

## BLANCOTHERM

### BLANCOTHERM K synthetic

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**BLANCOTHERM 620 KUF**

(with accessories)

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



**BLANCOTHERM 320 ECO**

The starter model: Unheated, with lid, easy to open.



**BLANCOTHERM 320 KBR**

(with accessories)

The innovation: Top loader, heatable, temperature regulation accurate to the degree and LED display for indicating the interior temperature.

# Appetizingly transported, appetizingly packed – BLANCOTHERM K food transport containers of synthetic

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

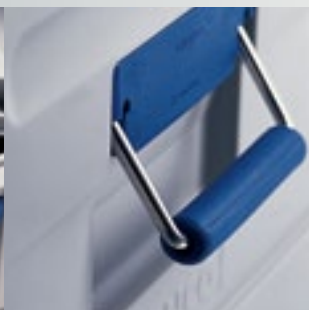


### Outstanding food quality

Heatable BLANCOTHERM with interior temperature adjustable down to the degree from +40 °C to +85 °C or +95 °C. A BLANCO innovation.



**Stainless steel interior**  
BLT 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 crossbars so that even small GN containers are securely seated.



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



**Condensation water trough**  
Four new BLT models for additional safety: The trough catches escaping condensation water, minimizing the danger of slipping and injuries.



**Absolutely hygienic**  
All BLANCOTHERM K units are dishwasher-safe.



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



**Compatibly designed**  
Stainless steel or synthetic  
– BLANCOTHERM K and E  
are absolutely compatible  
and can be used together.



**BLANCOTHERM BLT 1020 EUK**  
The cool type: Front loader with active convection cooling for HACCP-compliant refrigeration of food.



**BLANCOTHERM BLT 820 EBTF**  
The multitalent: Top loader, front loader, convection heater and serving function in one.

## Built for the entire life of a kitchen – BLANCOTHERM E food transport containers of stainless steel

With BLANCOTHERM E you're excellently prepared for large quantities and everyday life in a large kitchen. Elegant appearance, perfected technology and maximum convenience make these food transport containers a desirable kitchen helper. Regardless of whether you choose the unheated model, the EB with a long-life convection heater or the EUK with powerful convection cooling.



### User-friendly (EUK)

With the digital temperature control the temperature can be set exactly to the degree and verified.



### Made easy

The heating module can easily be removed for cleaning. The mains plug is protected against impacts.

### Leak-free

Thanks to the water-tight interior body in hygienic design H1 there are no dirty joints. And that enables easy cleaning.

### Uniformly cooled (EUK)

The special air baffle ensures a uniform cooling temperature in the entire interior.



### A good move

Ergonomic push handle for effortless handling. The integrated bumper rail offers a high level of safety when manoeuvring.

### Optimally solved (EUK)

Condensed water only results at the evaporator outside the usable space. It is collected in the easy-to-remove catch tray.

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe



## BLT synthetic, unheated




Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
<p>BLT 160 K (shown with accessories: GN containers)</p> 	<b><u>BLT 160 K</u></b>	<b>BLANCOTHERM 160 K</b> synthetic food transport container, with lid	GN 1/1-100 or their subdivisions	630 x 425 x 230 mm	7 kg	<b>566 240</b>	
<p>BLT 320 ECO</p> 	<b><u>BLT 320 ECO</u></b>	<b>BLANCOTHERM 320 ECO</b> synthetic food transport container, with lid, with moulded skids and handles	GN 1/1-200 or their subdivisions	620 x 415 x 345 mm	7 kg	<b>564 650</b>	
<p>BLT 320 K</p> 	<b><u>BLT 320 K</u></b>	<b>BLANCOTHERM 320 K</b> synthetic food transport container, with lid	GN 1/1-200 or their subdivisions	630 x 425 x 340 mm	8 kg	<b>566 241</b>	
<p>BLT 420 K</p> 	<b><u>BLT 420 K</u></b>	<b>BLANCOTHERM 420 K</b> synthetic food transport container, with hinged door	2 x GN 1/1-150 or their subdivisions  11 pairs of support ledges with spacing of 31 mm	630 x 430 x 490 mm	10 kg	<b>573 514</b>	
<p>BLT 620 KUS (shown with accessories: GN containers)</p> 	<b><u>BLT 620 KUS</u></b>	<b>BLANCOTHERM 620 KUS</b> synthetic food transport container, with lid, side lock	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	630 x 425 x 660 mm	13.5 kg	<b>566 243</b>	
<p>BLT 620 KV (shown with accessories: GN containers)</p> 	<b><u>BLT 620 KV</u></b>	<b>BLANCOTHERM 620 KV</b> synthetic food transport container, with lid, top lock	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	630 x 425 x 660 mm	13.5 kg	<b>564 358</b>	

