

NURSERIES, SCHOOLS AND CANTEENS

Hygienic solutions for catering for all ages.





When it comes to nurseries, schools or canteens, food serving is best when meals are presented at an appropriate height for children, young people and adults. With BASIC LINE, B.PRO offers a flexible system with a hygiene concept for everybody, from small to tall.



Flexible food serving system: the BASIC LINE Kids and all B.PRO BASIC LINE equipment variants with a lower tray slide are ideal for catering for children and young people.

B.PRO BASIC LINE Kids modules are available as

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

Standard modules at a height of 900 mm can be used with a lowered tray slide, for example, for older children. The tray slide can be easily fastened at a lower height on all Smart, Emotion and Design equipment variants.



No playing around here: the switch panel cover.

A fold-up cover panel is available on request to cover up on-off switches and temperature controllers on hot or plain buffets. It's not just an eye-catcher, but also prevents little hands from fiddling around with the switches.



Safety first: child safety lock for fold-down tray slides.

For safety, a locked bolt can be used to firmly secure tray slides into both the folded-up and folded-down position.



B.PRO BASIC LINE Kids Kids module height (750 mm) with tray slide at 735 mm for children up to 10 years of age B.PRO BASIC LINE Kids Kids module height (750 mm) featuring plate slide flush with the top surface for children up to 10 years of age B.PRO BASIC LINE Smart, Emotion or Design Module height (900 mm) with tray slide at 785 mm for children over 10 750 mm 750 mm

B.PRO BASIC LINE - hot, cold and

plain buffets

B.PRO BASIC LINE W-3, hot buffet, Smart equipment variant

- Mobile hot buffet with body in traffic grey B (RAL 7043)
- Stainless-steel top surface with three individual wet- or dry-heated bain-maries for GN containers 1/1
- Sneeze guard on customer side made of toughened safety glass
- 230 V connection
- 4 twin steering castors, 2 of which have brakes



B.PRO BASIC LINE SK-3, cold buffet with active contact cooling, Emotion equipment variant

- Mobile cold buffet with optional body colour in neomint
- Front panelling in neomint
- Stainless-steel top surface with seamlessly welded-in, contact-cooled, deep-drawn 3/1 GN well for three GN 1/1 with a max. depth of 150 mm
- Fully enclosed refrigeration unit in the underframe, 230 V connection
- Bridge attachment in stainless steel
- Sneeze guard on customer side made of toughened safety class
- Tray slide on customer side in stainless steel, round tube, can be easily lowered to a height of 785 mm
- 4 twin steering castors, 2 of which have brakes

B.PRO BASIC LINE N-3 Kids, plain buffet

- Mobile plain buffet with optional body colour in signal white
- Front panelling in Resopal "Colours" Yellow D 483-60
- With smooth, one-piece stainless-steel top surface
- Capacity same as the three GN 1/1
- Tray slide on customer side in Resopal, can be easily lowered to a height of 735 mm
- 4 twin steering castors, 2 of which have brakes







B.PRO BASIC LINE food serving – with sneeze and hygiene protection sets



Version 1: sneeze guard, closed

- For retrofitting modules with open sneeze guard to closed sneeze guard, for instance for conversion from self-service to serving
- Can be used on standard and Highline attachments

Version 2: hygiene protection, customer side

- For retrofitting modules with open sneeze guard to closed sneeze guard, for instance for conversion from self-service to serving
- Also equipped with personal protection above the bridge attachment



Pass-through option above the bridge attachment



Pass-through option above stainlesssteel top surface (for instance, for children's and school catering)



Version 3: hygiene protection, short side

 For closing the bridge attachment on the short side and as additional personal protection above the bridge attachment

> Contact us! We'd be happy to help. See rear for address.

Version 4: bridge storage shelf

- For B.PRO BASIC LINE modules with
 - Version 1: sneeze guard retrofit set, closed
 - Version 2: hygiene protection retrofit set, customer side
- The storage shelf increases the storage surface above the bridge attachment
- Can be used on standard and Highline attachments



B.PRO food serving trolleys - for transport from kitchen to dining hall

Also available in children's height.

