



## BLANCO INMOTION Food serving and food transport trolleys, dispensers, conveyors

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## An outlay that's worth it – BLANCO INMOTION food serving trolleys

As an important link between the kitchen and the food recipient, food serving trolleys must above all be able to maintain the quality of the food – both up to the last guest and during portioning on the conveyor. BLANCO INMOTION food serving trolleys achieve both brilliantly. Select your own personal BLANCO INMOTION menu from a wide range of products and accessories.



**The twin-pack**  
SAG 2 in the classic  
2-well version.



**The complete one**  
SAG 2-THK as a finished  
food servery with a hot and  
cold compartment, sneeze  
guard and integrated plate  
dispenser.



**The buffer**  
SAW 3 for portioning on  
the conveyor.



1



3



2

- 1 The interior of the compartments is produced continuously in the H1 hygienic design. The stainless-steel exterior housing is protected against splash and spray water (IP X5).
- 2 Rugged polyamide corner guards protect the unit and furniture. The rugged synthetic castors meet all requirements according to DIN 18867, Part 8.
- 3 Welded body parts and top surfaces of stainless steel offer perfect protection against the entry of dirt and water. A profile edge reliably holds back condense water.



## A system on the move: BLANCO INMOTION Dispensers

Regardless of the application, BLANCO INMOTION dispensers convince with quality, capacity and ingenious technology. They are equally well-suited for self-service, as a supply point behind the food servery or for portioning on a conveyor belt. Whether for plates, bowls or trays - you're on the right track with the dispensers.



**For trays**  
With automatic tray feed.



**For installation**  
Plate dispenser, heatable,  
for approx. 70 plates.



**With convection heating**  
Dispenser with twin tube  
for approx. 120 plates.



**For wax-core lower bases**  
Special dispenser with  
convection heating.



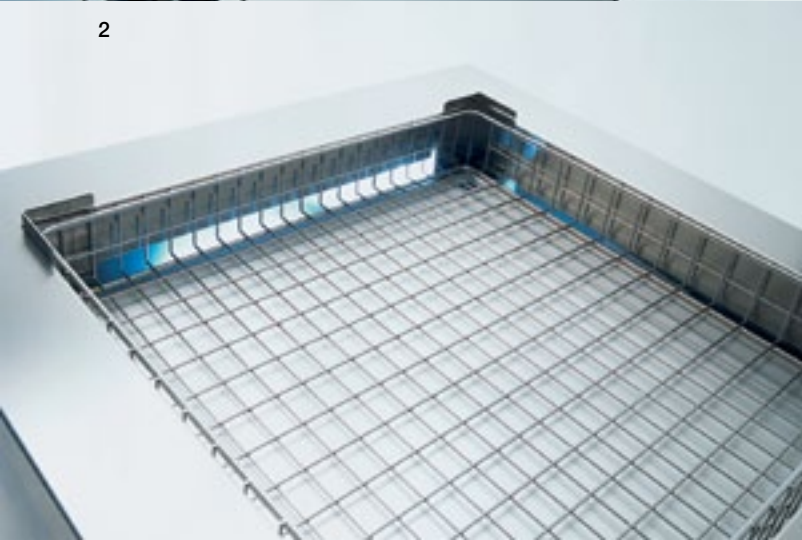
**For cooling**  
Cooling slits enable  
uniform cooling in a cold  
storage house.



1



3



2

- 1 Quality characteristic: Cleanly welded stainless steel with micro-polished surface makes the BLANCO dispensers so rugged and durable in tough everyday world of large kitchens.
- 2 Clear the stage: The spring tension of the dispensers can be flexibly adapted to the weight of the respective porcelain and/or system parts.
- 3 Get a handle on it: With their 32 mm diameter, the ergonomic safety push handles fit especially well in the hand. The bumper rail provides additional safety.

## The pièce de résistance of your food portioning system – BLANCO INMOTION food distribution conveyors

The innovative system offers a continuous stream of advantages:

Cold-food portioning without a refrigerated room. With the convection-cooled food distribution conveyor RSPV-UK, cold portioning can now be carried out at a pleasant working temperature, naturally while complying with the HACCP guidelines.



- 1 A refrigerated shroud of air ensures that the temperatures required by HACCP for food on the conveyor are reliably maintained.
- 2 Conveyor operation and cooling can be switched independently of one another. And that also enables energy-saving, uncooled use, e.g. for breakfast portioning.

## BLANCO INMOTION: The system is the star.

Whether it's Cook & Serve, Cook & Chill or Cook & Freeze, whether it's a tray or container system, the BLANCO INMOTION product line offers you all the options for your customized food distribution concept.

With BLANCO INMOTION you decide on perfectly matched products for the optimization of your processes. The basic analysis of your requirements and careful consulting can be included in the package of services on request.

In the process, country-specific standards, temperature requirements and regulations are taken into account, as is the option of complete, HACCP-compliant documentation.

The ergonomic design, first-class finishing and the high-quality, hygienic materials make daily work easier for the personnel. Even more: In the long term they help you with healthy management. And make BLANCO INMOTION an investment in the future that's worth every cent.

BLANCO INMOTION.  
System solutions on the move.

- Regeneration using induction technology
- Regeneration with hot air
- Tray transport trolleys
- Banquet trolleys
- Food distribution trolleys
- Actively cooled food distribution conveyors
- Food distribution conveyors
- Dishes-return conveyor belts
- Food serving trolleys
- Food transport trolleys
- Platform dispensers
- Basket dispensers
- Tray dispensers
- Universal dispensers
- Plate dispensers
- Build-in dispensers

INMOTION SAG,  
SAW, STW, dispenser,  
sers, conveyors



# BLANCO INMOTION – Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, open
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Wells that can be regulated and heated separately
- Temperature range +30 °C to +95 °C
- Protected against splashed and sprayed water (IP X5)