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe



## BLT synthetic, unheated

Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
 <p>BLT 620 KUF (shown with accessories: GN containers)</p>	<u>BLT 620 KUF</u>	<b>BLANCOTHERM 620 KUF</b> synthetic food transport container, with hinged door, that can be opened to an angle of 270°	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	670 x 445 x 660 mm	13.5 kg	<b>564 365</b>	
 <p>BLT 620 KUF-F</p>	<u>BLT 620 KUF-F</u>	<b>BLANCOTHERM 620 KUF-F</b> synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270°	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	670 x 445 x 830 mm	23.5 kg	<b>569 262</b>	
 <p>BLT 620 KUF-F with condensation water trough</p>	<u>BLT 620 KUF-F with condensa- tion water trough</u>	<b>BLANCOTHERM 620 KUF-F with condensation water trough</b> synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door, can be opened to an angle of 270°	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	670 x 445 x 830 mm	24 kg	<b>573 317</b>	
 <p>BLT 620 KF (shown with accessories: GN containers)</p>	<u>BLT 620 KF</u>	<b>BLANCOTHERM 620 KF</b> synthetic food transport container, mobile, with castors that comply with DIN 18867-8, synthetic, 4 steering castors, 2 of which have brakes with lid, side lock,	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	630 x 425 x 830 mm	18 kg	<b>564 350</b>	
 <p>BLT 620 KF with condensation water trough</p>	<u>BLT 620 KF with condensa- tion water trough</u>	<b>BLANCOTHERM 620 KF with condensation water trough</b> synthetic food transport container, mobile, with synthetic castors in accord- ance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with removable door, side lock	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	630 x 425 x 830 mm	24 kg	<b>573 316</b>	







The underlined models are in stock.

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe (convection-heated BLT without door only)