Working height of 700–900 mm, available to order. **Ask your consultant!**







SAW 2

SAW 3 with accessories: GN containers

- For GN 1/1-200 or its subdivision
- The wells can be heated wet or dry and are individually adjustable
- The temperature of the wells can be regulated down to the degree from +30 C to +95 C
- Connected load:
 220–240 V, 50–60 Hz
- Corrosion-resistant synthetic castors in acc. with DIN 18867-8
- Welded-in shelf for maximum stability
- Also available with closed underframe

SAW 2 food serving trolley, heated

- 2 individual wells for max.
 2x GN 1/1-200
- Dimensions (L x W x H): 936 x 714 x 933 mm
- Output: 1.4 kW

Order no. <u>572 153</u>

SAW 3 food serving trolley, heated

- 3 individual wells for max. 3x GN 1/1-200
- Dimensions (L x W x H):
 1276 x 714 x 933 mm
- Output: 2.1 kW

Order no. <u>572 154</u>

You will find all models and a wide range of accessories at **www.bpro-solutions.com**

Glass gantry (optional)

for SAW 2, SAW 3 and SAW 4

- With sneeze guard, curved, reaches top surface on customer side or with a pass-through height of 275 mm on customer side
- Or with sneeze guard and heating shelf made of stainless steel with 1 ceramic radiator per bain-marie (250 W each), unregulated, 230 V, can be activated separately
- Fold-down shelf on long side possible, 245 mm wide



Food serving trolleys – accessories for optimum hygiene

Retrofittable sneeze guard

- Uncompromising hygiene
- For B.PRO food serving trolleys
- Toughened safety glass
- Extends down to top surface on customer side or with pass-through
- Easy to assemble in just a few steps
- Available for food serving trolleys with
 2, 3 and 4 wells



Options / Accessories			
Model/illustration		For model	Order no.
Retrofittable sneeze guard made of stainless steel with toughened safety glass, curved	Extends down to top surface on customer side	SAG 2, SAG L-2, SAW 2, SAW L-2, SAW 2-UK	705 45
		SAG 3, SAG L-3, SAW 3, SAW L-3, SAW 3-UK	705 50
		SAW 4, SAW L-4	707 16
	With a pass-through height of 275 mm on customer side	SAG 2, SAG L-2, SAW 2, SAW L-2, SAW 2-UK	706 71
		SAG 3, SAG L-3, SAW 3, SAW L-3, SAW 3-UK	705 66
		SAW 4, SAW L-4	705 66

B.PRO plate dispensers – sturdy assistants for self-service or portioning

Extra small: a child-friendly food serving system such as B.PRO BASIC LINE Kids is adapted to child height with lower food serving system modules. There are now two unheated B.PRO Kids plate dispensers ideal for a serving height of 750 mm.

The advantages:

- Excellent flexibility for any plate shape:
 - round: dia. 18-33 cm,
 - square: max. 28 x 28 cm
- Desired weight easy to configure through simple setting system
- Hooded cover, optional
- Practical lid clip, optional
- Refilling signal, optional
- Cleaning- and service-friendly thanks to removable plate tubes and optional cleaning drawers





TS-1 18-33 Kids



TS-2 18-33 Kids

TS-1 18-33 Kids plate dispenser, unheated, stainless steel

- 1 stacking tube
- Capacity: approx. 60 plates
- Dimensions (L x W x H): 554 x 520 x 880 mm

Order no. 574 766

TS-2 18-33 Kids plate dispenser, unheated, stainless steel

- 2 stacking tubes
- Capacity: approx. 120 plates
- Dimensions (L x W x H): 990 x 520 x 880 mm

Order no. 574 765



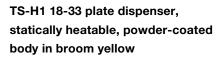
Optimal serving height (750 mm) for children up to approx. 10 years of age



Can also be ordered with a powder-coated body

Ask our sales team!