## Food serving trolleys, heatable, open



Illustration	Model	Designation	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
 <p>SAW 1</p>	<b>SAW 1</b>	<b>Food serving trolley,</b> <b>1 individual well</b> with temperature control, can be heated wet or dry  Capacity: 1x GN 1/1-200 or its subdivisions	750 x 508 x 933 mm  Operating height: 900 mm	24.5 kg	0.7 kW 220–240 V 50–60 Hz	<b>572 152</b>	
 <p>SAW 2</p>	<b>SAW 2</b>	<b>Food serving trolley,</b> <b>2 individual wells</b> with temperature control, can be heated wet or dry  Capacity: 2x GN 1/1-200 or its subdivisions	936 x 714 x 933 mm  Operating height: 900 mm	35.5 kg	1.4 kW 220–240 V 50–60 Hz	<b>572 153</b>	
 <p>SAW 3 (shown with accessories: GN containers)</p>	<b>SAW 3</b>	<b>Food serving trolley,</b> <b>3 individual wells</b> with temperature control, can be heated wet or dry  Capacity: 3x GN 1/1-200 or its subdivisions	1276 x 714 x 933 mm  Operating height: 900 mm	44 kg	2.1 kW 220–240 V 50–60 Hz	<b>572 154</b>	
 <p>SAW 4</p>	<b>SAW 4</b>	<b>Food serving trolley,</b> <b>4 individual wells</b> with temperature control, can be heated wet or dry  Capacity: 4x GN 1/1-200 or its subdivisions	1615 x 714 x 933 mm  Operating height: 900 mm	57.5 kg	2.8 kW 220–240 V 50–60 Hz	<b>572 155</b>	
 <p>SAW L-2</p>	<b>SAW L-2</b>	<b>Food serving trolley,</b> <b>2 individual wells</b> with temperature control, can be heated wet or dry, <b>especially for use on a servery counter</b> (push handle and operating modules on the long side)  Capacity: 2x GN 1/1-200 or its subdivisions	900 x 749 x 933 mm  Operating height: 900 mm	35.5 kg	1.4 kW 220–240 V 50–60 Hz	<b>572 156</b>	
 <p>SAW L-3</p>	<b>SAW L-3</b>	<b>Food serving trolley,</b> <b>3 individual wells</b> with temperature control, can be heated wet or dry, <b>especially for use on a servery counter</b> (push handle and operating modules on the long side)  Capacity: 3x GN 1/1-200 or its subdivisions	1241 x 749 x 933 mm  Operating height: 900 mm	48 kg	2.1 kW 220–240 V 50–60 Hz	<b>572 157</b>	
 <p>not shown</p>	<b>SAW L-4</b>	<b>Food serving trolley,</b> <b>4 individual wells</b> with temperature control, can be heated wet or dry, <b>especially for use on a servery counter</b> (push handle and operating modules on the long side)  Capacity: 4x GN 1/1-200 or its subdivisions	1574 x 749 x 933 mm  Operating height: 900 mm	65.5 kg	2.8 kW 220–240 V 50–60 Hz	<b>572 551</b>	

## BLANCO INMOTION – Food serving trolleys

- Made of corrosion-resistant stainless steel
- Food serving trolleys, cooled (active convection cooling)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes
- Temperature range +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)



### Food serving trolleys, cooled



Illustration	Model	Designation	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>SAW 2-UK</b>	<b>Food serving trolley, cooling tray for 2x GN 1/1-200 or its subdivisions</b>	936 x 714 x 933 mm  Operating height: 900 mm	98 kg	0.4 kW 220–240 V 50 Hz	<b>572 429</b>	
	<b>SAW 3-UK</b>	<b>Food serving trolley, cooling tray for 3x GN 1/1-200 or its subdivisions</b>	1276 x 714 x 933 mm  Operating height: 900 mm	118 kg	0.5 kW 220–240 V 50 Hz	<b>572 430</b>	

# BLANCO INMOTION – Food serving trolleys


- Made of corrosion-resistant stainless steel
- Food serving trolleys, heatable, closed
- Synthetic castors, corrosion-resistant in compliance with DIN 18867-8, 125 mm dia., 2 fixed castors, 2 steering castors with brakes
- Wells and compartments that can be regulated and heated separately, temperature range of wells: +30 °C to +95 °C, temperature range of heated compartments: +30 °C to +80 °C, temperature range of cooled compartments: +2 °C to +15 °C
- Protected against splashed and sprayed water (IP X5)



## Food serving trolleys, heatable, closed

Illustration	Model	Designation	Compartments	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<u>SAG 2</u>	<b>Food serving trolley, 2 individual wells</b> for 2x GN 1/1-200 or its subdivisions, with temperature control, <b>2 compartments</b>	<b>2 compartments</b> , heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm	936 x 714 x 933 mm  Operating height: 900 mm	62 kg	1.9 kW 220–240 V 50–60 Hz	<b>572 150</b>	
	<u>SAG 3</u>	<b>Food serving trolley, 3 individual wells</b> for 3x GN 1/1-200 or its subdivisions, with temperature control, <b>3 compartments</b>	<b>3 compartments</b> , heatable, with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm	1276 x 714 x 933 mm  Operating height: 900 mm	85.5 kg	2.85 kW 220–240 V 50–60 Hz	<b>572 151</b>	

## Food serving trolleys, heatable/coolable, closed

	<u>SAG 2-THK</u>	<b>Food serving trolley, 2 individual wells</b> with temperature control, <b>2 compartments</b> , integrated heatable <b>plate dispenser</b> for plate sizes 21-26 cm, integrated <b>ladle rest</b> , <b>GN lid support</b> , everything can be regulated and heated separately	<b>2 compartments</b> , of which <b>1 compartment is heatable</b> , with 6 pairs of support ledges for GN 1/1, spacing: 57,5 mm, <b>1 compartment with active convection cooling</b> , with 4 pairs of support brackets for GN 1/1, spacing: 75 mm	1493 x 714 x 933 mm  Operating height: 900 mm	140.5 kg	2.3 kW 220–240 V 50–60 Hz	<b>572 161</b>	
	Also available <b>without plate dispenser</b> as an option							
	<u>SAG 2-THK</u>	<b>Food serving trolley, 2 individual wells</b> with temperature control, <b>2 compartments</b> , integrated heatable <b>plate dispenser</b> for plate sizes 21-26 cm, integrated <b>ladle rest</b> , <b>GN lid support</b> , everything can be regulated and heated separately	<b>2 compartments</b> , of which <b>1 compartment is heatable</b> , <b>1 compartment is plain</b> , with 6 pairs of support ledges each for GN 1/1, spacing: 57.5 mm	1493 x 714 x 933 mm  Operating height: 900 mm	125 kg	2.15 kW 220–240 V 50–60 Hz	<b>572 222</b>	
Also available <b>without plate dispenser</b> as an option								