## BLT synthetic, heated

Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Rating/ conn. load	Weight (kg)	Order No.	Price in € w/o VAT
 <p>BLT 320 KB (shown with accessories: GN containers)</p>	<u>BLT 320 KB</u>	<b>BLANCOTHERM 320 KB</b> synthetic food transport container, heated, with power on/off indicator, max. temperature +90 °C, with lid, inside container of CNS 18/10	GN 1/1-200 or their subdivisions	630 x 425 x 375 mm	0.4 kW 220–240 V 50–60 Hz	13.5 kg	<b>566 242</b>	
 <p>BLT 320 KBR (shown with accessories: GN containers)</p>	<u>BLT 320 KBR</u>	<b>BLANCOTHERM 320 KBR</b> synthetic food transport container, with digital temperature control for adjusting the interior container temperature in 1° increments from +40 °C to +95 °C, with lid, inside container of CNS 18/10	GN 1/1-200 or their subdivisions	630 x 425 x 375 mm	0.4 kW 220–240 V 50–60 Hz	13.5 kg	<b>572 228</b>	
 <p>BLT 420 KBUH</p>	<u>BLT 420 KBUH</u>	<b>BLANCOTHERM 420 KBUH</b> synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door	2 x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm	690 x 437 x 490 mm	0.2 kW 220–240 V 50–60 Hz	16 kg	<b>573 515</b>	
 <p>BLT 420 KBRUH</p>	<u>BLT 420 KBRUH</u>	<b>BLANCOTHERM 420 KBRUH</b> synthetic food transport container, convection-heated, with digital temperature control for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door	2 x GN 1/1-150 or their subdivisions 11 pairs of support ledges with spacing of 31 mm	690 x 437 x 490 mm	0.2 kW 220–240 V 50–60 Hz	16 kg	<b>573 516</b>	
 <p>BLT 620 KBUH</p>	<u>BLT 620 KBUH</u>	<b>BLANCOTHERM 620 KBUH</b> synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, with hinged door	3 x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm	700 x 445 x 660 mm	0.2 kW 220–240 V 50–60 Hz	19.5 kg	<b>572 536</b>	
 <p>BLT 620 KBUH-F</p>	<u>BLT 620 KBUH-F</u>	<b>BLANCOTHERM 620 KBUH-F</b> synthetic food transport container, convection-heated, with power on/off indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door	3 x GN 1/1-150 or their subdivisions 12 pairs of support ledges with spacing of 39 mm	700 x 445 x 830 mm	0.2 kW 220–240 V 50–60 Hz	27 kg	<b>573 314</b>	

# BLANCOTHERM synthetic

- Of food-resistant polypropylene
- Dishwasher-safe (convection-heated BLT without door only)



## BLT synthetic, heated

Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Rating/ conn. load	Weight (kg)	Order No.	Price in € w/o VAT
	<b>BLT 620 KBUH-F with condensation water trough</b>	<b>BLANCOTHERM 620 KBUH-F with condensation water trough</b> synthetic food transport container, convection-heated, with power on/indicator, max. temperature +90 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	700 x 445 x 830 mm	0.2 kW 220–240 V 50–60 Hz	28 kg	<b>573 318</b>	
	<b>BLT 620 KBRUH</b>	<b>BLANCOTHERM 620 KBRUH</b> synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature in 1° increments from +40 °C to +85 °C, with hinged door	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	700 x 445 x 660 mm	0.2 kW 220–240 V 50–60 Hz	19.5 kg	<b>572 537</b>	
	<b>BLT 620 KBRUH-F</b>	<b>BLANCOTHERM 620 KBRUH-F</b> synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	700 x 445 x 830 mm	0.2 kW 220–240 V 50–60 Hz	27 kg	<b>573 315</b>	
	<b>BLT 620 KBRUH-F with condensation water trough</b>	<b>BLANCOTHERM 620 KBRUH-F with condensation water trough</b> synthetic food transport container, convection-heated, <u>with digital temperature control</u> for adjusting the interior temperature down to the degree from +40 °C to +85 °C, mobile, with synthetic castors in accordance with DIN 18867-8, 4 steering castors, 2 of which have brakes, with hinged door	3 x GN 1/1-150 or their subdivisions  12 pairs of support ledges with spacing of 39 mm	700 x 445 x 830 mm	0.2 kW 220–240 V 50–60 Hz	28 kg	<b>573 319</b>	

The underlined models are in stock.

