) and retaining clip, capacity: approx. 160 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	1114 x 520 x 1030 mm	1.5 kW	573 779
TS-K2 18-33	<b>Plate dispenser with cooling slits, with 2 plate tubes</b> for rolling in and cooling dishes in refrigerated rooms, capacity: approx. 160 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	990 x 520 x 1030 mm		573 777



**TS-K2 18-33**  
Plate dispenser with cooling slits  
for cooling dishes in refrigerated rooms.



**TS-H1 18-33**  
Plate dispenser heatable.



**TS-H2 18-33**  
Heatable plate dispenser with coloured body (for colours, see page 31) – coordinated with B.PRO COOK and the B.PRO BASIC LINE food serving system.



## B.PRO PLATE DISPENSERS FOR INSTALLATION

- Made of corrosion-resistant stainless steel

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
<b>TSE-1 18-33 ET: 630</b>	<b>Plate dispenser, unheated,</b> for installation capacity: approx. 70 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 760 mm Installation depth: 630 mm		<b>573 780</b>
<b>TSE-1 18-33 ET: 750</b>	<b>Plate dispenser, unheated,</b> for installation capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	425 x 425 x 875 mm Installation depth: 750 mm		<b>573 781</b>
<b>TSE-H1 18-33 ET: 684</b>	<b>Plate dispenser, statically heatable,</b> for installation including polycarbonate hooded cover, capacity: approx. 70 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	480 x 480 x 810 mm Installation depth: 648 mm	0.825 kW	<b>573 782</b>
<b>TSE-H1 18-33 ET: 800</b>	<b>Plate dispenser, statically heatable,</b> for installation including polycarbonate hooded cover, capacity: approx. 80 plates, round plates: 18-33 cm dia., square plates: max. 28 x 28 cm	480 x 480 x 930 mm Installation depth: 800 mm	0.825 kW	<b>573 783</b>



**TSE-H1 18-33 ET: 684**  
Plate dispenser, statically heatable  
for installation



**TSE-H1 18-33 ET: 800**  
Plate dispenser, statically heatable  
for installation



**TSE-1 18-33 ET: 630**  
Plate dispenser, unheated  
for installation



**TSE-1 18-33 ET: 750**  
Plate dispenser, unheated  
for installation

# FOOD DISTRIBUTION TROLLEYS

Extremely persuasive overall: B.PRO sets standards across the entire field of food distribution. Material, form and function are presented as a convincing unit together with well thought-out ideas.

The high-quality finish and economically sensible price/performance ratio make B.PRO a real highlight in the world of professional food distribution.



SAW 2



SAW 3



SAW L-3



SAG 3



SAG 2



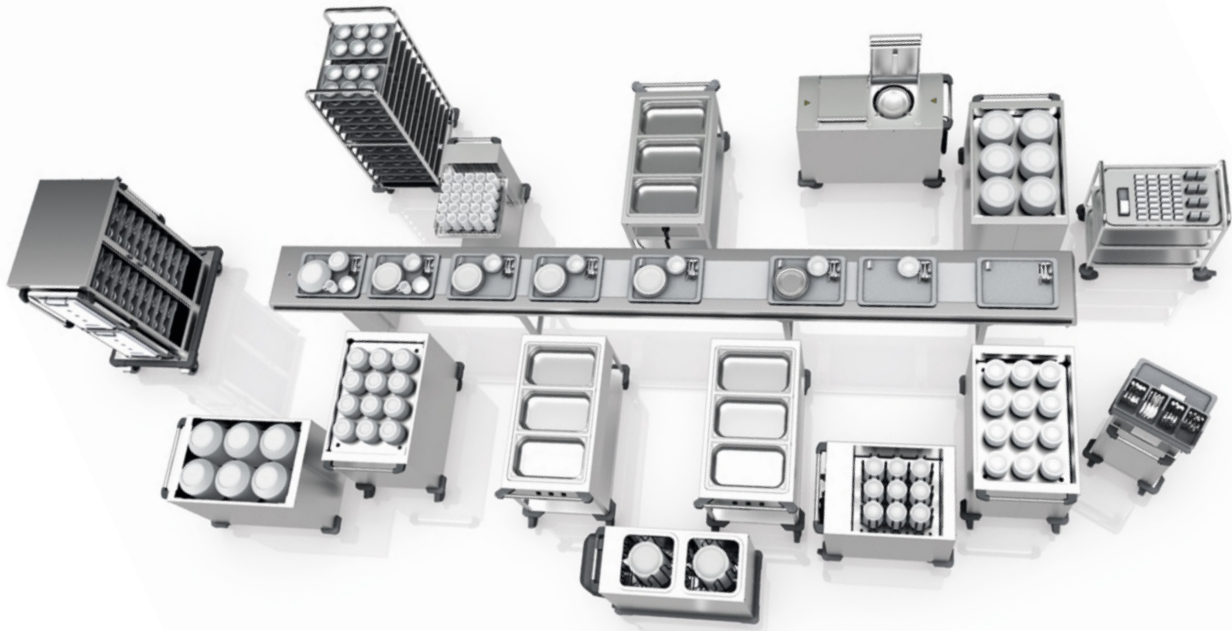
STW 2

## B.PRO FOOD DISTRIBUTION TROLLEYS

- Made of corrosion-resistant stainless steel

- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 2 fixed castors, 2 steering castors with brakes, 125 mm dia.

Model	Description	Dimensions (mm) L x W x H	Connected load	Order No.
<b>SAW 2</b>	<b>Food serving trolley</b> open, 2 individual wells with temperature controller, heatable with wet or dry system	936 x 714 x 933 mm	1.4 kW	<b>572 153</b>
<b>SAW 3</b>	<b>Food serving trolley</b> open, 3 individual wells with temperature control, can be heated wet or dry	1276 x 714 x 933 mm	2.1 kW	<b>572 154</b>
<b>SAW 4</b>	<b>Food serving trolley</b> open, 4 individual wells with temperature control, can be heated wet or dry	1615 x 714 x 933 mm	2.8 kW	<b>572 155</b>
<b>SAW L-3</b>	<b>Food serving trolley</b> open, 3 individual wells with temperature controller, heatable with wet or dry system, push handle and operating elements on the long side	1241 x 749 x 933 mm	2.1 kW	<b>572 157</b>
<b>SAG 2</b>	<b>Food serving trolley</b> closed, 2 individual wells with temperature control, 2 compartments, heatable, with 6 pairs of support ledges	936 x 714 x 933 mm	1.9 kW	<b>572 150</b>
<b>SAG 3</b>	<b>Food serving trolley</b> closed, 3 individual wells with temperature control, 3 compartments, heatable, with 6 pairs of support ledges	1276 x 714 x 933 mm	2.85 kW	<b>572 151</b>
<b>STW 2</b>	<b>Food transport trolley</b> 2 cabinet compartments, heatable, with 9 pairs of support ledges each	1009 x 714 x 915 mm	1.0 kW	<b>572 159</b>



## Careful planning is the basis for smooth workflows.

The complexity of food distribution requires a seamless interaction of all the components and corresponding know-how.