# BLANCO INMOTION – Food transport trolleys

- Made of corrosion-resistant stainless steel
- Food transport trolleys, heatable
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Protected against splashed and sprayed water (IP X5)



## Food transport trolleys, heatable



Illustration	Model	Designation	Compartments	Dimensions L x W x H (mm)	Weight (kg)	Castors 125 mm dia.	Rating/ conn. load	Order No.	Price in € w/o VAT
<p>STW 2 (shown with accessories: GN containers)</p>	STW 2	<b>Food transport trolley, 2 compartments,</b> temperature range: +30 °C to +85 °C	2 compartments, heatable, with 9 pairs of support ledges each for GN 1/1, spacing: 57.5 mm	1009 x 714 x 915 mm  Operating height: 885 mm	68.5 kg	2 fixed castors, 2 steering castors with brakes	1.0 kW 220–240 V 50–60 Hz	572 159	

## Accessories for food serving and transport trolleys

Illustration	Model	Designation	For model	Price in € w/o VAT
	<b>Sneeze guard</b>	<b>Sneeze guard</b> , curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side	SAW 2, SAW L-2, SAG 2, SAG 2-THK SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4	
	<b>Sneeze guard with heating shelf</b>	<b>Sneeze guard</b> , curved, extends down to top surface on customer side or with a pass-through height of 275 mm on customer side, <b>Heating shelf</b> made of stainless steel with 1 ceramic radiator, 250 W per bain-marie, 230 V	SAW 2, SAW L-2, SAG 2, SAG 2-THK SAW 3, SAW L-3, SAG 3 SAW 4, SAW L-4, (with 400 V CEE plug)	
	<b>Sliding cover with all-round railing</b>	Sliding cover made of CNS 18/10 with condensation wiper, <b>synthetic guide</b> and all-round railing, 50 mm high	SAW 2, SAG 2 *** SAW 3, SAG 3 ***	
		Sliding cover made of CNS 18/10 with condensation wiper, <b>ball-bearing guide</b> and all-round railing, 50 mm high	SAW 2, SAG 2 *** SAW 3, SAG 3 ***	
not shown	<b>Railing, 3-sided</b> made of CNS 18/10, 50 mm high		STW 2	
not shown	<b>Railing, 4-sided</b> made of CNS 18/10, 50 mm high		STW 2	
	<b>Fold-down shelf</b> , on long side, 245 mm wide		SAW 1 SAW 2, SAG 2, SAW 2-UK SAW 3, SAW 3-UK, SAG 3 SAG 2-THK SAW 4	
	<b>Fold-down shelf</b> , on short side, 245 mm wide, max. surface load: 25 kg		SAW 2, SAW 3, SAW 4, SAG 2, SAG 3, SAW 2-UK, SAW 3-UK,	

## Accessories for food serving and transport trolleys

• \* Corrosion-resistant in compliance with DIN 18867-8

Illustration	Model	Designation	For model	Order No.	Price in € w/o VAT
not shown		<b>Hinged lid 2/3 : 1/3</b> made of CNS 18/10, 1/3 usable as shelf, 2/3 with <b>integrated GN lid support</b> not possible with sneeze guard attachments <b>Without integrated lid support</b> , both lids can be used as shelves	SAW 2, SAG 2 SAW 3, SAG 3 SAW 4 SAG 2-THK		
not shown		<b>GN lid support</b> made of CNS 18/10, for GN 1/1 or their subdivisions  Note: * Mounted on short side opposite push handle ** Mounted on long side below push handle	SAW 2 *, SAG 2 *, SAW 2-UK * SAW 3 *, SAG 3 *, SAW 3-UK * SAW 4 * SAW L-2 ** SAW L-3 ** SAW L-4 **		
not shown		<b>All-round bumper rail</b>	SAG 2, SAW 2-UK SAG 3, SAW 3-UK, SAG 2-THK STW 2		
not shown		<b>Draw bar and coupling</b> made of CNS 18/10	SAG 2, SAG 3, SAG 2-THK STW 2		
Electronic temperature control 		Electronic <b>temperature control</b>	STW 2		
Eutectic plate 		<b>Eutectic plate</b> (-12 °C) made of <b>synthetic</b> GN 1/1	all SAG, STW 2	<b>573 332</b>	
		<b>Eutectic plate</b> (-3 °C) made of <b>synthetic</b> GN 1/1	all SAG, STW 2	<b>568 136</b>	
not shown		<b>Lid lock</b>	SAG 2-THK		





## Castors for food serving and food transport trolleys

Illustration	Model	Designation	For model	Added price in € w/o VAT	
not shown		<b>Antistatic castors, synthetic</b>	4 steering castors, 2 of which have brakes, <b>125 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>125 mm dia.</b>	all SAW all SAG, SAW-UK, STW	
not shown		<b>Stainless-steel castors</b>	4 steering castors, 2 of which have brakes, <b>125 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>125 mm dia.</b> 4 steering castors, 2 of which have brakes, <b>160 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> 2 fixed and 4 steering castors, 2 of which have brakes, <b>160 mm dia.</b>	all SAW, SAW-UK, STW, SAG 2, SAG 3 all SAG, SAW-UK, STW all SAG, SAW-UK, STW all SAG, SAW-UK, STW, SAG 2-THK	
not shown		<b>Galvanised steel castors</b>	4 steering castors, 2 of which have brakes, <b>125 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>125 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b> 2 fixed and 4 steering castors, 2 of which have brakes, <b>160 mm dia.</b> 2 fixed and 2 steering castors with brakes, <b>200 mm dia.</b>	all SAW, all SAG, STW all SAG, SAW-UK, STW SAG 2-THK all SAG, STW, , SAW-UK	
not shown		<b>Synthetic castors*</b>	2 fixed and 4 steering castors, 2 of which have brakes, <b>125 mm dia.</b>	SAG 2-THK	
Castor arrangement B	<b>Castor arrangement B</b>	** with SAG 2, SAG 3, castor arrangement B cannot be combined with sliding cover	SAG 2 **, SAG 3 **, STW		

## BLANCO INMOTION – Platform dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle with integrated bumper rail
- Powder-coated inner panelling
- Protected against splashed and sprayed water (IP X5)





Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm) / plattform L x W (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>CHV 58/58</b>	<b>Platform dispenser,</b> heatable (convection) +30 °C to +110 °C incl. hooded cover	Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	958 x 714 x 931 mm 581 x 581 mm	85 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 192</b>	
	<b>CE 58/58</b>	<b>Platform dispenser,</b> not heatable	Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	818 x 714 x 931 mm 581 x 581 mm	58 kg		<b>572 193</b>	
	<b>CE 88/61</b>	<b>Platform dispenser,</b> not heatable	Dependent on type of dishes <u>Stacking height:</u> without hooded cover: 540 mm	1128 x 740 x 931 mm 881 x 611 mm	74 kg		<b>572 194</b>	
	<b>CEK 58/58</b>	<b>Platform dispenser,</b> with cooling slits  for rolling in and cooling dishes in refrigerated rooms	Dependent on type of dishes <u>Stacking height:</u> with hooded cover, 680 mm without hooded cover, 540 mm	818 x 714 x 931 mm 581 x 581 mm	58 kg		<b>572 854</b>	

## BLANCO INMOTION – Basket dispensers, heatable

- Made of corrosion-resistant stainless steel
- Basket dispensers, heatable (convection)
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic CNS push handle with integrated bumper rail
- Protected against splashed and sprayed water (IP X5)




Illustration	Model	Designation	Basket dimensions/ capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>CHV 53/53</b>	<b>Basket dispenser, heatable</b> (convection) +30 °C to +110 °C  closed model  incl. hooded cover	<u>Basket dimension:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	898 x 714 x 931 mm	70 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 185</b>	
	<b>CHV 66/54</b>	<b>Basket dispenser, heatable</b> (convection) +30 °C to +110 °C  closed model  incl. hooded cover	<u>Basket dimension:</u> 650 x 530 mm <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	1038 x 714 x 931 mm	72 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 186</b>	

## BLANCO INMOTION – Basket dispensers, cooled

- Made of corrosion-resistant stainless steel
- Basket dispenser, cooled (active convection cooling), +2 °C to 15 °C
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- 125 mm dia., 2 fixed castors, 2 steering castors with locking brakes
- Corner guards at all corners
- Sturdy, ergonomic CNS push handle with integrated bumper rail
- Protected against sprayed water (IP X4)



Illustration	Model	Designation	Basket dimensions/ capacity/ stacking height (mm)	Dimensions L x W x H (in mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>CE-UK 53/53</b>	<b>Basket dispenser</b>	<u>Basket dimensions:</u> 500 x 500/525 x 525 mm <u>Capacity:</u> 5 baskets with 115 mm or 8 baskets of 75 mm height <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	1313 x 790 x 1065 mm	117 kg	0.4 kW 220–240 V 50 Hz	<b>572 431</b>	

# BLANCO INMOTION – Basket dispensers, unheated

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic CNS push handle with integrated bumper rail



Illustration	Model	Designation	Basket dimensions/ capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
 <p>CCE 53/53 (shown with accessories: basket)</p>	<u>CCE 53/53</u>	<b>Basket dispenser</b>  open model	<u>Basket dimension:</u> 500 x 500/525 x 525 mm  <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height  <u>Stacking height:</u> 700 mm	816 x 543 x 931 mm	33 kg	<b>572 187</b>	
 <p>CCE 66/54</p>	<u>CCE 66/54</u>	<b>Basket dispenser</b>  open model	<u>Basket dimension:</u> 650 x 530 mm  <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height  <u>Stacking height:</u> 700 mm	816 x 700 x 931 mm	37 kg	<b>572 188</b>	
not shown	<u>CEE 50/50</u>	<b>Basket dispenser</b>  open on one side  for sliding in and stacking empty baskets on the dis- penser bottom	<u>Basket dimension:</u> 500 x 500 mm  <u>Capacity:</u> 6 baskets with 115 mm 9 baskets with 75 mm  <u>Stacking height:</u> with hooded cover: 780 mm w/o hooded cover: 640 mm	816 x 657 x 932 mm	50 kg		
		Handle on open side					<b>573 083</b>
		Handle on closed side					<b>573 084</b>
 <p>CE 53/53</p>	<u>CE 53/53</u>	<b>Basket dispenser</b>  closed model	<u>Basket dimension:</u> 500 x 500/525 x 525 mm  <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	758 x 714 x 931 mm	43 kg	<b>572 189</b>	
 <p>CE 66/54</p>	<u>CE 66/54</u>	<b>Basket dispenser</b>  closed model	<u>Basket dimension:</u> 650 x 530 mm  <u>Capacity:</u> 6 baskets with 115 mm or 9 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	898 x 714 x 931 mm	48 kg	<b>572 190</b>	
 <p>CEK 53/53</p>	<u>CEK 53/53</u>	<b>Basket dispenser, with cooling slits</b>  for rolling in and cooling dishes in refrigerated rooms	<u>Basket dimensions:</u> 500 x 500/525 x 525 mm  <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	758 x 714 x 931 mm	42 kg	<b>572 191</b>	

## BLANCO INMOTION – Tray dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomic CNS push handle with integrated bumper rail



Illustration	Model	Designation	Capacity / stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
 <p>CCE 54/38 (shown with accessories: trays)</p>	<b><u>CCE 54/38</u></b>	Tray dispenser, open model	<u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm  <u>Stacking height:</u> 700 mm	816 x 555 x 931 mm	31.5 kg	<b>572 183</b>	
not shown	<b><u>CCE-V 54/38</u></b>	Tray dispenser, open model, reinforced	<u>Capacity:</u> approx. 100 hot-air trays for RECALDO AVENTO or TT DS-ONE, in the Euronorm size 530 x 370 mm  <u>Stacking height:</u> 700 mm	917 x 511 x 912 mm	41 kg	<b>573 539</b>	
	<b><u>CCE-V 54/33</u></b>	Tray dispenser, open model, reinforced	<u>Capacity:</u> approx. 100 hot-air trays for BLANCO UNITRAY, with GN size 530 x 325 mm  <u>Stacking height:</u> 700 mm	917 x 511 x 912 mm	41 kg	<b>573 370</b>	
	<b><u>CCE-V 57/34</u></b>	Tray dispenser, open model, reinforced	<u>Capacity:</u> approx. 100 hot-air trays for BLANCO UNITRAY, with extended size 565 x 332.5 mm  <u>Stacking height:</u> 700 mm	917 x 511 x 912 mm	41 kg	<b>573 371</b>	
 <p>CCE-A</p>	<b><u>CCE-A</u></b>	Tray dispenser, open model  with lateral tray guides	<u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm  <u>Stacking height:</u> 700 mm	906 x 514 x 931 mm	35 kg	<b>572 184</b>	
		without lateral tray guides				<b>573 167</b>	
 <p>CE 54/38</p>	<b><u>CE 54/38</u></b>	Tray dispenser, closed model	<u>Capacity:</u> approx. 100 trays, max. 530 x 370 mm  <u>Stacking height:</u> 540 mm	788 x 513 x 931 mm	48.5 kg	<b>572 469</b>	