## Accessories for BLANCOTHERM synthetic

• \* Corrosion-resistant pursuant to DIN 18867-8

Accessories								
Illustration	Model	Designation	For models	Dimensions L x W x H (mm)	Weight/ load cap. (kg)	Castors dia. 125 mm	Order No.	Price in € w/o VAT
	ROLA 13	Serving dolly with lid receptacle, made of corrosion-resistant stainless steel	1x BLT 160 K or 1x BLT 320 K/KB/KBR/ECO	592 x 425 x 535 mm	10 kg 25 kg	4 steering castors, 2 of which have brakes		
							synthetic *	572 341
							galvanized steel	572 342
	ROLA 23	Serving dolly with lid receptacle, made of corrosion-resistant stainless steel	2x BLT 160 K or 2x BLT 320 K/KB/KBR/ECO	945 x 592 x 535 mm	19 kg 50 kg	4 steering castors, 2 of which have brakes		
							synthetic *	572 343
							galvanized steel	572 344
	ROL 6x4	Serving dolly, made of corrosion-resistant stainless steel	4x BLT 160 K or 3x BLT 320 K/KB/KBR/ECO or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH	542 x 432 x 212 mm	8 kg 100 kg	4 steering castors, 2 of which have brakes		
							synthetic *	572 339
							galvanized steel	572 340
	ROLLI-100	Serving dolly, made of polypropylene	4x BLT 160 K or 3x BLT 320 K/KB/KBR/ECO or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH	650 x 450 x 165 mm	4.5 kg 130 kg	galvanized steel 4 steering castors, 2 of which have brakes, dia. 100 mm	568 236	
	ROLLI-125	Serving dolly, made of polypropylene	4x BLT 160 K or 3x 320 K/KB/KBR/ECO or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH	650 x 450 x 190 mm	4.5 kg 130 kg	synthetic * 4 steering castors, 2 of which have brakes	568 237	
not shown	Plug-in tray holders	Plug-in tray holders for locking EN and GN tray sets	ROLLI-100 or ROLLI-125				568 925	
not shown	Push bar	Push bar for better manoeuvring, made of corrosion-resistant stainless steel	ROLLI-100 or ROLLI-125				568 926	
	BTA 3	Transport and serving trolley made of corrosion-resistant stainless steel, 2 shelves: 940 x 700 mm, clear height between shelves: 300 mm	2x BLT 160 K or 2x BLT 320 K/KB/KBR or 2x BLT 420 K/KBUH/KBRUH or 2x BLT 620 K/KBUH/KBRUH	1070 x 780 x 840 mm	31 kg max. load per shelf: 100 kg	4 steering castors, 2 of which have brakes		
							synthetic *	572 325
							galvanized steel	572 326

# Accessories for BLANCOTHERM synthetic

Accessories							
Illustration	Model	Designation	For models	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	<u>Eutectic plate</u>	<b>Eutectic plate</b> (-3 °C) synthetic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30 mm	4.2 kg	<b>568 136</b>	
			BLT 160 K or BLT 320 ECO/K	483 x 283 x 36 mm	4.0 kg	<b>569 315</b>	
		<b>Eutectic plate</b> (-12 °C) synthetic, Gastronorm-compatible	BLT 420 K or BLT 620 K	530 x 325 x 30 mm	4.2 kg	<b>573 332</b>	
Slide-in frame (shown with accessories: GN support bar) 	<u>Slide-in frame</u>	<b>Slide-in frame</b> of CNS 18/10 suitable for Gastronorm containers up to 150 mm deep	BLT 420 K/KBUH/KBRUH or BLT 620 K/KBUH/KBRUH	530 x 325 x 156 mm	0.5 kg	<b>564 352</b>	
ST 3 	<u>ST 3</u>	<b>GN support bar</b> of CNS 18/10 for container combination, required with GN 1/4, 1/6 and 1/9	BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame	Length: 325 mm		<b>550 650</b>	
ST 5 	<u>ST 5</u>	<b>GN support bar</b> of CNS 18/10, with spring lock, for container combina- tion, required with GN 1/4, 1/6 and 1/9	BLT 160 K or BLT 320 ECO/K/KB/KBR or slide-in frame	Length: 530 mm		<b>550 651</b>	
Special pen 	<u>Special pen</u>	<b>Special washable pen</b> for labelling menu cards	all BLT K			<b>564 361</b>	
Menu card 	<u>Menu card</u>	BLANCOTHERM <b>menu card</b> , blank	all BLT K	DIN A 6 (148 x 105 mm)		<b>564 353</b>	
	<u>Set of menu cards 20x</u>	Set consisting of <b>20 menu cards</b> for BLANCOTHERM				<b>564 359</b>	
Menu card box (shown with accessories: menu cards) 	<u>Menu card box</u>	<b>Menu card box</b> for BLANCOTHERM menu cards (Capacity: 25 cards)	all BLT K			<b>564 355</b>	
not shown	<u>Condensation water channel</u>	Condensation water channel for retrofitting	BLT 620 K-F	430 x 89 x 30 mm	0.75 kg	<b>573 322</b>	
			BLT 620 KUF-F	430 x 104 x 30 mm	0,5 kg	<b>573 320</b>	
			BLT 620 KBUH-F BLT 620 KBRUH-F	430 x 137 x 30 mm	1.0 kg	<b>573 321</b>	