**As a specialist in food distribution, B.PRO is a competent business partner which can offer ideal and individual solutions due to its comprehensive experience.**

In doing so, it is essential to consider the issues and wishes of the customer.

Therefore it all begins with a conversation in which the requirements are identified. Should 20, 200, 500 or more people be served? Is the kitchen indoors or outdoors? Is the food cooked fresh every day, or is the kitchen closed on weekends?

These are only a few of the many questions which B.PRO asks when setting up a food distribution system.

Finally, thanks to the versatility and

flexibility of the B.PRO systems, the ideal quantity, type and positioning of the individual components can be determined. Junction-free working and transport distances in the kitchen, to the patient and back are requirements for a system which transports goods as sensitive as food and beverages.



CCE 53/53



CE 53/53



CCE 54/38

## B.PRO BASKET DISPENSERS AND TRAY DISPENSERS

- Made of corrosion-resistant stainless steel

Model	Description	Dimensions (mm) L x W x H	Order No.
<b>CCE 53/53</b>	<b>Basket dispenser, unheated,</b> open model synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	810 x 555 x 900 mm Basket dimensions: 500 x 500 mm Capacity: 6 baskets at 115 mm or 9 baskets at 75 mm high	<b>574 917</b>
<b>CE 53/53</b>	<b>Basket dispenser, unheated,</b> closed model synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	745 x 700 x 911 mm Basket dimensions: 500 x 500/525 x 525 mm Capacity: 6 baskets at 115 mm or 9 baskets at 75 mm high	<b>574 905</b>
<b>CCE 54/38</b>	<b>Tray dispenser,</b> open model synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	810 x 555 x 900 mm Tray dimensions: max. 530 x 370 mm Capacity: approx. 100 trays	<b>574 927</b>
<b>CCE-A</b>	<b>Tray dispenser,</b> open model with side tray guides synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.	810 x 555 x 900 mm Tray dimensions: max. 530 x 370 mm Capacity: approx. 100 trays	<b>574 929</b>
<b>CEB 50/50</b>	<b>Basket dispenser, unheated</b> for installation from below, open model	600 x 545 x 765 – max. 865 mm (height-adjustable) Basket dimensions: 500 x 500 mm Capacity: 6 baskets at 115 mm or 9 baskets at 75 mm	<b>590 025</b>
<b>CEB 47/36</b>	<b>Tray dispenser</b> (incl. all-round flange) for installation from above	621 x 456 x min. 765 – max. 878 mm (height-adjustable) Tray dimensions: max. 470 x 360 mm Capacity: approx. 100 trays	<b>564 021</b>



**CCE-A**  
with side tray guides



**CEB 50/50**



**CEB 47/36**

# CONVEYORS

**B.PRO food distribution conveyors** are the icing on the cake for your workflow when it comes to portioning on a conveyor.

Whether Cook & Serve or Cook & Chill, tray or ladling system, with the customised products and systems by B.PRO, you can offer your guests top food quality.

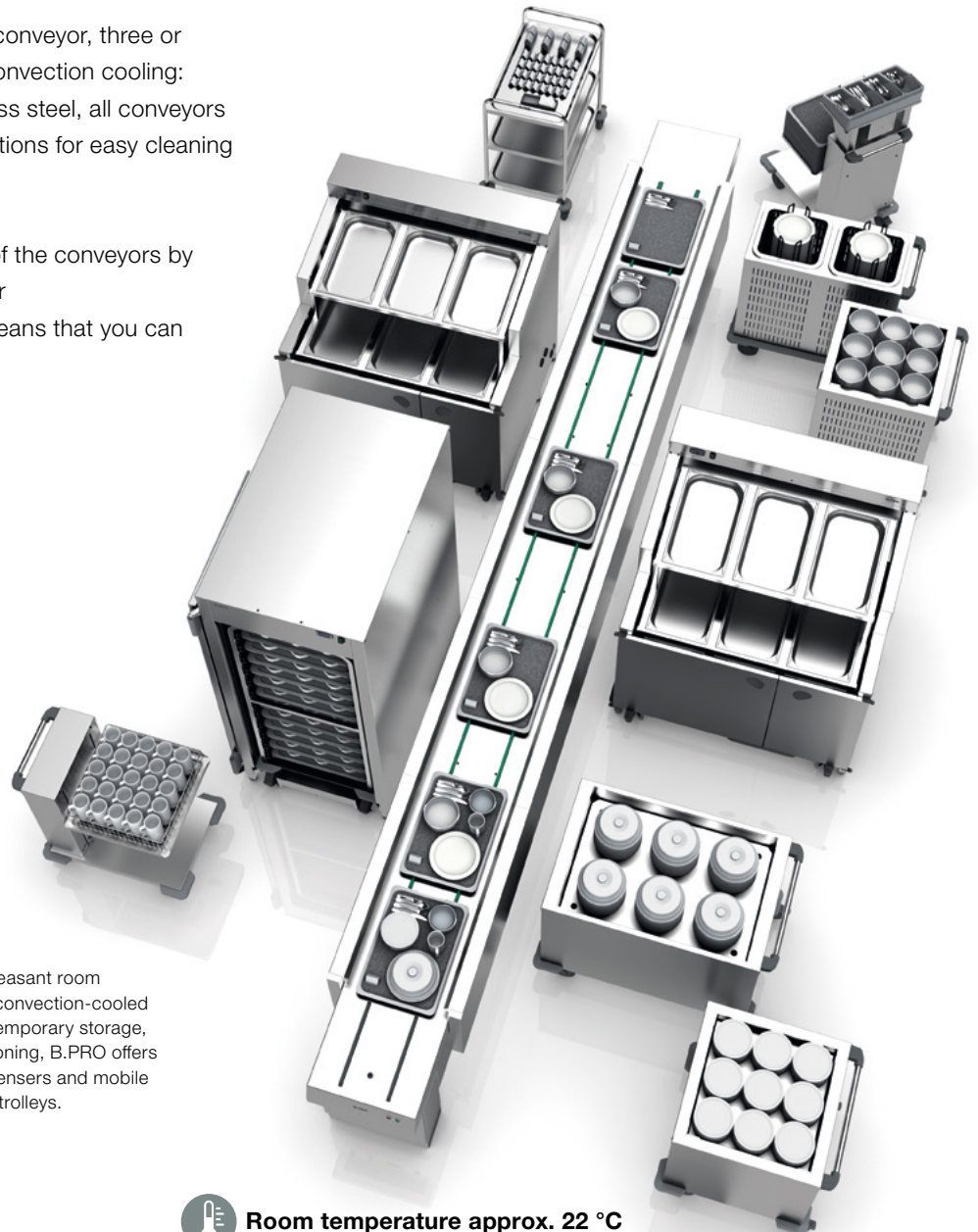
The distribution conveyor is the heart of your portioning work process. When it runs smoothly, you can enjoy significant savings in both time and costs.

Whether as a flat-belt or round-belt conveyor, three or thirteen metres long or with active convection cooling: meticulously made of rugged stainless steel, all conveyors from B.PRO offer you the best conditions for easy cleaning and optimal hygiene.

No more irksome stops: the speed of the conveyors by B.PRO can be easily adapted to your staff and portioning process. This means that you can

optimise your portioning process whilst minimising annoying downtimes and stoppages.