- Temperature range from +30 °C to +110 °C
- 1 stacking tube with hooded cover
- Capacity: approx. 80 plates
- Dimensions (L x W x H):
 680 x 520 x 1030 mm
- Output: 0.9 kW, connection 220–240 V
- Protection type: IP X5

Order no. 374 291



TS-H2 18-33 plate dispenser, statically heatable, powder-coated body in candy red

- Temperature range from +30 °C to +110 °C
- 2 stacking tubes with hooded cover
- Capacity: approx. 160 plates
- Dimensions (L x W x H): 1076 x 520 x 1030 mm
- Output: 1.2 kW, connection 220–240 V
- Protection type: IP X5

Order no. 374 294



B.PRO COLOURS

12 colours to choose from for a harmonious ambience:

all panelling can be colour-coordinated for the B.PRO BASIC LINE food serving system, plate dispensers, tray clearing trolleys and serving trolleys.



B.PRO serving trolleys for customers big and small -

for fully loaded transport



In detail

- High stability and load-bearing capacity thanks to weldedin shelves and curled edges
- Made of corrosion-resistant steel (AISI 304)
- Deep-drawn profile edge prevents anything from sliding over the edge
- Complete with sound insulation: antidrumming mat included as standard under each shelf





Many more models and options available.
Ask our sales team!



SW 6 x 4-2 Kids



SW 6 x 4-2 Kids serving trolley

- With 2 welded-in shelves
- Dimensions (L x W x H):
 700 x 500 x 800 mm
- Dimensions of the shelves (L x W): 600 x 400 mm
- 4 synthetic steering castors,
 2 of which have brakes,
 125 mm in diameter

Order no. 574 983

SW 8 x 5-2 Kids serving trolley

- With 2 welded-in shelves
- Dimensions (L x W x H):
 900 x 600 x 800 mm
- Dimensions of the shelves (L x W): 800 x 500 mm
- 4 synthetic steering castors,
 2 of which have brakes,
 125 mm in diameter

Order no. 574 985

Optional panelling

Three-sided and with 2 hinged doors upon request, can be mounted onto existing 8 x 5 and 10 x 6 B.PRO serving trolleys in an instant.

Panelling on 3 sides, coloured

• For hanging on B.PRO serving trolleys

• Thin sheet, electrolytically galvanised on both sides, powder-coated

SW 6 x 4-2 Kids: **Order no. 383 710** SW 8 x 5-2 Kids: **Order no. 383 713**

SW 8 x 5-2 or SW 8 x 5-3: **Order no. 375 453**

Colours: page 11





with 3-sided panelling and hinged doors

SW 8 x 5-3 serving trolley

- With 3 welded-in shelves
- Dim. (L x W x H): 900 x 600 x 950 mm
- · Load-bearing capacity: 120 kg
- Max. load per shelf: 80 kg
- Dimensions of the shelves (L x W): 800 x 500 mm
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

Order no. 569 770

SW 8 x 5-2 serving trolley

- With 2 welded-in shelves
- Dim. (L x W x H): 900 x 600 x 950 mm
- Load-bearing capacity: 120 kg
- Max. load per shelf: 80 kg
- Dimensions of the shelves (L x W): 800 x 500 mm
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

Order no. 569 769

Panelling on 3 sides and 2 hinged doors, coloured

- For attaching on B.PRO serving trolleys, with 2 hinged doors for easy fitting
- Thin sheet, electrolytically galvanised on both sides, powder-coated

SW 6 x 4-2 Kids: **Order no. 383 712** SW 8 x 5-2 Kids: Order no. 383 715

SW 8 x 5-2 or SW 8 x 5-3: **Order no. 375 454**

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
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter
- 2x GN-B 1/3-200 included in scope of delivery
- Dimensions (L x W x H): 1100 x 700 x 950 mm

Order no. 575 520

Options

Hanging frame to attach

GN containers on side for cutlery or as a collection container.