Special tray dispensers for automatic destacking with semi-automatic or fully automatic dishwashers on request

# BLANCO INMOTION – Universal dispensers



- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle with integrated bumper rail
- Protected against splashed and sprayed water (IP X5)




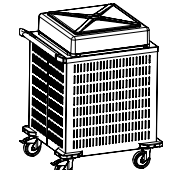
## Universal dispensers, heatable

Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm) / platform L x W (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	UNI-H 59/29	<b>Universal dispenser</b> , heatable (convection) +30 °C to +110 °C, closed model, incl. hooded cover and 6 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	898 x 514 x 931 mm 590 x 290 mm	68.5 kg	1.8 kW 220–240 V 50–60 Hz	572 195	
	UNI-H 58/58	<b>Universal dispenser</b> , heatable (convection) +30 °C to +110 °C, closed model, incl. hooded cover and 8 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	958 x 714 x 931 mm 581 x 581 mm	91 kg	1.8 kW 220–240 V 50–60 Hz	572 196	

## Universal dispenser, unheated

 <small>(shown with accessories: plates)</small>	UNI 59/29	<b>Universal dispenser</b> , unheated, closed model, incl. 6 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	788 x 514 x 931 mm 590 x 290 mm	48.5 kg		572 197	
	UNI 58/58	<b>Universal dispenser</b> , unheated, closed model, incl. 8 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	818 x 714 x 931 mm 581 x 581 mm	66 kg		572 198	

## Universal dispenser with cooling slits



 <small>(shown with accessories: plates)</small>	UNI-K 59/29	<b>Universal dispenser</b> with cooling slits, for rolling in and cooling dishes in refrigerated rooms, incl. 6 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	788 x 514 x 931 mm 590 x 290 mm	48 kg		572 199	
 <small>(shown with accessories: hooded cover)</small>	UNI-K 58/58	<b>Universal dispenser</b> with cooling slits, for rolling in and cooling dishes in refrigerated rooms, incl. 8 guide rods	dependent on type of dishes  <u>Stacking height:</u> with hooded cover: 680 mm without hooded cover: 540 mm	818 x 714 x 931 mm 581 x 581 mm	65.5 kg		572 468	

## BLANCO INMOTION – Plate dispensers

- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle with integrated bumper rail
- Temperature range from +30 °C to +110 °C
- Protected against splashed and sprayed water (IP X5)



### Plate dispensers, heatable

Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>1 SHE 21-26</b>	<b>Plate dispenser,</b> statically heatable, incl. hooded cover	approx. 60 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	653 x 513 x 931 mm	34.5 kg	0.9 kW 220–240 V 50–60 Hz	<b>572 162</b>	
	<b>1 SHE 26-31</b>	<b>Plate dispenser,</b> statically heatable, incl. hooded cover	approx. 60 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	653 x 513 x 931 mm	35 kg	0.9 kW 220–240 V 50–60 Hz	<b>572 163</b>	
	<b>2 SHE 21-26</b>	<b>Plate dispenser,</b> statically heatable, incl. hooded cover	approx. 120 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	898 x 513 x 931 mm	45 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 164</b>	
	<b>2 SHE 26-31</b>	<b>Plate dispenser,</b> statically heatable, incl. hooded cover	approx. 120 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	1018 x 513 x 931 mm	49.5 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 165</b>	

### Plate dispensers, heatable (convection)

	<b>2 SHV 21-26</b>	<b>Plate dispenser,</b> heatable (convection), incl. hooded cover	approx. 120 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	958 x 513 x 931 mm	48 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 166</b>	
	<b>2 SHV 26-31</b>	<b>Plate dispensers,</b> heatable (convection), incl. hooded cover	approx. 120 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	1018 x 513 x 931 mm	51 kg	1.8 kW 220–240 V 50–60 Hz	<b>572 167</b>	
	<b>2 SHVS 26</b>	<b>Dispenser for heat-retaining lower bases</b> heatable (convection), increased heating capacity, incl. lid (stainless steel)	98 heat-retaining lower bases (Order No. 570 950) 26 cm dia.  <u>Stacking height:</u> with hinged lid permanently mounted: 664 mm	1144 x 548 x 1062 mm  Operating height: 970 mm	82 kg	3.0 kW 220–240 V 50–60 Hz	<b>572 908</b>	

## BLANCO INMOTION – Plate dispensers



- Made of corrosion-resistant stainless steel
- With synthetic castors, corrosion-resistant in compliance with DIN 18867-8
- Castors with 125 mm dia., 4 steering castors, 2 of which have brakes
- Corner guards at all corners
- Sturdy, ergonomical CNS push handle with integrated bumper rail



### Plate dispensers, unheated

Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>2 SE 21-26</b>	<b>Plate dispenser, unheated</b>	approx. 120 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	788 x 513 x 931 mm	26.5 kg		<b>572 173</b>	
	<b>2 SE 26-31</b>	<b>Plate dispenser, unheated</b>	approx. 120 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	818 x 513 x 931 mm	28 kg		<b>572 174</b>	
not shown	<b>3 SE 18-21</b>	<b>Plate dispenser unheated</b>	approx. 180 plates, 18-21 cm dia.  <u>Stacking height:</u> w/o hooded cover: 620 mm	948 x 513 x 931 mm	31 kg		<b>572 907</b>	

### Plate dispensers with cooling slits


 <small>2 SEK 21-26 (shown with accessories: plates)</small>	<b>2 SEK 21-26</b>	<b>Plate dispenser with cooling slits for rolling in and cooling dishes in refrigerated rooms</b>	approx. 120 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	788 x 513 x 931 mm	26 kg		<b>572 175</b>	
	<b>2 SEK 26-31</b>	<b>Plate dispenser with cooling slits for rolling in and cooling dishes in refrigerated rooms</b>	approx. 120 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	869 x 513 x 931 mm	27 kg		<b>572 176</b>	