Practical accessories such as additional socket outlets, foot switches or tables that can be folded or swivelled help you to adapt the conveyor to your requirements.



**Cook & Chill:** portioning at a pleasant room temperature with the RSPV-UK convection-cooled food distribution conveyor. For temporary storage, transport, preparation and portioning, B.PRO offers a practical range of rugged dispensers and mobile assistants like serving and shelf trolleys.



Room temperature approx. 22 °C



Convection-cooled food distribution conveyor belt RSPV-UK

## B.PRO CONVECTION-COOLED FOOD DISTRIBUTION CONVEYORS RSPV-UK

- Temperature range from +7 °C to +15 °C
- Connection to central cooling system provided by customer, including liquid ice, or with integrated cooling as an option (up to conveyor lengths of 5 m)
- Connected load: 400 V, 3N PE

### Description



RSPV-UK 6.0

Model	Dimensions L x W x H (mm)	Order No.
RSPV-UK 3.0	3000 x 630 x 900 mm	<b>383 737</b>
RSPV-UK 4.0	4000 x 630 x 900 mm	
RSPV-UK 5.0	5000 x 630 x 900 mm	
RSPV-UK 6.0	6000 x 630 x 900 mm	
RSPV-UK 7.0	7000 x 630 x 900 mm	
RSPV-UK 8.0	8000 x 630 x 900 mm	
RSPV-UK 9.0	9000 x 630 x 900 mm	
RSPV-UK 10	10000 x 630 x 900 mm	
RSPV-UK 11	11000 x 630 x 900 mm	
RSPV-UK 12	12000 x 630 x 900 mm	
Other lengths on request		

## B.PRO ROUND-BELT CONVEYORS RSPV

- Material stainless steel
- On/Off switch, sensor limit switch at belt's end, emergency-stop button at belt's beginning and end, main switch at switch cabinet
- Speed adjustable from 2.5-12 m/min
- Maintenance-free drum motor

Description	Model	Dimensions L x W x H (mm)	Order No.
<b>Round-belt conveyor</b> stationary, one-piece up to max. 3,500 mm, upon request up to 6,000 mm	<b>RSPV 3.0</b>	3000 x 500 x 900 mm	<b>383 735</b>
	<b>RSPV 3.5</b>	3500 x 500 x 900 mm	
	<b>RSPV 4.0</b>	4000 x 500 x 900 mm	
	<b>RSPV 4.5</b>	4500 x 500 x 900 mm	
	<b>RSPV 5.0</b>	5000 x 500 x 900 mm	
	<b>RSPV 5.5</b>	5500 x 500 x 900 mm	
	<b>RSPV 6.0</b>	6000 x 500 x 900 mm	
	<b>RSPV 6.5</b>	6500 x 500 x 900 mm	
	<b>RSPV 7.0</b>	7000 x 500 x 900 mm	
	<b>RSPV 7.5</b>	7500 x 500 x 900 mm	
	<b>RSPV 8.0</b>	8000 x 500 x 900 mm	
	<b>RSPV 8.5</b>	8500 x 500 x 900 mm	
	<b>RSPV 9.0</b>	9000 x 500 x 900 mm	
	<b>RSPV 9.5*</b>	9500 x 500 x 900 mm	
Other lengths on request			
* Only possible with additional drive (included in price)			



**RSPV 6.0**



### The choice is yours

Whether you prefer a flat-belt or a round-belt conveyor: the sensor limit switch at the end of the conveyor and the emergency-stop buttons at the beginning and end of the conveyor ensure safety during operation. Additional switches can be added as an option.



### Practice-oriented accessories

The swing-out table for patient cards can optionally be fitted at the beginning or end of the conveyor.



## B.PRO FLAT-BELT CONVEYORS GSPV

- Material stainless steel
- On/Off switch, sensor limit switch at belt's end, emergency-stop button at belt's beginning and end, main switch at switch cabinet
- Speed adjustable from 2.5-12 m/min
- Dirt stripper with collection container which can be emptied
- Maintenance-free drum motor

Description	Model	Dimensions L x W x H (mm)	Order No.
<b>Flat-belt conveyor</b> stationary, one-piece up to max. 3,500 mm, on request up to 6,000 mm	<b>GSPV 3.0</b>	3000 x 500 x 900 mm	<b>383 736</b>
	<b>GSPV 3.5</b>	3500 x 500 x 900 mm	
	<b>GSPV 4.0</b>	4000 x 500 x 900 mm	
	<b>GSPV 4.5</b>	4500 x 500 x 900 mm	
	<b>GSPV 5.0</b>	5000 x 500 x 900 mm	
	<b>GSPV 5.5</b>	5500 x 500 x 900 mm	
	<b>GSPV 6.0</b>	6000 x 500 x 900 mm	
	<b>GSPV 6.5</b>	6500 x 500 x 900 mm	
	<b>GSPV 7.0</b>	7000 x 500 x 900 mm	
	<b>GSPV 7.5</b>	7500 x 500 x 900 mm	
	<b>GSPV 8.0</b>	8000 x 500 x 900 mm	
	<b>GSPV 8.5</b>	8500 x 500 x 900 mm	
	<b>GSPV 9.0</b>	9000 x 500 x 900 mm	
	<b>GSPV 9.5</b>	9500 x 500 x 900 mm	
<b>GSPV 10.0</b>	10000 x 500 x 900 mm		
Other lengths on request			



**GSPV 6.0**



### Optional socket outlets

Socket outlets can be flexibly configured on both sides.



### Feeder conveyor, mobile

The GSPV flat-belt conveyor or RSPV round-belt conveyor can optionally be equipped with castors.

# TRAY TRANSPORT TROLLEYS

**The B.PRO tray transport trolleys. Strong support for your team.**

The tray transport trolleys (TTW) from B.PRO Catering Solutions lend a supportive hand. The seamlessly deep-drawn support ledges help you load and unload trays swiftly. The four extra-long push handles offer an ergonomic handle height for everyone in the team – for

easier pushing, pulling, manoeuvring for persons of all sizes, even when the doors are open. The high-quality design ensures ideal hygiene with effortless cleaning, which saves valuable time.

**Quality that draws attention:  
B.PRO tray transport trolleys –  
for safe and hygienic food  
distribution in the tray system.**



Superior appearance in an award-winning design: durable and high-quality with a perfect form.

Four ergonomic push handles with their large handle diameter make transport easier – regardless of which direction they're headed.

The extra-wide all-round bumper rail protects the trolley and furniture, as well as hands when pushing the unit through narrow corridors and doors.



#### Deep-drawn support ledges

Our deep-drawn ledge walls with integrated tip safety consist of a single piece – without dirty joints, sharp corners or edges. This makes cleaning easier, minimises the risk of injury and protects the trays.



#### Separate compartments

All doors can be opened independently of one another, even in the 3-door models. This facilitates removing the trays and helps to maintain constant temperatures in the interior for as long as possible.



#### High-quality materials

B.PRO tray transport trolleys are made of high-quality stainless steel (material 1.403). The micro polished surface is extremely resistant to soiling and germs.