Shelf for depositing trays, quick and easy to attach. Can be mounted at standard height or children's height simply by turning.

Drip tray for collecting glasses and cups.

Privacy shield, can also be used for customised labelling of the areas for residual waste, paper, glass and cutlery.

Illustration	ons/accessories Model For model Dimensions Design Order no.						
mustration	Woder	roi illodei	L x W x H (mm)	Design	Order 110.		
Worktop, hanging frame, cutting board, knife holder, sneeze guard (shown with accessories)	WB 8 x 5 worktop, including 2x GN 1/3-65 for mounting on serving trolleys, including cut-out for 2x GN 1/3-65 containers	SW 8 x 5 (without railing)	773 x 500 x 61 mm	Stainless steel	574 773		
(SHOWH WITH ACCESSORES)	Hanging frame for GN containers, including bracket for paper towel rolls		231 x 477 x 200 mm	Stainless steel	574 783		
	Cutting board matched to the worktop and integrated GN containers, juice groove with drain	WB 8 x 5	530 x 325 x 20 mm (GN 1/1)	Synthetic	574 776		
	Knife holder for mounting on GN 1/6	GN 1/6	114 x 162 x 20 mm	Synthetic	574 774		
	SW SG sneeze guard for serving trolleys, retrofittable	SW 8 x 5	828 x 253 x 317 mm	Acrylic glass (PMMA)	574 782		
	powder-coated, for model SW 8 x 5, KIDS, see page 12/13		All co on pa	lours ge 11			
AFB 4 x 2 x 2.5	AFB 4 x 2 x 2.5 waste container made of deep-drawn stainless steel, with mounting hooks, easy to remove and mount on push handle	not suitable for SW 6	425 x 225 x 250 mm 18.5 litre in connection with serving trolley max. filling: 13.5 kg	Stainless steel	555 509		
BGN 1/3-150	BGN 1/3-150 cutlery holder made of deep-drawn stainless steel, with mounting hooks, easy to remove and mount on push handle, 110 pieces of cutlery	not suitable for SW 6	325 x 176 x 150 mm	Stainless steel	555 510		

B.PRO cutlery and tray trolleys - for cutlery, trays, dishes,

napkins and condiments

Practical: cutlery and napkins on top, trays below – and thanks to first-class processing, it's extremely durable, too.

The BT 400 cutlery and tray trolley is available in two heights: with a 1270 mm total height for standard serving heights, or perfectly adjusted to the height of nursery and

primary school children – the compact BT 400 Kids with a total height of 1060 mm. It is perfect for combining with the B.PRO BASIC LINE Kids food serving system.



BT 400 Kids cutlery and tray trolley with lowered height for children's catering

SW 8 x 5-2 Kids serving trolley with shelf

for depositing trays. The shelf is easy and quick to attach. Can be mounted at standard height or children's height simply by turning. (see page 12)





BT 400 Kids with napkin dispenser



BT 400 with napkin dispenser (shown with galvanised steel castors)

BT 400 Kids cutlery and tray trolley with lowered height for children's catering

- Capacity: approx. 70 trays and approx. 500 pieces of cutlery
- Dimensions: 900 x 600 x 1060 mm

Order no. 574 834

As above, but also with

1 stainless-steel napkin dispenser

Order no. 574 832

BT 400 cutlery and tray trolley

standard height (children approx. 10 years and over)

- Capacity: approx. 120 trays and approx. 500 pieces of cutlery
- Dimensions: 900 x 600 x 1270 mm

Order no. 573 414

As above, but also with

1 stainless-steel napkin dispenser Order no. 572 361

Stainless-steel trolley for storing, transporting and dispensing cutlery, trays and napkins. Also suitable for smaller pieces of cutlery such as spoons and cake forks.