## BLANCOTHERM stainless steel

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



### BLT stainless steel, unheated

Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	<b>BLT 820 E</b>	<b>BLANCOTHERM 820 E</b> Stainless steel food transport container, with hinged door, mobile	GN container up to a max. of 3 x GN 1/1-200  11 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 977 mm	56 kg	<b>572 515</b>	
	<b>BLT 1020 E</b>	<b>BLANCOTHERM 1020 E</b> Stainless steel food transport container, with hinged door, mobile	GN container up to a max. of 3 x GN 1/1-200 + 1 x GN 1/1-100  14 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 1150 mm	63 kg	<b>572 518</b>	
	<b>BLT 1220 E</b>	<b>BLANCOTHERM 1220 E</b> Stainless steel food transport container, with hinged door, mobile	GN container up to a max. of 5 x GN 1/1-200  20 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 1495 mm	83 kg	<b>572 520</b>	

## BLANCOTHERM stainless steel

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



### BLT stainless steel, heated



Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Rating/ conn. load	Weight (kg)	Order No.	Price in € w/o VAT
 	<b>BLT 820 EB</b>	<b>BLANCOTHERM 820 EB</b> Stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C	GN container up to a max. of 3 x GN 1/1-200  11 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 977 mm	220–240 V AC 50–60 Hz 0.38 kW	59 kg	<b>572 516</b>	
 	<b>BLT 820 EBTF</b>	<b>BLANCOTHERM 820 EBTF</b> Stainless steel food transport container, heated, top and front loader, mobile, temperature range: +30 °C to +90 °C	GN container up to a max. of 3 x GN 1/1-200  11 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 1060 mm  Operating height: 977 mm	220–240 V AC 50–60 Hz 0.38 kW	61 kg	<b>572 517</b>	
 	<b>BLT 1020 EB</b>	<b>BLANCOTHERM 1020 EB</b> Stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C	GN container up to a max. of 3 x GN 1/1-200 + 1 x GN 1/1-100  14 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 1150 mm	220–240 V AC 50–60 Hz 0.38 kW	66 kg	<b>572 519</b>	
 	<b>BLT 1220 EB</b>	<b>BLANCOTHERM 1220 EB</b> Stainless steel food transport container, heated, with hinged door, mobile, temperature range: +30 °C to +90 °C	GN container up to a max. of 5 x GN 1/1-200  20 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 815 x 1495 mm	220–240 V AC 50–60 Hz 0.76 kW	86 kg	<b>572 521</b>	

## BLANCOTHERM stainless steel

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






### BLT stainless steel, convection-cooled

Illustration	Model	Designation	Capacity	Dimensions L x W x H (mm)	Rating/ conn. load	Weight (kg)	Order No.	Price in € w/o VAT
	<b>BLT 1020 EUK</b>	<b>BLANCOTHERM 1020 EUK</b> Stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C	GN container up to a max. of 3x GN 1/1-200 + 1x GN 1/1-100  14 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 845 x 1430 mm	220–240 V AC 50 Hz 0.3 kW	100 kg	<b>572 862</b>	
	<b>BLT 1220 EUK</b>	<b>BLANCOTHERM 1220 EUK</b> Stainless steel food transport container, convection-cooled, with hinged door, mobile, temperature range: +2 °C to +15 °C	GN container up to a max. of 5x GN 1/1-200  20 pairs of support ledges with spacing of 57.5 mm between ledges	540 x 845 x 1775 mm	220–240 V AC 50 Hz 0.3 kW	120 kg	<b>572 863</b>	