#### B.PRO tray transport trolley for passive cooling.

At B.PRO, the cooling elements are placed directly in the doors – simply insert the cooling elements (eutectic plates) in the holders on the inside of the doors, and you're done!

Because of this design principle, the interior is equipped entirely with closed ledge walls. Each compartment can be opened individually when loading and removing the trays.

What this means for customers: no undesired air exchange between the compartments, better temperature maintenance, fast access to the cooling elements, easier cleaning and better hygiene – because B.PRO always thinks ahead.

#### The B.PRO tray transport trolleys:

- Single-walled or double-walled and insulated
- For Euronorm, Gastronorm or compact trays
- Neutral or for passive cooling with eutectic plates
- Space between ledges of 115 mm or optionally 105 mm
- Available with 1, 2 or 3 compartments
- Capacity for 16, 20, 24, 30, 32 or 40 trays

# SERVING TROLLEYS

**Rugged assistant** for daily use.



SW 10 x 6-3



SW 6 x 4-3



SW 6 x 4-2 Kids



#### More stability

Excellent finishing! One-piece welded seams connect the tube frame to the shelves, and increase the stability in the process.



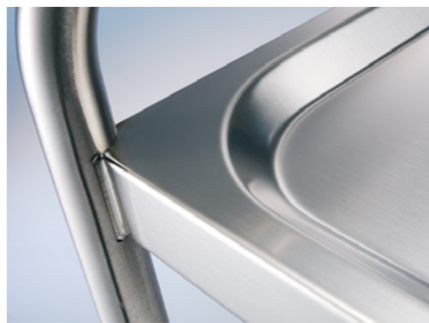
#### Curled edges

The curled edges make the shelf stable and ensure an extremely high load-bearing capacity. In addition, they also protect the personnel from injuries.



#### Standard bumper rail

All serving and clearing trolleys are equipped with a strong bumper rail. It protects the trolley, and inventory against damage.



#### Shelves with profile edge

All shelves are produced with an all-round raised profile edge. This prevents anything from slipping over the edge - even when the going gets rough.



#### Integrated noise dampers

Quiet! A noise-insulating antidrumming mat is mounted under each shelf. This considerably reduces annoying rolling noises.

## B.PRO SERVING TROLLEYS

- Made of corrosion-resistant stainless steel
- Welded shelves
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.

Model	Dimensions L x W x H	Number of shelves	Order No.
SW 6 x 4-2	700 x 500 x 950 mm	2 shelves	569 767
SW 6 x 4-2 Kids	700 x 500 x 800 mm	2 shelves	574 983
SW 6 x 4-3	700 x 500 x 950 mm	3 shelves	569 768
SW 8 x 5-2	900 x 600 x 950 mm	2 shelves	569 769
SW 8 x 5-2 heavy-duty model	900 x 600 x 1035 mm	2 shelves	575 176
SW 8 x 5-2 Kids	900 x 600 x 800 mm	2 shelves	574 985
SW 8 x 5-3	900 x 600 x 950 mm	3 shelves	569 770
SW 8 x 5-3 heavy-duty model	900 x 600 x 1035 mm	3 shelves	575 178
SW 9 x 6-2	1000 x 650 x 950 mm	2 shelves	569 773
SW 9 x 6-3	1000 x 650 x 950 mm	3 shelves	569 774
SW 10 x 6-2	1100 x 700 x 1010 mm	2 shelves	569 778
SW 10 x 6-3	1100 x 700 x 1010 mm	3 shelves	569 780

## PANELLING SETS FOR B.PRO SERVING TROLLEYS

- For colours, see page 31

Model	Designation	For model	Order No.
Stainless steel panelling	3-sided, for hooking on serving trolleys, can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 449
		SW 10x6-2, SW 10x6-3	375 451
Stainless steel panelling, with hinged doors	3-sided, with hinged doors on the front, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 450
		SW 10x6-2, SW 10x6-3	375 452
Coloured panelling	3-sided, powder-coated, for hooking on serving trolleys, can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 453
		SW 6x4-2 Kids	383 710
		SW 9x6-2, SW 9x6-3	383 341
		SW 10x6-2, SW 10x6-3	375 455
Coloured panelling, with hinged doors	3-sided, with hinged doors on the front, powder-coated, panelling parts can be completely removed for cleaning	SW 8x5-2, SW 8x5-3	375 454
		SW 6x4-2 Kids	383 713
		SW 9x6-2, SW 9x6-3	383 340
		SW 10x6-2, SW 10x6-3	375 456
		SW 8x5-2 Kids	383 715

## B.PRO serving trolleys with panelling: One system, lots of colours, a thousand possibilities.



### Ingeniously simple

The panelling can be mounted on existing B.PRO serving trolleys in no time. Simply clamp it behind the edge of the upper shelf and fix it securely to the lower shelf. And you're done!

The three-sided panelling is available with or without hinged doors. The opened hinged doors can be locked within the bumper rail. This ensures continued safe manoeuvring and prevents damage.

In addition to stainless steel, 12 panelling colours (see page 31) are available to provide a matching shade for any setting and make your serving trolley an attractive sight.



**SW 8 x 5-3**  
with three-sided panelling and 2 hinged doors

## Serving trolley with **cutlery attachment**

Combined with SW 10 x 6, the new cutlery attachment offers ample space for cutlery, trays, dishes and accessories. It can be fitted at any time and easily removed afterwards. Firm screw connections guarantee maximum stability.

### CAT 5 cutlery attachment

- Including 5 cutlery containers, size GN 1/4-150
- Dimensions (W x L x H): 1031 x 318 x 361 mm
- Order no. **574 772**



**CAT 5 cutlery attachment**  
on SW 10 x 6-3 BASIC serving trolley with 3-sided panelling

## Mobile work surface for preparing and serving

### Worktop WB 8 x 5 for mounting on serving trolleys

for mounting on serving trolleys 8 x 5 (without railing)  
including two GN containers 1/3-65

- Order No. **574 773**

### Synthetic cutting board

has a juice groove that drains into the GN containers

- 1/1 synthetic Order No. **574 776**

### Hanging frame for GN containers

for more storage surface, including bracket  
for paper towel rolls

- Order no. **574 783**

### Knife holder for mounting on GN 1/6

for mounting on deep GN 1/6

- synthetic
- Order no. **574 774**

### SW SG sneeze guard for serving trolley

for retrofitting to almost  
all SW 8 x 5

- Acrylic glass (PMMA)
- Dimensions (W x L x H): 828 x 253 x 317 mm
- Order No. **574 782**



### WB 8 x 5 worktop

on SW 8 x 5-3 with panelling and doors in apple green, synthetic cutting board, hanging frame with 1 x GN 1/6-200 und 1 x GN 1/3-200, knife holder, sneeze guard with three GN 1/6-200, knife holder, sneeze guard

## Mobile clearing station

### SW MCS 10 x 6-3 mobile clearing station

with 3 shelves (1000 x 600 mm) and cut-out for waste  
containers (2x GN 1/3-200) on the top shelf

- Made of corrosion-resistant stainless steel
- Welded shelves
- 2x GN-B 1/3-200 included in scope of delivery
- Max. capacity 45 people
- Dimensions (W x L x H): 1100 x 700 x 950 mm
- Order No. **575 520**