# BLANCO INMOTION – Basket dispensers for installation


- Made of corrosion-resistant stainless steel



## Basket dispensers for installation, unheated

Illustration	Model	Designation	Basket dimensions/ capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	CEB 50/50	<b>Basket dispenser</b> , for installation from below, unheated, open model	<u>Basket dimensions:</u> 500 x 500 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	600 x 545 x min. 765 - max. 865 mm (height-adjustable)	19 kg		590 025	
							Flange for installation from above	



## Basket dispensers for installation, heatable

	CEBH 50/50	<b>Basket dispenser</b> , for installation, heatable (convec- tion)  +30 °C to +110 °C closed model, incl. hooded cover	<u>Basket dimensions:</u> 500 x 500 mm <u>Capacity:</u> 6 baskets with 115 mm or 10 baskets of 75 mm height  <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	700 x 691 x 785 mm	64.5 kg	1.8 kW 220–240 V 50–60 Hz	572 206	
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# BLANCO INMOTION – Universal dispensers for installation

- aus rostfreiem Edelstahl



Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	UNI-B 59/29	<b>Universal dispenser</b> for installation from below, unheated, incl. 6 guide rods	Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	613 x 375 x min. 765 - max. 865 mm (height-adjustable)	32 kg	572 470	
						Flange for installation from above	
	UNI-B 58/58	<b>Universal dispenser</b> for installation from below, unheated, incl. 8 guide rods	Dependent on type of dishes <u>Stacking height:</u> with hooded cover: 680 mm w/o hooded cover: 540 mm	587 x 663 x min. 765 - max. 865 mm (height-adjustable)	36 kg	572 471	
						Flange for installation from above	

# BLANCO INMOTION – Tray dispensers for installation

- Made of corrosion-resistant stainless steel



Illustration	Model	Designation	Capacity/ platform L x W (mm)	Dimensions L x W x H (mm)	Weight (kg)	Order No.	Price in € w/o VAT
	<b>CEB 47/36</b>	<b>Tray dispenser</b> installation from below	approx. 100 trays 470 x 360 mm	585 x 405 x min. 765 - max. 865 mm (height-adjustable)	16.5 kg	<b>590 023</b>	
	<b>CEB 47/36</b>	<b>Tray dispenser</b> (incl. all-round flange) installation from above	approx. 100 trays 470 x 360 mm	585 x 405 x min. 765 - max. 865 mm (height-adjustable)	19 kg	<b>564 021</b>	
	<b>CEB 53/37</b>	<b>Tray dispenser</b> installation from below	approx. 100 trays 530 x 370 mm	615 x 405 x min. 765 - max. 865 mm (height-adjustable)	17 kg	<b>590 024</b>	
	<b>CEB 53/37</b>	<b>Tray dispenser</b> (incl. all-round flange) installation from above	approx. 100 trays 530 x 370 mm	615 x 405 x min. 765 - max. 865 mm (height-adjustable)	19.5 kg	<b>564 022</b>	

# BLANCO INMOTION – Plate dispensers for installation

- Made of corrosion-resistant stainless steel



## Plate dispensers for installation, unheated

Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (in mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>RE 18-21 ET 672</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 55 plates, 18-21 cm dia.  <u>Stacking height:</u> 600 mm	305 x 305 x 680 mm  Cutout dimensions: 292 x 292 mm	4.5 kg		<b>572 177</b>	
	<b>RE 18-21 ET 746</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 60 plates, 18-21 cm dia.  <u>Stacking height:</u> 670 mm	305 x 305 x 754 mm  Cutout dimensions: 292 x 292 mm	4.5 kg		<b>572 178</b>	
	<b>RE 21-26 ET 672</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 55 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 600 mm without hooded cover: 540 mm	355 x 355 x 680 mm  Cutout dimensions: 342 x 342 mm	5 kg		<b>572 179</b>	
	<b>RE 21-26 ET 746</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 60 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	355 x 355 x 754 mm  Cutout dimensions: 342 x 342 mm	5.5 kg		<b>572 181</b>	
	<b>RE 26-31 ET 672</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 55 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 600 mm without hooded cover: 540 mm	405 x 405 x 680 mm  Cutout dimensions: 392 x 392 mm	6 kg		<b>572 180</b>	
	<b>RE 26-31 ET 746</b>	<b>Plate dispenser,</b> unheated,  for round dishes, adjustable tube diameter	approx. 60 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	405 x 405 x 754 mm  Cutout dimensions: 392 x 392 mm	6 kg		<b>572 182</b>	

# BLANCO INMOTION – Plate dispensers for installation

- Made of corrosion-resistant stainless steel
- Protected against splashed and sprayed water (IP X5)







## Plate dispensers for installation, heatable



Illustration	Model	Designation	Capacity/ stacking height (mm)	Dimensions L x W x H (mm)	Weight (kg)	Rating/ conn. load	Order No.	Price in € w/o VAT
	<b>RHE 21-26 ET 668</b>	<b>Plate dispenser,</b> statically heatable +30 °C to +85 °C  for round dishes, adjustable tube diameter,  incl. hooded cover	approx. 55 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 535 mm without hooded cover: 480 mm	355 x 355 x 676 mm  Cutout dimensions: 345 x 345 mm	13.5 kg	0.55 kW 220–240 V 50–60 Hz	<b>572 170</b>	
	<b>RHE 21-26 ET 802</b>	<b>Plate dispenser,</b> statically heatable +30 °C to +85 °C  for round dishes, adjustable tube diameter,  incl. hooded cover	approx. 70 plates, 21-26 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	355 x 355 x 810 mm  Cutout dimensions: 345 x 345 mm	14.5 kg	0.55 kW 220–240 V 50–60 Hz	<b>572 169</b>	
	<b>RHE 26-31 ET 668</b>	<b>Plate dispenser,</b> statically heatable +30 °C to +85 °C  for round dishes, adjustable tube diameter,  incl. hooded cover	approx. 55 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 535 mm without hooded cover: 480 mm	405 x 405 x 676 mm  Cutout dimensions: 395 x 395 mm	15.5 kg	0.55 kW 220–240 V 50–60 Hz	<b>572 172</b>	
	<b>RHE 26-31 ET 802</b>	<b>Plate dispenser,</b> statically heatable +30 °C to +85 °C  for round dishes, adjustable tube diameter,  incl. hooded cover	approx. 70 plates, 26-31 cm dia.  <u>Stacking height:</u> with hooded cover: 670 mm without hooded cover: 620 mm	405 x 405 x 810 mm  Cutout dimensions: 395 x 395 mm	17.5 kg	0.55 kW 220–240 V 50–60 Hz	<b>572 171</b>	

