

**B.PRO**  
CATERING SOLUTIONS



# B.PRO SERVISTAR

The perfect plate stacking system with the innovative plate holder.

Steplessly adjustable for any plate size up to 30 cm



Innovative plate holder with a soft-grip surface



High-quality stainless steel, welded to be rugged



# AT THE READY

## **B.PRO SERVISTAR with the innovative plate holder: More space for working, less stress while serving.**

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

Because of its high-quality finishing „made by B.PRO“ SERVISTAR has maximum stability which is convincing – even when completely loaded and on uneven floors.

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

**B.PRO SERVISTAR. So that everything runs like clockwork while arranging, transporting and serving.**



### **As gentle and secure as the human hand: The unique plate holder.**

There are forms which are only surpassed by their model. The SERVISTAR plate holder is based on the natural example of the human hand – strong and gentle at the same time.

Thanks to their unique form, the plate holders have a firm hand on the plates. 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:**

The unique SERVISTAR plate holders ensures that arranging, transporting and serving food is safe, quick and cost effective.

# STRENGTH AND BEAUTY

**Perfect in form and function: Strong assistants which look good.**

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

There are nearly no limits to your creativity because each individual pair of plate holders carries up to 1 kg of weight. With 80 mm plate spacing, you can also give your imagination free rein while decorating.

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

Quality „made by B.PRO“ also means the highest level of service friendliness:



The plate holders can be reordered individually and replaced quickly and easily, which can save you a lot of time and energy if necessary.

**B.PRO SERVISTAR.**  
**Considered by many professionals**  
**the best plate stacking system in**  
**the world.**



**The height-adjustable push handle** (optional)  
 The rugged push handle made of hygienic stainless steel is right there when you need it. And it can be removed as soon as it bothers you. It can be easily mounted and removed and simply adjusted for persons of all sizes.

**Feel free to take a closer look: Convincing down to the smallest detail.**

The unmistakable quality of the B.PRO brand is characterised by high quality materials, first-class finishing and sophisticated design.

And because that still doesn't suffice, B.PRO SERVISTAR features many well-thought-out details to make your daily work easier.



**More space for creative ideas**

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



**More stability in everyday life**

The bend and twist-resistant stainless steel frames which are each permanently welded give the SERVISTAR its rugged strength so that you can manoeuvre safely even when the trolley is completely loaded.



**More safety under all conditions**

The plate holders with a soft-grip surface ensure maximum safety during transport, even when traversing thresholds and uneven floors.

# FLAT PACK

**B.PRO SERVISTAR** is also available in the space-saving Flat Pack.

The choice is yours for all SERVISTAR models. Delivery is either fully-mounted and ready for use as usual, or you can select delivery in the compact Flat Pack. With it, you can reduce your

transport and storage costs. Simply specify the corresponding order number when placing your order.



## Perfectly packed, quickly mounted:

At B.PRO, the quality is also evident in the packing. All parts are stored clearly arranged and safe for transport with our clever Flat Pack packing concept.

You can assemble the SERVISTAR yourself in a few steps in just seconds.



## More flexibility while 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 ergonomic adjusting screws and the clear scaling make it simple for you to set your SERVISTAR to the desired plate size.



There is a practical extra for the SERVISTAR models with four or six rows of plate holders. Two rows each (front and back) can be set to a different plate size – and thus two or three different sizes can be retained at once.

## B.PRO SERVISTAR MOBILE






Shown with  
accessories: plates

Models	B.PRO SERVISTAR GASTRO 80	B.PRO SERVISTAR GASTRO 120
Description	<ul style="list-style-type: none"> <li>- Plate stacking system, <u>mobile, with castors</u></li> <li>- Of high-quality, corrosion-resistant stainless steel</li> <li>- Delivered either assembled or in space-saving Flat Pack for self-assembly (Please specify corresponding order number.)</li> </ul>	
Plate holder	<ul style="list-style-type: none"> <li>- Ergonomically shaped plate holder with a soft-grip surface</li> <li>- Maximum load-bearing capacity per pair: 1 kg</li> <li>- Plate spacing 80 mm</li> <li>- Steplessly adjustable for plate sizes up to 30 cm</li> </ul>	
Castor model	- 125 mm dia., 4 steering castors, 2 of which have brakes	
Capacity	80 plates	120 plates
Number of plate rows	4 for 20 plates each	6 for 20 plates each
Dimensions (L x W x H) in mm	653 x 663 x 1856	653 x 933 x 1856
Weight ca. (with synthetic castors)	approx. 23 kg	approx. 29 kg
Delivery variants	Delivered assembled	Delivered assembled
Castor variant Order No.	Synthetic * <b>573 695</b>	Synthetic * <b>573 699</b>
Castor variant Order No.	Galvanised steel <b>573 694</b>	Galvanised steel <b>573 698</b>
Delivery variants	Delivered in Flat Pack	Delivered in Flat Pack
Castor variant Order No.	Synthetic * <b>573 697</b>	Synthetic * <b>573 701</b>
Castor variant Order No.	Galvanised steel <b>573 696</b>	Galvanised steel <b>573 700</b>
Dimensions of Flat Pack (L x W x H) in mm	1753 x 683 x 247	1753 x 943 x 233
Weight per Flat Pack	approx. 29 kg	approx. 38,5 kg
Lot size on pallet	6 Flat Packs per pallet	6 Flat Packs per pallet
Packing dimensions per pallet in mm	1800 x 770 x 1610	1800 x 770 x 2010
Weight of pallet	approx. 194 kg	approx. 251 kg

\* corrosion-resistant in compliance with DIN 18867-8

## ACCESSORIES FOR **B.PRO SERVISTAR**

Illustration	Designation	For models	Order No.
	<p><b>Height-adjustable push handle</b> Made of rugged stainless steel</p>	All SERVISTAR GASTRO	<b>573 717</b>
	<p><b>Hygiene shrouding</b> including frame construction made of CNS for holding hygiene shrouding, for protecting food from heat loss and environmental influences. Material: PE 200µ</p>	SERVISTAR GASTRO 80	<b>573 715</b>
	<p><b>Plate block</b> Can even prevent the plates from slipping in extreme transport situations (Only for new orders, retrofitting not possible).  <u>ATTENTION: Not possible when delivered in a Flat Pack.</u></p>	All SERVISTAR GASTRO	<b>Specify when ordering</b>
not shown	<p><b>Stainless-steel castors</b> 125 mm dia., 4 steering castors, 2 of which have brakes</p>		

## 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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