### Privacy shield

- Made of thin sheet (see page 31 for colours)
- Dimensions (W x L x H): 1031 x 205 x 430 mm
- Order No. **382 662**



### SW MCS 10 x 6-3 mobile clearing station

with accessories: shelf at children's height, hanging frame, drip tray for glass rack, 3-sided panelling and privacy shield, used here to label residual waste, paper, glass and cutlery

# TRAY CLEARING TROLLEYS

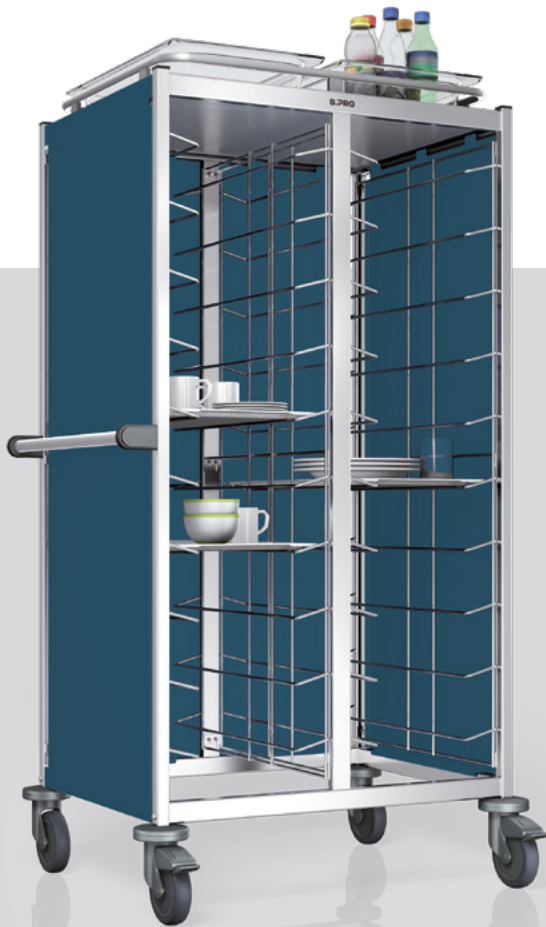
## B.PRO tray clearing trolleys:

- Welded frame construction made of stainless steel for maximum stability and durability
- Stainless-steel tray supports with integrated push-through protection on both sides
- Support frames are completely removable



## Ingeniously simple: B.PRO tray clearing trolleys with panelling

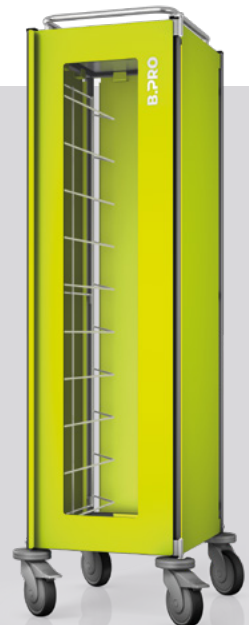
- Panelling can be mounted on existing B.PRO tray clearing trolleys in no time
- Simply clamp it behind the edge of the upper frame and fix it securely to the lower frame
- Available in stainless steel and 12 colours (For colours, please see page 31)



**TAW 2 x 10**  
with panelling on 3 sides, push handle,  
trolley top and railing



**TAW 20,**  
**crosswise tray insertion,**  
with panelling on 3 sides



**TAW 10** with panelling on 3 sides,  
door with glass insert, trolley top  
and railing



## B.PRO TRAY CLEARING TROLLEYS

- Made of corrosion-resistant steel
- Tray supports with integrated push-through protection on both sides, tray support frame completely removable
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 4 steering castors, 2 of which have brakes, 125 mm dia.

Model	Dimensions L x W x H	Capacity	Order No.
<b>TAW 10 GN</b>	468 x 673 x 1550 mm	10 Gastronorm trays (530 x 325 mm)	<b>574 240</b>
<b>TAW 10 EN</b>	513 x 673 x 1550 mm	10 Euronorm trays (530 x 370 mm)	<b>574 241</b>
<b>TAW 10 KN</b>	487 x 607 x 1550 mm	10 canteen trays (460 x 344 mm)	<b>574 242</b>
<b>TAW 20 GN</b>	673 x 793 x 1550 mm	20 Gastronorm trays (530 x 325 mm), Tray insertion: Crosswise	<b>575 393</b>
<b>TAW 20 EN</b>	673 x 883 x 1550 mm	20 Euronorm trays (530 x 370 mm), Tray insertion: Crosswise	<b>575 396</b>
<b>TAW 2 x 10 GN</b>	850 x 673 x 1550 mm	20 Gastronorm trays (530 x 325 mm)	<b>574 243</b>
<b>TAW 2 x 10 EN</b>	940 x 673 x 1550 mm	20 Euronorm trays (530 x 370 mm)	<b>574 244</b>
<b>TAW 2 x 10 KN</b>	888 x 607 x 1550 mm	20 canteen trays (460 x 344 mm)	<b>574 245</b>
<b>BCTT 3</b>	468 x 673 x 1550 mm	Single-compartment model for 3 beverage crates, positioned one on top of the other	<b>575 384</b>

## PANELLING SETS

Model	Description	For models	Order No.
<b>Side wall panelling*</b>	2-sided, thin sheet, galvanised, powder-coated in various colours (see page 31), completely removable for cleaning	TAW 10 GN, TAW 2 x 10 GN TAW 10 EN, TAW 2 x 10 EN, BCTT	<b>378 441</b>
		TAW 10 KN, TAW 2 x 10 KN	<b>378 443</b>
		TAW 20 GN	<b>389 596</b>
		TAW 20 EN	<b>389 597</b>
<b>Side and rear panelling*</b>	3-sided, thin sheet, galvanised, powder-coated in various colours (see page 31), completely removable for cleaning	TAW 10 GN, BCTT 3	<b>378 444</b>
		TAW 10 EN	<b>378 445</b>
		TAW 10 KN	<b>378 446</b>
		TAW 2 x 10 GN	<b>378 447</b>
		TAW 2 x 10 EN	<b>378 448</b>
		TAW 2 x 10 KN	<b>378 449</b>
		TAW 20 GN	<b>389 599</b>
		TAW 20 EN	<b>389 600</b>

\* Panelling also available in stainless steel.