# Accessories for BLANCO INMOTION dispensers



## Accessories

Illustration	Designation	For model	Order No.	Price in € w/o VAT
not shown	<b>Lid lock</b>	all plate dispensers		
not shown	<b>Decorating options</b> Stainless-steel backing in red, blue, green or yellow	for all mobile dispensers (except dispensers with cooling slits for all CCE)		
not shown	<b>Decorating options</b> Full-surface decoration (Resopal)	for all mobile dispensers (except dispensers with cooling slits for all CCE)		
not shown	<b>Synthetic guide rods</b> Synthetic (1 piece)	UNI, UNI-H, UNI-K, UNI-B	 <b>146 523</b>	
not shown	All-round <b>bumper rail</b>	CE-UK		
not shown	<b>Cleaning drawer</b>	2 SHE 21-26, 2 SHE 26-31		

## Baskets



Illustration	Designation	For model	Dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	<b>Steel wire basket</b> synthetic-coated, mesh size: 35 x 25 mm Mesh wire: 2.5 mm dia. Frame wire: 6 mm dia. Colour: grey	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	500 x 500 x 75 mm	<b>144 801</b>	
			500 x 500 x 115 mm	<b>144 802</b>	
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm	<b>952 032</b>	
			650 x 530 x 115 mm	<b>952 033</b>	
		CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm	<b>296 284</b>	
			525 x 525 x 115 mm	<b>296 285</b>	
	<b>Basket made of CNS 18/10</b> electropolished, mesh size: 35 x 25 mm Mesh wire: 2.5 mm dia. Frame wire: 6 mm dia.	CE 53/53, CHV 53/53, CCE 53/53, CE-UK 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CEE 50/50	500 x 500 x 75 mm	<b>144 803</b>	
			500 x 500 x 115 mm	<b>144 804</b>	
		CE 66/54, CHV 66/54, CCE 66/54	650 x 530 x 75 mm	<b>952 030</b>	
			650 x 530 x 115 mm	<b>952 031</b>	
		CHV 53/53, CE 53/53, CEK 53/53, CCE 53/53, CE-UK 53/53	525 x 525 x 75 mm	<b>296 286</b>	
			525 x 525 x 115 mm	<b>296 287</b>	

## Cover

Illustration	Designation	For model	Diameter / dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	<b>Hooded tube cover</b> round, transparent, synthetic	SE 21-26, SHE 21-26, SHV 21-26, RE 21-26, RHE 21-26, SEK 21-26	360 mm dia. Height: 125 mm	<b>146 581</b>	
		SE 26-31, SHE 26-31, SHV 26-31, RE 26-31, RHE 26-31, SEK 26-31	410 mm dia. Height: 125 mm	<b>146 582</b>	
	<b>Hooded tube cover</b> square, transparent, synthetic	UNI 59/29, UNI-H 59/29, UNI-K 59/29, UNI-B 59/29	640 x 340 x 125 mm	<b>146 904</b>	
		CHV 66/54, CE 66/54	697 x 577 x 163 mm	<b>296 815</b>	
		CHV 58/58, UNI 58/58, UNI-H 58/58, UNI-K 58/28, CE 58/58, UNI-B 58/58	617 x 617 x 175 mm	<b>296 814</b>	
		CHV 53/53, CEBH 50/50, CEB 50/50, CEK 53/53, CE-UK 53/53, CE 53/53	557 x 557 x 163 mm	<b>296 813</b>	

## Accessories for BLANCO INMOTION dispensers

### Cutlery top unit

Illustration	Designation	For model	Dimensions L x W x H (mm)	 Price in € w/o VAT
	<b>Cutlery top unit</b> without napkin dispenser	CCE 53/53, CCE 54/38	525 x 280 x 210 mm	
		CE 54/38	710 x 280 x 323 mm	
	<b>Cutlery top unit</b> with napkin dispenser	CCE 53/53, CCE 54/38	525 x 280 x 335 mm	
		CE 54/38	710 x 343 x 368 mm	

### Castors for mobile dispensers


Illustration	Model	Designation	For model	 Added price in € w/o VAT
not shown	<b>Antistatic castors</b>	2 fixed and 2 steering castors with brakes, corrosion-resistant in compliance with DIN 18867-8, synthetic, <b>125 mm dia.</b>	CE-UK 53/53	
not shown	<b>Stainless-steel castors</b>	4 steering castors, 2 of which have brakes, <b>125 mm dia.</b>	all mobile dispensers	
		2 fixed and 2 steering castors with brakes, <b>125 mm dia.</b>	CE-UK 53/53	
		4 steering castors, 2 of which have brakes, <b>160 mm dia.</b>	CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b>	CE-UK 53/53	
not shown	<b>Galvanised steel castors</b>	4 steering castors, 2 of which have brakes, <b>125 mm dia.</b>	all mobile dispensers except CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, <b>125 mm dia.</b>	CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, <b>160 mm dia.</b>	CE-UK 53/53	
		2 fixed and 2 steering castors with brakes, <b>200 mm dia.</b>	CE-UK 53/53	

# BLANCO INMOTION – Conveyors

- Made of CNS 18/10
- On/Off switch, sensor limit switch at end of conveyor, emergency stop button at beginning and end of conveyor
- Main switch on switch cabinet
- Speed adjustable from 2,5–12 m/min
- Dirt stripper with collection container that can be emptied (GSPV only)
- Maintenance-free drum motor



## RSPV round-belt conveyor

Illustration	Designation	Model	Dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	<b>Round-belt conveyor,</b> stationary,  one-piece up to max. 3,500 mm, on request up to 6,000 mm	<b>RSPV 3.0</b>	3000 x 500 x 900 mm	<b>on request</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				

\*Note: only possible with additional drive (already included in price)

## GSPV Flat-belt conveyor

Illustration	Designation	Model	Dimensions L x W x H (mm)	Order No.	Price in € w/o VAT
	<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>on request</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				

# BLANCO INMOTION – Conveyors

- Temperature range +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)