## Accessories for BLANCOTHERM stainless steel

### Accessories for all BLT stainless steel models


Illustration	Model	Designation	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	<b><u>Eutectic plate</u></b>	<b>Eutectic plate</b> (-3 °C) synthetic, Gastronorm-compatible	530 x 325 x 30 mm	4.2 kg	<b>568 136</b>	
		<b>Eutectic plate</b> (-12 °C) synthetic, Gastronorm-compatible			<b>573 332</b>	
not shown	<b><u>Slide-in frame</u></b>	<b>Slide-in frame</b> of CNS 18/10 for Gastronorm containers up to 150 mm deep	530 x 325 x 156 mm		<b>564 352</b>	
	<b><u>ST 3</u></b>	<b>GN support bar</b> of CNS 18/10 for container combination, required with GN 1/4, 1/6 and 1/9	Length: 325 mm		<b>550 650</b>	
	<b><u>ST 5</u></b>	<b>GN support bar</b> of CNS 18/10 with spring lock, for container combination, required with GN 1/4, 1/6 and 1/9	Length: 530 mm		<b>550 651</b>	

# Accessories for BLANCOTHERM stainless steel

## Accessories for all BLT stainless steel models

Illustration	Model	Designation	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	<u>Special pen</u>	<b>Special washable pen</b> for labelling menu cards			<b>564 361</b>	
not shown	<u>Menu card holder</u>	<b>Menu card holder</b> for front side of door				
	<u>BLT E menu card</u>	<b>BLT E menu card</b> with hanging slot (blank)	DIN A6 (148 x 105 mm)		<b>572 513</b>	
 Menu card box (shown with accessories: menu cards)	<u>Menu card box</u>	<b>Menu card box</b> for BLANCOTHERM menu cards (Capacity: 25 cards)			<b>564 355</b>	
not shown	<u>Push handle</u>	additional pull handle on back of unit	dia. 32 mm			
	<u>Door not removable</u>					

## Castor options for BLT stainless steel

Illustration	Model	Designation	For model	 Price in € w/o VAT
not shown	<u>Anti-static castors</u>	2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic, <b>125 mm dia.</b> (in conjunction with 540 x 815 mm bottom plate)	all BLT E models	
not shown	<u>Stainless-steel castors</u>	2 fixed and steering castors with brakes, <b>125 mm dia.</b> (in conjunction with 540 x 815 mm bottom plate)	all BLT E models	
		2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> (in conjunction with 640 x 845 mm bottom plate)	all BLT E and BLT EB models	
		2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> (in conjunction with 700 x 845 mm bottom plate)	BLT EUK	
		2 fixed and 2 steering castors with brakes, with elastic castors, <b>160 mm dia.</b> (in conjunction with 640 x 845 mm bottom plate)	all BLT E and BLT EB models	
		2 fixed and 2 steering castors with brakes, with elastic castors, <b>160 mm dia.</b> (in conjunction with 700 x 845 mm bottom plate)	BLT EUK	
not shown	<u>Galvanized steel castors</u>	2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> (in conjunction with 640 x 845 mm bottom plate)	all BLT E and BLT EB models	
		2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> (in conjunction with 700 x 845 mm bottom plate)	BLT EUK	
		2 fixed and 2 steering castors with brakes, with elastic castors, <b>160 mm dia.</b> (in conjunction with 640 x 845 mm bottom plate)	all BLT E and BLT EB models	
		2 fixed and 2 steering castors with brakes, with elastic castors, <b>160 mm dia.</b> (in conjunction with 700 x 845 mm bottom plate)	BLT EUK	

The underlined models are in stock.