# SHELF TROLLEYS

**The perfect assistant for any task: Special mobile equipment from B.PRO.**



**Quality comes first: you can rely on a long operating life for units.**

#### **B.PRO shelf trolleys**

- for transporting GN containers
- for serving salad and dessert
- ideal for portioning on conveyor belts

## B.PRO SHELF TROLLEYS

- 125 mm dia. castors, 4 steering castors, 2 of which have brakes, galvanised steel

Model	Description	Dimensions (mm) L x W x H	Capacity	Order No.
<b>RWRA 851</b>	<b>Shelf trolley</b> with worktop	662 x 733 x 845 mm	8 x GN 2/1 or 16 x GN 1/1	<b>572 927</b>
<b>RWRA 852</b>	<b>Shelf trolley</b> with worktop, 2-piece	820 x 613 x 845 mm	16 x GN 1/1 or 32 x GN 1/2	<b>572 929</b>
<b>RWR 160</b>	<b>Shelf trolley</b>	460 x 613 x 1645 mm	18 x GN 1/1 or 36 x GN 1/2	<b>572 933</b>
<b>RWR 160-20</b>	<b>Shelf trolley</b>	460 x 613 x 1800 mm	20 x GN 1/1 or 40 x GN 1/2	<b>568 497</b>
<b>RWR 161</b>	<b>Shelf trolley</b>	662 x 733 x 1645 mm	18 x GN 2/1 or 36 x GN 1/1	<b>572 935</b>
<b>RWRR 161</b>	<b>Shelf trolley</b> when empty, can be pushed into each other to save space	662 x 734 x 1645 mm	18 x GN 2/1 or 36 x GN 1/1	<b>572 937</b>



**RWRR 161**

Shelf trolleys can be pushed into each other to save space



**RWR 160**

Shelf trolley



**RWRA 851**

Shelf trolley

# STORAGE AND HYGIENE

**Anywhere** you need them. Special transport trolleys fulfil you every wish – safely and easily.



**TWH 1H,**  
Plate trolley, high design



**VB 75**  
Storage trolley

## B.PRO TRANSPORT TROLLEYS

Model	Description	Dimensions (mm) L x W x H	Order No.
<b>TWH 1N</b>	<p><b>Plate trolley, low design,</b> for loading on 1 side, including 4 mountable separating panels to flexibly adjust space to thea particular plate size Dispensing height below: 255 mm Capacity: up to 150 plates, dia. 26 cm 4 steering castors, 2 of which have brakes, synthetic, 125 mm dia.</p>	<p>984 x 456 x 750 mm Shelf dimensions: 858 x 288 mm</p>	<b>575 181</b>
<b>TWH 1H</b>	<p><b>Plate trolley, high design,</b> for loading on 1 side, including 4 mountable separating panels to flexibly adjust space to thea particular plate size Dispensing height below: 455 mm Capacity: up to 150 plates, dia. 26 cm 4 steering castors, 2 of which have brakes, synthetic, 125 mm dia.</p>	<p>984 x 456 x 950 mm Shelf dimensions:: 858 x 288 mm</p>	<b>575 183</b>
<b>VB 75</b>	<p><b>Storage trolley</b> capacity: 75 litres 4 steering castors, 2 of which have brakes, galvanised steel, 75 mm dia.</p>	<p>610 x 400 x 640 mm</p>	<b>564 882</b>

# GASTRONORM CONTAINERS

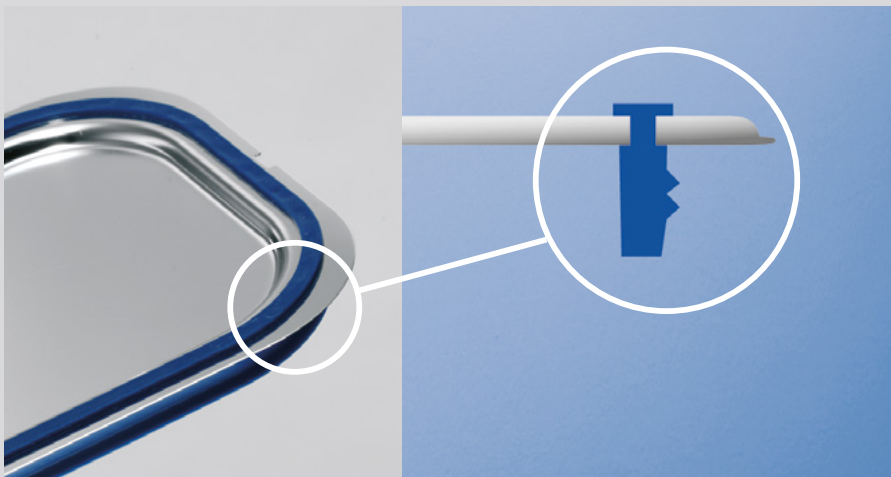
**Quality and functionality make a better impression.**

With its extensive line of Gastronorm containers, B.PRO has a solution for every imaginable task in the daily operation of large kitchens. With over 200 different models, you're certain to find the right version for your needs.



#### **"Made in Germany" quality**

For an extra-long service life in extra-tough everyday kitchen use: Over 50 years of experience in the manufacturing of GN containers vouch for B.PRO's excellent quality.

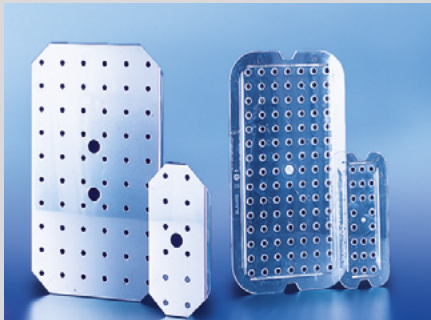


#### **The revolutionary idea**

The Gastronorm sealing lid GDD. Thanks to the form fitting seal, the connection between the stainless steel lid and the silicone seal is permanent. The seal remains on the lid and doesn't fall into the soup.

**A clever combination: The ready-to-use  
Gastronorm sets for your combination  
steamer.**

The 3 Gastronorm sets for your combination steamers with containers, trays and grates in the Gastronorm format offer you the perfect basic GN equipment for nearly all combination steamer sizes – at an especially advantageous set price.



**High and dry**  
Insert bases for draining  
of washed food.



**Come out big**  
Small containers are brought up to the 1/1 size  
with crossbars.



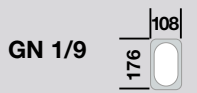
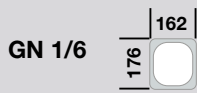
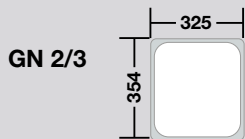
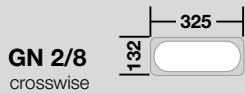
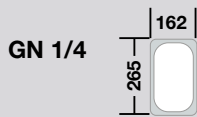
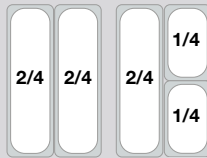
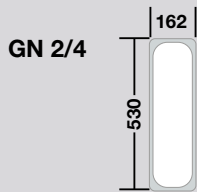
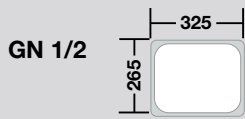
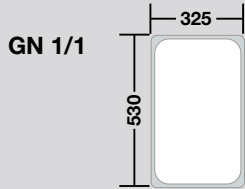
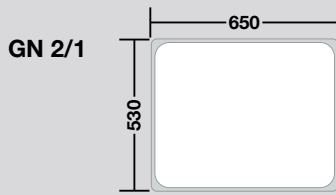
**Easily inserted**  
Using grates, containers outside the Gastronorm  
standard can also be transported.