- Sturdy bumper rail included as standard
- Incl. 5 stainless-steel cutlery containers (size: GN 1/4-150) with transparent Plexiglas cover with half-flap
- 4 synthetic steering castors, 2 of which have brakes, corrosion-resistant in accordance with DIN 18867-8

B.PROTHERM K

B.PROTHERM – the choice for those who like to serve good food. The food transport containers ensure you have everything under control, even at peak times. They are available in five sizes, as top or front loaders, with many extras and transport aids.

All models can be coordinated and used flexibly.



Unmistakeable

Emboss the fastening components with your logo or school name – and *voilà*, the food transport containers are unique. Available for one or more units. Durable and dishwasher-safe.



Add more colour to your life

B.PROTHERM K with fastening components in grey, blue or red. Choose your daycare centre's colour or blue and red, for instance, to make a distinction between cold/hot food.



Unheated: B.PROTHERM K food transport containers, sturdy and versatile





B.PROTHERM 320 K

Unheated top loader

- Capacity: 1 x GN 1/1-200 or its subdivision
- Dimensions (LxWxH): 643x430x340 mm

Order no. 566 241



B.PROTHERM 420 K

Unheated front loader

- Max. capacity: 2xGN 1/1-150
- Dimensions (LxWxH): 663x445x470 mm

Order no. 574 534



B.PROTHERM 620 KUF

Unheated front loader

- Max. capacity: 2xGN 1/1-200 or 3xGN 1/1-150
- Dimensions (LxWxH): 660x440x660 mm

Order no. 574 543



Heatable: B.PROTHERM KB/KBUH with overheating protection,

flexible and reliable



B.PROTHERM 320 KB

Heatable top loader with silicone heating

- Capacity: 1x GN 1/1-200 or its subdivision
- Interior container made of stainless steel
- Electronic temperature limit set to max. +90 °C
- Can be heated when wet or dry
- 220-240 V AC / 50-60 Hz / 400 W
- Dim. (L x W x H): 643 x 430 x 375 mm

Order no. 566 242*



B.PROTHERM 420 KBUH

Heatable front loader with convection heating

- Max. capacity: 2x GN 1/1-150
- Electronic temperature limit set to max. +90 °C
- 220-240 V AC / 50-60 Hz / 200 W
- Dimensions (L x W x H): 692 x 445 x 470 mm

Order no. 573 515*



Fastening components available in 3 colours

B.PROTHERM 620 KBUH

Heatable front loader with convection heating

- Max. capacity: 2x GN 1/1-200 or 3x GN 1/1-150
- Electronic temperature limit set to max. +90 °C
- 220-240 V AC / 50-60 Hz / 200 W
- Dimensions (L x W x H): 692x440x660 mm

Order no. 572 536*

Adjustable: B.PROTHERM KBR/KBRUH food transport containers – the premier class for temperature regulation down to the degree



B.PROTHERM 320 KBR

Heatable and adjustable top loader with silicone heating and temperature display

- Capacity: 1x GN 1/1-200 or its subdivision
- Interior container made of stainless steel
- Can be regulated down to the degree between +40 °C and +95 °C
- Can be heated when wet or dry
- 220-240 V AC / 50-60 Hz / 400 W
- Dim. (L x W x H): 643 x 430 x 375 mm

Order no. 572 228*



B.PROTHERM 420 KBRUH

Heatable and adjustable front loader with convection heating and temperature display

- Max. capacity: 2x GN 1/1-150
- Can be regulated down to the degree between +40 °C and +85 °C
- 220–240 V AC / 50–60 Hz / 200 W
- Dim. (L x W x H): 692 x 445 x 470 mm

Order no. 573 516*



Also suitable for low-temperature cooking

B.PROTHERM 620 KBRUH

Heatable and adjustable front loader with convection heating and temperature display

- Max. capacity: 2x GN 1/1-200 or 3x GN 1/1-150
- Can be regulated down to the degree between +40 °C and +85 °C
- 220-240 V AC / 50-60 Hz / 200 W
- Dim. (L x W x H): 692 x 440 x 660 mm

Order no. 572 537*

B.PROTHERM E – next-level food transport with future-ready digital connectivity and an interior concept that puts freedom at the forefront.