## RSPV-UK convection-cooled food distribution conveyor


Illustration	Designation	Model	Dimensions L x W x H (mm)	Conn.load	Order No.	Price in € w/o VAT				
	<b>Convection-cooled food distribution conveyor, stationary</b>	<b>RSPV-UK 3.0</b>	3000 x 630 x 900 mm	400 V 3N PE	<b>572 432</b>					
		<b>RSPV-UK 4.0</b>	4000 x 630 x 900 mm							
		<b>RSPV-UK 5.0</b>	5000 x 630 x 900 mm							
		<b>RSPV-UK 6.0</b>	6000 x 630 x 900 mm							
		<b>RSPV-UK 7.0</b>	7000 x 630 x 900 mm							
		<b>RSPV-UK 8.0</b>	8000 x 630 x 900 mm							
		<b>RSPV-UK 9.0</b>	9000 x 630 x 900 mm							
		<b>RSPV-UK 10</b>	10000 x 630 x 900 mm							
		<b>RSPV-UK 11</b>	11000 x 630 x 900 mm							
		<b>RSPV-UK 12</b>	12000 x 630 x 900 mm							
			Other lengths on request							

## Accessories/options for RSPV-UK

Illustration	Designation	Price in € w/o VAT
not shown	<b>Internal cooling</b>	
not shown	<b>Data logger</b>	
not shown	<b>Plug adapter</b>	

# Accessories for BLANCO INMOTION Conveyors

## Accessories/options for RSPV, RSPV-UK and GSPV

Designation	Design	 Added price in € w/o VAT
<b>Conveyor belt, mobile</b> (Not possible with RSPV-UK)	4 steering castors with brakes, galvanised steel, <b>125 mm dia.</b> , up to conveyor length of 3,500 mm	
	6 steering castors with brakes, galvanised steel, <b>125 mm dia.</b> , conveyor length from 3,600 to max. 6,000 mm	
	4 steering castors with brakes, stainless steel, <b>125 mm dia.</b>	
	6 steering castors with brakes, stainless steel, <b>125 mm dia.</b>	
	4 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), <b>125 mm dia.</b>	
	6 steering castors with brakes, synthetic castors (in comp. with DIN18867-8), <b>125 mm dia.</b>	
<b>230 V Schuko socket outlet</b>	individual, incl. holder (bracket), max. 16 pieces	per piece
	paired, positioned on opposite sides of belt, incl. holder (bracket), max. 8 pieces	per pair
<b>230 V CEE socket outlet</b>	individual, incl. holder (bracket), max. 16 pieces	per piece
	paired, positioned on opposite sides of belt, incl. holder (bracket), max. 8 pieces	per pair
<b>400 V CEE socket outlet</b>	individual, incl. holder (bracket), max. 5 pieces	per piece
	paired, positioned on opposite sides of belt, incl. holder (bracket), max. 2 pieces	per pair
<b>Cable duct</b>	Cable duct, on both sides, synthetic	per run. m
<b>RCCB</b>	RCCB (for a max. of 8 socket outlets)	
<b>On/Off button</b>	1 additional On/Off button (at beginning of conveyor)	
	2 additional On/Off buttons	
	3 additional On/Off buttons	
	4 additional On/Off buttons	
<b>Emergency-Stop button</b>	1 additional Emergency-Stop button	
	2 additional Emergency-Stop buttons	
	3 additional Emergency-Stop buttons	
	4 additional Emergency-Stop buttons	
<b>Foot switch</b>	Foot switch with isolating transformer (at end of conveyor / on switch cabinet)	
<b>Bumper rail profile</b>	Bumper rail profile on both sides	per run. m
<b>Drawer for patient cards</b>	Drawer for patient cards (only possible at beginning of conveyor)	
<b>Swing-out table for patient cards</b>	Swing-out table for patient cards, dimensions 350 x 325 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above)	per piece
<b>Folding table</b>	Folding table, dimensions 600 x 400 mm, mounted on right* or left* at beginning or end of conveyor * (seen from conveyor running direction from above)	







# BLANCO INMOTION – Conveyors

Please note:


When the following overall lengths and angles are exceeded, **additional drives must be** added:

- Straight conveyor routing up to a max. conveyor length of 9,000 mm,
- With one 90° curve up to a max. conveyor length of 7,000 mm,
- With two 90° curves up to a max. conveyor length of 5,000 mm,

## Round-belt conveyor for returning dishes

Illustration	Model	Designation	Pricing unit	Price in € w/o VAT
	<b>Basis</b>	Well RF-W, flat-well RF-M and plain table design RF-T	Standard unit price	
	<b>RF-W</b>	Flat-well tray loading segment made of CNS with lateral tray guides, drip pan and 2" stopper valve	Base price Added price per running m	
	<b>RF-M</b>	Flat-well tray loading segment made of CNS with lateral tray guides without drip pan	Base price Added price per running m	
	<b>RF-T</b>	Conveyor body for subsequent round-belt conveyor, made of CNS in plain table design, without lateral guides	Added price per running m	
	<b>RF-K 45°</b>	<b>45° angle segment</b> , plain table design with lateral tray guide, body made of CNS	Piece	
	<b>RF-K 90°</b>	<b>90° angle segment</b> , plain table design with lateral tray guide, body made of CNS	Piece	
	<b>RF-K 180°</b>	<b>180° angle segment</b> , plain table design with lateral tray guide, body made of CNS	Piece	

## Accessories/options for round-belt conveyors for returning dishes

Designation	Design	Added price* in € without VAT
		 *plus corresponding assembly costs
<b>Additional drive</b>		
Light barrier as limit switch without height limit		
Tray guide strip on both sides		per run. m
Destacking unit with light barrier		
Queue-controlled transport (light barrier), incl. drive		
Acoustic signalling unit		
Optical signalling unit		
Sound insulation tunnel, removable		per run. m
Brackets for wall-mounting		
<b>Support structure</b>	for panelling provided by customer	per run. m
<b>Front panelling of tray loading segment in segments, max. length 1,300 mm</b>	CNS 18/10, ground vertically, grain 180	per run. m
	Resopal	per run. m
	CNS 18/10, powder-coated	per run. m
	Wood veneer	per run. m
<b>Base skirting panel CNS 18/10, 150 mm high</b>	for front panelling	per run. m
<b>Cable duct</b>	on both sides of conveyor, synthetic	per run. m