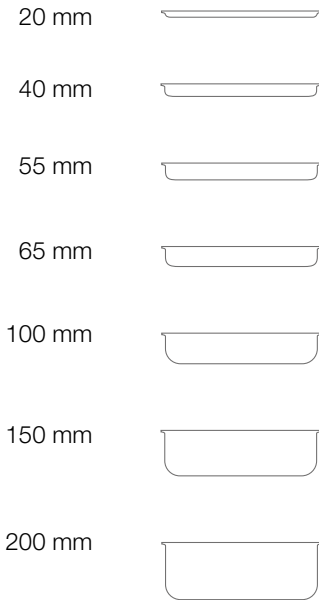
**Unmistakeable:  
B.PRO Gastronorm containers with  
your logo or company name.**

- For almost all B.PRO Gastronorm containers and lids made of stainless steel
- Already from 1 piece
- Individual text (e.g. company name) or logo according to your specifications
- Easy to read, high-quality laser marking
- Permanent and dishwasher-safe

## CONTAINER SIZES AND POSSIBLE COMBINATIONS



### GN depth



All Gastronorm containers comply with the European standard EN 631



## B.PRO Gastronorm containers, stainless steel



**B.PRO Gastronorm containers stand for top quality, which pays off in the long run:**

- The special functional corner of the B.PRO stainless steel GN container increases the stability and service life and makes regulated pouring out possible.
- All-round stacking collar prevents jamming and ensures simple stacking and destacking of the containers.
- Extremely large corner and bottom radii enable all the food to be ladled out.



**GN 1/1-65**  
Gastronorm container, stainless steel, 65 mm deep



**GN-B 1/1-100**  
Gastronorm container with U-handle, stainless steel, 100 mm deep



**GN-B 1/2-150**  
Gastronorm container with U-handles, stainless steel, 150 mm deep



**B.PRO Gastronorm containers and lids made of polycarbonate**

were predominantly developed for use in cold areas:

- in temperature ranges of  $-40\text{ }^{\circ}\text{C}$  to  $+100\text{ }^{\circ}\text{C}$
- completely odourless and tasteless
- available in all sizes from GN 1/1 to GN 1/9 and various depths
- light, shatter-proof, rugged, dimensionally stable and durable

# BUFFET LINE

**The B.PRO Buffet Line: For appetising food presentation according to your exact preferences.**

Lead your guests into appetising temptation. Set an inviting scene for your food with the B.PRO Buffet Line in elegant black. Whether serving fresh salads or chilled desserts, a full-flavoured roast or savoury vegetables – the B.PRO Buffet Line invites guests to grab food and makes them hungry for more.

It is good to know that the satin finish enamelled surface is compatible with all of your dishes and absolutely non-hazardous for any food. B.PRO Buffet Line is available in 15 different Gastronorm sizes. The materials and sizes were specifically adapted to the requirements of warm and cold food presentation.

The B.PRO Buffet Line helps you to stage your food harmoniously. In doing so, it offers tough advantages for daily handling:

- Easy cleaning due to the extremely smooth surface.
- Suitable for use in combination steamers thanks to high temperature resistance.
- Up to 50% lighter than their peers made of porcelain.
- Minimal supplementary purchasing costs due to low risk of breakage.
- Particularly colour-fast surface, still attractive after many uses.
- Simple insertion into shelf trolleys or tray racks due to thinner material.



## B.PRO BUFFET LINE GASTRONORM CONTAINERS

Model	Depth (mm)	Exterior dim. L x W (mm)	Interior dim. (mm)	Contents (litres)	Order No.
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### 1/1 B.PRO Buffet Line Gastronorm containers

GN-BUF 1/1-20 black	20	530 x 325 mm	501 x 296 mm	Tray	573 908
GN-BUF 1/1-40 black	40	530 x 325 mm	501 x 296 mm	5.1 litres	573 909
GN-BUF 1/1-65 black	65	530 x 325 mm	501 x 296 mm	8.5 litres	573 910
GN-BUF 1/1-100 black	100	530 x 325 mm	501 x 296 mm	13.3 litres	573 911

### 1/2 B.PRO Buffet Line Gastronorm containers

GN-BUF 1/2-20 black	20	325 x 265 mm	300 x 240 mm	Tray	573 912
GN-BUF 1/2-40 black	40	325 x 265 mm	300 x 240 mm	2.3 litres	573 913
GN-BUF 1/2-65 black	65	325 x 265 mm	300 x 240 mm	3.8 litres	573 914
GN-BUF 1/2-100 black	100	325 x 265 mm	300 x 240 mm	6.0 litres	573 915

### 2/4 B.PRO Buffet Line Gastronorm containers

GN-BUF 2/4-20 black	20	530 x 162 mm	505 x 137 mm	Tray	573 916
GN-BUF 2/4-40 black	40	530 x 162 mm	505 x 137 mm	2.3 litres	573 917
GN-BUF 2/4-65 black	65	530 x 162 mm	505 x 137 mm	4.0 litres	573 918
GN-BUF 2/4-100 black	100	530 x 162 mm	505 x 137 mm	6.0 litres	573 919

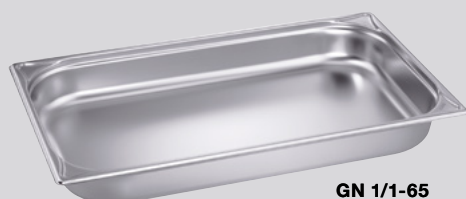
### 1/3 B.PRO Buffet Line Gastronorm containers

GN-BUF 1/3-20 black	20	325 x 176 mm	300 x 151 mm	Tray	573 920
GN-BUF 1/3-40 black	40	325 x 176 mm	300 x 151 mm	1.4 litres	573 921
GN-BUF 1/3-65 black	65	325 x 176 mm	300 x 151 mm	2.4 litres	573 922

Additional colours are available on request.

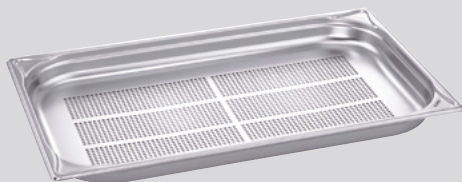
## B.PRO GASTRONORM CONTAINERS, STAINLESS STEEL

Depth (mm)	Order No.
<b>GN 2/1</b>	<b>GN, stainless steel</b>
20	1 550 566
40	1 550 065
65	1 550 593
100	1 550 594
150	1 550 595
200	1 550 596
<b>GN 1/1</b>	<b>GN, stainless steel</b>
20	1 550 565
40	1 550 064
65	1 550 589
100	1 550 590
150	1 550 591
200	1 550 592
GD 1/1 lid	550 658
GDD 1/1 lid with form-fitting seal	1 550 663
<b>GN 1/2</b>	<b>GN, stainless steel</b>
20	1 550 563
40	1 550 063
65	1 550 581
100	1 550 582
150	1 550 583
200	1 550 584
GD 1/2 lid	550 656
GDD 1/2 lid with form-fitting seal	1 550 661
<b>GN 1/4</b>	<b>GN, stainless steel</b>
20	1 550 561
65	1 550 573
100	1 550 574
150	1 550 575
200	1 550 576
GD 1/4 lid	550 654
GDD 1/4 lid with form-fitting seal	1 550 659