NEW

Whether you are transporting hearty quantities to feed many or lots of small delicacies, the food transport containers from the B.PROTHERM product family offer the perfect solution for everyone. Choose from 23 models to suit your individual

requirements: whether as a neutral model, with convection heating or convection cooling, as a duo or combi model with two containers with independent temperature control (heated/heated, heated/neutral, heated/cooled) or as an undercounter model.

B.PROTHERM E 30 H

made of stainless steel, mobile, convection-heated

- 30 pairs of support ledges, space between ledges: 38,3 mm, for 30 x 1/1 GN or their subdivision
- Temperature range:
 +30 °C bis +90 °C
- 220–240 V / 50/60 Hz / 0,99 kW
- Dimensions (LxWxH):590 x 821 x 1532

Order no. 575 202



B.PROTHERM E 36 (30) C

made of stainless steel, mobile, convection-cooled

- 36 pairs of support ledges, space between ledges: 38,3 mm, for 30 x 1/1 und 6 x 1/2 GN or their subdivision
- Temperature range: +2 °C bis +10 °C
- 220–240 V / 50/60 Hz / 0,27 kW
- Dimensions (LxWxH):
 590 x 821 x 1762

Order no. 575 204



BPT E 2 x 12 combi H/N

made of stainless steel, mobile, top compartment: convection-heated (+30 °C bis +90°C)

bottom compartment: neutral

- 2 x 12 pairs of support ledges, space between ledges: 38,3 mm, for 12 x 1/1 GN or their subdivision
- 220-240 V / 50/60Hz/ 0,8 kW
- Dimensions (LxWxH):
 590 x 821 x 1532

Order no. 575 210



Many more models and options available. Ask our sales team!

Practical accessories for BPT Ks







Stainless-steel slide-in frame For B.PROTHERM 420/620 and Gastronorm containers up to 150 mm deep

Order no. <u>564 352</u>

Eutectic plate (-12 °C) synthetic For B.PROTHERM 420 K/620 K Gastronorm-compliant

• With ergonomic handle cut-outs

Order no. 575 307

ROLLI-100

- Dim. (L x W x H): 643 x 446 x 159 mm
- Load-bearing capacity: 130 kg
- 4 galvanised steel steering castors,
 2 of which have brakes; dia. 100 mm

Order no. <u>568 236</u>



Optimum temperature control for perfect food:

with the digitally adjustable interior temperature of the B.PROTHERM KBR/KBRUH, the temperature can be precisely set down to the degree – meat stays tender, vegetables remain beautifully crisp and sausages don't split.

ROLLI-125

- Dim. (L x W x H): 643 x 446 x 187 mm
- Load-bearing capacity: 180 kg
- 4 synthetic steering castors,
 2 of which have brakes, dia. 125 mm

Order no. <u>568 237</u>

INDESTRUCTIBLE

Last for a lifetime in the kitchen, B.PRO Gastronorm containers.

Everything in stock! No minimum quantity. Containers, lids, trays and cooking inserts available in no time.

- Huge GN selection with more than 200 containers, lids, trays and cooking inserts
- All GN products ready in stock
- Immediate dispatch of your order
- Minimum order amount: just 1 piece





GN container with universal D-shaped handles:

- Two containers can be carried at the same time without tipping
- Heavy containers are easy to carry
- Filled containers are easy to hook in
- Easy to fill with food
- · Safe removal of hot containers
- Stackable, even when full

What makes them so strong:

- Extra sturdy thanks to the all-round edge embossment
- First-class finish with burr-free edges
- Dishwasher-safe
- Temperature-resistant from -40 °C to +280 °C
- Easy cleaning and optimum hygiene thanks to the corrosion-resistant, non-porous surfaces and large corner and bottom radii



Super easy to stack.

No wedging or sticking – thanks to stacking collar and ultra precise corner processing.



Many models made of synthetic material, enamelled and additional accessories can be found at

https://www.bpro-solutions.com/en/catering/products/gastronorm.cfm



Quality "Made in Germany"

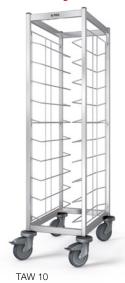
Fifty years of experience in manufacturing Gastronorm containers mean an extra long service life in extra tough kitchen conditions.



Takes every curve without spilling

The innovatively designed sealing lid made of stainless steel with a silicone seal is only available from B.PRO . Guaranteed to make every journey

B.PRO tray clearing trolleys – a clean affair for self-service







TAW 10 tray clearing trolley

- 1-piece, accessible from both sides, for 10 trays
- Support spacing: 125 mm
- Load-bearing capacity: 150 kg
- Max. load-bearing capacity per support pair: 4.5 kg
- 4 synthetic steering castors, 2 of which 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

For GN trays (530 x 325 mm)

Order no. <u>574 240</u>

For EN trays (530 x 370 mm)

Order no. 574 241

For KN trays (460 x 344 mm)

Order no. 574 242



TAW 2 x 10 with 3-sided panelling, trolley top, railing and push handle (shown with accessories)

TAW 2 x 10 tray clearing trolley

- 2-piece, accessible from both sides, for 20 trays
- Support spacing: 125 mm
- · Load-bearing capacity: 150 kg
- Max. load-bearing capacity per support pair: 4.5 kg
- have brakes, 125 mm in diameter

For GN trays (530 x 325 mm)

Order no. 574 243

For EN trays (530 x 370 mm)

Order no. 574 244

For KN trays (460 x 344 mm)

Order no. 574 245

TAW 20 tray clearing trolley, crosswise insertion

- 1-piece, accessible from both sides, for 20 trays, crosswise insertion
- Support spacing: 125 mm
- Load-bearing capacity: 150 kg
- Max. load-bearing capacity per support pair: 9 kg
- 4 synthetic steering castors, 2 of which have brakes, 125 mm in diameter

For GN trays (530 x 325 mm)

Order no. 575 393

For EN trays (530 x 370 mm)

Order no. 575 396

Colours: page 11

Optional accessories:

- · Side wall panelling
 - on 2 sides, coloured
- · Side and rear wall panelling on 3 sides, coloured
- Doors with or without glass insert
- **Push handle**
- Trolley top with railing
- Base

TAW 10 with 3-sided panelling, door with glass insert, trolley top and railing

Many more models and options available. Ask our sales team!

NEWBEVERAGE CRATE TRANSPORT TROLLEYS, THE PERFECT COMPANIONS FOR DISH RETURN

THE ADVANTAGES AT A GLANCE:

- Guests sort bottles into the appropriate crate themselves
- Saves time and removes the need for manual sorting by an employee
- Lower use of drinking glasses reduces washing requirements and thus also costs



BCCT 3 with accessories

BCCT 6 with accessories

BCTT 3 beverage crate transport trolley

- Single-compartment model for 3 beverage crates (max. 400 x 330 x 350 mm) stacked on top of each other
- Load-bearing capacity: 70 kg
- Synthetic castors, 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes

Order no. 575 384

BCTT 6 beverage crate transport trolley

- Double-compartment model for 6 beverage crates (max. 400 x 330 x 350 mm), 3 per compartment stacked on top of each other
- Load-bearing capacity: 70 kg
- Synthetic castors, 125 mm dia., 2 fixed and 2 steering castors, 2 of which have brakes

Order no. 575 385

EXTENSIVE RANGE OF ACCESSORIES

- Side panelling on 2 sides, available coloured and in stainless steel
- Side and rear wall panelling on 3 sides, available coloured and in stainless steel
- Trolley top made of stainless steel with all-round railing creates additional storage surface

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 – Custommade high-precision pieces using stainless steel, aluminium or synthetics for industry.

All business units of B.PRO hold DIN EN ISO 9001:2015 certification, guaranteeing a high standard of reliability and customer orientation.

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