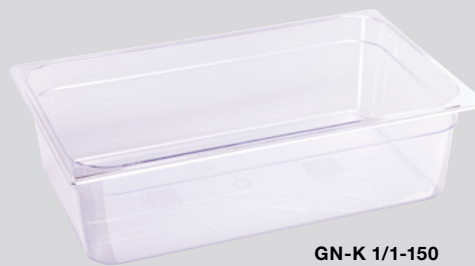


GN 1/1-65

Depth (mm)	Order No.
<b>GN 2/4</b>	<b>GN, stainless steel</b>
20	1 564 367
40	1 555 821
65	1 555 822
100	1 555 823
150	1 555 824
GD 2/4 lid	556 538
<b>GN 2/8</b>	<b>GN, stainless steel</b>
65	1 555 827
100	1 555 828
150	1 555 829
GD 2/8 lid	550 076
<b>GN 1/3</b>	<b>GN, stainless steel</b>
20	1 550 562
40	1 550 067
65	1 550 577
100	1 550 578
150	1 550 579
200	1 550 580
GD 1/3 lid	550 655
GDD 1/3 lid with form-fitting seal	1 550 660
<b>GN 2/3</b>	<b>GN, stainless steel</b>
20	1 550 564
40	1 550 066
65	1 550 585
100	1 550 586
150	1 550 587
200	1 550 588
GD 2/3 lid	550 657
GDD 2/3 lid with form-fitting seal	1 550 662
<b>GN 1/6</b>	<b>GN, stainless steel</b>
65	1 550 569
100	1 550 570
150	1 550 571
200	1 550 572
GD 1/6 lid	550 653
GDD 1/6 lid with form-fitting seal	1 550 664
<b>GN 1/9</b>	<b>GN, stainless steel</b>
65	1 550 567
100	1 550 568
GD 1/9 lid	550 652



GN-P 1/1-45



GN-K 1/1-150



GN-P 2/3-200

## PERFORATED

Depth (mm)	Order No.
<b>GN 2/1</b>	<b>GN-P, stainless steel, perforated</b>
20	1 565 993*
40	1 565 789*
65	1 565 790**
100	1 565 791**
<b>GN 1/1</b>	<b>GN-P, stainless steel, perforated</b>
20	1 565 994*
40	1 565 794*
65	1 266 386***
<b>GN 2/3</b>	<b>GN-P, stainless steel, perforated</b>
40	1 565 799*
65	1 565 800**
100	1 565 801**
150	1 565 802**
200	1 565 803**
<b>GN 1/3</b>	<b>GN-P, stainless steel, perforated</b>
40	1 565 813*
65	1 565 814**
100	1 565 815**
150	1 565 816**
200	1 565 817**

\* Base perforated only

\*\* Base and sides perforated

\*\*\* Side wall perforation only

## TRANSPARENT POLYCARBONATE

Depth (mm)	Order No.
<b>GN-K 1/1</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/1-65	1 551 426
GN-K 1/1-100	1 551 427
GN-K 1/1-150	1 551 428
GN-K 1/1-200	1 551 429
GD-K 1/1 lid	551 446
<b>GN-K 1/2</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/2-65	1 551 430
GN-K 1/2-100	1 551 431
GN-K 1/2-150	1 551 432
GN-K 1/2-200	1 551 433
GD-K 1/2 lid	551 447
<b>GN-K 1/3</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/3-65	1 551 434
GN-K 1/3-100	1 551 435
GN-K 1/3-150	1 551 436
GN-K 1/3-200	1 551 437
GD-K 1/3 lid	1 551 448
<b>GN-K 1/4</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/4-65	1 551 438
GN-K 1/4-100	1 551 439
GN-K 1/4-150	1 551 440
GD-K 1/4 lid	1 551 449
<b>GN-K 1/6</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/6-65	1 551 441
GN-K 1/6-100	1 551 442
GN-K 1/6-150	1 551 443
GD-K 1/6 lid	1 551 450
<b>GN-K 1/9</b>	<b>GN, transparent, polycarbonate</b>
GN-K 1/9-65	1 551 444
GN-K 1/9-100	1 551 445
GD-K 1/9 lid	1 551 451

## B.PRO GASTRONORM COOKING INSERTS, PERFORATED

Depth / mm	Order No.
<b>G-KEN 1/1</b>	<b>1/1 Gastronorm cooking inserts, stainless steel, perforated</b>
G-KEN 1/1-60 *	550 487
G-KEN 1/1-95 **	550 407
G-KEN 1/1-145 **	550 486
G-KEN 1/1-195 **	550 490
G-KEN 1/1-195 ***	574 820
<b>G-KEN 1/2</b>	<b>1/2 Gastronorm cooking inserts, stainless steel, perforated</b>
G-KEN 1/2-60 *	550 488
G-KEN 1/2-95 **	550 502
G-KEN 1/2-145 **	550 557
G-KEN 1/2-195 **	550 558
<b>G-KEN G 1/1</b>	<b>1/1 Gastronorm cooking inserts, perforated, with folding handles</b>
G-KEN G 1/1-60 *	550 970
G-KEN G 1/1-95 **	550 971
G-KEN G 1/1-145 **	550 972
G-KEN G 1/1-195 **	550 973
<b>G-KEN G 1/2 G</b>	<b>1/2 Gastronorm cooking inserts, perforated, with folding handles</b>
G-KEN G 1/2-95 **	550 967
G-KEN G 1/2-145 **	550 968
G-KEN G 1/2-195 **	550 969

\* Base and sides perforated

\*\* Base, corners and sides perforated

\*\*\* Perforated corner and side wall for keeping food hot with convection heating in the heated underframes of hob systems

## B.PRO GASTRONORM TRAYS, GRANITE ENAMELED

Depth / mm	Order No.
<b>GN 2/1</b>	<b>Gastronorm trays, granite enameled</b>
GNE 2/1-20	550 022
GNE 2/1-40	550 023
GNE 2/1-65	550 024
<b>GN 1/1</b>	<b>Gastronorm trays, granite enameled</b>
GNE 1/1-20	550 025
GNE 1/1-40	550 026
GNE 1/1-65	550 027

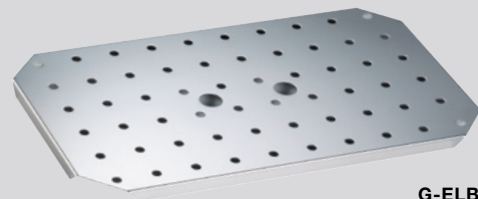
All Gastronorm containers comply with the European standard EN 631.

## B.PRO GASTRONORM ACCESSORIES

Size	Order No.
<b>Insert base, perforated, stainless steel</b>	
G-ELB 1/1	550 645
G-ELB 1/2	550 647
G-ELB 1/4	550 649
G-ELB 2/3	550 646
G-ELB 1/3	550 648
<b>Insert base, perforated, polycarbonate</b>	
G-KELB 1/1	1 551 457
G-KELB 1/2	1 551 458
<b>Gastronorm grids, stainless steel</b>	
GR 2/1	550 266
GR 1/1	550 267
<b>Support bars, stainless steel</b>	
ST 3	550 650
ST 5F	550 651



G-KEN G 1/1-95



G-ELB 1/1



G-KELB 1/1



G-KEN 1/2-60



ST 3

## 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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**B.PRO**  
CATERING SOLUTIONS